



HYATT REGENCY DALLAS - REUNION TOWER
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$53 per guest. Breakfasts of the Day are based on a 90 minute service. Additional 30 minutes will be charged at \$5.00++ per guest

MONDAY

- Multigrain Croissants, Apple Lattice Pastry, Honey Bran Muffins, GF Blueberry Muffins
- Daily Rotation of Locally and Seasonally Inspired Fruit- Whole and Sliced (V, DF, GF)
- Steel Cut Oatmeal- Served with Agave, Brown Sugar, Dried Cranberries, Dried Cherries and Roasted Nuts
- Black Bean, Vegan Sausage and Zero Egg on a Vegan Croissant (V)
- Jalapeno and Cheddar Sausage and Egg Croissant Sandwich
- Selection of Chilled Juices
- Citrus and Rosemary Infused Water
- Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 *Per Guest*

WEDNESDAY

- Butter Croissants, Glazed Mini Donut Bites, Orange Cranberry Muffins, GF Apple-Carrot Muffins
- Daily Rotation of Locally and Seasonally Inspired Fruit- Whole and Sliced (Veg, DF, GF)
- Arroz Con Leche: Rice Pudding, Raisins, Cinnamon, Honey, Mexican Chocolate, Almonds (Veg, GF)
- Brisket Burnt End Potato Hash with Poached Eggs and Jalapeno Hollandaise (GF)
- Smoked Jack Fruit Potato and Pepper Hash with Scrambled Zero Eggs (V, GF)
- Selection of Chilled Juices

TUESDAY

- Chocolate Croissants, Cherry Pastry, Banana Nut Muffins, GF Chocolate Muffins
- Daily Rotation of Locally and Seasonally Inspired Fruit- Whole and Sliced (V, DF, GF)
- Southern Grits (V, DF, GF) with Cheddar Cheese on the Side (Veg, GF)
- Whole Egg Strata with French Bread, Prosciutto, Asparagus, Roasted Red Peppers and Gouda
- Egg White Strata with French Bread, Roasted Mushroom, Spinach and Tomato (Veg)
- Selection of Chilled Juices
- Mint and Grapefruit Infused Water
- Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 *Per Guest*

THURSDAY

- Multigrain Croissants, Apple Lattice Pastry, Honey Bran Muffins, GF Blueberry Muffins
- Daily Rotation of Locally and Seasonally Inspired Fruit- Sliced and Whole (V, DF, GF)
- Steel Cut Oatmeal- Served with Agave, Brown Sugar, Apples and Roasted Nuts (V, GF)
- Roasted Vegetable Egg White Scramble with Dairy Free Cheddar Cheese (Veg, DF)
- Scramble with Bacon, Whole Hog Sausage Peppers, Onions and Pepper Jack Cheese
- Selection of Chilled Juices

Apple and Thyme Infused Water

Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 *Per Guest*

FRIDAY

Chocolate Croissants, Cherry Pastry, Banana Nut Muffins, GF
Chocolate Muffins

Daily Rotation of Locally and Seasonally Inspired Fruit- Sliced and
Whole (V, DF, GF)

Slow Cooked Southern Grits (V, DF, and GF) with Smoked Cheese
on the side (Veg, GF)

Breakfast Quesadilla with Chorizo, Onions, Peppers, Hash
Browns, Cheddar Cheese

Vegetable Breakfast Quesadilla with Black Beans, Onions,
Peppers, Hash Browns, Dairy Free Cheddar Cheese (Veg, DF)

Salsa Verde and Smoked Salsa Roja (V, DF, GF)

Selection of Chilled Juices

Citrus and Rosemary Infused Water

Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 *Per Guest*

SUNDAY

Butter Croissants, Mini Cinnamon Swirls, Banana Nut Bread (N), GF Chocolate Muffins

Daily Rotation of Locally and Seasonally Inspired Fruit- Sliced and Whole (V, DF, GF)

Green Chili Southern Grits with Pepper Jack Cheese on the Side (Veg, GF)

Huevos Ranchero and Chorizo Scramble with Crisp Tortillas (Veg, GF)

Scrambled Egg Whites with Jalapeno, Pico De Gallo, Black Beans and Queso Fresco (Veg, GF)

Selection of Chilled Juices

Apple and Thyme Infused Water

Cucumber and Mint Infused Water

Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 *Per Guest*

SATURDAY

Butter Croissants, Glazed Mini Donut Bites, Orange Cranberry
Muffins, GF Apple-Carrot Muffins

Daily Rotation of Locally and Seasonally Inspired Fruit- Sliced and
Whole (V, DF, GF)

Traditional Steel Cut Oatmeal served with Brown Sugar, Dried
Fruit and Roasted Nuts

Hash Brown Casserole with Ham, Sausage, Pepper Jack Cheese,
Onions, Peppers, Jalapenos (GF, DF)

Vegetable Egg White Hash Brown Casserole (Veg, GF, DF)

Selection of Chilled Juices

Raspberry and Hibiscus Infused Water

Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 *Per Guest*

Coffee, Decaffeinated Coffee & ROAR Organic Tea

\$50 Per Guest

All Prices Subject to 27% Service Charge and 8.25% Sales TaxOrders with less than 10 people will be subject to a \$200.00 setup fee.Prices are provided for guidance in budget development only and are subject to change.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

SANDWICHES, BOWLS & SCRAMBLES

- Breakfast Sandwich | \$8 Per Guest
- Warm Cheddar Biscuit, Cage Free Egg, Peppered Bacon, Arugula Aioli
- Plant Based Vegetable Bowl (V, DF, GF) | \$8 Per Guest
- Sweet Potato, Kale, Yellow Squash, Grape Tomatoes, Herb Pesto Sauce
- Lox Scramble (GF) | \$10 Per Guest
- Cage Free Eggs, Smoked Salmon, Capers, Chives and Boursin

MORE OPTIONS!

- Buttermilk Pancakes Action Station* (Veg) | \$11 Per Guest
- Pancakes Made To Order. Toppings to Include: Blueberries, Strawberries, Chocolate Chips, Coconut, Almonds, Pure Maple Syrup & Whipped Butter
- Omelet Station* | \$13 Per Guest
- Cage Free Eggs, Egg Whites, and Zero Eggs, Tomatoes, Onions, Mushrooms, Peppers, Spinach, Tomatoes, Pancetta, Tasso Ham, Asparagus, Shredded Cheese, Goat Cheese and Roasted Tomato Salsa *Omelet Enhancement needs to be ordered for the entire group.
- BYO Avocado Toast Bar | \$10 Per Guest
- Multi-Grain Toast, Diced Avocado, Tomatoes, Chives, Sunflower Seeds, Bacon Bits, and Boiled Eggs
- Acai and Yogurt Bar | \$8 Per Guest
- Local Honey, Assorted Fruit Coulis, Hemp Hearts, Dehydrated Fruits & Berries, Toasted Almonds, Granola, Seasonal Berries and Coco Nibs (Veg)

* Requires Attendant at \$200.00 per Attendant All Prices Subject to 27% Service Charge and 8.25% Sales TaxOrders with less than 10 people will be subject to a \$200.00 setup fee.Prices are provided for guidance in budget development only and are subject to change.

Breakfast Buffet

Breakfast Buffets will be displayed for a maximum of 90 minutes, to ensure all health and safety standards.

