



BREAKFAST OF THE DAY

Our breakfast of the day is designed to make planning your event easy, and it's the sustainable choice! Chef has curated menus for each day to provide variety and ensure we aren't repeating items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$62 per guest. Groups of less than 25 guests are subject to an additional \$250.00 fee.

MONDAY/FRIDAY BAJA BREAKFAST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced & Whole Fruit

Traditional Steel Cut Oatmeal GF, DF, V, VG
Brown Sugar Raisins Fresh Blueberries Sliced Almonds

Build Your Own Breakfast Taco:
Scrambled Eggs Chorizo Scrambled Eggs Flour Tortillas Queso
Fresco Diced Potatoes Pinto Beans DF, GF, Salsa Verde Pico de Gallo Selection of Hot Sauces

Fresh Bakeries:
Raspberry Bear Claws Butter Croissants GF Cranberry Orange Muffin

Coffee, Decaffeinated Coffee & Tazo Tea

Citrus and Mint Infused Water

\$57 Per Guest

\$62 On Alternate Days

TUESDAY/SATURDAY COMFORT BREAKFAST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced & Whole Fruit

Old Fashioned Corn Grits VG, V, DF

WEDNESDAY/SUNDAY SUNRISE MELTS BREAKFAST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced & Whole Fruit

Traditional Steel Cut Oatmeal GF, DF, V, VG
Brown Sugar Raisins Fresh Blueberries Sliced Almonds

English Muffin Melts:
Scrambled Eggs, Shaved Ham, Pulled Pork, Dijon, Swiss Cheese
Scrambled Eggs Whites, Chopped Kale, Pico de Gallo, Oaxaca Cheese

Fresh Bakeries:
Coffeehouse Scones Cinnamon Sugar Cruffins GF Banana Nut Muffin

Coffee, Decaffeinated Coffee & Tazo Tea

Grapefruit and Rosemary Infused Water

\$57 Per Guest

\$62 On Alternate Days

THURSDAY FRESH START BREAKFAST

Selection of Chilled Juices

Local and Seasonally Inspired Sliced & Whole Fruit

Warm Cinnamon Quinoa (Contains Almond Milk) DF

Cheddar Cheese Green Onions Diced Tomatoes

Breakfast Potato Bar:
Hash Browns Scrambled Eggs Green Onions Bacon Bits Diced Ham Shredded Cheese Heirloom Tomatoes Diced Peppers

Fresh Bakeries:
Mini Chocolate Croissant Mango Lattice GF Blueberry Muffin

Coffee, Decaffeinated Coffee & Tazo Tea

Cucumber and Lemon Infused Water

\$57 Per Guest

\$62 On Alternate Days

Brown Sugar Blackberries Pecans

Crustless Quiches:
Roasted Tomato, Spinach, Goat Cheese VEG Smoked Bacon, Cheddar, Green Onions

Fresh Bakeries:
Mini Apple Turnovers Apricot Danish Chocolate Chip Muffin GF

Coffee, Decaffeinated Coffee & Tazo Tea

Strawberry and Basil Infused Water

\$57 Per Guest

\$62 On Alternate Days

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are 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.

ATTENDED ACTION STATIONS:

Buttermilk Pancakes | \$15 Per Guest
Fresh Strawberries, Whipped Cream, Pure Maple Syrup

Fresh Waffle Station | \$15 Per Guest
Cinnamon Peaches, Whipped Cream, Pure Maple Syrup

Cinnamon Roll French Toast | \$15 Per Guest
Blueberries, Whipped Cream, Pure Natural Syrup

Egg Station | \$18 Per Guest
Freshly Prepared to Order Eggs and Omelets- Selection of Seasonally Inspired Ingredients Skillet Hash Browns

BREAKFAST SANDWICHES:

Breakfast Croissant Sandwich | \$15 Per Guest
Scrambled Eggs, Bacon, White Cheddar on a Croissant

Ciabatta Breakfast Sandwich | \$15 Per Guest
Bacon, Fried Egg, Swiss Cheese, Tomato Jam, Ciabatta Roll

All Florida Breakfast Benedict | \$21 Per Guest
House Made Crab Cake Benedict, Key West Shrimp Cream Sauce, and Lake Meadow Poached Egg on Toasted English Muffin

Buttermilk Biscuits and Country Sausage Gravy | \$13 Per Guest
Shredded Cheddar, Local Hot Sauces

OTHER ENHANCEMENTS:

Toaster Station | \$10 Per Guest
Assorted Sliced Breads to include Gluten Free Option and Variety of Bagels Regular and Light Cream Cheese, Butter and Assorted Fruit Spreads (Substitute English Muffins for the Bagels on Request)

Smoked Salmon and Bagel Bar | \$18 Per Guest
Smoked Salmon Sliced Cucumbers, Watermelon Radish, Pickled Red Onions, Roma Tomatoes, Capers Assorted Bagels Regular and Light Cream Cheese Toaster

Build Your Own Yogurt Parfait | \$14 Per Guest
Greek Yogurt and Vanilla Yogurt Fresh Strawberries & Blueberries, Blackberries Local Honey, Raspberry Coulis Granola, Chia Seeds

Warm Sticky Buns Topped with Candied Pecans | \$10 Per Guest

Individual Peanut Butter and Maple Overnight Oats | \$8 Per Guest
Gluten Free Rolled Oats Blended With Almond Milk, Greek Yogurt, Chia Seed, Honey, Topped With Mixed Berries

BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. Groups of less than 25 guests are subject to an additional \$250.00 fee.

GRAND CYPRESS SIGNATURE CONTINENTAL BREAKFAST

- Selection of Chilled Juices
- Local and Seasonally Inspired Sliced and Whole Fruit
- Assorted Cereals and Yogurts
- Sliced White and Whole Wheat Bread
Butter, Jams and Jellies Toaster
- Pastries of the Day
- Coffee, Decaffeinated Coffee & Tazo Tea
- Daily Infused Water

\$47 Per Guest

REGENCY TRADITIONAL

- Selection of Chilled Juices
- Local and Seasonally Inspired Sliced and Whole Fruit
- Assorted Cereals and Yogurts
- Pastries of the Day
- Traditional Steel Cut Oatmeal
Brown Sugar Raisins Fresh Blueberries Sliced Almonds
- Pork Sausage Links
- Cage Free Scrambled Eggs with Smoked Cheddar Cheese
- Applewood Smoked Bacon
- Rosemary Roasted Red Potatoes GF

\$60 Per Guest

DEEP SOUTH

- Selection of Chilled Juices
- Local and Seasonally Inspired Sliced and Whole Fruit
- Buttermilk Biscuits, House Made Sausage Gravy
- Warm Sticky Buns, Toasted Pecans, Brown Sugar Glaze
- Skillet Fried Red Skin Potatoes GF
- Buttery Southern Grits, Shredded Cheddar Cheese, Scallions
- Cage Free Scrambled Eggs
- Breakfast Sausage Patties
- Country Ham Steaks
- Applewood Smoked Bacon
- Coffee, Decaffeinated Coffee & Tazo Tea

\$62 Per Guest

ORLANDO CUBAN

- Selection of Chilled Juices
- Local and Seasonally Inspired Sliced and Whole Fruit
- Guava Pastries
- Cage Free Scrambled Eggs, Queso Blanco
- Grilled Cuban Chorizo Sausage
- Pork Carnitas GF
- Sweet Maduros
- Black Beans GF, DF
- Breakfast Empanadas
- Shredded Hash Browns
- Coffee, Decaffeinated Coffee & Tazo Tea

\$60 Per Guest



MORNING BREAK OF THE DAY

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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$26 per guest. Break packages served for up to 1 hour.

