

HYATT CENTRIC™

Banquet Menu

BREAKFAST

AMERICAN BREAKFAST BUFFET

Seasonal & Tropical Fruit
Scrambled Local Farm Fresh Eggs
Sausage Links
Peppered Bacon
Roasted Smashed Fingerling Potatoes
Assorted Danishes, Croissant, and Mini Pastries
Seasonal Fruit Preserves
Mighty Leaf Tea
Freshly Brewed Rainforest Blend Dark Roast
Orange Juice
Cranberry Juice

\$45 per person

CLASSIC CONTINENTAL BUFFET

Seasonal and Tropical Fruit
Assorted Danishes, Croissant, and Mini Pastries
Greek Yogurt Parfait
Mighty Leaf Tea
Freshly Brewed Rainforest Blend Dark Roast
Orange Juice
Cranberry Juice

\$32 per person

BREAKFAST ENHANCEMENTS

minimum 12 orders per item

AVOCADO TOAST | Everything Bagel Bread, Crushed Seeds & Grains, Cilantro, Yuzu, Olive Oil | \$9 ea

CLASSIC FRITTATA | Farm Fresh Eggs, Baby Spinach, Local Cheese, Cured Tomatoes, Chives | \$8 ea

STEEL CUT OATMEAL | Dried Fruit, Honey, Brown Sugar | \$7 ea

BREAKFAST BURRITO | Sausage, Bacon, Local Farm Fresh Eggs, Green Onions, Potatoes, Flour Tortilla | \$12 ea

BREAKFAST SANDWICH | Braised Greens, Cheesy Eggs, Harissa Aioli, Wheat Toast | \$12 ea

QUICHE LORRAINE | Bacon, Onions, Gruyere Cheese | \$12 ea

QUICHE FLORENTINE | Spinach, Cured Tomatoes | \$12 ea

FRENCH TOAST | Whipped Cream, Seasonal Fruit, Maple | \$10 per person

BELGIAN WAFFLE | Whipped Cream, Seasonal Fruit, Maple Syrup | \$10 per person

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BREAKS

ASSORTED BAGELS & CREAM CHEESE | Daily Fresh Bagels | Classic Cream Cheese | Chive Cream Cheese | Strawberry Cream Cheese

\$45 per dozen

ASSORTED ARTISANAL BAKED PASTRIES | Assorted Danishes, Croissants, Pastries, Muffins

\$48 (18 count)

minimum 12 people

GAME DAY BREAK

Spiced Mixed Nuts
Pretzel Bites with Honey Mustard
Assorted Miss Vickie's Potato Chips
House Made Tortilla Chips & Salsa
Assorted Sodas
Bottled Still & Sparkling Waters

\$25 per person

MATINEE MOVIE

Buttered Popcorn
Assorted Candy Bars
Assorted Sodas
Bottled Still & Sparkling Waters
Pretzel Bites with Honey Mustard

\$21 per person

BACK TO NATURE

Vegetable Crudite
Hummus
Spiced Mixed Nuts
Grain Bowl
7th Street Super Juice | *Carrot, Ginger, Pineapple, Apple, Mint*
Bottled Still & Sparkling Waters

\$23 per person

A LA CARTE

minimum 6 each

Miss Vickie's Potato Chips | \$5
Granola Bars | \$5
Fruit & Nut Mix | \$5
Candy Bars | \$4
Whole Fruit (Orange, Banana, Apple) | \$4
Buttered Popcorn | \$4 per person
Pretzel Bites with Honey Mustard | \$5 per person
Spiced Mixed Nuts | \$5 ea
House Made Tortilla Chips & Salsa | \$9 per person
Assorted Cookies | Snickerdoodle, Chocolate Chip, Oatmeal Raisin | \$45 per dozen
Mini Desserts | Cookies, Cheesecake, Macarons | \$48 per dozen

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Assorted Individual Greek Yogurts | \$5 ea