NORTHERN MOCKINGBIRD

Butter Croissants, Hazelnut Cornets (N), Savory Spinach-Cheese

GOOD MORNING DALLAS

Butter Croissants, Multigrain Croissants, Berry-Cheese Danish,

Pastry, Apple Caramel Muffins, GF Banana Nut Muffins (N)
.....
Locally and Seasonally Inspired Whole and Sliced Fruit
.....
Overnight Oats garnished with Apples, Raisins, Blueberries,
Pistachios, Agave and Almonds
.....
Cage Free Scrambled Eggs with Cheddar Cheese and Roasted
Tomato Salsa on the side
.....
Crisp Bacon and Chicken Sausage
.....
Yukon Gold Potatoes, Sweet Peppers, Green Onions
.....
Chilled Orange, Apple and Cranberry Juice
.....
Coffee, Decaffeinated Coffee & ROAR Organic Tea
.....

\$59 *Per Guest*

Blueberry Muffins, GF Chocolate Muffins
.....
Organic Yogurt Muesli garnished with Apples, Raisins, Pistachios,
Honey
.....
Locally and Seasonally Inspired Whole and Sliced Fruit
.....
Cage Free Scrambled Eggs, Roasted Poblano with Monterrey Jack
Cheese and Salsa on the side
.....
Soyrizo, Vegan Eggs, Green Chili, Dairy Free Cheddar & Hominy
Casserole (Veg, GF, DF)
.....
Chicken Sausage Links and Bacon
.....
BBQ Seasoned Red Skin Potatoes, Sweet Peppers, Green Onions
(V, GF, DF)
.....
Chilled Orange, Apple and Cranberry Juice
.....
Coffee, Decaffeinated Coffee & ROAR Organic Tea
.....

\$60 *Per Guest*

BRAZOS VALLEY BREAKFAST

Butter Croissants, Chocolate Croissants, Cinnamon Swirls, GF Blueberry Muffins
.....
Locally and Seasonally Inspired Whole and Sliced Fruit
.....
Individual Yogurts
.....
Cage Free Scrambled Eggs with Cheddar Cheese and Roasted Tomato Salsa on the side
.....
Crisp Bacon and Chicken Sausage
.....
Smoked Brisket Skillet with Onions and Peppers
.....
Heirloom Marble Potatoes
.....
Belgian Waffles, Maple Syrup, Toasted Pecans, Whipped Butter
.....
Warm Apple Turnovers with Crystal Sugar
.....
Chilled Orange, Apple and Cranberry Juice
.....
Coffee, Decaffeinated Coffee & ROAR Organic Tea
.....

\$62 *Per Guest*

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for groups over 50 people. Orders with less than 10 people will be subject to a \$200.00 setup feeGroups with 10 – 24 people will be charged an additional \$15.00 per guest. Groups with 25-49 people will be charged an additional \$8.00 per guest.

Morning Break of the Day

As part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy while providing your attendees great options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$28 per guest. Break packages served for up to 30 minutes. Additional 30 minutes will be charged at \$5.00++ per Guest.

MONDAY

Mini Muffins: Apple Caramel, Honey Pecan (N)

Yogurt Parfait with Dried Fruit, Pepitas, Cinnamon

Local High Brew Coffee

\$26 *Per Guest*

TUESDAY & SATURDAY

Stuff Your Own Cream Croissant Bar: Butter Croissants, Multigrain Croissants

Whipped Cream Cheese (GF), Vanilla Chantilly (GF), Whipped Brie Mousse (GF), Berry Compote (V, GF, DF) Chocolate Shavings (GF), Candied Pepitas (GF, DF), Toasted Pecans (GF, DF, N), Crispy Caramel Pearls

House Made Iced Coffee

\$26 *Per Guest*

FRIDAY

Mini Donut Puffs: Vanilla Glazed, Cinnamon-Sugar, Chocolate Dipped

Chocolate, Regular Milk and Cold Brew

\$26 *Per Guest*

WEDNESDAY & SUNDAY

Build Your own Trail Mix: Toasted Chili Walnuts, Pistachios, Cinnamon Pecans, Dried Apples, Dried Cranberries, Dried Blueberries, Dried Cherries, Dried Apricot, Chocolate Bits, Granola, and Banana Chips

Roasted Pepper and Goat Cheese Mousse, Wheat Pita Chips

Assorted Bubly

\$26 *Per Guest*

THURSDAY

House Made Smoothies: Peach and Blueberry, Banana

Warm Miniature Kolaches to Include: Pork, Turkey and Vegetarian

Rosemary and Blackberry Infused Water

\$26 *Per Guest*

Breaks are designed for a 30 minute service. All prices are subject to 27% Service Charge and 8.25% tax. Prices are provided for guidance in budget development only, and are subject to change. Orders with less than 10 people will be subject to a \$200.00 set up fee.

Afternoon Break of the Day

Experience our carefully selected Break Options by choosing the day's featured menu. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$28 per guest. Break packages served for up to 30 minutes. An additional 30 minutes will be charged at \$5.00 per guest.

MONDAY

Deviled Egg Salad Sandwich, Caprese Sandwich, Strawberry Chicken Salad Wrap

Whipped Goat Cheese with Assorted Crackers & Flatbreads

Petite Berry Scones (Veg)

Assorted Petit Fours (Veg, N)

Blackberry and Hibiscus Infused Water

\$26 *Per Guest*

WEDNESDAY & SUNDAY

Tri Colored Tortilla Chips, Warm Queso, Guacamole and Fresh Salsa

Black Bean Empanadas

Cinnamon Sugar Bunuelo Bites

Topo Chico Aqua Mineral

\$26 *Per Guest*

FRIDAY

Corn Dog Bites, Yellow Mustard (DF)

Warm Soft Pretzel Bites, Grain Mustard (V, DF)

Funnel Cake Fries (Veg)

Popcorn- Cheesy, Sweet and Spicy, Salted Caramel

Bottled Tea

TUESDAY & SATURDAY

Carrot Cupcakes (Veg), Pumpkin Cupcakes (Veg)

Crudité Grazing Board with Assorted Veggies, and Green Pea Hummus and Avocado Feta Dip. Served with Pita Chips (Veg)

Assorted Bubly

\$26 *Per Guest*

THURSDAY

Chocolate Covered Pretzels and Yogurt Covered Pretzels

Sweet and Sour Gummy Bears, Chocolate Covered Dried Fruits, Hot Tamales Cinnamon Candy

House Made Rosemary Lemonade

\$26 *Per Guest*

\$26 *Per Guest*

Breaks are designed for 30 minutes of serviceAll Prices Subject to 27% Service Charge and 8.25% Tax.Prices are provided for guidance in budget development only, and are subject to change.Orders with less than 10 people will be subject to a \$200.00 setup fee

A La Carte Bakeries and Snacks

Variety of items available during morning and afternoon breaks.

