

HYATT REGENCY LEXINGTON CATERING MENU



All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax

BREAKFAST | BREAKS | LUNCH | RECEPTION | PERSONAL PREFERENCE | DINNER | BEVERAGES | WEDDINGS
401 W. HIGH STREET, LEXINGTON, 40507 1-800-233-1234 FAX: 1-859-254-7430 WWW.LEXINGTON.HYATT.COM



BREAKFAST BUFFETS

Minimum 25 People

All Breakfast Buffets Include Seattle's Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®



BREAKFAST BUFFET #1

Selection of Chilled Juices

Sliced Fresh Fruit Display with Mint Syrup

Yogurt Muesli with Shaved Apple

Baked Breakfast Tarts including Tomato-Gruyere and Sausage-Mushroom

Crisp Bacon Strips

Spiced and Roasted Red Skin Potatoes, Fresh Chives

House Made Sweet Scones, Cheese Danish and Strawberry-Cream Coffee Cake

20.95 per guest

BREAKFAST BUFFET #2

Selection of Chilled Organic Juices

Individual Cups of House Made Granola topped with Pecans and Almonds

Plain Yogurt with Fresh Berry Compote

French Toast Crème Brulee

Egg White Quiche with Asparagus, Roasted Tomatoes and Onions

Roasted Turkey Sausage

Tomatoes Provencal and Skillet Hash Browns

Daily Assortment of Breakfast Muffins, Croissants and Breakfast Breads

22.95 per guest

BREAKFAST BUFFET #3

Selection of Chilled Juices

Chef's Selection of Fresh Baked Pastry

Fruit Preserves and Butter

Sliced Fresh Fruit Display

Farm Fresh Scrambled Eggs Garnished with Tomato, Green Pepper, and Shredded Cheese

Crisp Bacon Strips & Sausage Links

Seasoned and Baked Breakfast Potatoes

17.95 per guest

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UNBRIDLED SPIRIT BRUNCH

Selection of Chilled Juices

Fresh Baked Breakfast Breads & Muffins with Butter, Honey and Jams

Sliced Fresh Melon

Farm Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Links

Buttermilk Pan-Fried Chicken
With Maker's Mark® Bourbon Cream Sauce

Slow-Roasted Roast Beef with Wild Mushrooms in a Marsala Sauce

Spring Risotto
Mashed Parmesan Potatoes
Seasonal Vegetables

Assorted Fruit Cobblers

24.95 per guest

DAIRY BREAKFAST BUFFET

Selection of Chilled Juices

Assorted Danish & Muffins

Assorted Bagels with Plain, Vegetable, and Lox Flavored Cream Cheese

Sliced Fresh Fruit Display

Scrambled Eggs Garnished with Shredded Cheese,
Chives and Fresh Tomatoes

Cheese Blintzes with Fruit Sauce

Potato Pancakes with Sour Cream and Apple Sauce

18.95 per guest

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CONTINENTAL BREAKFAST

Minimum 10 People

All Continental Breakfasts Include Seattle's Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®

HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices

Sliced Fresh Fruit Display

Chef's Daily Special Bakery Creation

Monday - Cinnamon Rolls
 Tuesday - Pecan Maple Cluster
 Wednesday - Raspberry Tart
 Thursday - Blueberry Muffins
 Friday - Apple Coronet
 Saturday - Cheese Muffins
 Sunday - Breakfast Breads

Hyatt Almond Berry Croustade

12.95 per guest

SUNRISE CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Fruit Display

Cereal Station with Fresh Berries

Chef's Daily Special Bakery Creation

Monday - Cinnamon Rolls
 Tuesday - Pecan Maple Cluster
 Wednesday - Raspberry Tart
 Thursday - Blueberry Muffins
 Friday - Apple Coronet
 Saturday - Cheese Muffins
 Sunday - Breakfast Breads

Assorted Bagels & Cream Cheese

14.95 per guest

STAYFIT® CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices

Sliced Fresh Fruit Display

Assortment of Granola Bars

Oat Bran and Citrus Muffins

Low Fat Yogurt Parfaits

Green and White Teas

14.95 per guest

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BREAKFAST ENHANCEMENTS

To Compliment your Choice of Breakfast Buffet, Continental or Afternoon Break

BUILD YOUR OWN GRANOLA

Enhance our Chef's Granola with Guest's Selection of The Following: Coconut, Fresh Berries, Dried Cherries, Pecans, Sliced Almonds, Raisins, Honey and Vanilla Yogurt

3.50 per guest

BREAKFAST SANDWICHES

Breakfast Burrito
Flour Tortilla Stuffed with Egg, Cheese, & Sausage with Salsa
33.95 a dozen

Buttermilk Biscuits with Egg and Cheese and Your Choice of Ham or Sausage
36.95 a dozen

Buttery Croissants with Egg and Cheese with Your Choice of Ham or Sausage
38.95 per dozen

Buttermilk Biscuits & Gravy
25.95 per dozen

CHEESE BLINTZES

Traditional Blintz Filled with Cheese, Topped with Fruit Sauce and Whipped Cream

4.25 per guest

HYATT FRENCH TOAST

Thick Sliced Cinnamon French Toast with Warm Roasted Fruit

- OR -

Thick Sliced White Chocolate French Toast with Fresh Strawberries

Warm Maple Syrup and Butter

3.50 per guest

FRESH JUICE BAR

Fresh Squeezed Grapefruit, Orange and Carrot Juice - Juiced to Order

2.95 per guest

CUSTOM OATMEAL

Enhance our Southern Oats with Guests' Selection of the Following: Sliced Almonds, Walnuts and Pecans, Dried Cherries, Apples and Raisins, Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger, Skim & 2% Milk

2.95 per guest

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BREAKFAST ENHANCEMENTS

To Compliment your Choice of Breakfast Buffet, Continental or Afternoon Break

SMOKED WHITE FISH DISPLAY

Decorated with Capers, Egg, Onion and Tomato
With Mini Bagels and Cream Cheeses

99.95 per display
Serves 25 People @ 3 oz. Per guest

SIDE OF SMOKED SALMON

Decorated with Capers, Egg, Onion and Tomato
With Mini Bagels and Cream Cheeses

129.95 per display
Serves 25 People @ 3 oz. Per guest

POTATO PANCAKES

House Made Southern Style Potato Pancakes
Served with Applesauce and Sour Cream

2.95 per guest

MEATS & CHEESES

Assorted Meats & Cheeses to Include:
Capicola, Prosciutto, Pepperoni, Smoked Sausage,
Gouda, Fontina, Havarti and Crostini

6.95 per guest

KRISPY KREME SANDWICHES

Open Faced Krispy Kreme Donuts® Topped with
Whipped Cream and Berries

34.95 per dozen

OMELET STATION*

Chef Made Omelets Guests' Selection of Diced Ham,
Cheddar Cheese, Tomatoes, Mushrooms, Onions,
Spinach, Green Peppers, Jack Cheese and Jalapenos

5.95 per guest

CEREAL STATION

Granola, Organic and Assorted Cereals
Sliced Strawberries and Fresh Berries with
2% & Skim Milk

3.95 per guest

*Requires an attendant at 100.00 each

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PLATED BREAKFAST

All Plated Breakfasts Include Seattle's Best® Coffee and a Selection of Tazo Tea®
Basket of Assorted Breakfast Muffins, Danish, Fruit Breads or Biscuits

THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with Your Choice of Smoked Bacon, Country Style Sausage or Country Ham; Served with our Southern Breakfast Potatoes, Roasted Tomato and Asparagus

15.95 per guest

SAVORY BREAKFAST BREAD PUDDING

Custard Baked Artisan Bread with Sausage, Sage, Apricot and Goat Cheese Served with a Side of Bacon; Garnished with Country Cut Chilled Melon, Mint and Lime Zest

12.95 per guest

QUICHE BREAKFAST

Farm Fresh Eggs Folded with Chopped Onion, Celery, Peppers, Asparagus, Baby Spinach, Jack & Cheddar Cheeses; Served with Seasoned New Potatoes and Roasted Herbed Tomato Cap

15.95 per guest

*Add 1.50 per guest for Crisp Bacon Strips

STAYFIT FRENCH TOAST

Egg White-Whole Grain French Toast with Toasted Pecans and Boiled Cider-Apple Sauce; Accompanied by Turkey Bacon and Fresh Fruit Garnish

16.95 per guest

FRUIT PLATE

Sliced Fresh Fruit to Include Pineapple, Cantaloupe, Honeydew, Strawberries and Grapes, a Side of Yogurt and a Breakfast Croissant; Garnished with Fresh Mint

