



HYATT REGENCY GRAND CYPRESS RESORT
MEETING & EVENT MENUS



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

MONDAY / FRIDAY BAJA BREAKFAST

- Selection of Chilled Juices
- Blueberry Danish, Butter Croissant, Cinnamon Rolls, Cranberry Orange Muffin (GF)
- Chunk Cut Pineapple & Honeydew Melon, Blueberries, Bananas
- Trio of Seasonal Hand Fruit
- Build Your Own Taco:
 - Scrambled Eggs
 - Chorizo Scrambled Eggs
 - Flour Tortillas
 - Queso Fresco
 - Diced Potatoes
 - Pinto Beans
 - Salsa Verde
 - Pico de Gallo
 - Selection of Hot Sauces
- Natural Granola, Greek Yogurt, Peach Marmalade
- Coffee, Decaffeinated Coffee & Tea Selection
- Citrus and Mint Infused Water

\$60 *Per Guest*

\$65 *On Alternate Days*

WEDNESDAY / SUNDAY SUNRISE BREAKFAST

- Selection of Chilled Juices
- Marble Coffee Cake, Cinnamon Sugar Cruffins, Berry Beignets, Banana Nut Muffin (GF) **GF**
- Diced Cantaloupe, Mango, Star Fruit, Honey Crisp Apples
- Trio of Seasonal Hand Fruit

TUESDAY / SATURDAY COMFORT BREAKFAST

- Selection of Chilled Juices
- Mini Chocolate Croissant, Strawberry Lattice, Cheese Plait, Blueberry Muffin (GF) **GF**
- Cubed Watermelon, Bunches of Grapes, Blackberries, Clementines
- Trio of Seasonal Hand Fruit
- Breakfast Potato Bar: **GF**
 - Hash Brown Tater Coins
 - Scrambled Eggs
 - Green Onion
 - Bacon Bits
 - Diced Ham
 - Shredded Cheese
 - Heirloom Tomatoes
 - Diced Peppers
- Old Fashioned Corn Grits with Cheddar Cheese, Green Onion, Diced Tomatoes **V GF**
- Coffee, Decaffeinated Coffee & Tea Selection
- Cucumber and Lemon Infused Water

\$60 *Per Guest*

\$65 *On Alternate Days*

THURSDAY FRESH START BREAKFAST

- Selection of Chilled Juices
- Mini Apple Turnovers, Mango Lattice, Cranberry Twists, Chocolate Chip Muffin (GF)
- Citrus Salad, Red Papaya, Strawberries, Bananas
- Trio of Seasonal Hand Fruit

Crustless Quiches

- Smoked Bacon, Cheddar Cheese
- Spinach, Marinated Tomatoes, Swiss Cheese

Traditional Steel Cut Oatmeal **DF GF**
with Brown Sugar, Raisins, Fresh Blueberries, Sliced Almonds

Coffee, Decaffeinated Coffee & Tea Selection

Watermelon and Basil Infused Water

\$60 *Per Guest*

\$65 *On Alternate Days*

Cage Free Egg Scrambler: **GF**

- Sausage, Diced Potato, Green Peppers, Smoked Cheddar Cheese
- Cherry Tomato, Asparagus, Red Onion, Feta Cheese

Coconut Milk Oatmeal with Toasted Coconut, Chia Seeds, Dried Cranberries, Turbinado Sugar

Coffee, Decaffeinated Coffee & Tea Selection

Strawberry and Basil Infused Water

\$60 *Per Guest*

\$65 *On Alternate Days*

Please add 27% taxable service charge and 6.5% tax.

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:

- * Egg Station | \$20 Per Guest
- Freshly Prepared to Order Eggs and Omelets- Selection of Seasonally Inspired Ingredients
 - Skillet Hash Browns

- * 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

BREAKFAST SANDWICHES:

- Breakfast Croissant Sandwich | \$15 Per Guest
- Folded Eggs, Bacon, White Cheddar & American Cheese on a Croissant Bun

- 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 | \$12 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)

Fresh Baked Warm Cinnamon Rolls | \$12 Per Guest

- Topped with Icing, Candied Pecans

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

Orange Creamsicle Overnight Oats | \$10 Per Guest

- Gluten Free Rolled Oats Blended with Almond Milk, Mandarin Oranges, Maple Syrup, Chia Seed, Topped with Vanilla Yogurt, Sliced Almonds

Please add 27% taxable service charge and 6.5% tax.

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

Selection of Chilled Juices

Pastries of the Day

Daily Seasonal Fruit Rotation

Assorted Cereals and Yogurts- Whole Milk, 2% Milk, Lowfat Milk

Sliced White and Whole Wheat Bread, Butter, Jams and Jellies

Coffee, Decaffeinated Coffee & Tazo Tea

Daily Infused Water

\$49 *Per Guest*

ORLANDO CUBAN BREAKFAST BUFFET

Selection of Chilled Juices

Guava Pastries

Daily Seasonal Fruit Rotation

Cage Free Scrambled Eggs, Queso Blanco **GF**

Tortilla de Patatas **V GF**

Grilled Cuban Chorizo Sausage **DF GF**

Pork Carnitas **DF GF**

Black Beans **VGN GF**

Sweet Maduros **VGN GF**

Coffee, Decaffeinated Coffee & Tazo Tea

Assorted Cereals and Yogurts- Whole Milk, 2% Milk, Lowfat Milk
.....
\$65 <i>Per Guest</i>
.....
DEEP SOUTH BREAKFAST BUFFET
Selection of Chilled Juices
.....
Warm Peach Streusel Coffee Cake
.....
Daily Seasonal Fruit Rotation
.....
Cage Free Scrambled Eggs DF GF
.....
Country Ham Steaks DF GF
.....
Applewood Smoked Bacon DF GF
.....
Hickory Smoked Sausage DF GF
.....
Buttery Southern Grits, Shredded Cheddar Cheese, Scallions GF
.....
Butter Fried Sliced Potatoes, Caramelized Onions GF
.....
Buttermilk Biscuits, House made Sausage Gravy
.....
Coffee, Decaffeinated Coffee & Tazo Tea
.....
\$65 <i>Per Guest</i>

Please add 27% taxable service charge and 6.5% tax.