BAKERY

- Assorted Bagels | \$72 Per Dozen
- NY Style Bagels with Assorted Cream Cheeses
- Assorted Breakfast Bakeries | \$72 Per Dozen
- Daily Rotation of Croissants, Pastries, and Muffins, including Gluten-Free
- Scones Two Ways | \$72 Per Dozen
- Cranberry-White Chocolate, Herb-Cheese (Veg)
- Assorted Breakfast Breads | \$72 Per Dozen
- Gluten-Free Banana Nut (Veg, GF, N), Apple Cinnamon (Veg), Orange Cranberry (Veg)
- House Made Granola Bars | \$72 Per Dozen
- Granola Bars with Oats, Almonds, Apricots, and Honey (Veg, DF, N)
- Tray Bakes | \$72 Per Dozen
- Cinnamon Pecan Bars (N), Candied Orange Fudge Brownies
- Taste of Paris | \$72 Per Dozen
- Assorted French Macarons (GF, N) to Include: Chocolate, Raspberry, Vanilla and Espresso
- Great Big Cookies | \$72 Per Dozen
- Chocolate Chunk (Veg), Snickerdoodle (Veg), Cranberry Almond (Veg, N)
- Assorted Cookie Sandwiches with Buttercream Filling | \$72 Per Dozen
- Chocolate Chip with Chocolate Crème, Peanut Butter with Strawberry Crème (N), Oatmeal Raisin with Spiced Crème (N)

SNACKS

- Yogurt Parfait | \$8 Each
- Layered Yogurt, Seasonal Berry Compote, and House-made Granola
- Seasonal Inspired Whole Fruit | \$5 Each
- Chia Seed Pudding Parfait | \$8 Each
- Chia Seeds, Coconut Milk, Fig Jam (V, GF, DF)
- Whole Hard Boiled Eggs | \$48 Per Dozen
- Variety of Individual Snack Bags | \$5 Each
- Chips, Popcorn and Pretzels
- Organic Energy Bars | \$5 Each
- Assorted Kind Bars, Lara Bars and 88 Acres Bars
- Assorted Ice Cream Bars | \$7 Each
- Seasonally Inspired Sliced Fruit and Berries | \$13 Per Guest

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

HOT BEVERAGES

- Freshly Brewed Coffee | \$135 Per Gallon
- Royal Cup Rainforest Bold Dark Roast Regular and Decaffeinated Coffee
- Hot ROAR Organic Tea | \$135 Per Gallon
- Hot Chocolate | \$135 Per Gallon

SOFT DRINKS

- Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.5 Each
- Freshly Brewed Iced Tea | \$135 Per Gallon
- Unsweetened, Raspberry, or Lemon
- House made Lemonade | \$135 Per Gallon

SPECIALTY BOTTLED BEVERAGES

- Assorted Bottled Juices | \$8 Each
- Orange, Apple, and Cranberry
- Bottled Teas, Cold Brew | \$9 Each
- Red Bull, Sugar Free Red Bull | \$9 Each

STILL WATER & SPARKLING WATER

- Aquafina and Perrier | \$7.5 Each
- Bubly Sparkling Water | \$7.5 Each
- To Include: Cherry, Orange, Lemon or Strawberry

HYDRATION STATION

- Go Green Infused Water | \$120 Per Gallon
- Choice of:Strawberry Basil Cucumber MintRaspberry Hibiscus

BEVERAGE BREAKS

- HALF DAY BEVERAGE PACKAGE BREAK | \$35 Per Guest
- 4 Hours of Service*Royal Cup Rainforest Bold Dark Roast Coffee, Decaffeinated Coffee and ROAR Tea SelectionAssorted Pepsi Soft DrinksStill and Sparkling Bottled WaterRegular and Sugar Free Red Bull
- FULL DAY BEVERAGE PACKAGE BREAK | \$60 Per Guest
- 8 Hours of Service*Royal Cup Rainforest Bold Dark Roast Coffee, Decaffeinated Coffee and ROAR Tea SelectionAssorted Pepsi Soft DrinksStill and Sparkling Bottled WaterRegular and Sugar Free Red Bull
- ALL DAY BREAK PACKAGE- INCLUDES AM/PM BREAK | \$100 Per Guest
- 8 Hours of ServiceRoyal Cup Rainforest Bold Dark Roast Coffee, Decaffeinated Coffee and ROAR Tea SelectionAssorted Pepsi Soft DrinksStill and Sparkling Bottled WaterRegular and Sugar Free Red Bull*Morning Break of your Choice and Afternoon Break of your Choice. Must guarantee full number of attendees

All Prices Subject to 27% Service Charge and 8.25% Tax.Prices are provided for guidance in budget development only, and are subject to change.

Lunch Buffet of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$79 per guest.

MONDAY - TEXAS RANCH

- BLT Salad: Chopped Iceberg, Tomatoes, Bacon Bits, Blue Cheese Crumbles, Garlic Croutons, Buttermilk Dressing, Apple Cider Vinaigrette
- Local Vegetable Slaw with Honey Grain Mustard Dressing
- BBQ-Rubbed Roasted Chicken Thigh, Chipotle Citrus Jus, Chard Oranges (GF, DF)
- Smoked Beef Tri-Tips, Bourbon Glaze, Pomegranate & Pineapple (GF, DF)
- Roasted Red Fish, Tomato Relish (DF, GF)
- Baked Beans (DF)
- Honey Lime Glazed Root Vegetables (Veg, DF, GF)
- Banana-Nilla Wafer Pudding (Veg), Mini Chocolate Cream Pies (Veg)

\$74 Per Guest

WEDNESDAY - ON THE BORDER

- Mixed Greens, Sweet Peppers, Crumbled Queso Fresco, Cilantro Lime Vinaigrette and Ancho Chili Yogurt Dressing
- Cowboy Caviar: Tomato, Red Bell Pepper, Red Onion, Jalapeno, Corn, Black Beans, Black Eyed Peas, Cilantro, Avocado
- Chicken Tinga with Peppers and Onions (DF, GF)
- Garlic Lime Marinated Flank Steak, Charred Sliced Lime (DF, GF)
- Black Bean & Soyrito Skillet with Cilantro Pesto (V, DF, GF)

TUESDAY - COMFORT

- Roasted Butternut Squash Soup
- Spinach Salad with Pancetta, Vidalia Onions, Sundried Cranberries and Balsamic Dressing
- Roasted Golden Beet and Pearl Onion Salad with Maple Vinaigrette
- Free Range Local Chicken with Roasted Root Vegetables
- Shiner bock Lager Braised Short Ribs with Port Reduction
- Braised Rainbow Chard with Fennel and Grape Tomatoes
- Apple Cobbler and Cherry Cobbler

\$74 Per Guest

THURSDAY - STAY FIT

- Tabbouleh Salad: Parsley, Bulgur Wheat, Heirloom Tomato, Feta, Bell Peppers, Celery, Mint, Lemon Zest, Olive Oil
- Mesclun, Arugula, Fennel, Cucumber, Radish, Endive, Herb Vinaigrette and Tarragon Yogurt Dressing
- Grilled Sirloin, Chimichurri and Peppadew Peppers (DF, GF)
- Citrus Roasted Salmon on a bed of Wilted Spinach, Gremolata (DF, GF)
- Garlic and Rosemary Roasted Chicken Breast

Pan Roasted Chayote Squash (V, DF, GF)

Spanish Rice

Flour and Corn Tortillas

Mexican Wedding Cookies (N), Sweet Corn Blondies

\$74 *Per Guest*

FRIDAY - THE ITALIAN JOB

Spinach, Arugula, Romaine, Garlic Croutons, Herb Marinated
Mozzarella Pearls, Tomatoes, Balsamic Vinaigrette and Italian
Herb Vinaigrette