16.95 per guest

BREAKFAST BURRITO

Tortilla Wrap Stuffed with Egg, Cheese and Sausage; Topped with Salsa, Shredded Jack Cheese, Peppers and Sour Cream; Served with Seasoned Breakfast Potatoes and Grilled Peppers

14.95 per guest

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COFFEE BREAK SOLUTIONS

MORNING SUGGESTIONS

Chef's Daily Special Bakery Creation

- Monday - Cinnamon Rolls
- Tuesday - Pecan Maple Cluster
- Wednesday - Raspberry Tart
- Thursday - Blueberry Muffins
- Friday - Apple Coronet
- Saturday - Cheese Muffins
- Sunday - Breakfast Breads

31.95 per dozen

Hyatt Almond Berry Croustade

34.95 per dozen

Breakfast Breads

Banana Chocolate Chip, Zucchini, Lemon Poppy Seed & Apple-Cranberry

31.95 per dozen

Fresh Whole Fruit

1.95 per piece

2.25 per piece (organic)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce

5.95 per guest

Mini Southern Hot Browns

39.95 per dozen

Buttermilk Biscuits with Sausage Gravy

29.95 per dozen

Assorted Cold Cereals with Whole, 2% or Skim Milk

2.95 per box

Fruit Yogurts

2.95 per item

Granola Bars

1.95 per item

Energy and Power Bars

4.95 per item

Fresh Baked Donuts

28.95 per dozen

Warm Cinnamon Rolls

29.95 per dozen

Assorted Muffins

28.95 per dozen

Buttery Croissants

31.95 per dozen

Fresh Baked Danish

28.95 per dozen

Assorted Bagels

29.95 per dozen

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COFFEE BREAK SOLUTIONS

BEVERAGE SUGGESTIONS

Seattle's Best®, Henry's Blend®-
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Hot Tea
43.95 per gallon

Chilled Orange, Tomato, Grapefruit
and Cranberry Juices
35.95 per gallon

Chilled Cranberry, Apple and Orange
Organic Juices
46.95 per gallon

Regular, Diet and Decaffeinated
Pepsi® Soft Drinks
2.95 per can

Aquafina® Bottled Water
2.95 per bottle

Tazo® Hot Tea
1.95 per drink

Bottled Iced Teas,
Lemonade & Fruit Juices
3.95 per bottle

Specialty Waters
(Voss®, Perrier® and Mineral)
4.25 per bottle

Fresh Fruit Smoothie Shots
Cantaloupe, Honeydew and
Watermelon
2.95 per guest

Starbucks™ Bottled Frappucino
4.95 per bottle

Fresh Brewed Ice Tea with Raspberry,
Peach, Vanilla, and Mint Flavored
Syrups
36.95 per gallon

Lemonade
25.95 per gallon

Iced Tea
(Sweetened or Unsweetened)
29.95 per gallon

Blue Raspberry Punch
25.95 per gallon

Hot Chocolate
1.95 per drink

Hot Cider
32.95 per gallon

Milk (Whole, 2%, Skim)
1.95 per carton

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COFFEE BREAK SOLUTIONS

AFTERNOON TREATS

Jumbo House Made Cookies
Chocolate Chunk, Peanut Butter and Oatmeal Raisin
29.95 per dozen

Fresh Baked Brownies, Blondies and Lemon Bars
32.95 per dozen

Fresh Whole Fruit
1.95 per item

Ice Cream Bars & Novelties
2.95 per item

Haagen Daas Ice Cream Bars & Novelties
3.95 per item

Individual Bags of Chips or Pretzels
1.95 per bag

Trail Mix
12.95 per pound

Mixed Nuts
24.95 per (2) pounds

Candy Bars
2.95 per item

Nacho Chips, Queso and Salsa
3.95 per person

Bar Mix
12.95 per pound

Giant Warm Pretzels with Warm Nacho Cheese
29.95 per dozen

Hummus with Pita Chips
3.95 per guest

Individual Bags of Freshly Popped Popcorn
1.95 per bag

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AFTERNOON BREAKS

Minimum 10 People

All Breaks Include Seattle's Best® Coffee and Selection of Tazo Tea®

CRUNCH

Create Your Own Trail Mix with Guest's Selection of:

Walnuts, Pecans, Almonds,
White Chocolate Bits, Milk Chocolate Chips, M&M's®

Raisins, Dried Cherries, Pineapple

Sesame Sticks and Crisp Pretzels

Bottled Water and Pepsi® Soft Drinks

9.95 per guest

PEPSI BREAK

House Made Cookies, Brownies and Lemon Bars

Sliced Fresh Fruit Display

Aquafina® Bottled Water and Pepsi® Soft Drinks

9.95 per guest

RETRO

Jars of Old Time Candy
Tootsie Rolls®
Malted Milk Balls®
Lemon Drops
Assorted Hard Candy

Individual Bags of Freshly Popped Popcorn

Caramel Dipped Apple Wedges
Garnished with Nuts

Root Beer, Orange and Regular Sodas

10.95 per guest

LEGENDS BREAK

Cracker Jacks®

Roasted Peanuts

Mini Hot Dogs in a Blanket (2 Per Guest)

Bottled Water and Pepsi® Soft Drinks

10.95 per guest

WILDCAT BREAK

Giant Warm Pretzels with Nacho Cheese

Individual Bags of Freshly Popped Popcorn

Mini Sliders-Choice of (1):
Cheeseburger
Parmesan Chicken
BBQ Pork

Bottled Water and Pepsi® Soft Drinks

11.95 per guest

HEALTH NUT

Hummus with House Made Pita Chips

Fresh Whole Fruit

Assorted Granola Bars

Bottled Water and Pepsi® Soft Drinks

10.95 per guest

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AFTERNOON BREAKS

Minimum 10 People

All Breaks Include Seattle's Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®

APPLE GREEN

Whole Green Apples
Cinnamon-Apple Coffee Cake
Caramel Dipped Apple Wedges Garnished with Nuts
Apple-Rosemary Ice Tea

9.95 per guest

ORCHARD

Fresh Whole Fruits
Banana Bread, Zucchini Bread, and Cranberry Fruit Breads
Yogurt & Berry Parfaits with Granola
Fresh Brewed Iced Tea with Peach Flavoring
Sparkling Bottled Water

13.95 per guest

ICE SCREAM

Assorted Ice Cream Bars & Sandwiches
Frozen Fruit Bars
Individual Bags of Chips & Pretzels
Root Beer and Pepsi® Soft Drinks

9.95 per guest

LEMON DROP

Lemon Bars
Petite Lemon Meringue Tarts
Lemon Tea Cookies
Lemon Poppy Seed Coffee Cake
House Made Lemonade

14.95 per guest

BUILD YOUR OWN BREAK

Includes Bottled Water and Pepsi® Soft Drinks

(2) Choices From Below 8.95 per guest

(3) Choices From Below 9.95 per guest

Assorted Candy Bars
House Made Cookies
Individual Bags of Popcorn
Fresh Sliced Fruit Display
Giant Warm Pretzels with Cheese

Assorted Granola Bars
Fresh Baked Brownies
Old Time Candy
Fresh Whole Fruit
Lemon Bars

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LIGHT FARE LUNCHESES

All Lunch items Include Iced Tea, Seattle's Best® Coffee, a Selection of Tazo Tea®, Choice of Lemon Bar, Brownie or Cookie
(Any Cold Sandwich Option Can Be Created As a Boxed Lunch for An Additional 1.00 Per Person)

TRADITIONAL CHICKEN CAESAR

Parmesan Dusted Grilled Chicken Strips Atop Fresh Romaine, Blended with Grated Italian Cheeses and Garlic Croutons Served with Caesar Dressing, Warm Rolls and Butter

18.95 per guest

*Substitute Grilled Salmon - Add 2.95 per guest

*Substitute Grilled Shrimp - Add 3.95 per guest

TRADITIONAL COBB SALAD

Chicken, Bacon, Egg, Avocado, Bleu Cheese, and Tomatoes Atop Chopped Iceberg and Field Greens Served with Lemon-Dijon Dressing, Warm Rolls and Butter

17.95 per guest

*Substitute Grilled Salmon - Add 2.95 per guest

*Substitute Grilled Shrimp - Add 3.95 per guest

CAJUN KETTLE SALAD

Chopped Romaine & Iceberg Lettuce with Tomatoes, Pepper Jack Cheese, Julienne Red Peppers, Mandarin Oranges, and Garnished with Southern Cornbread Croutons Served with Chef's Choice Dressing, Warm Rolls and Butter

