

HYATT REGENCY IRVINE CATERING MENU



17900 Jamboree Road Irvine, CA 92614. Tel: 949-225-6640. Fax: 949-225-6769



BREAKFAST BUFFETS



All Breakfast Buffets include Starbucks® Coffee and Tazo® Tea Selection

BREAKFAST BUFFET #1

Selection of Chilled Juices

Sliced Fresh Melon

Assorted Cereals with Dried Fruits and Nuts

Fluffy Scrambled Eggs

Crisp Bacon and Pork Sausage

Breakfast Potatoes

Selection of Fresh Bakeries

29.00 per guest

BREAKFAST BUFFET #2

Selection of Chilled Juices

Sliced Seasonal Melon, Pineapple and Berries
with Honey-Yogurt Poppy Seed Dressing

Steel Cut Oatmeal with Brown Sugar and
Raisins

Spruce Point Smoked Salmon with Sliced
Bagels and Cream Cheese

Farm Fresh Fluffy Scrambled Eggs

Applewood Smoked Bacon Strips and
Country Sausage Links

Parmesan Potatoes with Sweet Peppers and
Onions

Selection of Muffins, Danish, Croissant and
Fruit Breads

34.00 per guest

BREAKFAST BUFFET #3

Selection of Chilled Juices

Individual Cups of House Made Granola
topped with Pistachios and Almonds

Plain Yogurt accompanied by Fresh Berries

Apple and Mascarpone Stuffed Brioche
French Toast

Egg White Frittata with Asparagus, Roasted
Tomatoes and Onions

Smoked Turkey Bacon and Chicken Sausage

Roasted Fingerling Potatoes tossed with
Carmelized Onions

Selection of Muffins, Danish, Croissant and
Fruit Breads

38.00 per guest

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CONTINENTAL BREAKFAST

All Continental Breakfasts include Starbucks® Coffee and Tazo® Tea Selection

HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices

Fresh Seasonal Fruits

Selection of Freshly Made Bakeries,
No Two Days are Alike

Hyatt Berry Almond Croustade

22.00 per guest

CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Seasonal Melon and Fruit

Cereal Station with Dried Fruit and Nuts

House Made Muffins and Butter Coissants

27.00 per guest

STAYFIT CONTINENTAL BREAKFAST

Selection of Bottled Naked® Juices

Green and White Teas

Fresh Seasonal Fruits

Oat Bran and Citrus Muffins

Sliced Turkey on Toasted Whole Wheat English Muffin with
Egg White and Swiss Cheese

Low Fat Yogurt Parfaits

29.00 per guest

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BREAKFAST ENHANCEMENTS



BUILD YOUR OWN GRANOLA

Enhance our Chef's Granola with your choice of the following: Coconut, Pistachios, Sliced Almonds, Fresh Berries, Dried Pineapple, Dried Cherries, Honey and Yogurt

8.00 per guest

BISCUITS AND GRAVY

Fluffy Country Biscuits served with Sausage Gravy

6.00 per guest

FRESH JUICE STATION*

Prepared in view

Selections include Fresh Orange, Grapefruit, Carrot, Apple and Vegetable. Customize with Ginger, Wheatgrass, Vitamin C and Protein Powder

9.00 per guest

BREAKFAST FRITTATA

Farm Fresh Eggs prepared with Red Skin Potatoes, Red Pepper, Spinach, Onions and Roasted Tomatoes

8.00 per guest

FRESH FRUIT SMOOTHIES*

Made to Order with choice of All Natural Ingredients

7.00 per guest

BREAKFAST CROISSANT SANDWICH

Farm Fresh Scrambled Eggs on a Flaky Croissant with Cheddar Cheese and choice of Bacon or Ham

5.00 per guest

*Requires Attendant: \$150 per Attendant, plus tax

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BREAKFAST ENHANCEMENTS



CUSTOM OATMEAL

Steel Cut Oats topped with guests' choice of Fruits, Nuts and Spice

Selection to include: Sliced Almonds, Walnuts and Pistachios. Dried Apricots, Apples and Raisins. Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger

8.00 per guest

OMELET STATION*

Freshly Prepared Omelets made with Fresh Eggs, Egg Whites and Egg Beaters®

Customized with choice of Meats, Cheese, and Vegetables

12.00 per guest

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PLATED BREAKFAST

All Breakfasts include Chilled Juice, Fresh Bakeries, Starbucks® Coffee and Tazo® Tea Selection

THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage
Served with Breakfast Potatoes and Roasted Tomato

27.00 per guest

SOUTHWEST EGGS BENEDICT

Soft Poached Eggs layered with Chorizo, Fresh Tomato and Chipotle Hollandaise
Served with Breakfast Potatoes and Fresh Fruit

29.00 per guest

EGG BREAD FRENCH TOAST

Served with Fresh Berry Compote or Warm Maple Syrup and Whipped Butter

26.00 per guest

ROASTED VEGETABLE FRITTATA

Egg White Frittata with Roasted Mediterranean Vegetables, Feta and Fontina

27.00 per guest

QUICHE LORRAINE

Quiche with Onions, Crisp Bacon Bits and Gruyere Cheese

28.00 per guest

STAYFIT FRENCH TOAST

Pecan Crusted Whole Grain French Toast, Orange Confit, Roasted Apples and
Dried Cherries. Accompanied by a Yogurt Parfait with Blueberries and Fresh Basil

26.00 per guest

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MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

42.00 per dozen

Hyatt's Signature Fruit Croustade

4.00 per guest

Assortment of Fresh Bagels with Cream Cheese

46.00 per dozen

Smoked Salmon Display

12.00 per guest

Breakfast Breads

Carrot-Coconut, Espresso Streusel and Banana-Cinnamon

42.00 per dozen

Sliced Fresh Seasonal Fruits

5.00 per guest

Coffee Cakes

Apple-Cranberry, Banana-Chocolate Chip and Blueberry-Lemon Poppy Seed

44.00 per dozen

Fruit and Yogurt Parfaits

7.00 each

Assorted Energy Bars

Eat Natural, Kind and Clif

4.50 each

Selection of Freshly Made Donuts

44.00 per dozen

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AFTERNOON TREATS



Jumbo Home Style Cookies
Chocolate Chunk, Peanut Butter and Oatmeal served with Biscotti and
Coconut Macaroons

40.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

40.00 per dozen

Whole Fresh Fruit

3.00 per piece

Tri-Colored Tortilla Chips
Served with Salsa and Guacamole

8.00 per guest

Häagen-Dazs® Ice Cream and Frozen Fruit Bars

5.00 each

Assorted Candy Bars

3.50 each

Freshly Popped Popcorn*
Served from Old Fashioned Popcorn Machine

3.50 per guest

Warm Soft Pretzels with Mustards*
Served from Old Fashioned Pretzel Machine

4.00 each

Assorted Energy Bars

4.50 each

Giant Chocolate Dipped Strawberries

50.00 per dozen

Red Velvet Cupcakes
Topped with Pop Rocks

4.00 each

*Machine Rental: \$50.00, plus tax

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COFFEE BREAK SOLUTIONS



Starbucks® Coffee, House Blend-Regular and Decaffeinated Coffee and Tazo® Tea

75.00 per gallon

Assorted Naked® Juices

5.00 each

Regular, Diet and Decaffeinated Pepsi® Soft Drinks, Still and Sparkling Waters

3.75 each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

60.00 per gallon

Bottled Iced Teas, Lemonade, Specialty Waters or Starbucks® Frappucino

4.50 each

Rock Star®, Monster® and Red Bull® Energy Drinks

4.50 each

Assorted Dannon® Fruit Yogurt Smoothies

5.00 each

Fresh Fruit Smoothies made to order*

7.00 per guest

Fiji® Natural Artesian Water

4.25 each

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THEMED BREAKS



CRUNCH

Your guests can create their own treat by mixing:

