



HYATT REGENCY INDIANAPOLIS  
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! All prices noted are for the designated day only, if chosen on an alternate day, price will be \$42 per guest. Client's Choice of Breakfast Menu on Saturday & Sunday. All Breakfasts include Coffee, Decaffeinated Coffee & Tea Selection.

## MONDAY - THE HOOSIER **V**

Selection of Juices to Include Orange Juice

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Seasonally Inspired Fruit

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Warm Egg & Cheese Croissants **V**

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Fresh Croissants & Bakeries

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Coffee, Decaffeinated Coffee & Tea Selection

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**\$40** Per Guest

**\$5** Gluten Free Sandwiches - Add Additional

## TUESDAY - THE WABASH

Selection of Chilled Juices to Include Orange Juice

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Seasonally Inspired Fruit

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Brioche French Toast **V**

with Toppings to Include Whipped Cream, Berry Compote and Warm Maple Syrup

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Fresh Croissants & Bakeries

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Coffee, Decaffeinated Coffee & Tea Selection

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**\$40** Per Guest

## WEDNESDAY - THE BOILERMAKER

Seasonally Inspired Fruit **DF VGN V GF**

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Warm Sausage Breakfast Burritos

*Vegetarian Breakfast Burritos Available Upon Request*

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Fresh Croissants & Bakeries

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Coffee, Decaffeinated Coffee & Tea Selection

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Selection of Juices to Include Orange Juice

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**\$40** Per Guest

**\$5** Gluten Free Burritos - Add Additional

## THURSDAY - THE HARRISON

Selection of Chilled Juices to Include Orange Juice

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Seasonally Inspired Fruit **DF VGN V GF**

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Warm Breakfast Sandwiches with Shaved Ham, Cage Free Over-hard Eggs and Cheddar Cheese on

*Vegetarian Sandwiches Available Upon Request*

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Fresh Croissants & Bakeries

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Coffee, Decaffeinated Coffee & Tea Selection

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**\$40** Per Guest

**\$5** Gluten Free Sandwiches - Add Additional

## FRIDAY - MONON RAIL

Selection of Chilled Juices to Include Orange Juice

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Seasonally Inspired Fruit **DF VGN V GF**

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Steel Cut Oatmeal with 2% Milk & Brown Sugar **VGN V GF**

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Fresh Croissants & Bakeries

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Coffee, Decaffeinated Coffee & Tea Selection

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**\$40** *Per Guest*

All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Breakfast Buffet

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

### THE AMERICAN BREAKFAST

Orange, Grapefruit, Tomato and Apple Juices

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Cage Free Scrambled Eggs **DF GF**

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Breakfast Sausage Links, Applewood Smoked Bacon and  
Breakfast Potatoes **GF**

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Seasonal Sliced Fruit and Berries

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Cold Cereals with 2% and Skim Milk

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Freshly Baked Danish, Breakfast Muffins & Croissants

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**\$48** *Per Guest*

**\$3** *Substitute Chicken Apple Sausage*

**\$3** *Substitute Turkey Sausage*

**\$3** *Substitute Turkey Bacon*

### SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato & Apple Juices

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Cage Free Scrambled Eggs

with Chorizo Sausage & Cheddar Cheese. Pico de Gallo,  
Guacamole, Frijoles and Warm Flour Tortillas Served on the Side

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Breakfast Potatoes **DF VGN V GF**

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Texas Style Biscuits with Sausage Gravy

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Seasonal Sliced Fruit and Berries

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**\$52** *Per Guest*

### THE FRESH START

Seasonal Sliced Fruit and Berries

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Assorted Bakeries to Include

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins served with Butter, Preserves and Cream Cheese

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Yoplait Fruit Yogurt, Greek Yogurt

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Steel Cut Oatmeal **V GF**

Golden Raisins, Brown Sugar, Walnuts

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Cage Free Egg White Frittata Popovers **V GF**

Spinach, Roasted Tomato and Caramelized Onion

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Turkey Sausage, Skillet Roasted Potatoes **GF**

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Orange, Grapefruit, Tomato & Apple Juices

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**\$52** *Per Guest*

All buffets require a minimum of 25 guests. A flat service fee of \$100 will apply for groups 10-24 guests. A flat service fee of \$150 will apply for groups under 10 guests. All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets.

### BREAKFAST SANDWICHES & BREAKFAST PROTEINS

Egg and Cheese Croissants | \$14 Each

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Sausage Breakfast Burrito | \$14 Each

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Open Face Breakfast Reuben | \$15 Each

English Muffin, Pulled Corned Beef, Scrambled Eggs & Swiss Cheese

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Hard Boiled Eggs **DF V GF** | \$40 Per Dozen

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Applewood Smoked Bacon **GF** | \$11 Per Person

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Turkey Sausage or Chicken & Apple Sausage **GF** | \$11 Per Guest

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Protein Box **DF V GF** | \$10 Per Guest

Almond Butter, Fuji Apple Selection, Quartered Hard Cooked Egg & Grapes

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### CEREALS AND FRUIT

Steel Cut Oatmeal **DF VGN GF** | \$10 Per Guest  
With Raisins, Brown Sugar, 2% & Skim Milk

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Assorted Cold Cereals | \$8 Each  
with 2% and Skim Milk Non-Dairy Milk is subject to a \$3.00 per person surcharge, plus tax and service.

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Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt **V GF** | \$8 Each  
Assorted Varieties

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Plated Sliced Fruit **DF VGN V GF** | \$18 Per Guest

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Cup of Mixed Berries | \$13 Per Guest

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Whole Fruit | \$8 Per Piece

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Mini Yogurt Parfaits **V GF** | \$9 Each

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Assorted Fruit Smoothies **V GF** | \$10 Each

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### BREAKFAST STATIONS

Omelet Station | \$15 Per Person

Cage Free Eggs, Egg Beaters, Egg Whites Smoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Bleu Cheese, Avocado & Salsa

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Prices are subject to 25% taxable service charge and current Indiana sales tax of 9%. Menu pricing may change based on availability and market conditions.

