TASTE OF Spring/Summer

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

It is what your guests deserve.
CHEF’S PHILOSOPHY

Anthony De La Rosa, Executive Chef Hyatt Regency McCormick Place

Growing up my grandmother and mother would make bountiful meals from very simple ingredients. Surrounded by siblings and friends we would all partake in the creation of our meals. To me, dining is about the experience; the food simply complements it. My philosophy as a Chef is that the best meals are made from natural flavors brought out by a simple preparation of fresh seasonal ingredients...along with a little help from your friends.

NIMAN RANCH

Location: Thorton, IA
Partner: Paul Wills

Products: In 1995 Paul Wills began working with Niman Ranch to revitalize sustainable hog farming methods in the Midwest and is committed to raising hogs in a humane, all-natural, old-fashioned way. Niman Ranch is now able to offer beef, pork and lamb.

FORTUNE FISH COMPANY

Location: Bensenville, IL
Partner: Sean O'Scannlain and Mark Gorogianis

Products: Fortune Fish is committed to supporting environmentally friendly and sustainable seafood through our MSC Certification, Fortune's Sustainability Initiative program, the Fortune Green Sheet and our affiliations with Chef's Collaborative, Global Aquaculture Alliance, Seafood Choices Alliance and the Ocean Steward's Institute.

FIELDS OF EDIBLE FARMS

Location: Osseo, WI
Partner: Mary Ann Fitzgerald

Products: This farm has been in the Fitzgerald family for 30 years, boasting 365 acres, 100 acres of forest preserve and 65 acres for natural wildlife. The remaining acres are used for agricultural planting, and in 2008 became a working organic farm. It is the Fitzgerald family's mission to provide local and sustainable farming.
WABASH SEAFOOD COMPANY
Location: Chicago, IL
Partner: John Rebello
Products: The Rebello family opened Wabash Seafood Company in 1989 after 30 years experience in the Chicago Seafood market. They embrace a sustainable seafood policy that will support the health of our oceans, and are proud members of the Clean Fish Alliance.

TODD GREINER FARMS
Location: Heart, MI
Partner: Todd Greiner Family
Products: The Greiner Family takes pride in growing, packaging and producing exceptional, safe, sustainable produce through Greener Fields Together. Greener Fields Together is a seed-to-fork approach that educates and engages partners at every link in the fresh produce supply. Greener Fields Together quantifies sustainability efforts with every partner, facilitates continuous improvement at every link and ultimately creates a future for conscious production and consumption.
CONTINENTAL BREAKFAST

HYATT SIGNATURE CONTINENTAL
Local and Seasonally Inspired Fruit, Bakery Selection and Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection

41.25 Per Guest

CONTINENTAL BREAKFAST
Selection of Chilled Juices
Sliced Fresh Seasonal Melons and Fruits
Cereal Station with Dried Fruit and Nuts
Selection of Freshly Made Bakeries, No Two Days are Alike
Coffee and Tazo Tea Selection

42.95 Per Guest

STAYFIT CONTINENTAL
Selection of Individual Bottled Natural Juices
Seasonal Fresh Fruit
Dried Cranberry and Toasted Walnut Granola Bar
Anti-O Blackberry and Citrus Muffins
Strawberry Rhubarb Yogurt Parfaits with Almond Granola
Coffee and Green and White Teas

42.95 Per Guest

BAGEL BAR CONTINENTAL
Selection of Chilled Juices
Sliced Fresh Seasonal Melons and Fruits
Freshly Baked Savory Bagel Assortment
Sliced Smoked Salmon, Sliced Vine-Ripened Tomatoes,
Chopped Hard-Boiled Eggs, Lemon Wedges, Capers,
Shaved Red Onions
Plain and Lemon-Dill Cream Cheeses
Coffee and Tazo Tea Selection

49.25 Per Guest

GLUTEN FREE CONTINENTAL
Local and Seasonally Inspired Fruit
Gluten Free Chocolate Chunk Muffins
Selection of Chilled Juices
Coffee and Tazo Tea Selection

41.25 Per Guest

2233 S. Martin Luther King Dr., Chicago, Illinois 60616
T: 312 567 1234
© 2017 Hyatt Corporation

*Requires Attendant:$125.00 per Attendant, plus tax.
Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
ENHANCEMENTS
All Pricing is Per Guest and Can Be Added to Any Continental Breakfast or Breakfast Buffet Selection

SUSTAINABLE 12.00
Cage Free Scrambled Eggs, All Natural Pepper Smoked Bacon and Roasted Garlic Asiago Chicken Sausage, Potato Hash Browns

BUENOS DIAS 13.75
Chorizo and Queso Fresco Frittatas
Cinnamon Crunch Pancakes with Warm Maple Syrup
Brown Butter Breakfast Potatoes with Caramelized Onions and Poblano Peppers

MIDWESTERN MORNING 14.25
Cinnamon French Toast with Michigan Blueberry Compote
Pull Apart Breakfast Sliders with Organic Scrambled Eggs, Crumbled Pepper Bacon, Shredded Cheese and Jack Cheese
Home Fried Potatoes with Local Mushrooms and Scallions

BREAKFAST BURRITO 11.00
Egg and Chorizo Burrito with Queso Fresco
Housemade Roasted Tomato Salsa
*Available Vegetarian As Well

ENHANCEMENTS
All Pricing is Per Guest and Can Be Added to Any Continental Breakfast or Breakfast Buffet Selection

BREAKFAST SANDWICH 11.50
Shaved Honey Ham, Wisconsin White Cheddar, Fried Egg on Sourdough Panini

OATMEAL AND GRANOLA 9.50
Customize with Brown Sugar, Dried Fruits, Toasted Coconut, Raw Almonds, Honey, Organic Milk and Vanilla Yogurt

EGG STATION* 11.50
Organic Eggs and Omelets with Seasonally Inspired Ingredients to Include Green Onions, Spinach, Tomatoes, All Natural Bacon, Wisconsin Aged Cheddar and Fresh Mozzarella

FARM BREAKFAST 10.50
Scrambled Eggs with Ricotta and Chives, Maple Smoked Bacon and Amy Lu Chicken Sausage, Herb Roasted New Potatoes with Braised Leeks and Peppers

*Requires Attendant:$125.00 per Attendant, plus tax.
Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
SOUTH LOOP BREAKFAST BUFFET
All your favorite breakfast items "bundled" to kick start your day
Selection of Chilled Organic Juices
Assorted Muffins: Apple Cinnamon, Raisin Bran and Lemon Cranberry
Stone Fruit Croustade
Spring Fruit Salad
Lemon Greek Yogurt and Blueberry Compote Parfait
Organic Egg Scrambled with Braised Spinach, Roasted Peppers and Portobello Mushrooms
Multigrain French Toast, Mixed Berry Compote, Warm Maple Syrup
Steel Cut Oatmeal, Brown Sugar, Raisins, and Granola
Roasted Chicken Sausage and Smoked Bacon

