



HYATT REGENCY PITTSBURGH AIRPORT  
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 \$36 per guest.

## MONDAY AND FRIDAY

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Fresh Breakfast Breads and Pastries
- Build Make Your Own Yogurt Parfait with Assorted Berries, Granola, & Mixed Nuts
- Traditional Steel Cut Oatmeal Served with Brown Sugar, Fresh Blueberries, Sliced Almonds
- Cage Free Scrambled Egg Bistro with Sautéed Mushrooms, Bacon, Tomatoes, Peppers and Herbed Chive Sour Cream
- Coffee, Decaffeinated Coffee & Tazo Tea
- Honeydew Mint Infused Water

**\$32** *Per Guest*

## WEDNESDAY & SUNDAY

- Local and Seasonally Inspired Sliced & Whole Fruit
- Selection of Chilled Juices to Include Orange Juice
- Fresh Breakfast Breads and Pastries
- Build Make Your Own Yogurt Parfait with Assorted Berries, Granola, & Mixed Nuts
- Brioche French Toast with Berry Compote, Maple Syrup and Whip Topping
- Mediterranean Quiche to Include: Mushrooms, Zucchini, Sun-Dried Tomato, Spinach, Onion, & Feta Cheese
- Coffee, Decaffeinated Coffee & Tazo Tea
- Cucumber Infused Water

## TUESDAY & SATURDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Fresh Breakfast Breads and Pastries
- Build Make Your Own Yogurt Parfait with Assorted Berries, Granola, & Mixed Nuts
- Build your Own Breakfast Taco with Fluffy Scrambled Eggs, Chorizo, Pico de Gallo, Salsa Verde, Monterey Jack Cheese and Flour Tortillas
- Assorted Cereals and Milk
- Coffee, Decaffeinated Coffee & Tazo Tea
- Strawberry-Basil Infused Water

**\$32** *Per Guest*

## THURSDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Fresh Breakfast Breads & Pastries
- Build Make Your Own Yogurt Parfait with Assorted Berries, Granola, & Mixed Nuts
- Frittatas Two Ways:
  - Spinach, Onion, Tomato and Mushroom
  - Bacon, Sausage, Glazed Ham and Cheddar Cheese
- Coffee, Decaffeinated Coffee & Tazo Tea
- Watermelon Thyme Infused Water

**\$32** *Per Guest*

**\$32** *Per Guest*

AVAILABLE EVERYDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Fresh Pastries and Breakfast Breads
- Assorted Bagels and Cream Cheese Spreads
- Fresh Baked Bread Accompanied by Crushed Avocado, Sliced Tomatoes and Diced Onions
- Individual Assorted Greek Yogurts with Granola
- Coffee, Decaffeinated Coffee & Tazo Tea
- Lemon Infused Water

**\$30** *Per Guest*

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices subject to change. A minimum of 15 guests is required for all hot breakfasts of the day.

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

BELLFARM BREAKFAST

- Chilled Orange Juice
- Seasonally Inspired Sliced Fruit
- Fresh Breakfast Pastries
- Cage Free Scrambled Eggs
- Smoked Bacon
- Country Style Sausage
- Breakfast Potatoes

**\$34** *Per Guest*

WAFFLES N' AT

- Chilled Orange Juice
- Seasonally Inspired Sliced Fruit
- Fresh Breakfast Pastries
- Cage Free Scrambled Eggs
- Pearl Sugar Waffles with Assorted Toppings to Include:  
Berries, Chocolate Chips, Whipped Cream, Maple Syrup
- Smoked Bacon and Chicken Apple Sausage
- Potato Hash

**\$38** *Per Guest*

SWEET SUNRISE

Chilled Orange Juice

Seasonally Inspired Sliced Fruit and Berries

Lemon Pound Cake, Cinnamon Rolls, Chocolate Croissants

Vanilla Infused Brioche French Toast with Blueberry Compote and Warm Maple Syrup

Aged Gruyere and Leek Quiche

Chicken Apple Sausage

Individual Greek Yogurts

Crispy Hash Brown Potatoes with Scallions

**\$42** *Per Guest*

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices subject to change.A minimum of 15 guests is required for all hot breakfast buffets.

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.

BREAKFAST SANDWICHES--CHOOSE (2) FROM THE FOLLOWING :

Philly Cheesesteak and Scrambled Egg Wap

Egg Whites with Spinach, Roasted Red Peppers, Mozzarella on Whole Wheat English Muffin

Scrambled Eggs with Chorizo, Tomato and Pepper Jack Cheese on Whole Wheat Wrap

Spiral Cut Ham, Cage Free Egg, Smoked Cheddar Sauce on Pretzel Bun

Biscuit with Spring Onion, Egg and Cheddar

Sausage Biscuit with Egg and Cheddar Cheese

**\$12** *Per Guest*

GREAT START

Cage Free Eggs and Omelets Prepared to Order with Choice of: Scallions, Peppers, Tomatoes, Spinach, Mushrooms, Spiral Cut Ham, Smoked Bacon, Salsa, Aged Cheddar Cheese, Whole Eggs, Egg Whites and Egg Beaters. Served with Roasted Red Skin Potatoes with Peppers and Onion.

**\$16** *Per Guest*

MORE OPTIONS!

