



## TASTE OF Spring/Summer

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

It is what your guests deserve.

## CHEF & PARTNERS

### LA SPECIALTY

**Location:** Santa Fe Springs, CA

**Partner:** Juliana Philips

**Products:** Established in 1985 this company provides us with the highest quality fresh produce.

We receive organic produce, baby vegetables, fruits and vegetables mostly from local farms.

### LE CHEF BAKERY

**Location:** Montebello, CA

**Partner:** Family Owned

**Products:** Began in 1983 with a simple idea, one dream, and big vision. The owners of Le Chef launched the bakery from the humble confines of their Los Angeles apartment.

### SANTA MONICA SEAFOOD

**Location:** Santa Monica, CA

**Partner:** Anthony Cigliano's

**Products:** Family owned since 1939. Their company is dedicated to high quality sustainable seafood. We receive all of our seafood ranging from sea bass, halibut, salmon, mahi-mahi, sea scallops and much more.

### NEWPORT MEAT COMPANY

**Location:** Irvine, CA

**Partner:** Greg Kuhry

**Products:** Newport Meat takes pride in purchasing the best quality products from local farmers and ranchers.

**CONTINENTAL BREAKFAST**

**HYATT SIGNATURE CONTINENTAL**

Seasonal Fresh Whole, Diced Fruit  
Assorted Breakfast Breads, Pastries  
Locally Sourced Fruit Preserves  
Selection of Fresh Chilled Juices  
Freshly Brewed Regular, Decaffeinated Starbucks Coffee  
Assorted Tazo Tea

24.00 Per Guest

**THE EXECUTIVE**

Seasonal Fresh Whole, Diced Fruit  
Assorted Breakfast Breads, Pastries  
Locally Sourced Fruit Preserves  
Assortment of Cold Cereals, House-Made Granola  
Stoneyfield Organic Yogurt, Local Honey  
Selection of Fresh Chilled Juices  
Freshly Brewed Regular, Decaffeinated Starbucks Coffee  
Assorted Tazo Tea

27.00 Per Guest

**HEART HEALTHY**

Seasonal Fresh Whole, Diced Fruit  
Freshly Baked Bran Muffins, Carrot Zucchini Muffins  
Locally Sourced Fruit Preserves  
Cage-Free Hard Boiled Eggs, Himalayan Salt  
Build Your Own Parfait: Greek Yogurt  
House-Made Granola, Fresh Seasonal Berries  
Local Honey  
Protein Banana & Strawberry Smoothies  
Selection of Fresh Chilled Juices  
Freshly Brewed Regular, Decaffeinated Starbucks Coffee  
Assorted Tazo Tea

32.00 Per Guest

## CONTINENTAL BREAKFAST

### BREAKFAST ENHANCEMENTS

Available With the Purchase of Any Continental Breakfast

#### OMELET ACTION STATION:

Farm Fresh Cage-Free Eggs Prepared to Order  
Applewood-Smoked Bacon, Black Forest Grilled Ham  
Cheeses: Swiss, Jack, Cheddar, Goat  
Tomatoes, Mushrooms, Red Onion, Spinach,  
Bell Peppers, House-Made Salsa

14.00 per guest\*

(\*Chef Attendant Required, 150.00 Per Attendant, Per Hour / One Attendant Per 50 Guests is Recommended)

SMOKED SALMON: Capers, Heirloom Tomatoes  
Red Onion, Hard Boiled Eggs, Cream Cheese  
Assorted Bagels  
15.00 per guest

BREAKFAST PARFAIT: Greek Yogurt  
House-Made Granola, Fresh Seasonal Berries  
Local Honey  
9.00 Each

STEEL CUT OATMEAL: Brown Sugar, Golden Raisins  
Toasted Almonds, Sundried Cranberries  
7.00 per guest

CROISSANT SANDWICH: Farm Fresh Cage-Free  
Scrambled Eggs, Applewood-Smoked Bacon  
Jack Cheese  
7.00 each

FRITTATA: Farm Fresh Cage-Free Eggs, Feta Cheese  
Spinach, Tomatoes, Tri-Color Peppers, Pesto Drizzle  
8.00 per guest

ENGLISH MUFFIN SANDWICH: Farm Fresh Cage-Free  
Scrambled Eggs, Grilled Canadian Bacon  
Tillamook Cheddar Cheese  
7.00 each

BURRITO: Flour Tortilla, Chorizo, Farm Fresh Cage-Free  
Scrambles Eggs, Pico de Gallo, Roasted Peppers  
Jack Cheese, House-Made Salsa  
Guacamole (ADD 2.00)  
8.00 each

## BREAKFAST BUFFET

### CLASSIC

Seasonal Fresh Whole, Diced Fruit  
Assorted Breakfast Breads, Pastries  
Locally Sourced Fruit Preserves  
Farm Fresh Cage-Free Scrambled Eggs  
Breakfast Potatoes  
Select Two:  
Applewood-Smoked Bacon, Sausage Link  
Chicken Apple Sausage or Black Forest Grilled Ham  
Selection of Fresh Chilled Juices  
Freshly Brewed Regular, Decaffeinated Starbucks Coffee  
Assorted Tazo Tea

29.00 Per Guest

### PLATED AMERICAN BREAKFAST

Farm Fresh Cage-Free Scrambled Eggs  
Breakfast Potatoes  
Asparagus, Roasted Roma Tomato  
Select Two: Applewood-Smoked Bacon, Sausage Link  
Chicken Apple Sausage, or Black Forest Grilled Ham  
Assorted Breakfast Pastries  
Fresh Chilled Orange Juice  
Freshly Brewed Regular, Decaffeinated Starbucks Coffee  
Assorted Tazo Tea

