

TASTE OF Fall/Winter

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

It is what your guests deserve.

CHEF & PARTNERS

CHEF'S PHILOSOPHY

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

Enjoy dining with us,
James Draper, Executive Chef

Location: Jacksonville, Florida
Partner: Village Bread

Products: Breads and Rolls

Location: Hawthorne, Florida
Partner: Cypress Point Creamery

Products: Gouda, Havarti, Baby Swiss and Tomme Cheeses

Location: Jacksonville, Florida
Partner: Blue Buddha Exotic Foods

Products: Spices

Location: Mayport, Florida
Partner: Mayport C&C Fishery

Products: Seafood

Location: Live Oak, Florida

Partner: Wainwright Dairy

Products: Cheddar, Colby, Colby Jack & Pepper Jack Cheeses

Location: Odessa, Florida

Partner: Cahaba Farms

Products: Micro Greens

Location: Vero Beach, Florida

Partner: Lambeth Groves

Products: Orange and Grapefruit Juices

Location: Mount Dora, Florida

Partner: McGregor's Greens

Products: Greens

Location: Lake Wales, Florida

Partner: Mack Farms

Products: Potatoes

Location: Jacksonville, Florida

Partner: Hoby's Honey and General Store

Products: Locally Hand-crafted Jams

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST 1

Daily Selection of Local and Seasonally Inspired Fruit and Bakery Selection
Selection of Chilled Juices
Coffee and Tazo Tea

23.00 Per Guest

CONTINENTAL BREAKFAST 2

Daily Selection of Local and Seasonally Inspired Fruit and Bakery Selection
Variety of Bagels with Plain and Flavored Cream Cheese Greek Yogurt
Selection of Chilled Juices
Coffee and Tazo Tea

24.00 Per Guest

ENHANCEMENTS:

BREAKFAST SANDWICH

Scrambled Cage Free Eggs, Shaved Honey Ham and Local White Cheddar on a Buttery Croissant

8.50 Per Guest

BREAKFAST WRAP

Scrambled Cage Free Eggs, Summer Potato Hash and Wainwright Cheese
Tomato Salsa

8.50 Per Guest

225 East Coastline Drive , Jacksonville, Florida
32202
T: 904 588 1234

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ENHANCEMENTS:

CUSTOM OATMEAL

Steel Cut Oats which can be topped with Chef's Choice of Locally Inspired Fresh & Dried Fruits and Nuts, Brown Sugar and Cinnamon

7.50 Per Guest

EGG STATION*

Cage Free Eggs and Omelets prepared to your preference from a Selection of Seasonally Inspired Ingredients to include Naturally Cured Bacon, Organic Spinach, Ham, Peppers, Onions and local Wainwright Cheeses
Scrambled Eggs

13.00 Per Guest

SOUTHERN GRITS STATION

Stone Ground Grits Served with a Selection of Traditional Toppings: Shredded Cheese, Whipped Butter, Naturally Cured Bacon, Scallions, Brown Sugar and Maple Syrup

7.50 Per Guest

Breakfast Enhancements may only be ordered to accompany a continental or breakfast buffet
*indicates attendant required at \$150/each, recommend one attendant per every 75 guests
All Prices Subject to 23% Service Charge and 7% State Sales Tax.
All breakfasts include coffee, and tea selection.



CONTINENTAL BREAKFAST

YOGURT PARFAITS

Make Your Own
Greek Yogurt
House Made Granola and Gluten Free Granola
Fresh Seasonal Fruit and Fruit Purees

7.50 Per Guest

BUTTERMILK BISCUIT BAR

Flakey Buttermilk Biscuits
Applewood Bacon and Sausage Gravy,
Local Honey, Jams, Jellies and Tender Sausage Patties

9.00 Per Guest

BREAKFAST BUFFET

FRESH START

Selection of Chilled Juices
Build Your Own Greek Yogurt: House Made Granola,
Steel Cut Oatmeal with Brown Sugar, Blueberries and
Slivered Almonds
Whole Bananas
Cage Free Scrambled Eggs with Low-Fat Mozzarella and
Chives
Hard Boiled Eggs
Turkey Bacon Breakfast Sandwiches
Coffee and Tazo Tea

33.00 Per Guest

AMERICAN BREAKFAST BUFFET

Selection of Chilled Juices
Daily Rotation of Local and Seasonally Inspired Fruit and
Bakery Selection
Greek Yogurt and Vanilla Yogurt
Freshly Scrambled Cage Free Eggs
Naturally Cured Crisp Bacon and Sausage
Oven Roasted Potatoes with Rosemary and Paprika
Coffee and Tazo Tea