Yogurt Parfaits | \$8 Per Guest  
Greek Yogurt and Low-Fat Yogurt, Granola, Fresh Berries, Honey,  
Assorted Nuts, Apple Cinnamon

Today's Freshly Baked Pastries | \$50 Per Dozen  
To Include Regular and Chocolate Croissants, Fruit and Cheese  
Danish--Whole Grain and Gluten Free Options Available Upon  
Prior Request

Freshly Baked Sticky Buns | \$50 Per Dozen  
Choice of Pecan and Raisin or Cream Cheese Icing

Freshly Baked Coffee Cake | \$45 Each  
Each Cake Serves 20 Slices

Smoked Salmon & Lox | \$18 Per Guest  
Plain & Wheat Bagels, Cream Cheese, Sliced Tomatoes, Onions,  
Capers & Cucumber Slices

Hard Boiled Eggs | \$28 Per Dozen

OATMEAL STATION

Slow Cooked Steel Cut Oats Toppings to Include:  
Toasted Almonds, Raisins, Walnuts, Dried Cranberries, Apple Compote, Brown Sugar, Cinnamon, Vanilla Scented Sugar Skim, Low  
Fat & Whole Milk

**\$8** Per Guest

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break 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 increased by \$3/guest.

LITTLE BITES BREAK- MONDAY & FRIDAY

Assorted Yogurts  
Fresh Sliced Fruit & Berries

FRITTATA TWO WAYS

Spinach, Mushroom, Onion, and Heirloom Tomatoes  
Bacon, Sausage, Ham and Cheddar Cheese

**\$13** Per Guest

TRAIL MIX TREAT- TUESDAY & SATURDAY

Assorted Essentials to Include :  
Gluten-Free Granola, Dried Cranberries, Dried Apricots, Banana  
Chips, Walnuts, Almonds, Pepitas, Sunflower Seeds, Mini Pretzel  
Twists, Chocolate Chips

Assorted Donut Holes

**\$14** Per Guest

ESPRESSO YOURSELF- WEDNESDAY & SUNDAY

Biscotti & Scones

Chocolate Covered Espresso Beans

Freshly Brewed Coffee and a Selection of Tazo Teas

Cold Brew Coffee Bar

**\$17** Per Guest

**\$16** Per Guest

THE WAKE-UP CALL- THURSDAY

Roasted Garlic Hummus with Vegetable Sticks and Gluten Free Multi-Grain Crackers

Dark Chocolate Covered Almonds and Espresso Beans

Fruit Smoothies

Assorted Smart Pop

Roasted and Salted Chickpeas and Fava Beans

**\$15** Per Guest

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our morning break 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 increased by \$3 per guest.

NACHO AVERAGE MEETING - MONDAY & FRIDAY

Create your Own Nachos to Include:  
Cumin Scented Beef, Pico De Gallo, Beans, Scallions, Cheese Sauce, Avocado, Sour Cream

Cinnamon Churros

**\$16** Per Guest

FONDUE BREAK- TUESDAY & SATURDAY

Beer Cheese and Belgian Chocolate Fondue to Include the Following Indulgences:  
Pretzel Bites, Granny Smith Apple Wedges, Kettle Chips and Crostini, Pound Cake, Fresh Strawberries, Bananas, Marshmallows and Graham Crackers

**\$15** Per Guest

STADIUM SNACKS - WEDNESDAY & SUNDAY

Large Assorted Cookies

Dry Roasted Peanuts

Mini Corn Dogs with Ketchup and Mustard

S’MORES BAR - THURSDAY

Regular and Cinnamon Graham Crackers

Assorted Chocolate Bars

Soft Marshmallows

Pretzel Nuggets with Cinnamon Butter and Pub Mustard

**\$15** Per Guest

Complete with Roasting Sticks

**\$14** Per Guest

THE INTERMISSION - AVAILABLE EVERYDAY

Assorted Candies

Freshly Popped Popcorn

**\$12** Per Guest

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Bagels | \$52 Per Dozen  
With Assorted Cream Cheeses

Today's Fresh Bakeries | \$50 Per Dozen  
Muffins, Croissants & Danishes

Scones | \$50 Per Dozen  
Chocolate Chip, Cinnamon, Blueberry, Cranberry & Raspberry  
Almond Lemon Curd and Raspberry Jam

Cinnamon Rolls | \$50 Per Dozen  
With Cream Cheese Icing

Local Donuts | \$40 Per Dozen

Freshly Baked Cookies | \$50 Per Dozen  
Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia  
Nut & Peanut Butter

Specialty Cupcakes | \$60 Per Dozen  
Almond Torte, Red Velvet, Chocolate Explosion

Chocolate Fudge Brownies | \$50 Per Dozen

Lemon Bars | \$50 Per Dozen

SNACKS

Jumbo Pretzels | \$68 Per Dozen  
With Yellow Mustard & Spicy Dijon

Traditional Bags of Dry Snacks | \$42 Per Dozen  
Smart Pop White Cheddar Popcorn, Rold Gold Pretzels, Lay's  
Potato Chips

Nut Harvest Individual Bags | \$60 Per Dozen  
Whole Roasted Sea Salt Almonds, Whole Roasted Sea Salt  
Cashews, Whole Roasted Salted Mixed Nuts