13.95 per guest

*Add Grilled Chicken - Add 2.95 per guest

*Add Grilled Shrimp - Add 3.95 per guest

BLUEGRASS CLUB

Croissant Stacked with Roasted Ham OR Turkey, Smoked Bacon, White Cheddar Cheese, Seasoned Mayo, Lettuce and Tomato Served with House Made Chips and Chef's Selection of Prepared Salad

17.95 per guest

ASIAN CHICKEN WRAP

Chicken Strips Seasoned and Marinated in Soy Sauce, Ginger, Fresh Garlic, and Peanut Butter with Julienned Peppers and Slivered Cabbage, Wrapped in a Flour Tortilla Served with House Made Chips and Chef's Selection of Prepared Salad

17.95 per guest

CHICKEN SALAD ON CIABATTA

Freshly Made Chicken Salad atop a Ciabatta Roll with Bibb Lettuce, Tomato, and Thinly Sliced Red Onion Served with House Made Chips and Chef's Selection of Prepared Salad

17.95 per guest

FRENCH DIP OPEN FACED SANDWICH

Open Faced Beef or Turkey Sandwich with Au Jus French Dip Style Served with House Made Chips and Chef's Family Style Relish Display

18.95 per guest

GRILLED STRIP LOIN SANDWICH

Tender Strip Loin Steak Grilled to Perfection on a Toasted Italian Roll with Sautéed Onions and Mushrooms Served with House Made Chips and Chef's Family Style Relish Display

18.95 per guest

BREADED EGGPLANT SANDWICH

Thick Sliced Eggplant, Seasoned and Lightly Breaded, Finished with a Hoagie Roll and Herb Aioli Served with House Made Chips and Chef's Family Style Relish Display

16.95 per guest

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PLATED LUNCHEs

All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 16 - 17), Seattle's Best® Coffee, Selection of Tazo Tea®, Iced Tea

LUNCH #1

Pistachio Crusted Mahi Mahi,
Asparagus Risotto, Saffron-Chive Citronette, and Seasonal
Sautéed Vegetables

24.95 per guest

*Add Jumbo Shrimp (2 pieces) 2.95 additional per guest

LUNCH #2

Roasted Tilapia with Maryland Crab Cake,
Grilled Vegetables, Spicy Pepper Butter Sauce

21.95 per guest

LUNCH #3

Bistro Steak Bourguignon,
Roasted Field Carrots and Buttered Potatoes

23.95 per guest

LUNCH #4

Breaded Chicken Picatta with Lemon Caper Sauce
Spinach Fettuccini and Roasted Vegetable Medley

23.95 per guest

LUNCH #5

Grilled Chicken Breast with Marsala Wine Sauce
Roasted New Potatoes and Butter Roasted Broccolini

20.95 per guest

LUNCH #6

Roasted Airline Chicken Breast with Apple Chutney,
Au Gratin Potatoes and Sautéed Asparagus

22.95 per guest

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PLATED LUNCHEs

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LUNCH #7

Grilled Sirloin Steak with Mushroom Demi-Glace,
Smashed Asiago Potatoes and Seasonal Grilled Vegetables

23.95 per guest

LUNCH #8

Pan Sautéed Pork Medallions with Capers, Drizzled with Citrus
Parsley Sauce, Creamy Mushroom Orzo with Sautéed Vegetables

19.95 per guest

LUNCH #9

Stay Fit French Bean Salad, Roasted Potatoes, Caramelized
Shallots and Cooked Concasse

Choice of:

Grilled Chicken with Herb Pesto 21.95 per guest
Grilled Atlantic Salmon with Balsamic Glaze 24.95 per guest

LUNCH #10

Seared Chicken Breast, Marinated in Orange Ginger and Finished
with Teriyaki Glaze, Cheese Risotto and Sautéed Seasonal
Vegetables

21.95 per guest

LUNCH #11

Seasoned and Blackened Grilled Chicken Breast in a Creole Sauce,
Dirty Rice and Steamed Broccoli

21.95 per guest

LUNCH #12

Herb Seasoned and Grilled Chicken Breast with Honey Dijon Au Jus
with Cous Cous and Roasted Vegetables

22.95 per guest

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LUNCH VEGETARIAN SELECTIONS

Designed As An Alternate Meal For Our Vegetarian Guests - Price Will Be The Same As Your Selection Of Hot Plated Lunch
All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 16 - 17), Seattle's Best® Coffee, Selection of Tazo Tea®, Iced Tea



MONDAY

Rosemary Polenta with Fontina, Roasted Mushrooms, Tomatoes, Extra Virgin Olive Oil

TUESDAY

Lemon Confit Risotto with Grilled Asparagus, Peas, Parmesan

WEDNESDAY

Cous Cous Pouch with Fingerling Potatoes and Red Pepper Sauce

THURSDAY

Spicy Lentil Chili Paired with a Mozzarella-Basil Panini

FRIDAY

Mushroom Ravioli with Roasted Seasonal Squash, Shitake Mushrooms, Pignoli, Sage

SATURDAY

Napoleon of Grilled Vegetables with Lentil Chili and Olive Polenta Cake

SUNDAY

Grilled Vegetable Brochette with Brown Rice Pilaf, Warm Tomato-Caper Vinaigrette

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LUNCH SOUPS, SALADS & DESSERTS

*Choice of Salad and Dessert To Compliment your Hot Plated Lunch
(For Groups Up to 400 People, Consider Soup Instead of Salad)*

SOUPS

Minestrone
White Bean & Tomato
Chicken Tortilla
Country Vegetable
Country Chicken Noodle

SALADS

Bluegrass Mixed Green Salad
Spring Mix, Julienned Carrots, Cucumbers,
Shredded Red Cabbage and Tomato with Ranch
Dressing

Caesar Salad
Romaine, Shredded Parmesan and Garlic
Croutons with Classic Caesar Dressing

Chopped Salad
Mixed Greens and Iceberg Lettuce with Chopped
Tomato, Cucumber and Feta Cheese with
Champagne Vinaigrette

Arugula Salad
Arugula, Marinated Artichokes, Shaved Parmesan,
and Lemon Dijon Vinaigrette

Apple and Arugula Salad
Apple, Arugula, Camembert, Spiced Walnuts, and
Apple Cider Dressing

DESSERTS

Deluxe Chocolate Cake
New York Cheesecake
Granny Smith Apple Crunch Pie
Amaretto Cheesecake
Carrot Cake
Key Lime Mousse Pie
Chocolate Marble Cheesecake
Coconut Cream Pie
Oreo Cheesecake

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UPGRADED LUNCH SOUPS, SALADS & DESSERTS

*Choice of Salad and Dessert To Compliment your Hot Plated Lunch
(For Groups Up to 400 People, Consider Soup Instead of Salad)*

SOUPS

FOR AN ADDITIONAL \$1.95 PER PERSON

Shrimp Bisque

Tomato Bisque

Mushroom Bisque

Kentucky Burgoo

SALADS

FOR AN ADDITIONAL \$1.95 PER PERSON

Bibb and Endive Salad

Bibb Lettuce with Belgium Endive Mixed Greens,
Candied Walnuts, Sliced Asian Pear & Feta Cheese
with Balsamic Vinaigrette

Kettle Salad

Chopped Romaine & Iceberg Lettuce, Southern
Cornbread Croutons, Tomatoes, Pepper Jack
Cheese, Julienned Red Peppers, Mandarin
Oranges, with Roasted Red Pepper Italian
Dressing

Citrus Salad

Field Greens Mixed with Romaine, Orange and
Grapefruit Segments with Lemon Vinaigrette
Dressing

Spinach & Limestone Salad

Baby Spinach Resting on Bibb Lettuce Topped
with Sliced Mushrooms, Chopped Egg, Julienned
Red Onions with Warm Bacon Dressing

Cobb Salad

Iceberg and Romaine with Shredded Carrots,
Diced Tomatoes, Crumbled Bleu Cheese, Chopped
Egg and Bacon with Raspberry Vinaigrette