Orzo Pasta Salad, Cucumbers, Cherry Tomatoes, Sweet Pepper,
Kalamata Olives, Red Onion, Crumbled Feta, Basil, and Parsley

Short Rib Stracotto with Penne Pasta, Roasted Parsnips, Cherry
Tomatoes and Cipollini Onions (DF)

Pan Roasted Chicken Breast, Picante Sauce, Caper Berries (DF,
GF)

Striped Bass, Lemon Basil Cream, Chili Threads (GF)

Beyond Bolognese with Herb Polenta (V, GF, DF)

Broccolini, Citron Oil

Oven Roasted Yukon Potatoes (V, DF, GF)

Orange Almond Florentines (N), Classic Tiramisu

\$74 *Per Guest*

SUNDAY - SAVOR

Tuscan White Bean Soup (V, GF, DF)

Spinach, Arugula, Radish, Carrots, Shaved Fennel with Berry Vinaigrette and Lime Yogurt Vinaigrette

Heirloom Tomato and Cucumber Salad with Basil, Olive Oil and Red Wine Vinegar Dressing

Mediterranean Baked Chicken, Horseradish Jus, Roasted Kalamata Olives (GF, DF)

Seared Striped Bass, Rice Pilaf, Green Peas, Carrots, Fennel and Lemon Zest (GF, DF)

Red Quinoa and Vegetables (V, DF, GF)

Roasted Butternut Squash and Brussel Sprouts Pomegranate
Molasses, Toasted Almonds (V, DF, GF)

Mochiko Brownie Bites (GF), Strawberry Mousse Shots

\$74 *Per Guest*

SATURDAY - SOUTHERN TAILGATE

Iceberg, Romaine, Escarole, Savoy Cabbage, Cucumber, Radish,
White Balsamic Vinaigrette and Honey Mustard Dressing

German Potato Salad

Bacon Mac ‘N Cheese

Mesquite Grilled Chicken (GF, DF)

House Smoked Pork Butt (GF, DF)

House Made BBQ sauce (GF, DF)

Smoked Jack Fruit, Pineapple Pico (V, GF, DF)

Ranch Beans (V, GF, DF)

Roasted Corn Succotash (V, GF, DF)

Buttermilk Pie, Ambrosia Salad (GF)

\$74 *Per Guest*

Toasted Farro Pilaf with Spinach Pesto, Diced Roasted Red Peppers (V, DF)

Rustic Ratatouille Skillet (V, GF, df)

Apple Cinnamon Tartlets, Chocolate Fudge Cake

\$74*Per Guest*

Lunch includes Freshly Brewed Iced Tea with Lemons & SweetenersAll Prices Subject to 27% Service Charge and 8.25% Tax.Prices are provided for guidance in budget development only and are subject to change.Buffets are designed for groups over 50 people.Groups with 10 – 24 people will be charged an additional \$15.00 per guest.Groups with 25-49 people will be charged an additional \$8.00 per guest.

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Lunch includes Freshly Brewed Iced Tea with Lemons & Sweeteners

LUNCH ONE

Smoked Mozzarella, Arugula, Radicchio, Basil, Olives, Sun Dried Tomato, Balsamic Vinaigrette

Brined Roasted Chicken Breast, Chicken Jus, Broccolini, Truffle-Parmesan Polenta, Roasted Shitake Mushrooms (GF)

Crème Brulee Cheesecake with Sweet Cream and Berry Jam

\$62*Per Guest*

LUNCH THREE

Baby Iceberg Wedge, Heirloom Tomatoes, Bacon Lardons, Shaved Red Onions, Blue Cheese Crumbles, Grain Mustard Dressing

Herb Seared Halibut with Fingerling Potatoes, Asparagus, Fava Beans, Cherry Tomatoes, Citrus Saffron Nage, Chili Threads (GF, DF)

Chai Latte Pot de Crème with Honey-Vanilla Cream (GF)

\$67*Per Guest*

LUNCH FIVE

Romaine, Black Eyed Peas, Black Beans, Roasted Corn, Tomato,

LUNCH TWO

Spinach, Frisée, Radicchio, Dried Cranberries, Almond Slivers, Stilton Crumbles and Raspberry Vinaigrette

Blackened Redfish, Wild Rice Pilaf, Charred Okra, Tomatillo Cream, Yellow Biquinos (GF)

Almond and Pear Tart with Amaretto Cream (N)

\$64*Per Guest*

LUNCH FOUR

Mixed Greens, Redneck Cheddar, Toasted Pecans, Grape Tomatoes, Radish, Ancho Vinaigrette

Braised Short Rib, Demi Glaze, Confit Garlic Potato Puree and Wilted Rainbow Chard (GF)

Maple Panna Cotta with Candied Pecan Crumble

\$65*Per Guest*

LUNCH SIX

Red Onion, Bell Pepper, Jalapeno, Cilantro, BBQ Buttermilk Dressing

House Smoked Brisket, Ranch Beans, Ancho Lime Corn on the Cobb, Jalapeno Queso Fresco, (GF) House Made BBQ Sauce (V, GF, DF)

Dulce de Leche Cheesecake with Cinnamon Chantilly

\$64 *Per Guest*

Truffle Cream of Mushroom Soup with Crispy Garlic

Autumn Greens, Belgium Endive, Ninja Radish, Smoked Feta, Herbed Seared King Salmon (GF)

S'mores Cake with Toasted Marshmallow Crème

\$63 *Per Guest*

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Grab ‘n Go Lunch

Ideal for attendees headed to the airport or taking lunch to their guest room.

PANINIS AND PROVISIONS- PLEASE CHOOSE (2)

HOT AND (1) COLD SANDWICH

Served Market Style

French Onion Soup

Kohlrabi Slaw with Brussel Sprouts and Red Cabbage

Traditional Caesar Salad with Ciabatta Croutons and Shaved Parmesan Cheese

HOT GRIDDLED PANINI'S- Please Choose 2

Smoked Turkey and Havarti with Cranberry Mayo Grilled Chicken with Avocado, Pepper Jack & Chipotle Mayo Smoked Beef Brisket Red Onion Jam, BBQ Sauce Smoked Gouda Tomato and Buffalo Mozzarella with Pesto Mayonnaise

COLD SANDWICHES- Please choose 1

Smoked Turkey Breast and Muenster with Cranberry Mayo on Brioche Ham and Swiss with Honey Mustard on French Baguette Chicken Salad with herb Aioli on Herbed Focaccia

Individual Bags of Assorted Lay's Chips

Assorted Cake and Pie Slices

\$65 *Per Guest*

THE MULTI-TASKER - CHOOSE UP TO 3 OPTIONS

All box lunches include a Bag of Potato Chips, Seasonal Apple, Giant Chocolate Chip Cookie, Potato Salad, Bottled Water or Soft Drink. this same menu can be ordered "Market Style" for \$60 per person.

Turkey Pesto Club Wrap: Pesto Aioli, Crisp Bacon, Red Onion, Avocado Mash, Lettuce and Tomato in a Whole Wheat Tortilla

Smoked Tri-Tip Sandwich, Chimichurri, Pickled Red Onion, Tomato, Arugula on a Toasted Ciabatta

Grilled Vegetable Wrap with Arugula, Red Pepper, Yellow Squash, Purple Onion, Zucchini, Harissa Hummus in a Spinach Tortilla

Herb Grilled Chicken Salad with Strawberry, Spinach, Candied Pecans, Red Onion, Blue Cheese Crumbles and Balsamic Poppy Seed Vinaigrette

\$58 *Per Guest*

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Alternative Options

These options are made available for guests with dietary restrictions, upon request.