29.00 Per Guest

### WESTLAKE VILLAGE BUFFET

Seasonal Fresh Whole, Diced Fruit  
Farm Fresh Cage-Free Scrambled Eggs  
Roasted Tomatoes, Fresh Herbs  
Select Two:  
Applewood-Smoked Bacon, Sausage Link  
Chicken Apple Sausage, Black Forest Grilled Ham  
Challah French Toast, Warm Syrup, Whipped Butter  
Breakfast Potatoes  
Steel Cut Oatmeal, Brown Sugar, Golden Raisins  
Toasted Almonds, Sundried Cranberries  
Assorted Breakfast Breads, Bagels, Pastries, Scones  
Locally Sourced Fruit Preserves, Local Honey  
Cream Cheese  
Chilled Strawberry Protein Smoothie  
Selection of Fresh Chilled Juices  
Freshly Brewed Regular, Decaffeinated Starbucks  
Coffee, Assorted Tazo Tea

35.00 Per Guest

## BREAKS

Maximum half hour of service. All breaks are served with Freshly Brewed Regular, Decaffeinated Starbucks Coffee Selection of Tazo Teas (Minimum of 10 Guests)

### MEDITERRANEAN

Baba Ghanoush  
 Traditional Hummus  
 Stuffed Grape Leaves  
 Crisp Vegetables  
 Mixed Olives  
 Extra Virgin Olive Oil Marinated Feta Cheese  
 Grilled Pita Bread

19.00 Per Guest

### TO YOUR HEALTH

Individual Garden Mint Macerated Fruit  
 Seasonal Fresh Fruit Infused With Garden Mint  
 KIND Bars  
 Goji Berry Chocolate Bark  
 Fresh Pressed Antioxidant Juice  
 Granny Smith Apple, Spinach, Celery, Ginger

22.00 Per Guest

### LA FIESTA

Corn Tortilla Chips, House-Made Salsa, Warm Black Bean Dip, Jack Cheese, Chili Con Queso Dip  
 Guacamole (ADD 2.00)

16.00 Per Guest

### CHOCOLATE LOVER

Chocolate Covered Pretzels  
 Mini-Chocolate Biscotti's  
 Chocolate Cookies  
 Chocolate Squares

17.00 Per Guest

### HAPPY TRAILS

Create Your Own Trail Mix:  
 Mixed Nuts  
 Dried Fruit  
 M&M's  
 Yogurt Raisins  
 Mini Pretzels  
 Chocolate Chips

18.00 Per Guest

### POP IT

Fresh Popped Corn  
 Dark Chocolate Pretzel Popped Corn  
 Caramel Popped Corn

15.00 Per Guest



**BREAKS**

**STRAWBERRY FESTIVAL**

Fresh Basket of our Locally Grown Strawberries  
Dip Your Own Strawberry  
Dark Chocolate, White Chocolate, Whipped Cream,  
Shaved Chocolate, Sprinkles  
Mini Tea Breads  
Strawberry Smoothie Shooter

18.00 Per Guest

**AFTERNOON TEA**

Seasonal Fresh Whole, Diced Fruit  
Assortment of Tea Sandwiches (4 Per Person)  
English Scones  
Whipped Cream  
Locally Sourced Lemon Curd and Fruit Preserves  
Strawberry Lemonade

23.00 Per Guest

**FARMERS MARKET**

California Artisan Cheeses & Charcuterie  
Dried Fruit, Grapes, Strawberries  
Artisan Bread, Crispbreads  
Crisp Market Vegetables & House Dips

18.00 Per Guest

**A LA CARTE & PACKAGES**

**SEASONAL WHOLE FRUIT**

3.00 Each

**FRESH SEASONAL DICED FRUIT PRESENTATION**

8.00 Per Guest

**ASSORTED GRANOLA BARS**

3.00 Each

**ENERGY BARS**

4.00 Each

**INDIVIDUAL BAGS OF POTATO CHIPS**

4.00 Each

**HOUSE-MADE TRAIL MIX**

6.00 Per Guest

**CORN TORTILLA CHIPS & HOUSE MADE SALSA**

5.00 Per Guest

**GOURMET MIXED NUTS**

7.00 Per Guest

**ASSORTED BAGELS & CREAM CHEESE**

42.00 Per Dozen

**ASSORTED BREAKFAST DANISH, PLAIN & CHOCOLATE CROISSANTS**

42.00 Per Dozen

**ASSORTED OVEN BAKED COOKIES**

Chocolate Chip, Oatmeal, Peanut Butter

39.00 Per Dozen

**ASSORTMENT OF MUFFINS**

39.00 Per Dozen

**CHOCOLATE FUDGE BROWNIES**

39.00 Per Dozen

**CHOCOLATE DIPPED STRAWBERRIES**

44.00 Per Dozen

**MINI SIGNATURE CUPCAKES**

Chocolate, Vanilla, Lemon

41.00 Per Dozen



**A LA CARTE & PACKAGES**

**STONYFIELD INDIVIDUAL YOGURTS**

4.00 Each

**ASSORTED FRESH DONUTS**

Glazed, Chocolate, Jelly

44.00 Per Dozen

**SEASONAL ASSORTED SCONES**

42.00 Per Dozen

**SEASONAL COFFEE CAKES**

39.00 Per Dozen

**SEASONAL BREAKFAST BREADS**

39.00 Per Dozen

**ASSORTED DESSERT BARS**

Chocolate, Coconut, Pecan, Lemon

39.00 Per Dozen

**A LA CARTE & PACKAGES**

**ENERGY DRINKS**

Red Bull Regular, Sugar-Free  
Kick Start Orange Citrus, Fruit Punch  
6.00 Each

**REGULAR, DIET, DECAFFEINATED SOFT DRINKS**  
4.00 Each

**FRESHLY SQUEEZED LEMONADE**  
Lemon-Thyme, Strawberry Mint  
45.00 Per Gallon

**COFFEE & TEA**

Freshly Brewed Regular, Decaffeinated Starbucks Coffee  
Assorted Tazo Tea  
67.00 Per Gallon

**CHILLED BOTTLED JUICES**  
5.00 Each

**ALL DAY BEVERAGE STATION**

Assorted Soft Drinks, Freshly Brewed Regular  
Decaffeinated Starbucks Coffee, Assorted Tazo Tea  
18.00 Per Guest

**PLATED LUNCHES**

All plated lunches include one choice of starter, entrées and dessert, Chef’s selection of seasonal vegetables and starch, assorted fresh breads, iced tea.