54.00 Per Guest

FOOD THOUGHTFULLY SOURCED, CAREFULLY SERVED
A healthy mixture of light and fresh foods
Fresh Squeezed Orange and Grapefruit Juices
Mixed Spring Berry Smoothie
Omega 3 Muffins
Multigrain Croissants, Fresh Whipped Butter and Preserves
Sliced Melons and Whole Fruit
Mini Quiches with Peppered Bacon, Goat Cheese and Chives, Roasted Tomatoes, Mozzarella and Basil Pesto
Chicken Sausage

46.00 Per Guest

2233 S. Martin Luther King Dr., Chicago, Illinois 60616
T: 312 567 1234
© 2017 Hyatt Corporation

All Buffet Breakfasts include Coffee and Tazo Tea Selection
*Requires Attendant:$125.00 per Attendant, plus tax.
Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
COMISKEY BREAKFAST BUFFET
A tasty variety of Warm French Toast and Fresh Yogurt fixings
Selection of Chilled Organic Juices
Plain Yogurt Accompanied by Fresh Fruit Compote, Granola, Pistachios, and Almonds
Challah French Toast with Nutella and Strawberries
Freshly Scrambled Eggs
Smoked Thick Cut Bacon and Chicken Sausage
Classic Home Fried Potatoes with Caramelized Onions
Selection of Freshly Made Bakeries

53.00 Per Guest
POWER C
Energize and refresh your guests with this citrus-packed break
Petite Lemon Tarts
Chocolate Dipped Mandarin Wedges
House Selection of Citrus Fruits
Hand Made Strawberry Lemonade
22.25 Per Guest

CRUNCH
Let guests build their own snack with our assorted trail mix fixings
Your guests can create their own snack mix by mixing:
Almonds, Pistachios, White Chocolate Bits, Dried Cherries, Apricots, Sesame Sticks, Wasabi Peas, Mini Pretzel Rods
Coffee and Tea Presentation
Raspberry Infused Water
23.25 Per Guest

REFRESH
Whole Seasonal Fruit
Yogurt Covered Raisins and Pretzels
Miniature Blueberry Lemon Muffins
Cherry Almond Bars
Honeymint Iced Green Tea
18.75 Per Guest

TASTE OF CHICAGO
Your attendees will love experiencing Chicago's best souvenir snacks
Fresh, Seasonally Flavored and Locally Baked Macaroons
Chicago Almond Toffee
Caramel, Kettle and Cheddar Cheese Gourmet Popcorn
Locally Crafted Goose Island Sodas
Coffee and Tea Presentation
22.00 Per Guest

SMOKED & SWEET
The perfect pairing of smoked savories with a sweet lemonade spritzer
Smoked Sausage, Honey Mustard
Local Artisan Beef Jerky, Smoked Cheddar, Candied Nuts, Smoked Almonds, Crackers and Pretzels
Local Sodas
23.25 Per Guest

ENERGIZE
Power up with this energy-packed break
Carrot and Celery Sticks with Organic Peanut Butter
Salted Dark Chocolate and Almond Clusters
Multigrain Tortilla Chips with Spring Herb Hummus
Green Smoothies and Sparkling Water
19.75 Per Guest
FARM TO TABLE
This crunchy, cool summer break is a guiltless pleasure, featuring veggies and flavorful dips
Baby Carrots, Cauliflower and Peppers
Vidalia Onion Dip, Almond Crusted Goat Cheese with Pita Chips and Artisan Crackers
Fresh Cucumber Lemonade

18.50 Per Guest

SWEET & SALTY
Indulge both senses with this break that includes both soft pretzels and chocolate drizzled cheesecake
Warm Soft Pretzel Sticks with Spicy Mustard
Buttered Popcorn
Chocolate Drizzled Cheesecake Bites
Spindrift Sodas

20.50 Per Guest
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Fruit Yogurts</td>
<td>5.95 Each</td>
</tr>
<tr>
<td>Fruit Bars</td>
<td>60.00 Per Dozen</td>
</tr>
<tr>
<td>Sliced and Whole Seasonal Fruit</td>
<td>7.75 Per Guest</td>
</tr>
<tr>
<td>Jumbo Home Style Cookies</td>
<td>60.00 Per Dozen</td>
</tr>
<tr>
<td>Assorted Energy Bars</td>
<td>5.50 Each</td>
</tr>
<tr>
<td>Homemade Granola Bars</td>
<td>55.00 Per Dozen</td>
</tr>
<tr>
<td>Today's Fresh Bakeries</td>
<td>54.00 Per Dozen</td>
</tr>
<tr>
<td>Smoked Salmon Platter</td>
<td>11.75 Per Guest</td>
</tr>
<tr>
<td>Coffee</td>
<td>127.00 Per Gallon</td>
</tr>
<tr>
<td>Raw Bars</td>
<td>55.00 Per Dozen</td>
</tr>
<tr>
<td>Shell-On Hard Boiled Organic Eggs</td>
<td>26.00 Per Dozen</td>
</tr>
<tr>
<td>Chilled Orange, Tomato, Grapefruit and Cranberry Juices</td>
<td>82.00 Per Gallon</td>
</tr>
<tr>
<td>Coffee Cakes</td>
<td>11.50 Per Guest</td>
</tr>
</tbody>
</table>
**A LA CARTE & PACKAGES**

**CHIPS AND DIPS**
- Toasted Pita Triangles
- Housemade White Bean Humus
- Lemon Feta Dip
  
  8.00 Per Guest

**HYATT’S SIGNATURE BLUEBERRY PAPAYA CROUSTADE**

54.00 Per Dozen

**CHICAGO STYLE GIANT WARM SOFT PRETZELS**
Served with Warm Cheddar Cheese Dip and Assorted Mustards

56.00 Per Dozen

**HOME STYLE SCONES**
- Blueberry, Cinnamon Chip, Cranberry Orange

11.50 Per Guest

**ASSORTMENT OF FRESH BAGELS WITH CREAM CHEESE**

56.25 Per Dozen

**ASSORTED MINIATURE BREAKFAST PASTRIES**

54.00 Per Dozen

**SEASONAL MACAROONS**

39.50 Per Dozen

**CHILLED NON-ALCOHOLIC SANGRIA WITH FRUIT**

82.00 Per Gallon

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

6.50 Each

**FRESH FRUIT KABOBS**
Honey Yogurt-Dipping Sauce

8.25 Per Guest

**STILL AND SPARKLING WATER**
Still and Sparkling Water

6.50 Each

**CUPCAKES**
- Salted Caramel Vanilla, Chocolate Peanut Butter, and Red Velvet
- Chilled Pitchers of Whole and Chocolate Milk