# Morning Break Packages

All breaks are 45 minutes maximum service time and must be ordered to serve the entire guarantee.

## MORNING BREAK PACKAGES

### The Natural | \$28 Per Guest

Fruit and Yogurt Granola Parfaits to Include Strawberries, Blueberries and Raspberries Fresh Grapes Dark Chocolate Covered Raisins, Cranberries, & Espresso Beans Mixed with Natural Raw Almonds and Dried Cranberries Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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### The Smoothie | \$28 Per Guest

*Limited to 100 Guests or Less (3) Types of Smoothies, with Yogurt, Blended Fresh for You:* Blueberry/Raspberry Smoothie Orange/Strawberry Smoothie Kale/Kiwi Smoothie Market Style Seasonal Fruits Kashi Bars & Kind Protein Bars Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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### Mid Morning Coffee Klatch | \$28 Per Guest

Variety of Seasonal Coffee Cakes and Croissants Apples, Oranges, Seasonal Whole Fruits, Macerated Berries and Fresh Bananas Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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### The Energizer | \$28 Per Guest

Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, Housemade Granola and Pretzels Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

# Afternoon Break Packages

All breaks are 45 minutes maximum service time and must be ordered to serve the entire guarantee.

## AFTERNOON BREAK PACKAGES

### Low-Carb | \$28 Per Guest

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus House Made Giardiniera, Gourmet Olives House Kettle Chips Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House Made Granola and Pretzels Infused Water Station

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### Seattle Coffee House | \$29 Per Guest

Frappuccino's and Double Shots Bottled Cold Brew Coffee Freshly Brewed Coffee, Decaffeinated Coffee and Teas Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

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### Ice Cream Break | \$29 Per Guest

Assorted Frozen Fruit Novelties Haagen Dazs Ice Cream with Assorted Toppings House Baked Cookies Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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### The County Fair | \$30 Per Guest

Fried Pork Tenderloin Sliders Bavarian Pretzel Sticks with Beer Cheese Sauce and Spicy Mustard House Made Kettle Chips, Freshly Popped Popcorn and Cinnamon Sugar Churros Lemonade Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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Cookie Monster | \$26 Per Guest

Gourmet Cookies to Include: White Chocolate Chip Macadamia Nut, M&M's, Chocolate Chip, Peanut Butter and Oatmeal Raisin Chocolate Fudge Brownies Served with Chilled Regular and Chocolate Milk Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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## A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

### BAKERY

Fruit Filled Danish | \$76 Per Dozen

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Bagels with Cream Cheese | \$74 Per Dozen

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Assorted Scones | \$76 Per Dozen

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Freshly Baked Muffins | \$76 Per Dozen

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Gluten Free Muffins | \$78 Per Dozen

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Freshly Baked Cookies | \$65 Per Dozen  
Chocolate Chip, Oatmeal Raisin and Peanut Butter

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Fudge Brownies | \$65 Per Dozen

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### SNACKS

Assorted Granola Bars | \$6 Each

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Guacamole with Corn Tortilla Chips | \$9.95 Per Guest

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Housemade Trail Mix in Bamboo Cups | \$9.95 Per Guest

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Mixed Nuts in Bamboo Cups | \$9.95 Per Guest

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Pita Chips and Hummus | \$9.50 Per Guest

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Tortilla Chips with Housemade Salsa | \$9.50 Per Guest

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Housemade Kettle Chips with Choice of French Onion or Bleu Cheese Dips | \$9.50 Per Guest

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Soft Pretzel Sticks | \$70 Per Dozen  
With Spicy Mustard and Beer Cheese

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Freshly Popped Popcorn | \$5 per guest  
Popped in our Popcorn Machine

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Assorted Grab and Go Snacks | \$5 Each  
To Include Individual Bags of Potato Chips, Pretzels and Popcorn

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Assorted Candy Bars | \$5 Each

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Individual Bags of House Made Trail Mix | \$9.95 Each

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Individual Bags of Mixed Nuts | \$7 Each

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Protein and Energy Bars | \$7.5 Each

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Tostadas and Guacamole | \$96 Per Dozen

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Chocolate Dipped Strawberries | \$96 Per Dozen

Blueberry, Strawberry & Vanilla

Vegetable Crudité Shooters | \$96 Per Dozen

Shrimp Shooters | \$135 Per Dozen

Hummus and Naan Shooters | \$88 Per Dozen

Shrimp Ceviche Shooters | \$126 Per Dozen

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## A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. A \$3.00 per person surcharge will be added for coffee breaks requiring non-dairy milk such as almond, soy, coconut or oat.

### BEVERAGES BY THE GALLON

Freshly Brewed Coffee | \$120 Per Gallon  
Regular and Decaffeinated Coffee

Hot Tea Selection | \$120 Per Gallon  
Assorted Herbal Teas with Honey, Lemons and Sugar

Iced Tea | \$95 Per Gallon  
with Lemons and Sugar

Lemonade | \$95 Per Gallon

Juices | \$95 Per Gallon  
Orange, Apple and Grapefruit

### SOFT DRINKS

Pepsi Products | \$6.5 Each

### SPECIALTY BOTTLED BEVERAGES

Regular and Sugar Free Red Bull | \$8.5 Each

Assorted Gatorades | \$8 Each

### STILL WATER & SPARKLING WATER

Nestle Bottled Waters | \$6.5 Each

Icelandic Bottled Water | \$8.5 Each

Icelandic Sparkling Water | \$8.5 Each

### HYDRATION STATION

Water Dispensers | \$50 Per Display

These 5 gallon water dispensers with ecofriendly cups will keep your guests hydrated throughout the day.