33.00 Per Guest

COUNTRY BREAKFAST BUFFET

Selection of Chilled Juices
Daily Rotation of Local and Seasonally Inspired Fruit and
Bakery Selection
Freshly Scrambled Cage Free Eggs
Crisp Naturally Cured Bacon, Sausage and Ham Steaks
Rosemary Roasted Red Bliss Potatoes with Sautéed
Peppers and Onions
Buttermilk Biscuits and Sausage Gravy
Coffee and Tazo Tea

33.00 Per Guest

STAY FIT

Selection of Fresh Squeezed Chilled Juices
Spinach and Tomato Egg White Frittata
Turkey Sausage Patties
Roasted Blue Sky Fingerling Potatoes
Fresh Yogurt Parfait Bar
Local and Seasonally Inspired Fruit
Steel Cut Oatmeal with Dried Fruits and Berries
Gluten Free Muffins
Coffee and Tazo Tea

33.00 Per Guest

BREAKS

CRISP

Plantain and Red Tortilla Chips, Mango Salsa
Mini Apple Tart Crisps
Cashew Brittle
Cinnamon Warm Apple Cider

16.00 Per Guest

POPPED

Fresh Popped Popcorn with Assorted Seasonings
Cracker Jacks and Chocolate Covered Popcorn
Orange and Root Beer Sodas

16.00 Per Guest

ENERGIZE

A delicious Gluten Free selection to keep attendees
focused on the rest of the day

Sliced Seasonal Fruit with Honey-Yogurt Dip
Toasted Pistachios
Raw Whole Almonds
Dried Banana Chips
KIND Fruit and Nut Bars
AMP Energy Beverages

17.00 Per Guest

BITES

Gluten-Free Peanut Butter Balls
Individual Bags of Chips and Pretzels
Candy Jars of Miniature Candy Bars
Flavored Iced Tea

16.00 Per Guest

SUPER FOODS

Hummus with Quinoa Flatbread
Fresh Garden Vegetables, Herb Dip
Chocolate Covered Pecan Clusters
Mixed Berry Organic Yogurt Shooters
Sobe LifeWater to include Acai Raspberry and
Strawberry Dragonfruit

16.00 Per Guest

CRUNCH AND SPARKLE

Make Your Own Trail Mix
Walnuts, Pecans and Almonds
White Chocolate Bits, M&M's
Raisins and Dried Cranberries
Rock Candy
IZZE Sparkling Water

18.00 Per Guest

A LA CARTE & PACKAGES

POPULAR SNACKS & TREATS

CHOCOLATE BROWNIES AND LEMON BARS
46.00 Per Dozen

JUMBO HOME-STYLE COOKIES
46.00 Per Dozen

KIND FRUIT & NUT BARS
43.00 Per Dozen

TROPICAL BRAND SNACK MIX
4.75 Each

**GLUTEN FREE BLUEBERRY & BANANA NUT
MUFFINS**
48.00 Per Dozen

**MISS VICKIE'S POTATO CHIPS AND SMART
FOOD POPCORN**
3.30 Each

**FRESH BAKED SALTED PRETZELS, DIJON
AND STONE MUSTARDS**
47.00 Per Dozen

**SELECTION OF WAINWRIGHT AND CYPRESS
GROVE ARTISANAL CHEESES**
14.00 Per Guest

FRESH BAKED COFFEE CAKES
47.00 Per Dozen

REFRESHING BEVERAGE OPTIONS

**FRESHLY BREWED REGULAR AND
DECAFFEINATED COFFEE, TAZO TEA**
82.00 Per Gallon

STILL AND SPARKLING WATER
5.25 Each

**REGULAR, DIET AND DECAFFEINATED PEPSI
SOFT DRINKS***
5.25 each

SPICED AND REGULAR HOT CHOCOLATE
60.00 Gallon

IZZE SPARKLING BEVERAGES
5.75 Each

BEVERAGE BREAK

Coffee, Decaffeinated Coffee, Tazo Tea, Regular and Diet
Soft Drinks

HALF DAY (4 HOURS) \$16.00

FULL DAY (8 HOURS) \$25.00

PLATED LUNCHESES

STARTERS

Tuscan Bean and Smoked Ham Soup

Crisp Romaine, Red Leaf and Frisee with Parmesan,
Crouton and Grape Tomato, White Balsamic

Baby Field Greens with Cherry Tomato, Cucumber
Ribbon, Julienne Carrots, Maple and Spice Vinaigrette

Baby Spinach Salad with Roasted Shallots, Candied
Walnuts, Grape Tomatoes, Carrot Curls and Feta
Vinaigrette

Red Leaf Lettuce topped with Squash Ribbons, Pine Nuts
and Goat Cheese, Cracked Pepper, Mint Vinaigrette

