

MEETING & EVENT MENUS



Continental Breakfast

A lighter fare to start your day off right. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People ~~ We are featuring daily menus for sustainability on our hot buffets. A \$15 per person charge will be added if you prefer a different option~~

	\$48 Per Guest
	Juices Orange Apple Cranberry Grapefruit (VGN) VGN
	Fresh Brewed Coffee, Decaf, Herbal Teas
\$40 Per Guest	Spinach, Feta (V) Wednesday and Sunday - Croissant, Ham, Egg, Cheese Thursday - Frittata with Bacon and Swiss Cheese (GF) Friday - Crustless Quiche with Gruyere and Spinach (GF) (V)
Juices Orange Apple Cranberry (VGN) VGN	Monday - English Muffins, Turkey Sausage, Egg, White Cheddar Tuesday and Saturday - Breakfast Tart, Roasted Tomato,
Fresh Brewed Coffee, Decaf, Herbal Teas	Chef Crafted Daily Additions to Menu
Cinnamon Coffee Bread (V) V	House Made Granola with Greek Yogurt, Fresh Berries and Honey (GF) (V) V GF
Baked Goods: Croissants, Danish, Muffins, Bagels, Fruit Preserves, Cream Cheese, Butter (V) ${\bf V}$	Cinnamon Coffee Bread (V) V
House Made Granola with Greek Yogurt, Fresh Berries and Honey (Nut Free) (GF) (V) V GF	Baked Goods: Croissants, Danish, Muffins, Bagels, Fruit Preserves, Cream Cheese, Butter (V) V
Assorted Whole Fruits (GF) (VGN) VGN GF	Fresh Cut Seasonal Fruits and Berries (GF) (VGN) VGN GF
THE CLASSIC CONTINENTAL BREAKFAST	THE DELUXE CONTINENTAL BREAKFAST

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%. 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 \$60 per guest. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

MONDAY - ESSENTIAL	TUESDAY AND SATURDAY - MIND, BODY, SOUL
Fresh Cut Seasonal Fruits and Berries with Individual Yogurts (V) V	Roasted Sweet Potato Hash with Petite Kale (GF) (VGN) VGN GF
Baked Goods: Croissants, Danish, Muffins, Fruit Preserves, Butter	Fresh Cut Seasonal Fruits (GF) (VGN) VGN GF
Steel Cut Oatmeal with Rasins, Brown Sugar and Honey (GF) (V) V	Baked Goods: Whole Wheat Croissants, Bran Muffins, Fruit Preserves, and Butter (V) ${\bf V}$
Cage Free Scrambled Eggs (GF) GF	Steel Cut Oatmeal with Berries, Nuts and Dried Cranberries (GF)

Applewood Smoked Bacon (GF) GF	(VGN) VGN GF
Chicken Apple Sausage (GF) GF	Assorted Yogurts (GF) (V) V GF
Juices Orange Apple Cranberry (VGN) VGN	Cage Free Scrambled Eggs (GF)(V) V GF
Skillet Potatoes with Leeks and Peppers (GF)(VGN) VGN GF	Chicken Apple Sausage (GF) GF
Fresh Brewed Coffee, Decaf, Herbal Teas	Infused Water Pear - Ginger Apple - Cinnamon (GF) (VGN) VGN GF
\$47 Per Guest	Fresh Squeezed Orange Juice
	Fresh Brewed Coffee, Decaf, Herbal Teas
	\$47 Per Guest
WEDNESDAY AND SUNDAY - INDULGE	THURSDAY - MARKET
Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V) V GF	Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V) V GF
Overnight Oats with Dried Apriocts, Dried Blueberries, Pistachios and Local Honey (GF) (VGN) VGN GF	Steel Cut Oatmeal with Berries, Nuts, and Dried Cranberries (GF) (VGN) VGN GF
Baked Goods: Bagels, Danish, Muffins, Fruit Preserves, Cream Cheese and Butter (V) ${f V}$	Baked Goods: Bagels, Danish, Muffins, Fruit Preserves, Cream Cheese and Butter (V) V
Cage Free Scrambled Egg (GF)(V) V GF	Cage Free Egg Frittata: Spinach, Onion, and Swiss (V) (GF) V GF
Buttermilk Pancakes with Season Compote and Maple Syrup (V) V	Liege Waffles with Seasonal Compote and Whipped Cream (V) V
Breakfast Potato Casserole with Leeks, Applewood Smoked Bacon, Chaple Country Aged Cheddar (GF) GF	Breakfast Potato Casserole with Leeks and Sweet Potato (V) (GF V GF
Pork Sausage Links (GF) GF	Chicken Sausage Links (GF) GF
Juices Orange Apple Cranberry (VGN) VGN	Juices Orange Apple Cranberry (VGN) VGN
Fresh Brewed Coffee, Decaf, Herbal Teas	Fresh Brewed Coffee, Decaf, Herbal Teas
\$47 Per Guest	\$47 Per Guest
FRIDAY - OAXACA FRESCO Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V)	W.C.F.

Toast: Sourdough, Multigrain, Avocado, Roasted Heirloom Tomatoes, Cilantro (VGN) **VGN**

Baked Goods: Cinnamon Roll, Croissant, Fruit Preserves, Cream Cheese and Butter (V) V
Breakfast Burrito Whole Wheat Tortilla Scrambled Eggs Peppers Onions Cheese (GF) (V) V GF
Cage Free Scrambled Eggs with Roasted Tomatoes, Roasted Sweet Onions, Fresh Herbs (GF) (V) V GF
Rice and Beans with Steamed Rice and Frijoles Pintas (GF) (VGN) VGN GF
Pico de Gallo with Crema, Guacamole, Warm Corn Tortillas (GF) (V) V GF
Pork Sausage Links (GF) GF
Juices Orange Cranberry (VGN) VGN
Fresh Brewed Coffee, Decaf, Herbal Teas
\$47 Per Guest

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Breakfast Enhancements

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

INDIVIDUAL ITEMS

Breads (V) V | \$9 Per Guest

- Lemon Poppy Seed
- Blueberry Banana
- Cinnamon Coffee

Orange Infused French Toast (V) V | \$10 Per Guest

- Butter
- Maple Syrup

Mini Filled Beignets (V) V | \$6 Each

- Chocolate
- Hazelnut
- Mixed Berry

Warm Cinnamon Buns (V) V | \$9 Each

Greek Yogurt Parfaits (GF) (V) **V GF** | \$9 Each

- Fresh Berries
- House Made Granola

Morning Grain Bowl (GF) (V) **V GF** | \$8 Each

DISPLAYS

Chesapeake Smokehouse Smoked Salmon | \$25 Per Guest

- Whole Wheat Bread
- Everything Bagels
- Cream Cheese
- Petite Greens
- Shaved Radish
- Avocado
- Tomato
- Cucumber
- Onion

Belgian Waffles (V) V | \$12 Per Guest

- Berries
- Bananas
- Fresh Cream
- Butter
- Maple Syrup

(Action Optional, Attendant Fee Required if Selected)

Build Your Perfect Grain Bowl (VGN) **VGN** | \$25 Per Guest Chia Seeds | Farro | Red Quinoa | Petite Kale | Green Onions |