Walnuts, Pecans, Almonds, Pistachios,
Macadamia Nuts

White Chocolate Bits, Milk Chocolate Chips,
M&M's

Raisins, Dried Cherries, Apricots, Papaya,
Pineapple

Coffee Presentation

Infused Water

20.00 per guest

RETRO

Jars of Old Time Candy

Fresh Popcorn

Chocolate Dipped Apple Wedges topped with
Nuts and Caramel

Root Beer, Orange and Regular Sodas

Coffee Presentation

20.00 per guest

ORANGE SUNSHINE

Orange Streusel Squares

Mini Strawberry Tarts

Chocolate Covered Strawberries and
Candied Orange Segments

Orchard Fresh Oranges and Strawberries

Orange Crush and Strawberry Sodas

Coffee Presentation

22.00 per guest

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THEMED BREAKS

APPLE GREEN

Petite Green Apples

Cinnamon-Apple Coffee Cake

Apple-Walnut Muffins

Apple Wedges with Caramel Dipping Sauce

Apple-Rosemary Ice Tea

Coffee Presentation

22.00 per guest

LEMON DROP

Lemon Bars

Petite Lemon Meringue Tarts

Lemon Tea Cookies

Lemon Poppy Seed Coffee Cake

House Made Lemonade

Coffee Presentation

22.00 per guest

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LUNCH



All lunch items include Bread Service, Starbucks® Coffee and Tazo® Tea

LUNCH #1

Caesar Salad with Garlic Crostini and Shaved Parmesan

Spice Rubbed Chicken Breast served on a Bed of Saffron-Herb Orzo with Broccolini and Thyme Bordelaise

Apple Galette

38.00 per guest

LUNCH #2

Roasted Tomato Bisque with Chive Crème Fraîche

Roasted Chicken Breast with Parsnip Purée, Root Vegetables and Sage

Classic Tiramisu

38.00 per guest

LUNCH #3

Caprese Salad

Vine-Ripened Tomatoes, Sliced Mozzarella and Young Arugula with Basil-Balsamic Dressing

Espresso Rubbed Sliced Tenderloin with Herb Polenta, Fresh Asparagus and Barolo Sauce

Chocolate Truffle Ganache Cake

47.00 per guest

LUNCH #4

French Served Spinach Salad

Roasted Shallots, Tomatoes, Feta and Mustard Dressing

Herb Grilled Salmon over Vegetable and Potato Hash with Caper Butter Sauce

Seasonal Fruit Tart

39.00 per guest

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LUNCH

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LUNCH #5

Roasted Butternut Squash Bisque with Toasted Pepitas, Lemon Crème Fraîche and Curry

Pan Seared Trout with Apple Wood Smoked Bacon Served with Wild Rice Pilaf, Sautéed Spinach and Grilled Lemon

Lemon Meringue Pie

43.00 per guest

LUNCH #6

Crisp Vegetable Salad
Green Beans, Artichokes, Tomatoes, Fingerling Potatoes and Lemon-Parmesan Dressing

Grilled Salmon with Lump Crab and Corn Relish, Asparagus and Ginger Emulsion

Rosemary Panna Cotta with Seasonal Berries and Almond Crisp

47.00 per guest

LUNCH #7

Apple, Arugula and Camembert Salad with Spiced Walnuts, Crisp Pancetta and Cider Vinaigrette

Braised Beef Short Ribs with Celery Root Purée and Horseradish Gremolata

Flourless Chocolate Cake with Raspberry Relish

45.00 per guest

LUNCH #8

Salad Nicoise
Seared Tuna, Marinated Artichokes, Roasted Peppers, Kalamata Olives, Haricot Vert, Red Potatoes and Herb Vinaigrette

Goat Cheese Cheesecake with Tomato Jam

42.00 per guest

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LUNCH ALTERNATIVE OPTIONS



MONDAY

Butternut Squash Ravioli with Mushrooms, Pine Nuts and Sage

TUESDAY

Portobello Agnolotti with Marsala Reduction and Parmesan

WEDNESDAY

Grilled Vegetable and Goat Cheese Strudel with Fire Roasted Pepper Sauce

THURSDAY

Potato Torta with Caramelized Onions and Arugula

FRIDAY

Pear and Cheese Tart with Arugula and Fennel Salad, Pine Nuts and Oregano

SATURDAY

Zucchini and Ciabatta Gratin with Basil Pesto and Roasted Tomatoes

SUNDAY

Eggplant and Mushroom Tart with Onion Soup and Crusty Bread

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LUNCH BUFFETS



SOUTHWEST BISTRO

Tortilla Soup with Avocado, Sour Cream and Lime

Green Chile Corn Bread, Butter and Local Honey

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

Jicama Cilantro Mango Salad

Oven Roasted Sea Bass, Three Bean Stew and Roasted Poblano Salsa

Ancho Short Ribs with Chili Barbecue

SWB Mac 'n Cheese, Ham, Chilies and Three Cheeses

Individual Lemon and Tequila Tarts

43.00 per guest

ALTO

Roasted Tomato and Bell Pepper Soup

Grilled Asparagus with Herbed Bread Crumbs, Gorgonzola Cheese and Toasted Pinenuts