OUR CHEF RECOMMENDS

Crisp Romaine, Red Leaf and Frisee with Parmesan,
Grape Tomatoes and Croutons with White Balsamic
Dressing

Organic Chicken Scaloppini with Truffled Angel Hair
Pasta and Caper Infused Butter

Apple, Walnut and Sour Cream Tart

36.00 Per Guest

ENTREES

HERBED SEARED SALMON 35.00
Heirloom Tomato and Parsley Fondue, Wild Rice Quinoa

ORGANIC CHICKEN SCALOPPINI 36.00
Caper Infused Butter, Truffled Angel Hair Pasta

SPICE RUBBED CHICKEN BREAST 35.00
Grain Mustard Cream, Saffron-Herb Orzo

GRILLED FLAT IRON STEAK 37.00
Chimichurri Marinade, Roasted Garlic Mashed Potato

PORK LOIN 34.00
Sweet Apple Brine, Honey BBQ and Corn Salsa, Four-Cheese
Polenta

ALMOND AND HERB CRUSTED MAHI MAHI 35.00
Frangelico Butter Sauce, Blue Sky Fingerling Potatoes

DESSERTS

Tiramisu with Kahlua Genoise, Mascarpone and Shaved
Chocolate

Blackberry and Apple Crisp

Apple, Walnut and Sour Cream Tart

Poached Pear with Cream, Almond Twill

BUFFET LUNCHES

ITALIAN BISTRO

Minestrone

Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan, Crunchy Croutons

Pasta Salad, Artichokes, Grilled Squash and Fennel

Chicken Saltimbocca with Prosciutto and Provolone, Sage Tomato Jus

Baked Penne Pasta with Fennel Sausage, Asiago and Mozzarella Cheese

Fresh Sustainable Catch with Caper, Olive and Arugula, Saffron Broth

Roasted Onion and Asparagus Risotto

Ratatouille Style Seasonal Vegetables

Cannoli, Biscotti and Amaretti Almond Cookies

47.00 Per Guest

THE GOOD LIFE

Roasted Red Pepper Soup

Bulgur Wheat Salad, Tomato Vinaigrette

Local Field Greens, Spiced Walnuts, Cranberries, Basil Citrus Yogurt Dressing

Pan Seared Chicken, Roasted Zelwood Corn and Edamame Salad

Roasted Salmon with Saffron and Fennel Broth

Baby Carrots with Tops

Green Beans and Napa Cabbage

Wild Rice and Cous Cous Pilaf

Mini Pumpkin and Mixed Berry Cheesecake Tarts

Vanilla Bean Cranberry Compote Panna Cotta

47.00 Per Guest

BUFFET LUNCHES

SEASONAL DELI AND DINER*

Winter Bean Soup

Blue Sky Fingerling Potatoes and Grain Mustard Salad

Bulgur Wheat Salad with Caramelized Onion, Basil and Grilled Winter Squash

Pickled Vegetable Medley

Slow Roasted Beef on Soft Roll with Cranberry Jam and Pepper Jack Cheese

Ham and Wainwright Cheddar on Flaky Croissant with Herb Spread

Smoked Turkey and Provolone on Fresh Baked Focaccia

Warm Carved Grilled Chicken Breast on Baguette with Pesto, Mozzarella and Tomatoes Carved to Order*

House Ranch Dusted Potato Chips

Apple Strudel, Cinnamon Anglais
Flourless Chocolate Tart

47.00 Per Guest

FLORIDA MARKET

Barnes Farms Cabbage Soup

Hearts of Palm, Mushrooms and Roasted Pepper Salad,
Indian River Citrus Vinaigrette

Mixed Garden Salad with White Balsamic and Ranch Dressings

Pecan Crusted Grouper, Lemon Peppercorn Sauce

Sliced Sirloin of Beef, Roasted Poblano Pepper Sauce

Roasted Blue Sky Potatoes, Mustard Chive Sauce

Broccolini with Squash and Tomatoes

House Crafted Key Lime Pie

Chocolate Pecan Pie

47.00 Per Guest

BUFFET LUNCHES

COASTLINE BUFFET

Popular, familiar favorites, most of which are sourced from within a 100 miles of our hotel

Black Bean Soup with Sour Cream, Onions and Locally Grown Micro Greens

Spinach Salad with Florida Orange Wedges and Red Onions, Feta Vinaigrette

Gulf Shrimp and Farfalle Pasta Salad with Grilled Asparagus, Feta and Charred Fennel

Pan Seared Chicken Breast with Red Pepper Coulis

Seared Sustainable Florida Coast Mahi Mahi with Cranberry and Walnut Chutney

Maple Roasted Blue Sky Farms Sweet Potatoes

Thin Green Beans with Caramelized Onion and Brown Butter Glazed First Coast Mushrooms