INDIVIDUAL DESSERTS

FOR AN ADDITIONAL \$1.95 PER PERSON

Triple Chocolate Mousse Cake

Berries and Cream Butter Cake

Black Bottom Caramel Cake

Cappuccino Mousse Cake

Bourbon Butter Cake

Italian Cream Cake

Caramel Fudge Cake

Caramel Apple Cheesecake

Turtle Cheesecake

Raspberry White Chocolate Cake

Lemon Twist Cake

Red Velvet Cake

Strawberry Sensation Cake

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax

BREAKFAST | BREAKS | LUNCH | RECEPTION | PERSONAL PREFERENCE | DINNER | BEVERAGES | WEDDINGS
401 W. HIGH STREET, LEXINGTON, 40507 1-800-233-1234 FAX: 1-859-254-7430 WWW.LEXINGTON.HYATT.COM



SMALL GROUP LUNCH BUFFETS

15-30 PEOPLE

All Lunch Buffets Include Seattle's Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

ITALIAN BUFFET

Chopped Salad
 Cucumber & Tomato Salad
 Parmesan Cheese Chicken
 Vegetarian Lasagna
 Chef's Choice Starch
 Chef's Choice Seasonal Vegetable
 Warm Rolls and Butter
 Tiramisu or Italian Cream Cake
 21.95 per guest

GOURMET SANDWICH BUFFET

Bluegrass Mixed Green Salad
 Penne Pasta Salad
 Choice of (2)
 Gourmet Sandwiches:
 Turkey & Swiss
 Roast Beef & Provolone
 Ham & Cheddar
 Grey Poupon, Garlic Herb Spread,
 Mayonnaise
 Lettuce, Tomato, Pickle, Onion
 Chef's Relish Display
 House Made Potato Chips
 Brownies or Lemon Bars
 19.95 per guest

TRADITIONAL BUFFET

Cobb Salad
 Southern Cole Slaw
 Oven Baked Bone - In Chicken with
 Bourbon Cream Sauce
 Southern Meatloaf
 Macaroni and Cheese
 Southern Green Beans
 Fresh Baked Corn Bread Muffins
 Bread Pudding or Pecan Pie
 18.95 per guest

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SMALL GROUP LUNCH BUFFETS

15-30 PEOPLE

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SOUP & SALAD BUFFET

Chef's Daily Soup

Penne Pasta Salad

Sliced Fruit Display

Create Your Own Salad:
Crisp Romaine, Croutons, Parmesan Cheese,
Marinated and Grilled Chicken Strips, and
Classic Caesar Dressing

Warm Rolls and Butter

Chef's Choice Dessert

20.95 per guest

PACIFIC RIM BUFFET

Garden Green Salad with Vinaigrette Dressing

Napa Cabbage Chop Chop Slaw

Sugar Snap Pea Salad With Ginger Wasabi Dressing

White and Fried Rice

Asian Vegetable Stir Fry

Cashew Chicken

- OR -

Chinese Beef with Sweet Bell Peppers

Mandarin Oranges, Toasted Coconut,
Pound Cake and Whipped Cream

25.95 per guest

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LUNCH BUFFETS

MINIMUM 30 PEOPLE

All Lunch Buffets Include Seattle's Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

SOUTHWEST BISTRO

Chicken Tortilla Soup

Green Chile Corn Bread, Butter and Honey

Southwestern Caesar Salad with Roasted Corn,
Black Beans and Garlic Chipotle Chili Dressing

Jicama Cilantro Mango Salad

Oven Roasted Chicken, Three Bean Stew and Roasted
Pablano Salsa

Ancho Pork Short Ribs with Chili Barbecue Sauce

Mac 'n' Cheese, Chilies and Three Cheeses

Chef's Choice Dessert

26.95 per guest

STAY FIT BUFFET

Tomato White Bean Soup

Arugula Bosc Pear and Reggiano Salad,
Lemon-White Vinaigrette

Avocado and Tomato Salad, Cumin Dressing

Grilled Sage Chicken Breast with Mixed Grains, Herb Jus

Today's Catch with Lemon Confit and Broccolini

Whole Wheat Penne Pasta with Romano Beans, Goat Cheese

Angel Food Cake with Berry Compote

27.95 per guest

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LUNCH BUFFETS

MINIMUM 30 PEOPLE

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NEW YORK DELI

Chef's Soup du Jour
 Romaine Caesar Salad with Garlic Croutons
 Bean Salad with Crisp Vegetables and White Balsamic Vinaigrette
 Potato Salad tossed with Chipotle Mustard Dressing
 The Butcher's Fare:
 Tuna Salad
 Honey Glazed Smoked Ham
 Roasted Turkey Breast
 Garlic Seared Roast Beef
 Swiss, Cheddar and Provolone Cheeses
 Regional Bread Presentation
 Individual Bags of Potato Chips
 Carrot Cake with Caramelized Walnuts
 Lemon Bars
 22.95 per guest

MAN O' WAR

Mixed Green Salad with Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato
 Marinated Garden Vegetable Display
 Southern Pasta Salad
 Warm Rolls and Butter
 Roasted Top Sirloin with Mushrooms
 Grilled Chicken with Bourbon Cream Sauce
 Chef's Choice of Starch
 Chef's Choice of Vegetable
 Bread Pudding with Bourbon Caramel Sauce
 - OR -
 Kentucky Derby Pie
 24.95 per guest

SOUTHERN BBQ

Mixed Green Salad with Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato
 Cucumber & Tomato Salad
 Sliced Fresh Fruit Display
 Fresh Baked Corn Bread
 Whiskey BBQ Flank Steak
 Chipotle Chicken with Tequila Lime Butter Sauce
 Southern Green Beans
 Home-style Roasted Potatoes
 Seasonal Fruit Cobbler with Whipped Cream
 - OR -
 Deluxe Chocolate Cake
 23.95 per guest

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LUNCH BUFFETS

MINIMUM 30 PEOPLE

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KENTUCKY PICNIC

- Potato Salad
- Southern Cole Slaw
- Grilled All Beef Hot Dogs
- Grilled Hamburgers
- Grilled Chicken
- Pickles, Onions, Lettuce Leaves, Tomato, Cheese
Mayonnaise, Mustard and Ketchup
- Southern Baked Beans
- Individual Bags of Potato Chips & Pretzels
- Watermelon Display
- Jumbo Cookies and Brownies
- 22.95 per guest
- (Add Chili For Additional 1.95 Per Guest)

EAST MEETS WEST

- Mixed Green Salad
- Asian Slaw
- Fried Rice
- Choice of Two:
 - Orange Ginger Beef
 - Chimichurri Pork
 - Sesame Chicken
 - Vegetarian Spring Rolls
 - Vegetable Lo Mein
- Grilled Vegetable Display
- Mandarin Oranges, Toasted Coconut, Pound Cake and
Whipped Cream
- 22.95 per guest

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LUNCH BUFFETS

MINIMUM 30 PEOPLE

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BUILD YOUR OWN BUFFET

SALADS:

(Choice of 2)

Caesar Salad
Bluegrass Mixed Green Salad
Penne Pasta Salad
Cole Slaw
Potato Salad
Chopped Salad
Sliced Fruit Salad
Cucumber & Tomato Salad
Tomato Caprese Salad

ENTREES:

(Choice of 2 - 25.95 per guest)

Roasted Top Sirloin with Mushrooms
Whiskey BBQ Flank Steak
Southern Style Meatloaf
Grilled Chicken with Bourbon Cream
Grilled Chicken with Asiago Cream
Chipotle Chicken with Tequila Lime Sauce
Oven Breaded Tilapia with Lemon Butter
Orange Roughy with Citrus Sauce
Pasta Primavera

DESSERTS:

(Choice of 1)

Triple Chocolate Cake
Carrot Cake
New York Cheesecake
Apple Pie
Key Lime Pie
Oreo Cheesecake
Fruit Cobbler
Cookies & Brownies

Buffet Includes Warm Rolls and Butter, Chef's Choice of Starch, Seasonal Vegetable, and Bourbon Bread Pudding

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PLATED DINNER

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Four Course Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Soup, Salad, and Dessert (Pg 28 - 29)
All Plated Dinners Include Seattle's Best® Coffee, Selection of Tazo Tea®, Iced Tea



DINNER #1

Filet Mignon Topped with Apple
Cider Pearl Onion Ragout, Chanterelle
Mushrooms, Mascarpone Polenta Cake

Suggested Wine Pairing:
Cabernet, Red Truck
(3) course 41.95 per guest
(4) course 46.95 per guest

DINNER #2

Herb Crusted Boneless Chicken Breast
with Leek Orzo, Marjoram, Syrah
Sauce

Suggested Wine Pairing:
Riesling, Clean Slate
(3) course 28.95 per guest
(4) course 33.95 per guest