- Apple Infused Quinoa
- Greek Yogurt
- Fresh Fruit

Hard Boiled Cage Free Eggs (GF) (V) **V GF** | \$60 Dozen

Pork Breakfast Sausage (GF) **GF** | \$6 Per Guest

Breakfast Burrito (V) V | \$10 Each

- Cage Free Egg
- Onion
- Sweet Peppers
- Cheddar Cheese

Croissant Sandwich | \$10 Each

- Ham
- Cage Free Egg
- Cheese

English Muffin Sandwich (V) V | \$10 Each

- Cage Free Egg White
- Spinach
- Red Pepper Pesto

Fells Point Breakfast Sandwich | \$12 Each

- Cage Free Egg
- Pecan Wood Smoked Shoulder Bacon
- Roasted Tomato
- Dijon Aioli

Fells Point Breakfast Sandwich | \$12 Each

- Cage Free Egg
- Pecan Wood Smoked Shoulder Bacon
- Roasted Tomato
- Dijon Aioli

STATIONS

Omelet Station (GF) GF | \$20 Per Guest

- Ham
- Bacon
- Shrimp
- Tomato
- Onion
- Peppers
- Spinach
- Mushrooms
- Cheddar Cheese

Black Beans | Green Chickpeas | White Beans | Sweet Potatoes | Toasted Almonds | Toasted Cashews | Shaved Onions | Golden Raisins | Dried Strawberries | Salsa Verde | Fire Roasted Salsa

Charcuterie and Cheese | \$20 Per Guest

- Cured Meats
- Local and Domestic Cheeses

- Jack Cheese
- Salsa

\$275 Chef Attendant Fee Per Station

Hand Carved Smoked Bacon | \$14 Per Guest

- Biscuits
- Honey Mustard

\$275 Chef Attendant Fee Per Station

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

BRUNCH

Fresh Cut Seasonal Fruits and Berries (GF) (VGN) VGN GF
Grilled Seasonal Vegetables with Chimichurri and Balsamic (GF) (VGN) VGN GF
Bunch Salad with Tomato, Avocado, Cheddar Cheese, Pickled Onion, Herbed Vinaigrette (GF) (V) V GF
Baked Goods: Cinnamon Rolls, Croissants, Muffins, Bagels, Fruit Preserves, Cream Cheese and Butter (V) ${f V}$
Assorted Yogurts (GF) (V) V GF
Cage Free Scrambled Eggs (GF) (V) V GF
Skillet Potatoes with Leeks and Peppers (GF) (VGN) VGN GF
Applewood Smoked Bacon (GF) GF
Honey Roasted Chicken Thigh (GF) GF
Maryland Crab Cakes with Mustard Remoulade Sauce (V) $f V$
Sweet Treats: Apple Caramel Crumb Cake, Mini Eclairs, Red Berry Beignets (V) V
Juices Orange Apple Cranberry (VGN) VGN
Fresh Brewed Coffee Decaf Herbal Teas

\$68 Per Guest

Break Packages

Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MORNING BREAK OPTIONS	AFTERNOON BREAK OPTIONS
Seasonal Whole Fruits VGN GF	Domestic and Imported Artisan Cheeses with Fruit and Water
Fresh Berries with Lemon Cream (GF) (V) VGN GF	Crackers (V) V
Mini House Made Granola Parfaits with Berries and Greek Yogurt (GF) (V) VGN GF	Artisan Charcuterie with Mustards, Cornichons and Baguettes
	Hummus with Naan and Season Vegetables (VGN) VGN
Buttermilk Tarts: Cranberry Apple and Banana Walnut (V) V	Vegetable Crudité Shooters with Buttermilk Ranch (GF) (V) V GF
Breakfast Breads: Cinnamon Coffee and Lemon Yogurt (V) V	Hot Pretzel Rods with Mustard, Rach, Chocolate and Caramel (V) $\ensuremath{\mathbf{V}}$
Assorted Breakfast Bars (V) V Assorted Individual Greek Yogurts (GF) (V) V GF Ham, Egg and Cheese Croissants Sausage, Egg and Cheese English Muffins Smoked Salmon, Bagels and Classic Condiments	Chips and Queso with Pico de Gallo (V) V
	Build Your Own Trail Mix (V) (GF) V GF
	Novelty Ice Cream Treats (V) V Assorted Granola Bars (V) V Individual Bags of Popcorn (GF) (V) V GF
\$38 Per Guest for 4 Options	
	Individual Bags of Mixed Nuts (GF) (V) VGN GF
	Individual Bags of Trail Mix (V) $f V$
	\$35 Per Guest for 3 Options
	\$38 Per Guest for 4 Options

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

A LA CARTE BAKERIES AND SNACKS	COFFEE BREAK ITEMS
Breakfast Sandwiches (Variety) \$10 Each	Assorted Muffins (V) \mathbf{V}
Individual Bags of Assorted Chips (GF) (VGN) VGN GF \$7 Each	Croissants (V) V

	\$68 Per Dozen
	French Macaroons (GF) (V) V GF \$72 Per Dozen
	Soft Pretzels with Yellow Mustard (VGN) VGN
	Lemon Bars (V) V
	Gluten Free Brownies (GF) GF
	Brownies (V) V
	Chocolate Chip Cookies (V) V
Assortment of Whole Fresh Fruit \$6 Each	Chocolate Dipped Strawberries (GF) (V) V GF
Individual Ice Cream Bars \$8 Each	Cinnamon Buns (V) V
Energy Bars (V) V \$7 Each	Scones Preserves Cream (V) V
Assorted Granola Bars (V) V \$7 Each	Old Fashioned Sour Cream Cake Donuts (V) V
Individual Bags of Trail Mix (V) \mathbf{V} \$7 Each	Chocolate Croissants (V) V

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A La Carte Beverages

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

COFFEE AND TEA	STILL WATER & SPARKLING WATER
Hot Tazo Tea \$125 Per Gallon	Bottled Water \$7 Each
Freshly Brewed Coffee \$125 Per Gallon Royal Cut Regular and Decaffeinated Coffee	Bottled Sparkling Water & Still Waters \$7 Each
Iced Teas \$100 Gallon	
Freshly Brewed Decaf Coffee \$125 Per Gallon Royal Cut Regular and Decaffeinated Coffee	
Chef's Seasonal Fruit Infused Water \$75 Gallon	
Lemonade \$100 Gallon	