64.50 Per Dozen

**MINI BUTTER COOKIES**
Seasonal Mix

58.50 Per Dozen

**SUGAR FREE CHOCOLATE CHIP COOKIES**

52.00 Per Dozen

---

Service Charge is 24% and Sales Tax is 12.377%
Effective July 1, 2017 a $0.01 per ounce soft drink tax will apply
A LA CARTE & PACKAGES

GOURMET BARS
Peanut Butter and Jelly Brownies, S'mores Bars, and Meyer Lemon Bars

60.00 Per Dozen

LEMONADE & TAZO ICED TEA

82.25 Per Gallon
PLATED LUNCHES

SEARED STRIPED BASS WITH WHITE WINE TOMATO BASIL BUTTER SAUCE
Chopped Butter Lettuce with Shaved Fennel, Grape Tomatoes, Herb Croutons, and Champagne Dressing
Pan-Seared Wild Striped Bass, White Wine Tomato Basil Butter Sauce
Grilled White and Green Asparagus, Multigrain Risotto
Flourless Chocolate Cake with Raspberry Relish
55.00 Per Guest

NIMAN RANCH GRILLED PORK CHOP WITH APRICOT-SAGE GLAZE
Wild Rocket, Spinach with Feta Cheese, Olive Medley, Oven Roasted Tomatoes and Oregano Vinaigrette
Niman Ranch Grilled Pork Chop with Apricot-Sage Glaze, Roasted Potatoes, Baby Zucchini and Patty Pan Squash
Spring Fruit Tart
54.00 Per Guest

ORGANIC HERB CRUSTED CHICKEN BREAST WITH TARRAGON JUS
Midwest Greens with Poached Asparagus, Walnuts and Chive Yogurt Dressing
Organic Herb Crusted Chicken Breast with Tarragon Jus, Haricot Verts and Baby Carrots, Vidalia Onion Risotto
Raspberry and Hazelnut Crunch Cheesecake with Graham Cracker Crunch
55.00 Per Guest

BROWN SUGAR, SOY, AND GINGER GLAZED SALMON
Mizuna Salad with Julienne Carrots, Snow Peas, Red Pepper, and Cucumber Wasabi Dressing
Brown Sugar, Soy and Ginger Glazed Salmon, Steamed Nishiki Sticky Rice and Stir Fried Vegetables
Mango Passion Fruit Bar with Chocolate Cream
56.00 Per Guest

NIMAN RANCH FLAT IRON STEAK
Spring Vegetable Minestrone
Niman Ranch Flat Iron Steak with Lyonnaise Potatoes, Spring Vegetables
Chocolate Hazelnut Praline Bar
56.00 Per Guest

SPICED RUBBED CHICKEN BREAST WITH THYME BORDELAISE
Caesar Salad with Garlic Crostini and Shaved Parmesan
Spiced Rubbed Chicken Breast, Saffron Herb Orzo, Broccolini and Thyme Bordelaise
Key Lime Tart with Graham Cracker Crust and Toasted Meringue
55.00 Per Guest

Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
All Plated Lunches include Bread Service, Coffee, and Tazo Tea Selection.
BUFFET LUNCHES

GARDEN LUNCH
Garden fresh salads paired with the catch of the day and free-range chicken
Spring Vegetable Soup with Tarragon
Rocket and Shaved Fennel Salad with Goat Cheese, Strawberries, Pistachios and Lemon Dressing
Today’s Catch with White Wine, Heirloom Tomato and Basil Butter Sauce
Free-Range Chicken with Zucchini, Artichokes and Rosemary Jus
New Potato and Parsnip Gratin, Brown Butter and Thyme
Roasted Baby Carrots
Marscapone Cheese Cake with Strawberry-Rhubarb Sauce
Cherry Streusel Bar

VEGETARIAN STAY FIT
Bursting with flavor this lunch will nourish your guest with healthy soup, salad and entree options
Kale and Potato Leek Soup
Petite Heirloom Tomato, Shaved Parmesan & Spinach Salad with Lemon-Mint Dressing
Quinoa Salad with English Cucumbers, Spring Peas and Herb Vinaigrette
Whole Wheat Flatbread with Herbed Ricotta, Roasted Local Mushrooms, Braised Peppers and Basil Portobello and Black Bean "Meat" Balls in Tomato-Basil Sauce, Whole Wheat Penne
Sugar Snap Peas, Baby Carrots and Asparagus Tips
Macerated Strawberries and Angel Food Cake Trifle

63.00 Per Guest

ADD GRILLED CHICKEN BREAST, MIXED GRAIN PILAF AND HERB PAN JUS
62.00 PER GUEST

VEGETARIAN STAY FIT
62.00 PER GUEST

ADD GRILLED CHICKEN BREAST, MIXED GRAIN PILAF AND HERB PAN JUS
62.00 PER GUEST

2233 S. Martin Luther King Dr., Chicago, Illinois 60616
T: 312 567 1234
© 2017 Hyatt Corporation

Groups of Less than 30 Guests are subject to a $50.00 Service Charge

Service Charge is 24% and Sales Tax is 12.377%

All Buffet Lunches include Bread Service, Coffee, and Tazo Tea Selection.
BUFFET LUNCHES

ITALIAN DELI
Build your own deli sandwich with a wide variety of fresh italian salads and sides, reminiscent of your favorite corner deli
Creamy Tomato Basil with Parmesan Foccacia Croutons
Campanelle Pasta Salad with Roasted Peppers, Artichokes and Olives
Italian Chopped Salad with Romaine and Red Cabbage, Marinated Chickpeas, Tomato, Cucumber, Aged Parmesan and Red Wine Vinaigrette
Deli Board of Sliced Smoked Turkey, Provolone, Arugula and Pesto Mayo
Balsamic Glazed Flank Steak, Sliced Fresh Mozzarella, Slow Roasted Tomatoes and Rosemary Horseradish Aioli
Grilled Portobello Mushrooms, Herbed Ricotta, Romaine Leaves, and Grilled Peppers
Ciabatta and Italian Breads
Housemade Chips
Chocolate Chip Cannolis and Mini Fruit Tarts