Roasted Radicchio and Arugula Salad, Reggiano and Toasted Hazelnuts

Seared Salmon with Caponata

Roasted Chicken Breast with New Potatoes, Tomatoes, Portobello

Assorted Antipasti of Olives, Roasted Tomato and Bruschetta

Ciabatta Bread

Tiramisu and Amaretto Cookies

43.00 per guest

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LUNCH BUFFETS

STAY FIT

Tomato White Bean Soup

Arugula Bosc Pear and Reggiano Salad, Lemon-Grape Seed 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

Green Tea and Honey Panna Cotta

43.00 per guest

NEW YORK DELI

Chef's Soup du Jour

Romaine Caesar Salad with Garlic Crostini

Bean Salad with Crisp Vegetables

Potato Salad with Chipotle Mustard Dressing

THE BUTCHER'S FARE

Tuna Salad

Garlic Seared Roast Beef

Roasted Turkey Breast

Honey Glazed Smoked Ham

Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentation

Individual Bags of Potato Chips

New York Black and White Cookies

Carrot Cake served with Caramelized Walnuts

43.00 per guest

ENHANCEMENTS

Hand Carved Honey-BBQ Beef Brisket
7.00 per guest

Warm Carved Reuben Sandwiches
7.00 per guest

Pre-Made Sandwiches
5.00 per guest

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LUNCH BUFFETS

THE LOCAL MARKET

California Garlic Soup
Served with Baguette Bread and Gruyere Cheese

Sweet White Cabbage Slaw
With Radicchio, Green Onion and Cilantro

Salinas Hearty Greens
Tossed with Red Onion and Shaved Parmesan

Tiny Tomato Salad
With Fresh Mozzarella and Basil

Roasted Chicken with Yellow and Red Peppers

Seared Pork Loin
Served with Dates and Cabernet Sauvignon Demi Glace

California Wild Rice

Balsamic Mushrooms
Served with Bleu Cheese, Basil and Chives

Orange Streusel Squares and Mini Strawberry Tarts

43.00 per guest

PERSONAL LUNCH BOX

Your Guests Can Build Their Lunch Box From a Display of the Following:

Cucumber and Tomato Salad with Bulgur Wheat

Roasted Potato Salad with Chipotle Dressing

Orzo Pasta Salad with Baby Shrimp and Peas

Roasted Turkey, Pesto, Pancetta and Mozzarella Sandwich

Arugula Cilantro Chicken Salad Sandwich

Tandoori Vegetable Wrap with Cucumber Dressing

Cobb Salad

Individual Bags of Local Chips

Seasonal Fruit

Organic Snack Bars

Cappuccino Chocolate Chunk Cookie

43.00 per guest

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LUNCH BUFFETS

PACIFIC RIM

Glass Noodle Salad with Green Beans, Papaya and Crushed Roasted Peanuts

Spicy Cucumber Salad with Onion and Sambal

Fried Rice presented in a Wok

Orange Peel Beef with Hot Chilies

Red Curry Marinated White Fish Topped with Cilantro Salad

Hot and Sour Soup

Chopped Chicken Salad

Steamed Sui Mai

Fruit Compote with Star Anise

Almond Croustade topped with Mango and Coconut

Fortune Cookies

43.00 per guest

ENHANCEMENTS

Platters of Sushi and California Rolls

Served with Wasabi and Pickled Ginger

7.00 per piece

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PRESENTATION STATIONS



SHELLFISH BAR

Jumbo Shrimp with Lemon

Oysters on the Half Shell

Chilled Garlic Mussels

Poivre Mignonette and Tabasco Sauces

Cucumber Noodles and Pickled Red Onion Salad

600.00 per 100 pieces

SUSHI STATION

Selection of California Rolls paired with Nigiri Salmon, Shrimp and Tuna

Served with Soy Sauce, Pickled Ginger and Wasabi

Seasoned Seaweed, Edamame and Tofu Salads

(3 pieces per guest)