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks \$7 Each	Sugar Free Red Bull \$8 Each
	Red Bull \$8 Each
	Assorted Celsius Energy Drinks \$8 Each
	Bottled Juices \$7 Each Orange, Apple & Cranberry
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All Day Break Package	
Hyatt's all day break menu offers peace of mind knowing that guests are afternoon break for \$89 per guest. This package is prepared for a minim	e fueled all day. Including a continental breakfast, mid-morning break and num of 25 guests.
CONTINENTAL BREAKFAST	MID-MORNING BREAK (UP TO 1 HOUR)
Fresh Cut Seasonal Fruits and Berries (GF) (VGN) VGN GF	Lemon Poppy Seed Bread (V) ${f V}$
House Made Granola Greek Yogurt Fresh Berries Honey (Nut Free) (GF)(V) V GF	Fruit and Granola Bars (V) V
	Mini Scones
Baked Goods: Croissants, Danish, Muffins, Fruit Preserves, Butter (V) ${f V}$	Fresh Brewed Coffee, Decaf, Herbal Teas
Cinnamon Coffee Bread (V) V	Assorted Soft Drinks and Bottled Water
Juices Orange Apple Cranberry (VGN) VGN	
Assorted Individual Greek Yogurts (GF) (V) V GF	
Fresh Brewed Coffee, Decaf, Herbal Teas	
AFTERNOON BREAK (UP TO 1 HOUR)	
House Made Cookies, Brownies and Lemon Squares (V) V	
Make Your Own Trail Mix to Include: Almonds, Pecans, Pistachios, Chocolate Chip Banana Chips, White Chocolate Chips, M&Ms (VGN	·
Fresh Brewed Coffee, Decaf, Herbal Teas	
Assorted Soft Drinks and Bottled Water	

Morning Break of the Day

\$28 Per Guest

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MONDAY - FIT FOR YOU	TUESDAY AND SATURDAY - POWER UP
Bananas and Apples (GF) (VGN) VGN GF	Chia Pudding Parfaits with Seasonal Fruit and Coconut (GF) (VGN)
Greek Yogurt Parfaits Fresh Berries House Made Granola (GF) (V)	VGN GF Blueberry Oat Croquettes (V) V
Assorted Cereal and Energy Bars (V) V	Bran Muffins Corn Muffins (V) V
Hard Cooked Eggs with Herb Cream Cheese (GF) (V) V GF	Apples, Nutella and Almonds (GF) (V) V GF
\$28 Per Guest	\$28 Per Guest
WEDNESDAY AND SUNDAY - COFFEE HOUSE	THURSDAY - SWEET RUSH
Avocado Toast with Vine Ripe Tomatoes and Radish (VGN) VGN	Fresh Cut Fruit with Honey Drizzle (GF) (V) V GF
Whole Wheat Croissants	Coffee Cake Chocolate Croissants (V) V
Cinnamon Walnut Coffee Cake	Cinnamon Blintz Caramel (V) V
Assorted Mini Scones Cream Preserves	Peanut Butter Chocolate Smoothie (GF) GF
\$28 Per Guest	\$28 Per Guest
FRIDAY - HEALTH NUT	
Blackberry and Honey Smoothie (GF) (VGN) VGN GF	
Blueberry Granola Bars (VGN) VGN	
Coconut Dark Chocolate Bark (GF) (V) V GF	
Fresh Berries with Honey Lemon Greek Yogurt Dip (GF) (V) V GF	
Infused Water Cucumber Mint (GF) (VGN) VGN GF	

Afternoon Break of the Day

\$32 Per Guest

A part of Hyatt's menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MONDAY - NUT AND CHEESE	TUESDAY AND SATURDAY - ENERGIZE
Sweet and Spicy Assorted Nuts (GF) (V) V GF	Sliced Apples with Caramel and Peanut Butter (GF) (VGN) VGN GF
Dried Fruits (GF) (VGN) VGN GF	Assorted Oat N' Energy Bars (V) V
Fresh Berries (GF) (VGN) VGN GF	Dark Chocolate Bark with Almonds, Dried Cranberries and White Chocolate (GF) (V) V GF
Domestic and International Cheese with Artisan Crackers (V) V \$28 Per Guest	Assorted Fruit Yogurts (GF) (V) V GF
	\$28 Per Guest
WEDNESDAY AND SUNDAY - MEDITERRANEAN	THURSDAY - THE RAVEN
Everything Bagel Hummus Dip with Pita Chips (V) V	Popcorn Cart (GF) (VGN) VGN GF
Lemon Za'atar Hummus with Fresh Seasonal Vegetables (GF)	Mini Franks with Sauerkraut and Mustard
(VGN) VGN GF Hazelnut Beignets and Red Berry Beignets (V) V Baklava (V) V \$28 Per Guest	Warm Soft Pretzels Cheese Sauce (V) V
	Purple Nation Cupcakes (V) V
	· Root Beer
	\$28 Per Guest
FRIDAY - THE APPLE ORCHARD	
Local Mulled Hot Spiced Cider (GF) (VGN) VGN GF	
Local Apples (GF) (VGN) VGN GF	
Salted Caramel Apple Crumb Cake (V) V	
Warm Brie, Apple, Walnut, Dried Cranberries, Caramel, Crostini (V)	V
Apple Turnovers (V) V	

Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be and additional \$15 per guest. A \$175 Small Group Fee Will Be Charged for All Guarantees Under 25 People

MONDAY - THE HARBOR	TUESDAY AND SATURDAY - GREEKTOWN
Maryland Vegetable Crab Soup (GF) with Corn Bread and Sweet	Warm Pita Wedges with Extra Virgin Olive Oil (VGN) VGN
Butter (V) V GF	Lemon Chicken Soup (GF) GF
Field Greens Salad with Carrots, Tomato, Corn, Cucumber and Lemon Dill Vinaigrette (GF) (VGN) VGN GF	Spanakopita (V) V
Honey Crisp Apple, Grape, Walnut and Green Goddess Salad (GF) (VGN) VGN GF	Corn Salad with Cucumber, Tomato, Mint, Olives, Red Onion and Red Wine Vinaigrette (GF) (VGN) VGN GF
Potato and Caramelized Onion Salad Celery Parsley Sour Cream (GF)(V) V GF	Roasted Butternut Squash Feta Salad Marinated Olives Lemon Vinaigrette Crunchy Garlic (VGN) VGN
Old Bay Fried Chicken Breast with Ranch Dip, Chili BBQ Aioli	Braised Herbed White Beans, Tomato, Feta and Garlic (GF) (VGN) VGN GF
Sagamore Rye Flank Steak with Caramelized Onions and Red Peppers (GF) GF	Garlic Roasted Eggplant with Capers, Celery and Onions (GF) (VGN) VGN GF
Roasted Fingerling Potatoes, Rosemary with Leeks (GF) (V) V GF	Mediterranean Salad with Hummus, Artichoke, Green Onions,
Blistered Tomatoes Blistered Green Beans (GF) (VGN) VGN GF	Golden Raisins and Feta (GF) (VGN) VGN GF
Brioche Rolls (V) V	Lemon Meatballs, Tzatziki, Pickled Vegetables and Cilantro (GF)
Petite Berger Cookie Cupcake and Pumpkin Mousse(V) V	
Water and Tea OR Lemonade	Seared Salmon with Dill, Roasted Olive Tappanade and Mediterranean Oregano (GF) GF
\$68 Per Guest	Pistachio Baklava (V) V
	Yogurt Parfait Pistachio Coconut Lemon (V) V
	Water and Tea OR Lemonade
	\$68 Per Guest