DINNER #3

Seared Mahi Mahi on Roasted
Asparagus, Saffron Cream and Asiago
Mashed Potatoes

Suggested Wine Pairing:
Sauvignon Blanc, Silver Birch
(3) course 29.95 per guest
(4) course 34.95 per guest

DINNER #4

Fennel-Rubbed Pork Tenderloin,
Cheese Risotto, Spinach

Suggested Wine Pairing:
Chardonnay, Canvas
(3) course 27.95 per guest
(4) course 32.95 per guest

DINNER #5

Seared Salmon with Barley Squash
Risotto, Green Onion Parsley Infusion

Suggested Wine Pairing:
Pinot Noir, Beaulieu Vineyards
(3) course 30.95 per guest
(4) course 35.95 per guest

DINNER #6

Rosemary Crusted Airline Chicken
Breast with Orange Vodka Mashed
Potatoes, Thyme Bordelaise

Suggested Wine Pairing:
Sparkling Segura Viudas Brut Reserva
(3) course 29.95 per guest
(4) course 34.95 per guest

DINNER #7

Roasted Shrimp Topped Filet with Port
Reduction and Au Gratin Potatoes

Suggested Wine Pairing:
Red Zinfandel, Ravenswood
(3) course 38.95 per guest
(4) course 43.95 per guest

DINNER #8

Pistachio Crusted Rack of Lamb with
Braised Leeks and Olive Oil Whipped
Potatoes

Suggested Wine Pairing:
Shiraz, Razor's Edge
(3) course 34.95 per guest
(4) course 39.95 per guest

DINNER #9

Marinated & Grilled Breast of Chicken,
Presented with Tequila Lime Sauce
and Cilantro with Saffron Cous Cous
and Grilled Asparagus

Suggested Wine Pairing:
Pinot Grigio, Fish Eye
(3) course 24.95 per guest
(4) course 29.95 per guest

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PLATED DINNER

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
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DINNER #10

Seared Chicken Breast, Sautéed in Olive Oil with Tomatoes, Onions, Olives, Garlic and White Wine Served with Long Grain Rice and Broccolini

Suggested Wine Pairing:

Chardonnay, Canvas
(3) course 25.95 per guest
(4) course 30.95 per guest

DINNER #11

Seasoned Breast of Chicken with Mushroom Marsala Ragout and Served with Garlic Mashed Potatoes, Sautéed Asparagus and Sunburst Squash

Suggested Wine Pairing:

Pinot Noir, Beaulieu Vineyards
(3) course 24.95 per guest
(4) course 29.95 per guest

DINNER #12

Seared Chicken Breast Marinated in Orange Ginger and Finished with Teriyaki Glaze Served with Creamy Risotto and Grilled Vegetables

Suggested Wine Pairing:

White Zinfandel, Beringer
(3) course 26.95 per guest
(4) course 31.95 per guest

DINNER #13

Grilled Chicken Breast with a Zesty Tomato Sauce, Monterey Jack and Parmesan Cheese Served with Cavatappi Pasta and Buttered Broccolini

Suggested Wine Pairing:

Chardonnay, Kendall Jackson
(3) course 26.95 per guest
(4) course 31.95 per guest

DINNER #14

Lightly Breaded Chicken Breast, Topped with Three Cheeses and Peppercorn Mornay Sauce Served with Au Gratin Potatoes, Sunburst Squash and Zucchini

Suggested Wine Pairing:

Chardonnay, Canvas
(3) course 27.95 per guest
(4) course 32.95 per guest

DINNER #15

Roasted Airline Chicken Breast with Apple Chutney Served with Yukon Smashed Potatoes, Haricot Verts and Sunburst Squash

Suggested Wine Pairing:

Riesling, Clean Slate
(3) course 28.95 per guest
(4) course 33.95 per guest

DINNER #16

Roasted and Sliced Sirloin Topped with Sweet Onions and Cabernet Demi-Glace Served with Oven Roasted New Potatoes, Asparagus and Red Pepper

Suggested Wine Pairing:

Cabernet, Canvas
(3) course 27.95 per guest
(4) course 32.95 per guest

DINNER #17

Grilled Tender Filet, Cut From the Shoulder, Topped with Roasted Shallot Demi-Glace Served with Cheese Risotto, Grilled Asparagus and Seasoned Carrots

Suggested Wine Pairing:

Merlot, Canvas
(3) course 29.95 per guest
(4) course 34.95 per guest

DINNER #18

Herb Seasoned Prime Rib of Beef, Presented with Au Jus and Frizzled Onions Served with Roasted Polenta Cake, Haricot Verts and Red Pepper

Suggested Wine Pairing:

Pinot Noir, Beaulieu Vineyards
(3) course 35.95 per guest
(4) course 40.95 per guest

DINNER #19

Slow Roasted Medallions of Pork Sprinkled with Mango Chutney Served with Brown Sugar Smashed Sweet Potatoes and Sautéed Vegetables

Suggested Wine Pairing:

Riesling, Clean Slate
(3) course 24.95 per guest
(4) course 29.95 per guest

DINNER #20

Lightly Seared Tilapia Crusted with Horseradish and Herbs Served with Long Grain Rice, Asparagus and Seasoned Carrots

Suggested Wine Pairing:

Chardonnay, Canvas
(3) course 32.95 per guest
(4) course 37.95 per guest

DINNER #21

Oven Roasted Salmon with Topped with Apple Chutney Served with Breaded Risotto Cake and Grilled Vegetables

Suggested Wine Pairing:

Sauvignon Blanc, Silver Birch
(3) course 33.95 per guest
(4) course 38.95 per guest

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DUAL ENTREE PLATED DINNER

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Four Course Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Soup, Salad, and Dessert (Pg 28 - 29)
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CHICKEN AND MAHI MAHI

Grilled and Seasoned Chicken Breast with Orange Ginger Sauce and Seared Mahi Mahi with Lemon Butter Sauce Served with Saffron Pilaf, Grilled Broccoli and Roasted Red Pepper

Suggested Wine Pairing:
Chardonnay, Kendall Jackson
(3) course 31.95 per guest
(4) course 36.95 per guest

CHICKEN AND BISTRO STEAK

Grilled Chicken with Pesto Cream and Grilled Tender Bistro Filet with Red Onion Marmalade Served with Oven Roasted New and Sweet Potatoes, Haricot Verts and Roasted Sunburst Squash

Suggested Wine Pairing:
Pinot Noir, A by Acacia
(3) course 32.95 per guest
(4) course 37.95 per guest

CHICKEN AND JUMBO SHRIMP

Grilled Chicken with Asiago Cream Topped with Tomato Relish and Trio Jumbo Grilled Shrimp with Bourbon Cream Sauce Served with Orzo Pasta and Grilled Vegetables

Suggested Wine Pairing:
Sauvignon Blanc, Silver Birch
(3) course 33.95 per guest
(4) course 38.95 per guest

CHICKEN AND FILET MIGNON

Herb Grilled Chicken Breast with Tomato Ragout and Filet Mignon with Mushroom Demi-Glace Served with Au Gratin Potatoes, Haricot Verts and Baby Carrots

Suggested Wine Pairing:
Red Zinfandel, Canvas
(3) course 39.95 per guest
(4) course 44.95 per guest

TILAPIA AND BISTRO STEAK

Seared Tilapia with Lemon Butter Sauce and Grilled Tender Bistro Filet with Cabernet Demi-Glace Served with Breaded Risotto Cake, Grilled Asparagus and Sunburst Squash

Suggested Wine Pairing:
Cabernet, Red Truck
(3) course 34.95 per guest
(4) course 39.95 per guest

SALMON AND FILET MIGNON

Grilled Salmon with Teriyaki Glaze and Filet Mignon with Red Wine Demi-Glace Served with Roasted Polenta Cake, Baby Carrots and Broccoli

Suggested Wine Pairing:
Merlot, Blackstone
(3) course 42.95 per guest
(4) course 47.95 per guest

JUMBO SHRIMP AND FILET MIGNON

Seared Trio of Jumbo Shrimp with Mornay Sauce and Filet Mignon with Caramelized Onions and Béarnaise Sauce Served with Asiago Mashed Potatoes and Grilled Vegetables

Suggested Wine Pairing:
Sauvignon Blanc, Silver Birch
(3) course 43.95 per guest
(4) course 48.95 per guest

BISTRO STEAK AND CRAB CAKE

Seared Bistro Filet with Aujus and Frizzled Onions and Maryland Crab Cake with Remoulade Sauce Served with Roasted Potatoes, Baby Carrots and Sunburst Squash