21.00 per guest

*Requires an attendant: \$150 per attendant, plus tax

CRUDITÉS

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Spinach-Ranch Dip, Sesame Crackers and Wasa Crisps

135.00 per 25 guests

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes. Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

185.00 per 25 guests

ANTIPASTO AND GRILLED VEGETABLES

Cured Italian Salami and Prosciutto presented with Marinated Manchego, Mozzarella and Marinated Vegetables, including Peppers, Long Stem Artichoke Hearts, Cipollini Onions, Assorted Olives, Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

200.00 per 25 guests

RAMEN NOODLE STATION

Build Your Own Traditional Ramen Bowl with Your Choice of Soba or Rice Noodles

Shredded Pork and Chicken

Scallions

Peas

Sprouts and Nori Added to a Rich Simmered Chicken Broth

11.00 per guest

PRESENTATION STATIONS

CALIFORNIA GREENS*

Freshly Prepared Salads of Crisp Market Fresh Greens Crumbled Bleu Cheese, Feta Cheese, Applewood Bacon, Boiled Egg, Toasted Pine Nuts and Walnuts, Sliced Onions, Olives, Sliced Mushrooms, Mandarin Orange Segments and Vine-Ripened Tomatoes

Served with Balsamic Vinaigrette and Bleu Cheese Dressings

17.00 per guest

CLASSIC PASTA STATION*

Freshly Prepared Pasta served with Hand Shaved Parmesan, Pesto and Warm Breads

Whole Wheat Pasta with Fresh Tomato Sauce, Herbs and Shaved Parmesan

Spinach Ravioli with Roasted Mushrooms and Puttanesca Sauce

Orecchiette with Spicy Shrimp, Fresh Leeks and Roasted Pepper Sauce

18.00 per guest

RAVIOLI STATION*

Roasted Eggplant Ravioli with Italian Sausage Arrabbiata

Crabmeat Agnolotti with Bay Shrimp and Lobster Sauce

Cheese and White Truffle Tortelloni with Toasted Pine Nuts, Prosciutto and Roasted Garlic Cream Sauce

21.00 per guest

SAUTÉED LOBSTER PROVENÇAL*

Sautéed Lobster served over Angel Hair Pasta

with White Wine, Lemon and Capers

24.00 per guest

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PRESENTATION STATIONS

MUSHROOMS, MUSHROOMS, MUSHROOMS*

Selection of Crimini, Shiitake, Portobello, Enoki, and Chanterelle Mushrooms
Sautéed with Garlic, Shallots, Leeks Fennel, Herbs, White Wine, Olive Oil and Cream
Served in Brioche or Vol au Vent Shell

FAJITAS

Sizzling Marinated Beef and Chicken with Sautéed Onions and Peppers Served with Corn and Flour Tortillas, Sliced Jalapenos, Guacamole, Pico de Gallo, Grated Cheddar Cheese and Sour Cream

FRUIT CROUSTADE*

Warm Sliced Apple or Berry Croustade topped with Vanilla Ice Cream and Raspberry and Caramel Sauces

18.00 each station, per guest

CRAB CAKES*

Fresh, Sautéed to Order Crab Cakes served with Citrus and Tomato Rémoulades

20.00 per guest

WHEEL OF BAKED BRIE

Brie in Puff Pastry with Brown Sugar and Almonds (serves 50)

200.00 each

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CARVING STATIONS



APPLE AND FENNEL ROASTED TURKEY BREAST*

Spinach Salad with Roasted Shallots and Grilled Peppers

Nutmeg Roasted Acorn Squash Gnocchi

Apple Raisin Chutney

Gourmet Mustards and Turkey Gravy

Buttermilk Biscuits

(Serves 20)

400.00 each

OVEN ROASTED GARLIC BEEF TENDERLOIN*

Caesar Salad with Hand Shaved Parmesan

Roasted Garlic Whipped Potatoes

Horseradish Cream

Whole Grain and Dijon Mustards

Assorted Breads

(Serves 15)

495.00 each

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CARVING STATIONS

SMOKED VIRGINIA HAM*

Warm Sweet Potato Salad

Braised Collard Greens

Assorted Mustards

Buttermilk Biscuits

(Serves 20)