WEDNESDAY AND SUNDAY - LITTLE ITALY

THURSDAY - EASTERN FLAVORS

Tuscan White Bean and Kale Soup (GF) GF	Crispy Beef, Broccoli and Sweet Soy Glaze
Winter Roasted Squash Mozzarella Salad Extra Virgin Olive Oil Balsamic Fig Syrup Micro Basil (GF) (V) V GF	Grilled Ginger Lemongrass Chicken Thighs with Scallions, Sesame Seeds and Toasted Cashews (V) ${f V}$
Deconstructed Caesar Salad Chopped Romaine Shaved Parmesan Garlic Croutons Blistered Tomatoes Caesar	Mixed Greens, Orange Segments, Jicama, Carrots, Scallions and Sesame Dressing (GF) (VGN) VGN GF
Dressing (V) V	Miso Soup, Summer Spinach and Tofu (VGN) VGN
Crispy Skin Chicken Marsala, Local Cremini Mushrooms and Roasted Red Pearl Onions (GF) GF	Petite Bok Choy, Sesame, Ginger and Garlic (VGN) VGN
Antipasto Salad Baby Romaine Artichoke Salami Mozzarella Pearls Grape Tomatoes Sweet Onions White Balsamic Vinaigrette (GF) GF	Sweet Scallion Jasmine Rice (GF) GF
	Cucumber Salad with Red Onions, Cilantro and Sweet Chili Vinaigrette (GF) (VGN) VGN GF
Whole Wheat Penne Pasta, Local Goat Cheese, Blistered	
Tomatoes and Fresh Basil (V) V	Kale Potstickers with Sesame Soy Dipping Sauce and Sweet Chili Dipping Sauce (VGN) VGN
Sliced Ciabatta with Rosemary, Thyme and Garlic Infused Extra Virgin Olive Oil (VGN) VGN	Mango Custard with Strawberry Boba Pearls and Lime and Mango Cake (GF) (VGN) VGN GF
Grilled Lemon Herb Beets Shaved Pecorino (GF) (V) V GF	Water and Tea OR Lemonade
Garlic Marinated Seared Flank Steak with Red Wine Jus Lie (GF) GF	\$68 Per Guest
Tiramisu, Mascarpone Panna Cotta (V) V	
Water and Tea OR Lemonade	
\$68 Per Guest	
FRIDAY - BUTCHERS HILL	
Hearty Vegetable Soup with Green Beans, Tomato, Squash and Nav	vy Beans (V) V
Petite Kale Salad with Sweet Peppers, Vidalia Onions, Heirloom Tor	matoes, Scallions and Ranch Dressing (GF) (V) V GF
Roasted Herbed Chicken Breast with Tomato, Garlic, Celery, Carrot	, Onion and Sherry Jus Lie (GF) GF
Wedge Salad Sweet Onions Tomato Blue Cheese Crumbles Ch	opped Bacon Blue Cheese Dressing (GF)(V) V GF
Grilled Bistro Tender with Rosemary, Thyme and Herbed Glaze (GF)) GF
Roasted Fingerling Potatoes, Fresh Herbs and Garlic (GF) (VGN) VGN	N GF
Charred Caulilini, Fresh Herbs, Extra Virgin Olive Oil (GF) (VGN) VGN	GF
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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. Select (3) sandwiches, there will be a charge of \$7 per person for each additional selection. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

TO-GO MARKET BOXED LUNCH

Each Meal Comes With:

- Assorted Soft Drinks or Bottled Water
- Kettle Chips, Apple and Chocolate Chunk Cookie

Choose One Salad Per Box

- Potato Salad (GF) (V)
- Cavatappi Pasta Salad (VGN)
- Country Cole Slaw (GF) (V)

Choose One Handcrafted Sandwich Per Box (Choose Up to 3 Types)

- Smoked Turkey | Brie Cheese | Dijon Herb Mayo | Lettuce | Tomato | Croissant
- Chicken | Fontina | Spinach Cranberry Mustard | Bibb Lettuce | Tomato | Ciabatta
- Grilled Chicken Wrap | Green Goddess Dressing | Parmesan | Lettuce | Flour Tortilla
- Turkey BLT | Bacon | Lettuce | Tomato | Avocado Mayo | Brioche Roll
- Smoked Turkey | Swiss Cheese | Honey Mustard | Multigrain Kaiser Roll
- Smoked Ham | Brie | Mesclun | Fig Jam | Baguette
- Roast Beef | Horseradish Mayo | Multigrain
- Roast Beef and White Cheddar Wrap | Horseradish Mayo | Lettuce | Tomato | Whole Wheat Wrap
- Tomato & Fresh Mozzarella Caprese| Basil Pesto | Lettuce | Focaccia Bread (V)
- Grilled Vegetable Wrap | Brown Rice | Lemon Za'atar Hummus | Spinach Wrap (VGN)
- Grilled Vegetable | Hummus | Whole Wheat Tortilla Wrap (VGN)

Gluten Free Bread Available Upon Request

\$68 Per Guest

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Lunch Buffets

Additional buffets to please every pallet. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

HAND CRAFTED SANDWICH BUFFET

Sides

- Chef Crafted Soup Of The Day
- Niçoise Salad | Seared Ahi Tuna | Egg | Tomato | Green Bean | Potato | Olive | Herb Dijon Vinaigrette (GF)
- House Made Macaroni Salad (V)
- Assorted Kettle Chips (GF) (VGN)

Variety of Gourmet Sandwiches and Wraps (Choose 3)

- Smoked Turkey | Brie Cheese | Dijon Herb Mayo | Lettuce | Tomato | Croissant
- Chicken | Fontina | Spinach Cranberry Mustard | Bibb Lettuce |
 Tomato | Ciabatta
- Grilled Chicken Wrap | Green Goddess Dressing | Parmesan | Lettuce | Flour Tortilla
- Turkey BLT | Bacon | Lettuce | Tomato | Avocado Mayo | Brioche Roll
- Smoked Turkey | Swiss Cheese | Honey Mustard | Multigrain Kaiser Roll
- Smoked Ham | Brie | Mesclun | Fig Jam | Baguette
- Roast Beef | Horseradish Mayo | Multigrain
- Roast Beef and White Cheddar Wrap | Horseradish Mayo |
 Lettuce | Tomato | Whole Wheat Wrap
- Tomato & Fresh Mozzarella Caprese Basil Pesto Lettuce Focaccia Bread (V)
- Grilled Vegetable Wrap | Brown Rice | Lemon Za'atar Hummus
 | Spinach Wrap (VGN)
- Grilled Vegetable | Hummus | Whole Wheat Tortilla Wrap (VGN)

Gluten Free Bread Available Upon Request

Dessert

Each Guest will Receive:

- House Baked Cookies | Baklava | Chocolate Chip Brownies (V)
- Freshly Brewed Coffee & Decaf | Herbal Hot Teas
- Assorted Soft Drinks | Bottled Waters

\$65 Per Guest

SMALL GROUP SPREAD

Only for groups that have less than 25 guests.