MONDAY & FRIDAY - ANTI-O

Raspberry Citrus Smoothie Shooters GF

Almond Apple Granola Bars V

Peanut Butter & Grape Jelly Overnight Oats V

Fresh Blackberries

Optional Beverage Enhancement | \$5 Per Guest
Strawberry, Lemon, Basil Infused Water

\$24 Per Guest

\$26 On Alternate Days

TUESDAY & SATURDAY BUILD YOUR OWN TRAIL MIX

Granola, M&M’s, Pecan Halves, Yogurt Covered Raisins, Mini Pretzels, Salted Peanuts, Dried Cranberries, Banana Chips

Gala Apples

Optional Beverage Enhancement | \$5 Per Guest
Watermelon, Mint, Cucumber Infused Water

\$24 Per Guest

\$26 On Alternate Days

WEDNESDAY & SUNDAY - CYPRESS COFFEE SHOP

S’mores Rice Krispies Treats

Apple Streusel Coffee Cake

Blueberry Cake Donut, Almond Crunch Donut

Optional Beverage Enhancement | \$5 Per Guest
Vanilla Iced Coffee

\$24 Per Guest

\$26 On Alternate Days

THURSDAY- FLORIDA SUNRISE

Ripe Bananas

Key Lime Crumble Bars

Powder Donut Strawberry “Shortcake” Cups

Local Strawberries

Optional Beverage Enhancement | \$5 Per Guest
Pineapple, Orange, Cranberry Punch

\$24 Per Guest

\$26 On Alternate Days

AFTERNOON BREAK OF THE DAY

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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$26 per guest. Break packages served for up to 1 hour.

MONDAY AND FRIDAY - CHIPS & DIPS

- House Potato Chips, Pita Chips, Vegetable Chips
- Carrot & Celery Sticks
- Caramelized Onion Sour Cream Dip
- Greek Yogurt Ranch Dip
- House-Made Pimento Cheese
- Optional Beverage Enhancement | \$5 Per Guest
Lemon, Lime, Cilantro Infused Water
- \$24** Per Guest
- \$26** On Alternate Days

WEDNESDAY & SUNDAY SALSA BREAK

- Super Sweet Clementines
- Multigrain Tortilla Chips & Plantain Chips
- Fresh Pineapple Salsa
- Fire Roasted Tomato Salsa
- Tomatillo Verde Salsa
- Mini Cinnamon Churros with Salted Caramel Sauce
- Optional Beverage Enhancement | \$5 Per Guest
Virgin Fresh Lime Margaritas
- \$24** Per Guest
- \$26** On Alternate Days

TUESDAY & SATURDAY FLORIDA CHEESE BREAK

- Wainwright Cheddar, and Gouda Cheese
- Hawthorne Creek Creamery Gouda Cheese
- Sea Salt Roasted Almonds, Local Raw Honey
- Red Grape Clusters, Fresh Berries
- Assorted Lavosh Crisps, Crackers and Flatbreads
- Optional Beverage Enhancement | \$5 Per Guest
Sparkling Raspberry Lemonade
- \$24** Per Guest
- \$26** On Alternate Days

THURSDAY SWEET & SALTY BREAK

- Florida Orange Cranberry Oatmeal Cookie
- Brown Butter Chocolate Chip Cookie
- Key Lime Coconut Cookie
- Individual Bags of Snacks- Sun Chips, Potato Chips, Pretzels, Fritos, Cheetos, Terra Chips
- Granny Smith Apples
- Optional Beverage Enhancement | \$5 Per Guest
Iced Caramel Coffee
- \$24** Per Guest
- \$26** On Alternate Days

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BREAK PACKAGES

Groups of less than 25 guests are subject to an additional \$250.00 fee.Break packages served for up to 1 hour, unless otherwise noted.

FL STATE FAIR!

- Mini Corn Dogs, Yellow Mustard
- Loaded Tater Tot Melt, Cheddar Cheese, Queso, Bacon, Green Onion, Sour Cream Drizzle
- Florida BBQ Pork Mac ‘N Cheese Cup

THEATRE

- Jars of Candy:
Gummi Bears, Jelly Beans, Mike and Ike Sour Patch Kids, Twizzlers, Reese's Pieces Junior Mints, Peanut M&M's
- Fresh Popped Buttered Popcorn

Mini Chocolate Brownie Waffles, Berries, Whipped Cream, Rainbow Sprinkles

Cotton Candy Station
* Attendant(s) Required at \$250.00 Each

Recommended Beverage: | \$5 Per Guest
Fresh Squeezed Lemonade

\$28 Per Guest

CHOCOLATE LOVERS

Dark Chocolate Animal Crackers

Milk Chocolate Coconut Oatmeal Hay Stacks

Mini Chocolate Cupcakes

Chocolate White Chocolate Chip Cookies

Recommended Beverage: | \$5 Per Guest
Hot Chocolate & Mini Marshmallows

\$28 Per Guest

* Attendant(s) Required at \$250.00 Each

Mini Puff Pastry Pizza Bites

Recommended Beverage: | \$5 Per Guest
Hank’s Gourmet Sodas

\$28 Per Guest

GRAND SQUAWK HOUSE

Bartender’s Blend Snack Mix

Warm Olde Hearth Soft Pretzel Sticks with Whole Grain Beer Mustard

Crispy Onion Rings, Comeback Sauce

Buffalo Chicken Egg Rolls, Blue Cheese Dip

Salt & Vinegar Crispy Brussel Sprouts

Recommended Beverage: | \$5 Per Guest
Sampling of Squawk Session IPA

\$40 Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERIES

TOP OF THE MORNING | \$72 Per Dozen
Blueberry Muffins Rocky Road Muffins Apple Cinnamon Muffins

FROM THE BAKE SHOP | \$72 Per Dozen
Parmesan Leek Danish Cherry Cheese Danish Blueberry Muffins Large Butter Croissants—Served with Butter and Jams
Grand Cypress Morning Muffin

AN ITALIAN TWIST | \$72 Per Dozen
Tiramisu Traditional Cannoli

BISCUITS & SCONES | \$72 Per Dozen
Apple Cider Scones Blueberry Scones Cheddar Biscuits

GLUTEN FREE / VEGAN BAKERY SELECTIONS | \$72 Per Dozen
Banana Walnut Muffins GF Apricot Croissant VEG Fig Bar VEG Double Chocolate Muffin GF Spelt Croissants VEG

GRAND CYPRESS COOKIE COLLECTION | \$72 Per Dozen
Chocolate Chunk Salted Caramel Lemon Blueberry

STAPLES | \$72 Per Dozen

SNACKS

Market Fruits | \$8 Per Guest
Local and Seasonally Inspired Sliced and Whole Fruit

Ice Cream Bars - Individual Ice Cream Novelty Bars to Include Dairy Free Options | \$72 Per Dozen

Protein Bars- Assorted Protein Bars to Include GF and Vegan | \$8 Each

Assorted Chips | \$7 Each

Chocolate Brownies Blondies Lemon Bars

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A LA CARTE BEVERAGES

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

COFFEE, TEA AND LEMONADE

Freshly Brewed Coffee | \$125 Per Gallon

Freshly Brewed Decaffeinated Coffee | \$125 Per Gallon

Hot Tazo Tea | \$125 Per Gallon

Freshly Brewed Iced Tea | \$125 Per Gallon

Lemonade | \$125 Per Gallon

STILL WATER & SPARKLING WATER

Aquafina | \$7 Each

Bubly Sparkling Water | \$7 Each

Aquafina Aluminum Water (Sustainable Option) | \$9 Each

Perrier Sparkling Water | \$8 Each

S. Pellegrino Sparkling Water | \$8 Each

SOFT DRINKS

Pepsi, Diet Pepsi & Starry Soft Drinks | \$7 Each

INFUSED WATER STATION

Orange, Vanilla Bean, Cinnamon Stick

Pear, Ginger & Lemon

\$8 Per Guest

SPECIALTY BOTTLED BEVERAGES

Bottled Pure Life Teas | \$8 Each

Energy Drinks- Red Bull- Regular and Sugar Free | \$9 Each

Kombucha- Assorted GTS Kombucha Flavors | \$9 Each

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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 \$73 per guest. Groups of less than 25 guests are subject to an additional \$250.00 fee.