400.00 each

BLACK PEPPER CRUSTED RIB EYE*

Caramelized Onions and Roasted Mushrooms

Chilled Asparagus Salad

Rosemary Scented New Potatoes

Crusty Loaf Breads

(Serves 20)

495.00 each

CEDAR PLANK SALMON*

Shaved Fennel and Caper Salad

Garden Carrots Roasted with Fresh Thyme

Caper-Herb Tartar Sauce

Grilled Flatbread

(Serves 20)

400.00 each

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HORS D'OEUVRES



COLD

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup

Tamarind Ahi Poke in a Crispy Wonton

Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

Bleu Cheese Stuffed Date Wrapped with Prosciutto

Gruyere-Thyme Coin Topped with Camembert

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

Shrimp BLT with Smoked Bacon, Tarragon Aioli

Pecan Pork Tenderloin, Spiced Apricot Chutney

Bleu Cheese Filled Black Figs, Sugared Pecans

Tandoori Chicken with Mango Tartlette, Micro Cilantro

Lobster and Tarragon Aioli, Wonton Basket

Spanish Saffron Torta with Smoked Paprika Aioli

Cannellini and Roasted Tomato "Soup", Basil Froth

Chilled Seared Shrimp with Orange Dust on Arugula

Pear Bruschetta with Gorgonzola and Almond Slivered

Crostini with Manchego, Cherry Chutney and Shallot

Minimum of 30 Pieces per Selection. All Selections: \$4.25 per Piece

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HORS D'OEUVRES

HOT

Petite Onion Tart with Gruyère and Chives

Spicy Beef Satay and Cucumber Salad

Peking Duck in Moo Shu Wrapper

Virginia Bacon Wrapped Scallop with Balsamic Glaze

Thai Chicken Satay with Peanut Sauce

Lobster Mac 'n Cheese with Chive Mascarpone in Demitasse

Salmon Satay with Ginger Lime Emulsion

Shrimp and Corn Cake with Chipotle Aioli

Smoked Bacon Wrapped Date

Ham and Leek Stuffed Fig

Lobster Bisque with Truffle Foam

Prosciutto Wrapped Roasted Parsnip

Lemon Grass Skewered Shrimp with Green Papaya Salad

Indian Vegetable Samosa with Tamarind Dipping Sauce

Tomato, Basil and Goat Cheese Tart with Black Olive Oil and Lemon Oil

Charred Lamb with Oven-Dried Tomatoes and Truffle Vinaigrette

Minimum of 30 Pieces per Selection. All Selections: \$4.75 per Piece

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PERSONAL PREFERENCE



PERSONAL PREFERENCE
your choice in fine dining

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.

- Better than the standard dual-entrée option, more elegant than the casual buffet.
- We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.
- A custom printed menu featuring four 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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January 2009



PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea

PLANNER'S CHOICE APPETIZERS

Fresh Jumbo Crab Cake served over Pepper Relish
Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis
Herb Gnocchi with Roasted Tomato and Basil
Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle

PLANNER'S CHOICE SALAD

Heirloom Tomatoes, Red Oak and Ricotta Salata, Walnuts and Green Tapenade Dressing
Golden Beet Salad with Composed Greens and Red Shiso Vinaigrette
Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb Lettuce with Marinated Artichoke and Pisto

PLANNER'S CHOICE DESSERT

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce
Vanilla Crème Brûlée with Chocolate Dipped Shortbread
Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuile

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PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea

INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Pistachio Crusted Rack of Lamb
With Braised Leeks

Wild Salmon
Green Onion-Parsley Infusion

Peppered Pork Loin
With Savoy Cabbage, Caramelized Onion and Guinness Broth

Filet Mignon
With Demi Glace and Mushroom Compote

Herb Crusted Chicken Breast
Marjoram and Syrah Sauce

Seared Bass
On Roasted Asparagus with Saffron Cream

Potato Torta
With Caramelized Onion and Arugula

Chef's choice of accompaniments

95.00 per guest



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DINNER



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DINNER #1

Chef's Soup du Jour

Apple, Endive and Feta Salad, Lemon-Thyme Vinaigrette

Filet Mignon with Demi Glace, Mushroom Compote and Pommes Dauphinoise

Espresso Panna Cotta

72.00 per guest

DINNER #2

Fresh Jumbo Crab Cake served over Pepper Relish

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

Herb Crusted Chicken Breast with Mushroom Risotto, Marjoram, Syrah Sauce

Chocolate Pots du Crème

62.00 per guest

DINNER #3

Sliced Mushroom Strudel with Feta and Red Pepper Coulis

Spicy Greens with Preserved Lemon, Chick Peas, Parmesan and Peppercorn Vinaigrette