Each Guest Will Receive

- Soup du Jour
- Mixed Green Salad (VGN)
- Assorted Pre-made Sandwiches Including Chicken, Beef and Vegetarian
- Assorted Potato Chips
- Assorted Mini Pastries (V)
- Freshly Brewed Coffee & Decaf | Herbal Hot Teas

Gluten Free Bread Available Upon Request

\$52 Per Guest

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Plated Lunch

Includes:

- Bread Service | Sweet Butter
- Starter Course Selection | Entree Course | Dessert Course

SALADS	MEATS AND SEAFOOD
Pear Brulee Salad VGN GF Pickled Raisins Radish Almonds Apple Cider Vinaigrette (GF) (VGN)	Herb Roasted Chicken Breast Creamy Marscapone Polenta Roasted Root Vegetables Pommery Sauce \$63 (GF)
Winter Greens Salad V GF Dried Apricots Dried Cranberries Candied Walnuts Blue Cheese Maple Vinaigrette (GF) (V)	Crispy Skinned Chicken Breast Cauliflower Potato Puree Caramelized Carrots Sherry Jus \$63 (GF)
Spinach & Orange Salad VGN GF Mandarin Oranges Pickled Red Onion Pomegranate Creamy Ginger Dressing (GF) (VGN)	Tomato & Fennel Roasted Sea Bass Green Beans Caramelized Shallots Lemon Thyme Butter Sauce \$70 (GF)
Fig & Fennel Salad V GF Baby Kale Roasted Pecans Herb Ricotta White Balsamic (GF) (V)	Brown Sugar Glazed Salmon Lentil Cassoulet Brussel Sprouts \$61 (GF)
	Roasted Bistro Steak Sweet Potato Risotto Swiss Chard Bordelaise Sauce \$70 (GF)
	Grilled Marinated Flat Iron Steak Roasted Garlic Whipped Potatoes Shallot Jam Thyme Mushrooms \$78 (GF)
VEGETARIAN OPTIONS	DESSERTS
Forest Mushroom Ravioli V Caramelized Leeks Pine Nuts Ricotta Cream Sauce \$52 (V)	Lemon Meringue Tart V Butter Short Bread (V)
Roasted Vegetable Strudel V Sauteed Spinach Balsamic Glaze \$52 (V)	Tiramisu V Cinnamon Cream Cocoa (V)
	Cheesecake Brulee V Chantilly Cream (V)
	Toasted Almond Cake V

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Cinnamon Cream Cheese (V)

Hor D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. Canapés must be ordered in sets of 25 pieces. Hor D'oeuvres must be ordered in sets of 50 pieces.

CANAPéS	HORS D'OEUVRES
Tomato Bruschetta Crostini with Micro Basil (VGN) VGN	Vegetable Spring Roll with Thai Sweet Chili (VGN) VGN
Shrimp Cocktail (V) (GF) V GF	Vegetable Samosa, Cilantro Chutney (VGN) VGN
Chipotle Organic Chicken BLT Cup, Herb Aioli	Impossible Beef Quesadilla (V) V
Piquillo Peppers and Artichoke Crostini (VGN) VGN	Kale and Vegetable Dumpling (VGN) VGN
Grapefruit Crab Salad Cone, Shiso Chiffonade	Crab Dumpling
Smoked Chicken, Sour Cherry	Lobster Cobbler
Smoked Salmon Mousse, Parmesan Crisp, Dill (GF) GF	Chorizo Stuffed Dates wrapped in Applewood Smoked Bacon
Truffle Chicken Salad, Candied Walnuts, Crostini	(GF) GF
Goat Cheese Peppadew, Pistachio, Honey (GF)(V) V GF	Spanakopita (V) V
Boursin Stuffed Dates (V) (GF) V GF	Paella Croquettes with Shrimp and Chorizo
Anti-Pasto Skewer: Ciliegine Mozzarella, Roasted Tomato, Kalamata Olive (V) (GF) V GF	Carolina Pulled Pork and Corn Bread Tartlet Raspberry and Brie (V) V
Curry Shrimp and Mango, Black Sesame Waffle Cone	Porcini Mushroom Croquette (V) V
Ahi Poke Taco with Sriracha Mayonnaise (GF) GF	Quinoa and Zucchini Fritter (V) (GF) V GF
Roasted Tomato and Corn Bruschetta (VGN) VGN	Chicken Yakatori Skewers (GF) GF
Potato Pancake, Caviar and Creme Fraiche (V) V	Maui Shrimp Potsticker
Tenderloin of Beef, Horseradish Cream, Red Onion Jam Crostini	Beef Yakatori Skewer (GF) GF
\$10 Per Piece	Pork Belly Wrapped BBQ Brisket (GF) GF
	Wild Caught Salmon Satay, Miso Glaze
	Southwest Short Rib Arancini
	Nashville Hot Chicken Skewer
	Crab Dip Spring Roll Cigar
	Grilled Baby Lamp Chops, Rosemary Demi (GF) GF \$14 Per Piece
	Mini Maryland Crab Cakes with Spicy Remoulade \$14 Per Piece

\$10 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

DOKE	STATION
PUNE	STATION

Sweet Chili Noodles and Pickled Radish Salad

Ahi Tuna, Scallion, Seaweed, Edamame, Cilantro, Pumpkin, Soy, Lomi Lomi Salmon, Sweet Onion, Radish, Cucumber, Ginger, Plantain Chips

\$32 Per Guest

STRFFT FAIR

Elotes, Southwestern Caesar Salad

Carne Asada Beef Bowl with Brown Rice, Pico De Gallo, Avocado Crema, Cotija Cheese

Bulgogi Beef and Chicken Skewers with Pickled Cabbage Slaw

Nashville Hot Chicken Flatbread with Mozzarella and Honey

\$25 Per Guest

POTATO BAR, CHOICE OF ONE

Yukon Gold Mashed Potato Bar (GF): Blue Cheese Crumbles, Cheddar Cheese, Smoked Bacon, Shiitake Mushrooms, Caramelized Onions and Demi Glaze **GF**

Mashed Sweet Potato Bar (GF): Brown Sugar, Marshmallows, Candied Pecans, Dried Cranberries, Whipped Cream, Orange Zest Honey **GF**

\$15 Per Guest

RAMEN STATION

Action station available with \$275 attendant fee per station for up to 2 hours.

Ramen Noodles Cooked In Lemongrass Miso Broth

Toppings: Soft Boiled Eggs, Roasted Mushrooms, Nori, Bamboo Shoots, Bean Sprouts, Corn Kernels, Scallions, Roasted Pork, Duck Confit, Tofu, Pickled Ginger

Served with Sriracha, Sweet Chili Sauce and Soy Sauce

\$28 Per Guest

MARYLAND STYLE CRAB CAKES AND GRILLED GARLIC SHRIMP STATION

**Pricing based on (1) Entree Sized Crab Cake and (4) Large Shrimp per person

Country Cole Slaw, Baby Spinach Salad with Lemon Dijon Vinaigrette

DUMPLINGS AND BAO BUNS STATION

Chilled Noodle Salad, Pickled Cucumber Salad

Ginger Chicken Potstickers, Edamame Dumplings, Char Sui Pork Buns, Ponzu Dipping Sauce, Thai Sweet Chili Sauce

\$23 Per Guest

\$37 Per Guest
Old Bay Tartar Sauce, Spicy Remoulade
Pan Seared Crab Cakes, Grilled Garlic Shrimp

SLIDER STATION (CHOOSE ONLY TWO)

Chop Salad with Peppercorn Ranch Dressing, House Fried Salt and Vinegar Potato Chips

BBQ Pulled Pork with House Made Country Slaw

Crab Cake with Remoulade

Angus Beef with Cheddar and Grilled Onion

Old Bay Fried Chicken with Nashville Hot Mayo and Dill Pickle

Veggie Burger with Roasted Tomato Hummus

\$26 Per Guest

MAC AND CHEESE STATION

(Action Optional, Attendant Fee Required if Selected)

Five Cheese, Extra Sharp Cheddar, Parmesan, Fontina, Gruyere, Blue, Cavatappi Pasta

Seared Chicken, Slab Bacon, Shrimp and Scallops

\$25 Per Guest

ITALIAN PASTA STATION

Deconstructed Caesar Salad and Garlic Roasted Broccolini, Shaved Parmesan Cheese, Crushed Red Peppers Action station available with \$275 attendant fee per station for up to 2 hours.