MONDAY

Vegan Wellington with Butternut Squash Puree, Lemon Scented
Haricot Verts, Balsamic Reduction Drizzle

TUESDAY

Miso Glazed Tofu, 5 Spiced Bok Choy & Purple Cabbage Stir Fry

WEDNESDAY

Herb Polenta Cake, Lemon Poached Asparagus Root Vegetable
Medley Vegan Citrus Pesto Sauce

THURSDAY

Cauliflower Steak, Sweet Potato Puree, Wilted Spinach, Blister
Cherry tomato, Balsamic Glaze

FRIDAY

Beyond Meatloaf, Roasted Sweet Potato, Roasted Brussel
Sprouts, Charred Pearl Onion

SATURDAY

Yellow Pepper Stuffed with Lemon Cranberry Quinoa, Parsnip
Puree, Haricot Verts

SUNDAY

Beyond Bolognese, Spaghetti Squash, Broccolini, Fried Basil Leaf

All Prices Subject to 27% Service Charge and 8.25% Sales Tax.Prices are provided for guidance in budget development only and are subject to change.

Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

- Tuna Poke Spoon, Wonton Crisp | \$9 Per Piece
- Vegan Beetroot Mousse Spoon with Arugula Pesto | \$9 Per Piece
- Watermelon Skewer, Mint, Cucumber, Feta and Pistachio | \$9 Per Piece
- Mediterranean Skewer, Balsamic Glaze and Micro Basil | \$9 Per

WARM SELECTIONS

- Texas Bacon Wrapped Chicken Popper, Bourbon Glaze, Shaved Serrano | \$9 Per Piece
- House Made Petite Crab Cake, Cilantro Yogurt, Charred Lime | \$9 Per Piece
- Jack Fruit Stuffed Mushroom Cap, Preserve Lemon Aioli, Dill | \$9

Piece	Per Piece
Thai Chicken Spoon, Micro Cilantro \$9 Per Piece	Tempura Shrimp, Dynamite Sauce, Wasabi Tobiko \$9 Per Piece
Hummus in a Cucumber Cup, with Kalamata Olive, Feta Crumbles and Bulls Blood Micro Greens \$9 Per Piece	Paella Arancini, Romesco Sauce and Micro Basil \$9 Per Piece
Smoked Salmon Crostini, Caper, Red Onion and Boursin \$9 Per Piece	Mac & Cheese Bite, Chipotle Aioli \$9 Per Piece
Avocado Toast Crostini, Marinated Tomatoes, Everything Bagel Seasoning \$9 Per Piece	Vegetable Samosa, Mango Chutney, Micro Cilantro \$9 Per Piece
Seared Beef Tri-Tip Crostini, Horseradish Crème and Chives \$9 Per Piece	Beef Empanadas, Chimichurri, Chopped Peppadew Peppers \$9 Per Piece
Octo Taco, Octopus Ceviche, Mango Salsa, Daikon Sprouts \$9 Per Piece	Edamame Gyoza, Sweet Soy, Togorashi \$9 Per Piece
	Pork Belly Burnt Ends, House Made BBQ Sauce, Pineapple Pico \$9 Per Piece
	House Smoked Meatballs, Jalapeno Glaze \$9 Per Piece

SWEET SELECTIONS

Brie and Almond Gougères with Honey (N) \$9 Per Piece
Fresh Fruit Rolls with Rice Paper Wrap and Sesame Seeds (V, GF) \$9 Per Piece
Walnut, Cranberry, and Cream Cheese Tartlets (N) \$9 Per Piece
Toasted Baguette with Nutella and Hazelnut Crunch (N) \$9 Per Piece

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Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. For each event a minimum of 3 selections is required. They may be any combination of Presentation Display, Carving and Sweet Stations. All Reception pricing is based on 90 minutes. Additional time will be charged appropriately based on per person pricing.

SUSHI	SHRIMP AND GRITS
100 Pieces Per Display	25 Guest Minimum
Assortment of California and Vegetable Rolls \$700 Per 100 pieces	Cajun Tasso, Andouille Cream Sauce (GF), Cheese Course Grits
Nigiri Salmon, Shrimp and Tuna \$900 Per 100 pieces	\$28 <i>Per Guest</i>
Specialty Rolls \$1000 Per 100 pieces	
Rainbow Roll - California Roll Topped with Assorted FishCitrus	

Philly Roll - Fresh Salmon, Scallion, Cream Cheese Topped with
Fresh Salmon & Sliced LemonCaterpillar Roll - Eel & Cucumber
Topped with Avocado, Sesame Seeds & Eel Sauce

.....

CHILI STATION

50 Guest Minimum

Brisket Chili

.....

Pork Chili Verde

.....

Vegetarian Chili

.....

Toppings to Include:

Poblano Chiles, Onions, Pico de Gallo, Aged Cheddar, Jalapeño
Queso Fresco, Sour Cream and Fritos, Jalapeño Cornbread

.....

\$28*Per Guest*

SHELLFISH BAR

100 Pieces Per Display

Jumbo Shrimp, Crab Claws, Oysters on the Half Shell with
Cocktail Sauce, White Cocktail Sauce, Lemons and Mini Tabascos

.....

\$850*Per Display*

BYO SALADS

25 Guest Minimum

Rainbow Quinoa, Golden Beets, Caramelized Shallots, Parsley
with Orange Miso Dressing

.....

Arcadia Greens, Tomatoes, Red Onion, Cucumber, Roasted Red
Peppers, Garbanzo Beans, Feta Cheese with Greek Dressing on
side

.....

PASTABILITIES

25 Guest Minimum

Lobster Ravioli with Vodka Sauce, Basil and Burrata

.....

Cacio Pepe e Ricotta with Black Pepper Rigatoni and Thyme

.....

Gnocchi Served with Basil Pesto Toasted Pine Nuts, Asparagus
with Shaved Grana Padano

.....

Garlic Bread

.....

\$32*Per Guest*

WOK FIRED

25 Guest Minimum

Szechuan Chicken (GF, DF)

.....

Sesame Beef Bulgogi and Broccoli Stir Fry

.....

Pork Gyoza with Sweet Chili Sauce on the Side

.....

Vegetable Spring Rolls with Ponzu and Soy Sauce on the side

.....

Fried Rice with White Rice, Scallions, Soy, Celery, Onion, Carrots,
Peas

.....

\$35*Per Guest*

CRUDITE

25 Guest Minimum

Cucumber, Jicama, Celery, Watermelon Radish, Red Peppers with
Olive and Tomato Tapenade

Spinach-Ranch Dip

.....