**STARTERS**

Seasonal Field Greens, Carrots, Tomatoes  
English Cucumbers, Lemon Vinaigrette

Spinach & Strawberry Salad, Goat Cheese  
Toasted Almonds, White Balsamic Dressing

Iceberg Wedge, Applewood-Smoked Bacon  
Blue Cheese, Tomatoes, Blue Cheese Dressing

Romaine Lettuce, Freshly Baked Croutons  
Parmigiano-Reggiano, Caesar Dressing

Arugula, Grilled Asparagus, Quinoa, Tomatoes  
Parmigiano-Reggiano, Sherry Vinaigrette

Vine Ripened Tomatoes, Mozzarella, Baby Spinach  
Basil Balsamic Dressing

**ENTRÉE - HOT**

Marinated Grilled Chicken Breast, Roasted Garlic Demi  
Red Pepper Relish  
39.00 Per Guest

Seared Chicken Breast, Honey-Pecan Crust,  
Caramelized Shallot Demi  
42.00 Per Guest

Grilled Salmon, Roasted Tomato, Olive Caper Relish  
45.00 Per Guest

Ancho Chile Braised Beef Short Ribs  
Lime-Cilantro Gremolata  
45.00 Per Guest

Grilled Petite Filet, Cabernet Reduction  
51.00 Per Guest

Stuffed Vine Ripened Tomato, Ratatouille, Chickpeas  
Roasted Pepper Coulis  
38.00 Per Guest

## PLATED LUNCHES

### ENTRÉES – COLD (TWO COURSE MINIMUM)

All salad entrées include choice of soup or dessert  
assorted fresh breads, iced tea

Asparagus Soup, Lemon, Asiago Cheese

Tomato Bisque, Fresh Basil

Tortilla Soup, Cilantro, Tortilla Strips

### MEDITERRANEAN SALAD

Romaine Lettuce, Moroccan Spiced Chicken  
Feta Cheese, Cucumber, Tomatoes, Kalamata Olives  
Crispy Pita, Oregano Vinaigrette, Tzatziki Sauce  
34.00 Per Guest

### SOUTHWESTERN CAESAR SALAD

Romaine Lettuce, Ancho Grilled Chicken Breast  
Grilled Corn, Black Beans, Corn Bread Croutons  
Garlic Chipotle Chili Dressing  
34.00 Per Guest

### CLASSIC CAESAR SALAD

Romaine Lettuce, Freshly Baked Croutons  
Parmigiano-Reggiano  
ADD Grilled Chicken Breast 6.00  
ADD Grilled Shrimp 8.00  
ADD Seared Salmon 8.00

26.00 Per Guest

### DESSERTS

#### NEW YORK CHEESECAKE

Fresh Berries, Raspberry Compote

#### CARROT CAKE

Cream Cheese Frosting, Walnuts, Raisins  
Whipped Cream, Fresh Berries

#### STRAWBERRY SHORTCAKE

Locally Grown Strawberries, Baked Buttermilk Biscuit  
Fresh Whipped Cream

#### KEY LIME PIE

Fresh Whipped Cream

**PLATED LUNCHESES**

## BUFFET LUNCHES

### DELI BUFFET

Soup of the Day  
Butter Lettuce, Romaine, Radicchio  
Grape Tomatoes, Cucumbers, Toasted Sunflower Seeds  
Chickpeas, Variety of Dressings  
Pasta Salad, Sundried Tomatoes, Kalamata Olives  
Fresh Basil  
Oven Roasted Beef, Black Forest Ham, Turkey Breast  
Selection of Cheeses, Tomatoes, Lettuce  
Onions, Pickles  
Assorted Breads, Rolls, Condiments  
Fresh Kettle Chips  
Honeydew Melon, Lychees  
Fresh Baked Cookies  
Iced Tea

45.00 Per Guest

### SANDWICH SHOPPE BUFFET

Soup of the Day  
Garden Greens, Grape Tomatoes, Cucumbers Toasted  
Sunflower Seeds, Chickpeas, Red Onion  
Variety of Dressings  
Israeli Couscous, Eggplant, Roasted Peppers, Tomatoes  
Red Onion, Lemon Vinaigrette  
Country Style Potato Salad

#### Pre-Made Sandwiches:

TUNA SALAD: Red Onion, Capers, Celery, Tomato  
Poppy Seed Kaiser  
NEW ORLEANS STYLE MUFFALETTA: Mortadella  
Salami, Black Forest Ham, Pepperoni, Provolone  
Tomato, Lettuce, Tuscan Peppers  
Kalamata Olive Tapenade, Italian Bread  
TURKEY BREAST WRAP: Roasted Red Pepper  
Artichoke Hearts, Dijon, Flour Tortilla, Lettuce, Tomato  
GRILLED PORTABELLA MUSHROOM: Peppers  
Zucchini, Eggplant, Sundried Tomato, Tapenade  
Arugula, Demi Baguette

Golden Pineapple, Sundried Cherries  
Assorted Chocolate, Lemon, Coconut, Pecan Bars  
Iced Tea

49.00 Per Guest



## BUFFET LUNCHES

### SOUTH OF THE BORDER

Select two Entrées\* 45.00  
Select three Entrées\* 47.00

Tortilla Soup, Cilantro, Tortilla Strips  
Southwestern Salad, Romaine Lettuce  
Cheddar Cheese, Avocado Tomatoes, Black Beans,  
Roasted Corn, Tortilla Strips Honey Chipotle Ranch

