



BREAKFAST BUFFET

Hearty breakfast options that will nourish your attendees as they begin their day. All Breakfast Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

CONTINENTAL BREAKFAST BUFFET

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit

Greek Yogurt Parfaits with Seasonal Fruit Compote and Granola

Butter Croissants, Assorted Bagels and Breakfast Bakeries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$36 Per Guest

VEGETARIAN FRITTATA

Selection of Chilled Juices

Fresh Sliced Seasonal Fruit Cups

Fluffy Eggs Baked to Perfection with Sun-Dried Tomatoes and Spinach, Asparagus Garnish

Skillet Breakfast Potatoes, Fresh Herbs

Chicken Sausage

Butter Croissants and Assorted Breakfast Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$47 Per Guest

JUST BRUNCHIN'

Selection of Chilled Juices

Sliced Dragon Fruit, Kiwi and Strawberries

Eggs Benedict

Smoked Sustainable Salmon Lox with Sliced Tomatoes, Sliced Red Onions, Capers and Lemon Wedges

Assorted Bagels with Cream Cheese

LITTLE HAVANA

Selection of Chilled Juices

Sliced Fresh Papaya, Pineapple and Mango

Greek Yogurt Parfaits with Berries and Homemade Granola

Cage Free Cuban Strata with Black Forest Ham and Swiss Cheese

All Natural Smoked Bacon

Roasted Fingerling Potatoes with Caramelized Onions

Butter Croissants and Assorted Breakfast Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$51 Per Guest

ON THE HEALTHIER SIDE

Selection of Chilled Juices

Sliced Watermelon, Pineapple and Strawberries

Steel Cut Oatmeal with Homemade Granola, Rum Soaked Raisins, Pistachios and Brown Sugar

Cage Free Egg White Frittatas with Sun-Dried Tomatoes, Spinach and Goat Cheese

All Natural Smoked Bacon

Chicken Sausage Links

Multi-Grain Pancakes, Mandarin-Blueberry Compote, Maple Syrup

Butter Croissants, Sliced Banana-Nut Bread and Assorted Muffins

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$53 Per Guest

House Potatoes with Red Peppers and Sweet Onions

Tostada (Griddled, Buttered Cuban Bread) and Guava and Cheese Pastelitos

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$51 Per Guest

TRADITIONAL GABLES

Selection of Chilled Juices

Sliced Dragon Fruit, Kiwi and Strawberries

Mini Avocado Toast
Semi-Dried Tomatoes, Chopped Kalamata Olives and Balsamic Glaze, Micro Greens Garnish

Poached Eggs Over a Bed of Sautéed Spinach and Roasted Tomato Sauce

All Natural Smoked Bacon

Turkey Sausage Links

Fried Potatoes with Roasted Red Peppers, Chives and Manchego Cheese

Butter Croissants and Orange Glazed Blueberry Coffee Cake

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

\$54 Per Guest

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.

BREAKFAST OF THE DAY

As part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice too! Our Chef has curated menus for each day to provide variety. All prices noted are for the designated day only, if chosen on an alternate day, price is \$54 per guest. All Breakfast Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

SUNDAY KICKOFF

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Vanilla Yogurt Parfaits with Plum Drizzle and Homemade Granola

Warm Biscuits and Sawmill Gravy

MONDAY MARKET

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Pineapple, Orange and Yogurt Smoothies

Quinoa with Blueberries, Orange Segments and Almond Milk

Individual Frittatas, Roasted Piquillo Peppers, Feta Cheese and

Crispy Hash Browns with Smoked Cheddar and Green Onions

Steel Cut Oatmeal with Candied Pecans, Dried Cranberries, Brown Sugar and Low-Fat Milk

Blueberry Coffee Cake with Cinnamon Sugar Streusel

Butter Croissants and Apple Danishes

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Grapefruit-Mint Infused Water

\$47 Per Guest

TUESDAY MORNING

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Yogurt Parfaits with Berry Compote and Homemade Granola

Grits with Smoked Cheddar, Chopped Bacon and Butter

Signature Breakfast Potatoes with Peppers and Onions

Homestyle Pecan Pancakes, Pure Maple Syrup

Apple-Cinnamon Bundt

Butter Croissants and Honey Bread

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Watermelon Infused Water

\$47 Per Guest

THURSDAY SUNRISE

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Muesli with Toasted Coconut, Pineapple and Blueberries

Oatmeal with Candied Pecans, Dried Cranberries, Brown Sugar and Low-Fat Milk

Cuban Torrejas with Almibar and Guava

Herb Potato Cakes with Sour Cream and Chives

Spinach

Oven Roasted Yukon Potatoes with Chipotle Aoli

Banana-Walnut Bread

Butter Croissants and Assorted Breakfast Pastries

Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Orange-Blueberry Infused Water

\$47 Per Guest

WEDNESDAY WAKE-UP

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Greek Yogurt Parfaits with Roasted Pears and Pistachios, Honey Drizzle

Cuban Benedict on Toasted Cuban Bread-Poached Eggs, Pulled Pork and Hollandaise Sauce, Plantain Chips Garnish

Cuban Mojo Breakfast Potatoes

Cream of Wheat, Candied Bananas, Rum Soaked Raisins and Roasted Walnuts

Cranberry-Orange Breakfast Bread

Butter Croissants and Guava and Cheese Pastelitos

Coffee, Decaffeinated Coffee and Hot Teas

Blueberry-Lemon Infused Water

\$47 Per Guest

FRIDAY'S FRESHEST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced Fruit

Individual Yogurt Parfaits with Blueberry Compote and Homemade Granola

Quinoa with Blueberries, Orange Segments and Almond Milk

Chicken Sausage, Asparagus and Mushroom Strata

Spinach with Smashed Marble Potatoes

Lemon Poppy Cake
Butter Croissants and Mini Cinnamon Rolls
Butter and Preserves
Coffee, Decaffeinated Coffee and Hot Teas
Cucumber-Lemon Infused Water
\$47 Per Guest

Carrot-Raisin Bread
Butter Croissants and Cheese Danishes
Butter and Preserves
Coffee, Decaffeinated Coffee and Hot Teas
Strawberry-Kiwi Infused Water
\$47 Per Guest

SATURDAY'S SWEETEST

Selection of Chilled Juices
Local and Seasonally Inspired Sliced Fruit
Individual Yogurt Parfaits with Strawberry Compote and Homemade Granola
Fluffy Scrambled Eggs
Countryside Fried Potatoes with Roasted Red Peppers and Manchego Cheese
Cheese Blintzes Topped with Kumquat Compote
Pearl Sugar Waffles with Berry Compote, Maple Syrup
Butter Croissants and Assorted Bagels with Cream Cheese
Butter and Preserves
Coffee, Decaffeinated Coffee and Hot Teas
Pomegranate-Lime Infused Water

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.