Seared Seasonal Fresh Fish on Roasted Asparagus with Saffron Cream and Mashed Potatoes

Vanilla Bean Crème Brûlée

62.00 per guest

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DINNER

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DINNER #4

Wild Mushroom Bisque, Julienne of Duck Breast, Porcini Drizzle

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

Fennel-Rubbed Pork Tenderloin, Farro Risotto, Spinach

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuile

62.00 per guest

DINNER #5

Herb Gnocchi with Roasted Tomato and Basil

Heirloom Tomatoes, Red Oak Lettuce and Ricotta Salata with Walnuts and Green Tapenade Dressing

Wild Salmon with Organic Barley Risotto, Green Onion-Parsley Infusion

Pan Sautéed Apples with Mixed Pepper Tuile, Ice Cider Reduction

64.00 per guest

DINNER #6

Charred Zucchini and Eggplant Bisque, Crisp Barley and Cumin

Golden Beet Salad with Composed Greens, Red Shiso Vinaigrette

Rosemary Crusted Chicken with Truffle Mashed Potatoes, Thyme Bordelaise

Vanilla Crème Brûlée with Chocolate Dipped Shortbread

62.00 per guest

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DINNER

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DINNER #7

Capellini with Lobster Bolognese and Parsley Pesto

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

Roasted Shrimp Topped Filet, Parsnip Purée and Port Reduction

Trio Tasting of Hazelnut-Praline, Flourless Chocolate Cake and Triple Chocolate Cheesecake

83.00 per guest

DINNER #8

Warm Salmon Medallion with Preserved Lemon and Chive Couscous

Bibb Lettuce with Marinated Artichoke and Pisto

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

Red Currant Cheesecake with Pine Nut Crust and Pomegranate Sauce

80.00 per guest

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DINNER ALTERNATIVE OPTIONS



MONDAY

Potato Torta with Caramelized Onions and Arugula

TUESDAY

Vegetable Strata with Oregano-Lemon Pesto

WEDNESDAY

Pasta Fagioli with Garlic Bread and Basil Chiffonade

THURSDAY

Squash, Onion and Swiss Chard Pastilla with Herbs and Pine Nut Pesto

FRIDAY

Grilled Vegetable Napoleon and Olive Polenta Cake with Ratatouille Emulsion

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 BUFFETS

CALIFORNIA NIGHTS DINNER BUFFET

Organic Baby Greens with Citrus Vinaigrette
Vine-Ripened Tomato, Marinated Red Onion, Avocado and Cilantro Salad
Whole Wheat Penne Pasta Salad with Bay Shrimp and Scallops
Grilled Chicken Breast with Peach-Poblano Salsa
Herb Crusted Beef Tenderloin Medallions with Napa Cabernet Sauce
Seared Pacific Salmon with Charred Corn Beurre Blanc
Sautéed Baby Vegetables
Rosemary Roasted Red Skin Potatoes
Selection of French Pastries and Petit Fours

78.00 per guest

ASIANA STATIONS BUFFET*

KOREA
Selection of Kalbi Ribs, Kim Chee and Kongnamulbap
Served with Rice with Bean Sprouts, Seasoned Soy Sauce, Minced Garlic and Sesame Oil

JAPAN
Assorted Sushi including Nigiri, Maki and California Rolls
Served with Shrimp Tempura and Dipping Sauces

THAILAND
Vegetarian Pad Thai with Egg, Garlic, Fresh Bean Sprouts, Green Onion, Fresh Cilantro and Chopped Tofu
Presented with Thai Cucumber Salad and Chicken Satay with Peanut Sauce

CHINA
Stir Fried Fresh Vegetables prepared in a Wok with Chicken and Oriental Spices
Served with Ten-Ingredient Fried Rice and Pot Stickers