Fruit Cups | Seasonal & Tropical Fruit | \$7 ea

Greek yogurt Parfait | Greek Yogurt, Homemade Granola & Fresh Fruit | \$9 ea

Whole Fruit | Orange, Apple, Banana | \$4 ea

BEVERAGES

FRUIT SMOOTHIES | \$9 each

SOFT DRINKS | Pepsi, Diet Pepsi, Sierra Mist | **\$5 each**

FRESHLY BREWED RAINFOREST BLEND DARK ROAST COFFEE | Regular & Decaffeinated | **\$92 per gallon**

HOT TEA SERVICE | Assorted Mighty Leaf Tea Selection, Lemon, Honey, Sweeteners | **\$85 per gallon**

LEMONADE | \$80 | serves approx. 20 guests

BOTTLED JUICE | Orange, Apple, Select Naked Juice | **\$6 each**

BOTTLED MOUNTAIN VALLEY SPRING WATER | Still & Sparkling | **\$5 each**

INSIGHT COFFEE COLD BREW | **\$120 per gallon**

ICED TEA | \$45 | serves approx. 20 guests

CHAI TEA SERVICE | Traditional Masala Chai | **\$100 (serves 20 guests)**

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LUNCH

SANDWICH PARTY

SELECT 2

MIXED GREENS SALAD | Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | *vegan*

HEARTY GREENS CAESAR | Baby Kale, Shaved Brussels, Baby Spinach, Sourdough Croutons, Parmesan, Caesar Dressing

TOMATO BISQUE | Basil, San Marzano Tomatoes, Olive Oil | *vegan*

PASTA SALAD | Tomatoes, Arugula, Green Onions, Buttermilk Dressing

SELECT 3

TURKEY AVOCADO | Multigrain Whole Wheat, Mayo, Swiss, Tomato, Greens

CHICKEN SALAD | Wheat Bread, Celery, Apples, Herbed Mayo, Green Onions, Arugula

ROAST BEEF | Acme Bread Torpedo Roll, Horseradish Mayo, Garlic Red Wine Dressing, Parsley, Arugula

HONEY ROASTED HAM | Brioche Bun, Mayo, Cheddar, Tomato, Greens

ROASTED VEGETABLES | Acme Bread Torpedo Roll, Avocado Aioli, Baby Spinach | *vegan*

MUSHROOM SWISS MELT | Buttered Wheat Bread, Mayo, Caramelized Onions, Thyme

BRAISED GREENS & PESTO MELT | Buttered Wheat Bread, Caramelized Onions, Crushed Chilis, Swiss

SERVED WITH

TROPICAL & SEASONAL FRUIT SALAD, MISS VICKIE'S POTATO CHIPS, FRESHLY BAKED COOKIES, ICED TEA

\$50 per person

BOUNTY OF CENTRAL VALLEY LUNCH BUFFET

FALL SQUASH SOUP | Ginger, Fall Spices, Pumpkin Seeds

GRAINS SALAD | Local & Exotic Greens, Lemon Preserve, Olive Oil, Fresh Herbs, Dried Fruit, Seeds, Tarragon Dressing

CHOICE OF PROTEIN | Chicken | Shrimp | Smoked Salmon | Tofu

ROASTED VEGETABLES WRAPS | Seasonal Roasted Vegetables, Avocado Green Goddess Dressing, Lettuce, Cured tomatoes, Fromage Blanc

EXECUTIVE CHEF RAVIN PATEL | SOUS CHEF PEDRO DEPINA

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GRILLED FALL SQUASH | Pepitas, Balsamic Reduction, Cranberries

CAST IRON CHICKEN BREAST | Chimichurri, Lemon, Tiny Greens

ROASTED SALMON | Lemon Beurre Blanc, Tiny Greens

SEASONAL FRUIT COBBLER

ICED TEA

\$52 per person

7TH STREET STANDARD LUNCH BUFFET

STARTERS

MIXED LOCAL GREENS | Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing

HEARTY GREENS CAESAR SALAD | Baby Kale, Shaved Brussels, Baby Spinach, Sourdough Croutons, Parmesan, Caesar Dressing