Street Tacos (Select two):  
Spice Braised Chicken, Carne Asada  
Carnitas, Vegetarian Calabacitas

House-Slaw, Limes, Queso, House-Made Salsa  
Cilantro Lime Rice  
Pinto Beans  
Corn, Flour Tortillas  
Guacamole (ADD 2.00)

Churros, Chocolate Dipping Sauce  
Watermelon Chunks, Garden Peppermint  
Iced Tea

### FIRE UP THE GRILL

Select two Entrées\* 42.00  
Select three Entrées\* 46.00

Iceberg Lettuce, Spiced Pecans, Golden Raisins  
Buttermilk Ranch Dressing  
New Potato Salad, Whole Grain Mustard  
Seedless Watermelon Salad, Feta Cheese, Garden Mint  
Orange Vinaigrette

\*Dry Rub Baby Back Ribs  
\*Barbecue Chicken Breast  
\*Honey Ginger Glazed Atlantic Salmon  
\*Pepper Crusted Flank Steak  
\*Vegetable Burgers  
\*Grilled Angus Beef Burgers  
All entrées served with appropriate accompaniments

Four Cheese Macaroni  
Grilled Sweet Corn

Corn Bread, Whipped Butter

Berry & Rhubarb Crisp, Fresh Whipped Cream  
Cantaloupe Melon, Dried Blueberries  
Iced Tea

## BUFFET LUNCHES

### BUILD YOUR OWN BUFFET

Select Two\* 49.00 Per Guest

Select Three\* 54.00 Per Guest

Soup of the Day

Salads (Select Two)

Classic Caesar, Romaine Lettuce

Freshly Baked Croutons, Parmigiano-Reggiano

Seasonal Mixed Greens, Tomatoes, Cucumbers

Sunflower Seeds, Chickpeas, Variety of Dressings

Tomato, Bocconcini, Basil Pesto

Roasted Vegetable, Arugula, Corn, Peppers, Summer

Squash, Tri Color Beets, Carrots

Garlic Lemon Oil

Pesto Pasta, Feta Cheese, Cherry Tomato, Celery

Mediterranean Olives

Vegetable (Select One)

Lemon Pepper Green Beans

Roasted Garden Vegetables

Glazed Carrots

Grilled Asparagus

Roasted Spiced Cauliflower

Starch (Select One)

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Four Cheese Macaroni

Quinoa

Jasmine Rice

Green Lentil Pilaf

Assortment of Rolls, Breads, Butter

Entrée (Select Three)

Chicken Breast Piccata, Caper White Wine Sauce

Five Spice Marinated Pork Loin, Red Curry Sauce

Smoked Paprika Rubbed Flank Steak, Chimichurri

Pesto Marinated Oven Roasted Chicken Breast

Sundried Tomato, Capers, Parsley Relish

Roasted Soy-Ginger Salmon, Orange-Cilantro Reduction

Lemon Butter Baked Local Rockfish

Penne, Mushroom Cream Sauce, Sundried Tomato

Parmigiano-Reggiano

Cheese Ravioli, San Marzano Tomato Sauce

Parmigiano-Reggiano

Chocolate Brownies, Lemon Squares

Watermelon, Local Harvested Strawberries, Fresh Basil

Balsamic Reduction

Iced Tea

## BUFFET LUNCHES

### BOXED LUNCHES

Served With Crisp Apple, Bag of Chips  
Freshly Baked Cookie  
Choice of Soft Drink or Bottled Water

Rare Roast Beef, Horseradish Aioli, Lettuce Tomato,  
Cheddar Cheese, Kaiser  
32.00 Per Guest

Roasted Turkey Breast Wrap, Provolone Cheese  
Cranberry, Mayonnaise, Lettuce, Tomato, Flour Tortilla  
32.00 Per Guest

Grilled Seasonal Vegetables, Hummus, Tapenade  
Lettuce, Tomato, Focaccia  
32.00 Per Guest

Black Forrest Ham, Swiss Cheese, Grainy Mustard  
Lettuce, Tomato, Wheat Bread  
32.00 Per Guest

### BOXED LUNCH ENHANCEMENTS

Fusilli Pasta Salad  
3.00 per guest

Vegetable Sticks, Hummus  
3.00 per guest

Potato Salad  
3.00 per guest

Granola Bar  
3.00 per guest

Energy Bar  
4.00 per guest

## HORS D'OEUVRES

### COLD HORS D'OEUVRES

5.00 each

Tomato Bruschetta, Goat Cheese  
Asian Chicken, Endive Leaf  
Fresh Mozzarella, Pesto, Sundried Tomato, Focaccia  
Fig, Gorgonzola, Prosciutto  
Grilled Portobello Mushroom, Truffle Oil, Phyllo Cup

6.00 each

Smoked Salmon Pinwheel, Herbed Cream Cheese  
Peppered Striploin, Asparagus, Creamy Horseradish  
Whole Grain Crisp  
Crab Salad, Mango, Cucumber Cup  
Tuna Tartar, Savory Cone  
Ahi Tuna, Watermelon Skewer, Ginger Soy  
Tamarind Ahi Poke, Cucumber, Radish Sprouts  
Crispy Wonton

### HOT HORS D'OEUVRES

5.00 each

Mushroom Tart  
Brie, Grape Quesadilla, Strawberry Balsamic Preserve  
Chicken Brochette, Bell Pepper, Onion, Garlic  
Teriyaki Dip  
Stuffed Mushrooms, Boursin Cheese, Spinach  
Chili-Lime Salmon Skewer  
Mini Pizza, Goat Cheese, Sundried Tomato

6.00 each

Thai Chicken Skewer, Peanut Sauce  
Coconut Shrimp, Orange Sauce  
Maryland Crab Cakes, Spicy Aioli  
Mini Beef Wellington, Béarnaise Sauce  
Chipotle Glazed Beef Skewer

8.00 each

Bacon Wrapped Scallops, Cherry Balsamic Reduction  
Dijon Rosemary Crusted Lamb Chop, Mint Jus  
Phyllo Wrapped Firecracker Shrimp  
Lobster Spring Rolls, Citrus Chili Dipping Sauce

## PRESENTATION STATIONS

\*Chef Action Stations: Chef Attendant Fee is 150.00 per Attendant, per Hour. One Attendant per 50 Guests is Recommended.