BREAKFAST PLATED

All Breakfast Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

WAKE ME UP

Selection of Chilled Juices
Fruit Salad with Fresh Mint
Yogurt Parfait with Berry Compote and House Made Granola
Cage Free Scrambled Eggs, Smoked Applewood Bacon, Roasted Mushroom and Potato Hash with Roasted Tomatoes
Breakfast Pastries Served with Butter and Preserves
Coffee, Decaffeinated Coffee and Hot Teas \$46 Per Guest

HEALTHY START

Selection of Chilled Juices
Yogurt Parfait with Berry Compote and House Made Granola
Blueberry and Almond Chia Seed Pudding
Steel Cut Oatmeal with Raw Sugar, Golden Raisins and Low-Fat Milk \$51 Per Guest
Tomato, Spinach and Goat Cheese Egg White Frittata
Chicken Sausage

Sweet Potato Hash

Breakfast Pastries Served with Butter and Preserves

Coffee, Decaffeinated Coffee and Hot Teas

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast Buffet; the minimum order is equal to the guarantee for the meal.

SANDWICHES, SCRAMBLES & MORE

EGG ACTION STATION | \$18 Per Guest

Cage Free Eggs and Omelets Prepared to Order Selection of Seasonally Inspired Ingredients: Fresh Cut Chives, Onions, Peppers, Chopped Bacon, Smoked Ham Cubes, Shredded Cheddar Cheese, Florida Heirloom Tomatoes and Wild Mushrooms

CLASSIC BEC | \$9 Per Guest

Fried Egg, Smoked Cheddar and All Natural Bacon on Toasted Brioche Bun

BREAKFAST SANDWICH | \$8 Per Guest

Fried Egg, Provolone Cheese and All Natural Bacon on Toasted Everything Bagel

SMOKED SALMON | \$20 Per Guest

Smoked Sustainable Salmon Lox Sliced Tomatoes, Sliced Red Onions, Capers, Lemon Wedges Assorted Bagels with Cream Cheese

STEEL CUT OATMEAL AND GRANOLA | \$14.50 Per Guest

Selection of Toppings: Dried Blueberries, Dried Apricots, Sliced Strawberries, Raspberries, Toasted Shredded Coconut, Sliced Almonds, Brown Sugar, Honey, Soy Milk

BREAKFAST TAPAS | \$18 Per Guest

Individual Frittatas with Roasted Tomatoes, Basil, Mozzarella and Caramelized Onions Individual Mushroom and Spinach Egg Bakes Pearl Sugar Waffles Served with Bacon Butter and Maple Syrup

Prices are subject to 26% taxable service charge and food & beverage sales tax of 9%. (*) Attendant Required \$200.00.



MORNING BREAK PACKAGES

Based on 30 minutes of service

MILK AND COOKIES

- Red Velvet Cookies
 - White Chocolate Macadamia Cookies
 - Classic Chocolate Chip Cookies
 - Individual Servings of Horizon Organic Whole Milk and Chocolate Milk
 - Fresh Fruit Skewers Presented with Strawberry Yogurt Dip
- \$22** Per Guest

SUPER FOODS

- Mini Acai Shooters with Chia Seeds and Papaya
 - Avocado Toast on Crispy Baguette, Topped with Sun-Dried Tomatoes and Pea Shoots
 - Bowls of Trail Mix with Dried Fruits
 - Sliced Pineapple, Kiwi and Strawberries
- \$24** Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.

AFTERNOON BREAK PACKAGES

Based on 30 minutes of service

CALLE 8

- Mini Cuban Sandwiches
 - Tostones with Braised Beef Short Rib, Queso Fresco and Pico De Gallo
 - Ham Croquetas
 - Sliced Pineapple, Mango and Papaya
- \$26** Per Guest

LE PUB

- Mini Beef Sliders with Cheddar Cheese and Caramelized Onions
- Sweet Potato Tots, Chipotle-Mayo

TOP OF THE MORNING

- Orange and Pineapple Smoothie Shooters Garnished with Mint and Dried Papaya
 - Bacon-Deviled Eggs with Chives
 - Guava and Apple Mini Empanadas
 - House Made Cherry, Pistachio and White Chocolate Granola Bar
- \$25** Per Guest

CHIP AND DIP

- Tortilla Chips
 - House Made Potato Chips
 - Veggie Terra Chips
 - Spinach-Artichoke Dip, Guacamole and Pico de Gallo
 - Chocolate Dipped Apple Wedges on Sticks
- \$22** Per Guest

MOVIE BREAK

- Bowls of Fresh Popped Buttered Popcorn
- Bowls of Fresh Popped Caramel Popcorn

Buffalo Boneless Chicken Wings

Crispy Chicken Tenders

Carrot Sticks and Celery Sticks

Ranch Dip, Blue Cheese Dip and Hot Sauce

\$27 Per Guest

SOUTH OF THE BORDER

Coconut Shrimp, Mango-Chili Compote

Chicken Quesadillas

Beef Empanadas, Spicy Salsa Verde

Tortilla Chips, Guacamole, Pico de Gallo, Sour Cream

\$26 Per Guest

Mini Corn Dogs Served with Ketchup and Mustard

Chocolate Brownies

Whole Strawberries and Bunches of Green Grapes

\$22 Per Guest

MEDITERRANEAN MEDLEY

House Baked Pita Chips, Crostini and Crackers

Celery Sticks, Carrot Sticks and Cucumber Sticks

Traditional Hummus, Roasted Red Pepper Hummus, Baba Ghanoush

Country Olive Medley

\$22 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.

A LA CARTE BAKED ITEMS AND SNACKS

A variety of a la carte items are available for morning and afternoon breaks.

CUBANO

Traditional Cuban Pastries Filled with Guava and Cream Cheese

\$60 Per Dozen

HOME-STYLE COOKIES

Chocolate Chunk, Peanut Butter and Oatmeal Raisin, Macaroons Garnish

\$67 Per Dozen

SPECIALTY COOKIES

Red Velvet, Reese's Chocolate Peanut Butter and Macadamia-Nut, Macaroons Garnish

\$80 Per Dozen

CHOCOLATE BROWNIES AND BLONDIES

\$65 Per Dozen

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

\$52 Per Dozen

WARM CINNAMON CHURROS

Fried Dough Dusted with Cinnamon-Sugar Presented with Caramel Dipping Sauce

\$48 Per Dozen

ASSORTMENT OF BAGELS

Served with Plain Cream Cheese and Strawberry Cream Cheese

ASSORTED MINI EMPANADAS

Smoked Brisket Picadillo, Vegetable and Chicken Ropa Vieja

\$58 *Per Dozen*

WARM SOFT PRETZEL STICKS

Served with Grainy Mustard and Key West Local Beer Cheese Sauce

\$49 *Per Dozen*

SLICED MARKET FRUITS

Seasonal Selection, Fully Ripened

\$13 *Per Person*

ASSORTED ORGANIC ENERGY HEALTH BARS

\$6 *Each*

ASSORTED CANDY BARS

\$4.50 *Each*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.