ARUGULA & PEAR SALAD | Blue Cheese, Candied Nuts, Poppy Seed Dressing

POTATO SALAD | Celery, Whole Grain Mustard, Red Wine Vinegar, Dill

GRAIN SALAD | Local & Exotic Greens, Lemon Preserve, Olive Oil, Fresh Herbs, Dried Fruit, Seeds, Tarragon Dressing

LOCAL CHEESE BOARD | Honey, Nuts, Dried Fruit, Seasonal Fruit Preserves, Crackers

MAINS

CHANA TIKKA MASALA | Curried Chickpeas, Cilantro

SEARED SALMON | Lemon Beurre Blanc, Tiny Greens

HERB ROASTED CHICKEN | Chimichurri, Lemon, Tiny Greens

BRAISED SHORT RIB | Jus, Maldon, Cracked Pepper

ROSEMARY ROASTED PORK LOIN | Mustard Beurre Blanc, Chives

ANGUS BEEF TENDERLOIN | Jus, Maldon, Cracked Pepper | **+\$10 per person**

LAMB CURRY | Curry Leaves, Garam Masala | **+\$10 per person**

7th STREET VEGETABLE "WELLINGTON" | Puff Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree

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THREE CHEESE LASAGNA | Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

BEEF BOLOGNESE LASAGNA | Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

DESSERTS

CHOCOLATE LAVA CAKE | Chantilly, Chocolate Pearls

TIRAMISU | Cocoa Dust, Cookie Crumble

NY CHEESECAKE | Strawberries, Chantilly

SEASONAL & TROPICAL FRUIT

SEASONAL FRUIT COBBLER | Oatmeal Streusel, Whipped Cream

2 STARTERS, 2 MAINS, 3 SIDES, 1 DESSERT | \$55 per person

2 STARTERS, 3 MAINS, 3 SIDES, 1 DESSERT | \$65 per person

HYATT CENTRIC™

Banquet Menu

PASSED & DISPLAYED HORS D'OEUVRES

minimum 24 pieces

- FALL SQUASH SOUP SHOOTER** | Ginger, Fall Spices | \$6
- GRAIN BOWLS** | Local & Exotic Grains, Dried Fruit, Seeds, Tarragon Dressing, Fresh Herbs | \$6
- MINI WALDORF SALAD CUP** | Pt. Reyes Blue Cheese, Walnuts, Honey Vinaigrette, Grapes, Chicories, Greens | \$6
- CAPRESE SKEWER** | Tomato, Mozzarella, Basil, Aged Balsamic | \$6
- SOUDOUGH PANZANELLA CUP** | Arugula, Cured Tomatoes, Basil, Roasted Alums, Red Wine Vinaigrette | \$6
- POTATO SALAD** | Celery, Whole Grain Mustard, Red Wine Vinegar, Dill | \$6
- DEVILED FARM EGG** | Chive, Smoked Paprika | \$5
- SHRIMP & BLOODY MARY SHOOTER** | Lemon, Pickled Veggies, Celery | \$6
- 7TH ST. STANDARD BISCUITS** | Chef P's Pimento Cheese, Chives | \$6
- STEAK TARTARE** | Capers, Dijon, Shallots, Crostini | \$6
- SHRIMP & GRITS BITE** | Blackened Shrimp, Polenta, Pimento Cheese, Cilantro | \$7
- MINI BRIOCHE LOBSTER ROLL** | Buttered Brioche, Main Lobster, House Dressing, Sweet Herbs | \$11 (min. 36)
- BUTTERMILK FRIED CHICKEN SLIDER** | Spicy Seasoning, Aioli, Pickles | \$6
- ANGUS BEEF SLIDER** | Cheddar, Caramelized Onions, Harissa Aioli | \$6
- CHICKEN LOLLIPOPS** | Tikka Masala Glaze, Cilantro Yogurt | \$6
- PAELLA CROQUETTE** | Risotto, Clams, Shrimp, Saffron, Rouille | \$7
- TRUFFLE RISOTTO CROQUETTE** | Mushrooms, Black Truffle Butter, Panko | \$6
- BUTTERMILK BISCUITS** | Ginger & Strawberry Jam | \$6
- TOMATO BRUSCHETTA** | Balsamic, Garlic, Olive Oil, Sea Salt, Parsley | \$6
- STEAK BRUSCHETTA** | Grilled Tri-Tip, Horseradish Aioli, Arugula | \$6
- INDIAN PAKORAS** | Poblano Peppers, Onions, Chickpea Flour, Cilantro Yogurt | \$6
- TRUFFLED MUSHROOM "TART"** | Puff Pastry Cup, Ricotta, Chive, Truffle | \$6
- HAMACHI & SALMON POKE** | Cucumber, Radish, Ginger, Sesame, Jalapeno | \$8
- SMOKED SALMON** | Dill Creme Fraiche, Cucumber | \$7
- STREET TACOS** | Achiote Chicken, Grilled Pineapple, Salsa, Cilantro | \$7
- VEGGIE STREET TACOS** | Grilled Veggies, Salsa, Cilantro | \$6