Florida Fruit Tart

Valencia Orange Creme Brulee

47.00 Per Guest

CHEF'S KETTLE AND GARDEN

Wild Mushroom and Thyme Chowder

Chicken Vegetable with Barley

Grilled Asparagus, Roasted Fennel, Roma Tomatoes
Cucumber, Red Onion and Radish Salad, Dill Yogurt Dressing

Quinoa, Grilled Chicken Breast and Roasted Vegetable Salad, Sun-dried Tomato Vinaigrette

Blue Sky Farms Fingerling Potato Salad with Green Beans, Feta Cheese Mustard Creme Fresh

Fresh Mixed Garden Greens with Seasonal Toppings, Assorted Dressings, Topped with Seared Shrimp

Lemon Blackberry Tart

Pineapple Carrot Cake

47.00 Per Person

HORS D'OEUVRES

COLD FAVORITES

Roasted Chicken and White Bean Crostini

Asparagus, Spinach and Hummus Wrap

Crostini with Fresh Tomato Bruschetta

Mediterranean Antipasto Skewer

Seared Tuna with Wasabi on Cucumber Rondelle

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Crostini

Blue Cheese and Pear on Endive

Citrus Crab Salad in Phyllo Cup

Smoked Salmon and Fresh Dill in Bread Cup

Asparagus Wrapped in Prosciutto

Mediterranean Antipasto Skewer

4.50 Each

HOT FAVORITES

Wild Mushroom and Asiago Cheese Tart

Tandoori Chicken Skewer with Cucumber Raita

Mini Lamb Gyro with Tatziki Sauce

Chicken Quesadilla Trumpets with Salsa

Asiago Asparagus Roll-ups

Mushrooms Stuffed with Boursin

Beef Satay with Teriyaki Pineapple Glaze

Crab Cakes with Red Pepper Remoulade

Marinated Chicken with Mushroom Duxelle in a Buttery Pastry

Roasted Scallops Wrapped in Bacon

Coconut Shrimp with Orange Marmalade

Bacon Wrapped Dates with Crunchy Almonds

5.00 Each

PRESENTATION STATIONS

CRUDITÉS AND GRILLED VEGETABLES

Broccoli, Snow Peas, Celery, Jicama and Carrots, Yellow Squash
Grilled Zucchini, Roasted Peppers, Artichokes and Mushrooms
Olive and Roasted Tomato Tapenade, Spinach-Ranch, Sesame Crackers and Wasa Crisps

12.00 Per Guest

DIPPING STATION

Hot Crab Dip, Warm Spinach and Artichoke Dip, Sesame Hummus and House Made Ranch Dip
Plantain and Red Tortilla Chips, Pita Wedges, Celery and Carrot Sticks

16.00 Per Guest

LOCAL ARTISANAL CHEESE AND CHARCUTERIE SELECTION

Handcrafted Local Cheese, Spec Ham, Mortadella and Dried Salamis with Mustards, Fruit Chutney, Marinated Olives, Local Honey, Toasted Nuts, Lavosh and Baguettes

19.00 Per Guest

SHRIMP AND GRITS*

Stone Ground Grits Served with White and Yellow Cheddar, Chives, Scallions, Shallots, Shiitake Ragout. Mayport Shrimp and Spicy Andouille

15.00 Per Guest

STIR FRY*

Beef, Snow Pea and Water Chestnuts, Sweet Thai Chili Sauce
Florida Gulf Shrimp with General Tso Sauce
Orange Sesame Chicken with Edamame, Celery and Red Bell Pepper
Steamed Rice and Spring Rolls

17.00 Per Guest

RISOTTO*

Risotto Made to Order with Choice of:
Gulf Shrimp, Wild Mushrooms, Roasted Peppers, Green Onion, Sun-Dried Tomatoes, Asparagus Tips, Basil Pesto
Rocca Parmesan Cheese and Cracked Black Pepper

14.00 Per Guest



PRESENTATION STATIONS

CEVICHE BAR

Coconut Grouper with Cilantro, Lime and Red Onion
Avocado Shrimp with Tomato, Shallot, Jalapeno and Lime
Grilled Zucchini with Olive Oil, Lemon, Feta and Mint
Served with a Variety of Tortilla Chips and Crisps

16.00 Per Person

CHOCO-HOLICS

Chocolate Fondue
Cubed Melon, Rice Krispie Treats, Marshmallows and Berries
Fudge Cheesecake Bars
Assorted Truffles

20.00 Per Guest

CARVING STATIONS

FLORIDA GROUPER*

Displayed on Banana Leaf
Blue Skies Fingerling Potatoes
House Made Cucumber Relish and Spiced Remoulade
16.00 per guest, minimum 25 guests