Choose 2: Cavatappi, Tortellini, Gnocchi, Fettuccine, Vegetable Ravioli

Choose 2: Spicy Italian Sausage, Garlic Poached Rock Shrimp, Braised Beef Shortrib, Pancetta, Prosciutto

Choose 4: Oven Roasted Tomato, Baby Spinach, Sauteed Peppers, Caramelized Onions, Steamed Broccoli, Herb Roasted Mushrooms

Choose 2: Rustiic Tomato Sauce, Asiago Cream, White Wine Tomato Ragout, Pesto, Basil Cream, Pesto Oil

\$30 Per Guest

BUILD YOUR PERFECT GRAIN BOWL (VGN) VGN

Chia Seeds, Farro, Red Quinoa, Petite Kale, Green Onions, Black Beans, Green Chickpeas, White Beans, Sweet Potatoes, Toasted Almonds, Toasted Cashews, Shaved Onions, Golden Raisins, Dried Strawberries, Salsa Verde, Fire Roasted Salsa

\$25

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$225 per attendant for up to three hours. All carving stations include an assortment of fresh rolls, grain mustard and aioli. Minimum of 50 Guests

CARVING STATION

Mixed Green Salad with White Balsamic Vinaigrette, Garlic Fingerling Potatoes and Warm Potato Rolls

Pepper Seared Tenderloin of Beef | \$35 Per Guest

Onion Marmalade and Creamy Horseradish

Carved Roast Tomahawk Steak | \$45 Per Guest

Bone In, Cabernet Reduction and Horseradish Cream

Roasted Turkey Breast | \$29 Per Guest

Petite Stuffing Muffins and Cranberry Chutney

Roasted Whole Rockfish | \$32 Per Guest

Fresh Vegetables and Lemon Butter Sauce

Pork Loin | \$29 Per Guest

Bacon Wrapped with Fig Jam and Mini Biscuits

Garlic and Herb Crusted Rack of Lamb | \$39 Per Guest

Charred Jalapeno Mint Reduction

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Displays

An ideal complement to your reception, our display stations feature mouthwatering accents to any meal.

CHEESE MONTAGE V

Array of Flavorful Imports & Local Cheeses | Fresh & Dry Fruit | Nuts | Honey | Marmalade | Sliced Breads | Crackers

\$21 Per Guest

CHEFS CHARCUTERIE BOARD

Genoa Salami | Toscana Salami | Dry Cured Chorizo | Cornichons | Marinated olives | Shaved Provolone | Fresh Mozzarella cheeses | Balsamic vinegar | Extra Virgin Olive oil | Dried Fruit | Nuts | Baguette Crostini

\$25 Per Guest

MEZZA TABLE (V) V

Hummus, Baba Ghanoush | Tabbouleh | Pepperoncini | Carrots | Roasted Red Peppers | Marinated Olives | Mozzarella | Pita Chips

FARM TO TABLE GARDEN BAR (V) V

An Array of Garden Vegetables | Chipotle Ranch | Parmesan Peppercorn Dips

\$20 Per Guest

\$17 Per Guest

FRUIT DISPLAY (V) V

Colorful Array of Cubed Fruit | Dark Chocolate Fondue (GF)OrFruit Skewers | Honey Lime Yogurt Dipping Sauce (GF)

\$17 Per Guest

CHOCOLATE FONDUE (V) V

Pineapple | Cantaloupe | Honeydew | Strawberries | Crisp Rice Cereal Treats | Sponge Cake | Marshmallows | Pretzels

\$18 Per Guest

RAW BAR ON ICE (GF) GF

- Chilled Jumbo Shrimp | Cocktail Sauce | Spicy Rémoulade
- Chesapeake Bay Oysters on the Half Shell | Cocktail Sauce |
 Yuzu Mignonette Sauce
- Cocktail Crab Claws | Cocktail Sauce | Mustard Sauce

\$39 Per Guest

MINI DESSERTS V

Chocolate Mousse Cups | Petite Fours | Tiramisu | Chocolate Cake | Pumpkin Crème Brulé | Lemon Curd Tartlet | Apple Crumble Tartlet

\$20 Per Guest

ASSORTED SWEET TREATS

Mini Cupcakes | Chocolate Truffles | French Macarons | Petite Strawberry and Chocolate Filled Doughnuts

\$23 Per Guest

COFFEE DISPLAY

Coffee | Decaffeinated Coffee | Hot Tea station served with whipped cream, cinnamon sticks, sugar cubes, chocolate shavings and citrus twists

\$20 Per Guest

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Plated Dinner

Choose one of each course:Starter Course Selection | Entrée Course | Dessert Course (Appetizer Course Extra)Bread Service | Sweet ButterFreshly Brewed Coffee & Decaf | Herbal Hot Teas Pricing Based on Entrée Selection

PLATED DINNER FALL AND WINTER (OCTOBER - MARCH)

Appetizers | \$20 Per Guest

- Poached Shrimp Baby Frisee | Butternut Squash Chermoula | Cocktail Sauce (GF) (V)
- Regency Crab Cake Charred Corn Relish | Dijon Cream (V)
- Caramelized Onion Tart Wild Greens | Crispy Pancetta | Champagne Vinaigrette
- Mushroom Ravioli Mustard Sage Cream | Toasted Pumpkin Seeds | Leeks (V)

Salads/Starter Course

• Beet & Ricotta Salad Baby Greens | Pine Nuts | Lemon Vinaigrette (GF) (V)

- Field Greens Salad Poached Pear | Bleu Cheese | Cranberries | Pickled Red Onion | Champagne Vinaigrette(GF) (V)
- Baby iceberg Salad Crisp Bacon | Radish | Tomato | Blue Cheese | Buttermilk Ranch Dressing (GF)
- Mixed Greens Salad Shaved Radish | Pomegranate | Goat Cheese | Candied Pecans | Champagne Vinaigrette (GF) (V)
- Baby Spinach Frisée | Dried Fig | Goat Cheese | Walnuts | Roasted Shallot Vinaigrette (GF) (V)

