

# MEETING & EVENT MENUS



### Continental Breakfast

Lighter breakfast options to begin your day All Breakfasts include Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.

CONTINENTAL BREAKFAST
Argyle Farms Greek Yogurt <b>V GF</b>
Gluten Free Granola <b>V GF</b>
Market Berries <b>VGN GF</b>
Seasonal Sliced Fruit Selections <b>VGN GF</b>
New York Bagels <b>V</b>
Atlantic Smoked Salmon with Tomatoes, Red Onion, Capers <b>GF</b>
House Made Croissants and Pain au Chocolat <b>V</b>
<i>\$80</i> Per Guest

Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.

# Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$110 per guest. All Breakfasts include Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.

MONDAY AND THURSDAY	TUESDAY, FRIDAY AND SUNDAY
Argyle Farms Greek Yogurt	Argyle Farms Greek Yogurt
Gluten Free Granola	Gluten Free Granola
Market Berries and Seasonal Sliced Fruits Selection	Market Berries and Seasonal Sliced Fruits Selection
New York Bagels  • Atlantic Smoked Salmon, Tomatoes, Red Onion, Capers	New York Bagels  • Atlantic Smoked Salmon, Tomatoes, Red Onion, Capers
House Made Croissants and Pain au Chocolat	House Made Croissants and Pain au Chocolat
Roasted Squash and Feta Frittata <b>V GF</b>	Cage Free Scrambled Eggs, Spinach, Mushrooms, Tomatoes <b>V GF</b>
Esposito's Chicken Sausage <b>GF</b>	Esposito's Chicken Sausage <b>GF</b>

Applewood Smoked Bacon <b>GF</b>	Applewood Smoked Bacon <b>GF</b>
Roasted Sweet Potato Hash <b>GF</b>	Smoked Paprika Hash Browns <b>V GF</b>
\$105 Per Guest	<i>\$105</i> Per Guest
WEDNESDAY AND SATURDAY	
Argyle Farms Greek Yogurt	
Gluten Free Granola	
Market Berries and Seasonal Sliced Fruits Selection	
New York Bagels  • Atlantic Smoked Salmon, Tomatoes, Red Onion, Capers	
House Made Croissants and Pain au Chocolat	
Cage Free Scrambled Eggs, Fresh Herbs <b>V GF</b>	
Esposito's Chicken Sausage <b>GF</b>	
Applewood Smoked Bacon <b>GF</b>	
Roasted Potato Hash with Kale and Caramelized Onions <b>V GF</b>	
\$105 Per Guest	

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### Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are sold as an addition to the Continental Breakfast or a Breakfast of the Day. The minimum order is equal to the guarantee for the meal.

### SANDWICHES & EGG OPTIONS

Cage Free Fried Egg Sandwiches | \$25 Per Guest Applewood Smoked Bacon, NY Cheddar Cheese

Scrambled Egg Whites Sandwiches | \$25 Per Guest Spinach, Sliced Tomato, Provolone Cheese

Omelet Station | \$35 Per Guest

• Cage Free Farm Eggs and Egg Whites

### ADDITIONAL SELECTIONS

Oats | \$19 Per Guest

- Hot Oatmeal
- Brown Sugar, Honey, Dried Cranberries, Chia Seeds, Flax Seeds, Cinnamon, Maple Syrup

Avocado Toast | \$25 Per Guest

 Smashed Avocado, Cilantro, Red Chili Flakes, Lime, Chia Seeds, Flax Seeds, Pomegranate Seeds, Radish

- Pat LaFrieda Breakfast Sausage, Applewood Smoked Bacon, Ham, Heirloom Tomatoes, Wild Mushrooms, Bell Peppers, Onions, Baby Spinach, NY Cheddar Cheese, Feta Cheese
- (1) Chef Attendant Required per 25 Guests \$400/each

Smoked Salmon Eggs Benedict | \$25 Per Guest Smoked Salmon, Sauteed Spinach, Capers, Poached Cage Free Farm Eggs, Hollandaise Sauce, English Muffin

New York Eggs Benedict | \$25 Per Guest Prosciutto Cotto, Poached Cage Free Farm Eggs, Herb Hollandaise Sauce, English Muffin

Mini Breakfast Quiche (V) - Select (2)  $\bf V$  | \$25 Per Guest - Bacon and Gruyere - Spinach and Mushroom -Tomato and Feta

Breakfast Burrito - Cage Free Eggs, Spanish Smokey Chorizo, Cheddar in a Flour Tortilla with Salsa Roja | \$25 Per Guest • Nine Grain Bread, Gluten Free Bread Available Upon Request

European Breakfast | \$35 Per Guest

- Hard Boiled Eggs
- Selections of Local Charcuterie and Local Cheeses, Artisan Breads, Butter, Sweet Jams

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### Break Packages

Our Chef has curated menus for each break package to provide variety and ensure we aren't repeating options. Break packages served for up to 1 hour, unless otherwise noted.