A LA CARTE BEVERAGES

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

COFFEE AND TEA

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas

\$95 *Per Gallon*

COKE PRODUCTS

\$8 *Each*

BOTTLED JUICES

Orange, Apple, Cranberry, Grapefruit

\$6 *Each*

\$58 *Per Dozen*

ICE CREAM AND FRUIT BARS

Assorted Haagen-Dazs Ice Cream Bars

Assorted Fruit Bars

\$69 *Per Dozen*

YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola

\$7 *Each*

INDIVIDUAL CRUDITE SHOOTERS

Chef's Choice of Vegetables with Red Pepper Hummus

\$7 *Each*

PEPSI, DIET PEPSI AND STARRY

\$7 *Each*

ENERGY DRINKS

Red Bull Regular and Sugar-Free Red Bull

\$9 *Each*

STILL AND SPARKLING BOTTLED WATER

\$6 *Each*

CHILLED JUICES

Orange, Cranberry, Grapefruit

\$80 Per Gallon

ALL DAY BEVERAGE SERVICE

Based on 8 Hours Service

Assorted Regular and Diet Pepsi Soft Drinks

Red Bull Regular and Sugar-Free Red Bull

Still and Sparkling Bottled Waters

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas

\$52 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.(*) Attendant Required \$200.00.



BUFFET LUNCH OF THE DAY

As 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. All prices noted are for the designated day only, if chosen on an alternate day, price is \$77 per guest. All Lunch Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

LATIN MONDAY

Sancocho - Beef and Root Vegetable Soup

Sliced Buttered Cuban Bread

Mixed Greens with Tomato, Cucumber, Avocado and Sliced Red Onions, Citrus Vinaigrette

Cabbage Salad, Cilantro-Lime Dressing

Palomilla Beef Steak with Mojo Braised Onions and Grilled Limes

Herb Roasted Chicken Breasts, Cilantro Salad

White Rice

Black Beans

TEX-MEX TUESDAY

Tortilla Soup with Avocado Crema

Tortilla Chips and Fresh Salsa

Shaved Romaine with Tomatoes, Cucumbers, Corn Kernels, Black Beans and Cotija Cheese, Chipotle-Lime Aioli Dressing

Watermelon Salad with Queso Fresco, Lime and Cilantro

Achiote Lime Gulf Shrimp with Black Eyed Peas Relish

Chicken Al Pastor with Grilled Pineapple and Pickled Onion Salsa

Mexican Rice

Refried Beans

Fried Sweet Plantains

Paprika Dusted Roasted Cauliflower and Roasted Baby Peppers

Tres Leches

Guava Cheesecake

Coffee, Decaffeinated Coffee and Hot Teas

\$65 Per Guest

FRESH FROM FLORIDA WEDNESDAY

Local Roasted Tomato Soup

Rolls and Butter

Cobb Salad with Romaine Hearts, Cherry Tomatoes, Scallions, Sliced Hardboiled Eggs, Avocado, Bacon Bits, Chicken Cubes and Blue Cheese Crumbles, Mustard-Lemon Vinaigrette

Arugula, Pink Grapefruit and Hearts of Palm Salad, Coriander Vinaigrette

Churrasco Beef, Chimichurri Sauce

Gulf Catch of The Day, Mango Salsa, Citrus Butter Sauce

Saffron Rice

Lemon Scented Broccoli and Cauliflower

Strawberry Shortcake

Key Lime Pie

Coffee, Decaffeinated Coffee and Hot Teas

\$65 Per Guest

MEDITERRANEAN FRIDAY

Lemon Chicken and Orzo Soup

Pita Bread and Hummus

Fattoush Salad with Baby Tomatoes, Cucumber, Parsley, Shaved Radish, Red Onion and Pita Crisps, Lemon-Sumac Dressing

Quinoa Salad with Tomatoes, Cucumbers, Parsley and Feta Cheese, Lemon-Herb Vinaigrette

Herb Roasted Salmon with Tomato Confit and Grilled Lemons

Greek Marinated Roasted Chicken Breasts, Natural Jus

Penne Pasta with Roasted Broccoli and Tomatoes, Herb Cream Sauce

Roasted Squash and Peppers with Lime and Cilantro

Caramel Flan

Tex-Mex Chocolate Cake

Coffee, Decaffeinated Coffee and Hot Teas

\$65 Per Guest

SOUTHERN COMFORT THURSDAY

Classic Chicken Noodle Soup

Cornbread and Butter

Field Green Salad with Cucumber, Baby Tomatoes, Carrot Strings and Croutons, Buttermilk Ranch Dressing

Macaroni Salad with Green Peas, Carrots, Peppers and Celery

Blackened Catch of The Day, Cajun Butter Sauce

Fried Chicken with Natural Gravy

Mashed Potatoes

Sauteed Garlic Green Beans

Bourbon Bread Pudding

Apple Pie

Coffee, Decaffeinated Coffee and Hot Teas

\$65 Per Guest

SEASONAL DELI SATURDAY/SUNDAY STARTERS

Broccoli and Cheddar Soup

Baby Greens with Heirloom Tomatoes, English Cucumber and Carrot Ribbons, Balsamic Vinaigrette and Ranch Dressing

Green Bean Salad with Shaved Bermuda Onions, Pancetta Crisps and Feta Cheese, Avocado Green Goddess Dressing

BUILD YOUR OWN SANDWICH:

Warm Bacon Strips, Roasted Turkey Breast, Roast Beef and Black Forest Ham

Cheddar Cheese, Swiss Cheese and Provolone Cheese

Sourdough, 7-Grain Bread, Rolls and Whole Wheat Tortillas

Grilled Baby Peppers and Squash, Lemon Zest
.....
Greek Honey Cake
.....
Mascarpone Cheesecake Mousse with Fresh Fruit
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$65 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

PLATED LUNCH

All Plated Lunches are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

SALADS

Hearts of Romaine, All Natural Bacon, Herb Croutons and
Parmesan Cheese, Classic Caesar Dressing
.....
Farm Greens with Heirloom Tomatoes, Carrot Ribbons,
Cucumber and Manchego Cheese, Lemon-Poppy Vinaigrette
.....
Chopped Kale Salad with Quinoa, Tomatoes, Cucumbers,
Candied Pecans and Goat Cheese Crumbles, Lemon-Herb
Vinaigrette
.....