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 \$32 per guest. Break packages served for up to 1 hour.**

MONDAY & FRIDAY - ANTI-O
Mango Pineapple Smoothie Shooters
.....
Almond Apple Granola Bars V
.....
Coconut & Dark Chocolate Granola Parfait
.....

Assorted Cereals and Yogurts- Whole Milk, 2% Milk, Lowfat Milk
.....
\$65 <i>Per Guest</i>
.....
REGENCY TRADITIONAL BREAKFAST BUFFET
Selection of Chilled Juices
.....
Pastries of the Day
.....
Daily Seasonal Fruit Rotation
.....
Assorted Cereals and Yogurts- Whole Milk, 2% Milk, Lowfat Milk
.....
Cage Free Scrambled Eggs, Smoked Cheddar Cheese GF
.....
Applewood Smoked Bacon DF GF
.....
Pork Sausage Links DF GF
.....
Rosemary Roasted Red Potatoes VGN GF
.....
Traditional Steel Cut Oatmeal with Brown Sugar, Raisins, Fresh Blueberries, Sliced Almonds VGN GF
.....
Coffee, Decaffeinated Coffee & Tazo Tea
.....
\$65 <i>Per Guest</i>

TUESDAY & SATURDAY- CYPRESS COFFEE SHOP
Matcha Green Tea Chia Pudding
.....
Variety of Madelaine Cookies
.....
Blueberry Cake Donut, Almond Crunch Donut
.....

Fresh Blackberries

.....

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

.....

\$30 *Per Guest*

\$32 *On Alternate Days*

WEDNESDAY & SUNDAY- WELLNESS

Hemp Seed & Coconut Blue Spirulina Yogurt Bowls

.....

Goji Berry Dark Chocolate Seed & Nut Bark

.....

Peanut Butter Sandwich Cookies

.....

Banana Nut Bread Energy Balls

.....

Organic Honey Crisp Apples

.....

Optional Beverage Enhancement | \$5 Per Guest
Pressed Juice Shots

.....

\$30 *Per Guest*

\$32 *On Alternate Days*

Ripe Bananas

.....

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

.....

\$30 *Per Person*

\$32 *On Alternate Days*

THURSDAY- FLORIDA SUNRISE

Local Honey & Peach Overnight Oats

.....

Key Lime Crumble Bars

.....

Mini Blueberry & Cheese Danish

.....

Strawberries

.....

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

.....

\$30 *Per Guest*

\$32 *On Alternate Days*

Please add 27% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

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 \$34 per guest. Break packages served for up to 1 hour.**

MONDAY & FRIDAY - CHIPS & DIPS

House Potato Chips, Pita Chips, Vegetable Chips

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Tortilla Chips, Pretzel Chips

.....

Carrot & Celery Sticks

.....

House-Made Pimento Cheese

.....

Caramelized Onion Sour Cream Dip

.....

TUESDAY & SATURDAY - STUDY OF CHEDDAR CHEESE

Wainwright Yellow Cheddar

.....

Applewood Smoked Cheddar

.....

Red Dragon Brown Ale & Mustard Cheddar

.....

Sea Salt Roasted Almonds, Local Raw Honey

.....

Vegan Warm Spinach & Artichoke Dip

Optional Beverage Enhancement | \$5 Per Guest
Lemon, Lime, Cilantro Infused Water

~~\$32~~ *Per Guest*

~~\$34~~ *On Alternate Days*

WEDNESDAY & SUNDAY - SALSA & GUAC

Multigrain Tortilla Chips

Blue Corn Tortilla Chips

Plantain Chips

Fresh Pineapple Salsa

Tomatillo Verde Salsa

Green Hatch Chili Guacamole

Super Sweet Clementines

Mini Cinnamon Churros with Salted Caramel

Optional Beverage Enhancement | \$5 Per Guest
Virgin Fresh Lime Margaritas

~~\$32~~ *Per Guest*

~~\$34~~ *On Alternate Days*

Assorted Lavosh Crisps, Bread Sticks

Crackers and Flatbreads

Red Grape Clusters, Fresh Berries

Optional Beverage Enhancement | \$5 Per Guest
Sparkling Raspberry Lemonade

~~\$32~~ *Per Guest*

~~\$34~~ *On Alternate Days*

THURSDAY - SWEET & SALTY

Florida Orange & Dark Chocolate Cookie

Matcha Almond Cookie

Brown Butter Chocolate Chip Cookie

Individual Bags of Chips

Granny Smith Apples

Optional Beverage Enhancement | \$5 Per Guest
Iced Caramel Latte

~~\$32~~ *Per Guest*

~~\$34~~ *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.**

CHOCOLATE INDULGENCE

Chocolate Animal Crackers

FL STATE FAIR!