ROASTED TURKEY*

Apple Cranberry Pear Relish
Sage Dressing and Turkey Gravy
Spinach Salad with Walnuts, Egg, Shiitake Mushrooms
and Croutons
Mustard Vinaigrette
Potato Rolls

15.00 per guest, minimum 25 guests

GARLIC AND HERB CRUSTED STRIP LOIN OF BEEF*

Steak House Salad with Bleu Cheese, Onion, Tomato-
Basil Vinaigrette
Mushroom Compote with Scallions
Seven Grain Rolls

18.00 per guest, minimum 25 guests

MAHI TACOS*

Carved to order Gulf Coast Mahi Mahi, Warm Flour
Tortillas, Shaved Cabbage Slaw, Jicama with Roasted
Corn and Black Bean Salad, Freshly Made Guacamole,
Pico de Gallo, Shredded Cheddar, Fresh Lime Wedges
16.00 per guest, minimum 25 guests

ROSEMARY RUBBED PORK STEAMSHIP*

Romaine, Watercress and Radicchio, Lemon-Dijon
Balsamic
Roasted Red Skin and Sweet Potatoes
Cranberry Chutney
Wheat Rolls

15.00 per guest, minimum 25 guests

RECEPTION PACKAGES

PASTA AND MORE STATION*

Rigatoni, Fusilli and Cheese Tortellini Pasta with Locally Inspired Accompaniments to include
Grilled Chicken, Shrimp, Roasted Vegetables
Pesto, Alfredo and Marinara Sauces
Stromboli with Salami, Capicola, Specialty Italian Cured Meat, Sharp Provolone, Olive Tapenade, Wrapped in a Light Pizza Crust
Served with Italian Breads, Parmesan, Crushed Red Pepper and Cracked Black Pepper

25.00 Per Guest

GOURMET SLIDER STATION

Grass Fed Beef Sliders, Arugula Pesto and Wainwright Cheese
Pulled Pork BBQ Sliders on Soft Roll with Southern Style Slaw
Buffalo Chicken Sliders with Chunky Blue Cheese and Celery Relish
Tater Tot Bar with Malt Vinegar, Ketchup, Spicy Cheese Sauce and Sriracha Mayo
Mug Root Beer and Orange Soda

21.00 Per Guest

BREW PUB

Yukon Baked Potatoes, Sour Cream, Cheddar Cheese, Bacon Bits and Chives
Buffalo Style Chicken Wings, Carrots, Celery and Blue Cheese
Pretzel Bread and Beer Cheese Dip

23.00 Per Guest

INCLUDE A BOLD CITY LOCAL BEER TASTING*

3.50 Additional Per Person Per Hour

ARTISANAL WINE AND CHEESE TASTING*

A variety of Cheeses, Local, Domestic and Imported
Selected specifically to match Red and White Wines
Cheeses are arranged and identified with suggested pairing combinations
Accompaniments Include Lavosh, Water Crackers and Sliced Baguettes
Local Honey, Fruit Chutney, Roasted Nuts

19.00 Per Person - Per Hour

PERSONAL PREFERENCE

Guests choose their own entrées in an event setting.

Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring four entrée selections (including one vegetarian) is provided for guests at each setting. Entrées are served with chef's choice of seasonal accompaniment.
3. Specially trained servers take your guests' order as they are seated.

APPETIZER

Sherry Scented First Coast Crab Bisque

Angel Hair Pasta with Shrimp, Basil and Sun-Dried Tomatoes

Lump Crab Cake with Remoulade and Spiced Tomato Sauce

Cream of Pumpkin Soup, Walnuts, Cinnamon, Maple Scented Creme Fraiche

SALAD

Sun Coast Spinach Salad

Hearts of Palm, Strawberries and Orange Segments, Citrus Yogurt Dressing

Romaine in Baguette Crouton with Artichokes, Carrots and Grape Tomatoes, Creamy Caesar Dressing

Cucumber Wrapped Florida Greens, Roasted Winter Mushrooms and Kalamata Olives, Feta Vinaigrette

PERSONAL PREFERENCE

ENTREES

Grass Fed Grilled Filet Mignon
Mushroom Ragout and Green Peppercorn Sauce

Florida Coast Mahi Mahi with Cranberry Chutney

Brioche Crusted Airline Chicken Breast with Stone
Ground Mustard and Italian Parsley Crust

Spice Rubbed Organic Chicken Breast with Thyme
Bordelaise

Sustainable Loch Duart Salmon with Tomato and Basil
Relish

Mediterranean Purse (Vegetarian)
Couscous and Fresh Vegetables wrapped in Phyllo and
served over a Fire Roasted Red Pepper Coulis