### AND MORE

Individual Smoothies | \$10 Each

Assorted fruit and veggie options available

Bottled Juices | \$8 Each

Cold Brew Coffee | \$9.5 Each

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Starbucks Double Shots | \$9.5 Each

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Assorted Flavors

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## ALL DAY BEVERAGE BREAK PACKAGE - UP TO 8 HOURS OF SERVICE

Unlimited beverages for your guests to enjoy throughout the day! Includes Freshly Brewed Coffee, Hot Tea Selection, Nestle Bottled Water, Pepsi Soft Drinks and Assorted Bubly Waters.

**\$40** *Per Guest*

All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## 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. Daily menu pricing is \$59.00 per guest on the designated day. If a menu chosen on an alternate day, price will be \$62 per guest. Lunches include Unsweetened Iced Tea.

### MONDAY - STAY FIT

Fire Roasted Tomato Soup **GF**

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Herb Marinated Olives and Grilled Flatbreads

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Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette

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Savory Roasted Chicken; Natural Sage Jus **GF**

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Salmon with Saffron Honey Blossom **GF**

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Gluten-Free Gnocchi with Butternut Squash **GF**

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Green Beans and Baby Carrots **VGN V GF**

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Chef's Choice of Petite Fours and Miniature Pastries

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### TUESDAY - SOUTH OF THE BORDER

Chicken Tortilla Soup **GF**

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Street Tacos **GF**

Fresh Fish Tacos, Stewed Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House Made Pico de Gallo, Shredded Lettuce

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Three Cheese Quesadillas

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Beef Barbacoa Taquitos **GF**

White Cheddar and Cotija Cheese, Corn Tortillas

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Mexican Rice with Peas and Corn **GF**

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Black Beans with Cilantro and Cumin **GF**

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Cinnamon & Brown Sugar Churros

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### WEDNESDAY - LITTLE ITALY

Pasta e Fagioli Soup

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Traditional Caesar Salad

### THURSDAY - THE DELI EXPRESS

New England Clam Chowder

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Fresh Fruit Salad

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with Shaved Parmesan Cheese and Garlic Croutons

Caprese Salad **GF**

Sliced Beefsteak Tomatoes, Fresh Mozzarella, Arugula and Balsamic Drizzle

Red Quinoa Salad **GF**

with Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato and Honey Balsamic Vinaigrette

Balsamic Grilled Vegetables **GF**

Rigatoni a la Vodka with Mushrooms

Chicken Milanese with Arugula and Tomato Concasse

Roasted Vegetable Flatbread

Tiramisu

## FRIDAY - COMFORT

Fresh Field Green Salad with Assorted Toppings and Dressings

Country Macaroni Salad

Braised Brisket with Bourbon-Peach Glaze **GF**

Buttermilk Fried Chicken

Roasted Garlic Mashed Potatoes

Green Beans with Roasted Red Peppers **GF**

Biscuits with Sweet Honey Butter

Sweet Potato Pie

THE ROCKEFELLER (AVAILABLE ALL DAYS)

Spicy Potato Salad and Cole Slaw **V GF**

Roasted Breast of Turkey, Sliced Roast Beef and Shaved Ham **GF**  
with Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat, Sourdough and Multi Grain Petite Rolls  
with Toppings to Include Tomatoes, Spring Lettuce, Pickles,  
Mayonnaise, Specialty Mustards to Include Horseradish and  
Peppercorn

House Made Kettle Chips with French Onion Dip

Chef Stephan's Dessert of the Day

## IN & OUT SALAD BAR (AVAILABLE ALL DAYS)

*Minimum of 50 Guests*

Chef's Seasonal Soup of the Day

Greens

Arcadian Spring Greens, Spinach and Romaine Lettuce

Toppings

Baby Heirloom Tomatoes, English Cucumber, Red Onion,  
Julienne Bell Peppers, Julienne Carrots, Red Onion, Pickled  
Vegetables, Chick Peas, Broccoli Florets, Fire Roasted Artichokes,  
Sun Dried Tomatoes, Hard Cooked Eggs, Dried Cranberries,  
Sunflower Seeds, Olive Medley, Feta Cheese, Goat Cheese, Bleu  
Cheese, Sharp Cheddar, Shaved Parmesan & Croutons

Dressings

Balsamic Vinaigrette, Ranch, Bleu Cheese, Cilantro Lime  
Vinaigrette, Italian, White Balsamic Vinaigrette

Proteins (Select Four)

Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon,  
Tuna Salad, Chicken Salad, Egg Salad

Chef's Selection of Miniature Desserts

**\$65** *Per Guest*

Minimum 50 Guests

Chef's Seasonal Soup of the Day

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Salad Selection (Choice of Three Salads)

Red Quinoa Salad, Caesar Salad, Mixed Field Green Salad with Assorted Dressings, Cole Slaw, Spicy Potato Salad, Tuna Salad, Chicken Salad, Egg Salad

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Hand Carved Sandwiches Served on Miniature Artisan Rolls, Tapas Style (Choice of Four Sandwiches)

- Chilled Shaved Beef Brisket with Horseradish Aioli
  - Cuban Sandwich - Roast Pork, Cured Ham, Swiss, Pickle Chips & Spicy Mustard
  - Pesto Chicken Sandwich - Fresh Mozzarella, Roma Tomato, Ciabatta
  - Pulled Pork with Carolina BBQ Sauce
  - Miniature Ruben - Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing\*\*
  - Grilled Vegetable and Quinoa Wrap
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Accompaniments to Include:

Gourmet Olives, Pepperoncini, House Made Pickles, Giardinera

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Chef's Selection of Miniature Desserts

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**\$66** Per Guest

All buffets require a minimum of 25 guests. A flat service fee of \$100 will apply for groups 10-24 guests. A flat service fee of \$150 will apply for groups under 10 guests. All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions. **Beef entrees are subject to market pricing. Pricing for beef entrees cannot be guaranteed until 30 days prior to the event.**

## Grab 'n Go Boxed Lunches

Our Grab 'n Go boxed lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Each lunch includes a sandwich or salad selection, one composed salad option, whole fruit, one dessert option and a bottle of water.