Mini Corn Dogs, Yellow Mustard

Dark Chocolate Ganache Strawberry Tarts

Chocolate French Macarons

Mini Chocolate Cupcakes

White Chocolate Macadamia Cookies

Recommended Beverage: | \$5 Per Guest

Hot Chocolate & Mini Marshmallows

~~\$34~~ Per Guest

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

* Attendant(s) Required at \$250.00 Each

Mini Cheese Pizza Bites

Recommended Beverage: | \$5 Per Guest

Hank’s Gourmet Sodas

~~\$34~~ Per Guest

Florida BBQ Pork Mac ‘N Cheese Cup

Cotton Candy Station

* Attendant(s) Required at \$250.00 Each

Loaded Tater “Totchos”, Cheddar Cheese, Queso, Bacon, Green Onion, Diced Tomato, Sour Cream Drizzle

Vanilla Frosted Funfetti Croissant Donuts

Recommended Beverage: | \$5 Per Guest

Fresh Squeezed Lemonade

~~\$34~~ 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

Hot Honey Brussel Sprouts with Goat Cheese

Buffalo Chicken Egg Rolls, Blue Cheese Dip

Philly Cheesesteak Egg Rolls, Stout Aioli

Recommended Beverage: | \$5 Per Guest

Sampling of IPA Beers

~~\$40~~ Per Guest

Please add 27% taxable service charge and 6.5% tax.GF=Gluten Free V=Vegetarian DF=Dairy Free VG=Vegan

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks. Must be ordered per dozen. Minimum order is 1 dozen of each flavor.

BAKERIES

TOP OF THE MORNING | \$79 Per Dozen

- Blueberry Muffins
- Rocky Road Muffins
- Apple Cinnamon Muffins

SNACKS

Market Fruits | \$8 Per Guest

- Local and Seasonally Inspired Sliced and Whole Fruit

Ice Cream Bars - Individual Ice Cream Novelty Bars to Include

FROM THE BAKE SHOP | \$79 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 | \$79 Per Dozen

- Tiramisu
- Traditional Cannoli

BISCUITS & SCONES | \$79 Per Dozen

- Apple Cider Scones
- Blueberry Scones
- Cheddar Biscuits

GLUTEN FREE / VEGAN BAKERY SELECTIONS | \$79 Per Dozen

- Banana Walnut Muffins (GF)
- Apricot Croissant (VGN)
- Fig Bar (VGN)
- Double Chocolate Muffin (GF)
- Spelt Croissants (VGN)

GRAND CYPRESS COOKIE COLLECTION | \$79 Per Dozen

- Chocolate Chunk
- Salted Caramel
- Lemon Blueberry

Chocolate Brownies | \$79 Per Dozen

Blondies | \$79 Per Dozen

Lemon Bars | \$79 Per Dozen

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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 | \$149 Per Gallon

Freshly Brewed Decaffeinated Coffee | \$149 Per Gallon

Hot Tazo Tea | \$149 Per Gallon

Dairy Free Options | \$79 Per Dozen

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

Assorted Chips | \$7 Each

Assorted Candy Bars | \$7 Each

STILL WATER & SPARKLING WATER

Aquafina | \$8 Each

Bubly Sparkling Water | \$8 Each

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

Freshly Brewed Iced Tea | \$140 Per Gallon

Lemonade | \$140 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi & Starry Soft Drinks | \$8 Each

Perrier Sparkling Water | \$9 Each

S. Pellegrino Sparkling Water | \$9 Each

INFUSED WATER STATION

Orange, Vanilla Bean, Cinnamon Stick

Pear, Ginger & Lemon

\$8 *Per Guest*

SPECIALTY BOTTLED BEVERAGES

Bottled Pure Life Teas | \$9 Each

Energy Drinks- Red Bull- Regular and Sugar Free | \$10 Each

Kombucha- Assorted GTS Kombucha Flavors | \$10 Each

Please add 27% taxable service charge and 6.5% tax.

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

MONDAY / SATURDAY- NATURAL AND FRESH

Florida Heirloom Tomato Basil Soup **V GF**

Roasted Mediterranean Tri-Color Cauliflower Salad **VGN GF**

Pickled Tomato and Cucumber Salad with Watercress **VGN GF**

Blackened Chicken Breast with Roasted Sweet Peppers **DF GF**

Seared Salmon, Tomato, Artichoke, Olive Relish **DF GF**

Broccolini and Caulilini with Grated Parmesan and Pine Nuts **V GF**

Roasted Sliced Fingerling Potatoes with Lemon Oil and Parsley

TUESDAY- TACO BAR

Chicken Tortilla Soup, Crispy Tri-Color Tortilla Strips **GF**

Fiesta Salad **V GF**

Chopped Romaine, Roasted Corn, Black Beans, Grape Tomatoes, Jack Cheese, Fried Tortilla Strips, Avocado Ranch

Tomatillos & Cumin Grilled Chicken Thigh **DF GF**

* Garlic and Herb Grilled Picanha Steak **DF GF**

* Attendant(s) Required at \$250.00

Chili Roasted Cauliflower, Cilantro, Lime, Cotija Cheese **V GF**

VGN GF

Cranberry Oatmeal Cookies

Banana Cup Cakes, Cinnamon Frosting, Banana Chip

Coffee, Decaffeinated Coffee & Tazo Tea

\$83 Per Guest

\$88 On Alternate Days

WEDNESDAY / SUNDAY- FLORIDA MARKET

South Beach Cobb Salad V GF

Baby Iceberg, Grape Tomatoes, Roasted Corn, Hard Boiled Egg, Blue Cheese Crumbles, Classic Lemon Dijon Cobb Dressing

Marinated Local Mushroom & Arugula Salad with Cucumber, Roasted Shallots, Red Wine Vinaigrette VGN GF

Grilled Jerk Spiced Chicken Breast, Mango-Cantaloupe Salsa DF GF

Seared Red Snapper, Grilled Pineapple & Green Onion Butter GF

White Balsamic Roasted Zucchini, Broccoli, Carrots, Bell Pepper VGN GF

Garlic Oil Spiced Tostones VGN GF

Vegan Black Bean Empanadas, Cilantro Lime Dipping Sauce VGN GF

Olde Hearth Medianoche Rolls

Key Lime Tarts with Meringue Brûlée

Coconut Cream Bars

Coffee, Decaffeinated Coffee & Tazo Tea

\$83 Per Guest

\$88 On Alternate Days

Spanish Style Yellow Rice VGN GF

Flour Tortillas

Fresh Guacamole, Cilantro Crema, Pico De Gallo, Fire Roasted Salsa, Shredded Lettuce, Cheddar Cheese, Pickled Jalapenos