DESSERT

Baked Apple and Cinnamon Tart with Walnut Streusel

Chocolate Bread Pudding with Macerated Berries and
Sweet Cream

Amaretto Tiramisu Dolcini served in Martini Glass
80.00 Per Guest

PLATED DINNERS

STARTERS

Leek and Bacon Baked Potato Soup

Crab Cake, Cajun Remoulade

Mushroom and Spinach Strudel, Boursin Cheese Fondue

Seared Scallop on Toasted Barley Risotto

SALADS

Baby Iceberg Wedge

Bleu Cheese Crumbles, Shaved Onion, Bacon and House-made Ranch Dressing

Cucumber Wrapped Florida Greens

Parmesan Cheese, Heirloom Tomatoes, Pumpkins Seeds and Peppercorn Ranch

Boston Bibb, Arugula and Red Oak

Carrot, Cucumber and Tomato, White Balsamic and Citrus Basil Yogurt Dressings

Spinach, Endive and Watercress

Carrot Curls, Marinated Heirloom Tomatoes, Dried

Cranberries and Candied Walnuts, Mediterranean Feta Vinaigrette

ENTREES

GRASS FED FILET MIGNON
Dukes Brown Ale Demi, Mushroom Risotto 69.00

OLIVE OIL AND THYME SEARED AIRLINE CHICKEN
Stone Ground Mustard Cream, Crushed Gold Potatoes 59.00

TOMATO AND CAPER BAKED ATLANTIC SALMON
Balsamic Glaze and Saffron Risotto 60.00

INTUITION ALE BEER BRAISED SHORT RIB
White Cheddar Grits 66.00

PECAN CRUSTED FLORIDA GROUPEUR
Citrus Chive Sauce, Roasted Fingerling Potatoes 61.00

ORGANIC CHICKEN PAIRED WITH JUMBO LUMP CRAB CAKE
Lemon Butter and Remoulade Sauces, Sweet Potato Hash 71.00

FILET AND SHRIMP
Filet Basted with Herb Butter Paired with Sauteed Shrimp in Garlic White Wine Sauce, Potatoes Dauphinoise 77.00

PLATED DINNERS

DESSERTS

Blueberry Lime Cheesecake

Spiced Apple Cobbler with Cinnamon Cream

Flourless Chocolate Cake with Peanut Butter Mousse

Key Lime Pie with Raspberry Sauce and Fresh Whipped Cream

Chocolate Bread Pudding with Macerated Berries and Mascarpone Cream

OUR CHEF RECOMMENDS

Seared Scallop on Toasted Barley Risotto

Spinach, Endive and Watercress
Carrot Curls, Marinated Heirloom Tomatoes, Dried Cranberries and Candied Walnuts, Mediterranean Feta Vinaigrette

Intuition Ale Beer Braised Short Ribs, White Cheddar Grits

Chocolate Bread Pudding with Macerated Berries and Mascarpone Cream

66.00

DINNER BUFFET

LOW COUNTRY*

Crab Bisque

Mixed Baby Greens with Carrots, Cucumber, Olives,
Sunflower Seeds and Grape Tomatoes, Peppercorn
Ranch

Marinated Cucumber, Tomato and Onion Salad

Tomato and Mozzarella Platter with Fresh Basil, Olive Oil
and Balsamic Drizzle

Strip Loin of Beef Carved to Order with Shallot Bordelaise

Thyme and Lemon Organic Rotisserie Chicken with
Roasted Mushroom Compote

Low Country Boil with Shrimp, Smoked Sausage and
Red Skin Potatoes

Steamed Winter Squash Medley

Bourbon Pecan Pie

Warm Homemade Peach Cobbler with Cold Vanilla Ice
Cream

72.00 Per Guest

CUBANO*

Black Bean Soup with Avocado, Sour Cream and Lime

Key-lime Caesar Salad with Shaved Manchego, Black
Beans, Roasted Zellwood Corn and Key-lime Dressing

Avocado, Shrimp and Cilantro Honey Lime Dressed
Corkscrew Pasta Salad

Garlic and Sour Orange Chicken Breast with Oregano,
Tomato, Spanish Olives and Capers

Citrus Mojo Pork Steam-ship with Chimichurri Verde and
Brioche Slider Rolls, Carved to Order

Sweet Paprika and Lime Rubbed Florida Grouper Baked
in Banana Leaves, Spicy Sofrito