ALL NATURAL CHICKEN BREAST

Garlic and Herb Pan Sauce
.....
Roasted Yukon Potatoes
.....
Crispy Roasted Balsamic Glazed Brussels Sprouts
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$45 *Per Guest*

BLACK PEPPER BRAISED SHORT RIBS

St. Augustine Rum Demi
.....
Smoked Cheddar Mashed Potatoes
.....
Brown Butter Asparagus and Blistered Cherry Tomatoes
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$53 *Per Guest*

Iceberg Lettuce, Sliced Tomatoes, Marinated Portobello
Mushrooms, Sliced Red Onions and Pickle Chips
.....
Ketchup, Grainy Mustard, Mayonnaise and Hummus
.....
Individual Bags of Potato Chips
.....
Chocolate Chip Cookies
.....
Red Velvet Cupcakes
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$65 *Per Guest*

PAN SEARED SUSTAINABLE MAHI MAHI

Grapefruit Beurre Blanc
.....
Sofrito Risotto
.....
Broccolini and Roasted Sweet Baby Peppers
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$49 *Per Guest*

ORANGE SEARED GROUPER

Blood Orange Butter Sauce
.....
Creamy Herb Polenta
.....
Roasted Cauliflower
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$47 *Per Guest*

PORK LOIN STUFFED WITH MOZZARELLA CHEESE

Wild Rice Pilaf
.....
Sauteed Garlic Green Beans
.....
Coffee, Decaffeinated Coffee and Hot Teas
.....
\$44 *Per Guest*

SPICE RUBBED PETITE FILET OF BEEF

Chimichurri Sauce

Roasted Garlic Mashed Potatoes

Garlic Roasted Asparagus

Coffee, Decaffeinated Coffee and Hot Teas

\$54 Per Guest

DESSERTS

Granny Smith Apple Tart

Triple Chocolate Cake

Guava Cheesecake

Key Lime Pie

VEGETARIAN OPTIONS

MONDAY

Praire Stew with Lentils, Chickpeas, Cracked Wheat, Tomato, Fresh Coriander Leaves, Red Onion and Sun-Dried Tomatoes

TUESDAY

Quinoa Stuffed Creole Tomato with Herb Roasted Squash and Pepper Coulis

WEDNESDAY

Grilled Portobello Mushrooms, Yellow Wax Beans, Haricot Verts, Tomato Confit, Cilantro Rice and Pea Shoot Salad with Truffle Vinaigrette

THURSDAY

Roasted Vegetable Kabobs, Dried Fruit and Quinoa Pilaf, Sweet Chili Sauce

FRIDAY

Artichoke, Roasted Peppers and Chickpea Tagine with Olives and Preserved Lemons

SATURDAY

Grilled Squash, Brabant Potatoes, Warm Tomato Concasse and Tofu Curry

SUNDAY

Spelt and Root Vegetable Risotto, Seared Grape Tomatoes and Spicy Arugula

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

GRAB ‘N GO LUNCH

Our Grab ‘n Go lunches are customizable and easy to serve, just select your options. Ideal for attendees on the go. Lunch Buffet includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

SOUTH FLORIDA TO GO LUNCH

STARTER (Select One)

Roasted Baby Red Potato Salad

Citrus Salad with Celery Leaves, Crisp Fennel and Parsley

Penne Pasta Salad with Grape Tomatoes, Cucumbers, Black Olives, Mozzarella Balls and Parsley, Italian Vinaigrette

PRE-MADE TO-GO WRAP OPTIONS

ROAST BEEF

Grilled Sliced Beef, Roasted Onions and Potato Sticks on Whole Wheat Wrap, Cilantro Aioli

TURKEY

Oven Roasted Turkey Breast with Cheddar Cheese, Lettuce, Tomato and Bacon on Spinach Tortilla Wrap, Garlic Aioli

CHICKEN

Sofrito Marinated Chicken Lettuce, Tomatoes and Fresh Mozzarella on Whole Wheat Wrap, Pesto Sauce

VEGETARIAN

Cumin Dusted Grilled Zucchini, Yellow Squash, Peppers, Onion and Mushrooms on Spinach Tortilla Wrap, Avocado Spread

DESSERT (Select One)

Chocolate Chip Cookie

Fruit Salad

Chocolate Brownie

Coffee, Decaffeinated Coffee and Hot Teas

\$59 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.



HORS D’OEUVRES

Our Bite-Size Hors d'Oeuvres are Perfect for Any Reception! Select from a Variety of Cold and Hot Options. (30) Piece Minimum Per Selection.

COLD SELECTIONS

Shitake Mushrooms and Manchego Cheese Crostini | \$6 Per Piece

Mini Crab Tostada with Black Bean Puree and Avocado | \$8 Per Piece

Mini Tuna Poke Tacos | \$8 Per Piece

Corvina and Mango Crostini | \$8 Per Piece

Cucumber and Fresh Tarragon Gazpacho | \$8 Per Piece

Steak Tartare on Brioche Bun | \$8 Per Piece

Chilled White Corn Shooter with Spicy Paprika | \$6 Per Piece

HOT SELECTIONS

Mini Crab Cake with Tajin Aioli | \$8 Per Piece

Coconut Shrimp with Mango Chili Compote | \$7 Per Piece

Bamboo Seared Churrasco Steak with Chimichurri | \$8 Per Piece

Braised Short Ribs Arepas | \$8 per Piece

Artichoke and Goat Cheese Fritter | \$6 Per Piece

Caribbean Shrimp Bruschetta | \$7 Per Piece

Quiche Lorraine | \$6 Per Piece

Chilled Roasted Cauliflower Shooter, Crispy Prosciutto, Manchego Crisp | \$7 Per Piece

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Tomato Caprese Skewers, Pesto Drizzle | \$7 Per Piece

.....

Tuna Tataki, Spiced Seared Ahi Tuna, Seaweed Salad | \$8 Per Piece

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All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

PRESENTATION STATIONS

Curate a Perfectly Paired Reception for your Attendees Featuring Locally Inspired Food! Not Intended for Use as Meal Substitution. Presentation Stations Require (25) Person Minimum. Based on (1) Hour Service.

ARTISANAL CHEESE SELECTION

Handcrafted Local Cheeses

.....

Dried Fruits, Roasted Nuts, Honey Comb, Fresh Grapes and Strawberries

.....

Presented with Crusty Breads, Lavosh and Crackers

.....

\$24 Per Guest

SPANISH CHARCUTERIE STATION

Chorizo, Garlic Sausage and Serrano Ham

.....

Manchego Cheese and Drunken Goat Cheese

.....

Served with Grilled Artichokes, Balsamic Onions, Spanish Olives, Grilled Baby Peppers and House Pickled Vegetables

.....

Presented with Assorted Crusty Breads

.....

\$28 Per Guest

SHELLFISH RAW BAR

Jumbo Cocktail Shrimp

.....