Mexican Hot Chocolate Graham Cracker Tarts

Vanilla Bean Tres Leches Cake

Coffee, Decaffeinated Coffee & Tazo Tea

\$83 Per Guest

\$88 On Alternate Days

THURSDAY- WINDSONG PICNIC

Deconstructed Baby Spinach Salad V

Dried Cranberries, Feta Cheese, Sesame Sticks, Toasted Almonds, Sunflower Seeds, Strawberry Poppyseed Dressing

Shaved Brussels Sprout Slaw V GF

Roasted Butternut Squash, Crumbled Goat Cheese, Pumpkin Seeds, Citrus, Pomegranate Vinaigrette

Buttermilk Fried Chicken, Honey Mustard Dipping Sauce

* Chipotle Lime Flank Steak GF

* Attendant(s) Required at \$250.00 each

Braised Garlic Green Beans with Lemon and Herbs VGN GF

Creamy Smoked Gouda Campanelle Mac n Cheese, Herb Panko V

Cheddar Corn Bread Muffins

Peach Cobbler with Vanilla Bean Crème Anglaise

Southern Banana Pudding, Whipped Cream, Vanilla Wafer

Coffee, Decaffeinated Coffee & Tazo Tea

\$83 Per Guest

\$88 On Alternate Days

FRIDAY- MEDITERRANEAN PROTEIN BOWLS

Vegetable & White Bean Soup **VGN GF**

Build Your Own Protein Bowls:

- Mixed Greens, Romaine, Arugula, Chick Peas
- Toasted Pistachios, Sliced Banana Peppers, Roasted Cauliflower
- Cucumber, Red Onion, Marinated Grape Tomatoes
- Kalamata Olives, Feta Cheese, Croutons V

Grilled Chicken Souvlaki Skewers **DF GF**

Steamed Salmon **DF GF**

* Sea Salt & Pepper Crusted Beef Tri Tip **DF GF**

* Attendant(s) Required at \$250.00 each

Herb & Lemon Warm Couscous **VGN**

Dressings: Greek Vinaigrette, Chili Lime Vinaigrette, Buttermilk Ranch

Assorted Dessert Bars, Seven Layer, Caramel Oatmeal, Raspberry

Coffee, Decaffeinated Coffee & Tazo Tea

\$83 *Per Guest*

\$88 *On Alternate Days*

Please add 27% taxable service charge and 6.5% tax.

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.

ACCOMPANIMENTS:

Mayonnaise and Mustard

Whole Fruit

BUILD YOUR OWN GRAND DELI- AVAILABLE EVERY DAY

Broccoli Cheddar Soup **V GF**

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

Fingerling Potato & Zucchini Salad **VGN GF**

White Beans, Roasted Garlic and Tomato Vinaigrette

Build Your Own Sandwich:

- Warm Natural Bacon
- Smoked Turkey
- Roast Beef
- Pit Fired Ham

Bibb Lettuce, Sliced Tomatoes, Horseradish Pickles

Dijon Mustard, Mayonnaise

Sliced Cheddar, Provolone, and Smoked Gouda

Hoagie Roll, Sliced White and Multi Grain Bread

Assorted Kettle Chips

Carrot Cake Pound Cake

Snickerdoodle Cookies

Coffee, Decaffeinated Coffee & Tazo Tea

\$78 *Per Guest*

SANDWICH OPTIONS- SELECT THREE

Roasted Beef and Provolone on Onion Roll

Pastrami & Swiss on Rye

Assorted Bags of Chips

Chocolate Chunk Cookies or Brownies

Smoked Ham and Cheddar on Pretzel

Oven Roasted Turkey and Smoked Gouda on Croissant

Chicken Cranberry Pecan Salad on Multigrain

Hummus Wrap **VGN**

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

Chili Lime Chicken Caesar Salad

\$68 *Per Guest*

Please add 27% taxable service charge and 6.5% tax.

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

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

Greek Romaine Salad **GF**
Diced Cucumbers, Pickled Red Onions, Grape Tomatoes, Feta, Olives, Pepperoncini, Greek Dressing

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

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

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

ENTREES

Herb Roasted Chicken Breast **DF GF** | \$68 Per Guest
Seasonal Vegetable Medley, Chorizo Red Skin Potato Hash, Chicken Demi-Glace

Pecan & Panko Crusted Salmon | \$70 Per Guest
Orange Saffron Jasmine Rice, Honey Carrots, Whole Grain Mustard Cream

6oz Baseball Cut Top Sirloin Steak **GF** | \$72 Per Guest
Sour Cream and Chive Mashed Potato, Roasted Bell Peppers, Green Beans, Chimichurri

Blackened Chicken Breast **GF** | \$68 Per Guest
Congaree and Penn Purple Rice Grits, Broccolini, Smoked BBQ Glaze

Red Wine Braised Beef Short Rib **GF** | \$72 Per Guest
Cheddar Whipped Potato, Charred Caulini, Fried Onions, Balsamic Demi

DESSERTS

Classic Tiramisu
Blood Orange Coulis, Candied Pistachios

Coconut Cream Tart
Graham Cracker Crust, Raspberry Puree

Mini Chocolate Bundt Cake
Whipped Cream Cheese, Crispy Chocolate Pearls

Mini Vanilla Bean Cheesecake **GF**
Dark Cherry Compote

Hazelnut & Chocolate Mousse Crunch Square
Chocolate Sauce, Whipped Cream, Chocolate Curls

Red Velvet Slice
Raspberry Macaron, Chocolate Sauce

Please add 27% taxable service charge and 6.5% tax.