#### CENTRAL PARK SNACK BREAK

Gourmet Popcorn to Include: VGF

- Black Truffle Sea Salt
- Honey Sriracha
- Caramel

Hickory Smoked Almonds VGN GF

Coney Island Franks in a Blanket, Mustard

Assorted Cake Pops V

**\$40** Per Guest

### NEW YORK MINUTE BREAK

Build Your Own Trail Mix: V

 Andaz Honey Chocolate Truffles, Gluten Free Granola, Cashews, Hazelnuts, Pistachios, Dried Cherries, Dried Apricots, Dried Apples, Malted Milk Balls, Yogurt Pretzels, Roasted Edamame

\$35 Per Guest

# REFRESH

Coconut Overnight Oats with Cacao Nibs and Pistachio VGN GF

#### DOUGHNUTTERY

Assortment of Unique & Fun Flavored Mini Doughnuts V

Individual Cubed Fruit Salad Coupes <b>VGN GF</b>	Made Fresh in NYC's Chelsea Market Among the Best Doughnuts in New York since 2012
Tomato, Mozzarella, Basil Skewers <b>VGN GF</b>	<i>\$38</i>
Individually Bottled Cold Pressed Juices <b>VGN GF</b>	··· \$30 Per Guest
\$40 Per Guest	··
MILK AND COOKIES BREAK	MEZE
Miniature Cookies to Include: <b>V</b> • Chocolate Chip	Miniature Hummus Jars with Marinated Peppers VGN GF
• Sugar	Miniature Tabbouleh Salad <b>V</b>
Oatmeal	Miniature Whipped Feta Jars with Pomegranate <b>V GF</b>
Ronnybrook Milk and Ronnybrook Chocolate Milk <b>V</b>	Pita and Baguettes <b>V</b>
\$40 Per Person	\$40 Per Guest
Assorted Beef Jerky  Hard Boiled Eggs <b>V GF</b> Cubed Cheddar and Pepperjack Cheeses <b>V GF</b> Hickory Smoked Almonds <b>V CN</b>	
Prices are subject to 24% taxable service charge and current New York sales ta on availability and market conditions. A La Carte Bakeries and Snacks	ax of 8.875%.Fall/Winter October 1, 2025 - March 31, 2026.Menu pricing may change ba
Variety of goods available during morning and afternoon breaks.	
BAKERIES, FRUITS AND VEGGIES, YOGURT	SNACKS
Seasonal Whole Fruits <b>VGN GF</b>   \$14 Per Guest	Black Truffle and Sea Salt Popcorn <b>VGN GF</b>   \$14 Per Guest
New York Bagels with Cream Cheese, Sweet Farm Butter and	Assorted KIND and CLIF Bars $\mathbf{V} $ \$13 Per Guest

Jams V | \$20 Per Guest Assorted Individual Bags of Chips V | \$10 Per Guest Fruit Satays VGN GF | \$14 Per Guest Table Snacks - To be placed on the meeting tables and refreshed throughout the day V | \$18 Per Guest Raw Garden Vegetables and Hummus VGN GF | \$22 Per Guest Choose (2) of the Following: • Chocolate Covered Espresso Beans Marco's Chocolate Chip Cookies V | \$19 Per Guest M&Ms • Hickory Smoked Almonds Valrhona Brownies and Blondies V | \$19 Per Guest Chocolate Peanut Butter Pretzel Bites Build Your Own Yogurt Parfait V | \$20 Per Guest • Wasabi Peas • Argyle Farms Greek Yogurt • Assorted Berries • Granola Honey

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### A La Carte Beverages

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

#### **COFFEE AND TEA**

All Day Beverage Package - Unlimited Based on 8 Hours of Service  $\mid$  \$65 Per Guest