Seasonal Whole Fruit | \$40 Per Dozen

Non-Fat Chobani Yogurts | \$4.50 Each  
Blueberry, Strawberry & Vanilla

Candy | \$48 Per Dozen  
Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

Organic Energy Bars | \$60 Per Dozen  
Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars

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# A La Carte Beverages

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

## COFFEE AND TEA

Hot Tazo Tea | \$80 Per Gallon

Freshly Brewed Coffee | \$80 Per Gallon  
Royal Cup Regular and Decaffeinated Coffee

Iced Tazo Tea | \$50 Per Gallon

## STILL WATER & SPARKLING WATER

Aquafina | \$4.75 Each

Bubly Sparkling Water | \$5.25 Each

## SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist | \$4.75 Each

## SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$5.25 Each

Lemonade | \$5.25 Each

Starbuck's Frappuccino | \$8.25 Each

## AND MORE

Bottled Juices | \$5.25 Each  
Orange, Apple & Cranberry

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# Lunch 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 \$50 per guest.

## LITTLE ITALY - MONDAY & FRIDAY

Tomato Mozzarella Flatbread

Superfood Caesar with Kale, Brussels Sprouts, Fresh Parmesan, Croutons, Caesar Dressing

Rotini Bake, Tomatoes, Italian Chicken, Parmesan, Fresh Herbs

Roasted Hanger Steak with Medley of Pearl Onions and Chianti

## EL MERCADO - TUESDAY

Southwestern Arugula Salad with Cotija Cheese, Pine Nuts, Black Beans, Tomato, Cilantro-Lime Dressing

Nacho Bar to Include:

Romaine Lettuce, Tortilla, Queso Fresco, Diced Tomatoes, Grilled Corn, Queso, Guacamole, Sour Cream and Pico de Gallo

Build Your Own Taco:

Sauce  
.....  
Mushroom Risotto  
.....  
Parmesan Butter Breadsticks  
.....  
Torn Fresh Basil Ratatouille  
.....  
Lemon Raspberry Cheesecake and Fresh Cannoli  
.....  
**\$45** *Per Guest*

SOULY SOUTHERN- WEDNESDAY & SUNDAY

Bison Chili with Corn Muffins  
.....  
Creamy Coleslaw with Mustard Dressing  
.....  
Mixed Greens Salad with Carrots, Cucumbers, Tomatoes, Onion,  
& Shallot Vinaigrette  
.....  
Smoked Brisket, Caramelized Onions, with Carolina Gold  
Barbeque Sauce  
.....  
Fried Chicken with Honey and Sea Salt  
.....  
Pork Belly Baked Beans  
.....  
Slow Cooked Southern Style String beans  
.....  
Sliced Watermelon  
.....  
S'mores Drizzled Lava Cake  
.....  
**\$45** *Per Guest*

SOUPER SALADS – FRIDAY

Angel Food Cake with Mixed Berries and Whip Cream  
.....  
Assorted Rolls & Butter  
.....  
Chicken Noodle Soup  
.....

Proteins: Braised Chicken Thigh, Angus Flank Steak, Grilled  
Portabella MushroomsToppings: Guacamole, Tomato Salsa, Sour  
CreamQueso Fresco, Shredded Cheddar Cheese, Sliced  
Jalapenos, Pickled Red Onions, Shaved Romaine Lettuce Served  
with Flour Tortillas and Spanish Rice  
.....  
Churros with Chocolate and Cajetan Dipping Sauce  
.....  
**\$45** *Per Guest*

BARBEQUE IN THE BURGH – THURSDAY

Lettuce, Tomato, Onion and Pickle Display  
.....  
Sliced Cheese Platter  
.....  
Kaiser Rolls and Brioche Buns  
.....  
Balsamic Grilled Vegetables  
.....  
Tomato Basil Mozzarella Display  
.....  
Roquefort Slaw with Thick Cut Cabbage  
.....  
Dry Rubbed Pulled Pork Butt with Smokey BBQ Sauce  
.....  
Handmade Black Angus Burgers  
Grilled Veggie Burgers Available Upon Request  
.....  
Grilled Mustard BBQ Chicken  
.....  
Roasted Winter Vegetables  
.....  
Classic Macaroni Salad  
.....  
Homestyle Cookies and Brownies  
.....  
**\$45** *Per Guest*

THE BUTCHER'S BLOCK – EVERYDAY

Roasted Tomato Bisque with Olive Oil & Herbs  
.....  
Artisan Lettuces, Cherry Tomatoes, Sliced Cucumbers, Julienne  
Carrots, Radishes, Balsamic Vinaigrette and Buttermilk Ranch  
Dressing  
.....