### \*PASTA BAR

Freshly Prepared Pasta Selection:

Penne Pasta

Cheese Ravioli

Grilled Chicken Breast, Roasted Peppers

Taggiasca Olives, Sun-Dried Tomatoes, Mushrooms

Basil Scented Tomato Sauce, Tarragon Cream Sauce

Bolognaise

Oven Roasted Focaccia, Parmesan Breadsticks

Asiago, Crushed Red Pepper, Herb Oil

24.00 Per Guest

### \*RISOTTO STATION

Mushroom, Asparagus, Parmigiano-Reggiano

Truffle Essence

OR

Sundried Tomato, Broccoli, Olive, Pesto

OR

Rock Shrimp, Scallop, Lemon Confit

Asparagus, Taggiasca Olives (ADD 4.00)

20.00 Per Guest

### STREET TACO BAR

Select Two:

Chipotle Chicken, Cilantro Slaw

Carne Asada, Fire Roasted Salsa

Carnitas, Pineapple Chutney

Blackened Mahi Mahi, Mango Jalapeno Slaw

Shredded Cabbage, Diced Onions, Lime, Cilantro, Queso Pico de Gallo, Guacamole

Warm Flour, Corn Tortillas

26.00 Per Guest

### \*MARTINI WHIPPED POTATO BAR

Smashed Fingerling, Creamy Mashed Potato

Applewood-Smoked Bacon, Cheddar Cheese

Blue Cheese, Sour Cream, Sauteed Mushrooms

Scallions, Broccoli, Caramelized Onions, Roasted Garlic

17.00 Per Guest

### ARTISANAL CHEESE DISPLAY

Domestic & Imported Cheese Display

Artisan Bread, Seasoned Crackers, Condiments

14.00 Per Guest

## PRESENTATION STATIONS

### MAC AND CHEESE STATION

Select two:

Traditional Four Cheese  
Truffle Mac, Parmigiano-Reggiano  
Southwestern Mac, Ham, Roasted Corn, Poblano Pepper  
Shrimp, Lobster Mac & Cheese (ADD 4.00)  
18.00 Per Guest

### MIDDLE EASTERN DELIGHTS

Hummus, Baba Ghanoush, Tapenades, Mixed Olives  
Dolmades, Feta Cheese, Pita Bread, Toasted Crostini  
17.00 Per Guest

### FIRE GRILLED VEGETABLES

Squash, Peppers, Eggplant, Red Onions, Asparagus  
Radicchio, Balsamic Reduction, Extra Virgin Olive Oil  
Sea Salt, Fresh Herbs  
12.00 Per Guest

### FRESH CRISP VEGETABLE CRUDITÉ

Peppercorn Ranch, Hummus  
8.00 Per Guest

### FRESH SLICED FRUIT PRESENTATION

9.00 Per Guest

### MINI SLIDER BAR

Select two 18.00  
Select three 26.00  
Angus Beef, Aged Cheddar, Tomatoes, Pickles  
Barbecue Chicken, Swiss, Avocado  
Teriyaki Glazed Salmon, Dill Tartar  
Kahlúa Pork, Pineapple Relish

### SUSHI

California Rolls, Tuna Tataki, Ebi, Spicy Tuna Roll  
Assorted Sashimi  
Pickled Ginger, Spicy Wasabi, Soy Sauce  
(Based on 4 pieces per person)  
24.00 Per Guest

### SEAFOOD ICE DISPLAY

Fresh Shucked Oysters, Shallot Mignonette  
(Min 5 doz.)  
55.00 Per Dozen

Snow Crab Claws, Marie Rose Cocktail Sauce  
55.00 Per Dozen

Jumbo Prawns, Cocktail Sauce, Lemon Wedges  
46.00 Per Dozen



## PRESENTATION STATIONS

### SPECIALTY DESSERT STATIONS

(All dessert stations served with Freshly Brewed Regular Decaffeinated Starbucks Coffee, Assorted Tazo Tea)

#### ICE CREAM SUNDAE BAR

Vanilla, Chocolate, Strawberry  
Chocolate Fudge, Caramel Sauce, Chopped Nuts  
Crushed Oreo, Cookies, Chocolate Chips, M&M's  
Cherries Cream

16.00 Per Guest

#### ICE CREAM TRUCK

Ice Cream Bars, Ice Cream Sandwiches

12.00 Per Guest

#### SWEET STATION

European Macaroons, Assortment of Mini Pastries

22.00 Per Guest

#### FLOAT ME

Root Beer Floats, Vanilla Ice Cream

12.00 Per Guest

### MILK & COOKIES

Jumbo Chocolate Chip, Oatmeal Raisin, Peanut Butter  
Skim, Whole Milk, Chocolate Milk

11.00 Per Guest

### STRAWBERRY DELIGHT

Strawberry Pound Cake, Whipped Cream  
Local Strawberries, Sugar  
Chocolate Dipped Strawberries  
Strawberry Lemonade

18.00 Per Guest

### VIENNESE DESSERT TABLE

Tarts, Mini Cakes, Cobbler, Bread Pudding

23.00 Per Guest

### STREET CHURROS

House Baked Churros, Caramel Sauce, Chili-Chocolate  
Sauce, Cinnamon Whipped Cream

12.00 Per Guest

**CARVING STATIONS**

A 150.00 Chef Attendant fee is required for all stations.  
All carved items served with appropriate condiments  
miniature rolls.