\$20*Per Guest*

Seared Flank Steak, Grilled Chicken
.....
Romaine, Charred Corn, Grape Tomatoes and Hominy Croutons
with Chipotle Caesar Dressing on side
.....
\$25*Per Guest*

FLATBREAD STATION
25 Guest Minimum

BBQ Chicken: BBQ Sauce, Smoked Chicken, Pineapple Pico,
Cilantro, Fried Tobacco Onion
.....
Carnivore: Tomato Sauce, Pepperoni, Italian Sausage, Mozzarella
.....
Fungi: Pesto, Roasted Mushrooms, Goat Cheese, Truffle Oil, Chive,
Chard Red Peppers
.....
\$28*Per Guest*

TEXAS BAKED POTATO BAR
25 Guest minimum

Baked Sweet and Idaho Potatoes
.....
Pulled Pork, Brisket and Beyond Spiced Beef (DF, GF)
.....
Toppings to Include:
Bacon, Mushrooms, White Cheddar, Sharp Cheddar, Chives,
SourCream, Whipped Sea Salt Butter and Whipped Honey Butter
.....
\$27*Per Guest*

CITY BISTRO
25 Guest Minimum

Classic Bacon Cheese Burger Slider, Remoulade
.....
Honey Buffalo Chicken Meatball Sliders, Blue Cheese Slaw
.....
Beyond BBQ Beef Slider, Fried Onions
.....
\$30*Per Guest*

ANTIPASTO
50 Guest Minimum

Sopressata Salami, Prosciutto, Coppa, Aged Beef Fontina Cheese,
Gorgonzola
.....
Mozzarella, Basil, Cracked Peppercorn, Citron Olive Oil Drizzle
.....
Crostini, Rosemary Crackers
.....
Cornichons, Peppadews, and Seasonal Selection of Jams &
Mustard
.....
\$32*Per Guest*

ARTISANAL CHEESE SELECTION
25 Guest Minimum

Smoked Gouda, Aged Manchego, Barrel Aged Cheddar,
Marinated Local Baby Mozzarella
.....
Tarragon Fruit Chutney, Local Honey, Sesame Garlic Lavosh,
Crisp Flat Bread
.....
\$29*Per Guest*

POKE POKE STATION
25 Guest Minimum

Diced Ahi Tuna, Soy, Eel Sauce, Ginger, Garlic, Scallions, Furikake,
Crushed Red Pepper and Sesame Seeds served over Sticky Rice
.....
Wakame Seaweed Salad
.....
Sea Salted Edamame and Togorashi Edamame
.....

\$35 *Per Guest*

NACHO BAR

25 Guest Minimum

Chorizo, Seasoned Ground Beef, Spiced Black Beans

Guacamole, Pico de Gallo, Aged Cheddar, Sour Cream, Jalapeño,
Smoked Salsa Roja, Salsa Verde

Cowboy Caviar

Cowboy Caviar

Tortilla Chips

Poblano Queso Blanco

\$28 *Per Guest*

TEXAS BBQ

25 Guest Minimum

House made Multi-Color Tortilla Chips

Mesquite Smoked Beef Brisket, Butter Pickle, Pickled Onion Slaw

Chicken Wings and Pork Wings, Chipotle Barbeque, Honey
Siracha (GF, DF)

Buttermilk Biscuits, Cinnamon Honey Whipped Butter

\$34 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. All carving stations include an assortment of fresh rolls and butter. For each event a minimum of 3 selections is required. They may be any combination of Presentation Display, Carving and Sweet Stations. All Reception pricing is based on 90 minutes. Additional time will be charged appropriately based on per person pricing.

RACK OF LAMB*

Serves 35

Turmeric Cous Cous

Za'atar Roasted Lamb, Sumac Tomato Chutney and Cilantro-Mint Yogurt

\$950 *Per Display*

SALMON*

Serves 40

Horseradish Crusted Farm Raised Salmon, Red Quinoa & Veggies,
Grilled Lemon

\$900 *Per Display*

ALLIGATOR*

Serves 55

Cajun Jambalaya with Andouille Sausage, Chicken, Tomato, Rice

\$1300 *Per Display*

BEEF TENDERLOIN*

Serves 25

Beef Tenderloin, Three-Peppercorn Demi

BEEF BRISKET*

Serves 40

Dill Pickle Slaw

House-Smoked Beef Brisket, Home Made BBQ Sauce

Rustic Slider Buns

\$900 *Per Display*

SEA SALT ROSEMARY CRUSTED PRIME RIB OF BEEF*

Serves 35

Roasted Summer Squash

Thyme Demi-Glace and Horseradish Cream

Assorted Dinner Rolls

\$1100 *Per Display*

*Requires Attendant \$250.00 Per Attendant Plus Tax All Prices Subject to 27% Service Charge and 8.25% Sales Tax. Prices are provided for guidance in budget development only and are subject to change.

Sweet Stations

Don't forget to stop and smell the chocolate! Our Sweet Stations will be a fun and delicious addition to your event. For each event a minimum of 3 selections is required. They may be any combination of Presentation Display, Carving and Sweet Stations.

BUILD YOUR OWN WINTER TRIFLE

50 Guest Minimum

Vanilla Wafer Cookies, Orange Cranberry Pound Cake, Whipped Sweet Cream (GF), Irish Cream Mousse (GF), Roasted Apples (GF), Sugared Cranberries (V, GF, DF), Praline Pecans (GF, N), Pomegranate Syrup (V, GF, DF), Chocolate Sauce (GF), Crispy Pearls

\$25 *Per Guest*

Sea Salt Fingerling Potatoes

\$950 *Per Display*

SAGE ROASTED WHOLE TURKEY*

Serves 40

Corn Bread Dressing

Turkey Gravy and Cranberry Chutney

Buttermilk Biscuits and Whole Grain Mustard

\$850 *Per Display*

CHOCOLATE AND CARAMEL FONDUE

Served Warm with Pretzel Rods, Marshmallows (GF, DF), Toasted Pound Cake, Fresh Strawberries (V, GF, DF), Apple Slices (V, GF, DF)

\$25 *Per Guest*

BITS & BITES

3 Pieces Per Person

Sweet Potato Marshmallow Tartlets, Cocoa Brownies (GF), Peppermint Bark (GF), Sugared Pepitas Clusters (GF), Chocolate Bonbons (GF), Candied Orange Peels (V, GF, DF)

\$25 *Per Guest*

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring entree selections is provided for your guests at setting.
- 3. Specially trained servers take your guests' orders as they are seated.

\$125 *Per Person*

SALAD

- Sorrel and Red Oak Leaf Salad with Shaved Asparagus, Pickled Red Onion, Roasted Beets
- Spinach, Candied Pecans, Goat Cheese and Dried Cherries, Pomegranate Vinaigrette
- Spring Mix with Dried Cranberries, Candied Pecans, Maytag Blue Cheese and Apricot Dressing
- Wedge Salad: Bacon, Roasted Acorn Squash, Roasted Tomatoes, Smoked Blue Cheese Dressing, Pickled Red Onions

APPETIZER

- Gnocchi al Pomodoro with Fried Basil
- Black Pepper Crusted Scallops, Farro Risotto and Tomato Chutney
- Roasted Butternut & Sweet Potato Soup with Toasted Pepitas and Butternut Gremolata
- House Smoked Pork Belly, Creamy Grits and Fried Marjoram
- Southwest Crab Cake with Jalapeno Slaw and Roasted Red Pepper Remoulade