Oysters on the Half Shell

.....

Crab Claws

.....

Presented with Tabasco Sauce, Cocktail Sauce, Mignonette Sauce and Lemon Wedges

.....

\$39 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

Mini Beef Wellington | \$7 Per Piece

.....

Poached Lobster Empanada | \$8 Per Piece

.....

Mini Cuban Sandwich, Sliced Pork, Ham, Swiss Cheese, Pickles and Yellow Mustard | \$7 Per Piece

.....

Grilled Oyster with Tomatillo Salsa | \$7 Per Piece

.....

Roasted Tomato, Mascarpone and Basil Arrancini | \$6 Per Piece

.....

CRUDITES

Cauliflower, Asparagus Spears, Broccoli, Celery Sticks, Baby Peppers, Snow Peas, Baby Carrots and Watermelon Radish

.....

Roasted Red Pepper Hummus, Sun-Dried Tomato Olive Tapenade and Spinach-Ranch Dip

.....

\$22 Per Guest

SEAFOOD CEVICHE

Lime Marinated Florida Rock Shrimp

.....

Line Caught Grouper with Aji Amarillo and Coconut Milk

.....

Tuna Poke with Peppers, Cilantro and Slivered Onions

.....

Served with Plantain Chips and Tortilla Chips

.....

\$28 Per Guest

CARVING STATIONS

An Ideal Complement to Any Reception for a Show-Stopping Experience! Not Intended for Use as Meal Substitution. Carving Stations Require (25) Person Minimum. Based on (1) Hour Service.

TURKEY*

Maple and Cardamom Brined Turkey, St. Augustine Rum Turkey Gravy

Radicchio and Arugula Salad with Dried Blueberries and Crumbled Goat Cheese, Honey-Lemon Vinaigrette

Garlic Whipped Potatoes

Crispy Roasted Balsamic Glazed Brussels Sprouts

Artisanal Rolls and Butter

*Chef Attendant Required \$200.00

\$22 Per Guest

LEG OF LAMB*

Roasted Sage Leg of Lamb, Natural Jus and Cilantro Gremolata

Baby Kale Salad with Heirloom Tomatoes, Carrot Ribbons, Roasted Pumpkin Seeds and Pickled Red Onions, Champagne Vinaigrette

Olive Oil and Basil Creamy Polenta

Tri-Colored Glazed Carrots, Fresh Herbs

Ciabatta Rolls and Butter

*Chef Attendant Required \$200.00

\$31 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

CHEF ACTION STATIONS

Not Intended for Use as Meal Substitution. Hotel Recommends Combination of (3) Stations. Action Stations Require (25) Person Minimum. Based on (1) Hour Service.

STREET TACOS AND TOSTONES

Chili Garlic Carnitas Mini Tacos with Pickled Slaw

Tostones Topped with Braised Beef Short Rib, Poblanos and Queso Fresco

Adobo Shredded Chicken Quesadillas

Tortilla Chips, Guacamole, Sour Cream, Pico de Gallo and Salsa

CAJA CHINA STATION*

Mojo Marinated Pork Loin, Mojo Onion Sauce

Tomato, Cucumber, Avocado and Sliced Red Onions, Citrus Vinaigrette

Congris Rice

Braised Yucca with Mojo Onion Sauce

Sliced Buttered, Toasted Cuban Bread

(Only Available for Evening Functions)

*Chef Attendant Required \$200.00

\$33 Per Guest

BEEF*

Dry Rubbed Smoked Tri-Tip, Mushroom Red Wine Sauce

Field Green Salad with Cucumber, Baby Tomatoes and Carrot Strings, Lemon-Poppy Vinaigrette

Boursin Mashed Potatoes

Paprika Roasted Cauliflower

Artisanal Rolls and Butter

*Chef Attendant Required \$200.00

\$31 Per Guest

FROM THE GARDEN

Hearts of Romaine, Sun-Dried Tomatoes, Manchego Cheese, Crumbled Chorizo and Garlic Croutons, Tomatillo-Ranch Dressing

Baby Wedges, Parma Ham Crisps, Balsamic Blistered Tomatoes, Shaved Cucumber and Blue Cheese Crumbles, Blueberry-Dijon Vinaigrette

Roja

No Chef Attendant Required

\$26 Per Guest

SEAFOOD AND VEGETABLE PAELLA*

Chicken, Spanish Chorizo, Seasoned Shrimp, Mussels and Fresh Fish

Served on Valencia Saffron Rice with Onions, Bell Peppers, Garlic and Green Peas

*Chef Attendant Required \$200.00

\$31 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

SWEET STATIONS

Action Stations Require (25) Person Minimum.

CREPE STATION*

Warm Made-To-Order French Crepes

Selection of Toppings:

Sliced Strawberries, Sliced Bananas, Blueberries and Toasted Coconut

Nutella, Whipped Cream, Sliced Almonds and Powdered Sugar

*Chef Attendant Required \$200.00

\$19 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

LATE NIGHT SNACKS

Service is Available Until 11:00pm. Sold by the Dozen or a 75% Minimum of the Total Guarantee.

CUBANO

Traditional Cuban Pastries Filled with Guava and Cream Cheese

\$60 Per Dozen

MINI CUBAN SANDWICHES

Individual Crudite Cups with Roasted Red Pepper Hummus

No Chef Attendant Required

\$22 Per Guest

MAC & CHEESE STATION*

Three Types: Five Cheese, Bacon and Lobster

Toppings: Scallions, Sliced Jalapeno and Caramelized Onions

*Chef Attendant Required \$200.00

\$35 Per Guest

BANANAS FOSTER STATION*

Classic Dessert Made From Flambeed Bananas with Dark Rum, Banana Liqueur, Cinnamon and Brown Sugar