- La Colombe Coffee Regular and Decaffeinated
- Harney and Sons Selection of Teas
- Pepsi, Diet Pepsi, Starry
- Proud Source Still and Sparking Water
- Red Bull + Sugar Free Red Bull Available Upon Request Only

Half Day Beverage Package - Unlimited Based on 4 Hours of Service | \$50 Per Guest

- La Colombe Coffee Regular and Decaffeinated
- Harney and Sons Selection of Teas
- Pepsi, Diet Pepsi, Starry
- Proud Source Still and Sparking Water
- Red Bull + Sugar Free Red Bull Available Upon Request Only

Individual La Colombe Draft Latte Cans | \$14 Each

Nespresso Enhancement | \$10 Each

Nespresso Espresso and Cappuccino Machines with variety of coffee selections.

SOFT DRINKS

#### STILL WATER & SPARKLING WATER

Saratoga Bottled Still Water | \$10 Each

Saratoga Bottled Sparkling Water | \$10 Each

HYDRATION STATION

Pepsi, Diet Pepsi, Starry Soft Drinks   \$10 Each	Dispensers of House Made Infused Water - Choose (1) Selection:   \$12 Per Guest • Cranberry Lemon Water • Orange, Grapefruit and Rosemary Water
	Build Your Own Seltzer Station   \$25 Per Guest  Plain LaCroix  Lime LaCroix  Assorted Syrups to Include - Lime, Strawberry, and Mango  Fruit to Include - Lemons, Limes, Strawberries and Blueberries
SPECIALTY BOTTLED BEVERAGES	AND MORE
Iced Teas   \$10 Each	Individually Bottled Cold Pressed Juices   \$14 Per Person
Lemonade   \$10 Each	
Lunch of the Day	
Chef has curated menus for each day to provide variety and ensure we are	d to make planning your event easy – and it's the sustainable choice, too! Our en't repeating options. All prices noted are for the designated day only, if e Day include Coffee, Decaffeinated Coffee & Harney & Sons Tea Selections.
FROM THE KITCHEN TABLE - MONDAY AND THURSDAY	FALL HARVEST - TUESDAY, FRIDAY AND SUNDAY
	Potato Leek Soup with Herbed Cheese Garnish <b>V GF</b>
Butternut Squash Bisque, Cinnamon Maple Crema <b>V GF</b>	Shredded Brussel Sprouts Caesar Salad with Pumpernickel
Spinach, Honeycrisp Apples, Dried Cranberries, Goat Cheese, Red Onion, Candied Pecans, Apple Cider Vinaigrette <b>V GF</b>	Croutons <b>V</b> Roasted Beets and Squash Salad with Crispy Chickpeas, Carrot
Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette <b>V GF</b>	Ginger Dressing <b>V GF</b>
Scallion Garlic Chicken Breast, Teriyaki Jus <b>GF</b>	Braised Short Rib, Parmesan Risotto
OCALIION OARIIC CHICKEN DIEASL, TEHVAKI JUS <b>U</b> F	

VGN

Miso Icelandic Cod, Sweet Soy Reduction

Roasted Squash and Tofu with Soy Honey Chili Ginger  ${\sf VGN}$ 

Salmon, Dijon Beurre Blanc, Roasted Fennel **GF** 

Pesto Orzo with Roasted Butternut Squash and Pumpkin Seeds

Tiramisu <b>V</b>	Caramel Ganache Tart <b>V</b>
Apple Crumble Tart with Chantilly Cream <b>V</b>	Peanut Butter Trifle <b>V</b>
<i>\$130</i> Per Guest	<i>\$130</i> Per Guest
FARM FRESH - WEDNESDAY AND SATURDAY	SANDWICH LUNCH
Cream of Mushroom and Wild Rice Soup <b>V</b>	Includes Starters and Desserts of the Day
Arugula Pear Salad, Candied Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette <b>V GF</b>	Substitute hot entrees in any day's buffet with the following gourmet sandwiches:
Roasted Cauliflower Salad, Creamy Honey Mustard Vinaigrette <b>V GF</b>	<ul> <li>Soppressata, Salami, Provolone, Lettuce, Tomato, Onion, Pepperoncini</li> <li>Roasted Turkey BLT on Sourdough</li> </ul>
Roasted Sirloin with Mushroom Marsala <b>GF</b>	<ul> <li>Jersey Beefsteak Tomato, Mozzarella, Pesto on Ciabatta (Gluten Free Bread Available Upon Request)</li> </ul>
Panko Crusted Chicken Breast, Parmesan and Vodka Sauce	\$130 Per Guest
Crispy Tofu Ratatouille <b>VGN GF</b>	
House Made Berry Vanilla Bread Pudding <b>V</b>	
Honey Pecan Tarts <b>V</b>	
\$130 Per Guest	