**SEARED TENDERLOIN OF BEEF**

Pinot Noir Jus, Horseradish Cream  
(Serves approximately 20 guests)

400.00 Per Display

**HONEY BAKED HAM**

Honey Dijon Mustard, Mango Rum Raisin Chutney  
(Serves approximately 30 guests)

280.00 Per Display

**ROASTED SIRLOIN OF BEEF**

Zinfandel Jus, Coarse Grain Mustard  
Creamy Horseradish, Roasted Onions  
(Serves approximately 25 guests)

400.00 Per Display

**ROASTED BONELESS LEG OF LAMB**

Rosemary Demi, Apple-Mint Preserve  
(Serves approximately 20 guests)

250.00 Per Display

**WHOLE ROASTED TURKEY**

Marmalade Cranberry Sauce, Turkey Gravy  
(Serves approximately 25 guests)

250.00 Per Display

**ROASTED PORK LOIN**

Chunky Apple Calvados Sauce  
(Serves approximately 25 guests)

225.00 Per Display

**CEDAR PLANK SALMON**

Caper-Herb Tartar Sauce  
Maui Onion Marmalade  
(Serves approximately 25 guests)

290.00 Per Display

## PERSONAL PREFERENCE

Guests select their own entrées in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring three meat entrée selections plus a vegetarian entrée is provided for guests at each setting.
3. Specially trained servers take your guests' order as they are seated.

### FOUR COURSES

Minimum of 25 Guests

Maximum of 125 Guests

98.00 Per Guest

### PLANNERS CHOICE OF APPETIZERS

Seared Sea Scallop, Asparagus Risotto  
Pancetta Crisps, Micro Basil

Lobster Bisque, Sherry Cream

Cauliflower Soup, Dungeness Crab  
Spice Roasted Apples

Truffle Mushroom Strudel, Boursin Cheese  
Red Pepper Coulis

Goat Cheese Tart, Passion Fruit Sauce

Cheese Ravioli, Peas, Lemon Pesto  
Fire Roasted Cherry Tomatoes

**PERSONAL PREFERENCE**

**PLANNERS CHOICE SALAD**

Spinach, Baby Arugula, Strawberries, Candied Almonds  
Goat Cheese, Balsamic Reduction

Baby Local Field Greens, Endive, Pumpkin Seeds  
Dried Cherries, Shaved Fennel, Asian Pear  
Dijon Herb Dressing

Butter Lettuce, Caramelized Pear, Feta  
Slow Cooked Grape Tomatoes, Aged Balsamic Dressing

Hot House Tomato, Fresh Mozzarella, Fresh Basil  
Arugula, Ciabatta Crisp, Balsamic Reduction, Extra Virgin  
Olive Oil

**INDIVIDUAL GUESTS CHOICE ENTREES**

All entrees are served with Chef's choice of a vegetable  
and starch

Grilled Filet Mignon, Glazed Cipollini Onion  
Oyster Mushrooms, Pinot Noir Sauce

Honey-Herb Crusted Chicken, Red Pepper Relish  
Roasted Shallots Port Sauce

Lemon Butter Baked Alaskan Halibut, Chive Beurre Blanc

Berkshire Roasted Pork Rack, Molasses-Mustard Glaze

Mille-feuille of Sautéed Spinach, Coconut-Thai Curry  
Braised Chick Peas, Grilled Ratatouille

**PLANNERS CHOICE DESSERTS**

Orange Scented Creme Brûlée  
Chocolate Dipped Shortbread

Chocolate Ganache Torte, Raspberry Coulis

Berry Fruit Tart, Fresh Whipped Cream

**PLATED DINNERS**

All plated dinners include one choice of starter, Chef's selection of seasonal vegetables, starch, one choice of dessert, assorted fresh breads, iced tea.

**FIRST COURSE (SELECT ONE)**

Cream of Tomato, Basil, Goat Cheese Crostini

Gazpacho, Shrimp, Scallop Escabèche

Seasonal Mixed Greens, Cucumber, Tomatoes  
Pumpkin Seeds, Shaved Fennel, Balsamic Dressing

Butter Leaf Lettuce, Sundried Cherries, Pumpkin Seeds  
Heirloom Tomatoes, Raspberry Lime Dressing

Artisanal Greens, Asian Pear, Toasted Pine Nuts  
Roasted Grape Tomatoes, Herb Vinaigrette

Baby Field Greens, Shiitake Mushrooms, Snow Peas  
Citrus Segments, Mini Peppers, Sesame Citrus Dressing

Vine Ripened Tomato, Fresh Mozzarella, Pesto  
Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction

**ENTRÉE (SELECT ONE)**

Citrus Soy Glazed Chicken Breast, Roasted Fennel  
Ginger-Orange Sauce

57.00 Per Guest

Local Honey Mustard Crusted Chicken Breast  
Point Reyes Blue Cheese & Mushroom Stuffing, Truffle  
Jus

59.00 Per Guest

Miso Glazed Atlantic Salmon, Lemongrass Yuzu Butter  
Sauce

67.00 Per Guest

Garden Herb Crusted Halibut, Slow Roasted Tomato  
Caper, Taggiasca Olives

70.00 Per Guest

Grilled Filet Mignon, Woodland Mushrooms  
Porcini Demi

77.00 Per Guest

Cabernet Braised Beef Short Ribs  
Gremolata

74.00 Per Guest

## PLATED DINNERS

### DUO DINNER ENTRÉES

Seared Petite Filet, Ginger Soy Marinated Salmon  
Cabernet Reduction, Ginger-Orange Glaze  
82.00 Per Guest