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 | \$9 Per Piece
- Caprese Salad Skewer **V GF** | \$9 Per Piece
- Roasted Tomato and Boursin Cheese Bruschetta **V** | \$9 Per Piece
- Blackened Shrimp with Cajun Remoulade Tomato Crostini **DF** | \$10 Per Piece
- Ricotta Lemon Toast Point, Shaved Brussel Sprouts, Toasted Pine Nuts **V** | \$9 Per Piece
- Roasted Street Corn Jalapeño Crema, Cojita in Phyllo Shell **V** | \$9 Per Piece
- Chicken and Apple Chutney on Crostini **DF** | \$9 Per Piece
- California Sushi Roll **DF** | \$10 Per Piece

WARM SELECTIONS

- Crisp Vegetarian Spring Roll, Duck Sauce **DF V** | \$9 Per Piece
- Edamame Corn Quesadilla, Cilantro Sour Cream **V** | \$9 Per Piece
- Vegetable Samosa with Cilantro Lime Dipping Sauce **V** | \$9 Per Piece
- Chicken Quesadilla | \$9 Per Piece
- Chicken Lemon Grass Pot Stickers, Sweet Thai Chili Dipping Sauce **DF** | \$9 Per Piece
- Beef Meatball Stuffed with Blue Cheese Wrapped in Bacon | \$9 Per Piece
- Locally Made Black Bean and Corn Empanadas **DF V** | \$9 Per Piece

- Pimento Cheese on Puff Pastry Coin **V** | \$9 Per Piece
- Blue Cheese Covered Grape Coated in Chopped Pecans | \$9 Per Piece
- Shrimp Salad Profiterole | \$10 Per Piece
With Firecracker Sauce
- Spicy Crab on Cucumber Round **DF** | \$10 Per Piece
- Seared Ahi Tuna, Onion Ginger Jam **DF GF** | \$10 Per Piece
- Smoked Salmon, Asparagus, Dill Cream Cheese, Crepe | \$9 Per Piece
- Lobster Salad Canapé **DF** | \$11 Per Piece

- Vegan Vegetable Pot Stickers with Sweet Ginger Soy **DF** | \$9 Per Piece
- Beef and Mushroom Wellington in Puff Pastry | \$9 Per Piece
- Crab Cake with Avocado, Sweet Corn Rémoulade | \$10 Per Piece
- Smoked Chicken and Leek Puff Pastry | \$9 Per Piece
- Chicken Chili Lime Kabob **DF GF** | \$9 Per Piece
- Chipotle Steak Churrasco Skewer **DF** | \$9 Per Piece
- Maple and Peppercorn Pork Belly Skewer **DF GF** | \$10 Per Piece
- Mac N’ Cheese Lollipops | \$9 Per Piece

PACKAGE SELECTIONS

CYPRESS COAST

Blackened Shrimp with Cajun Remoulade Tomato Crostini
Crisp Vegetarian Spring Roll, Duck Sauce (V)
Chicken Lemon Grass Pot Stickers, Sweet Thai Chili Dipping Sauce (DF) (GF)
Locally Made Black Bean and Corn Empanadas (V)

\$36*Per Guest*

GRAND BITES

Roasted Tomato and Boursin Cheese Bruschetta (Veg)
Mac N’ Cheese Lollipops (Veg)
Chipotle Steak Churrasco Skewer (DF)
Beef Meatball Stuffed with Blue Cheese Wrapped in Bacon

\$36*Per Guest*

SUNSET TAPAS

Roasted Street Corn Jalapeño Crema, Cojita in Phyllo Shell (Veg)
Beef and Mushroom Wellington in Puff Pastry
Crab Cake with Avocado, Sweet Corn Rémoulade
Chicken Chili Lime Kabob (DF) (GF)

\$36 *Per Guest*

Please add 27% taxable service charge and 6.5% tax.

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

Philly Cheesesteak Egg Rolls, Stout Aioli

Hot Honey Brussel Sprouts with Goat Cheese

Recommended Beverage: | \$5 Per Guest

Sampling of IPA Beers

\$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

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

\$35 *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

\$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

Served with Soy Sauce, Pickled Ginger, and Wasabi

\$38 *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

\$30 *Per Guest*

TAILGATE STATION

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

Classic Buffalo Chicken Wings with Blue Cheese & Ranch Dressing

Pita Chips, Multi-Seed Crackers

\$32 *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

\$34 *Per Guest*

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 Crème Fraiche, Tabasco

\$50 *Per Guest*

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 27% taxable service charge and 6.5% tax.

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

\$650 *Per 30 Guests*

GARLIC PEPPER CRUSTED BEEF TENDERLOIN

Butter Whipped Gold Potatoes

Buttermilk Fried Oyster Mushrooms

Chive Aioli, Dijon, Red Wine Demi-Glace

Soft Pretzel Rolls

\$750 *Per 30 Guests*

LIVE OAK SMOKED BRISKET

Traditional Creamy Slaw

Sweet Pickles, Sliced Onion

Whiskey BBQ Sauce

Onion Dinner Rolls

\$700 *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

\$650 *Per 30 Guests*

WOOD PLANK CARIBBEAN SNAPPER FILET

Cilantro Lime Green Papaya Salad

Garlic Oil Tostones

BROWN SUGAR & SOY GLAZED SALMON FILET

Crispy Asian Slaw, Sesame Dressing

Kimchi

Mango Salsa, Mojo Verde

Coconut Medianoche Rolls

\$700*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

\$750*Per 30 Guests*

Please add 27% taxable service charge and 6.5% tax.