Served with Vanilla Ice Cream

*Chef Attendant Required \$200.00

\$24 Per Guest

EMPANADAS

Selection of Beef, Chicken and Vegetable

\$58 Per Dozen

CHICKEN QUESADILLAS

Sliced Pork, Ham, Swiss Cheese, Pickles and Yellow Mustard

\$60 Per Dozen

BEEF SLIDERS

Presented with Cheddar Cheese and Fried Onion Strings

\$62 Per Dozen

DISPLAY STATIONS

WINGS AND TENDERS

Crispy Chicken Tenders

Buffalo Chicken Wings

Presented with Carrot Sticks, Celery Sticks, Ranch Dip and Blue Cheese Dip

House Made Mac & Cheese

\$20 Per Guest

BUILD YOUR OWN STREET TACO

Carne Asada, Pollo Asado and Carnitas

Flour Tortillas, Corn Tortillas and Tortilla Chips

Grilled Peppers and Onions

Sour Cream, Cilantro and Cotija Cheese

Pico de Gallo, Salsa Roja and Guacamole

\$25 Per Guest

MINI PASTRIES AND SWEETS

Assortment of Petit Fours

Chocolate Bon Bons, Eclairs and Fruit Tarts

Chocolate Covered Strawberries

Served with Cilantro Sour Cream and Salsa Roja

\$60 Per Dozen

PULLED PORK SLIDERS

BBQ Pulled Pork and Chipotle-Ranch Cole Slaw

\$62 Per Dozen

FLATBREAD PIZZA ASSORTMENT

Three Cheese, Margherita and BBQ Pulled Pork

\$17 Per Guest

SLIDER STATION

Beef Sliders, Turkey Sliders, BBQ Pulled Pork Sliders and Portobello Sliders

Hawaiian Slider Buns

Sliced American Cheese and Swiss Cheese

Fried Onion Strings and Pickle Chips

Ketchup, Mustard, Mayonnaise and Horseradish Aioli

Crispy French Fries

\$24 Per Guest

CARNIVAL STAND

Mini Corn Dogs

Mini Philly Cheese Steak Sandwiches with Peppers and Onions

Caramel Apple Empanadas

Pretzel Sticks with Grainy Mustard and Key West Local Beer Cheese Sauce

Warm Cinnamon Churros with Caramel Dipping Sauce

\$24 Per Guest

Key Lime Pie Shooters

Coffee, Decaffeinated Coffee and Hot Teas

\$24 *Per Guest*

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.



PLATED DINNER

Four-Course Delectable Menus Created by Our Chef to wow your attendees' taste buds. All Plated Dinners are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas.

CHEF'S PLATED DINNER RECOMMENDATION

Sugarcane Shrimp Skewer with Onion Hash, Avocado Crema and Ancho Garlic Oil

Mache and Papaya Salad with Hazelnuts and Caramelized Shallots, Blood Orange Vinaigrette

Beef Tenderloin and Bone Marrow Demi, Wild Mushroom Duxelles

Dauphinoise Potatoes

Roasted Parsnips and Honey Glazed Baby Carrots

Key Lime Tart with Whipped Cream, Lime Zest

Coffee, Decaffeinated Coffee and Hot Teas

\$106 *Per Guest*

BUILD YOUR OWN PLATED DINNER EXPERIENCE

STARTERS

Cheese Ravioli with Arugula Pesto, Sun-Dried Tomatoes, Watermelon Radish and Goat Cheese Spread

Oven Roasted Butternut Squash Soup

Butter Garlic Prawn and Scallop Duo with Creamy Boursin

SALADS

Watermelon Salad with Baby Spinach and Crumbled Feta Cheese, Basil-Yogurt Dressing

Frisee and Endive Salad with Thin Sliced Red Apples, Candied Pecans and Blue Cheese Crumbles, Sweet Brown Butter Dressing

Polenta and Basil Oil

.....

.....

HERB MARINATED PORK CHOP

Roasted Purple Potatoes

.....

Turnip and Shallot Hash with Broccolini

.....

Coffee, Decaffeinated Coffee and Hot Teas

.....

Apple Pan Jus

.....

\$83 *Per Guest*

HERB ROASTED GROUPER

Gremolata

.....

Spinach Risotto

.....

Asparagus and Baby Sweet Peppers

.....

Coffee, Decaffeinated Coffee and Hot Teas

.....

\$91 *Per Guest*

FILET MIGNON

Whiskey Demi

.....

Garlic Whipped Potatoes

.....

Grilled Asparagus

.....

Coffee, Decaffeinated Coffee and Hot Teas

.....

\$98 *Per Guest*

Rocket Greens with Grapefruit Supremes, Chopped Hazel Nuts and Shaved Cucumber, Pomegranate Balsamic Glaze

.....

Organic Baby Greens with Dried Cranberries, Goat Cheese and Toasted Almonds, White Balsamic Vinaigrette

.....

ALL NATURAL AIRLINE CHICKEN BREAST

Thyme Jus

.....

Crushed Fingerling Potato with Manchego Cheese

.....

Spiced Carrot Puree and Sauteed Garlic Spinach

.....

Coffee, Decaffeinated Coffee and Hot Teas

.....

\$85 *Per Guest*

CORIANDER CRUSTED CORVINA

Brown Butter Sauce

.....

Roasted Tomato and Parsley Quinoa

.....

Caramelized Carrots and Baby Bell Peppers

.....

Coffee, Decaffeinated Coffee and Hot Teas

.....

\$93 *Per Guest*

VEGETARIAN OPTIONS

MONDAY
Artichoke, Roasted Peppers and Chickpea Tagine with Olives and Preserved Lemons

.....

TUESDAY
Grilled Squash, Brabant Potatoes, Warm Tomato Concasse and Tofu Curry

.....

WEDNESDAY
Quinoa Stuffed Creole Tomato with Herb Roasted Squash and Pepper Coulis

.....

THURSDAY
Praire Stew with Lentils, Chickpeas, Cracked Wheat, Tomato, Fresh Coriander Leaves, Red Onion and Sun-Dried Tomatoes

.....

FRIDAY
Spelt and Root Vegetable Risotto, Seared Grape Tomatoes and Spicy Arugula

.....

SATURDAY
Grilled Portobello Mushrooms, Yellow Wax Beans, Haricot Verts, Tomato Confit, Cilantro Rice and Pea Shoot Salad with Truffle Vinaigrette

.....

SUNDAY
Roasted Vegetable Kabobs, Dried Fruit and Quinoa Pilaf, Sweet

Chili Sauce

\$83 Per Guest

DESSERTS

Triple Chocolate Mousse Cake

Flourless Chocolate Cake with Farmhouse Cream, Strawberry Coulis and Fresh Berries

Chocolate Sponge Cake with Grand Marnier and Whipped Cream, Fresh Raspberries

GLUTEN FREE

Daily Market Fish Selection with Potato Puree, Artichokes, Lemon and Capers | \$91 Per Guest

Local Harvest Pastured Chicken Breast, Grilled Asparagus and Morel Sauce | \$85 Per Guest

VEGAN OPTIONS

Roasted Cauliflower Steak with Pickled Peppers, Pine Nuts and Mint Pesto

Vegan Red Lentil Chili Shepherds Pie with Sweet Potato Crust

\$83 Per Guest

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

PERSONAL PREFERENCE

Designed to Offer your Attendees a Premier Restaurant Experience in an Event Setting. Attendees will have the Preference to Select from FOUR Main Course Options. Event Planner to Pre-Select Starter, Salad and Dessert for All Guests. Custom Printed Menus will be Provided at Each Place Setting.