63.50 Per Guest

BREW HOUSE
All your brewpub favorites including barbecue, and frosty pitchers of Goose Island Root Beer
Midwestern Potato, Pale Ale and White Cheddar Soup with Bacon
Chopped Salad – Bell Peppers, Tomatoes, Cucumbers and Feta Cheese with White Balsamic Vinaigrette
BBQ Beef Brisket Sandwiches with Sliced Pickles, Beer Braised Onion on Pretzel Roll
Beer Battered Fish with Lemon and Tartar Sauce
Onion Rings and Steak Fries
Apple Pie and Vanilla Ice Cream
Chilled Pitchers of Local Goose Island Root Beer

63.50 Per Guest

2233 S. Martin Luther King Dr., Chicago, Illinois 60616
T: 312 567 1234
© 2017 Hyatt Corporation

Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
All Buffet Lunches include Bread Service, Coffee, and Tazo Tea Selection.
BUFFET LUNCHES

SUSTAINABLE
Locally sourced ingredients fill this lunch including Wisconsin cheeses, Niman Ranch flank steak, and Rhubarb crisp with Michigan blueberries
Spring Pea Soup with All Natural Duroc Ham
Baby Spinach Salad, Marinated Tomatoes, Asparagus Tips, Feta and Herb Dressing
Organic Spring Vegetable Salad with Coriander Dressing
Rainbow Trout, Haricot Verts and Toasted Almonds, Herb Brown Butter
Grilled Marinated Flank Steak with Chipotle Butter and Brown Sugar Roasted Sweet Potatoes
Roasted Eggplant, Caramelized Cipollini Onions and Local Mushrooms
Banana Chocolate Chip Cake Squares and Vanilla Mousse Tarts with Fresh Strawberry

63.50 Per Guest

RUSTIC
Traditional lunch with a rustic, artisan twist on salads, salmon, and crispy chicken
Roasted Cauliflower and Leek Bisque, Parmesan Flat Bread
Toasted Couscous Salad with Spring Peas
Chopped Butter Lettuce with Sliced Eggs, Artichoke Hearts, Shaved Radish and Crispy Chickpeas, Apple Cider Dressing
Seared Salmon with Citrus Dill, Fried Capers and Marble Potatoes
Crispy Chicken Thighs, Champagne Dijon Cream, Thyme Roasted Baby Carrots
Broccolini with Grilled Lemon, Pine Nuts and Aleppo Chile
Roasted Apricot Oatmeal Bars
Vanilla Almond Cake

63.50 Per Guest
BUILD YOUR OWN BOX LUNCH
Designed especially for attendees that are short on time and need to power through a working lunch on the go
Quinoa Salad with Cucumbers and Tomato
Pesto Pasta Salad with Roasted Red Peppers, Parmesan Shavings and Artichoke Hearts
Kale and Cabbage Slaw with Almonds and Mustard Dressing
Sliced Smoked Turkey, Muenster Cheese, Honey Mustard Mayo, Baby Spinach and Sliced Tomatoes, Italian Herb Focaccia
Italian Caprese Chicken Salad Wrap with Basil Aioli, Sliced Heirloom Tomatoes and Mozzarella Cheese
Power Veggie Club with Hummus, Sliced Avocado, Cucumbers, Bell Peppers, and Micro Greens on Whole Grain
Individual Bags of Local Chips
Seasonal Fruit
Organic Snack Bars
White Chocolate Macadamia Nut Cookie
Bottled Water and Sodas

PILSEN
Inspired by the local Pilsen neighborhood this Mexican-inspired lunch offers tortilla soup, seasonal salads, chicken tamales, and DIY taco station
Tortilla Soup with Tortilla Strips and Queso Fresco
Mexican Tabbouleh Salad with Grilled Corn, Avocado, Black Beans and Roasted Red Peppers
Crunchy Romaine Salad with Cucumber, Carrots, Tomatoes, Cilantro-Lime Dressing
Seasonal Fish Vera Cruz,
Chicken Tamales
Barbacoa Taco Station: Served with Warm Tortillas, Lettuce, Pico de Gallo, Salsa, Sour Cream, Shredded Cheese and Chopped Cilantro
Mexican Rice, Borracho Beans with Smoked Bacon
Mango Cheesecake Bars, Tres Leches Cake

59.25 Per Guest

63.50 Per Guest

Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
All Buffet Lunches include Bread Service, Coffee, and Tazo Tea Selection.
COLD HORS D’OEUVRES

6.75 Per Piece

Asparagus Wrapped Smoked Salmon
Tomato Bruschetta on Whole Grain Toast
Antipasto Skewer
Chicken Caprese on Crostini
California Roll with Ginger Soy
Seared Beef with Horseradish Cream on Crostini
Walnut Chicken in Phyllo Cup
Artichoke with Sun Dried Tomato and Goat Cheese
Smoked Duck with Raspberry
Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton
Grilled Scallop with Mango Cilantro Relish
Seared Tuna with Wasabi
Sweet Pea and Ricotta Crostini with Proscuitto Ham
Tomato Mozzarella with Pesto Mayo on Crostini

HOT HORS D’OEUVRES

6.75 Per Piece

Chipotle-Steak Churrasco
Risotto and Asiago Croquette
Chili-Lime Salmon Satay with Lite Ginger Soy
Kalamata Olive and Artichoke Tart
Chicken Wellington
Tempura Shrimp with Ponzu Sauce
Citrus Cilantro Bacon Wrapped Scallops
Chicken Marsala Pot Pie
Mini Reuben
Brie and Rasberry Phyllo
Mac & Cheese Fondue Fritter with Tomato Basil Sauce
Southwest Chicken and Chorizo Spring Roll
Crab Cake with Remoulade
Beef Bourguignon en Croute
Pork Potstickers with Ginger Soy
Sesame Chicken with Sweet Chili Citrus Marmalade
## SHELLFISH BAR
Jumbo Lemon Shrimp and Crab Claws  
Scallop Ceviche  
Tabasco, Lemons, Limes, and Cocktail Sauce  
Per 100 Pieces

### ARTISANAL CHEESE SELECTION
Handcrafted Cheeses with Lavosh and Baguettes  
Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

### TAPAS
- Pita and Crostini, Herbed Ricotta and Tomato Crudo  
- Artichoke-Olive Tapenade  
- Warm Spinach and Artichoke Dip  
- Hummus, Baked Goat Cheese with Blistered Heirloom Cherry Tomatoes, Basil and Olive Oil

### MIDWEST CHEESE BOARD
Selection of Local Cheeses  
Crusty Baguettes, Crostini, Green Apple Relish, Local Honey and Toasted Nuts

### SUSHI STATION
A Variety of California Rolls Paired with Nigiri Salmon, Shrimp, and Tuna  
Edamame with Sea Salt  
Wasabi, Soy Sauce and Pickled Ginger  
3 pieces per guest