STATIONED APPETIZER DISPLAYS

serves approx. 18 people

- FRUIT PLATTER** | Seasonal and Local Fruit, Mint | \$192
- RAW CRUDITE** | Seasonal and Local Vegetables, Hummus, Ranch | \$192
- LOCAL CHEESES BOARD** | Local Honey, Nuts, Dried Fruit, Seasonal Mostarda, Crackers | \$140

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CHARCUTERIE BOARD | Whole Grain Mustard, Assorted Nuts, Olives, Cornichon, Crackers | \$140

COCKTAIL SHRIMP | Herbs, Lemon, Cocktail Sauce | \$150

OYSTERS ON THE HALF SHELL | Lemon, Cocktail Sauce, Mignonette | \$160

SASHIMI | Seasonal Fish, Pickled Wasabi, Pickled Ginger | \$650

CAVIAR | Mini Buckwheat Pancakes, Creme Fraiche, Diced Shallot, Sieved Eggs, Chive | \$1,000

ASSORTED BREADS & CRACKERS | Whipped Butter, Olive Oil | \$75

FLATBREADS | Choose 2 | \$100

PEPPERONI | Mozzarella, Marinara

CHICKEN & ARUGULA | Creamy Parmesan, Jalapeno

MUSHROOM | Caramelized Onions, Truffled Ricotta, Chives

BROCCOLI RABE & GARLIC | Olive Oil, Chili Flake, Honey

PROSCIUTTO & FIG | Ricotta, Balsamic, Arugula

MARGHERITA | Marinara, Tomatoes, Mozzarella, Basil

CARVING STATIONS

minimum 24 people

PRIME RIB | Horseradish Cream, Jus, Dinner Rolls | \$24

ROASTED TURKEY BREAST | Cranberry Chutney, Gravy | \$19

HERB CRUSTED PORK LOIN | Mustard Beurre Blanc | \$19

MEDITERRANEAN LEG OF LAMB | Lamb Jus, Minted Yogurt | \$23

CEDAR PLANK SALMON | Dill Crème Fraiche, Lemon | \$22

served with dinner rolls | two hours of service | + \$7 per person for groups under 24 | chef attendant fee \$150

SWEETS

SWEET TOOTH | Mini Brownies, Cookies, Macarons, Cheesecakes | \$120 (36 pcs)

BAKE SHOP | Mini Muffins, Danishes, Croissants | \$110 (36 pcs)

CHOCOLATE COVERED STRAWBERRIES | Dark Chocolate & White Chocolate | \$72 (24 pcs)

ASSORTED TRIFLES | Strawberry, Sponge Cake, Chantilly, White Chocolate & Chocolate Mousse, Sponge Cake, Chantilly, Chocolate Pearls | \$130 (24 pcs)