DESSERTS
Selection of Asian Inspired Desserts

82.00 per guest

WEST COAST BARBECUE

Tossed Garden Greens with Tomatoes, Cucumbers, Sliced Mushrooms, Carrots, Croutons, Ranch and Cabernet Sauvignon Dressings

Potato Salad Cobb Style

Marinated Cucumber and Carrot Salad

Fresh Sliced Seasonal Fruit

Corn on the Cob

Chive Mashed Potatoes

Tequila Lime Grilled Chicken Breast

Barbecued Pork Chops with Caramelized Onion

Grilled Marinated Flank Steak with Pico de Gallo

Buttermilk Biscuits and Corn Bread Muffins

Warm Apple Pie and Peach Cobbler

65.00 per guest

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DINNER BUFFETS

MEDITERRANEAN DINNER BUFFETT

Villager Salad of Cucumbers and Tomatoes

Mediterranean Greens with Preserved Lemon Dressing

Hummus with Pita Chips

Marinated Mediterranean Olives and Cheese

Grilled Flank Steak served with Orange and Cilantro

Chicken Brochettes with Couscous

Seafood Paella filled with Mussels, Calamari and Shrimp

Penne tossed in Herb Sauce with Broccoli and Roasted Tomatoes

Bread Presentation

Mascarpone Cheesecake with Fresh Fruit

Amaretto Cookies

70.00 per guest

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WINE LIST



HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California	33.00
Canvas by Michael Mondavi, Merlot, California	33.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	33.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain	33.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	98.00

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	30.00
Clean Slate, Riesling, Germany	33.00
Fish Eye, Pinot Grigio, California	33.00
Danzante, Pinot Grigio, Italy	34.00
Clos du Bois, Pinot Grigio, Sonoma	40.00
Rock Rabbit, Sauvignon Blanc, Central Coast	33.00
Benziger Family Winery, Sauvignon Blanc, North Coast	38.00
Meridian Vineyards, Chardonnay, Santa Barbara	34.00
Chalone, Chardonnay, Monterey	37.00
Robert Mondavi, Private Selection Chardonnay, California	38.00
l'M, Isabel Mondavi, Chardonnay, Sonoma	40.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	40.00

LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	33.00
A by Acacia, Pinot Noir, California	38.00
Spellbound, Petite Sirah, California	39.00
St. Francis Vineyards, Red, Sonoma	40.00
Concannon Selected Vineyards, Merlot, Central Coast	35.00
Blackstone, Merlot, Napa Valley	37.00
Red Truck, Cabernet Sauvignon, California	35.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	41.00
Wolf Blass, Shiraz, Australia	38.00
Ravenswood, Zinfandel, Napa Valley	36.00

FEATURED WINEMAKER SERIES

Davis Bynum, Chardonnay, Russian River, California, 2007	56.00
Simi, Chardonnay, Sonoma County, California, 2007	42.00
Flora Springs, Chardonnay, Napa, California, 2007	57.00
Simi, Merlot, Sonoma County, California, 2005	49.00
Kunde Estate, Merlot, Sonoma County, California, 2005	52.00
Franciscan, Cabernet Sauvignon, Napa, California, 2006	59.00
Tangly Oaks, Cabernet Sauvignon, Napa, California, 2005	62.00
CASK, Cabernet Sauvignon, Rutherford, Napa, 2005	125.00

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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.

	Signature
First Hour	20.00
Second Hour	14.00
Each Additional Hour	12.00

HOST SPONSORED BAR PER DRINK

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

	Signature
Cocktails	8.00
Domestic Beer	6.00
Premium and Imported Beer	7.50
Select Wine	8.00
Mineral Water/Juices	3.50
Soft Drinks	3.00
Champagne (by the glass)	10.00
Cordials	11.00

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BEVERAGES

CASH BARS

This package includes a Full Bar Setup

Cocktails	8.50
Domestic Beer	6.50
Premium and Imported Beer	7.50
Select Wine	8.50
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	11.50
Champagne (by the glass)	10.50

Signature

SPECIALTY DRINKS

Margaritas and Mojitos	10.00
Frozen Specialty Drinks	11.00
Martinis	11.00

LABOR CHARGES

Bartenders:	150.00
Each up to three (3) hours	
Cashiers:	150.00
Each up to three (3) hours	
Waiter Fee:	150.00
Each up to three (3) hours	

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