Meats and Seafoods

- Pan Roasted Rockfish Lemon Glazed Baby Carrots | Roasted Tomato Rice | White Wine Butter Sauce \$90 (GF)
- Seared Chicken Breast Rosemary Fingerling Potatoes | Brussels Sprouts | Roasted Mushroom & Shallot Jus \$87 (GF)
- Pan Seared Filet Mignon Boursin Mashed Potatoes | Broccolini | Red Wine Mushroom Sauce \$114 (GF)
- Braised Short Ribs Heirloom Stone Ground Roasted Tomato Grits | Roasted Root Vegetables | Swiss Chard | Pale Ale Infused
 Demi-Glace \$109 (GF)
- Black Pepper Crusted Sirloin of Beef Crispy Baked Fingerling Potato | Roasted Corn and Edamame Succotash \$112 (GF)
- Chesapeake Style Jumbo Lump Crab Cake Heirloom White Corn Garlic Herb Polenta | Grilled Broccolini | Pistachio Gremolata | Tarragon Citrus Butter Sauce \$107

Duet Entre Selection

- Pan Seared Breast of Chicken & Roasted Sea Bass Roasted Root Vegetables | Broccolini | Herbed Cream \$109 (GF) (V)
- Petit Filet Mignon & Salmon Cauliflower Potato Puree | Confit Tomato | Asparagus | Madera Sauce \$116 (GF)
- Petite Filet Mignon & Crab Stuffed Shrimp Wild Mushroom Barley Risotto | Roasted Cauliflower | Red Wine Jus Lie \$120 (GF)

Vegetarian and Vegan Options

- Spinach and Wild Mushroom Risotto Caramelized Onions | Spinach | Parmesan \$85 (GF) (VGN)
- Balsamic Cauliflower Steak Roasted Root Vegetables | Almonds | Jasmine Rice \$85 (GF) (VGN)
- Vegetable Ratatouille Lattice Tart Rustic Tomato Sauce | Extra Virgin Olive Oil \$85 (V)
- Seared Plant Based "Steak" Coconut Rosemary Roasted Potatoes | Garlic Scented Kale | Melted Tomato Glace \$114 (VGN)

Desserts

- Flourless Chocolate Cake Whipped Irish Cream | Candied Hazelnuts (GF) (V)
- Caramelized Apple Tart Cinnamon Cream | Caramel (V)
- Chocolate Espresso Cake Vanilla Butter Cream (V)
- Bourbon Maple Bread Pudding White Chocolate | Caramelized Apples (V)
- Sea Salted Caramel Tart Whiskey Caramel (V)
- NY Style Cheesecake Candied Pecans | Chocolate Sauce | Caramel Sauce (V)

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service All dinner buffets are prepared for a minimum of 25 guests.

DINNER BUFFET

Soup (Choose One)

- Regency Cream of Crab Soup (V)
- Beef & Barley
- Maryland Vegetable Crab Soup (V) (GF)

• Butternut squash Bisque (V) (GF)

Salads (Choose Two)

- Spinach Salad Crispy Pancetta | Petite Heirloom Tomatoes | Lemon Oregano Vinaigrette (GF)
- Decontrsucted Caesar Salad Chopped Romaine | Parmesan Cheese | Croutons | Caesar Dressing (V)
- Heirloom Tomato Mozzarella Salad Micro Basil | Balsamic Vinaigrette (V) (GF)
- Field Greens Petite Heirloom Tomato | Cucumber | Apple | Pecan | Cider Vinaigrette (VGN) (GF)
- Farro Salad Butternut Squash | Kale | Dried Cranberries | Honey Lemon Vinaigrette (VGN)
- Buttermilk Coleslaw (V) (GF)
- Roasted Beet Salad Pears | Walnuts | Baby Kale | Goat Cheese | Red Wine Vinaigrette (V) (GF)

Proteins and Seafood (Choose Two)

- Herb Grilled Chicken Roasted Pearl Onions | Citrus Pan Sauce (GF) (V)
- Pan Roasted Chicken Wild Mushroom | Melted Tomatoes | Red Wine Glace (GF) (V)
- Roasted Salmon Pommery Mustard Sauce (GF) (V)
- Bronzed Mahi Mahi Brown Sugar Pineapple Glaze | Pickled Raisins (GF) (V)
- Seared Rockfish Wilted Swiss Chard | Roasted Tomato Fume (GF) (V)
- Crab Cakes Mustard Sauce
- Seared Bistro Tenderloin Brandy Peppercorn Sauce (GF)
- Braised Short Ribs Shallot Thyme Glace (GF)

Starches (Choose One)

- Wild Rice Pilaf (GF) (V)
- Buttered Whipped Potatoes (GF) (V)
- Herb Roasted Fingerling Potatoes (GF) (VGN)
- Roasted Corn Risotto (GF) (V)
- Roasted Winter Squash Risotto (GF)

Vegetables (Choose Two)

- Honey Roasted Carrots (GF) (VGN)
- Garlic Butter Haricot Vert (GF)
- Everything Bagel Spiced Asparagus (GF) (VGN)
- Roasted Cauliflower & Caramelized Onions (GF) VGN)
- Lemon Parmesan Broccolini, Pine Nut (GF) (V)

Dessert (Choose Three)

- New York Cheesecake | Caramel Apple Glaze (V)
- Flourless Chocolate Cake | Berry Compote (GF) (V)
- Carrot Cake | Cinnamon Chantilly (V)
- Lemon Meringue Tart (V)
- Apple Streusel Tart (V)
- Regency Bread Pudding | Caramel Sauce (V)

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$46 Bottle Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$46 Bottle Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$46 Bottle Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$46 Bottle Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$46 Bottle Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

PREMIUM WINE SERIES

Champagne, Vueve Clicquot Brut Yellow Label, France | \$200 Per Bottle

The Pinot Noir predominance provides the structure that is so typically Veuve Clicquot, while Chardonnay adds the elegance and finesse essential in a perfectly balanced wine, and a touch of Meunier rounds out the blend. Vueve clicquot

Chardonnay, Hess Napa Collection, California | \$80 Per Bottle Inspired by the richness of the region, this wine delivers everything Napa Valley is famed for in Chardonnay. Enticing aromas of vanilla, yellow stone fruit and crème brûlée lead to a creamy and rich palate filled with peach, baking spices and a long, smooth finish marked by mouthwatering acidity – Hess Persson Estates

Red Blen, Decoy | \$80 Per Bottle

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. The core blend for this California Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. This enticing wine displays gorgeous aromas of blackberry, plum, dark red fruit and cranberry, with hints of caramel and exotic spices. The luxurious berry notes are echoed on the palate, where they are supported by supple, refined tannins and an energetic mouthfeel that carries the wine to a long, lush finish. - Decoy Wines

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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! Upgrade your Seasonal non-alcoholic Cocktails with your choice of signature Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey \$2 per drink.