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

Crispy Corn Tortilla

Warm Flour Tortillas

Refried Beans, Pickled Red Onion, Shredded Lettuce, Pico De Gallo, Cotija Cheese, Guacamole, Lime Crema, Micro Cilantro

\$38*Per Guest*

Pickled Daikon & Cucumber

Chinese Prawn Crackers

Steamed Bao Buns

\$650*Per 30 Guests*

FL BEER & MAPLE BRINED PORK LOIN

Olive Oil Roasted Fingerling Potatoes

Crispy Brussel Sprouts

Apple Chutney

Sliced Focaccia

\$675*Per 30 Guests*

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

Mushroom, Pico de Gallo, Roasted Corn, Queso Fresco

Smoked Chicken, Roasted Corn, Shredded Cheddar

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

\$38*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

\$40 Per Guest

Please add 27% taxable service charge and 6.5% tax.

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

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 Béarnaise, Remoulade and Horseradish Aioli

Olde Hearth Soft Potato Rolls

\$45 Per Guest

(2) 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

THE PIE SHOP

Reception Packages based on 3 pieces total per person

Mini Cherry Hand Pies

Blueberry Compote, Lemon Poppy Seed Cake

Traditional Strawberry, Gluten-Free Chocolate Cake

Key Lime Mousse, French Vanilla Cake

\$28 *Per Guest*

FL SOUTHERN STATION

Reception Packages based on 3 pieces total per person

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

Reception Packages based on 3 pieces total per person

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

Key Lime Pie Shooters **GF**

Peach Cobbler Mini Pies

Mini S’mores Chocolate Graham Cracker Tarts

Warm Caramel Dutch Apple Pie

\$28 *Per Guest*

CHOCOLATE LOVERS STATION

Reception Packages based on 3 pieces total per person

Chocolate Espresso Pots de Crème **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*

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- \$79.00 Per Dozen | \$79 Dozen

\$28*Per Guest*

Please add 27% taxable service charge and 6.5% tax.

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, Snipped Chive

Chilled Chili Roasted Gulf Shrimp **GF**
Grilled Summer Vegetables, Citrus Aioli

Local Cheese and Charcuterie
Quince Paste, Candied Pecans and Croccantini

Braised Short Rib **GF**
Creamy Celery Root Slaw, Butter Seared Mushroom,
Pomegranate Arils

\$18*Per Guest*

SALADS, PLEASE SELECT ONE OPTION

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

Traditional Caesar Salad
Gem Romaine Lettuce, Heirloom Baby Tomatoes, Shaved
Parmesan, Croutons, Roasted Garlic Caesar Dressing

Arugula Salad **V GF**
Florida Burrata Cheese, Yellow Tomatoes, Micro Basil, Pink Sea
Salt, Balsamic Drizzle, EVOO

Bistro Mixed Greens Salad **V GF**
Wrapped In Cucumber, Florida Orange, Candied Pecans,
Crumbled Goat Cheese, Citrus Dijon Vinaigrette

ENTREES, PLEASE SELECT ONE OPTION

Free Range Natural Chicken Breast | \$105 Per Guest
Mascarpone Purple Rice Grits, Asparagus, Confit Tomato,
Whiskey Demi-Glace

Ancho Chile Rubbed Pan Seared American Red Snapper **GF** |
\$110 Per Guest
Red Bliss Mashed Potatoes, Grilled Broccolini, Meyer Lemon

DESSERTS, PLEASE SELECT ONE OPTION

Coconut Panna Cotta
Pineapple Chutney

Flourless Chocolate Cake
Orange Caramel Sauce, Candied Orange

Key Lime Cheesecake

Confit, Dill Oil

.....

Chargrilled Beef Tenderloin **GF** | \$125 Per Guest
Potatoes Au Gratin, Haricot Vert, Roasted Cipollini Onion Thyme Jus

.....

Prosciutto Wrapped Chicken & Citrus Grilled Shrimp Duo | \$135
Per Guest
Boursin Orzo, Grilled Carrots, Chimichurri

.....

Surf & Turf | \$145 Per Guest
Peppercorn Beef Filet, Seared Diver Scallop, Roasted Garlic Mashed, Lemon Zest Asparagus, English Pea Puree, Confit Oyster Mushroom, Black Garlic Cream

.....

Raspberry Coulis

.....

Chocolate Nut Torte
Warm Salted Caramel

.....

Please add 27% taxable service charge and 6.5% tax.

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 SALAD

- 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
Fresh Strawberries, Crumbled Goat Cheese, Sunflower Seeds, Shaved Red Onion White Balsamic Vinaigrette Dressing
- Mango & Fresh Herb Salad
Julienne Mango, Bell Pepper, Red Onion, Cucumber, Frisée, Mint, Thai Basil, Roasted Florida Peanuts, Lime Dressing
- Artisan Lettuce Blend
Fresh Mozzarella, Artichoke Hearts, Yellow Tomatoes, Kalamata Olives, Champagne Vinaigrette Dressing

PLANNER'S CHOICE APPETIZER

- Chilled Local Red Snapper Crudo
Diced Cucumber, Shaved Red Onion, Toasted Sesame, Aleppo Pepper, Orange Juice, Olive Oil, Pea Tendrils
- Blackened FL Shrimp
Tasso Ham, Local Purple Rice Grits, Grilled Okra, Marinated Peeled Cherry Tomatoes
- Seared Scallop
Cauliflower Puree, Pickled Enoki Mushroom, Shaved Black Truffle, Truffle Oil
- Grilled Ultimate Artichoke Heart
Asparagus Tips, Lemon Caper Aioli, Fleur de Sel
- Goat Cheese & Basil Ravioli
Roasted Tomato, Wilted Arugula, Parmesan Reggiano, Basil Oil V