### SANDWICH AND SALAD SELECTIONS

Turkey BLT

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss Cheese on a Brioche Roll

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The Hammer

Shaved Virginia Ham, Swiss Cheese, Lettuce and Tomato, Dijon Mustard on Pretzel Roll

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The Beefeater

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

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Grilled Chicken Caesar Salad

### COMPOSED SALAD SELECTIONS (CHOOSE ONE)

Southern Potato Salad

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Orzo Greek Salad

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Red Quinoa Salad **GF**

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Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan  
Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

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Grilled Veggie Wrap  
Balsamic Marinated Grilled Vegetables with Hummus and  
Wrapped in a Spinach Tortilla

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**\$52** *Per Guest*

## DESSERTS (CHOOSE ONE)

Chocolate Chip Cookie

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Chocolate Fudge Brownie

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Oatmeal Raisin Cookie

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## Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. Lunches include Unsweetened Iced Tea.

### GREENS (SELECT ONE)

Baby Field Green Salad  
Arcadian Mixed Greens, English Cucumber, Baby Heirloom  
Tomato, Sliced Radishes Served with White Balsamic Vinaigrette

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Caesar Salad  
Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing,  
Shaved Parmesan Cheese

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Baby Arugula Salad  
Arugula, Frisee, Goat Cheese, Granny Smith Apples, Caramelized  
Pecans, Baby Heirloom Tomatoes, Served with White Balsamic  
Vinaigrette

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Greek Salad  
Romaine Lettuce, Kalamata Olives, Sliced Red Onion,  
Pepperoncini, Feta Cheese, Red Wine Vinaigrette

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Red Quinoa Bowl  
Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened  
Tomato with Honey Balsamic Vinaigrette

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### ENTRÉE SELECTIONS

Roasted Frenched Chicken Breast **GF** | \$59 Per Guest  
Peppered Lentils, Capers, Chardonnay Jus

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Caprese Seared Frenched Chicken **GF** | \$59 Per Guest  
Pesto Marinated, Fresh Mozzarella, Heirloom Tomato Relish  
Fingerling Potato Hash & Roasted Cauliflower

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Pan Seared Red Snapper **GF** | \$69 Per Guest  
Red Quinoa, Caramelized Squash

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Seared Salmon **GF** | \$59 Per Guest  
Stir Fried Snow Peas, Leeks, Mushrooms

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Petite Filet Mignon **GF** | \$79 Per Guest  
Roasted Root Vegetables, Fingerling Potato Hash, Green  
Peppercorn Pan Sauce

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Braised Beef Short Ribs | \$66 Per Guest  
Cheddar Grits, Green Beans with Butternut Squash

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## STARCH AND VEGETABLE OFFERINGS

All Entrees are listed with Chef's recommended starch and vegetable. **Available Starch Options Include:**

- Yukon Gold Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Parmesan Mashed Potatoes
- Parmesan Risotto
- White Rice
- Rice Pilaf
- Roasted Fingerling Potatoes
- Rosemary New Potatoes
- Cheddar Grits
- Potatoes Au Gratin
- Red Quinoa
- Bulgur Wheat
- Mashed Sweet Potatoes (Fall/Winter Seasonal Offering)

### Available Vegetable Options Include:

- Lightly Seasoned Haricot Verts
- Roasted Brussels Sprouts
- Broccoli
- Lightly Seasoned Broccolini
- Roasted Root Vegetables
- Seasonal Vegetable Medley
- Seasonal Squash
- Fresh Asparagus

## LIGHTER SIDE PLATED SALADS

*Turn any of our salads into an Entrée Salad! All Salad Entrees are Served with Warm Rolls and Butter & Table Centerpiece of Miniature French Pastries*

Add Grilled Fillet of Salmon **GF** | \$55

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Add Chicken **GF** | \$52

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Add Grilled Shrimp | \$57

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## DESSERT OPTIONS

- Layered Red Velvet Cake
- Cheesecake with Berry Compote
- Flourless Chocolate Cake (GF)
- Tiramisu
- Chef's Choice Bread Pudding
- Chocolate Mousse Cake
- Bavarian Apple Pie
- Dark Chocolate Cake with Choice of Coffee Mousse and Cookie Crumble or Fresh Strawberries and Mascarpone Cream

## VEGETARIAN ENTRÉE OPTIONS

### Cauliflower & Chickpea Curry **DF VGN V GF**

Served on a Bed of Jasmin Rice with Tomatoes, Onions, Ginger & Garlic

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### Mediterranean Eggplant Couscous **DF VGN V GF**

Roasted Eggplant with Couscous Stuffing

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### Pasta Primavera **DF VGN V**

Chef's Choice Pasta with Zucchini, Squash, Broccoli, Carrots, Portobello Mushrooms and Red Pepper, Tossed in a Light Olive Oil & Pesto Sauce

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### Vegetarian Stir Fry **DF VGN V GF**

Zucchini, Squash, Broccolini and Napa Cabbage on a Bed of Rice Noodles with Asian Sauce

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### Quinoa Stuffed Pepper **DF VGN V GF**

Hollowed Pepper Stuffed with Quinoa, Ancient Grains and Chopped Vegetables to Include Zucchini, Squash, Tomato, Onion

& Mushrooms, Topped with Balsamic Drizzle

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## Personal Preference

Allow your guests to have control of their own menu! Our Personal Preference menu is offered to groups of 15 guests or less. All lunches include choice of Pepsi product and Chef's choice of dessert.