MONDAY/SATURDAY - NATURAL AND FRESH

- Florida Heirloom Tomato Basil Soup GF
- Roasted Mediterranean Tri-Color Cauliflower Salad
- Pickled Tomato and Cucumber Salad
- Blackened Chicken Breast with Roasted Sweet Peppers GF, DF
- Seared Salmon, Tomato, Artichoke, Olive Relish GF, DF
- Roasted Sliced Fingerling Potatoes with Lemon Butter and Parsley VG
- Broccolini and Caulilini with Grated Parmesan and Pine Nuts GF, VEG
- Marjolaine Cake, Hazelnut, Praline, Chocolate Mousse
- Assorted French Macaroons
- Coffee, Decaffeinated Coffee & Tazo Tea

\$68 Per Guest
\$73 On Alternate Days

WEDNESDAY/SUNDAY - FLORIDA MARKET

- South Beach Chopped Romaine Salad
- Chopped Romaine Salad Black Beans, Marinated Red Onions, Sliced Radish, Crumbled Tostones, Mango Poppy Seed Dressing
- Florida Rock Shrimp Remoulade Salad Celery, Red Onion, Watercress, Crispy Plantains
- Grilled Jerk Spiced Chicken Breast, Mango-Cantaloupe Salsa
- Seared Swordfish Medallions, Papaya-Pineapple Relish
- Spiced Tostones
- Roasted Zucchini, Yellow Squash, Mini Sweet Peppers
- Black Bean Empanadas, Cilantro Lime Dipping Sauce V
- Olde Hearth Medianoche Rolls
- Key Lime Tarts with Meringue Brulee
- Coconut Cream Pie Shooter

TUESDAY - THE TACO BAR

- Chicken Tortilla Soup GF, DF with Crisy Tri-Color Tortilla Strips
- Southwest Caesar Salad
- Chopped Romaine, Roasted Corn, Black Beans, Grape Tomatoes, Jack Cheese, Fried Tortilla Strips, Chipotle Lime Caesar Dressing
- Chicken Thigh Al Pastor, Charred Pineapple GF, DF
- Spanish Style Yellow Rice GF, DF, VEG
- Garlic and Herb Grilled Skirt Steak GF, DF
- * Attendant(s) Required at \$250.00 Each
- Calabacitas Con Queso
- Flour Tortillas
- Fresh Guacamole, Cilantro Crema, Pico De Gallo, Fire Roasted Salsa, Shredded Lettuce, Cheddar Cheese, Pickled Jalapenos, Sliced Radish
- Vanilla Bean Tres Leches Cake
- Kahlua Chocolate Mousse Cups
- Coffee, Decaffeinated Coffee & Tazo Tea
- \$68** Per Guest
- \$73** On Alternate Days

THURSDAY - WINDSONG PICNIC

- Cheddar Corn Bread Muffins
- Nutty Cheese Salad
- Chopped Iceberg and Romaine Lettuce, Cheddar, Fontina, Sunflower Seeds, Slivered Almonds, Chopped Walnuts, Roma Tomato Wedges, Sliced Black Olives, Sesame Gems, Zucchini Ranch
- Granny Smith Apple, Radish, and Carrot Slaw
- Rosemary & FL Hot Honey Southern Fried Chicken, Local BBQ Sauces
- * Chipotle Lime Flank Steak GF, DF
- * Attendant(s) Required at \$250.00 Each
- Creamy Four Cheese Cavatappi Mac n Cheese, Corn Bread Crust
- Braised Garlic Green Beans with Lemon and Herbs GF, DF
- Peach Cobbler with Vanilla Bean Creme Anglaise

Coffee, Decaffeinated Coffee & Tazo Tea

\$68 Per Guest

\$73 On Alternate Days

FRIDAY - PROTEIN BOWLS

Herb Chicken & Rice Soup GF

Build Your Own Protein Bowls:
Mixed Greens, Spinach, Chopped Kale Hard Boiled Eggs,
Chickpeas, Toasted Almonds Shaved Jalapenos, Roasted
Cauliflower, Dried Edamame, Marinated Grape Tomatoes,
Kalamata Olives, Feta Cheese

Meyer Lemon Herb Quinoa

* Sea Salt & Pepper Crusted Beef Tri Tip GF, DF
* Attendant(s) Required at \$250.00 Each

Olive Oil Marinated Chicken Breast GF, DF

Mediterranean Vegetables

Steamed Salmon GF, DF

Dressings: Cucumber Wasabi Dressing, Chili Lime Vinaigrette,
Buttermilk Ranch

Assorted Dessert Bars: Seven Layer, Caramel Oatmeal,
Raspberry, Lemon

Coffee, Decaffeinated Coffee & Tazo Tea

\$68 Per Guest

\$73 On Alternate Days

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PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad, entrée, and dessert. All Plated Lunches include Signature Bread Service, Freshly Brewed Regular and Decaffeinated Coffee, TAZO Tea Selection

SALADS

Mixed Greens Salad, Artisan Mixed Greens, Julienne Carrots,
Shredded Red Cabbage, Roma Tomatoes, Croutons, White
Cheddar Cheese Raspberry Walnut Vinaigrette

Greek Romaine Salad, Romaine Lettuce, Diced Cucumbers,
Pickled Red Onions, Grape Tomatoes, Feta, Olives Citrus
Vinaigrette

Baby Spinach Salad, Sliced Hard Boiled Eggs, Crumbled

Oreo Chocolate Fudge Cake Bites

Coffee, Decaffeinated Coffee & Tazo Tea

\$68 Per Guest

\$73 On Alternate Days

BUILD YOUR OWN GRAND DELI- AVAILABLE EVERY DAY

Broccoli Cheddar Soup

Greek Villager Salad-
Chopped Iceberg, Roma Tomatoes, Cucumber, Green Peppers,
Mixed Olives, Feta Cheese, Red Wine Vinaigrette

Fingerling Potato & Haricot Vert Salad, Roasted Tomato and
Parsley Vinaigrette

Build Your Own Sandwich:
Warm Natural Bacon Smoked Turkey Roast Beef Pit Fired Ham

Sliced Cheddar, Provolone, and Smoked Gouda

Bibb Lettuce, Sliced Tomatoes, Horseradish Pickles

Dijon Mustard, Mayonaise

Onion Kaisers, Sliced White and Multi Grain Bread

Assorted Kettle Chips

Carrot Cake Pound Cake

Snickerdoodle Cookies

Coffee, Decaffeinated Coffee & Tazo Tea

\$65 Per Guest

ENTREES

Grilled Breast of Chicken— Roasted Artichoke and Fennel
Caponata , Zucchini Wedges, White Cheddar Polenta GF