INDIVIDUAL GUESTS' CHOICE ENTREE

- Pan Seared Florida Grouper **GF**
Sauvignon Blanc Lemon Butter Sauce
- Almond & Herb Crusted Chicken Breast
Port Wine Rosemary Demi-Glace
- Citrus Marinated Grilled Kurobuta Pork Chop **GF**
Clover Honey & Lager Glaze
- Grilled Center Cut Filet Mignon **GF**
Shallot & Mushroom Infused Bordelaise
- Plantain Chip Crusted American Red Snapper **GF**
Roasted Red Pepper Aioli
- 1855 Angus Prime Bone in KC Strip **GF**
House Made Signature Guava Steak Sauce
- Char-Grilled Broccoli Steak **VGN**
Carrot Purée, Toasted Sesame Seeds, Pickled Red Onion, Burnt Lemon Chimichurri
- Truffle and Cheese Pasta Beggars Purse **V**
Sweet Pea & Basil Crème Sauce, Asparagus Ribbons, Chive Oil
- Portobello Mushroom Wellington **V**
Wilted Spinach, Red Pepper Sauce

PLANNER'S CHOICE DESSERT

- Key Lime Tart
Graham Cracker Crust, Torched Merengue
- Lemon Coconut Cake
Passionfruit Curd, Raspberry Coulis
- Earl Grey Panna Cotta
Blueberry Compote, Shortbread Cookie
- Triple Mousse Cake
Chocolate Ganache, Macerated Strawberries

\$160 *Per Guest*

Please add 27% taxable service charge and 6.5% tax.

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 **V GF**
-
- Baby Iceberg, Crumbled Bacon, Blue Cheese, Red Grape Tomatoes, Black Peppercorn and Parmesan Dressing **GF**
-
- Ultimate Caprese Salad with Fresh Mozzarella, Basil, Sliced Red and Yellow Vine Ripe Tomatoes **V GF**
-
- Rosemary Grilled Chicken Breast, Whole Grain Mustard Herb Vinaigrette **DF GF**
-
- Lemon Pepper Seared Grouper, Sun Dried Tomato Creole Sauce **DF GF**
-
- * Carved Coffee Rubbed Beef Strip Loin, Roasted Shallot Jus **DF GF**
-
- * Attendant(s) Required at \$250.00 Each
-
- Garlic Charred Spring Onions, Asparagus, Wild Mushrooms, Parmesan **V GF**
-
- Potato Au Gratin **V GF**
-
- Olde Hearth Potato Chive Rolls, Sweet Butter
-
- Spiced Apple Cake, Cream Cheese Icing
-
- Flourless Chocolate Cake
-
- Coffee, Decaffeinated Coffee & Tazo Tea
-
- \$155 Per Guest*

* FIESTA ORLANDO DINNER BUFFET

- Chicken Tomatillo Soup with Hominy **GF**
-
- Romaine, Cucumbers, Black Beans Cotija Cheese, Roasted Corn, Southwest Ranch Dressing **GF**
-
- Aleppo Melon Salad, Watermelon, Cantaloupe, Black Pepper, EVOO, Sea Salt **DF GF**
-

* BEACH PARTY DINNER BUFFET

- “Mojito” Shrimp & Mango Salad, Red Onion, Bell Peppers, Toasted Coconut, Spiced Pecans, Mint-Lime “Mojito” Vinaigrette **GF**
-
- Colorful Roasted Cauliflower Salad, Garlic Green Beans, Sweetie Drop Peppers, Watermelon Radish, Green Goddess Dressing **V GF**
-
- Butcher Cut Caribbean Jerk Chicken Pieces, Mango Salsa, Fresh Lime Wedges **DF GF**
-
- Blackened Shrimp & Pineapple Kebabs
-
- * Carved Ancho Chili Rubbed Thick Cut Ribeye Steaks, GF Chimichurri Aioli **DF**
-
- * Attendant(s) Required at \$250.00 each
-
- Garlic Parmesan Florida Cob Corn **V GF**
-
- Tony Paco’s Spicy Pickle Chips, Sweet Pickle Chips, Pickled Peppers
-
- Chili Oil & Herb Seasoned Wedge Fries **DF V**
-
- Hawaiian Rolls
-
- Coconut Tres Leche Trifle
-
- Key Lime Tart with Torched Meringue
-
- Coffee, Decaffeinated Coffee & Tazo Tea
-
- \$155 Per Guest*

* CYPRESS SMOKEHOUSE DINNER BUFFET

- BLT Salad, Chopped Iceberg and Romaine Hearts, Bacon Lardons, Tomato Medley, Crumbled Blue Cheese, Hearts of Palm, Cilantro Lime Vinaigrette **GF**
-
- Cucumber Salad with Mango, Red Onion, Cilantro **DF GF**
-
- Macaroni Salad with Hard Cooked Egg, Celery, Red Onion,

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

Roasted Seasonal Gulf Catch, Roasted Corn Relish **DF GF**

* Carved Skirt Steak Fajitas with Sautéed Onions and Green Bell Peppers **DF GF**