Potato and Cheddar Soup

Pasta Salad

Broccoli Salad

Mixed Greens, Chopped Romaine, Baby Spinach, Boston Bibb

Tomato, Red Onion, Cucumber, Radish, Mushrooms, Bell Peppers, Peas, Diced Ham, Broccoli, Black Olives, Croutons, Carrot, Cheddar Cheese and Diced Egg

Sliced Grilled Chicken, Sliced Grilled Santa Maria Tri Tip Beef, Grilled Salmon

\$45

Per Guest

Roasted Potato Salad with Dill Pickles and Chopped Eggs

Sandwich Station to Include:  
Smoked Turkey, Black Forest Ham, Pastrami, Soppressata, Capicola and Grilled Vegetables  
Bibb Lettuce, Sliced Tomato, Sliced Onion, Dill Pickles, Hot Peppers, Grained Mustard, Horseradish Cream, Mayonnaise, Oil and Red Wine Vinegar, Salt and Pepper Cheddar Cheese, Swiss Cheese, Provolone Cheese, and Pepper Jack Cheese

Assorted Breads and Rolls

Housemade Kettle Chips

Macaroons & Mini Chocolate Éclairs

\$45

Per Guest

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## Working Lunches

All working lunches consist of one entrée selected by the meeting planner. Entrees are served with kettle chips, whole fresh fruit and the dessert of the day. These will be placed in the room at the same time the entrees are served.

PITTSBURGH SALAD

Your Choice of Chicken, Beef or Salmon.  
Traditional Grilled Protein served on a bed of Romaine Lettuce with Chopped Veggies, Hard Boiled Eggs, Shredded Cheddar Cheese and Topped with French Fries. Served with Ranch Dressing.

\$31

Per Guest

CITRUS GRILLED SHRIMP SALAD

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers, Avocados, Shaved Red Onions, Lemon Vinaigrette

\$31

Per Guest

TURKEY BRIE

Honey Smoked Turkey and Brie with Raspberry Jam on Brioche Roll

\$31

Per Guest

ROAST BEEF CIABATTA

With Swiss Cheese, Pickle, Gem, Lettuce, Tomato & Horseradish Thyme Sauce

\$31

Per Guest

VEGGIE WRAP

With Roasted Red Pepper Hummus, Portobello Mushrooms,

GRILLED GREEK CHICKEN SALAD SANDWICH

Shaved Chicken, Smoked Mozzarella, Crumbled Feta, Olive

Heirloom Tomatoes, Spinach & Oven Roasted Cauliflower  
Topped with Sweet & Spicy Cucumbers & Carrot Relish

.....

**\$31** *Per Guest*

TRADITIONAL TUNA NICOISE

Flaked Tuna, Petit Greens, Green Beans, Teardrop Tomatoes,  
Hard Boiled Eggs, Potatoes & Kalamata Olives with a Light  
Lemon-Olive Oil Dressing

.....

**\$31** *Per Guest*

Tapenade, Roasted Peppers, Onion Roll

.....

**\$31** *Per Guest*

SESAME GINGER RICE BOWL

Your Choice of Chicken, Beef or Tofu  
House Rice Blend, Caramelized Onion, Roasted Bell Peppers,  
Broccoli, Carrots, Wasabi Almonds, Sesame Ginger Dressing.  
Served Warm.

.....

**\$31** *Per Guest*

BOXED LUNCH

Client's Choice of (X) Amount of Below Sandwich Options:  
Turkey Club Wrap- Flour Tortilla, Jalapeno Cream Cheese, Romaine Leaves, Turkey Breast, Smoked Bacon, Avocado, Red Pepper  
The Italian- Italian Roll, Cappicola, Salami, Ham, Shredded Red Onion, Italian Dressing, Lettuce, Ripe Tomatoes Veggie Wrap- With  
Roasted Red Pepper Hummus, Portobello Mushrooms, Heirloom Tomatoes, Spinach and Oven Roasted Cauliflower Topped with  
Sweet and Spicy Cucumbers and Carrot Relish All Natural Roast Beef- French Roll, Shaved Beef, Tomato, Lettuce, Provolone,  
Mayonnaise

.....

Client's Choice of Sliced Fresh Fruit Cup OR Homestyle Cookie

.....

Kettle Cooked Chips

.....

**\$38** *Per Guest*

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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.

COLD SELECTIONS

Brie Cheese And Cranberry Jam Crostini | \$5 Per Piece

.....

Seared Beef Tenderloin, Truffle Aioli and Arugula on Baguette  
Crostini | \$5 Per Piece

.....

Smoked Salmon Crepe with Red Onions and Capers | \$5 Per

WARM SELECTIONS

French Onion Mac and Gruyere Cheese Cups | \$5 Per Piece

.....

Bacon Wrapped Scallops | \$5 Per Piece

.....

Stuffed Date, Manchego Cheese, Maple Glaze | \$5 Per Piece

.....

Piece
Antipasto Skewers with Basil Pesto   \$5 Per Piece
Crab Normande, Apple, Tarragon and Brandy In a Phyllo Cup   \$5 Per Piece
Artichoke-Sundried Tomato Crostini   \$5 Per Piece
Goat Rodeo Chevre Tartlet with Beet Confit, Pecan Crumble   \$5 Per Piece
Poached Shrimp Cocktail   \$5 Per Piece
Mushroom and Brie Toast   \$6 Per Piece
Stuffed Belgium Endive Leaf, Chiffonade of Roquette, Spiced Walnut, Balsamic Syrup   \$6 Per Piece
Apple, Walnut, And Chicken Salad On a Pita Chip   \$5 Per Piece