Orange Parmesan Crusted Salmon Winter Bean Succotash GF

Grilled Flat Iron Steak Sour Cream and Chive Mashed Potato,
Green Beans, Chipotle-Butter GF

Blackened Chicken Breast Congaree and Penn Purple Rice

Bacon, Shaved Manchego Cheese, Slivered Almonds Balsamic Dressing

Baby Iceberg Salad, Baby Iceberg Lettuce, Blue Cheese Crumbles, Diced Cucumbers, Sliced Red Radish, Sesame Gems Buttermilk Ranch Dressing

Baby Kale Salad, Baby Kale, Spinach, Dried Cranberry, Chopped Egg, Pickled Red Onion, Candied Pecans GF Balsamic Vinaigrette

Arcadian Blend Salad, Arcadian Blend Lettuce, Roasted Butternut Squash, Crumbled Goat Cheese, Toasted Pine Nuts Pomegranate-Acai Dressing

DESSERTS

Coconut Chocolate Mousse with Macerated Strawberries GF VEG

Apple Tartitan Pomegranate Crispies, Caramel Sauce

Ricotta Pistachio Cake Lemon Curd , Lavender Florentine

Brulee Cheesecake Orange Cream, Cranberry Sauce and Candied Orange

Chocolate Pot de Creme Whipped Cream, Chocolate Curls

Red Velvet Slice Raspberry Macaroon, Chocolate Sauce

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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.

SANDWICH OPTIONS (SELECT THREE)

Roasted Beef and Provolone on Ciabatta

Smoked Ham and Cheddar on Pretzel

Pastrami & Swiss on Rye

Oven Roasted Turkey and Smoked Gouda on Croissant

Chicken Cranberry Pecan Salad on Multigrain

Vegan Hummus Wrap (VG)

Chili Lime Chicken Caesar Salad

Vietnamese Noodle Salad with Sweet Chili Glazed Chicken and Nuoc Cham Peanut Vinaigrette

\$57 Per Guest

Grits, Broccolini, Smoked BBQ Glaze GF

Red Wine Braised Beef Short Rib, Cheddar Whipped Potato, Charred Caulini, Fried Onions, Balsamic Demi GF | \$64 Per Guest

\$62 Per Guest

ACCOMPANIMENTS:

Mayonnaise and Mustard

Whole Fruit

Assorted Bags of Chips

Chocolate Chunk Cookies or Brownies

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HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection. All Butler served items will require a minimum of 1 server per every 100 guests at \$100.00 per server per hour.

COLD SELECTIONS

- Antipasti Tortilla Pinwheels | \$8 Per Piece
- Caprese Salad Skewer GF | \$8 Per Piece
- Roasted Tomato and Boursin Cheese Bruschetta V | \$8 Per Piece
- Blackened Shrimp with Cajun Remoulade Tomato Crostini | \$8 Per Piece
- Ricotta Lemon Toast Point, Shaved Brussel Sprouts, Toasted Pine Nuts V | \$8 Per Piece
- Roasted Street Corn Jalapeno Crema, Cojita in Phyllo Shell V | \$8 Per Piece
- Chicken and Apple Chutney on Fruit and Nut Crisp | \$8 Per Piece
- California Sushi Roll | \$9 Per Piece
- Pimento Cheese on Puff Pastry Coin V | \$8 Per Piece
- Blue Cheese Covered Grape Coated in Chopped Pecans | \$9 Per Piece
- Shrimp Salad Profiterole | \$9 Per Piece With Firecracker Sauce
- Spicy Crab on Cucumber Round | \$9 Per Piece
- Seared Ahi Tuna, Onion Ginger Jam GF | \$9 Per Piece
- Smoked Salmon, Asparagus, Dill Cream Cheese, Crepe | \$9 Per Piece

WARM SELECTIONS

- Crisp Vegetarian Spring Roll, Duck Sauce V | \$8 Per Piece
- Edamame Corn Quesadilla, Cilantro Sour Cream V | \$8 Per Piece
- Vegetable Samosa with Cilantro Lime Dipping Sauce V | \$8 Per Piece
- Chicken Quesadilla | \$8 Per Piece
- Chicken Lemon Grass Pot Stickers, Sweet Thai Chili Dipping Sauce | \$8 Per Piece
- Beef Meatball Stuffed with Blue Cheese Wrapped in Bacon | \$8 Per Piece
- Locally Made Black Bean and Corn Empanadas V | \$8 Per Piece
- Vegan Vegetable Pot Stickers | \$8 Per Piece
- Beef and Mushroom Wellington in Puff Pastry | \$8 Per Piece
- Crab Cake with Avocado, Sweet Corn Remoulade | \$9 Per Piece
- Smoked Chicken and Leek Puff Pastry | \$8 Per Piece
- Chicken Chili Lime Kabob GF | \$8 Per Piece
- Chipotle Steak Churrasco Skewer | \$8 Per Piece
- Maple and Peppercorn Pork Belly Skewer | \$9 Per Piece
- Mac N’ Cheese Lollipops V | \$8 Per Piece

Lobster Salad Canape | \$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. Priced for One Hour of Service. Groups of less than 25 guests are subject to an additional \$250.00 fee.

GRAND SQUAWK HOUSE

- Bartender’s Blend Snack Mix
 - Warm Olde Hearth Soft Pretzel Sticks with Whole Grain Beer Mustard
 - Crispy Onion Rings, Comeback Sauce
 - Buffalo Chicken Egg Rolls, Blue Cheese Dip
 - Salt & Vinegar Crispy Brussel Sprouts
 - Sampling of Squawk Session IPA
- \$40** Per Guest

CHARCUTERIE

- Chef's Choice of Three Cured Meats and Salamis
 - Domestic and International Cheeses
 - Marinated Olives, Roasted Red Peppers, Artichoke Hearts, Sun Dried Tomatoes, Grilled Asparagus, Pickled Peppers
 - Seasonal Fruit Preserves, Raw Honey
 - Herb Focaccia & Sliced Rustic Olive Bread
- \$36** Per Guest

SUSHI & POKE BOWL

- Hand Crafted by Our Own Sushi ChefsBased on (1) Piece of Each per Guest
- California Roll
 - Spicy Tuna Roll
 - Sweet Potato & Cream Cheese Roll
 - Individual Salmon Poke, Sushi Rice, Poke Sauce, Cucumber, Avocado, Sesame Seeds, Wakame, Pineapple, Micro Greens

SWEET GRASS DAIRY CHEESE SELECTION

- Green Hill Double Cream
 - Thomasville Tomme
 - Asher Blue Cheese
 - Local Florida Honey, Seasonal Fruit Preserves, Toasted Nuts
 - Red Grape Clusters, Fresh Berries
 - Sliced Baguettes, Crackers
- \$30** Per Guest

VEGGIES & DIP

- Broccoli, Cucumber, Celery, Baby Sweet Peppers, Rainbow Carrots, Cherry Tomatoes, Watermelon Radish
 - Roasted Mushrooms with Shaved Parmesan
 - Roasted Garlic & Fresh Dill Dip
 - Pesto Hummus
 - Buttermilk Ranch
 - Pita Chips, Multi-Seed Crackers
- \$26** Per Guest

CYPRESS TACOS

- Braised Beef Short Rib Barbacoa
- Blackened Mahi Mahi
- Warm Tortillas Chips with House Made Queso
- Vegan Black Beans, Bell Peppers, Corn Chili
- Flour Tortillas, Guacamole, Roasted Tomato Salsa, Tomatillo Salsa, Shredded Cabbage, Queso Fresco, Lime Wedges, Pickled Red Onions