PERSONAL PREFERENCE MENU

1. Planner Chooses Starter, Salad and Dessert In Advance.

2. A Custom Printed Menu Featuring (4) Entree Selections is provided for your guests.

3. Specially Trained Servers Take Guest's Orders as they are Seated.

\$109 Per Guest

PLANNER'S CHOICE SALAD

Endive and Radicchio Salad with Watermelon Radish, Shaved Pickled Bermuda Onions, Toasted Flax Seeds and Manchego Cheese, Dijon Vinaigrette

Heirloom Florida Tomatoes, Buffalo Mozzarella Cheese and Baby Spinach, Balsamic Glaze Drizzle

Arugula Salad with Maple Roasted Butternut Squash, Dried Cranberries, Spiced Pepitas and Goat Cheese Crumbles, Champagne Vinaigrette

PLANNER'S CHOICE STARTER

Tomato and Barley Soup with Sour Cream and Cilantro

Floridian Crab Cake, Roasted Asparagus, Mango and Poblano Pepper Relish

Ancho Seared Scallops with Shaved Radish, Rocket Greens and Mango Puree, Chili Oil

Golden Candy Stripe Beets with Baked Goat Cheese, Sweet Pickled Red Onion and Cucumber Rolls, Micro Greens

INDIVIDUAL GUEST'S CHOICE ENTREE

Pepper Crusted Beef Tenderloin, Whiskey Demi Garlic Whipped Potatoes, Grilled Asparagus

Rosemary Roasted Rack of Lamb, Mustard Shallot Sauce Potatoes Au Gratin, Roasted Baby Carrots and Crispy Balsamic Glazed Brussel Sprouts

Achiote and Oregano Marinated Grilled Airline Chicken Breast, White Wine Butter Sauce Baked Herbed Fingerling Potatoes, Roasted Cherry Tomatoes and Zucchini

Grilled Cantaloupe with San Daniele Ham, Burrata Cheese,
Shaved Red Onion and Chive Oil, Balsamic Glaze

Baked Grouper, Champagne Grapefruit Beurre Blanc
Pumpkin Risotto, Grilled Asparagus

Gremolata Rubbed Florida Mahi, Grilled Pineapple Salsa
Cilantro Rice, Roasted Seasonal Baby Vegetables

PLANNER'S CHOICE DESSERT

Cream of Coconut Cake with Raspberries and Toasted Coconut, Mango Puree

Tiramisu, Fresh Strawberries
Chocolate Sauce, Berry Compote

Triple Chocolate Torte, Fresh Raspberries

Triple Chocolate Mousse Cake

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

BUFFET DINNER

Treat Your Attendees to a Variety of Options with our Chef Inspired Dinner Buffets. All Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Teas. \$250 Surcharge for Groups Less than 25 Guests.

OFF THE ISLE

Shrimp Bisque with Chive Creme Fraiche

Rolls and Butter

Frisee Salad with Mandarins, Sweet Baby Pepper Rings, Dried Cranberries and Pancetta Lardons, Papaya Vinaigrette

Shaved Iceberg Salad with Strawberries, Scallions, Purple Cabbage, Carrot Ribbons and Dried Cherries, Sweet Orange-Garlic Dressing

Roasted Leg of Lamb with Coconut Curry Sauce

Caribbean Oxtail with Carrot Pepper Slaw

Jerk Seasoned Fried Snapper with Grilled Oranges and Fire Roasted Red Peppers

Red Beans and Rice

Roasted Squash with Chili and Lime

Rum Cake

Raspberry Chocolate Tart

Coffee, Decaffeinated Coffee and Hot Teas

\$101 Per Guest

HARVEST

Roasted Corn Chowder with Herb Creme Fraiche

Rolls and Butter

Pea Tendril Salad with Radish, Queso Fresco, English Peas and Cracked Pepper, Honey-Grapefruit Vinaigrette

Chopped Harvest Salad with Shredded Romaine, Sliced Red Apples, Crumbled Gorgonzola and Maple Pecans, Cider Vinaigrette

Avocado Oil Poached Cobia with Citrus Salad and Passion Fruit Beurre Blanc

Mojo Rubbed Rotisserie Chicken with Green Papaya Slaw

Braised Beef Short Ribs with Brown Bourbon Sauce

Roasted Fingerling Potatoes with Fresh Herbs

Steamed Cauliflower with Olive Oil, Lemon and Herbs, Honey Sriracha Carrots

Nutella Cheesecake

Pineapple Bread Pudding with Bourbon Caramel

Coffee, Decaffeinated Coffee and Hot Teas

\$101 Per Person

CALLE OCHO

Sopa de Platanos with Toston Crouton and Coriander Crema
Sliced Buttered Cuban Bread
Build Your Own Cuban Cobb Salad: Romaine Hearts, Cherry Tomatoes, Scallions, Black Beans, Avocado, Bacon Bits, Cotija Cheese, Chicken Cubes and Pickled Red Onions, Cilantro-Ranch Dressing
Rock Shrimp Ceviche with Aji Amarillo, Fresh Lime and Red Onions
Ropa Vieja (Shredded Beef Stew)
Seared Snapper, Mango Jicama Slaw
Mojo Marinated Free Range Grilled Chicken
Congris Rice
Fried Sweet Plantains
Fried Yucca with Mojo Onion
Grilled Zucchini and Squash
Guava Cheesecake
Caramel Flan
Coffee, Decaffeinated Coffee and Hot Teas
\$100 <i>Per Guest</i>

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

ALTERNATIVE OPTIONS

We Will Gladly Accommodate Any Dietary Needs.

MONDAY

Artichoke, Roasted Pepper and Chickpea Tagine with Olives and Preserved Lemons
--

WEDNESDAY

Quinoa Stuffed Creole Tomato with Herb Roasted Squash and Pepper Coulis

FRIDAY

Spelt and Root Vegetable Risotto, Seared Grape Tomatoes and Spicy Arugula

SOUTH BEACH

Mussels and Chorizo Caldo
Rolls and Butter
Organic Baby Greens with Dried Cranberries, Goat Cheese and Toasted Almonds, White Balsamic Vinaigrette
Roasted Beets with Caramelized Walnuts, Sherry Vinaigrette
Floridian Crab Cake, Roasted Asparagus, Mango and Poblano Pepper Relish
Paprika and Oregano Rubbed Grilled Ribeye Served with Roasted Salsa Verde
Jerk Rubbed Chicken with Mango Salsa
Saffron Linguini with Shrimp and Mussels, Fresh Herbs
Roasted Potato Medley with Herbed Butter
Crispy Roasted Balsamic Glazed Brussels Sprouts
Assorted Macaroons
Strawberry Shortcake with Fresh Whipped Cream
Coffee, Decaffeinated Coffee and Hot Teas
\$102 <i>Per Guest</i>

TUESDAY

Grilled Squash, Brabant Potato, Warm Tomato Concasse, Tofu Curry
--

THURSDAY

Praire Stew with Lentils, Chickpeas, Cracked Wheat, Tomato, Fresh Coriander Leaves, Red Onion and Sun-Dried Tomatoes
--

SATURDAY

Grilled Portobello Mushrooms, Yellow Wax Beans, Haricot Verts, Tomato Confit, Cilantro Rice and Pea Shoot Salad with Truffle Vinaigrette
--

SUNDAY

Roasted Vegetable Kabobs, Dried Fruit and Quinoa Pilaf, Sweet Chili Sauce

GLUTEN FREE

Local Harvest Pastured Chicken Breast, Grilled Asparagus and Morel Sauce

Daily Market Fish Selection with Potato Puree, Artichokes, Lemon and Capers

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

VEGAN

Vegan Red Lentil Chili Shepards Pie with Sweet Potato Crust

Roasted Cauliflower Steak with Pickled Peppers, Pine Nuts and Mint Pesto



SIGNATURE WINE SERIES

Our Signature Wine Series is Seasonally Inspired and Handcrafted for Hyatt Hotels.