Suggested Wine Pairing:
Red Zinfandel, Ravenswood
(3) course 35.95 per guest
(4) course 40.95 per guest

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DINNER VEGETARIAN SELECTIONS

Designed As An Alternate Meal For Our Vegetarian Guests - Price Will Be The Same As Your Selection Of Hot Plated Lunch

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert

Four Course Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Soup, Salad, and Dessert (Pg 28 - 29)

All Plated Dinners Include Seattle's Best® Coffee, Selection of Tazo Tea®, Iced Tea



MONDAY

Vegetable Lasagna, Pomodoro Sauce, Roasted Garlic Crostini

TUESDAY

Grilled Eggplant and Goat Cheese Strudel, Fire Roasted Pepper Sauce, Organic Olive Oil

WEDNESDAY

Pasta Fagioli with Garlic Bread, Chiffonade of Basil

THURSDAY

Cous Cous Pouch with Fingerling Potatoes and Red Pepper Sauce

FRIDAY

Napoleon of Grilled Vegetables with Lentil Chili and Olive Polenta Cake

SATURDAY

Artichokes and Confit of Shallot Risotto

SUNDAY

Golden Beet, Leek, Thyme and Barley Cake, Sweet Potato and Olive Oil Puree

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DINNER SOUPS, SALADS & DESSERTS

*Choice of Salad and Dessert To Compliment your Hot Plated Dinner
(For Groups Up to 400 People, Consider Soup Instead of Salad)*

SOUPS

Minestrone
White Bean & Tomato
Chicken Tortilla
Country Vegetable
Country Chicken Noodle

SALADS

Bluegrass Mixed Green Salad
Spring Mix, Julienned Carrots, Cucumbers,
Shredded Red Cabbage and Tomato with Ranch
Dressing

Caesar Salad
Romaine Lettuce, Shredded Parmesan and
Garlic Croutons with Classic Caesar Dressing

Spicy Green Chick Pea Salad
Spicy Greens with Chick Peas and Parmesan, with
a Preserved Lemon Vinaigrette

Spinach Salad
Spinach Greens, Roasted Shallots, Tomatoes,
Feta with Mustard Dressing

Cranberry Salad
Mixed Greens with Dried Cranberries, Toasted
Hazelnuts with Shallot Dressing

DESSERTS

White and Chocolate Mousse
with Fresh Berries and Mint

Chocolate Marble Cheesecake

Granny Smith Apple Crunch Pie

Berries & Cream Butter Cake

Triple Chocolate Mousse Cake

Bourbon Butter Cake

Coconut Cream Pie

Key Lime Mousse Pie

Caramel Fudge Cake

Italian Cream Cake

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UPGRADED DINNER SOUPS, SALADS & DESSERTS

*Choice of Salad and Dessert To Compliment your Hot Plated Dinner
(For Groups Up to 400 People, Consider Soup Instead of Salad)*

SOUPS FOR AN ADDITIONAL \$1.95 PER PERSON

Shrimp Bisque
Tomato Bisque
Mushroom Bisque
Kentucky Burgoo

SALADS FOR AN ADDITIONAL \$1.95 PER PERSON

Bibb and Endive Salad
Bibb Lettuce with Belgium Endive Mixed Greens,
Candied Walnuts, Sliced Asian Pear & Feta Cheese
with Balsamic Vinaigrette

Kettle Salad
Chopped Romaine & Iceberg Lettuce, Southern
Cornbread Croutons, Tomatoes, Pepper Jack
Cheese, Julienne Red Peppers, Mandarin Oranges,
with Roasted Red Pepper Italian Dressing

Citrus Salad
Field Greens mixed with Romaine, Orange and
Grapefruit Segments with Lemon Vinaigrette
Dressing

Spinach & Limestone Salad
Baby Spinach resting on Bibb Lettuce topped with
Sliced Mushrooms, Chopped Egg, Julienne Red
Onions with Warm Bacon Dressing

Endive and Feta Salad
French Seared Apple, Endive & Feta Salad with
Lemon - Thyme Vinaigrette

Arugula and Pear Salad
Arugula, Pear and Reggiano Salad with Chives &
Pine Nut Pesto

INDIVIDUAL DESSERTS FOR AN ADDITIONAL \$1.95 PER PERSON

Trio of Chocolate Mousse
Decadence Chocolate Framboise
Mango Cheese Mousse
French Apple Tart with Cinnamon Streusel
Southern Pecan Tart
Chocolate Fantasy Mousse with Hazelnut
Coffee Mousse with Dark Chocolate
Raspberry White Chocolate Cake
Lemon Twist Cake
Red Velvet Cake
Strawberry Sensation Cake

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DINNER BUFFETS

MINIMUM 30 PEOPLE

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BUFFET #1

Mixed Green Salad

New Potato Salad

Warm Rolls and Butter

Slow Roasted Sirloin with Red Wine Sauce

Roasted Bone in Chicken with Mango Chutney

Pesto Crusted Tilapia with White Wine Sauce

Vegetarian Lasagna

Wild Long Grain Rice

Grand Marnier® Sautéed Carrots

Chef's Choice Desserts

34.95 per guest

BUFFET #2

Chopped Salad

Penne Pasta Salad

Warm Rolls and Butter

Grilled Chicken with Tomato Vodka Sauce

Roasted Pork Loin with Pineapple Chutney

London Broil with Wild Mushroom Demi-Glace

Herb Roasted New Potatoes

Macaroni & Cheese

Sautéed Seasonal Vegetables

Chef's Choice Desserts

32.95 per guest

BUFFET #3

Cobb Salad

Southern Cole Slaw

Warm Rolls and Butter

Southern Style Meatloaf with Mushroom Sauce

Roasted Chicken Tomato Parmesan Sauce

Red Skin Smashed Potatoes

Rice Pilaf

Buttered Corn

Steamed Broccolini

Chef's Choice Desserts

30.95 per guest

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DINNER BUFFETS

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BUFFET #4

Garden Salad
 Cucumber & Tomato Salad
 Sliced Fresh Fruit Display
 Warm Corn Bread
 Flank Steak with BBQ Whiskey Sauce
 Chipotle Chicken with Tequila Lime Butter Sauce
 Southern Green Beans
 Home-style Roasted Potatoes
 Seasonal Fruit Cobbler with Whipped Cream

29.95 per guest

BUFFET #5

Mixed Green Salad
 Snow Pea Salad
 Breaded Chicken in a Ginger Soy Sauce
 Seared Steak with Pepper Demi-Glace
 Fried Rice
 Vegetable Lo Mein Pasta
 Spicy Eggplant in Garlic Sauce
 Seasonal Steamed Vegetables
 Chef's Choice Dessert

32.95 per guest

BUFFET #6

Potato Salad
 Mixed Green Salad
 Grilled All Beef Hot Dogs
 Grilled Hamburgers
 Grilled Chicken
 Pickles, Onions, Lettuce Leaves, Tomato, Cheese, and Condiments
 Individual Bags of Potato Chips & Pretzels
 Watermelon Display
 Jumbo Cookies and Brownies

29.95 per guest

(Add Chili For Additional 1.95 Per Guest)

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax

BREAKFAST | BREAKS | LUNCH | RECEPTION | PERSONAL PREFERENCE | DINNER | BEVERAGES | WEDDINGS
 401 W. HIGH STREET, LEXINGTON, 40507 1-800-233-1234 FAX: 1-859-254-7430 WWW.LEXINGTON.HYATT.COM



PERSONAL PREFERENCE DINNER MENU

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING

Ideal for groups of 100 or less

- Better than the standard dual-entrée option, more elegant than the casual buffet
- We feature four-course meals with a choice of three entrées. The planner chooses the appetizer, salad and dessert in advance
- A custom printed menu featuring three entrée selections is provided for guests at each setting
- Specially trained servers take your guests' order as they are seated
- An option designed to satisfy individual tastes and preferences

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PERSONAL PREFERENCE DINNER MENU

All Dinner items include: Warm Rolls & Butter, Iced Tea, Seattle's Best Coffee® and Tazo Tea®