Served with Soy Sauce, Pickled Ginger, and Wasabi

\$34

Per Guest

FROM THE GARDEN

Create Your own Salad

Mixed Greens, Romaine Lettuce

Cherry Tomatoes, Red Onion, Cucumber, Shredded Carrots, Beets

Artichokes, Kalamata Olives, Chick Peas, Green Onions

Hard Boiled Eggs, Chopped Bacon, Sliced Grilled Chicken

Shredded Cheddar, Blue Cheese Crumbles, Feta

Sunflower Seeds, Sliced Almonds

Buttermilk Ranch, Balsamic and Italian Dressing

\$28

Per Guest

TAILGATE STATION

Baked Potato Salad, Boursin Sour Cream, Cheddar Cheese, Scallions, and Bacon

Classic Buffalo Chicken Wings with Blue Cheese & Ranch Dressing

Slider Bar Trio

Espresso Rubbed Beef Sliders, Caramelized Onions, Brie Cheese Shaved Ham, Swiss Cheese, Horseradish Pickles Beyond Burger, Goat Cheese, Heirloom Tomatoes, Arugula

House-Made Potato Chips

\$37

Per Guest

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. All Carving Stations Require Attendant(s) - \$250.00 per attendant for up to two hours.

ACHIOTE CITRUS BEEF TRI TIP

Roasted Chipotle Potato Salad

Cumin Pickled Green Beans

Chimichurri Aioli

Brioche Rolls

\$525

Per 30 Guests

CHILLED SEAFOOD BAR

Based on (1) Piece of Each Per Person Minimum of (50) Guests Required

Poached Tail on Jumbo Shrimp

Alaskan Crab Claws

Shucked Cold Water Oyster

Marinated FL Cedar Key Clams

Lemon Wedges, Key Lime Cocktail Sauce, Remoulade, Stone Ground Mustard Creme Fraiche, Tabasco

\$40

Per Guest

GARLIC PEPPER CRUSTED BEEF TENDERLOIN

Butter Whipped Gold Potatoes

Buttermilk Fried Oyster Mushrooms

Chive Aioli, Dijon, Red Wine Demi-Glace

Soft Pretzel Rolls

\$675

Per 30 Guests

LIVE OAK SMOKED BRISKET

Traditional Creamy Slaw

Sweet Pickles, Sliced Onion

Whiskey BBQ Sauce

Onion Dinner Rolls

\$550 Per 30 Guests

WOOD PLANK CARIBBEAN SNAPPER FILET

Cilantro Lime Green Papaya Salad

Garlic Oil Tostones

Mango Salsa, Mojo Verde

Coconut Medianoche Rolls

\$550 Per 30 Guests

THICK CUT GRILLED RIB EYE STEAKS

Loaded Mashed Potatoes, Bacon, Scallions, Aged Cheddar, Sour Cream

Crispy Onion Strings

Grain Mustard, Horseradish, Rosemary Jus

Ciabatta Rolls

\$650 Per 30 Guests

CAJUN FRIED AIRLINE TURKEY BREAST

Fresh Lime Roasted Corn Salad

Red Beans and Rice with Andouille Sausage

Roasted Tomato Aioli

Garlic Bread

\$450 Per 30 Guests

BROWN SUGAR & SOY GLAZED SALMON FILET

Crispy Asian Slaw, Sesame Dressing

Kimchi

Pickled Daikon & Cucumber

Chinese Prawn Crackers

Steamed Bao Buns

\$450 Per 30 Guests

FL BEER & MAPLE BRINED PORK LOIN

Olive Oil Roasted Fingerling Potatoes

Crispy Brussel Sprouts

Apple Chutney

Sliced Focaccia

\$500 Per 30 Guests

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

CHEF ACTION STATIONS

Curate a perfectly paired reception menu for your attendees, featuring unique possibilities. Attendant(s) Required- \$250.00 per attendant for up to two hours. Groups of less than 25 guests are subject to an additional \$250.00 fee.

* TOSTADA STATION- ONE ATTENDANT PER (100) GUESTS

Smoked Pulled Chicken

Ancho Spiced Shrimp

Slow Roasted Pork

Warm Flour Tortillas

Refried Beans, Pickled Red Onion, Shredded Lettuce, Pico De

* QUESADILLA CORNER- ONE ATTENDANT PER (100) GUESTS
CHOOSE THREE

Shredded Mojo Pork, Roasted Peppers, Oaxaca Cheese

Shredded Brisket and Smoked Cheddar

Chorizo, Caramelized Onions, Oaxaca Cheese

Gallo, Cotija Cheese, Guacamole, Lime Crema, Micro Cilantro

\$36 Per Guest

* SALAD & FLATBREADS- ONE ATTENDANT PER (100) GUESTS

Table Tossed Traditional Caesar Salad- Hearts of Romaine, Parmesan Cheese, Croutons, Creamy Caesar Dressing

* FLATBREAD TRIO

Pepperoni, Sweet Italian Sausage, Sliced Mini Peppers Chipotle Skirt Steak, Fire Roasted Corn, Poblano Pepper, Cilantro, Ranch Drizzle Garlic Roasted Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

\$36 Per Guest

* MAC & CHEESE STATION- TWO ATTENDANTS PER (100) GUESTS

Cavatappi, Chorizo, Scallions, Herb Bread Crumbs, Cheddar Cheese Sauce

Penne, Bacon, Green Peas, Sweet Corn, Roasted Tomatoes, Boursin Cheese Sauce

Orecchiette, Roasted Oyster Mushrooms, Broccolini, Heirloom Tomatoes, Roasted Garlic Spinach Pesto

Olive Rolls and Garlic Knots

\$36 Per Guest

Mushroom, Pico de Gallo, Roasted Corn, Queso Fresco

Smoked Chicken, Roasted Corn, Shredded Cheddar

Served with House-Made Salsa, Guacamole, Jalapenos, Cilantro and Lime Crema, Hot Sauces, Pico de Gallo

\$36 Per Guest

* HEMINGWAY'S STATION- TWO ATTENDANTS PER (100) GUESTS

Key West Salad, Chopped Romaine, Crispy Bacon, Capicola, Blue Cheese Crumbles, Avocado Dressing
Based on 1.5 Servings of Each per Person

* Signature Crab Cakes Prepared on EVO Grill

* Carved Slow Roasted Whole Beef Tenderloin

Sauce Bearnaise, Remoulade and Horseradish Aioli

Olde Hearth Soft Potato Rolls

\$45 Per Guest

(3) Attendants Required Per Station

* DIM SUM & BAO BUNS- ONE ATTENDANT PER (100) GUESTS

Lemongrass Chicken Pot Stickers

Pork and Shrimp Shumai

Vegetable Spring Rolls, Sweet Chili Dipping Sauce

* Steamed Bao Buns Filled to Order

5 Spice Beef Short Rib, Creamy Napa Slaw Crispy Pork Belly, Honey Sambal, Yuzu Aioli, Red Vein Sorrel, Black Sesame Seed

\$38 Per Guest

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

SWEET STATIONS

Trust our Pastry Team to provide you with an Amazing Treat to top off the day! Priced for One Hour of Service. Groups of less than 25 guests are subject to an additional \$250.00 fee.