### ANTIPASTO AND GRILLED VEGETABLES
Capicola, Prosciutto, and Sopressetta Presented with Pecorino  
Marinated Vegetables to include:  
Peppers, Long Stem Artichoke Hearts, Crispy Chickpeas, Grilled Asparagus, Zucchini, Tomatoes, and Assorted Olives

### CRUDITÉS
Broccoli, Snow Peas, Celery, Cucumbers, Carrots, Pumpkin Seeds, Olive and Garlic Herb Spread, Spinach-Ranch, Sesame Crackers

## Service Charge and Sales Tax
Service Charge is 24% and Sales Tax is 12.377%

## Hyatt Regency McCormick Place Spring/Summer
2233 S. Martin Luther King Dr., Chicago, Illinois  
60616  
T: 312 567 1234  
© 2017 Hyatt Corporation
CARVING STATIONS

OVEN ROASTED OR CAJUN FRIED WHOLE TURKEY
Selection of Either Oven Roasted or Cajun Fried Whole Turkey
Gourmet Mustards, BBQ Sauce, Sage and Fennel Jus
Roasted Spring Cob with Beats, Radishes, Asparagus Tips, Egg and Avocado, Lemon Dressing
Wild Rice Pilaf with Smoked Bacon and Dried Apricots
Buttermilk Biscuits
Served 45 people

390.00 Each

GARLIC AND HERB CRUSTED BEEF TENDERLOIN
Roasted Garlic Whipped Potatoes
Horseradish Cream, Whole Grain and Dijon Mustard
Assortment of Breads
Iceberg Wedge Salad with Bleu Cheese, Spiced Pecans and Charred Scallions
Served 25

555.00 Each

GLAZED BONE IN HAM
Sweet Potato Au Gratin
Braised Collard Greens
Assorted Mustards and Michigan Cherry Compote
Buttermilk Biscuits
Serves 45 people

365.00 Each

SESAME-GINGER GLAZED SALMON
Stir-Fried Vegetables
Cucumber Wasabi Sauce, Sriracha Sauce
Steamed Sticky Rice
Serves 25 people

365.00 Each

GARLIC ROSEMARY CRUSTED ROUND OF BEEF
Natural Jus, Caramelized Onions and Braised Mushrooms, Horseradish Cream
Chilled Asparagus Salad
Rosemary-Garlic Spring Potatoes
Artesian Breads and Rolls
Serves 40 people

415.00 Each

BBQ DRY RUBBED PORK LOIN
Smoked Gouda Mac & Cheese
Red Cabbage Slaw
Pecan Mustard, Chipotle and Honey BBQ Sauces
Jalapeno Cheddar Cornbread
Serves 25

355.00 Each

*Requires Attendant:$125.00 per Attendant, plus tax. Presentation Stations are not to be ordered as an Alternative Dinner Menu. Stations are available to compliment and enhance your Reception Menus.

Service Charge is 24% and Sales Tax is 12.377%
RECEPTION PACKAGES

TAVERN IN THE PARK
Grilled Sausage Platter
Assorted Mustards
Brewhouse Poutine with Spicy Steak Fries, Melted
Cheese Curds and Scallions, Pale Ale Gravy on the side
Poppy Seed Butter Basted, Brown Sugar Ham and
Cheese Sliders
Warm Bavarian Pretzels and House-Made Chips
Local Handcrafted Root Beer

21.00 Per Guest

LATIN STREET VENDOR
Marinated Shrimp Ceviche, Cucumbers, Tomatoes and
Avocado
Spicy Turkey Posole, with Avocado and Jack Cheese
Taco Station
Al Pastor Chicken and Short Rib Tacos
Cilantro, Limes, Onions, Guacamole, Red and Green
Salsa
Crispy Tortilla Chips
Mexican Horchata – Refreshing Drink Made of Rice,
Almonds and Cinnamon

21.00 Per Guest

TASTE OF ASIA
Crispy Vegetable Spring Rolls, Chili Sweet and Sour
Sauce
5 Spiced Chicken Wings
Steamed Dim Sum with Hoisin Sauce
Bulgogi Beef Lettuce Wraps, Kimchi
Soba Noodle Salad with Sesame Shrimp

21.00 Per Guest

CHICAGO STYLE
Vienna All Beef Hotdogs with Buns
Yellow Mustard, Sweet Relish, Sport Peppers, Tomatoes,
Onions and Celery Salt
Taylor Street Beef with Mini Italian Roll
Sweet Peppers, Onions, and Extra Beef Jus on the side
House-Made Potato Chips
Goose Island Sodas

21.00 Per Guest

GOLD COAST SWEET STREET
Warm Chocolate Bread Pudding
Strawberry-Rhubarb Cobbler with Vanilla Ice Cream
Cheese Strudel with Michigan Blueberry Jam
Apricot Crumble Bar

18.25 Per Guest

*Requires Attendant:$125.00 per Attendant, plus tax. Presentation Stations are not to be ordered as an Alternative Dinner Menu. Stations are available to compliment and enhance your Reception Menus. Groups of Less than 30 Guests are subject to a $50.00 Service Charge. Service Charge is 24% and Sales Tax is 12.377%
INTERNATIONAL SLIDERS*
Prepared in View
Grass Fed Beef, Aged Cheddar, Local 78 Red Ketchup
Amish Ground BBQ Chicken Burger, Caramelized Onion
Jam, Baby Arugula
Portobello-Black Bean with Hummus, Brioche Mini Buns
Bags of Local Chips
19.25 Per Guest

MAC N CHEESE*
Prepared in View
Creamy Ditalini, Warm Tomato Cream, Roasted
Mushrooms, Braised Leeks, Marinated Tomatoes, Cajun
Shrimp, Smoked Bacon, Fresh Herbs, Shaved Parmesan
Cheese, Bleu Cheese
21.00 Per Guest

MARKET GREENS
Build your own Station:
Field Greens, Romaine Lettuce, and Spinach with Frisee
Carrots, Tomatoes, Croutons, Cucumbers, Olives,
Broccoli, Red Onions, Peppers, Pepperoncinis, Garbanzo
Beans, Dried Cranberries, Corn, Candied Walnuts,
Toasted Almonds, Parmesan Cheese, Mid-West Bleu
Cheese and Cheddar Cheese
Dressings-White Balsamic, Lemon Dijon, Low Fat Italian
and Ranch
Choice of Proteins to Include – Roasted Lemon Chicken
and Grilled Flank Steak
22.15 Per Guest

*Requires Attendant:$125.00 per Attendant, plus tax. Presentation Stations are not to be
ordered as an Alternative Dinner Menu. Stations are available to compliment and enhance
your Reception Menus.
Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
Guests choose their own entreés in a banquet setting. Better than the standard dual-entréé option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.