Beef Wellington, Horseradish Cream   \$5 Per Piece
Maryland Style Crab Cake, Caper Aioli   \$5.50 Per Piece
Vegetable Spring Roll, Chili Soy Sauce   \$5 Per Piece
Four Cheese Arancini, Tomato Basil Jam   \$5 Per Piece
Buffalo Chicken Spring Roll, Fancy Ranch   \$5 Per Piece
Artichoke Beignets   \$5 Per Piece
Lamb Chop, Dijon Breadcrumbs   \$5 Per Piece
Spanakopita   \$5 Per Piece
Chicken-Cilantro Quesadilla with Tomatillo Salsa Verde   \$5 Per Piece
Shrimp Tempura with Sweet Chili Sauce   \$5 Per Piece
Confit Pork Belly with BBQ Thai Chili sauce   \$5 Per Piece
Philly Cheese Steak Egg Roll   \$5 Per Piece

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## Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

### BELLFARM HARVEST

Asparagus, Belgian Endive, Celery, Radishes, Carrots, Heirloom Tomatoes, Peppers, & Cucumber Cucumber Tzatziki, Buttermilk Ranch & Garlic Hummus

**\$15***Per Guest*

### STREET TACO STATION

### CHARCUTERIE

Dried Fruits & Nuts

Sourdough Baguette & Assorted Crackers

Pickled Vegetables, Marinated Olives, & Mustards

Artisan Domestic and International Cheeses

Selection of Italian Cured Meats

Prosciutto de Parma, Salami, Capicola, Soppressata

**\$25***Per Guest*

### SLIDER STATION

House Made Tortillas and Queso  
.....  
Tortillas, Chipotle Crema, Cotija, Roasted Tomato Salsa, Salsa Verde, Shaved Cabbage, Guacamole, Cheddar Cheese  
.....  
Adobo Chicken  
.....  
Carne Asada with Onion & Cilantro  
.....  
Black Bean, Roasted Corn & Quinoa  
.....

**\$18** *Per Guest*

TAPAS BAR

Flatbread Romano with Stewed Tomato Jam, Spicy Soppressata, Fresh Mozzarella, Oregano, Basil  
.....  
Roasted Garlic, Asparagus, Lump Crab, Grilled Eggplant, Tasso Ham,  
.....  
Olive Tapenade  
.....  
Served with Toasted Baguette  
.....  
English Pea, Red Onion, Basil and Parmesan  
.....  
Yellow Tomato, Mozzarella, Roasted Mushrooms and Arugula  
.....

**\$17** *Per Guest*

WINGS AND THINGS

Garlic Wings  
.....  
Thai Chili Wings  
.....  
Traditional Buffalo Wings  
.....  
Celery Sticks and Root Vegetable Chips with Blue Cheese & Ranch Dressing  
.....

**\$20** *Per Guest*

Pickled Cauliflower, Cornichons, Jumbo White Bean Salad, Mini Peppers Stuff with Cheese and Prosciutto, Balsamic Marinated Cipollini Onions  
.....  
House Made Chips with Truffle Aioli  
.....  
Red Quinoa & Chickpea Burger, Mashed Avocado & Superfood Slaw  
.....  
Nashville Hot Chicken with House Made Pickles  
.....  
Pulled Pork with Brussels Sprout Slaw  
.....  
Short Rib with Truffle Cheese and Balsamic Onion Jam  
.....

**\$20** *Per Guest*

FLATBREAD BAR

Flatbread Provencal with Ratatouille Stewed Veggies, Goat Cheese and Arugula  
.....  
Buffalo Chicken Flatbread  
.....  
Caprese Flatbread with Mozzarella, Tomato and Basil  
.....  
Flatbread Genovese with Basil Pesto, Crispy Pancetta, Fennel Sausage, Mushroom Fricassee, Parmesan Cheese  
.....

**\$17** *Per Guest*

## THAI VEGETABLE SLAW WITH PEANUTS

### MASHED POTATO BAR

Mashed Potato Bar to Include the Following Toppings:  
Confit Chicken, Broccoli Rabe, Shredded Cheddar, Sour Cream,  
Scallions, Bacon, Roasted Mushrooms in Sherry Sauce

**\$17** *Per Guest*

### PASTA ACTION STATION

Wild Mushroom Ravioli, Roasted Tomatoes, Grilled Artichokes,  
Parmesan Cream Sauce

Butternut Squash Ravioli with Sage, Crumbled Goat Cheese,  
Dried Cranberries and Alfredo

Grilled Chicken Breasts, Cheese Tortellini, Spicy Marinara Sauce,  
Fresh Basil, Roasted Garlic Cloves, Parmesan

Sauteed Shrimp and Vegetable Primavera, White Wine Garlic  
Sauce, Lemon, Fresh Herbs

**\$22** *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. Station Attendant Required - \$ 100 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

### BEEF TENDERLOIN

Ciabatta Rolls

Creamy Horseradish

Natural Beef Tenderloin, Garlic Demi

Yukon Gold Mashed Potatoes with Boursin Cheese

Classic Caesar Salad

**\$34** *Per Guest*

### SALMON

Poppy Seed Rolls

Lemon Dill Creme Fraiche

Tomato, Cucumber, Lemon Salad

Spring Pea Risotto

**\$20** *Per Guest*

### TURKEY

House Cranberry Jelly and Sauce Supreme

### LAMB

Cucumber Dill Yogurt

Arugula, Almonds, Goat Cheese, Diced Beets and Honey Thyme Vinaigrette

Rosemary Garlic Mashed Potatoes with Roasted Pumpkin Seeds

Honey Wheat Rolls

**\$19** *Per Guest*

PORK

Cornbread Muffins

Bourbon BBQ Sauce

Mixed Cabbage Salad, Apples, Onion and Mustard Vinaigrette

Sweet Potato Hash with Bacon Onion Scallion

**\$18** *Per Guest*

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## Sweet Stations

Complete your reception with a station certain to satisfy any sweet tooth. Our delectable displays are filled with ice creams, rich cakes, mini treats, and more!