100 People or Less

PLANNER'S CHOICE APPETIZERS

Fresh Jumbo Crab Cake served over Pepper Relish

Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis

Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle

Roasted Corn and Chicken Chowder

Trio of Jumbo Shrimp with Cocktail Sauce and Lemon

PLANNER'S CHOICE SALAD

Wedge Salad with Green Goddess Dressing

Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing

Bibb Lettuce with Marinated Artichoke and Pesto

Arugula, Pear and Reggiano Salad with Chives and Pine Nut Pesto

French Seared Apple, Endive and Feta Salad with Lemon—Thyme Vinaigrette

PLANNER'S CHOICE DESSERT

Velvet Chocolate Boule

Vanilla Crème Brulee with Chocolate Dipped Shortbread

Prepared Tableside:
Cherries Jubilee

- OR -
Bananas Foster

French Apple Tart with Cinnamon Streusel

Decadence Chocolate Framboise

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PERSONAL PREFERENCE DINNER MENU

100 People or Less

All Dinner Items Include Warm Rolls & Butter, Iced Tea, Seattle's Best Coffee® and Tazo Tea®



PLANNER CHOOSES (3) ENTREES

(Including One Vegetarian Option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Broad Bean Mint Puree
Suggested Wine Pairing: Red Zinfandel, Ravenswood

Wild Salmon with Pan Sautéed Apples with Mixed Pepper Tuille and Ice Cider Reduction
Suggested Wine Pairing: Pinot Grigio, Fish Eye

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth
Suggested Wine Pairing:

Peppered Beef Tenderloin, Sweet Potato Cakes, Herb Grilled Heirloom Tomatoes and Banyuls Reduction
Suggested Wine Pairing: Shiraz, Razor's Edge

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram and Syrah Sauce
Suggested Wine Pairing: Sauvignon Blanc, Silver Birch

Seared Sea Bass on Roasted Asparagus with Saffron Cream and Olive Oil Mashed Potatoes
Suggested Wine Pairing: Chardonnay, Kendall Jackson

Potato Torta with Caramelized Onion and Arugula Seasonal Grilled Vegetables and Mascarpone Polenta Cake
Suggested Wine Pairing: Riesling, Clean Slate

79.95 per guest

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COLD HORS D'OEUVRES



Smoked Salmon & Fresh Dill in Olive Oil Bread Cup
3.95 each

Tiny Tomato Caprese with Organic Olive Oil
and Micro Basil
2.95 each

Tomato Basil Bruschetta
2.95 each

Assorted Premium Canapés
3.95 each

Avocado & Crab California Roll with Wasabi Sauce
3.95 each

Assorted Mini Deli Sandwiches with Condiments
3.95 each

Triple Cream Brie Filled Strawberries
2.95 each

Shrimp Shooter
4.95 each

Prosciutto Wrapped Asparagus
3.95 each

Fresh Melon Shots
2.95 each

Jumbo Shrimp with Cocktail Sauce and Lemons
4.50 each

Assorted Mini Cheesecakes
3.95 each

Assorted Petit Fours
3.95 each

Salami Cornets with Dijon Cream on Crostini
3.95 each

Shrimp with Dill Cream on Rye
4.95 each

Tuna Mousse on Rye
3.95 each

Roast Beef and Horseradish Mousse on Pumpnickel
3.95 each

Bay Scallops with Basil Cream on Rye
3.95 each

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HOT HORS D'OEUVRES

Brie with Raspberries En Croute
3.95 each

Beef Empanada with Red Chili Sauce
2.95 each

Empanada with Guava and Almond Crisp
3.95 each

Vegetarian Spring Roll with Orange Marmalade
2.50 each

Assorted Mini Quiche To Include:

Broccoli
Spinach
Lorraine
Seafood
2.95 each

Herb Breaded Mushrooms
2.95 each

Chicken Satay with Spicy Peanut Sauce
3.95 each

Beef Satay with Teriyaki Sauce
3.95 each

Mini Beef Wellington with Demi-Glace
3.95 each

Mini Chicken Wellington
4.95 each

Tenderloin Tips & Mushroom Duxelle
with Horseradish Sauce
4.95 each

Pork Pot Sticker with Sweet and Sour Sauce
2.95 each

Crab Stuffed Mushroom
3.95 each

Maryland Crab Cake with Remoulade Sauce
3.95 each

Cozy Shrimp with Spicy Boom Boom Sauce
3.95 each

Coconut Shrimp with Sweet and Sour Sauce
3.95 each

Bacon Wrapped Scallops
3.95 each

Quesadilla Cornucopia with Smoked Chicken with
Garden Salsa
3.95 each

Lotus Wontons with Broccoli and Chorizo Sausage
4.95 each

Spanakopita
2.95 each

Mini Hot Browns
3.95 each

Choice of Mini Sliders
Chicken Parmesan
BBQ Pulled Pork
Cheeseburger
3.95 each

Assorted Mini Deep Dish Pizza's To Include:
Pepperoni
Sausage
Mushroom
Onion and Green Pepper
2.95 each

Meatballs with Makers Mark® BBQ Sauce
2.50 each

Chicken Wings with Hot Sauce
Celery, Carrots, and Bleu Cheese
2.50 each

Sesame Chicken Tenderloins
with Ginger Soy Sauce
3.95 each

Chicken Tenderloins
With Honey Mustard and BBQ Sauce
3.25 each

Pigs in a Blanket with Dijon Mustard
2.50 each

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RECEPTION DISPLAYS & SNACKS

CRUDITE

Broccoli, Red Pepper, Yellow Squash, Zucchini, Celery, and Carrots, Served with Spinach—Ranch and Hummus Dips, Assorted Crackers

5.95 per guest

GRILLED VEGETABLE DISPLAY

Marinated and Grilled Zucchini, Yellow Squash, Red Pepper, Asparagus, and Carrots
Served with Olive Tapenade

6.95 per guest

CHEESE DISPLAY

Handcrafted Domestic and Imported Cheeses, Garnished with Grapes, Strawberries, and Edible Orchid, Served with Lavosh and Flatbread

5.95 per guest

SLICED FRESH FRUIT DISPLAY

Sliced Pineapple, Melon, Honeydew, Garnished with Strawberries, and Grapes, Served with Honey Lime Yogurt Dipping Sauce

5.95 per guest

SMOKED WHITE FISH DISPLAY

Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points
99.95 per display

Serves 25 People @ 3 oz. Per guest

SMOKED SALMON SIDE

Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points
129.95 per display

Serves 25 People @ 3 oz. Per guest

ANTIPASTO DISPLAY

Dry Italian Salami and Prosciutto Presented with Marinated Manchego, Mozzarella, and Flat Bread

Marinated Vegetables to Include:
Peppers, Long Stem Artichoke Hearts, Cipolline Onions and Assorted Olives.
Grilled Asparagus, Squash, Zucchini, Carrots and Roasted Red Peppers

12.95 per guest

BAR MIX

12.95 per pound

MIXED NUTS

(2 Pound Increments)
24.95 per pound

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PRESENTATION STATIONS



DELUXE PASTA STATION*

Choice of two (2) Pastas:

Bowtie Cavatapi
Penne Pasta
Tortellini (2.50 more)

Your choice of two (2) sauces:

Marinara Alfredo
Pesto Sauce Garlic & White Wine
Vodka Sauce (1.25 more)

Your Choice of three (3) accompaniments:

Italian Sausage Basil & Herb Meatballs
Tasso Ham Julienned Capicola
Genoa Salami Pepperoni

Grilled Julienne Chicken (2.95 more)

Baby Shrimp (3.95 more)

Toppings:

Chopped Garlic, Spinach, Tomatoes, Pine Nuts, Sweet Peppers,
Black Olives, Sliced Mushrooms, Julienned Onions, Pepperoncini
Artichoke Hearts, Asparagus or Broccoli Tips (1.95 more)

Breads:

Garlic Bread Sticks
Focaccia Bread

12.95 per guest

*Requires (1) Attendant per (50) People at 100.00 each

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PRESENTATION STATIONS

MODERN PASTA STATION

Cheese Tortellini with Alfredo Sauce

Bowtie Pasta with Marinara Sauce

Parmesan and Romano Cheese

Grilled Seasonal Vegetables

Focaccia and Flat Breads

8.95 per guest

Add:

Baby Shrimp - 3.95 additional per guest

Chicken - 2.95 additional per guest

Mini Meatballs - 1.95 additional per guest

MASHED POTATO STATION

Home Made Garlic Mashed Potatoes, Brown Sugar
Mashed Sweet Potatoes & Orange Vodka
Mashed Potatoes

Toppings to Include: Wild Mushrooms, Roasted
Vegetables, Cheddar Cheese, Boursin Cheese,
Crispy Pancetta, Bacon and Sour Cream