Seared Petite Filet, Rum Glazed Mahi Mahi, Mango  
Salsa  
86.00 Per Guest

Cabernet Braised Beef Short Ribs  
Lemon-Garlic Skewered Prawns  
Red Wine Demi, Garlic Caper Cream  
87.00 Per Guest

Lime-Cilantro Chicken Breast, Jumbo Lump Crab Cake  
Lime Jus, Spiced Pineapple Chutney  
72.00 Per Guest

### DESSERTS (SELECT ONE)

Red Velvet Cake, Raspberry Coulis  
Seasonal Fresh Fruit Tart, Freshly Whipped Cream  
Chocolate Ganache Cake, Fresh Berries  
Triple Chocolate Cheesecake, Raspberry Coulis  
Chocolate Crunch Cake, Fresh Whipped Cream, Berries  
Dessert Trio: Lemon Tart, Cheesecake, Chocolate  
Fantasy (additional \$5.00 per guest)



**DINNER BUFFET**

Select two entrées 68.00  
Select three entrées 75.00

Assorted Rolls  
Freshly Brewed Regular, Decaffeinated Starbucks  
Coffee, Assorted Tazo Tea

**SALADS (SELECT TWO)**

Romaine Lettuce, Freshly Baked Croutons  
Parmigiano-Reggiano, Caesar Dressing

Seasonal Field Greens, Tomatoes, Pears  
Toasted Pumpkin Seeds, Dried Cranberries  
Champagne Vinaigrette

Spinach, Watercress, Frisée, Tomatoes  
Sun-Dried Tomatoes, Honey-Mustard Dressing

Arugula, Grilled Radicchio, Tomatoes, Dried Cherries  
Sunflower Seeds, Chickpeas, Raspberry Vinaigrette

Grilled Asparagus, Shaved Parmigiano-Reggiano  
Arugula, Lemon Vinaigrette

Quinoa, Roasted Beets, Cranberries, Red Onion  
Lemon Dressing

Fresh Mozzarella, Vine Ripened Tomato, Fresh Basil  
Balsamic Reduction, Extra Virgin Olive Oil

**ENTRÉE**

Chicken Breast Piccata, Caper White Wine Sauce

Garlic Herb Roasted Pork Loin, Rosemary Demi Glace

Adobo Seared Skirt Steak, Chimichurri

Pesto Marinated Oven Roasted Chicken Breast  
Sundried Tomato, Capers, Parsley

Macadamia Nut Crusted Mahi-Mahi  
Pineapple-Jalapeno Salsa

Pan Roasted Salmon, Tomato Butter  
Caper-Parsley, Tomato Relish

Cabernet Braised Short Ribs, Gremolata

Mushroom Ravioli, Truffle Essence  
Parmigiano-Reggiano

**DINNER BUFFET**

**STARCH (SELECT ONE)**

Wild Rice Blend Pilaf

Roasted Garlic Mashed Potatoes

Roasted New Potatoes

Soft White Polenta, Sweet Maui Onions, Basil

**VEGETABLES (SELECT ONE)**

Steamed Broccolini, Lemon Zest

Steamed Haricot Verts, Garlic Olive Oil

Seasonal Vegetable Medley

**DESSERT**

Chef's Assortment of Mini Pastries

**SIGNATURE WINE SERIES**

**SPRING WINE SPECIAL FEATURES**

The new season evokes memories of gatherings with family and friends, food at the peak of freshness and aromas from the grill. We drew inspiration for this season’s menu from these ideas. Fresh fruits, vegetables and grilled meats will be greatly enhanced by pairing them with these exciting new wines from South America

**NATURA, BY EMILIANA, SAUVIGNON BLANC, CASABLANCA, CHILE** 40.00

Nature takes a hand in creating this 100% organic wine. Complex with aromas of lime and grapefruit blended with herbs to create a fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

**TRIVENTO RESERVE MALBEC, MENDOZA, ARGENTINA** 40.00

Wines from Argentina have deep European roots, but a style and personality all their own. Deep red and violet in color with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak.

**HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI**

**PINOT GRIGIO, VENETO, ITALY** 36.00  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

**CHARDONNAY, CALIFORNIA** 36.00  
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

**PINOT NOIR, CALIFORNIA** 36.00  
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

**MERLOT, CALIFORNIA** 36.00  
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

**CABERNET SAUVIGNON, CALIFORNIA** 36.00  
Subtle hints of oak and spice married with lively tannins.

**RED AND WHITE WINES**

**BUBBLES**

Notes, Cuvée, Buellton, California  
Soft, fresh-smelling floral notes with a light citrus fruit finish.  
36.00 Per Bottle

**WHITES**

Star Lane, Sauvignon Blanc, Santa Barbara, California  
Hints of grassy qualities lie behind hints of guava and citrus.  
45.00 Per Bottle

Franciscan Chardonnay, Napa, California  
Lovely floral and honey aromatics with hints of lemon zest, green apple and toast oak with flavors of honey and pear.  
45.00 Per Bottle

**REDS**

Mark West, Pinot Noir, St. Lucia, California  
Enticing aromas of dark berries, and tastes of fleshy plum.  
52.00 Per Bottle

Napa Cellars, Merlot, Napa Valley, CA  
Flavors of berry compote with hints of dark chocolate and vanilla.  
55.00 Per Bottle

Sawbuck, Cabernet Sauvignon, Mendocino, California  
Rich and juicy with flavors of wild berries and clove.  
45.00 Per Bottle

Clayhouse, Malbec, Paso Robles, CA  
Flavors of spice, sweet wild anise, and ripe raspberry.  
38.00 Per Bottle

## HAND CRAFTED COCKTAILS

### DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

- DON COLLINS** 14.00  
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water
- SAGE MARGARITA** 14.00  
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage
- PALOMA FRESCA** 14.00  
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree
- THE DON'S MARTINI** 14.00  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut
- SPICY PALOMA** 14.00  
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

### BEST OF HYATT

At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance.