### PERSONAL PREFERENCE LUNCH, FEATURING OUR FAVORITES FROM THE FAT ROOSTER DINER

Classic Burger

Bibb Lettuce, Tomato, Sweet Onion, Brioche Roll and Served with French Fries

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Margarita Flatbread

Roma Tomato, Fresh Mozzarella, Fresh Basil

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Shaved Prime Rib Sandwich

House made giardiniera, provolone, pepperoncini, au jus Served with French Fries

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Grilled Cheese

Swiss and Provolone Cheeses, Grilled Sourdough & a Cup of Roasted Tomato Soup

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Traditional Turkey Sandwich

House Made Oven-Roasted Turkey, Hardwood Bacon, Bibb Lettuce, Tomato, Swiss Cheese, Mayonnaise and Served with French Fries

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Baby Arugula Salad

Tomatoes, Sweet Onions, Seasonal Berries and Champagne Vinaigrette

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Indiana Cobb Salad

Avocado, Hardwood Smoked Bacon, Bleu Cheese, Grilled Chicken Breast, Hard Cooked Eggs & Roasted Corn with Choice of Dressing

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**\$40** 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. All hors d'oeuvres are sold per 50 pieces.

## COLD SELECTIONS

Assorted Sushi Rolls | \$475 Per 50 Pieces  
*Served with Soy Sauce, Ginger & Wasabi*

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Shrimp Ceviche Shooters **GF** | \$525 Per 50 Pieces

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Cucumber Ribbons & Watercress **DFV** | \$425 Per 50 Pieces

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Smoked Salmon with Spicy Asian Sauce | \$475 Per 50 Pieces

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Bruschetta Pomodoro **V** | \$450 Per 50 Pieces  
*Served with Garlic Rubbed Crostinis*

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Beef Tataki on Brioche Crostini | \$500 Per 50 Pieces

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Assorted Charcuterie Bites | \$450 Per 50 Pieces  
*Cured Meat & Sliced Cheese on a Crostini*

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Ahi Tuna with Wakame & Wasabi Aioli **GF** | \$525 Per 50 Pieces

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Vegetable Crudit  Shooters with Chef's Choice of Dip **GF** | \$400 Per 50 Pieces

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Jumbo Shrimp Cocktail Shooters **DF GF** | \$550 Per 50 Pieces

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Tuna Poke in Bamboo Cup **DF** | \$500 Per 50 Pieces

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Caprese Salad Skewers **V GF** | \$400 Per 50 Pieces

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## WARM SELECTIONS

Quinoa Zucchini Fritters with Green Tahiti Sauce **V** | \$500 Per 50 Pieces

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Beef Bourguignonne Bites | \$525 Per 50 Pieces

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Thai Chicken Lemongrass Spring Roll with Asian Garlic Dipping Sauce | \$500 Per 50 Pieces

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Lamb Gyro on a Miniature Pita | \$500 Per 50 Pieces

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Thai Peanut Chicken Sate | \$500 Per 50 Pieces

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Parmesan Artichoke Heart with Boursin Cheese **V** | \$500 Per 50 Pieces

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Scallops Over Nueske Bacon with Cajun Aioli **GF** | \$575 Per 50 Pieces

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Spanakopita **V** | \$475 Per 50 Pieces

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Sweet & Spicy Pork Belly **DF GF** | \$475 Per 50 Pieces

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Goat Cheese Stuffed Dates Wrapped in Bacon **GF** | \$525 Per 50 Pieces

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Asian Garlic Chicken Wings | \$500 Per 50 Pieces  
with Ranch or Bleu Cheese Dipping Sauce

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Chicken Tandoori **GF** | \$500 Per 50 Pieces  
*Curry Marinated Chicken Sate*

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Wild Mushroom Artisan Tart **V** | \$500 Per 50 Pieces

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Bourbon Glazed Bacon Wrapped Shrimp **DF GF** | \$550 Per 50 Pieces

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Maui Shrimp Spring Roll **GF** | \$550 Per 50 Pieces

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Scallops Wrapped in Applewood Smoked Bacon | \$550 Per 50 Pieces

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Chorizo Empanadas with Lime Crema | \$500 Per 50 Pieces

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Chicken Yakatori | \$500 Per 50 Pieces  
*Chicken Sate with Pineapple and Peppers*

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Vegetable Quesadilla | \$475.00 Per 50 Pieces  
*With Fresh Salsa*

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All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to seasonally inspired fruit.

### ITALIAN ANTIPASTO DISPLAY

Prosciutto, Soppressata, Genoa Salami & Capicola

Fresh Mozzarella Cheese

Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini,

House Made Giardinera

Served with Crusty Italian Bread and Flavored Italian Oils

**\$950** *Per Display*

### DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Domestic & International Cheeses from our Local Cheese Monger

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda,

Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and

Fontina Cheeses

Garnished with Berries and Served with Crostinis and French

Baguettes

**\$1150** *Per Display*

### FRESH VEGETABLES

Seasonal Fresh Vegetables

*Green Asparagus, Baby Carrots, English Cucumbers, Baby*

*Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby*

*Heirloom Tomatoes, Broccolini, Rainbow Cauliflower Florets*

Chef's Selection of Dips

**\$675** *Per Display*

### FRESH CUT & WHOLE FRUIT

Seasonal Fruit Display

*Options May Include Mango, Baby Papaya, Figs, Cantaloupe, Red*

*and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon,*

*Strawberries, Pineapple, Honeydew Melon, Seasonal Berries*

Honey Yogurt Dip

**\$725** *Per Display*

Individually plated displays are an upcharge of \$100.00. All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

### ROASTED BEEF TENDERLOIN

Garlic Cream Horseradish

**\$1000** *Each*

### ROAST BREAST OF TURKEY

Honey Mustard & Cranberry Relish

*Serves 30*

**\$450** *Each*

### ROSEMARY ROASTED AUSTRALIAN LAMB RACK

**\$200** *Each*

### BOURBON CITRUS PORK BELLY

Signature Luger Sauce

**\$450** *Each*

## MAPLE GLAZED SMOKED SPIRAL HAM

Vidalia Onion Relish

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Dijon Mayonnaise

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**\$495** *Each*

All prices are subject to 25% service charge and current sales tax. *Beef entrée selections are subject to market pricing. Pricing for beef entrees cannot be guaranteed until 30 days prior to the event.*