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## Grab 'n Go Lunch

Our Grab 'n Go 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.

GRAB AND GO LUNCH	SELECT (1) SALAD
Select (1) Item from Salad, (2) Items from Sandwiches and (1) Item from Dessert Add an additional sandwich selection for \$15 per guest.	Spinach Salad with Honeycrisp Apples, Dried Cranberries, Goat Cheese, Red Onions, Candied Pecans with Apple Cider Vinaigrette
\$110 Per Guest	Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette

SELECT (2) SANDWICHES

SELECT (1) DESSERT

Soppressata, Salami, Provolone, Lettuce, Tomato, Onion,	Marco's Chocolate Chip Cookies
Pepperoncini	Valrhona Dark Chocolate Brownies
Roasted Turkey BLT on Sourdough	White Chocolate Blondies
Jersey Beefsteak Tomato, Fresh Mozzarella, Pesto on Ciabatta	
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Hors D'oeuvres	
Our bite-size, mouth-watering appetizers are best served during a reception to enjoy.	on prior to dinner. We offer a variety of cold and hot options for your attendees
BASED ON ONE HOUR OF SERVICE	COLD SELECTIONS
(4) Selections   \$62 Per Guest	Tuna and Avocado Poke, Sesame Cone
(6) Selections   \$70 Per Guest	Poached Shrimp Cocktail
	Sliced Sirloin Crostini, Herbed Horseradish Aioli
	Crostini with Whipped Ricotta and Fig Jam $oldsymbol{V}$
	Lobster Roll, Herbed Lemon Aioli
	Goat Cheese Crostini with Apricot Marmalade, Pistachio <b>V</b>
	Classic Bruschetta on Crostini <b>V</b>
	Caprese Kabob - Cherry Tomatoes, Mozzarella Bocconcini, Basil
	Hummus and Crispy Chickpea on Cucumber VGN GF
WARM CELECTIONS	
WARM SELECTIONS	
Vegetable Empanada with Cheddar and Pepperjack <b>V</b>	
Mushroom Taleggio Arancini <b>V</b>	
Raspberry and Brie Crisp <b>V</b>	
Potato Croquette with White Truffle <b>V</b>	

\$47 Per Guest	<b>\$47</b> Per Guest
House Made Jam, Rooftop Honey, Assorted Breads	Whole Grain Mustard, Cornichons, Baguette
Local Selection of Cow, Sheep, and Goat Cheese	Sopressata, Capicola, Mortadella
LOCAL CHEESE BOARD V	SALUMERIA BIELLESE CHARCUTERIE BOARD
	\$50 Per Guest
\$38 Per Guest	Soy, Ponzu and Thai Chili Dipping Sauces
	····· Peking Duck Spring Rolls
Naan Bread, Pita Chips	······ Vegetarian Pad Thai <b>V</b>
Hummus, Babaganoush, Whipped Feta <b>V GF</b>	Dumplings
UNION SQUARE FARMER'S MARKET BOARD  Seasonal Market Vegetables VGN GF	ASIAN STATION  Chicken and Lemongrass Potstickers, Kale and Vegetable
-	que possibilities from exceptional cheeses to locally inspired food stations.
Presentation Stations	
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Root Vegetable Kabob <b>VGN</b>	
Short Rib Empanada with Manchego	
Lobster Mac and Cheese Bites	
Spinach and Swiss Puff <b>V</b>	
Wagyu Franks in a Puff Pastry	
Goat Cheese and Honey Phyllo Triangle <b>V</b>	
Pat LaFrieda Slider, Ground Beef, NY Cheddar, Onion Jam	

MAC AND CHEESE STATION

Pasta Selections

NEOPOLITAN FLATBREAD

Select (3) of the Following:

Yellow Cheddar White Cheddar Margerita V Crushed Tomatoes, Mozzarella, Basil Select One Item for Each Pasta: Lobster Biellese Bacon Local Pepperoni, Crushed Tomatoes, Mozzarella, Mike's Hot • Truffle Mushrooms Toppings to Include: Funghi V • Bacon Bits Caramelized Onion, Mushroom, Whipped Ricotta, Balsamic • Scallions Drizzle Breadcrumbs Butternut Squash V \$50 Per Guest Butternut Squash, Sage, Bacon, Whipped Ricotta *\$50* Per Guest SUSHI SFOGLINI PASTA STATION Based on 5 Pieces Per Guest Select (2) Pastas: Rigatoni, Penne, Farfalle Assorted Rolls to Include: • Spicy Tuna Rolls Select (2) Sauces: • Salmon & Avocado Rolls Bolognese, Rustic Tomato Ragu, Puttanesca, Basil Pesto, Vodka, • California Rolls Amatriciana Soy Sauce, Ginger & Wasabi \$50 Per Guest *\$70* Per Guest OYSTERS XO **SLIDERS** Select (3) of the Following: Fresh Oysters, shucked and topped to order by uniformed Oyster Guys or Oyster Gals from ou Pat LaFrieda Ground Beef, NY Cheddar, Onion Jam Condiments include Fresh Lemon Juice, House Made Shallot Spicy Chicken, Pickle, Spicy Mayo Vinaigrette, Bloody Mary Mix, Coc Chicken Parm Slider Minimum Guarantee of 25 Guests Required. Subject to Availability. Two Week Notice Requir Short Rib and Gouda Slider One Hour of Service - \$60 Per Guest Eggplant Parm Slider V Two Hours of Service - \$80 Per Guest Roasted Red Pepper, Mozzarella, Balsamic Slider V

\$50 Per Guest

All Served on Sourdough Bread Select (3) of the Following:	
Cheddar <b>V</b>	
Brie and Fig <b>V</b>	
Ham and White Cheddar	
Cheddar and Bacon	
\$50 Per Guest	
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Carving Stations	
An ideal complement to your reception, our carving stations feat Required - \$400 per attendant for up to three hours. All carving st	ure show-stopping meat or fish with Chef's personally selected sides. Station Attendant ations include an assortment of fresh rolls and butter.
TURKEY	PORCHETTA
Heritage Breed Turkey	Porchetta
Roasted Pan Jus	Salsa Verde
Cranberry Compote	\$50 Per Guest
\$45 Per Guest	
BEEF TENDERLOIN	PRIME RIBEYE
Black Pepper and Coffee Crusted Beef Tenderloin	Salt Crusted Prime Beef Ribeye
Malbec Reduction	Horseradish Creme Fraiche
\$55 Per Guest	\$58 Per Guest
SALMON	NY STRIP
Herb Roasted Atlantic Salmon	Dry Aged NY Strip
Champagne Beurre Blanc	Bearnaise Sauce

\$55 Per Guest

GRILLED CHEESE

\$50 Per Guest

Roasted Petite Carrots  Baby Squash  Brown Butter Green Beans  Garlicky Swiss Chard  Roasted Brussels Sprouts  Whipped Potatoes  Root Vegetable Hash  \$20 Per Guest  Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.  Reception Packages  Chef's Favorite Reception Staples  CHEF RECOMMENDS RECEPTION PACKAGE
Brown Butter Green Beans  Garlicky Swiss Chard  Roasted Brussels Sprouts  Whipped Potatoes  Root Vegetable Hash  \$20 Per Guest  Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.  Reception Packages  Chef's Favorite Reception Staples  CHEF RECOMMENDS RECEPTION PACKAGE
Garlicky Swiss Chard  Roasted Brussels Sprouts  Whipped Potatoes  Root Vegetable Hash  \$20 Per Guest  Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.  Reception Packages  Chef's Favorite Reception Staples  CHEF RECOMMENDS RECEPTION PACKAGE
Roasted Brussels Sprouts Whipped Potatoes Root Vegetable Hash  \$20 Per Guest  Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.  Reception Packages Chef's Favorite Reception Staples  CHEF RECOMMENDS RECEPTION PACKAGE
Whipped Potatoes  Root Vegetable Hash  \$20 Per Guest  Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.  Reception Packages  Chef's Favorite Reception Staples  CHEF RECOMMENDS RECEPTION PACKAGE
Root Vegetable Hash  \$20 Per Guest  Prices are subject to 24% taxable service charge and current New York sales tax of 8.875%. Fall Winter October 1, 2025 - March 31, 2026. Menu pricing may change based on availability and market conditions.  Reception Packages Chef's Favorite Reception Staples  CHEF RECOMMENDS RECEPTION PACKAGE
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CHEF RECOMMENDS RECEPTION PACKAGE
One Hour of Service - \$115 per guest Two Hours of Service - \$145 per guest
Butler Passed Hors D'Oeurves  ◆ Spinach and Swiss Puff
Whipped Ricotta Crostini with Fig Jam
Wagyu Beef Hotdog in Puff Pastry
Mushroom Taleggio Arancini     Class Bill Manager
Short Rib Manchego Empanada
olider Display ● Pat LaFrieda Ground Beef, NY Cheddar, Onion Jam
Lobster Roll, Meyer Lemon Aioli, Dill Tarragon