DESSERT BOARD

Chocolate Covered Whole Strawberries

Chocolate Covered Jumbo Marshmallows

Mini Cupcakes

Mini Brownies

Chocolate Sauce

**\$15** *Per Guest*

## DONUT STATION

Spinach, Olives, Onion, Tomato and Feta

Rosemary Roasted Red Potatoes

Assorted Rolls

**\$35** *Per Guest*

PRIME RIB

Creamy Horseradish and Red Wine Au Jus

Marinated Mushroom Salad

Roasted Fingerlings

Sliced Baguette

**\$24** *Per Guest*

FLOAT STATION

Chocolate or Vanilla Ice Cream Topped with Your Choice of: Cream Soda, Root Beer, Orange Soda and Fresh Brewed Iced Coffee

**\$15** *Per Guest*

## HAAGEN-DAZ ICE CREAM CUPS

Assorted Cake Donuts, Donut Holes, and Filled Donuts  
.....  
**\$14***Per Guest*

Caramel, Chocolate, Vanilla and Coffee Cups  
.....  
**\$7***Each*

MINIATURE DESSERT SWEET TABLE

Assortment of Classical and Seasonal Petites & Parfaits  
.....  
**\$15***Per Guest*

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices subject to change

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

STARTER COURSE - CLIENT TO SELECT (1) OF THE  
ITEMS BELOW

Corn Chowder  
.....

Loaded Potato Soup  
.....

Sherry Laced Crab Bisque  
.....

Creamy Mushroom Bisque  
.....

Vegetable Stew  
.....

Tomato Basil Bisque  
.....

Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella,  
Fresh Basil Virgin Olive Oil  
.....

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers,  
Red Onion with Red Wine Vinaigrette  
.....

Spinach, Marcona Almonds, Redneck Cheddar, Dried  
Strawberries, Shaved Red Onions and Balsamic Dressing  
.....

Little Gem Caesar Salad, Fennel Breadcrumbs, Aged Parmigiano  
Reggiano with Anchovy Dressing  
.....

ENTREE CHOICE

Grilled Vegetable Napoleon Eggplant, Zucchini, Yellow Squash,  
Roasted Red Pepper, Wild Mushroom Fricassee, Seasoned  
Ricotta, Puff Pastry | \$48 Per Guest  
.....

Soy Ginger Glazed Seared Tofu Quinoa and Grilled Seasonal  
Vegetables | \$48 Per Guest  
.....

Roasted Airline Chicken, Lemon Beurre Blanc, Crispy Capers,  
Chive Mashed Potatoes and Charred Broccolini | \$52 Per Guest  
.....

Beef Tenderloin with Crushed Red Potatoes with Olive Oil &  
Parsley, Autumn Baby Vegetables, Port Demi | \$60 Per Guest  
.....

Pan Seared Crabcake with Wasabi Aioli & Heirloom Cherry  
Tomato Risotto | \$56 Per Guest  
.....

Pepper Mélange Crusted NY Strip with Red Wine Demi, Buttermilk  
Mashed Potatoes and Garlic Roasted Asparagus | \$57 Per Guest  
.....

Rosemary Sage Bone-In Chicken Breast with Herb Cream,  
Portobello Risotto and Blistered Tomatoes and Green Beans | \$52  
Per Guest  
.....

Petite Beef Filet with Black Garlic Butter and Salmon Cake with  
Crème Fraise Aioli Pistachio-Jasmine Rice and Rapini with

Roasted Tomatoes | \$63 Per Guest

Roasted Chilean Salmon with White Bean and Crab Ragout, Swiss Chard, Pickled Fennel | \$54 Per Guest

## DESSERT

Three Layer Carrot Cake with Cream Cheese Icing, Pecans and Toasted Coconut

Flourless Chocolate Cake, Almond Brittle, Spiced Whipped Cream

Chef's Dessert Trio

Chocolate Mousse Cake

Pie of the Moment

Cheesecake of the Moment

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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. Groups of 25 or less, will receive the sides listed with the entrees. Groups of 26 or more will receive one Chef selected pairing for all entrees. 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 up to four entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

**\$80** Per Guest

### PLANNER'S CHOICE SALAD

### PLANNER'S CHOICE APPETIZER

Bellevue Crab Cake, Root Vegetable Hash, Lemon Chive Cream

Fennel Pollen Polenta, Celery Root Puree, Winter Mushrooms, Saffron Reduction

Tomato Basil Bisque

Sea Scallops with Cauliflower Puree

Butternut Squash Ravioli, Balsamic Radicchio, Roasted Peppers, Pinenuts, Parsley Puree