* Attendant(s) Required at \$250.00 Each

Fresh “Street Corn” with Garlic Aioli, Queso Fresco, Chili, Lime Zest **V GF**

Traditional Mexican Rice **DF V GF**

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

Mini Tropical Cheesecake with Republic Tequila Glaze

Mexican Chocolate Pot de Crème with Piloncillo Whipped Cream

Coffee, Decaffeinated Coffee & Tazo Tea

\$155 Per Guest

* HAVANA NIGHTS DINNER BUFFET

Black Bean Soup

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

Red Cabbage, Carrot, Cilantro, Garlic Slaw

“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

* Whole Snapper Fish Fry Station

Creamy Mustard Dressing

Grilled Andouille Sausage with Caramelized Onions **DF GF**

* Carved Rosemary Lemon Spatchcock Chicken

* Attendant(s) Required at \$250.00 Each

Honey Sriracha Grilled Sticky Salmon **DF GF**

* Carved Hickory Smoked Brisket **DF GF**

* Attendant(s) Required at \$250.00 Each

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

White Cheddar and Chive Mashed Potatoes **GF**

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

Green Chili Cornbread Muffins

Bourbon Pecan Tarts

Individual Blueberry Crumble Trifle

Coffee, Decaffeinated Coffee & Tazo Tea

\$155 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

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

* Chuletón Carving Station

Grilled Thick Cut Ribeye, Smoked Baby Sweet Peppers, 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

* Attendant(s) Required at \$250.00 Each
Picadillo Empanadas, Chimichurri Sauce
Roasted Large Dice Sweet Bell Peppers
Spanish Yellow Rice with Green Peas
Tostones, Pink Sauce
Maduros Sweet Plantains
Tres Leches Caramel Cake
Arroz con Leche de Café
Coffee, Decaffeinated Coffee & Tazo Tea
\$155 <i>Per Guest</i>

Please add 27% 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:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy \$60 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream
Canvas Chardonnay, California \$60 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
Canvas Pinot Noir, California \$60 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.
Canvas Cabernet Sauvignon, California \$60 Bottle
Subtle hints of oak and spice married with lively tannins.
Canvas Brut, Blanc De Blancs, Italy \$60 Bottle

Chicken & Spanish Chorizo Paella Saffron, Paprika, Butter Beans, Green Beans
Olde Hearth Black Olive Rolls with Soft Butter
Lemon & Pistachio Cannoli
Traditional Tiramisu
Limoncello Tart, Almonds, Whipped Cream
Coffee, Decaffeinated Coffee & Tazo Tea
\$155 <i>Per Guest</i>

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Please add 27% taxable service charge and 6.5% tax.

White, Red & Bubbles

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, Sonoma Valley | \$68 Bottle

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

Whitehaven Sauvignon Blanc, New Zealand | \$68 Bottle

Mer Soleil 'Reserve' Chardonnay, Monterey, California | \$70 Bottle

REDS

Joel Gott Palisades, Red Blend, California | \$75 Bottle

Rodney Strong, Cabernet Sauvignon, Sonoma, California | \$70 Bottle

Elouan, Pinot Noir, California | \$75 Bottle

DAOU, Cabernet Sauvignon, Paso Robles, California | \$88 Bottle

Catena Vista Flores, Malbec, Argentina | \$68 Bottle

ROSE

La Vielle Ferme, Rosé, France | \$68 Bottle

BUBBLES

Piper-Heidsieck Cuvee Brut 1785 | \$75 Bottle

Mionetto Avantgarde Prosecco, Italy | \$60 Bottle

LAMARCA, Sparkling, E. & J. Gallo Winery | \$65 Bottle

Please add 27% 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!

SEASONAL SPIRIT COCKTAILS FEATURING PATRON SILVER AND REPOSADO TEQUILA

Basil Breeze- Vegetal Margarita with Thai Basil Syrup | \$23 Per Drink

Cypress Sunset- Old Fashioned with Tequila | \$23 Per Drink

TITO'S TROPICAL MOSCOW MULE STATION

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

Alcohol Free Option 'Tropical Ginger Punch' \$18 Per Drink

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

Midnight Espresso- Espresso Martini with Tequila | \$23 Per Drink
.....
Alcohol Free Mocktail Options Available | \$20 Per Drink
.....
Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours
.....

\$23*Per Drink*

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, Zing Zang and all the fun garnishes!

Requires Separate Bartender Fee of \$250.00 - Up to (2) Hours
Pricing Based on 2 Hours of Service
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\$35*Per Person*

Please add 27% taxable service charge and 6.5% tax.

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: DeKuyper

One Hour | \$36 Per Person
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Each Additional Hour | \$18 Per Person
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PREMIUM BAR

Vodka: Tito'sGin: BeefeaterSilver Rum: Bacardi SuperiorSilver
Tequila: Patron SilverBourbon: Jim Beam White LabelWhiskey:
Teeling Small Batch IrishScotch: Chivas RegalCordials: De Kuyper

One Hour | \$40 Per Person
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Each Additional Hour | \$20 Per Person
.....

SUPER-PREMIUM BAR

Vodka: Ketel One Gin: Hendricks Rum: Diplomatico Reserva
Exclusiva Silver Tequila: Don Julio Mezcal: Del Maguey Vida
Bourbon: Maker’s Mark Whiskey, Canadian: Crown Royal Whiskey,
Irish: Jameson Whiskey, American: Jack Daniel's Scotch: Johnnie
Walker Black Cordials: De Kuyper

One Hour | \$45 Per Person
.....

Each Additional Hour | \$23 Per Person
.....

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails \$17
Premium Cocktails \$19
Super-Premium Cocktails \$23
Domestic Beer \$10
Yeungling, Miller Lite and Michelob Ultra
Premium and Imported Beer \$12
Modelo and Stella Artois
Local Craft Beer \$12
Squawk IPA
Athletic Brewing Company Non-Alcoholic Beer \$10
High Noon Seltzer \$12
White Claw Seltzer \$12
Canvas Wines by Michael Mondavi \$17
Featured Seasonal & Premium Wines \$19
Cordials \$19
Alcohol Free Cocktails \$15
Bottled Water \$8
Soft Drinks \$8
Fever Tree Tonic Water & Club Soda \$8
Red Bull \$10

Please add 27% taxable service charge and 6.5% tax.

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



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