**ACCOMPANIMENTS** 

Local Cheese and Charcuterie Board

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### **Sweet Stations**

Bite-size, delicious dessert treats can add that little something extra to your reception event!

#### **SWEET SENSATIONS**

Based on One Hour of Service - Butler Passed or Displayed Select (3) of the Following:

Salted Caramel Beignets
Assorted Cheesecake Pops
Vanilla Mascarpone Cheesecake Bites
Assorted Macarons
Valrhona Brownie Bites
\$25 Per Guest

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### 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 starter, entrée, and dessert, melds together to wow your attendee' taste buds.

PLATED DINNER	TO CREATE YOUR PLATED DINNER MENU
\$170 Per Guest	1. The planner chooses the starter, entree, and dessert in advance.
	A custom printed menu featuring all pre-selected courses is provided for your guest
STARTERS - SELECT (1) STARTER	DESSERTS - SELECT (1) DESSERT
Butternut Squash Bisque, Cinnamon Maple Crema <b>V</b>	Peanut Butter Mousse, Berry Jelly Gelee, Strawberry Meringue
Cream of Mushroom and Wild Rice Soup <b>V</b>	Pumpkin Creme Brulee, Maple Tuile
Potato Leek Soup with Herbed Cheese Garnish <b>V</b>	Tiramisu, Chocolate Sauce, Cacao Gelee (GF)
Spinach Salad with Honeycrisp Apples, Dried Cranberries, Goat Cheese, Red Onion, Candied Pecans, Apple Cider Vinaigrette <b>V GF</b>	Valrhona Dulce Chocolate Panna Cotta, Apple Chutney

Roasted Cauliflower Salad, Honey Mustard Vinaigrette <b>VGN GF</b>	
Roasted Beet and Squash Salad, Crispy Chickpeas, Carrot Ginge Vinaigrette <b>VGN GF</b>	er
Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette <b>V GF</b>	
Arugula, Pear, Candied Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette <b>V GF</b>	
ENTREES - SELECT (1) ENTREE	
Filet Mignon, Wild Mushroom Risotto, Peppercorn Demi <b>GF</b>	
Braised Short Rib, Truffle Potato Puree, Asparagus <b>GF</b>	
Roasted Lamb Chop, Baby Carrots, Garlic Jus <b>GF</b>	
Grilled Branzino, Spinach, Parsnip Puree, Lemon Caper Sauce (	GF
Maple Miso Salmon, Roasted Sweet Potatoes, Baby Fennel, Bru	ıleed Lemon <b>GF</b>
Rosemary Chicken Breast, Orzo, Tomato, Spinach, Truffle Jus <b>G</b>	jF
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Personal Preference	
	tting. Your attendees will have the freedom to choose from two different main om appetizing options which will be accompanied by a hand-crafted dessert from stes and preferences.
PERSONAL PREFERENCE DINNER	TO CREATE YOUR PERSONAL PREFERENCE MENU
\$190 Per Guest	1. The planner chooses the starter and dessert in advance.
	2. A custom printed menu featuring two entree selections is provided for your guest
	3. Specially trained servers take your guests' orders as they are seated.