CHATEAU ST. MICHELLE, SAUVIGNON BLANC, COLUMBIA VALLEY

\$51 Per Bottle

CHATEAU ST. MICHELLE, ROSé, COLUMBIA VALLEY

\$51 Per Bottle

COLUMBIA CREST, “GRAND ESTATES” RED WINE BLEND, COLUMBIA VALLEY

\$51 Per Bottle

PINOT GRIGIO, VENETO, ITALY

Hyatt Signature Wine Series, Canvas By Michael Mondavi

\$47 Per Bottle

CHARDONNAY, CALIFORNIA

\$47 Per Bottle

PINOT NOIR, CALIFORNIA

\$47 Per Bottle

MERLOT, CALIFORNIA

\$47 Per Bottle

CABERNET SAUVIGNON, CALIFORNIA

\$47 Per Bottle

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

BUBBLES, WHITE WINES & RED WINES

We invite you to peruse our wine list arranged by varietal. From a light white wine to full-bodied red, there is something for every palate and occasion.

RED WINES

“Nielson” by Byron, Pinot Noir, Santa Barbara County | \$41 Per Bottle
Flavors of Dark Berry and Cherry with Hints of Floral and Mineral Notes.

Pascual Toso, Malbec, Argentina | \$41 Per Bottle
Aromas of Plum and Quince with Slight Elegant Oak.

J. Lohr Los Osos, Merlot, Paso Robles | \$48 Per Bottle
Brambly Fruit Aromas of Plum and Pomegranate are Integrated with a Barrel Signature of Mocha and Baking Spice.

William Hill, Cabernet Sauvignon, Central Coast | \$48 Per Bottle
A Touch of Sweetness from the Ripe, Dark Fruit Accented by Bing Cherries and Ripe Plums.

WHITE WINES

Villa Maria Private Bin, Sauvignon Blanc, Marlborough, NZ | \$45 Per Bottle
Aromas of Snow Peas, Zesty Limes and Freshly Picked Herbs with Flavors of Melon, Passion Fruit and Ruby Red Grapefruit.

HandCraft, Chardonnay, California | \$42 Per Bottle
Lovely Floral and Honey Aromatics with Hints of Lemon Zest, Green Apple and Toasty Oak with Flavors of Honey and Pear.

BUBBLES

Pascual Toso, Brut, Argentina | \$44 Per Bottle
Soft, Floral Notes with a Light Citrus Fruit Finish.

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

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

\$15 Per Drink

PALOMA

Classic Mexican Cocktail with Don Julio Blanco Tequila, Fresh Lime Juice, Grapefruit Soda, Club Soda and Salted Rim.

\$15 Per Drink

MOJITOS

Traditional Cuban Cocktail with Bacardi White Rum, Sugar, Lime Juice, Soda Water and Mint. Enhance with Seasonal Fruits.

\$15 Per Drink

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.

BAR PACKAGES

Selection of Per Hour, Per Drink or Cash Bar. The Perfect Beverage Offering is Available for Your Event.

SIGNATURE HOST - SPONSORED BAR PER PERSON

First Hour | \$33
.....
Each Additional Hour | \$16
.....

TOP TIER SPONSORED BAR PER PERSON

First Hour | \$44
.....
Each Additional Hour | \$17
.....

DELUXE HOSTED BAR PER DRINK

Full Bar Set-Ups are Included in Package.
Charges Based on Actual Number of Drinks Consumed.
.....
Deluxe Cocktails | \$15
.....
Domestic Beer & IPA | \$9
.....
Premium & Imported Beer | \$10
.....
House Wines & Champagne | \$11
.....
Cordials | \$15
.....
Hard Seltzer | \$8
.....
Bottled Still & Sparkling Waters/Fruit Juices/Soft Drinks/Red Bull | \$6
.....

SIGNATURE SELECTION

Vodka: Conciere Gin: Conciere Silver Rum: Conciere Silver
Tequila: Conciere Bourbon: Conciere Whiskey: Conciere
Scotch: Conciere Cordials: DeKuyper Cocktails included on
package Margarita Paloma Gin & Tonic Old Fashion Mojito
White Claw Hard
.....

TOP TIER SELECTON

DELUXE HOST - SPONSORED BAR PER PERSON

First Hour | \$39
.....
Each Additional Hour | \$16
.....

SIGNATURE HOST-SPONSORED BAR PER DRINK

Full Bar Set-Ups are Included in Package.
Charges Based on Actual Number of Drinks Consumed.
.....
Signature Cocktails | \$14
.....
Domestic Beer & IPA | \$9
.....
Premium & Imported Beer | \$10
.....
House Wines & Champagne | \$11
.....
Cordials | \$15
.....
Hard Seltzer | \$8
.....
Bottled Still & Sparkling Waters/Fruit Juices/Soft Drinks/Red Bull | \$6
.....

TOP TIER HOST SPONSORED BAR PER DRINK

Full Bar Set-Ups are Included in Package.
Charges Based on Actual Number of Drinks Consumed.
.....
Top Tier Cocktails | \$16
.....
Domestic Beer & IPA | \$9
.....
Premium & Imported Beer | \$10
.....
Upgraded Seasonal Wine & Champagne | \$13
.....
Cordials | \$15
.....
Hard Seltzer | \$8
.....
Bottled Still & Sparkling Waters/Fruit Juices/Soft Drinks/Red Bull | \$6
.....

DELUXE SELECTION

Vodka: Smirnoff Red Gin: Beefeater Rum: Bacardi Superior
Tequila: Sauza Gold Bourbon: Jim Beam White Label Irish:
Jameson Scotch: Monkey Shoulder Cordials: DeKuyper
Cocktails included on package Margarita Paloma Gin & Tonic
Old Fashion Moj
.....

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

All Prices are Subject to 26% Service Charge and 9% State Sales Tax.