GRAND SHORTCAKE STATION

Individually Built with Fresh Whipped Cream

Southern Cinnamon Peach, Almond Cake

THE PIE SHOP

Mini Cherry Hand Pies

Key Lime Pie Shooters GF

Blueberry Compote, Lemon Poppy Seed Cake

Traditional Strawberry, Gluten-Free Chocolate Cake

Key Lime Mousse, French Vanilla Cake

\$28 Per Guest

FL SOUTHERN

Mini Brown Butter Bourbon Pecan Pies

Key Lime Pie White Chocolate Bark GF

Old-Fashion Buttercream Coconut Cake

Caramelized Banana Pudding Trifle GF

Mango Curd Cream Puffs

\$28 Per Guest

ULTIMATE PEANUT BUTTER STATION

Reese’s Pieces Candy

Mini Peanut Butter Cookie Sandwich

Vegan Peanut Butter Balls GF

Peanut Butter Mousse in Chocolate Cups GF

PB Marshmallow Bars GF

Chocolate Cupcakes with Peanut Butter Frosting

\$28 Per Guest

LIQUID NITROGEN ICE CREAM EXPERIENCE- MINIMUM 100 GUESTS

THE BIG DIPPER- Choose Three Flavors and Eight Toppings:
ICE CREAM / GELATO (CHOOSE THREE) Madagascar Vanilla European Chocolate Sweet Cream Caramel Creamy Organic Peanut Butter Tropical Banana Strawberry Fields Mint Chip Pistachio Coffee SORBETS: Italian Lemon Florida Orange Tropical Coconut Cape Cranberry Pomegranate Pina Colada ---- TOPPINGS (CHOOSE EIGHT) Crushed Oreo Butterfinger Pieces Mini M&M's Heath Bar Crunch Mini Marshmallows Shaved Coconut Rainbow sprinkles Ghirardelli Milk or White Chocolate Sauce Ghirardelli Caramel Sauce Fresh Strawberry Sauce Ghirardelli Milk or White Chocolate Chips Brownie Pieces

Add Cookies to Enhance Your Station- \$72.00 Per Dozen | | \$72 Dozen

\$28 Per Guest

Peach Cobbler Mini Pies

Mini S’mores Chocolate Graham Cracker Tarts

Warm Caramel Dutch Apple Pie

\$28 Per Guest

CHOCOLATE INDULGENCE

Chocolate Espresso Pots de Creme GF

Assorted Milk and Dark Chocolate Truffles GF

Raspberry Chocolate Ganache Tarts

Salted Caramel Brownies

Chocolate Hazelnut Cannoli

\$28 Per Guest

S'MORES DISPLAY

Wooden Sticks, Marshmallows with Graham Crackers, and Hershey’s Chocolate Bars

\$15 Per Guest

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan



PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee's taste buds.

OPTIONAL APPETIZER ENHANCEMENT

Jumbo Lump Crab Cake, Roasted Red Pepper Remoulade, Corn Salsa, Crispy Chives

Cheese Ravioli, Roasted Carrot Creme, Grilled Organic Mushrooms, Parmesan Reggiano V

Poached Diver Scallop, Mango Gastrique, Garlic Crostini, Micro Greens

Smoked Bacon Wrapped Jumbo Shrimp, Tomato Coulis, Crispy Fried Leek, Chive Oil GF

Butter Poached Lobster Tail, Orange-Tarragon Vinaigrette, Sweet Corn Risotto

\$18 Per Guest

SALADS, PLEASE SELECT ONE OPTION

Bistro Greens Wrapped In Cucumber, Sliced Oranges, Caramelized Pecans, Ricotta Salata Cheese Citrus Dijon Vinaigrette GF V

Baby Arugula, Florida Burrata, Heirloom Tomatoes, Micro Basil, Pink Sea Salt Balsamic Drizzle, EVOO GF V

Caesar Salad, Gem Romaine, Red and Yellow Grape Tomatoes, Shaved Parmesan, Croutons Classic Caesar Dressing

Chopped Salad, Chopped Romaine and Radicchio, Roasted Chickpeas, Pickled Pepperoncini, Diced Zucchini, Grape Tomatoes, Shaved Pecorino Romano Italian Vinaigrette GF V

Bibb, Lola Rosa, Endive with Roasted Yellow Beets, Lamb Chopper Cypress Grove Cheese, Toasted Candied Walnuts Lemon Dijon Dressing GF V

ENTREES, PLEASE SELECT ONE OPTION

Stuffed Bell & Evans Natural Chicken Breast GF, DF Smoked Leeks and Organic Mushroom Stuffed Bell & Evans Natural Chicken Breast with Rosemary Demi Jus, Asparagus | \$102 Per Guest

Blackened Caribbean Red Snapper GF Creamy Jupiter Rice Grits with Scallions, Creole Sauce, EVOO | \$102 Per Guest

Ancho-Chile Rubbed Pan Seared Norwegian Salmon GF Red Bliss Mashed Potatoes, Meyer's Lemon Confit, and Dill Oil | \$102 Per Guest

Grilled Filet Mignon, Black Garlic Butter GF Bone Marrow Demi, Asparagus, Potatoes Au Gratin | \$125 Per Guest

Duet of Chicken and Shrimp GF, DF Seared Natural Chicken Breast and Citrus Grilled Shrimp Fennel Gremolata, Crushed Yukon Gold Potatoes with LakeHouse Garden Herbs, Fresh Green Beans | \$125 Per Guest

DESSERTS, PLEASE SELECT ONE OPTION

Mixed Berry Creme Brulee

Flourless Chocolate Cake, Orange Caramel Sauce, Candied Orange

Key Lime Cheesecake

Chocolate Nut Torte with Warm Salted Caramel

Duet of Filet and Chicken GF Beer Brined Breast of Chicken and Petite Filet Mignon Roasted Corn Relish, Cauliflower Mousseline, Broccolini | \$130 Per Guest

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to four entree selections is provided for your guest
3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE APPETIZER

- Chilled Lobster, Organic Mushroom and Grilled Zucchini Relish, Lemon Zest, EVOO and Micro Greens
Served Chilled
- Chilled Jumbo Shrimp, Yellow Grape Tomato Relish, Horseradish Yogurt Sauce
Served Chilled
- Seared Scallop, Butternut and Lemon Thyme Risotto, Tomato Oil GF
Served Hot
- Rosemary Balsamic Grilled Lamb Chop, Ginger Carrot Puree, Pomegranate Reduction GF
Served Hot
- Spinach Ravioli, Roasted Tomato, Wilted Arugula, Parmesan Reggiano, Basil Oil V
Served Hot

PLANNER'S CHOICE SALAD

- Little Gem Romaine Salad
Romaine Julienne Capicola, Hearts of Palm, Smoked Gouda, Roasted Pumpkin Seeds Red Wine Vinaigrette Dressing
- Wedge Salad
Baby Iceberg, Hard Boiled Eggs, Crumbled Bacon, Grape Tomatoes, Croutons, Maytag Blue Cheese,Garden Dill and Zucchini Ranch Dressing
- Cucumber Wrapped Mixed Greens Salad
Dried Strawberries, Parsley and Pecan Crusted Goat Cheese, Golden Raisins, White Balsamic Vinaigrette
- Lola Rosa and Baby Frisee Salad
Cinnamon Poached Pear, Roasted Beets, Sweet Grass Dairy Griffin Cheese, Candied Walnuts, Honey Lemon Citrus Vinaigrette
- Artisan Lettuce Blend
Fresh Mozzarella, Artichoke Hearts, Yellow Tomatoes, Champagne Vinaigrette