ENTREES - SELECT (2) ENTREES

STARTERS - SELECT (1) STARTER

Butternut Squash Bisque, Cinnamon Maple Crema <b>V GF</b>	Filet Mignon, Wild Mushroom Risotto, Peppercorn Demi
Cream of Mushroom and Wild Rice Soup <b>V</b>	Braised Short Rib, Truffle Potato Puree, Asparagus <b>GF</b>
Potato Leek Soup with Herbed Cheese Garnish <b>V</b>	Roasted Lamb Chop, Baby Carrots, Garlic Jus
Spinach Salad with Honeycrisp Apples, Dried Cranberries, Goat	Grilled Branzino, Spinach, Parsnip Puree, Lemon Caper Sauce <b>GF</b>
Cheese, Red Onion, Candied Pecans, Apple Cider Vinaigrette V GF  Roasted Cauliflower Salad, Honey Mustard Vinaigrette VGN GF	Maple Miso Salmon, Roasted Sweet Potatoes, Baby Fennel, Bruleed Lemon <b>GF</b>
Roasted Beet and Squash Salad, Crispy Chickpeas, Carrot Ginger Dressing <b>VGN GF</b>	Rosemary Chicken Breast, Orzo, Tomato, Spinach, Truffle Jus <b>GF</b>
Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette <b>V GF</b>	
Arugula, Pear, Candied Walnuts, Crumbled Blue Cheese, Sherry Vinaigrette <b>V GF</b>	
DESSERTS - SELECT (1) DESSERT	NOTE:
Peanut Butter Mousse, Berry Jelly Gelee, Strawberry Meringue	Additional Starter or Dessert Selection - \$15 per guest     additional

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additional

• Additional Entree Selection - \$20 per guest additional

### **Buffet Dinner**

Pumpkin Creme Brulee, Maple Tuile

Tiramisu, Chocolate Sauce, Cacao Gelee (GF)

Valrhona Dulce Chocolate Panna Cotta, Apple Chutney

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

#### **BUFFFT DINNFR**

The Kitchen Table - Choose (4) Selections from Below:

- Roasted Beet and Squash Salad, Crispy Chickpeas, Carrot Ginger Dressing (VE, GF)
- Arugula, Pear, Candied Walnuts Crumbled Blue Cheese, Sherry Vinaigrette (VE, GF)
- Spinach Salad, Honeycrisp Apples, Dried Cranberries, Goat Cheese, Red Onions, Candied Pecans, Apple Cider Vinaigrette (V, GF)
- Roasted Vegetable Salad, Feta, Pumpkin Seeds, Sherry Vinaigrette (V, GF)
- Roasted Brussels Sprouts, Cipollini, Bacon Lardons (GF)
- Classic Yukon Mashed Potatoes (V)

- Roasted Baby Carrots, Preserved Lemon and Dates (VE, GF)
- Ratatouille

The Kitchen Stove - Choose (2) Entrees from Below:

- Roasted Chicken Breast Marsala (GF, NF)
- Petite Filet Mignon, Bordelaise (GF, NF)
- Roasted Sirloin, Balsamic Roasted Cippolini Onions, Chimichurri (GF, NF)
- Salmon, Charred Citrus Beurre Blanc (GF, NF)
- Grilled Branzino, Lemon Caper Sauce (GF, NF)
- Roasted Cauliflower with Hazelnuts and Lentils (GF, V)

The Dessert Table - Choose (2) Desserts from Below:

- Lemon Basil Tart
- Chocolate Peanut Butter Trifle, Pretzel Crumb
- Vanilla Mascarpone Cheesecake Bites
- Valrhona Flourless Chocolate Cake

\$155 Per Guest

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# Bubbles, White And Red Wines

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

WHITES	ROSE
Chateau Ste. Michelle, Chardonnay, Washington   \$60 Per Bottle	Prophecy, Rose, Vin De France   \$84 Per Bottle
Dr. Konstantin Frank Riesling Semi Dry, Finger Lakes, NY   \$72 Per Bottle	McBride Sisters, Sparkling Brut Rose, New Zealand   \$92 Per Bottle
St. Francis, Sauvignon Blanc, Sonoma, California   \$70 Per Bottle	
Sand Point, Sauvignon Blanc, California   \$70 Per Bottle	
Beckon, Chardonnay, Central Coast, California   \$72 Per Bottle	
The Seeker, Chardonnay, California   \$74 Per Bottle	
Chateau de Saint Cosme, Sauvignon Blanc, France   \$74 Per Bottle	
Meiomi Chardonnay, California   \$84 Per Bottle	