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PASTA STATION

minimum 24 people

PASTA

select 2

CAVATAPPI | SPAGHETTI | CHEESE TORTELLINI | GLUTEN-FREE PENNE

SAUCES

select 2

SAN MARZANO MARINARA | BOLOGNESE | ALFREDO | CHEESE SAUCE

ACCOMPANIMENTS

select 6

SCALLIONS | PARMESAN | ROASTED GARLIC | ROASTED PEPPERS | SUNDRIED TOMATOES | OLIVES | SEARED CHICKEN | CRISPY PANCETTA | SQUASH | CALABRIAN CHILS | SHRIMP (supplement \$3 per person)

served with parmesan, mozzarella, feta

\$23 PER PERSON

SLIDERS & FRY STATION

minimum 24 people

select 2

SLIDERS

ANGUS BEEF | BUTTERMILK FRIED CHICKEN | PORTABELLA MUSHROOM

FRENCH FRIES & TATER TOT COINS

select 6

SHREDDED LETTUCE | ARUGULA | RED ONIONS | RADISH | CARAMELIZED ONIONS | PICKLES | TOMATO | CHEESE CURDS | BLUE CHEESE | BACON CRUMBLES | PICO DE GALLO | JALAPENOS | CHEESE CURDS | GRAVY | AVOCADO PUREE | GARLIC PARMESAN SPRINKLE | 3-BEAN CHILI | FRITOS | PORK BELLY BITES (supplement \$3 per person)

served with classic yellow & dijon mustard, buttermilk ranch, honey mustard, ketchup, garlic aioli, cheddar and american cheese

\$25 PER PERSON

EXECUTIVE CHEF RAVIN PATEL | SOUS CHEF PEDRO DEPINA

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PLATED DINNER

STARTER

SELECT 1

TOMATO BISQUE | Basil, San Marzano Tomatoes, Olive Oil | *vegan*

MIXED GREENS SALAD | Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | *vegan*

HEARTY GREENS CAESAR SALAD | Baby Kale, Shaved Brussels, Baby Spinach, Sourdough Croutons, Parmesan, Caesar Dressing

ARUGULA SALAD | Blue Cheese, Candied Nuts, Poppyseed Dressing

TUNA & SALMON POKE | Sesame Ponzu, Pickled Wasabi, Cucumber, Radish, Pickled Ginger, Spicy Mayo, Greens | *+5 per person*

LOCAL CHEESE BOARD | Honey, Nuts, Dried Fruit, Seasonal Preserves, Torn Bread | *\$5 per person*

MAINS

SELECT 2

SEARED SALMON | Lemon Beurre Blanc, Tiny Greens

SEARED SCALLOPS | Citrus Salsa Verde, Tiny Greens | *\$5 per person*

HERB ROASTED CHICKEN | Chimichurri, Lemon, Tiny Greens

BRAISED SHORT RIB | Jus, Maldon, Cracked Pepper

ROSEMARY ROASTED PORK LOIN | Mustard Buerre Blanc, Chives

ANGUS BEEF TENDERLION | Jus, Maldon, Cracked Pepper | *\$10 per person*

7TH STREET VEGETABLE "WELLINGTON" | Puffy Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree

GNOCCHI | Roasted Mushroom, Pearl Onions, Truffle Puree, Parsley

SIDES

SELECT 2

GRILLED & ROASTED SEASONAL VEGETABLES | Herbs, Olive Oil

ROASTED POTATOES | Thyme, Rosemary, Sea Salt

MUSHROOM RISOTTO | Wild and Cultivated Mushrooms, Grana, Butter, Herbs

CREAMY POLENTA | Parmesan, Butter, Cracked Pepper

BASMATI RICE | Cilantro, Roasted Tomato Puree

DESSERT

SELECT 1

CHOCOLATE LAVA CAKE | Chantilly, Chocolate Pearls

TIRAMISU | Cocoa Dust, Cookie Crumble

NY CHEESECAKE | Strawberries, Chantilly

SEASONAL & TROPICAL FRUIT

SEASONAL FRUIT COBBLER | Oatmeal Streusel, Whipped Cream

\$75 per person

EXECUTIVE CHEF RAVIN PATEL | SOUS CHEF PEDRO DEPINA

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BUFFET DINNER

STARTER

SELECT 1

TOMATO BISQUE | Basil, San Marzano Tomatoes, Olive Oil | *vegan*

MIXED GREENS SALAD | Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | *vegan*