INDIVIDUAL GUESTS' CHOICE ENTREE

- CHICKEN
Pink Peppercorn Crusted Chicken Breast GF, DF, Port Wine Rosemary Demi-Glace GF
- PORK
Grilled Kurobuta Pork Chop GF, DF, Apple-Pear Ginger Chutney GF
- BEEF
Grilled Filet Mignon GF, Green Peppercorn Sauce Grilled Wagyu Flat Iron Steak, Citrus-Horseradish Butter Sauce
- FISH
Bronzed Florida Grouper GF, DF Organic Mushroom Vinaigrette GF American Red Snapper GF, DF Gazpacho Salsa
- VEGETARIAN
Roasted Vegetable StrudelPuff Pastry Stuffed with Zucchini, Squash, Bell Peppers, Spinach, Onions, Garlic and Carrots, with Tomato Coulis V, GF Lemon Roasted Cauliflower SteakBaby Carrots, Marcona Almonds, Red Pepper Sauce VEG Curried Butternut Squash and Vegetable Tart With Jasmine Rice and Coconut Crème Puree V Truffle and Cheese Pasta Beggars

Purse, Carrot Crème Sauce and Petite Vegetables, Chive Oil V
Portobello Mushroom Wellington, Filled with Portobello
Mushrooms, Carrots, Kale, Garlic, Onions with Red Pepper
Sauce V

PLANNER'S CHOICE DESSERT

Key Lime Tart- Graham Cracker Crust, Torched Merengue

Layered Carrot Cake - Caramel, Whipped Topping

Traditional Panna Cotta - Fig Brown Sugar Syrup, Fresh Figs, Berries

Chocolate Hazelnut Eclair- Candied Hazelnut, Red and Black Currants

\$160 Per Guest

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

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 Groups of less than 25 guests are subject to an additional \$250.00 fee.

* PROGRESSION OF THE SEASONS DINNER BUFFET

Roasted Cauliflower & White Cheddar Bisque

Baby Iceberg, Crumbled Bacon, Blue Cheese, Red Grape
Tomatoes, Black Peppercorn and Parmesan Dressing

Ultimate Caprese Salad with Fresh Mozzarella, Basil, Sliced Red
and Yellow Vine Ripe Tomatoes

* Carved Coffee Rubbed Beef Strip Loin, Roasted Shallot Jus
* Attendant(s) Required at \$250.00 Each

Rosemary Grilled Chicken Breast, Whole Grain Mustard Herb
Vinaigrette

Lemon Pepper Seared Grouper, Sun Dried Tomato Creole
Sauce

Potato Au Gratin

Garlic Charred Spring Onions, Asparagus, Wild Mushrooms,
Parmesan

Olde Hearth Potato Chive Rolls, Sweet Butter

Spiced Apple Cake, Cream Cheese Icing

Flourless Chocolate Cake

Coffee, Decaffeinated Coffee & Tazo Tea

\$145 Per Guest

* BEACH PARTY DINNER BUFFET

"Mojito" Shrimp & Mango Salad, Red Onion, Bell Peppers,
Toasted Coconut, Spiced Pecans, Mint-Lime "Mojito"
Vinaigrette

Colorful Roasted Cauliflower Salad, Garlic Green Beans,
Sweetie Drop Peppers, Watermelon Radish, Green Goddess
Dressing

Butcher Cut Caribbean Jerk Chicken Pieces, Mango Salsa, Fresh
Lime Wedges

Blackened Shrimp & Pineapple Kebabs

* Carved Ancho Chili Rubbed Thick Cut Ribeye Steaks,
Chimichurri Aioli
* Attendant(s) Required at \$250.00 each

Tony Paco's Spicy Pickle Chips, Sweet Pickle Chips, Pickled
Peppers

Chili Oil & Herb Seasoned Wedge Fries

Garlic Parmesan Florida Cob Corn

Hawaiian Rolls

Coconut Tres Leche Trifle

Key Lime Tart with Torched Meringue

Coffee, Decaffeinated Coffee & Tazo Tea

\$145 Per Guest

*** FIESTA ORLANDO DINNER BUFFET**

Chicken Tomatillo Soup with Hominy

Romaine, Cucumbers, Black Beans Cotija Cheese, Roasted Corn, Southwest Ranch Dressing

Aleppo Melon Salad, Watermelon, Cantaloupe, Black Pepper, EVOO, Sea Salt

Chicken & Cheddar Enchiladas with Red Chili Sauce, Pico de Gallo, Cotija Cheese

* Carved Skirt Steak Fajitas with Sauteed Onions and Green Bell Peppers
* Attendant(s) Required at \$250.00 Each

Roasted Seasonal Gulf Catch, Roasted Corn Relish

Warm Flour Tortillas, Shredded Red Cabbage, Queso Fresco, Pico de Gallo, Guacamole, House Salsa

Fresh "Street Corn" with Garlic Aioli, Queso Fresco, Chili, Lime Zest

Traditional Mexican Rice

Mini Tropical Cheesecake with Republic Tequila Glaze

Mexican Chocolate Pot de Creme with Piloncillo Whipped Cream

Coffee, Decaffeinated Coffee & Tazo Tea

\$145 Per Guest

*** HAVANA NIGHTS DINNER BUFFET**

Black Bean Soup

Roasted Large Dice Sweet Bell Peppers

Simple Tossed Salad, Sliced Radish, Red Onion, Carrot, Diced Tomato, Cucumbers, Cabbage, Fresh Lime & Olive Oil Dressing

Picadillo Empanadas, Chimichurri Sauce

"Cuban Sandwich Potato Salad", Yellow Potatoes, Chopped Ham, Diced Pickles, Swiss Cheese, Green Onion, Chopped Cuban Bread, Mustard Aioli

Ropa Vieja Slow- Braised Flank Steak, Bell Peppers, Onion, Capers, Pimento, Green Olives, Parsley

Cuban-Style Roasted Pork

*** CYPRESS SMOKEHOUSE DINNER BUFFET**

BLT Salad, Chopped Iceberg and Romaine Hearts, Bacon Lardons, Tomato Medley, Crumbled Blue Cheese, Hearts of Palm, Cilantro Lime Vinaigrette

Cucumber Salad with Mango, Red Onion, Cilantro

Macaroni Salad with Hard Cooked Egg, Celery, Red Onion, Creamy Mustard Dressing

* Carved Hickory Smoked Ale Brisket
* Attendant(s) Required at \$250.00 Each

Grilled Andouille Sausage with Caramelized Onions

BBQ Sauce, Spicy Pickles, Shaved Red Onion, Grain Mustard, Jalapenos

* Carved Rosemary Lemon Spatchcock Chicken
* Attendant(s) Required at \$250.00 Each

Honey Sriracha Grilled Sticky Salmon

White Cheddar and Chive Mashed Potatoes

Mexican Elotes Creamed Corn- Chili, Cumin, Garlic, Cotija Cheese, Parmesan Cheese, Lime, Shaved Jalapenos

Green Chili Cornbread Muffins

Bourbon Pecan Tarts

Individual Blueberry Crumble Trifle

Coffee, Decaffeinated Coffee & Tazo Tea

\$145 Per Guest

*** MEDITERRANEAN FLAVORS DINNER BUFFET**

Tuscan White Bean Soup

Orzo Salad with Green Beans, Almonds, Olives, Dill Pesto

Marinated Vegetable Display to Include, Olives, Artichokes Hearts, Grilled Crimini Mushrooms, Balsamic Roasted Red Peppers and Zucchini Ribbons, Fresh Mozzarella with Basil & Lemon Olive Oil