ENTREE

- Planner to select 3 Entrees and 1 Vegetarian Option
- Grilled Beef Filet, Pink Pepper Bordelaise Sauce
- Seared Sea Bass, Lemon Cream Sauce
- Wild Mushroom & Scamorza, Prosciutto stuffed Chicken with Basil Pesto Cream (GF)
- Roasted Mediterranean Chicken, Olive Tapenade with Balsamic Glaze

Traditional Caesar Salad: Shaved Parmesan, Roasted Tomato,
Home Made Croutons, Anchovies, Caesar Dressing

VEGETABLE AND STARCH

All Three Entrees Paired with Same Vegetable and Starch, Please
choose 1 of each:

VEGETABLES:

Haricot Verts with Shallots (V, GF, DF) Honey glaze Roasted Baby
root vegetables (V, GF, DF) Garlic Snap Peas (V, GF, DF) Baby
Carrots with Dill (V, GF, DF) Charred Brussel sprouts (V, GF, DF)

STARCH:

Roasted Garlic Mashed Potatoes (VEG, GF) Sweet Corn Polenta
(VEG, GF) Sea Salt and Herb Smashed Redskin Potatoes (V, GF,
DF) Creamy Truffle Risotto (VEG, GF) Aged Cheddar Dauphinoise
(VEG, GF) Sweet Potato Puree with a Hint of Chipotle (V, GF, DF)

Double cut Lamb Chops with Cucumber Mint Julep Pico

Red Wine Braised Short Rib, Cipollini Demi (GF, DF)

PLANNER'S CHOICE DESSERT

Jasmine Rice Crème Brulee with Cardamom and Pistachio
Crumble

Flourless Chocolate Decadence Cake with Vanilla Glazed Berries

Cabernet Poached Pear with Maple Walnut Cake and Sweet
Cream (N)

Dark Chocolate and Coconut Silk with Rosewater Infusion (V, GF,
DF)

Personal Preference Dinner includes Bread Service, Coffee and Hot TeaAll Prices Subject to 27% Service Charge and 8.25% Sales Tax.Prices are provided for guidance in
budget development only and are subject to change.

Plated Dinner

DINNER ONE

Hearty Greens, Red Wine Poached Pear, Marcona Almonds,
Pomegranate Seeds, Gorgonzola, Champagne Vinaigrette

Grilled Balsamic Chicken Breast (GF, DF), Goat Cheese Polenta
(VEG, GF), Roasted Brussel Sprouts (V, GF, DF), Fried Parsley

Gingerbread Babycake with Brown Butter Bourbon Caramel

\$85 *Per Guest*

DINNER TWO

Arugula, Watercress, Red Endive, Blood Orange Segments,
Pistachios, Feta Crumbles

Duo of Grilled Filet Mignon and Crab Cake, (DF) Celeriac Potato
Puree (VEG, GF), Red Wine Demi, Béarnaise (GF, DF), Charred
Asparagus (V, GF, DF), Chili Threads

Vanilla Bean Crème Caramel with Fresh Berries and Flake Salt
(Veg, GF)

\$115 *Per Guest*

DINNER THREE

Tempura Shrimp, Red Cabbage Slaw, Mango Sweet Chili Glaze,
Shaved Serrano

DINNER FOUR

Tender Spinach, Radish, Grilled Halloumi, Toasted Almonds,
Grape Tomatoes, White Balsamic & Dill Vinaigrette

Sweet Soy Lacquered Short Rib & Seared Scallops, Forbidden Rice, Sesame Ginger Broccolini, Charred Scallions

Black Sesame Mousse, Espresso White Chocolate Crumble

\$110 *Per Guest*

DINNER FIVE

Arugula, Heirloom Tomato, Burrata, Balsamic Drizzle, Micro Basil

Pan Roasted Sea Bass, Saffron Basmati Rice, Baby Carrots, Arugula Pesto, Sweet Drop Peppers

Maple Mousse and Walnut Cake with Salted Pepitas Florentine (N)

\$92 *Per Guest*

Pink Pepper Dusted Filet Mignon, Lemon Garlic Prawns, Heirloom Cauliflower, Toasted Israeli Cous Cous, Red Wine Reduction

Turtle Cheesecake with Spiced Candied Pecans (N)

\$115 *Per Guest*

DINNER SIX

Smoked Mozzarella, Arugula, Radicchio, Basil, Olives, Sun Dried Tomato, Balsamic Vinaigrette

14oz NY Strip Steak, Smoked Potato Puree, Lemon Scented Broccolini, Chimichurri

Flourless Chocolate Truffle Torte with Raspberry Ganache (Veg, GF)

\$105 *Per Guest*

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

LANDMARK BUFFET*

Farmers Finest Greens: Curly Endive, Arugula, Kale, Spinach, Belgian Endives, Watercress, Daikon Sprouts
Bourbon Pecans, Berries, Goat Cheese Crumbles, Reggiano Parmesan, Dill & White Balsamic Vinaigrette, Berry Vinaigrette

Jumbo Lump Crab Cake, Remoulade

Pesto Seared Halibut, Lemons Zest, on a Bed of Wild Rice

Roasted Chicken Breast, Brandied Crimini Sauce

Chef’s Action Station*

Porcini Dusted Tenderloin of Beef, Red Wine Demi

Rosemary & Sea Salt Roasted Marble Potatoes

LONE STAR

Crisp Romaine, Corn, Black Beans, Grape Tomatoes, Tortilla Strips, Southwest Caesar Dressing

Three Cabbage Slaw, Grain Mustard Dressing

Beer Can Chicken, Michelada Sauce

Red Snapper, Cajun Cream Sauce

Jalapeño Cheddar Sausage

Braised Mustard Greens

Confit Garlic Mashed Potatoes

Salted Lime Margarita Tartlets, Whiskey Caramel Cupcakes

Grilled Vegetable Ratatouille

\$110Per Guest

Sticky Toffee Pudding Skillets Served Warm with Vanilla Bean Ice Cream

\$135Per Guest

All Prices Subject to 27% Service Charge and 8.25% Tax.Prices are provided for guidance in budget development only, and are subject to increase.*Requires attendant at \$250.00 per attendantBuffets are designed for groups over 50 people.Groups with 10 – 24 people will be charged an additional \$15.00 per guest.Groups with 25-49 people will be charged an additional \$8.00 per guest.

Alternative Options

These options are made available for guests with dietary restrictions, upon request.

MONDAY

Roasted Eggplant Napoleon, Red Pepper Marinara, Garlic Wilted Greens, Roasted Baby Carrots, English Peas

TUESDAY

Saffron Basmati Bowl, Carrots, Beets, Snap Peas, Shiitake Mushroom, Gigantic Beans, Basil

WEDNESDAY

Tempeh N' Zucchini Steaks, Roasted Red Pepper Tomato Sauce, Lemon Zest Fingerling Potatoes

THURSDAY

Black Salt Baked Sweet Potatoes, BBQ Jackfruit, Bourbon Cucumber, Mint Pico

FRIDAY

Tofu Steaks, Purple Pelisse Puree, Broccolini, Spiced Pepitas Seeds

SATURDAY

Harissa Tempeh, Black Bean Puree, Cilantro Rice, Warm Tomato Salsa, Charred Heirloom Tomatoes

SUNDAY

Red Pepper, White Quinoa Golden Raisin Stuffing, Green Goddess Sauce

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$54 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$54 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$54 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$54 Bottle
Subtle hints of oak and spice married with lively tannins.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Mionetto Avantgarde Prosecco | \$58 Bottle

SEASONAL WINE FEATURE: ANGELINE VINYARDS, CALIFORNIA

Angeline Vineyards Chardonnay 2022 | \$58 Bottle
Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout.