## Reception Packages

All Reception Packages are Priced to Include One Hour of Service

### THE HAPPY HOUR

Domestic & Imported Cheeses with Fresh Fruit

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House Made Giardinera

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Gourmet Olives

---

Potato Chips with Sweet Onion Dip

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Tortilla Chips with Salsa

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**\$35** *Per Guest*

### FRESH MARKET SEAFOOD DISPLAY

Jumbo Shrimp (3 per person)

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Fresh Oysters (2 per person)

---

Alaskan King Crab Leg (1 per person)

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Served Over a Bed of Ice with Cocktail and Mignonette Sauces  
*Enhance Your Raw Bar with a Customized Ice Carving with your  
Company Logo or a Decorative Display - Additional Charges  
Apply. Ask your Event Planning Manager for Details!*

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*MKT*

### VALENCIA PAELLA STATION

Classic Presentation of Seafood & Chicken

*Tossed with Saffron Rice, Tomato, Pepper, Onions and Peas*

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**\$35** *Per Guest*

### THE MEDITERRANEAN

Grilled Vegetable Platter with Drizzled Balsamic Vinaigrette  
*Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash,  
Roasted Marinated Peppers and Sweet Onion*

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Hard and Soft Bread Display with Garlic Infused Olive Oil

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Caprese Salad Skewers

---

Spanakopita

---

Parmesan Artichoke Hearts

---

**\$38** *Per Guest*



## CRAFT YOUR OWN HORS D'OEUVRES RECEPTION

Choose your favorites from our hors d'oeuvres menu! All items are butler passed and priced per person for one hour of service.

Three Hot or Cold Hors d'Oeuvres | \$40 Per Guest

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Four Hot or Cold Hors d'Oeuvres | \$45 Per Guest

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Five Hot or Cold Hors d'Oeuvres | \$50 Per Guest

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All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Action Stations

Minimum Of (2) stations per event function required. Stations cannot be purchased individually unless as an enhancement of a plated meal or buffet, with the exception of the Sweet Ending Station. All prices are based on one hour of service.

### PASTA STATION

Selection of Three Pastas Tossed in Light Olive Oil:

- Rigatoni
  - Tortellini
  - Penne
  - Farfalle
- 

Choice of Three Sauces:

- Carbonara
  - Puttanesca
  - Bolognese
  - Marinara
  - Basil Pesto Cream
- 

Shaker Toppings to Include

- Fresh Basil
  - Crushed Red Pepper
  - Grated Parmesan Cheese
- 

**\$29** Per Guest

### ED PEDRAGAL TACO STATION

Choice of 2 Proteins:

- Pork Carnitas
  - El Burro Pinto Beans
  - Mahi Mahi
  - Chicken Machaca
- 

### KOREAN BBQ

Choice of Protein:

- Grilled Flat Iron Steak
  - Grilled Chicken
- 

Sauce Selection:

*Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce*

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Ingredients:

*Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice*

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**\$33** Per Guest

### SALAD STATION

Ranch, Balsamic Vinaigrette Dressing, Caesar Dressing

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Mix Greens, Hearts of Romaine, Spinach

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Standard Toppings:

- Grape Tomatoes, Shaved Carrots, Julienne Cucumbers,

Flour Tortillas

*Corn Tortillas May Be Substituted Upon Request*

Served with Cabbage Slaw, Monterey Jack Cheese, Cheddar Cheese, House Made Pico de Gallo, Guacamole, Sour Cream and Salsa

**\$33** Per Guest

*Sliced Red Onion, Roasted Garlic Croutons*

- *Shredded Parmesan & Cheddar Cheeses*

Premium Toppings (Additional Fees Apply)

- *Grape Tomatoes, Shaved Carrots, Julienne Cucumbers, Sliced Red Onion, Sliced Mushrooms, Julienne Bell Peppers, Chickpeas, Fire Roasted Artichokes, Hard Cooked Eggs*
- *Dried Cranberries & Sunflower Seeds*
- *Feta Cheese, Bleu Cheese Crumbles, Shredded Parmesan Cheese, Shredded Cheddar Cheese*

**\$29** Per Guest

**\$35** Premium Toppings and Mix Ins

## SWEET ENDINGS STATION

Chef's Choice of Assorted Miniature Dessert Options

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Whipped Cream, Raw Sugar & Sugar Sticks, Cinnamon Sticks, Orange & Lemon Zest, Chocolate Shavings

Hazelnut and Vanilla Syrups

**\$26** Per Guest

All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions. **Beef entrees are subject to market pricing. Pricing for beef entrees cannot be guaranteed until 30 days prior to the event.** Chef Attendants are \$200.00/Each - One Chef Attendant per 75 Guests.

## Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from salad, entrée, and dessert, melds together to wow your attendee's taste buds. Dinner service includes rolls and butter & coffee service.

### CHOICE OF SALAD

Classic Caesar Salad

*with Shaved Parmesan Cheese & Garlic Croutons*

Greek Salad

*Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette*

Baby Arugula Salad

### ENTRÉE SELECTIONS

Balsamic Glazed Frenched Chicken Breast **GF** | \$66 Per Guest  
Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree and Chicken Jus

Herb Frenched Chicken Breast **GF** | \$66 Per Guest  
Mashed Sweet Potatoes, Broccolini & Meyer Lemon Broth

Fillet of Salmon **GF** | \$68 Per Guest

*Arugula, Frisee, Goat Cheese, Granny Smith Apples, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette*

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Strawberry Fields Salad

*Mixed Spring Greens with Mandarin Oranges, Sliced Strawberries, Crumbled Bleu Cheese & Candied Pecans with Balsamic Vinaigrette Dressing*

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Mixed Baby Field Greens

- *Grape Tomatoes, Julienne Cucumbers and Carrots*
  - *Candied Pecans, Red Onion and Feta Cheese*
- 

Baby Wedge Salad

*Iceberg Lettuce topped with Chopped Beefsteak Tomatoes, Sliced Onion, Bleu Cheese Crumbles, Applewood Smoked Bacon*

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Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom

---

Grilled Flank Steak Chimichurri **GF** | \$79 Per Guest

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Potatoes Au Gratin

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Braised Short Ribs | \$85 Per Guest

Slow Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes and Roasted Brussels Sprouts

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Filet Mignon **GF** | \$110 Per Guest

Center Cut Filet Mignon, Bordelaise Sauce Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

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Duet Plate: Filet & Chicken | \$120 Per Guest

Petite Filet Mignon Paired with Herb Frenched Chicken Breast, Parmesan Mashed Potatoes, Roasted Brussels Sprouts, Pinot Noir Demiglace

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Duet Plate: Braised Short Ribs & Jumbo Shrimp | MKT

Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potatoes and Roasted Brussels Sprouts

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Duet Plate: New York Strip and Grilled Fillet of Salmon | MKT

Grilled Strip Paired with a Grilled Fillet of Salmon, Merlot Demiglace, Lemon Beurre Blanc, Broccolini and Roasted Fingerling Potatoes

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## ADDITIONAL STARCH AND VEGETABLE OPTIONS

All Entrees are listed with Chef's recommended starch and vegetable. Available Starch Options Include: Yukon Gold Mashed Potatoes Roasted Garlic Mashed Potatoes Parmesan Mashed Potatoes Parmesan Risotto White Rice Rice Pilaf Roasted Fingerling Potatoes Rosemary New Potatoes Cheddar Grits Potatoes Au Gratin Red Quinoa Bulgur Wheat Mashed Sweet Potatoes (Fall/Winter Seasonal Offering) Available Vegetable Options Include: Lightly Seasoned Haricot Verts Roasted Brussels Sprouts Broccoli Lightly Seasoned Broccolini Roasted Root Vegetables Seasonal Vegetable Medley Seasonal Squash Fresh Asparagus

## DESSERT OPTIONS

- Layered Red Velvet Cake
- Cheesecake with Berry Compote
- Flourless Chocolate Cake (GF)
- Tiramisu
- Chef's Choice Bread Pudding
- Chocolate Mousse Cake
- Bavarian Apple Pie
- Dark Chocolate Cake with Choice of Coffee Mousse and Cookie Crumble or Fresh Strawberries and Mascarpone Cream

## VEGETARIAN OPTIONS

Quinoa Stuffed Pepper **DF VGN V GF**

Hollowed Pepper Stuffed with Quinoa, Ancient Grains and Chopped Vegetables to Include Zucchini, Squash, Tomato, Onion &

Mushrooms, Topped with Balsamic Drizzle

---

Vegetarian Stir Fry **DF VGN V GF**

Zucchini, Squash, Broccolini and Napa Cabbage on a Bed of Rice Noodles with Asian Sauce

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Pasta Primavera **DF VGN V**

Chef's Choice Pasta with Zucchini, Squash, Broccoli, Carrots, Portobello Mushrooms and Red Pepper, Tossed in a Light Olive Oil & Pesto Sauce

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Mediterranean Eggplant Couscous **DF VGN V GF**

Roasted Eggplant with Couscous Stuffing

---

Cauliflower & Chickpea Curry **DF VGN V GF**

Served on a Bed of Jasmin Rice with Tomatoes, Onions, Ginger & Garlic

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**\$66** *Per Guest*

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## Buffet Dinner

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

### AUTUMN

Serried Mushroom Bisque

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Composed Chophouse Salad with Iceberg Lettuce, Bacon, Cucumbers, Red Onions, Tomatoes, Smoked Gouda, Roasted Poblano Chili Ranch Dressing

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Quinoa Salad with Winter Fruits and Arugula **DF GF**

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Herb Roasted Chicken **GF**

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Pan Seared Mahi Mahi with Blistered Tomatoes and Herb Cream Sauce

---

Yukon Potatoes with Pearl Onions **DF GF**

---

Oven Roasted Root Vegetables **DF GF**

---

Harvest Wheat Bread with Butter

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Banana Bread Pudding

---

### SURF & TURF

Clam Chowder, Oyster Crackers

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Organic Mixed Greens, Grape Tomatoes, Cucumbers, Corn, Feta Cheese, Lemon Vinaigrette

---

Red Bliss Potato Salad **V GF**

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Roasted Sirloin Steak, Mushrooms and Roasted Garlic

---

Frittle Crusted Salmon with Chive Veloute

---

Rigatoni with Shrimp, Chicken, Arugula, Tomato, Basil, and Garlic

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Broccolini with Julienne Peppers

---

Sea Salt Ciabatta Bread, Butter

---

Chocolate Mousse Cake

---

**\$90** *Per Guest*

Tiramisu Mousse

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**\$85** Per Guest

## HARVEST

Composed Salad of Mixed Greens, Diced Pears, Dried Cranberries, Crumbled Blue Cheese, Toasted Pumpkin Seeds, Balsamic Vinaigrette

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Toasted Farro, Macerated Beet and Radicchio Salad

---

Rosemary Rubbed Chicken with Herb Veloute

---

Country Style and Herb Braised Short Ribs

---

Charred Brussels Sprouts with Bacon Vinaigrette

---

Herb Mashed Potatoes

---

Pumpkin Cheesecake

---

Bavarian Apple Pie

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**\$85** Per Guest

## CRAFT YOUR OWN THREE ENTRÉE BUFFET

Salad Platters (Select Three)

- Tuscan Kale/Romaine Caesar Salad "Freddy Salad" - Romaine, Diced Tomato, Bacon & Ranch Dressing
  - Mixed Baby Field Green Salad with Assorted Dressings
  - Caprese Salad - Fresh Mozzarella, Beefsteak Tomatoes, Arugula & Balsamic Glaze
  - Grilled Balsamic Vegetables - Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion Drizzled with Aged Balsamic Vinaigrette Glaze
- 

Entrée Selections (Select Three)