Chicken & Spanish Chorizo Paella Saffron, Paprika, Butter Beans, Green Beans

Oven Baked Branzino, with Fennel, Tomatoes, Bell Pepper Creole Sauce

* Chuleton Carving Station
Grilled Thick Cut Ribeye, Smoked Baby Sweet Peppers,

Red Cabbage, Carrot, Cilantro, Garlic Slaw

* Whole Snapper Fish Fry Station
* Attendant(s) Required at \$250.00 Each

Tostones, Pink Sauce

Maduros Sweet Plantains

Spanish Yellow Rice with Green Peas

Tres Leches Caramel Cake

Arroz con Leche de Cafe

Coffee, Decaffeinated Coffee & Tazo Tea

\$145 Per Guest

Romesco Sauce, Roasted Garlic Oil * Attendant(s) Required at \$250.00 Each

Red Wine Vinaigrette Roasted Vegetables, Carrots, Bell Pepper, Red Onion, Broccolini, Baby Squash

Olde Hearth Black Olive Rolls with Soft Butter

Lemon & Pistachio Cannoli

Traditional Tiramisu

Limoncello Tart, Almonds, Whipped Cream

Coffee, Decaffeinated Coffee & Tazo Tea

\$145 Per Guest

Please add 26% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan



BAR PACKAGES

Whether you would like to host a per-hour or per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. All Bars require 1 Bartender per every 100 guests.

HOST SPONSORED BAR PER PERSON

The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE BAR

Vodka: Conciere Gin: Conciere Silver Rum: Conciere Silver
Tequila: Conciere Bourbon: Conciere Whiskey:Conciere
Scotch:Conciere Cordials: Conciere

One Hour | \$35 Per Person

Each Additional Hour | \$18 Per Person

PREMIUM BAR

Vodka: Smirnoff RedGin: BeefeaterSilver Rum: Havana
ClubSilver Tequila: Sauza GoldBourbon: Jim Beam White
LabelWhiskey: JamesonScotch: Monkey ShoulderCordials

SUPER-PREMIUM BAR

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

One Hour | \$40 Per Person

Each Additional Hour | \$20 Per Person

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$15

Premium Cocktails | \$18

Super-Premium Cocktails | \$23

Domestic Beer | \$10

Premium and Imported Beer | \$12

Local and Craft Beers | \$12

Canvas Wines by Michael Mondavi | \$12

Featured Seasonal & Premium Wines | \$15

Cordials | \$19

Bottled Water | \$7

Soft Drinks | \$7

Please add 26% taxable service charge and 6.5% tax.

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 | \$58 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$58 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$58 Bottle

One Hour | \$45 Per Person

Each Additional Hour | \$23 Per Person

LABOR CHARGES

Bartender | \$250
Up to (2) Hours All Bars require a minimum of 1 Bartender per every 100 guests.

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

SEASONAL WINE FEATURE: ANGELINE VINYARDS, CALIFORNIA

Unadulterated. Unfussy. Angeline Vineyards winemaking team is 100% women. They keep it simple. With little variation, vintage dependent, they keep things consistent - partial whole cluster fermentation, indigenous yeast fermentation, whenever possible, blending the lots for balance, consistency and clarity, always 100% single-varietal, always easy. The Angeline team is committed to sustainability and are a Certified California Sustainable Vineyard and Winery.

Angeline Vineyards, Chardonnay | \$65 Bottle
100% Chardonnay. Hand-picked grapes that are lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot and hints of canary melon and vanilla with bright acidity throughout. Pairs well with aged cheeses, salty chips, roasted vegetables, fresh pasta, roast chicken, poached halibut with lemon and creme brulee.

Angeline Vineyards, Cabernet Sauvignon | \$65 Bottle
100% Cabernet Sauvignon. Picked overnight and each lot is

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

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Canvas Cabernet Sauvignon, California | \$58 Bottle
Subtle hints of oak and spice married with lively tannins.

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Canvas Brut, Blanc De Blancs, Italy | \$58 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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aged separately in 35% new French and American Oak for 12 months. Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish. Pairs well with lamb lollipops, Grass Fed burger with blue cheese, bolognese, flat iron steak and chimichurri, braised short ribs and whipped potatoes and chocolate chip cookies.

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Angeline Vineyards, Rose of Pinot Noir | \$65 Bottle
100% Pinot Noir. Hand-picked, native yeast fermentation, gently pressed to stainless steel tanks where it is chilled and settled for 24 hours. Notes of tart cherry, citron, tangerine zest and peach blossoms with melon and strawberries and cream on the finish. Pairs well with Fresh cheeses, Summer seasonal vegetables, tuna nicoise, roast salmon and citrus risotto, shellfish, bbq pulled pork and berry tarts.

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Prices are subject to 26% taxable service charge and current Illinois sales tax of 6.5%.Menu pricing may change based on availability and market conditions.

SPARKLING, ROSE, 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

Kendall Jackson Chardonnay, Jackson Family Wines | \$65 Bottle

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Chateau Ste. Michelle, Columbia Valley, Riesling | \$62 Bottle

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The Crossings, Sauvignon Blanc Deutsch Family Wine and Spirits | \$62 Bottle

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Hess Collection Napa Chardonnay, Chardonnay, Mark Wine Group | \$84 Bottle

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REDS

Joel Gott Palisades, Red Blend, Trinchero Family Estates | \$75 Bottle

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Caymus, Caymus Bonanza, Cabernet Sauvignon, Wagner Family Wines | \$60 Bottle

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Joseph Wagner's Boen, Pinot Noir, Copper Cane | \$75 Bottle

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DAOU, Cabernet Sauvignon, DAOU | \$88 Bottle

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Finca el Origen Reserva Malbec, Malbec, Vintners Collections | \$60 Bottle

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ROSE

Belleruche, Rose, Terlato Wines International | \$63 Bottle

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SPARKLING

Piper-Heidsieck Cuvee Brut 1785 | \$75 Bottle

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Piper Sonoma Brut | \$55 Bottle

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Villa Sandi, Prosecco, Brut Il Fresco, Italy | \$55 Bottle

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LAMARCA, Sparkling, E. & J. Gallo Winery | \$63 Bottle

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Please add 26% taxable service charge and 6.5% tax.

HAND CRAFTED COCKTAILS

Elevate your banquet 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!

KETEL ONE ESPRESSO MARTINI STATION

The hottest beverage trend right now! End your event with this delicious dessert martini.

Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours

\$21 Per Drink

TROPICAL MOSCOW MULE STATION

Let’s put a tropical twist on the traditional Moscow Mule!

Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours

\$21 Per Drink

SMOKED OLD FASHION STATION

Wow your guests with this Smoked Old Fashion experience! Guests will have their Old Fashions smoked right in front of their eyes. Choice of Makers Mark Whiskey or Woodford Reserve Bourbon

Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours

\$21 Per Drink

LOCAL CRAFT BREW TASTING STATION

Dive into the local brewery scene by tasting (4) local craft brew options.

Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours
Pricing Based on 1 Hour of Service

\$28 Per Person

MIMOSA & BLOODY MARY STATION

Perfect enhancement to any breakfast or brunch! Enjoy adding a splash of cranberry, grapefruit or orange juice to your bubbly or indulge in a Bloody Mary with Tito’s Vodka and all the fun garnishes!

Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours
Pricing Based on 2 Hours of Service

\$35 Per Person

Please add 26% taxable service charge and 6.5% tax.