Caramelized Sweet Plantains, Roasted Garlic & Cilantro

Pigeon Peas and Rice with Tomato and Thyme
Bacon, Onion and Chili Green Beans

Mini Cinnamon and Apple Empanadas
Dulce de Leche Cheese Cake

Individual Tres Leches Cake with Toasted Coconut

72.00 Per Guest

DINNER BUFFET

FLORIDA TOUR

Romaine with Rocca Parmesan and Pecans with Key Lime Yogurt Dressing

Grilled Florida Fruit Salad with Roasted Coconut

Farfalle Salad with Shrimp, Feta Vinaigrette

Paella with Chicken, Shrimp, Mussels, Clams and Chorizo in Saffron Rice

Chargrilled New York Sirloin with Grilled Vidalia Onion Relish

Seared Mahi Mahi with Mango Scallion Salsa

Garlic, Onion and Olive Oil Roasted Potatoes

Broccoli with Roasted Mushrooms

Brandied Peach and Rum Trifle

Chocolate and Coconut Flan

72.00 Per Guest

BACK YARD COOKOUT

Romaine and Iceberg Lettuce, Red Onions, Carrots, Zucchini, Cherry Tomatoes with Buttermilk Peppercorn Dressing

Grilled Asparagus Roasted Garlic and Mushroom Salad

Apple, Cherry and Walnut Salad

Barbecued Free Range Chicken, Bourbon and Brown Sugar Glaze

Charcoal Grilled New York Steaks, Maitre D' Butter, Roasted Shallots

Chili Seared Salmon, Parsley and Black Pepper, Tartar Sauce

Buttered Corn on the Cob

Idaho Baked Potato Bar, Sour Cream, Grated Cheese, Green Onion and Crumbled Bacon

Bourbon Pecan Tart

Chocolate Fudge Cake

72.00 Per Person

SIGNATURE WINE SERIES

PERFECTLY PAIRED WINES FOR THE SEASON

Cooler days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables are the inspiration for our seasonal menu. The flavors of autumn, pair perfectly with wines from Lapostolle, Rapel Valley

The Lapostolle Casa tier of wines are young and expressive, bright and vivid, and made to capture the freshness of the fruit.

**LAPOSTOLLE, CASA GRAND SELECTION,
SAUVIGNON BLANC, RAPEL VALLEY,
CALIFORNIA** 40.00

This unique Sauvignon Blanc blend produces more complexity in the nose and a rounder mid palate that pairs with a variety of light seafood and vegetable dishes.

**LAPOSTOLLE, CASA GRAND SELECTION,
CABERNET SAUVIGNON, RAPEL VALLEY,
CALIFORNIA** 40.00

The Cabernet Sauvignon blend with Cabernet Franc, Syrah, Merlot and Petit Verdot add additional complexity and structure and pair well with many seasoned meat dishes.

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

PINOT GRIGIO, VENETO, ITALY 38.00
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

CHARDONNAY, CALIFORNIA 38.00
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

PINOT NOIR, CALIFORNIA 38.00
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

MERLOT, CALIFORNIA 38.00
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

CABERNET SAUVIGNON, CALIFORNIA 38.00
Subtle hints of oak and spice married with lively tannins.

RED AND WHITE WINES

SPARKLING WHITE WINES

- PASCUAL TOSO, BRUT** 38.00
Mendoza, Argentina
Clear bright with greenish colors reflecting on its overall yellow appearance. Brut is pleasant, fresh and velvety in the mouth, this drinks so easily.
- LAMARCA, PROSECCO** 44.00
Treviso, Italy
The flavor is fresh and clean, with ripe citrus, lemon, green apple and touches of grapefruit. An excellent aperitif to accompany savory hors' d'oeuvres.

WHITE WINES

- VILLA MARIA PRIVATE BIN, SAUVIGNON** 45.00
BLANC
Marborough, NZ
Aromas of snow peas, zesty limes and freshly picked herbs with flavors of melon, passion fruit and ruby red grapefruit
- HANDCRAFT, CHARDONNAY** 42.00
California
Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear.
- BARONE FINI, PINOT GRIGIO** 42.00
Central Coast, California
Crisp and clean, focused on the palate, with subtle fruit flavors, balanced acidity, and a lingering finish. Perfect for sipping on its own or with cheese and crackers. Pairs great with seafood, chicken, white-sauce pasta dishes, and salad.

RED WINES

- PASCUAL TOSO, MALBEC** 41.00
Mendoza, Argentina
Aromas of plum and quince with a slight touch of elegant oak. Enjoy with pasta, poultry in light cream sauce and red meats.
- WILLIAM HILL, CABERNET SAUVIGNON** 48.00
Central Coast
A touch of sweetness from the ripe, dark fruit accented by Bing cherries and ripe plums
- J. LOHR LOS OSOS, MERLOT** 48.00
Paso Robles
Brambly fruit aromas of plum and pomegranate are integrated with a barrel of signature of mocha and baking spice.
- NIELSON BY BYRON, PINOT NOIR** 42.00
Santa Barbara County, California
Flavors of dark berry and cherry with hints of floral and mineral notes.
- HESS SELECT TREO, WINEMAKER'S RED BLEND** 48.00
California
The Hess Select Treo is a blend of several red varietals sourced from select vineyards in Northern California that produce flavorful ripe fruit, juicy rounds flavors, agreeable acids and balanced tannins meant for easy drinking.