9.95 per guest

STIR FRY STATION

Teriyaki Grilled Chicken

- OR -

Ginger Soy Marinated Strip Loin

Toppings to Include: Broccoli, Carrots,
Snap Peas, Onions and Red Peppers

White and Stir Fry Rice

Vegetarian Spring Rolls

Fortune Cookies

11.95 per guest

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CARVING STATIONS



WHOLE HERB AND FENNEL ROASTED TURKEY BREAST*

(SERVES 35 PEOPLE)
Gourmet Mustards and Turkey Gravy
Apple Cranberry Chutney
Buttermilk Biscuits

225.00 Each

OVEN ROASTED GARLIC BEEF TENDERLOIN*

(SERVES 20 PEOPLE)
Horseradish Cream
Whole Grain and Dijon Mustard
Silver Dollar Rolls

275.00 Each

SMOKED VIRGINIA HAM*

(SERVES 50 PEOPLE)
Woodford Reserve BBQ Sauce and Pineapple Chutney
Assorted Mustards
Silver Dollar Rolls

250.00 each

BLACK PEPPER CRUSTED PRIME RIB*

(SERVES 25 PEOPLE)
Caramelized Onions and Roasted Mushrooms
Rosemary Demi Glace
Fresh Baked Artisan Rolls

395.00 each

STEAMSHIP ROUND OF BEEF*

(SERVES 150 PEOPLE)
Au Jus, Horseradish Cream, and Mango Chutney
Silver Dollar Rolls

650.00 each

SLOW ROASTED LOIN OF PORK*

(SERVES 30 PEOPLE)
Roasted Pepper Sauce and Peppercorn Hollandaise Sauce
Southern Cornbread Muffins

175.00 each

*Requires an attendant at 100.00 each

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RECEPTION PACKAGES

MINIMUM 50 PEOPLE

BLUEGRASS RECEPTION PACKAGE

Displays

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
Hummus with Pita Chips

Cold Hors D'Oeuvres (Butler Passed - 1 piece per item, per person)

Triple Cream Brie Filled Strawberry
Prosciutto Wrapped Asparagus
Bruschetta

Hot Hors D'Oeuvres (1 piece per item, per person)

Mini Beef Wellington
Spanakopita
Chicken Tenderloins with Maker's Mark® BBQ Sauce

Carving Station

Slow Roasted Loin of Pork or Herb Roasted Turkey Breast
Presented with Silver Dollar Rolls and Warm Corn Bread

Desserts

Chocolate Bread Pudding
New York Cheesecake

Beverages

Seattle's Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea

44.95 per guest

BAYOU RECEPTION PACKAGE

Displays

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
Peel and East Shrimp (3 Pieces Per Person)

Hot Hors D'Oeuvres (1 piece per item, per person)

Andouille Sausage En Croute
Orange Ginger Chicken Satay
Wild Mushroom in Phyllo

Creole Pasta Station

Penne and Bowtie Pasta
Spinach, Baby Shrimp, Diced Andouille Sausage, Diced Tomato,
Onions, Green Peppers
Creole and Pesto Cream Sauce
Presented with Garlic Bread, Assorted Focaccia Bread and Breadsticks

Desserts

Southern Pecan Pie
Apple Cobbler with Whipped Cream

Beverages

Seattle's Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea

38.95 per guest

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RECEPTION PACKAGES

MINIMUM 50 PEOPLE

KENTUCKY RECEPTION PACKAGE

Displays

Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
KY Burgoo

Cold Hors D'Oeuvres (Butler Passed - 1 piece per item, per person)

Assorted Premium Canape's
Fresh Melon Shots
Bruschetta

Hot Hors D'Oeuvres (1 piece per item, per person)

Mini Hot Browns
Mini Pulled Pork Sliders
Mini Meatballs with Henry Baine's Sauce

Mashed Potato Station

Pure Blue Vodka Mashed Potatoes and Brown Sugar Sweet Potatoes

Carving Station

Smoked Kentucky Ham or Steamship Round of Beef
Red Eye Gravy and Maker's Mark® BBQ Sauce
Presented with Buttermilk Biscuits and Spoonbread

Desserts

Southern Bread Pudding with Warm Caramel Bourbon Sauce
Chocolate Pecan Pie

Beverages

Seattle's Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea, Ale-8-One®

46.95 per guest

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WINE LIST



HYATT'S SIGNATURE SELECT WINES

Chardonnay, Canvas, California	\$30.00/Bottle
Cabernet, Canvas, California	\$30.00/Bottle
Merlot, Canvas, California	\$30.00/Bottle
Red Zinfandel, Canvas, California	\$30.00/Bottle

CHAMPAGNE & SPARKLING WINES

Segura Viudas Brut Reserva, Spain	\$35.00/Bottle
Champagne, Moet & Chandon, France.....	\$95.00/Bottle
Champagne, Dom Perignon, France	\$225.00/Bottle

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

White Zinfandel, Beringer, California	\$30.00/Bottle
Pinot Grigio, Fish Eye, California	\$33.00/Bottle
Riesling, Clean Slate, Germany	\$37.00/Bottle
Sauvignon Blanc, Silver Birch, New Zealand...	\$40.00/Bottle
Chardonnay, Kendall Jackson, California.....	\$45.00/Bottle
Chardonnay, Franciscan Estates, California ...	\$50.00/Bottle

LIGHT TO FULL-INTENSITY RED WINES

Pinot Noir, Beaulieu Vineyards, California	\$35.00/Bottle
Red Zinfandel, Ravenswood, California.....	\$35.00/Bottle
Cabernet Sauvignon, Red Truck, California ...	\$38.00/Bottle
Merlot, Blackstone, California	\$38.00/Bottle
Pinot Noir, A by Acacia, California	\$40.00/Bottle
Shiraz, Razor's Edge, Australia	\$40.00/Bottle

FEATURED WINEMAKER SERIES

Robert Mondavi Private Selection	
Chardonnay, California.....	\$36.00/Bottle
Cabernet Sauvignon, California.....	\$36.00/Bottle

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BEVERAGES



HOST SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

FULL BAR - PREFERRED PREMIUM	
First Hour.....	12.00
Second Hour.....	8.00
Each Additional Hour.....	6.00
FULL BAR - SUPER PREMIUM	
First Hour.....	14.00
Second Hour.....	9.00
Each Additional Hour.....	7.00
LIMITED BAR - BEER AND WINE ONLY	
First Hour.....	10.00
Second Hour.....	7.00
Each Additional Hour.....	5.00

HOST SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

PREFERRED PREMIUM	
Cocktails.....	6.00
Domestic Beer.....	4.50
Premium and Imported Beer.....	5.50
Select Wine.....	6.00
Mineral Water/Juices.....	3.95
Soft Drinks.....	2.95
Cordials.....	7.25
Champagne (by the glass).....	6.25
SUPER PREMIUM	
Cocktails.....	6.75
Domestic Beer.....	4.50
Premium and Imported Beer.....	5.50
Select Wine.....	6.25
Mineral Water/Juices.....	3.95
Soft Drinks.....	2.95
Cordials.....	9.25
Champagne (by the glass).....	9.25

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BEVERAGES

CASH BARS

This packages includes a Full Bar Setup.

PREFERRED PREMIUM

Cocktails.....	6.00
Domestic Beer.....	4.50
Premium and Imported Beer.....	5.50
Select Wine.....	7.00
Mineral Water/Juices.....	4.00
Soft Drinks.....	3.00
Cordials.....	7.00
Champagne (by the glass).....	6.50

SUPER PREMIUM

Cocktails.....	7.00
Domestic Beer.....	4.50
Premium and Imported Beer.....	5.50
Select Wine.....	7.00
Mineral Water/Juices.....	4.00
Soft Drinks.....	3.00
Cordials.....	9.00
Champagne (by the glass).....	9.50

*All Cash Bar Pricing Includes 6% Sales Tax

SPECIALTY DRINKS*

Ambrosia Apple Martini	9.00
Sky Vodka, Midori, Pucker Sour Apple, Apple Juice and Sweet & Sour Mix Garnished with Fresh Apple Slice	
Raspberry Lemon Drop	9.00
Stolichnaya Vodka, Chambord, Lemon Squeeze & Drop, Bar Syrup & Sweet & Sour Mix Garnished with a Sugar Rim, Maraschino Cherry and Lemon	
Black Cherry Pom Martini	9.00
Effen Black Cherry, DeKuyper Pomegranate, Cranberry Juice, Daily's Margarita Mix Garnished with Lime Wedge	

LABOR CHARGES

Bartenders:.....	100.00/each
Cashiers:.....	100.00/each
Waiter Fees:.....	100.00/each

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