SPRING

Spring Refresher

SUMMER

Baltimore Lemonade

vodka, pineapple juice, sweet and sour	Whiskey, Fresh Lemonade, Lemon
Strawberry Smash (Non-Alcoholic) strawberries, fresh lime juice, club soda, mint	Watermelon Breeze (Non-Alcoholic) watermelon, mint, ginger ale, club soda
\$14 Per Drink	\$14 Per Drink
FALL	WINTER
The Fall Mimosa Apple Cider, Sparkling Wine, Apple Slices	Long Nights Special vodka, espresso, coffee liqueur, simple syrup
Warm Spiced Cider (Non-Alcoholic) Apple Cider, Lemon Juice, Cinnamon, Clove, Agave Syrup	Holiday Spirit (Non-Alcoholic) cranberry juice, fresh cranberries, sparking water, apple slices
\$14 Per Drink	\$14 Per Drink

MIMOSAS BY THE GLASS

- Classic signature sparkling wine, orange juice
- Cranberry signature sparkling wine, cranberry juice
- Tropical signature sparkling wine, pineapple juice

SIGNATURE BRAND HOST BAR PER PERSON

\$13 Per Drink

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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 packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Host-Sponsored Bar per drink packages are charged on the actual number of drinks consumed. ALL HOST BARS PER PERSON OR PER DRINK: MINIMUM SPEND \$750 PER BAR

SIGNATURE HOST SPONSORED BAR PER DRINK

Conciere Brand - Vodka, Gin, Silver Rum, Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Cordial Canvas Brand: Blanc de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon	Liquor Selections: (Conciere Brand) Vodka, Gin, Silver Run, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Cordial Wine selections: (Canvas Brand) Blanc de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon Charges are based on the actual number of drinks consumed. Prices shown are Per
First Hour \$16 Per Guest	Drink.
Two Hours \$30 Per Guest	Spirits \$14 Per Drink
Three Hours \$42 Per Guest	Wine \$14 Per Glass

Each Additional Hour \$12 Per Guest	Domestic Beer \$8 Each
	Import or Micro Beer \$9 Each
	Cordials \$13 per Drink
	Hard Seltzer \$10 Each
PREMIUM BRAND - HOST BAR - PER PERSON Liquor selections: Tito's, Beefeater, Barcardi, Patron, Jim Beam, Teeling, Chivaz Wine selections: (Canvas Brand) Blanc de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon First Hour \$22 Per Guest	PREMIUM HOST SPONSORED BAR PER DRINK Liquor selections: Tito's, Beefeater, Barcardi, Patron, Jim Beam, Teeling, Chivaz Wine selections: (Canvas Brand) Blanc de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon Spirits \$15 Per Drink
Two Hours \$36 Per Guest	Wine \$14 Per Glass
Three Hours \$49 Per Guest	Domestic Beer \$8 Each
Each Additional Hour \$13 Per Guest	Imported or Micro Beer \$9 Each
	Cordials \$13 per Drink
	Hard Seltzer \$10 Each
SUPER PREMIUM HOST SPONSORED BAR PER PERSON Liquor selections: Ketel One, Hendricks, Diplomatico, Don Julio, Maker's Mark, Crown Royal, Jameson, Jack Daniels, Del Maguey, Johnnie Walker Black Wine selections: Mionetto Avantgarde Prosecco, La Vielle Ferme, Kendal Jackson, Mer Soleil 'Reserve', Whitehaven, Chateau Ste. Michelle, Rodney Strong Sonoma, Daou, Elouan, Catena Vista Flores, Joel Gott Palisades First Hour \$28 Per Guest	SUPER PREMIUM SPONSORED BAR PER DRINK Liquor selections: Ketel One, Hendricks, Diplomatico, Don Julio, Maker's Mark, Crown Royal, Jameson, Jack Daniels, Del Maguey, Johnnie Walker Black Wine selections: Mionetto Avantgarde Prosecco, La Vielle Ferme, Kendal Jackson, Mer Soleil 'Reserve', Whitehaven, Chateau Ste. Michelle, Rodney Strong Sonoma, Daou, Elouan, Catena Vista Flores, Joel Gott Palisades Spirits \$17 Per Drink Wine \$15 Per Glass
Two Hours \$42 Per Guest	Domestic Beer \$8 Each
Three Hours \$56 Per Guest	Cordials \$13 per Drink
Each Additional Hour \$14 Per Guest	Imported or Micro Beer \$9 Each
	Hard Seltzer \$10 Each

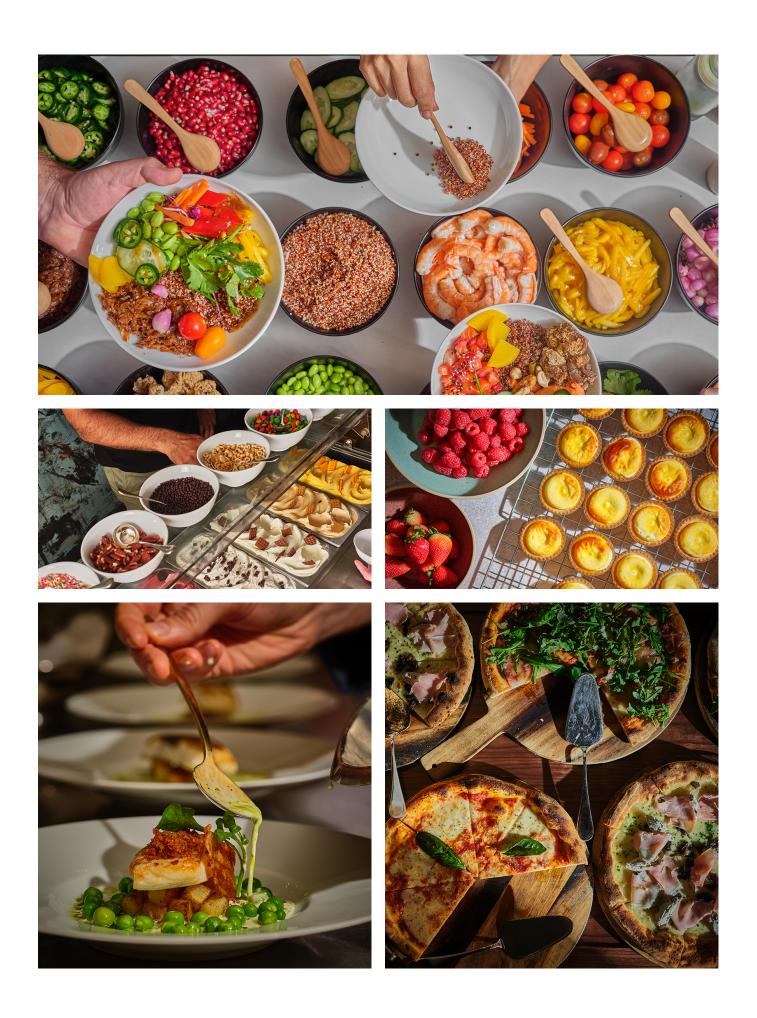
LABOR CHARGES Bartender | \$225 Per Bartender Up to three hours Cocktail Servers/Tray Passers/Coat Check, each | \$150 Per Attendant Up to three hours

WINE PACKAGE UPGRADES

Wines listed for all packages are part of Hyatt's Signature Wine Series. Upgrade wines to Premium Wines:

- Host-Sponsored Bar per Person: \$8 First Hour \$6 Second Hours \$4 Each Additional Hour
- Host-Sponsored Bar per Drink \$4 per drink
- Upgrade sparkling Wine to Premium Wine Host-Sponsored Bar per Person: \$40 First Hour \$32 Second Hours \$24 Each Additional Hour
- Host-Sponsored Bar per Drink \$20 per drink

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