HEARTY GREENS CAESAR SALAD | Baby Kale, Shaved Brussels, Baby Spinach, Sourdough Croutons, Parmesan, Caesar Dressing

ARUGULA SALAD | Blue Cheese, Candied Nuts, Poppyseed Dressing

TUNA & SALMON POKE | Sesame Ponzu, Pickled Wasabi, Cucumber, Radish, Pickled Ginger, Spicy Mayo, Greens | *+5 per person*

LOCAL CHEESE BOARD | Honey, Nuts, Dried Fruit, Seasonal Preserves, Torn Bread | *\$5 per person*

MAINS

SELECT 2

CHANA TIKKA MASALA | *Curried Chickpeas, Cilantro*

SEARED SALMON | Lemon Beurre Blanc, Tiny Greens

SEARED SCALLOPS | Citrus Salsa Verde, Tiny Greens | *\$5 per person*

HERB ROASTED CHICKEN | Chimichurri, Lemon, Tiny Greens

BRAISED SHORT RIB | Jus, Maldon, Cracked Pepper

ROSEMARY ROASTED PORK LOIN | Mustard Buerre Blanc, Chives

ANGUS BEEF TENDERLION | Jus, Maldon, Cracked Pepper | *\$10 per person*

7TH STREET VEGETABLE "WELLINGTON" | Puffy Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree

THREE CHEESE LASAGNA | Bolognese, Marinara

SIDES

SELECT 2

GRILLED & ROASTED SEASONAL VEGETABLES | Herbs, Olive Oil

ROASTED POTATOES | Thyme, Rosemary, Sea Salt

MUSHROOM RISOTTO | Wild and Cultivated Mushrooms, Grana, Butter, Herbs

CREAMY POLENTA | Parmesan, Butter, Cracked Pepper

BASMATI RICE | Cilantro, Roasted Tomato Puree

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DESSERTS

CHOCOLATE LAVA CAKE | Chantilly, Chocolate Pearls

TIRAMISU | Cocoa Dust, Cookie Crumble

NY CHEESECAKE | Strawberries, Chantilly

SEASONAL & TROPICAL FRUIT

SEASONAL FRUIT COBBLER | Oatmeal Streusel, Whipped Cream

2 STARTERS, 2 MAINS, 3 SIDES, 1 DESSERT | \$80 per person

2 STARTERS, 3 MAINS, 3 SIDES, 1 DESSERT | \$88 per person

SPECIALTY DINNER BUFFET

STEAKHOUSE

WEDGE SALAD | Bacon, Tomatoes, Green Onions, Cracked Pepper, Blue Cheese Dressing

PRIME RIB | Horseradish Cream, Jus, Herbs

CREAMED SPINACH | Shallots, Butter, Cream, Baby Spinach, Nutmeg

MASHED YUKON GOLD POTATOES | Butter, Cream, Sea Salt

ROASTED SEASONAL VEGETABLES | Best of the Season Vegetables, EVOO

FRESHLY BAKED BREAD ROLLS & WHIPPED BUTTER

CLASSIC NY CHEESECAKE | Seasonal Fruit Preserve

\$87 PER PERSON

TASTE OF INDIA

CHICKEN TIKKA MASALA | Grilled Tandoori-Style, Tomato & Cream Curry

LAMB CURRY | Goan-Style Lamb, Slow Cooked In Spices

BIRYANI RICE | Basmati Rice, Saffron, Spices

NAAN | Grilled Yogurt Leavened Bread

CHUTNEYS | Tamarind & Cilantro Yogurt

PAPADUMS | Crispy Wafers Made from Lentils

CUCUMBER SALAD | Persian Cucumbers, Red Onions, Cumin, Lemon, Sea Salt

CURRIED CAULIFLOWER | Madras Curry Spice Mix, Olive Oil

CARROT HALWA | Condensed Milk & Cardamom Pudding, Grated Carrots

\$85 PER PERSON

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LA FIESTA

PORK CARNITAS | Slow Roasted Pork, Traditional Spices

ACHIOTE CHICKEN | Grilled Chicken Marinated in Annatto Seeds, Lime, Cumin, Salt, Chilis