2. A custom printed menu featuring four entreé selections is provided for guests at each setting.

3. Specially trained servers take your guest's order as they are seated.

**APPETIZER**

- Fresh Jumbo Crab Cake, Grilled Asparagus and Tomatoes, Cilantro Remoulade
- Porcini Mushroom Sacchettis and Smoked Chicken, Pesto Cream
- Asparagus Soup with Braised Wild Mushrooms and Crab
- Crispy Polenta Cake with Slow Braised Pork Ragu, Wild Mushrooms

**SALAD**

- Asparagus and Frisée Salad with Shaved Pecorino and Whole Grain Mustard Dressing
- Endive and Apple Salad with Bacon, Candied Pecans
- Low-Calorie Yogurt Balsamic Dressing
- Spinach Salad, Braised Mushrooms, Leeks and Pine Nuts, Warm Balsamic Pancetta Dressing
- Bibb Lettuce, Marinated Artichokes, Olives, Roasted Tomatoes and Feta, Oregano Vinaigrette
ENTREE
Grilled Filet Mignon with Local Mushrooms, Sauce Bordelaise
Seared Bass with Buttery Parsnip Puree, Chervil Caper Sauce
Root Vegetable and Goat Cheese Stuffed Organic Chicken, Tarragon Pan Jus
Grilled Salmon with Braised Leeks, Spring Onion Ragout
Spice Brined Duroc Pork Chop, Roasted Apples and Sage Pan Jus
Garlic Herb Crusted New York Strip, Mustard Jus
Chef’s Choice of Accompaniments

DESSERT
Seasonal Fresh Fruit Tart, Vanilla Bean Pastry Cream
White Chocolate Dome with Passion Fruit and Pound Cake
Salted Caramel Tart with Chocolate Cream, White Chocolate Rosette and Chocolate Pearls
Dark Chocolate Mousse Dome with Vanilla Creme Brulee

100.00 Per Guest
**PLATED DINNERS**

**NIMAN RANCH BRAISED SHORT RIB**
Creamy Stone Ground Grits, Wisconsin White Cheddar, Pancetta, Garlic and Herb Roasted Shrimp, Tomato White Wine Butter
Hearts of Romaine Topped with Marinated Tomatoes, Red Onions, Feta Cheese, Olives and Lemon Oregano Vinaigrette
All Natural Braised Short Rib, Pinot Noir Reduction, Rustic Root Vegetable Mash, Grilled Broccolini
S'mores Tart with Graham Cracker Crust, Dark Chocolate Cream and Toasted Meringue
82.00 Per Guest

**CHICKEN STUFFED WITH SPINACH, PROSCUITTO, AND FONTINA CHEESE**
Fresh Jumbo Crab Cake on Grilled Corn Relish, Chive Caper Sauce
Spring Greens with Marinated Artichokes, Mushrooms, Peppers, Teardrop Tomatoes, and Herb Yogurt Dressing,
French Cut Chicken Stuffed with Spinach, Proscuitto and Fontina Cheese
Rosemary Fingerling Potatoes, Pesto Sauce
Fresh Fruit Tart, Vanilla Bean Pastry Cream
79.00 Per Guest

**ROASTED PORK LOIN WITH CALVADOS GLAZE**
Spinach Cannelloni with Smoked Chicken and Asiago Cream
Mixed Crunchy Greens, Tomatoes, Cucumbers, Jicama,
Roasted Corn, Chipotle Ranch Dressing, Corn Bread Croutons
Roasted Pork Loin Topped with Calvados Glaze, Herb Polenta, and Apple Cherry Compote
Chocolate Pots de Crème with Biscotti
80.00 Per Guest

**GORGONZOLA CRUSTED NEW YORK STRIP LOIN**
Seared Ahi with Tomato Seaweed Salad and Wasabi Crème Fraiche
Caesar Salad, Shaved Parmesan, Herb Croutons and Traditional Dressing
Gorgonzola Crusted NY Strip Loin, Horseradish Chive Whipped Potato
Chocolate Hazelnut Praline Bar
90.50 Per Guest

---

2233 S. Martin Luther King Dr., Chicago, Illinois
60616
T: 312 567 1234
© 2017 Hyatt Corporation

Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
All Dinners include Bread Service, Coffee, and Tazo Tea Selection.
PLATED DINNERS

PAN SEARED BASS
Potato Gnocchi with Asparagus, Truffle Asiago Sauce
Heirloom Tomato Caprese with Fresh Mozzarella and Basil
Pan Seared Bass, Ragout of Leeks, Mushroom and Peas, Dill Lemon Caper Sauce
White Chocolate Dome with Passion Fruit and Coconut Cake

PETITE FILET OF BEEF WITH PORT REDUCTION PAIRED WITH BLACK COD
Lobster Bisque, Shrimp and Scallops
Frisée and Watercress Salad with Marinated Beets, Fennel, and Citrus Vinaigrette
Petite Filet of Beef, Port Reduction Paired with Black Cod and Tomato Jam, with Truffle Whipped Potatoes, Julienne of Vegetables
Dark Chocolate Mousse Dome with Vanilla Creme Brûlée

89.50 Per Guest

BRAISED ORGANIC CHICKEN BREAST
White Bean Salad with Baby Arugula, Red Oak, Frisée Salad, Roasted Shrimp
Baby Carrots, Sliced Radish, Chives, and Sherry Vinaigrette
Braised Organic Chicken Breast, White Asparagus Mushroom Fricassee and Spring Pea Brown Rice
Salted Caramel Tart with Chocolate Cream, White Chocolate Rosette, and Chocolate Pearls

FRENCH CHICKEN BREAST
Creamy Burrata, Garlic Roasted Heirloom Tomatoes, Pine Nut Pesto, Micro Greens
Baby Mixed Greens, Eggplant Puree, Tomato, Olives, Artichokes, and Balsamic Vinaigrette
French Chicken Breast
Roasted, Yukon Gold Potato Confit, Onion Jam, Spring Asparagus, Lemon Thyme Jus
Lemon Tart with Toasted Meringue and Fresh Berries