HAND CRAFTED COCKTAILS

BEST OF HYATT

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. Enjoy.

DON JULIO BLANCO TEQUILA

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

DON COLLINS

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

10.00

SAGE MARGARITA

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

10.00

PALOMA FRESCA

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

10.00

THE DON'S MARTINI

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

10.00

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

BLUEBERRY LEMONADE COOLER

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

9.00

PINEAPPLE BASIL COOLER

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

9.00

SWEET ARNOLD

Bacardi Superior rum and raspberry puree with iced tea and lemonade

9.00

GRAPEFRUIT DELIGHT

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

9.00

HAND CRAFTED COCKTAILS

TITO'S HANDMADE VODKA

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

TEATO'S PASSION

Tito's Handmade vodka with passion herbal infused iced tea **9.00**

TROPICAL SUNSET

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar **9.00**

WATERMELON JALAPENO COOLER

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree **9.00**

ISLAND SPLASH

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar **9.00**

MOCKINGBIRD GINGER

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer **9.00**

BAR PACKAGES

SIGNATURE HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

FIRST HOUR	18.00
SECOND HOUR	15.00
EACH ADDITIONAL HOUR	11.00

SIGNATURE HOST-SPONSORED BAR PER DRINK

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

SIGNATURE COCKTAILS	8.00
DOMESTIC BEER	6.50
LOCAL CRAFT AND IMPORTED BEER	7.50
SELECT WINE	8.50
MINERAL WATER/JUICES	5.25
SOFT DRINKS	5.25
CORDIALS	11.00
CHAMPAGNE	8.50

FEATURED HAND CRAFTED COCKTAIL

Prices varies based on selection.

SIGNATURE CASH BAR

SIGNATURE COCKTAILS	9.00
DOMESTIC BEER	7.00
LOCAL CRAFT IMPORTED BEER	8.00
SELECT WINE	9.00
MINERAL WATER/JUICES	5.00
SOFT DRINKS	5.00
CORDIALS	12.00
CHAMPAGNE (BY THE GLASS)	9.00

FEATURED HAND CRAFTED COCKTAIL

Prices varies based on selection.

LABOR CHARGES

BARTENDERS, EACH up to three hours	150.00
WAITERS, EACH up to three hours	150.00
ONE BARTENDER REQUIRED PER EVERY 75 GUESTS.	

ALTERNATIVE OPTIONS

LUNCH - VEGETARIAN OPTIONS

MONDAY: Cilantro Brown Rice with Black-eyed Peas, Collard Greens and Roasted Carrots

TUESDAY: Tri-color Cheese Ravioli with Spicy Tomato and Lima bean Succotash, Parmesan Chards and Garlic Crostini

WEDNESDAY: Toasted Barley and Artichoke Risotto, Roasted Red and Yellow Peppers, Herb Grilled Tofu

THURSDAY: Spaghetti Squash and Carrot, Triple Bean Ragout

FRIDAY: Fresh Tomato and Mozzarella Panini with Sofrito and Lentil Chili

SATURDAY: Grilled Vegetable Napoleon, Portobello, Black Bean Puree, Spinach, Yellow Squash, Roasted Red Pepper and Boursin Red Pepper Sauce

SUNDAY: White Bean Chili with Tortilla Chips, Avocado and Sour Cream

DINNER - VEGETARIAN OPTIONS

MONDAY: Tofu Parmigiana with Tomato Basil Sauce and Grilled Asparagus

TUESDAY: Eggplant Roulade Stuffed with Parmesan Cannellini Beans, Olives and Onions with Roasted Pepper Cream

WEDNESDAY: Vegetable Wellington, Roasted Garden Vegetables with Hummus Wrapped in a Puff Pastry

THURSDAY: Toasted Risotto Cake with Garbanzo Beans, Wild Mushroom and Sweet Pepper Relish

FRIDAY: Black Beans and Rice with Caramelized Plantains and Sweet Peppers Served with Tortilla Strips

SATURDAY: Grilled Vegetable and Red Quinoa Cous Cous with Smoked Paprika, Stewed Tomatoes & Broccoli

SUNDAY: Angel Hair Pasta with Feta, Basil Oil, Sundried Tomatoes and Pan Seared Tempeh