Conundrum, White Blend, California, USA   \$105 Per Bottle
Domaine Leseurre, Chardonnay, New York   \$112 Per Bottle

Drumheller, Cabernet Sauvignon, Columbia Valley, Washington | \$58 Per Bottle

The Seeker, Pinot Noir, California | \$65 Per Bottle

Finca Decero, Malbec, Argentina | \$84 Per Bottle

Wolffer Classic Red, Long Island, New York | \$91 Per Bottle

MacMurray Ranch, Pinot Noir, Central Coast California | \$93 Per Bottle

Architect, Cabernet Sauvignon, California | \$96 Per Bottle

Inscription, Pinot Noir, Oregon | \$102 Per Bottle

Lieb Cellars, Merlot, North Folk, Long Island, NY | \$126 Per Bottle

Joseph Carr, Cabernet Sauvignon, Napa Valley, California | \$163

### **SPARKLING**

Val De Mer, non dose, France | \$98 Per Bottle

Canard-Duchene, Brut Rose, Champagne, France | \$105 Per

Bottle

Torresella Prosecco DOC, Treviso and Venezia, Italy | \$80 Per

Autreau de Champilon Premier Cru, Extra Brut, France | \$196 Per Bottle

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# 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.

#### BFFR AND WINF BAR

Includes Beer, Wine and Soft Drinks

- Beer: Corona Light, Blue Moon, Brooklyn IPA
- White Wine: Chateau Ste. Michelle Chardonnay // St. Francis Sauvignon Blanc
- Red Wine: Drumheller Cabernet Sauvignon // The Seeker Pinot Noir
- Rose: Prophecy
- Sparkling Wine: Torressella Prosecco

	First Hour   \$42 Per Guest
	Each Additional Hour   \$22 Per Guest
SIGNATURE BAR Includes Cocktails, Beer, Wine and Soft Drinks  Tito's Vodka  Dorothy Parker Gin  Flor de Cana Rum  Cazadores Tequila  Johnnie Walker Red Scotch  Jim Beam Bourbon  First Hour   \$55 Per Guest  Each Additional Hour   \$30 Per Guest	PREMIUM BAR Includes Cocktails, Beer, Upgraded Red, White and Sparkling Wines and Soft Drinks  • Ketel One Vodka  • Tanqueray Gin  • Plantation 3 Star Rum  • Casamigos Reposado Tequila  • Glen Livet 12 Year Scotch  • Rittenhouse Bourbon  • White Wines: Chateau de Saint Cosme Sauvignon Blanc // Domaine Leseurre Chardonnay  • Red Wines: Lieb Cellars Merlot // Finca Decero Malbec
	First Hour   \$65 Per Guest
	Each Additional Hour   \$35 Per Guest
HOST SPONSORED BAR PER DRINK Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. Signature Cocktails   \$25	LABOR CHARGES  Bartender Fee   \$275  Up to five hours
Premium Cocktails   \$28	
Domestic Beer   \$16	
Premium and Imported Beer   \$16	
Signature Bar Wines   \$70 Per Bottle	
Premium Bar Wines   \$85 Per Bottle	
Bottled Water   \$10	
Soft Drinks   \$10	

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# Hand Crafted Cocktails

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

FRENCH 75	PEACH BLACKBERRY OLD FASHIONED
Gin, Lemon Juice, Simple Syrup, Prosecco	Whiskey, Blackberry Syrup, Muddled Peaches, Bitters
\$25 Per Drink	\$25 Per Drink
FLOWER CHILD	JALAPENO MARGARITA
Gin, St. Germain Elderflower Liqueur, Lemon Juice, Rosemary Syrup, Twist	Tequila, Lemon Lime, Jalapeno Agave Syrup, Lime Garnish
	\$25 Per Drink

#### POM RUM PUNCH

\$25 Per Drink

### RUM, POMEGRANATE, CINNAMON SYRUP, ORANGE JUICE

### TWINKLE IN TIME

Gin, Grapefruit Juice, Thyme Simple Syrup, Prosecco

\$25 Per Drink

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

MEETING & EVENT MENUS ANDAZ 5TH AVENUE