- Sliced Luga Steak - Hand Carved Strip Loin, Natural Jus, Tomato, Onion & House Made Luga Sauce
  - Sliced Roast New York Strip- Roasted Cipolini Onions, Wild Mushroom Ragout, Cabernet Demiglace
  - Braised Beef Short Ribs- Gremolata, Port Wine Reduction
  - Brown Sugar/Mustard Glazed Pork Belly - Pear Demiglace
  - Chicken Napoli - Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes and White Wine Sauce
  - Seared Lemon Pepper Chicken - Tomato Fennel Relish and Balsamic Glaze
  - Miso Glazed Seared Salmon - Sugar Snap Peas and Roasted Pepper Coulis
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Chef's Choice of Seasonal Vegetables

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Rice Pilaf & Chef's Choice Additional Starch

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Chef's Seasonal Dessert Selection

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**\$95** Per Guest

All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions. **Beef entrees are subject to market pricing. Pricing for beef entrees cannot be guaranteed until 30 days prior to the event.**

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: PROVERB WINERY, CALIFORNIA

### Cabernet Sauvignon

*This wine boasts rich blackberry notes with a hint of blended mocha, vanilla, and oak.*

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### Merlot

*Notes of plum and dark cherry woven with hints of vanilla and spice.*

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### Chardonnay

*Layers of baked apple and pineapple with whispers of vanilla and caramel. This vintage is noteworthy for its vibrant flavors and aromas.*

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### Pinot Noir

*Velvety & smooth, delights with notes of supple red cherry and delicate florals with a hint of molasses.*

---

**\$45** Per Bottle

## PREMIUM WINE OFFERINGS

### Rodney Strong Chardonnay, Sonoma County

*Wine Spectator- Sonoma, California calls this wine, "Pure and charming, with an elegant core of pear, honeydew and apple flavors, ending smooth and complex"*

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### Rodney Strong Cabernet Sauvignon, Sonoma County

*Aromas of blackberry, cocoa and currant lead to a rich, layered mouthfeel, replete with black cherry, cedar and cassis. Structured with lush, mature tannins.*

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### Seaglass Pinot Noir, Santa Barbara

*A light-bodied, balanced Pinot Noir with bright red cherry and strawberry flavors. Beautifully balanced with vibrant acidity, it's the ideal complement for earthy mushrooms, grilled salmon or lamb.*

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**\$60** Per Bottle

All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Reds, White & Bubbles

From a light white wine to full-bodied red, there is something for every palette and occasion.

### SPARKLING

La Marca, Prosecco, Sparkling | \$55 Bottle

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### WHITES

Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc | \$60 Per Bottle

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Jackson Family Wines, Kendall Jackson, Chardonnay | \$52 Per Bottle

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La Crema, Monterey, California, Chardonnay | \$63 Per Bottle

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### ROSE

Chloe Wine Collections, Rose, Central Coast, California | \$51 Bottle

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### REDS

Louis M. Martini, Sonoma County, Cabernet Sauvignon | \$48 Per Bottle

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Decoy by Duckhorn, Sonoma County, Cabernet Sauvignon | \$58

Per Bottle

.....  
La Crema, Monterey, California, Pinot Noir | \$75 Per Bottle

.....  
Rodney Strong Estate, Russian River, Pinot Noir | \$64 Per Bottle

.....  
Upshot, Red Blend, Sonoma County | \$62 Per Bottle

All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.

## Bar Packages

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

### HOST SPONSORED BAR PER PERSON

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

### SIGNATURE BAR

*New Amsterdam Vodka, New Amsterdam Gin, Cruzan Aged Light Rum, Jim Beam Bourbon, J&B Scotch Whiskey, Sauza Signature Blue Tequila, E&J Brandy, Seagram's 7, Hiram Peach Schnapps*

One Hour | \$27 Per person

.....  
Two Hour | \$36 Per person

.....  
Three Hour | \$45 Per person

.....  
Four Hour | \$54 Per person

### DELUXE BAR

*Tito's Vodka, Kettle One Vodka, Deep Eddy Ruby Grapefruit Vodka, Deep Eddy Lemon Vodka, Tanqueray Gin, Cruzan Aged Light Rum, Captain Morgan, Makers Mark Bourbon, Johnnie Walker Red, Sauza 901 Gold Tequila, E&J Brandy, Jack Daniels Whiskey, Crown Royal Whiskey, Bailey's Irish Cream, Hiram Peach Schnapps, Disaronno Amaretto, Sauza Silver Tequila*

One Hour | \$29 Per person

.....  
Two Hour | \$38 Per person

.....  
Three Hour | \$47 Per person

.....  
Four Hour | \$56 Per person

### PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Seasonal Wines Soft Drinks and Still/Sparkling Waters

One Hour | \$24 Per person

.....  
Two Hour | \$34 Per person

.....  
Three Hour | \$43 Per person

.....  
Four Hour | \$50 Per person

### HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$11 Per Ounce

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Deluxe Cocktails | \$13 Per Ounce

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Domestic Beer | \$8 Per Bottle

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Premium and Imported Beer | \$9 Per Bottle

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Signature Wine | \$11 Per Glass

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Deluxe Wine | \$12.5 Per Glass

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Bottled Water | \$6.5 Each

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Soft Drinks & Juices | \$6.5 Each

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### CASH BAR

A \$500 minimum is required. Includes full bar set ups. Cashier is required.

Signature Cocktails | \$12 Per Ounce

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Deluxe Cocktails | \$14 Per Ounce

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Domestic Beer | \$9 Per Bottle

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Premium and Imported Beer | \$10 Per Bottle

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Signature Wine | \$12 Per Glass

---

Deluxe Wine | \$13.5 Per Glass

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Bottled Waters & Soft Drinks | \$7.5 Each

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### LABOR CHARGES

Bartender | \$200 Each

Up to three hours

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Cashier | \$175 Each

Up to three hours

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Additional Hours for Bartenders or Servers, each, per hour | \$50

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All prices are subject to 25% service charge and current sales tax. Pricing and menu items may change due to availability and market conditions.





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