Lobster Americana Saffron Risotto Cake, Fried Capers Over Puff Pastry

Leek and Golden Potato Soup

### INDIVIDUAL GUESTS' CHOICE OF ENTREE

Wedge Salad with Iceberg Lettuce, Candied Bacon, Crumbled Blue Cheese, Grape Tomatoes, Buttermilk Bleu Cheese Dressing

Baby Romaine Salad, Roasted Garlic, Parmesan Crisps, Focaccia Croutons, Caesar Dressing

Beets & Goat Cheese with Red and Golden Beets, Goat Rodeo Chevre, Pecan Crumble, Arugula

Baby Spinach with Roasted Pears, Candied Pecans, Dried Cranberries, Feta Cheese, Pomegranate Vinaigrette

Baby Greens, Local Radishes, Pumpkin Seeds, Maytag Blue Cheese, Spiced Pecans, Apple Vinaigrette

Pan Roasted Half Chicken with Braised Shallot and Capper Sauce with Glazed Carrots and Radishes Served Over Truffle Fingerlings

Beef Tenderloin, Crushed Red Potatoes with Olive Oil & Parsley, Autumn Baby Vegetables, Port Demi

Red Wine Braised Short Rib, Fall Root Vegetables, Yukon Gold Mashed Potatoes

Rack of Lamb Celery Root Puree, Roasted Carrots, Turnip Greens, Shallots, Pickled Mustard Seeds

Grilled Filet of Beef and Shrimp Oscar with Roasted Garlic Mashed Potatoes, Asparagus, Oven Roasted Tomatoes, Béarnaise Sauce

Rosemary Marinated Roast Duck Breast, Roasted Parsnips, Balsamic Radicchio, Pistachios, Blackberry Jus

Roasted Chilean Salmon, White Bean and Crab Ragout, Swiss Chard, Pickled Fennel

PLANNER'S CHOICE OF DESSERT

Flourless Chocolate Cake, Almond Brittle, Spiced Whipped Cream

Lemon Curd with Raspberry Whipped Cream

Three Layer Carrot Cake with Cream Cheese Icing, Pecans and Toasted Coconut

Seasonal Fruit Tart with Vanilla Bean Chantilly Cream

Chef's Sampler Trio

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices subject to change.

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

HARVEST BUFFET

Creamy Butternut Squash Soup

Little Gem Salad with Fire Roasted Artichokes, Slow Roasted Tomatoes, Grilled Corn off the Cobb, Shaved Grana Padano,

FRENCH QUARTER

Roasted Garlic Bisque with Sourdough Croutons

Baby Romaine Salad, White Anchovy Dressing, Sourdough Croutons, Parmesan Cheese

- Salted Marcona Almonds, Herb Balsamic Dressing
- Slow Braised Striploin, Cabernet Rosemary Demi
- Braised Chicken, Roasted Tomato & Thyme Butter
- Root Vegetable & Goat Cheese Strudel
- Dried Cranberry & Toasted Almond Quinoa Pilaf
- Roasted Rainbow Carrots with Whole Grain Mustard Honey Glaze
- Caramel Apple Pie with Salted Caramel
- Individual Cheesecake, Lemon Curd & Blueberry Compote

\$60 Per Guest

SOUTHERN LIFE

- Romaine and Icedberg Blend, Cucumber, Carrots, Tomatoes, Pickled Onion, Balsamic Vinaigrette
- Sweet Potato Salad, Bacon, Red Onion, Green Onion, Celery, Brown Sugar Mustard Dressing
- Mesquite Rubbed Sliced Pork Loin
- Fried Chicken
- Cajun Salmon with Honey Roasted Tomatoes
- Baked Mac and Cheese
- Collard Greens
- Bourbon Pecan Pie

\$58 Per Guest

- Balsamic Brined Chicken with Roasted Shallots
- Steak Au Poivre with Roasted Asparagus
- Grilled Salmon Provençal, Olives, Capers, Lemon and Herbs
- Roasted Brussels Sprouts with Lardon
- Herb Roasted Fingerling Potatoes
- Pommes Puree
- Vanilla Bourbon Crème Brûlée
- Assorted Mini Beignets

\$65 Per Guest

BON APPETITE

- Superfood Caesar with Kale, Brussels, Parmesan, Croutons, Caesar Dressing
- Fresh Garden Salad
- Marinated Grilled Chicken Breast with Sundried Tomato Cream Sauce
- Lemon Herb Cod Topped with Panko Breadcrumbs
- London Broil with Cabernet Demi Glace
- Mushroom Risotto
- Herb Roasted New Potatoes
- Lemon Basil Ratatouille
- Chocolate Sin Cake and Assorted Petit Fours

\$62 Per Guest

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices subject to change. A minimum of 20 guests is required for all dinner buffets.