80.00 Per Guest

86.00 Per Guest

2233 S. Martin Luther King Dr., Chicago, Illinois 60616
T: 312 567 1234
© 2017 Hyatt Corporation

Groups of Less than 30 Guests are subject to a $50.00 Service Charge

Service Charge is 24% and Sales Tax is 12.377%

All Dinners include Bread Service, Coffee, and Tazo Tea Selection.
ROASTED HALIBUT
Porcini Mushroom Sacchetti with Roasted Garlic Cream Sauce
Endive Salad with Toasted Slivered Almonds, Dijon Vinaigrette
Roasted Halibut over Braised Prosciutto Savoy Cabbage and Pesto Fingerling Potatoes
S'mores Tart with Graham Cracker Crust, Dark Chocolate Cream and Toasted Meringue

85.00 Per Guest
DINNER BUFFET

HARVEST
Vidalia Onion Soup with Wisconsin Cheese Crostinis
Spring Panzanella Salad with Wisconsin Bleu Cheese and Basil Dressing
Marinated Artichoke and Celery Root Salad with Whole Grain Mustard Dressing
Pan Seared Bass with Tomato Confit and Eggplant Ragout
Sage Rubbed Free Range Chicken with Braised Leeks and Snap Peas
Garlic Roasted Marble Potatoes
Red Velvet Cream Cheese Cake and Honey Pecan Pie

91.25 Per Guest

MIDWESTERNER
Organic Spring Mix with Roasted Baby Beets, Orange Supremes, Shaved Fennel and Sherry Dressing
Roasted Mushroom, Heirloom Tomato and Arugula Pasta Salad with Shaved Parmesan and Extra Virgin Olive Oil
Seared Walleye Pike with Plum Tomatoes and Caper Berries
Red Wine Braised Beef Short Ribs with Smoked Bacon, Mushrooms and Cipollinis
Seasonal Vegetable Ragout
Celery Root and Yukon Gold Potato Puree
Caramel Apple Cheesecake Bars and Lemon Cream Pie

88.50 Per Guest

SUSTAINABLE
Silky Corn Chowder with Shrimp and Scallops
Field Greens with Roasted Fruits and Local Goat Cheese Dressing
Southern Illinois Mushroom Salad with Crispy Leeks and Herb Oil
Seared Trout with Basil Parsnips and Sage White Wine Reduction
Grilled Petite Nyman Ranch Filets with Wisconsin Bleu Cheese Crust
Golden Potato with Smoked Bacon and Thyme
Seasonal Vegetables
Michigan Cherry Cobbler, Vanilla Gelato

90.25 Per Guest

Groups of Less than 30 Guests are subject to a $50.00 Service Charge
Service Charge is 24% and Sales Tax is 12.377%
All Dinners include Bread Service, Coffee, and Tea Selection.
<table>
<thead>
<tr>
<th>Signature Wine Series</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hyatt Signature Wine Series, Canvas by Michael Mondavi</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Grigio, Veneto, Italy</strong></td>
<td>44.00</td>
</tr>
<tr>
<td>Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.</td>
<td></td>
</tr>
<tr>
<td><strong>Chardonnay, California</strong></td>
<td>42.00</td>
</tr>
<tr>
<td>Freshness and richness of pure fruit woven beautifully with subtle toasty oak.</td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Noir, California</strong></td>
<td>44.00</td>
</tr>
<tr>
<td>Aromas of vivid red fruit with hints of spice that complement the lithe texture.</td>
<td></td>
</tr>
<tr>
<td><strong>Merlot, California</strong></td>
<td>42.00</td>
</tr>
<tr>
<td>Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.</td>
<td></td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon, California</strong></td>
<td>42.00</td>
</tr>
<tr>
<td>Subtle hints of oak and spice married with lively tannins.</td>
<td></td>
</tr>
</tbody>
</table>
RED AND WHITE WINES

**BUBBLES**

**PASCUAL TOSO, BRUT, ARGENTINA**
Soft, fresh-smelling floral notes with a light citrus fruit finish.

**50.00**

**LA MARCA, PROSECCO**
This sparkling wine is pale, golden straw in color. Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white flowers. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp.

**54.00**

**WHITE WINES**

**THE SEEKER, PINOT GRIGIO, VENETO, ITALY**
Delicate aromas and a dry, crisp, vibrant texture featuring apple, pear, and stone fruit with hints of white flowers and almond. Impeccable with delicate cheeses, seafood and poultry.

**45.00**

**SEGURA VIUDAS, CAVA BRUT**
The prime feature of Brute Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

**42.00**

**THE SEEKER, REISLING, MOSEL, GERMANY**
Off-dry with crisp acidity and vibrant fruit, featuring citrus, peach, and pineapple leading to a mineral-infused finish.

**45.00**

**RED WINES**

**NEILSON BY BYRON, PINOT NOIR, SANTA BARBARA, CALIFORNIA**
Aroma of rose petals, pungent violets and raspberry juice show just a touch of chai tea, and the palate proves juicy and fun, with cranberry, pomegranate and raspberry elements. Black tea and mocha flavors add just enough seriousness.

**45.00**

**RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTRY, CALIFORNIA**
Bold fruit flavors centered on red plum and boysenberry. Enjoy with roasted and grilled meats and flavorful hard cheeses.

**48.00**

**WILLIAM HILL, CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA**
Intense flavors and aromas of dark cherry, ripe plum and blueberry are complimented by notes of sweet vanilla and brown spice. Pairs well with barbequed meats, rich sauces and full-flavored cheeses.

**43.00**

**PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA**
Aromas of plum and quince with a slight touch of elegant oak. Enjoy with pasta, poultry in light cream sauce and red meats.

**46.00**
WHITE WINES

WILLIAM HILL, CHARDONNAY, CENTRAL COAST, CALIFORNIA  43.00
Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical fruit. Pairs well with seafood, poultry and lighter style cream-based dishes.

CHATEAU STE. MICHELLE, SAUVIGNON BLANC, COLUMBIA VALLEY  43.00
Grassy aromas include sweet lime, lemon juice and white pepper. That green and grassy theme continues on the palate with Granny Smith apple, lime peel and slate, backed by brisk acidity.

FRANCISCAN, CHARDONNAY, NAPA VALLEY  54.00
This wine is a pale yellow in color. On the nose, flinty mineral notes with hints of pear compote and vanilla bean, followed by toasted hazelnuts and Meyer lemon curd. Lovely, creamy, and vibrant with honeycrisp apple and pear fruit filling the palate. White nectarine and lemon zest lead to a round and generous mouthfeel with crisp line minerality.

HANDCRAFT, CHARDONNAY, CALIFORNIA  48.00
Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear.

VILLA MARIA PRIVATE BIN, SAUVIGNON BLANC, MARLBOROUGH, NZ  50.00
Aromas of snow peas, zesty limes and freshly picked herbs with flavors of melon, passion fruit and ruby red grapefruit.