GRILLED VEGGIES | Best of the Season Vegetables Grilled with EVOO

RANCHERO BEANS | Cooked in Tomatoes, Peppers, Spices

SOFT CORN & FLOUR TORTILLAS

CORN TORTILLA CHIPS | Sea Salt

HOUSEMADE SALSA | Roasted Tomato, Onions, Jalapeno, Cilantro, Lime

TRES LECHE CAKE | Soaked in Sweetened Milks & Cream, Whipped Cream, Fruit

\$80 PER PERSON

MAMMA MIA

ANTIPASTI | Salumi, Cheeses, Olives, Preserves

MIXED GREEN SALAD | Italian dressing

THREE CHEESE LASAGNA | Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

BEEF BOLOGNESE LASAGNA | Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil

MEATBALLS | Beef and Pork Meatballs, Parmesan, Basil, San Marzano Tomatoes

FOCACCIA BREAD | Rosemary, Olive Oil, Sea Salt

TIRAMISU | ladyfingers, mascarpone, cocoa, espresso

\$82 PER PERSON

EAST MEETS WEST

BROCCOLI BEEF | Ginger, Garlic, Honey, Tamari Sauce, Sesame

MADARIN CHICKEN | Sesame, Sweet Orange Sauce, Ginger

STEAMED JASMINE RICE

MIXED GREEN SALAD | Sesame Dressing

PORK EGGROLLS | Cabbage, Carrots, Sweet Chilin Dipping Sauce

VEGGIE CHOW MEIN | Carrots, Onions, Cabbage, Garlic, Ginger, Green Onions

YUZU LEMON TART | Toasted Meringue, Yuzu Lemon Curd

\$80 PER PERSON

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BAR SERVICE

LIFESTYLE TIER

TITO'S HANDMADE VODKA
CAZADORES BLANCO TEQUILA
TANQUERAY LONDON DRY GIN
BUFFALO TRACE BOURBON
BACARDI SUPERIOR RUM
DEWAR'S WHITE LABEL SCOTCH

\$12 ea

LUXURY TIER

GREY GOOSE VODKA
PATRON SILVER TEQUILA
HENDRICK'S CRAFT GIN
FOUR ROSES SSTRaight BOURBON
APPLETON 12 YEARS ESTATE RUM
JOHNNIE WALKER BLACK SCOTCH

\$14 ea

DOMESTIC & IMPORTED BEER

BUD LIGHT AMERICAN LAGER
MILLER HIGH LIFE
MODELO ESPECIAL MEXICAN LAGER
STELLA ARTOIS BELGIAN LAGER

\$6 ea

LOCAL CRAFT BEER

SEASONAL SELECTION

\$9 ea

CRAFT COCKTAILS

SEASONAL SANGRIA | Red Wine, Brandy, Fruit of the Season

SPICY MARGARITA | Blanco Tequila, Cointreau, Fresh Lime, Jalapeno Syrup

7th STREET SPRITZ | Gin, Cointreau, Fresh Lemon, Bubbles

ROSEMARY MAPLE OLD FASHIONED | Bourbon, Bitters, Maple, Fresh Rosemary

INQUIRE FOR ADDITIONAL SELECTIONS

\$15 ea

SIGNATURE WINE PROGRAM

INQUIRE FOR LIST OF LOCAL AND CURATED SELECTIONS

\$12 GLASS | \$48 BOTTLE

\$125 BARTENDER FEE APPLIED TO ALL EVENTS WITH BAR SERVICE | +\$2 PER DRINK FOR CASH BAR