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

Canvas Pinot Grigio, Veneto, Italy | \$47 Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$44 Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$47 Bottle  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$45 Bottle  
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$58 Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Merlot, California Pure Merlot | \$45 Bottle  
Fruit and subtle toasty spice, combined with rich ripe 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

Veuve Cliquot, "Yellow Label," Brut, France | \$125 Bottle  
On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

Canvas by Villa Sandi, Blanc De Blancs, Sparkling Brut, Italy | \$47 Bottle  
Fresh Flavors, Flower and Fruity Aromas with Delicate Hints of Unique Golden Apple

SEASONAL WINE FEATURE:

Cooler days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables and the season’s bounty are inspiration for our menu. The flavors of autumn, pair perfectly with the wines of South America.

Natura, Chardonnay, Central Valley, Chile | \$45 Bottle  
*Nature takes a hand in creating this 100% organically grown, gluten-free and vegan-friendly wine. Refreshing and delicious with tantalizing citrus aromas of grapefruit and lime with notes of pineapple. The Natura Chardonnay is unoaked and has a clean, fresh style that everyone will be sure to love.*

Kaiken, Estate Malbec, Mendoza, Argentina | \$45 Bottle  
*Kaiken are a distinct breed of geese that crisscross above the Andes mountains from Chile to Argentina. Aurelio Montes fell in love with Argentina’s terroir-driven wines and created the Kaiken brand to reflect the best of both sides of the Andes. The Kaiken Malbec has lovely notes of violet with round, soft, velvety tannins and delicious notes of dry plum.*

WHITES

Chateau Ste. Michelle, Sauvignon Blanc, Columbia Valley, Washington  
Aromas of snow peas, zesty limes and freshly picked herbs with flavors of melon, passion fruit and ruby red grapefruit.

Joel Gott, Unoaked Chardonnay, Monterrey County, CA | \$64 Bottle  
Expressive notes of pineapple, peach, pear and green apple with aromatics of citrus, lightly spiced with toasty oak

**\$57***Bottle*

ROSE

Folio Fine Wine, Belleruche, Rosé | \$50 Bottle

.....

REDS

MacMurray Estate Vineyard, Pinot Noir, Central Coast | \$68 Bottle

Flavors of dark berry and cherry with hints of floral and mineral notes.

.....

Penfolds "Koonunga Hills", Shiraz, Barossa Valley, Australia

Brambly | \$60 Bottle

Fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice.

.....

Rodney Strong, Cabernet Sauvignon, Sonoma County Lush | \$68 Bottle

Dark berries and ripe plums dominate the glass with hints of cassis.

.....

Catena, Malbec, Mendoza, Argentina | \$57 Bottle

Aromas of plum and quince with a slight of elegant oak.

.....

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices 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!

PATRON SILVER TEQUILA

Patron Silver is handcrafted from the finest 100% Blue Agave and is carefully distilled in small batches at Hacienda Patron distillery in Jalisco, Mexico.

Don Collins | \$13 Per Drink

Patron Silver tequila, fresh lemon juice and agave nectar with a splash of soda water

.....

Paloma Fresca | \$13 Per Drink

Patron Silver tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

.....

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Pineapple Basil Cooler | \$10.50 Per Drink

Bacardi Superior Rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

.....

Sweet Arnold | \$10.50 Per Drink

Bacardi Superior rum and raspberry puree with iced tea and lemonade

.....

TITO'S HANDMADE VODKA

Tito’s Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Tropical Sunset | \$10.50 Per Drink

Tito’s Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Mockingbird Ginger | \$10.50 Per Drink

Tito’s Handmade vodka and fresh lime juice with agave nectar and ginger beer

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices 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.

### TOP TIER

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel’s Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

First Hour | \$25 Per person

Second Hour | \$20 Per person

Third Hour | \$15 Per person

Fourth Hour | \$10 Per person

### SIGNATURE

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish & Monkey Shoulder Scotch

First Hour | \$21 Per person

Second Hour | \$14 Per person

Third Hour | \$10 Per person

Fourth Hour | \$8 Per person

### SIGNATURE HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$9.5

Domestic Beer | \$6.5

Premium and Imported Beer | \$7.50

Canvas Pinot Grigio and Pinot Noir | \$10

Canvas Chardonnay and Canvas Cabernet Sauvignon or Merlot | \$9.5

Bottled Water | \$5

Soft Drinks | \$5

### TOP TIER HOST SPONSORED BAR PER DRINK

Signature Cocktails | \$10.50

Domestic Beer | \$6.5

Premium and Imported Beers | \$7.5

Local and Craft Beers | \$8.50

Canvas Pinot Grigio and Pinot Noir | \$10

Canvas Cabernet Sauvignon, Chardonnay or Merlot | \$9.5

Bottled Water | \$5

Soft Drinks | \$5

SIGNATURE CASH BAR

Signature Cocktails   \$10
Domestic Beer   \$7
Premium and Imported Beers   \$8
Canvas Pinot Grigio and Pinot Noir   \$11
Canvas Cabernet Sauvignon or Merlot   \$10
Soft Drinks   \$5.5
Bottled Water   \$5.5

TOP TIER CASH BAR

Signature Cocktails   \$11
Domestic Beer   \$7
Premium and Imported Beer   \$8
Canvas Pinot Grigio and Pinot Noir   \$11
Canvas Chardonnay and Canvas Cabernet Sauvignon or Merlot   \$10
Soft Drinks   \$5.5
Bottled Water   \$5.5

All prices subject to 26% Service Charge and Applicable State Sales Tax. All prices subject to change.



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