RED WINES

HESS, TREO RED BLONDE, NORTHERN CALIFORNIA  34.00
There’s a touch of sweetness from the ripe, dark fruit, accented by a decidedly big impression of bing cherries and ripe plums. The tannins are purposefully softer and easy drinking. Sourced from select vineyards in Northern California, the grapes used in the Treo Blend produces flavorful fruit with layers of agreeable acids and balanced tannins. The blend is ripe and bold, but not overly so.

MEIOMI BY BELLE GLOS, PINOT NOIR, CENTRAL COAST  60.00
This wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

J. LOHR LOS OSOS, MERLOT, PASO ROBLES  55.00
Brambly fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice.

2233 S. Martin Luther King Dr., Chicago, Illinois 60616
T: 312 567 1234
© 2017 Hyatt Corporation
BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

DON JULIO BLANCO TEQUILA

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

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

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

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

THE DON’S MARTINI
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

SPICY PALOMA
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

BACARDI SUPERIOR RUM

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

BLUEBERRY LEMONADE COOLER
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

CITY PARK SWIZZLE
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

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

SWEET ARNOLD
Bacardi Superior rum and raspberry puree with iced tea and lemonade

GRAPEFRUIT DELIGHT
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup
TITO’S HANDMADE VODKA

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

**TITO’S PASSION**  
Tito's Handmade vodka with passion herbal infused iced tea  
$14.00

**TROPICAL SUNSET**  
Tito’s Handmade vodka shaken with pineapple, fresh lime juice and agave nectar  
$14.00

**WATERMELON JALAPENO COOLER**  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree  
$14.00

**ISLAND SPLASH**  
Tito’s Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar  
$14.00

**MOCKINGBIRD GINGER**  
Tito’s Handmade vodka and fresh lime juice with agave nectar and ginger beer  
$14.00

**STRAWBERRY MULE**  
Tito’s Handmade vodka, muddled mint and strawberries with ginger beer  
$14.00
BAR PACKAGES

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

FIRST HOUR 19.00
SECOND HOUR 13.00
EACH ADDITIONAL HOUR 10.00

SIGNATURE HOST-SPONSORED BAR PER DRINK
Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

SIGNATURE COCKTAILS 9.75
DOMESTIC BEER 7.75
PREMIUM AND IMPORTED BEER 8.25
SELECT WINE 9.50
MINERAL WATER/JUICES 6.50
SOFT DRINKS 6.50
CORDIALS 12.00
MARTINI 12.00

TOP TIER HOST-SPONSORED BAR PER DRINK

TOP TIER COCKTAILS 11.25
DOMESTIC BEER 7.75
PREMIUM AND IMPORTED BEER 8.25
PREMIUM WINE 10.25
MINERAL WATER/JUICES 6.50
SOFT DRINKS 6.50
CORDIALS 12.00
MARTINI 12.00

TOP TIER HOST-SPONSORED BAR PER PERSON

FIRST HOUR 22.00
SECOND HOUR 16.00
EACH ADDITIONAL HOUR 13.00

LABOR CHARGES

BARTENDERS, EACH up to three hours 175.00
WAITERS, EACH up to three hours 175.00
CASHIER up to three hours 150.00

Service Charge is 24% and Sales Tax is 12.377%
Effective July 1, 2017 a $0.01 per ounce soft drink tax will apply
## BAR PACKAGES

### SIGNATURE CASH BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SIGNATURE COCKTAILS</td>
<td>10.50</td>
</tr>
<tr>
<td>DOMESTIC BEER</td>
<td>8.00</td>
</tr>
<tr>
<td>PREMIUM AND IMPORTED BEER</td>
<td>9.00</td>
</tr>
<tr>
<td>SELECT WINE</td>
<td>10.25</td>
</tr>
<tr>
<td>MINERAL WATER/JUICES</td>
<td>6.50</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>6.50</td>
</tr>
<tr>
<td>CORDIALS</td>
<td>13.00</td>
</tr>
<tr>
<td>MARTINI</td>
<td>13.00</td>
</tr>
</tbody>
</table>

### TOP TIER CASH BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOP TIER COCKTAILS</td>
<td>12.25</td>
</tr>
<tr>
<td>DOMESTIC BEER</td>
<td>8.00</td>
</tr>
<tr>
<td>PREMIUM AND IMPORTED BEER</td>
<td>9.00</td>
</tr>
<tr>
<td>PREMIUM WINE</td>
<td>11.25</td>
</tr>
<tr>
<td>MINERAL WATER/JUICES</td>
<td>6.50</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>6.50</td>
</tr>
<tr>
<td>CORDIALS</td>
<td>13.00</td>
</tr>
<tr>
<td>MARTINI</td>
<td>13.00</td>
</tr>
</tbody>
</table>
LUNCH
Monday
Spanish Chickpea Stew with Baby Spinach

Tuesday
Curried Eggplant with Chickpeas and Spinach

Wednesday
Potato Gnocchi, Fava Beans, Braised Leeks, and Sage Butter

Thursday
Morel Mushroom Tart with Celeriac Puree and Sherry Wine Reduction

Friday
Three Cheese Cannelloni over Grilled Eggplant, Julienne of Vegetables and Lemon Parsley Sauce

DINNER
Monday
Carrot Osso Buco, Pearl Onions with Mushroom Broth

Tuesday
Soba Noodles with Grilled Tofu, Sweet Chili Soy Sauce and Baby Bok Choy

Wednesday
Toasted Barley Risotto with Northern Mushrooms and White Asparagus

Thursday
Whole-Wheat Pasta and Grilled Vegetable Lasagna with Olive Tomato Relish and Fried Capers

Friday
Lemon Confit Risotto with Grilled Asparagus, Peas, and Parmigiano Reggiano
ALTERNATIVE OPTIONS

LUNCH

Saturday
Grilled Vegetable and Smoked Gouda Baguette Panini with Herb Salad, Tomato Confit

Sunday
Whole-Wheat Penne with Broccoli Rabe and Heirloom Tomato Ragout

Vegan
Lentil and Chickpea Loaf and Braised Squash, Roasted Red Pepper Coulis

Gluten Free
Amish Chicken Breast, Baby Carrots, Haricot Verts and Roasted Potato, Thyme Jus

DINNER

Saturday
Mushroom Stuffed Eggplant, Cous Cous and Asparagus

Sunday
Portobello Mushroom Ravioli, Grilled Spring Vegetables, Asiago Cream and Basil Pesto

Vegan
Roasted Cauliflower Steak with Roasted Peppers, Pine Nuts and Sundried Tomato Pesto

Gluten Free
Daily Market Fish Selection with Potato Puree, Artichokes, Lemons and Capers