### 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.

- BLUEBERRY LEMONADE COOLER** 14.00  
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade
- CITY PARK SWIZZLE** 14.00  
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters
- PINEAPPLE BASIL COOLER** 14.00  
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water
- SWEET ARNOLD** 14.00  
Bacardi Superior rum and raspberry puree with iced tea and lemonade
- GRAPEFRUIT DELIGHT** 14.00  
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

## HAND CRAFTED COCKTAILS

### TITO'S HANDMADE VODKA

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

**TEATO'S PASSION** 14.00

Tito's Handmade vodka with passion herbal infused iced tea

**TROPICAL SUNSET** 14.00

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

**WATERMELON JALAPENO COOLER** 14.00

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

**ISLAND SPLASH** 14.00

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

**MOCKINGBIRD GINGER** 14.00

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

**STRAWBERRY MULE** 14.00

Tito's Handmade vodka, muddled mint and strawberries with ginger beer



## BAR PACKAGES

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 HOST BAR PER PERSON

FIRST HOUR	16.00
SECOND HOUR	12.00
EACH ADDITIONAL HOUR	8.00

### PREMIUM HOST BAR PER PERSON

FIRST HOUR	18.00
SECOND HOUR	14.00
EACH ADDITIONAL HOUR	10.00

### SUPER PREMIUM HOST BAR PER PERSON

FIRST HOUR	20.00
SECOND HOUR	16.00
EACH ADDITIONAL HOUR	12.00

### HOST SOFT BAR PER PERSON

FIRST HOUR	12.00
SECOND HOUR	10.00
EACH ADDITIONAL HOUR	8.00

### LABOR CHARGES

<b>BARTENDERS, EACH</b> up to three hours Each Additional Hour is 50.00	150.00
<b>WAITERS, EACH</b> up to three hours	150.00

### CASH BAR

SIGNATURE COCKTAILS	8.00
PREMIUM COCKTAILS	11.00
SUPER PREMIUM COCKTAILS	14.00
DOMESTIC BEER	6.00
PREMIUM/IMPORTED BEER	7.00
SELECT WINE	8.00
FEATURED WINE	9.00
CHAMPAGNE	8.00
CORDIALS	12.00
NON-ALCOHOLIC BEER	4.00
SOFT DRINKS, MINERAL WATER, JUICES	4.00

**BAR PACKAGES**

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

**SIGNATURE HOST BAR PER DRINK**

<b>SIGNATURE COCKTAILS</b>	8.00
<b>DOMESTIC BEER</b>	6.00
<b>PREMIUM AND IMPORTED BEER</b>	7.00
<b>SELECT WINE</b>	8.00
<b>FEATURED WINE</b>	9.00
<b>CHAMPAGNE</b>	8.00
<b>CORDIALS</b>	12.00
<b>NON-ALCOHOLIC BEER</b>	4.00
<b>SOFT DRINKS, MINERAL WATER, JUICES</b>	4.00

**PREMIUM HOST BAR PER DRINK**

<b>PREMIUM COCKTAILS</b>	10.00
<b>DOMESTIC BEER</b>	6.00
<b>PREMIUM/IMPORTED BEER</b>	7.00
<b>SELECT WINE</b>	8.00
<b>FEATURED WINE</b>	9.00
<b>CHAMPAGNE</b>	8.00
<b>CORDIALS</b>	12.00
<b>NON-ALCOHOLIC BEER</b>	4.00
<b>SOFT DRINKS, MINERAL WATER, JUICES</b>	4.00

**SUPER PREMIUM HOST BAR PER DRINK**

<b>SUPER PREMIUM COCKTAILS</b>	12.00
<b>DOMESTIC BEER</b>	6.00
<b>PREMIUM/IMPORTED BEER</b>	7.00
<b>SELECT WINE</b>	8.00
<b>FEATURED WINE</b>	9.00
<b>CHAMPAGNE</b>	8.00
<b>CORDIALS</b>	12.00
<b>NON-ALCOHOLIC BEER</b>	4.00
<b>SOFT DRINKS, MINERAL WATER, JUICES</b>	4.00

## ALTERNATIVE OPTIONS

### LUNCH

All entrées are customized to be vegetarian.

#### MONDAY:

Goat Cheese Ravioli, Sautéed Spinach, Roasted Peppers  
Tomato, Olives, Sundried Tomato Cream Sauce

#### TUESDAY:

Pasta Primavera, Peppers, Onions, Mushrooms  
Eggplant, Zucchini, Broccoli, Tomato

#### WEDNESDAY:

Enchilada Stuffed Portabella Mushroom

#### THURSDAY:

Sweet Potato & Black Bean Chili, Steamed Jasmine Rice

#### FRIDAY:

Baked Orange Cauliflower, Wild Rice Pilaf

#### SATURDAY:

Penne Pasta, Vegetarian Puttanesca Sauce  
Haricot Verts

#### SUNDAY:

Eggplant, Zucchini & Grilled Pepper Lasagna  
Marinara Sauce, Provolone Cheese

### DINNER

All entrées are customized to be vegetarian

#### MONDAY:

Spanish Chickpea Stew, Mixed Vegetables  
Mixed Grain Pilaf

#### TUESDAY:

Potato Gnocchi, Parmesan Cream Sauce, Mushrooms  
Seasonal Vegetables

#### WEDNESDAY:

Chickpea & Sweet Potato Stew, Jasmine Rice  
Seasonal Vegetables

#### THURSDAY:

Grilled Vegetable & Tofu, Red Pepper Coulis

#### FRIDAY:

Ratatouille Stuffed Tomato, Mediterranean Quinoa

#### SATURDAY:

Quinoa-Kale Cake, Seasonal Vegetables

#### SUNDAY:

Creamy Mushroom Risotto, Seasonal Vegetables