Angeline Vineyards Rose of Pinot Noir 2022 | \$58 Bottle
Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish

Angeline Vineyards Cabernet Sauvignon 2021 | \$58 Bottle
Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish

WHITES

Whitehaven, Sauvignon Blanc | \$64 Bottle

Kendall Jackson, Chardonnay | \$61 Bottle
Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

Chateau Ste. Michelle, Columbia Valley, Riesling | \$58 Bottle
The Columbia Valley Riesling is a blend of Riesling from

	throughout Washington’s Columbia Valley. The wine offers crisp apple aromas and flavors with subtle mineral notes. This is Riesling is a pleasure to drink and easy to match with a variety of foods.
	Mer Soleil Reserve, Chardonnay \$68 Bottle

ROSE

La Vielle Ferme Rose | \$54 Bottle

REDS

Rodney Strong Sonoma, Cabernet Sauvignon | \$72 Bottle

Elouan, Pinot Noir | \$72 Bottle

Joel Gott Palisades, Red Blend | \$60 Bottle

The Joel Gott Palisades red wine has aromas of red cherries, chocolate, leather, cherry compote, baking spices and notes of toasted oak. On the palate, bright red fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with notes of vanilla on the long, delicate finish.

Daou, Cabernet Sauvignon | \$76 Bottle

A rich and compelling nose of blackberry, cassis, smoky leather and dried herbs is enhanced with layers of plum and cherry, cocoa and sandalwood. Notes of pencil lead and crushed rock mingle with subtle nuances of sage and menthol. Bold and full bodied, this wine is structured firmly around a solid core of boysenberry and cherry fruit. Fleshy and weighty on the palate while retaining balance and finesse, it finishes long and clean with lingering notes of plum and blackberry.

Catena Vista Flores, Malbec | \$64 Bottle

All Prices Subject to 27% Service Charge and 8.25% Sales Tax. Prices are provided for guidance in budget development only, and are subject to change.

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BACARDI SUPERIOR RUM

Grapefruit Delight

Bacardi Superior Rum and Grapefruit with Fresh Mint Leaves and Simple Syrup

Sweet Arnold

PATRON SILVER TEQUILA

Spicy Paloma

Don Julio Blanco Tequila with Fresh Lime Juice and Grapefruit Soda with a sprinkle of Ancho Chili Powder

The Don’s Martini

Bacardi Superior Rum and Raspberry Puree with Iced tea and Lemonade

Pineapple Basil Cooler
Bacardi Superior Rum muddled with Basil and Agave Nectar, topped with Pineapple Juice and a splash of Soda Water

Blueberry Lemonade Cooler
Bacardi Superior Rum and Muddled Blueberries with Fresh Mint and Lemonade

City Park Swizzle
Bacardi Superior Rum, Fresh Lime Juice and Simple Syrup with a dash of Orange Bitters

\$15 *Per Drink*

TITO'S HANDMADE VODKA

Strawberry Mule
Tito's Handmade Vodka, muddled Mint and Strawberries with Ginger Beer

Mockingbird Ginger
Tito's Handmade Vodka and Fresh Lime Juice with Agave Nectar and Ginger Beer

Island Splash
Tito's Handmade Vodka with Pineapple, St-Germaine Liqueur, Fresh Lime Juice and Agave Nectar

Watermelon Jalapeno Cooler
Tito's Handmade Vodka muddled with Fresh Lime, Jalapenos and Watermelon Puree

Tropical Sunset
Tito's Handmade Vodka shaken with Pineapple, Fresh Lime Juice and Agave Nectar

\$15 *Per Drink*

Don Julio Blanco Tequila shaken with Agave Nectar and Angostura Bitters then topped with Sparkling Wine

Paloma Fresca
Don Julio Blanco Tequila shaken with Pink Grapefruit Juice, Agave Nectar and Strawberry Puree

Sage Margarita
Don Julio Blanco Tequila and Fresh Lime Juice with Agave Nectar and Sage

Don Collins
Don Julio Blanco Tequila, Fresh Lemon Juice and Agave Nectar with a splash of Soda Water

\$15 *Per Drink*

MOCKTAILS

All Prices Subject to 27% Service Charge and 8.25% Sales Tax.Prices are provided for guidance in budget development only, and are subject to change.

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage

offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Titos Vodka, Beefeater Gin, Bacardi Silver Rum, Patron Silver Tequila, Aguardiente Blanco Tequila, T/X Bourbon, Jim Beam Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal ScotchSeasonal Wine Selection.

One Hour | \$34 Per person

Two Hour | \$49 Per person

Three Hour | \$64 Per person

Four Hour | \$79 Per person

LABOR CHARGES

Bartender | \$250

Up to two hours, \$100.00 for each additional hour

Cocktail Servers/Tray Passers, each | \$250

Up to two hours, \$100.00 for each additional hour

SIGNATURE BAR

Hyatt Private Label Brand Liquor

One Hour | \$28 Per person

Two Hour | \$41 Per person

Three Hour | \$54 Per person

Four Hour | \$67 Per person

SUPER PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusiva Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Whisky, Jameson Whiskey, Jack Daniel's Whiskey, Johnnie Walker Black Scotch, Del Maguey Vida Mezcal Mionetto Avantgarde Prosecco, Kendal Jackson Chardonnay, Whitehaven Sauvignon Blanc, Daou Cabernet Sauvignon, Joel Gott Palisades Red Blend

One Hour | \$37 per person

Two Hour | \$52 per person

Three Hour | \$67 per person

Four Hour | \$82 per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$12

Premium Cocktails | \$15

Super Premium Cocktails | \$18

Domestic Beer | \$9

Premium and Imported Beer | \$10

Local and Craft Beers | \$10

Canvas Wines by Michael Mondavi | \$12

Seasonal/ Super Premium Wines | \$14

Featured Mocktail | \$10

Bottled Water | \$7.5

Soft Drinks | \$7.5

GUEST PAY BAR

A \$750.00 minimum is required. Includes full bar set ups. Credit card only.

Signature Cocktails | \$14

Premium Cocktails | \$16

Domestic Beer | \$10

Premium and Imported Beer | \$11

Local and Craft Beers | \$11

Canvas Wines by Michael Mondavi | \$14

Seasonal/Super Premium Wines | \$16

Bottled Water | \$8

Soft Drinks | \$8

All Prices Subject to 27% Service Charge and 8.25% Sales Tax. Prices are provided for guidance in budget development only, and are subject to change.

Care Stations

At Hyatt we care for people so they can be their best! Every meeting and space will have a complimentary station with items to help your attendees be their best. You can also choose to upgrade that station for a more personalized and VIP experience.

COMPLIMENTARY CARE STATION

Includes the Following Items: Mints or Candies Kleenex Lotion
Hand Sanitizer

UPGRADED CARE STATION

Includes the Following items: Mints or Candies Emergen – C Shout
wipes Lotion Hand sanitizer Lint roller Lip balm Kleenex Cough
drops Stress Balls/Fidget Toys Pashminas *Some items may be
substituted based on availability

\$10 *Per Person*



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian