

# MANCHESTER GRAND HYATT CATERING MENU



# BREAKFAST BUFFETS



All Breakfast Buffets include Starbucks® Coffee and Tazo® Tea Selection

## SAN DIEGO

Selection of Chilled Juices  
Sliced Fresh Seasonal Fruit  
Fluffy Scrambled Eggs  
Crisp Bacon and Pork Sausage  
Hyatt Signature Breakfast Potatoes  
Selection of Freshly Made Bakeries

36.00 per guest

## DEL MAR

Selection of Chilled Juices  
House Made Granola  
Assorted Individual Flavored Yogurt  
Accompanied by Fresh Fruit Compote  
Apple and Mascarpone Stuffed Cinnamon  
French Toast with Maple Syrup

Fluffy Scrambled Eggs

Smoked Bacon and Turkey Sausage

Roasted Fingerling Potatoes tossed with  
Caramelized Onions

Selection of Freshly Made Bakeries

39.00 per guest

## LA JOLLA

Selection of Chilled Juices  
Sliced Fresh Seasonal Fruit  
Assorted Individual Yogurts  
Individual Boxes of Cereal  
Fluffy Scrambled Eggs with Chorizo Sausage

Country Style Home Fried Potatoes

Selection of Freshly Made Bakeries

37.00 per guest

Buffets available for one (1) Hour. Minimum of 50 guests for Breakfast Buffet Service.

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# CONTINENTAL BREAKFAST

All Continental Breakfasts include Starbucks® Coffee and Tazo® Tea Selection

## HYATT SIGNATURE CONTINENTAL

- Selection of Chilled Juices
- Fresh Seasonal Fruits
- Selection of Freshly Made Bakeries,  
No Two Days are Alike
- Hyatt Berry Almond Croustade

29.00 per guest

## SEAPORT CONTINENTAL

- Selection of Chilled Juices
- Sliced Fresh Seasonal Fruits and Berries
- Signature Cereal Station with Dried Fruits and Nuts and  
Assorted Individual Yogurts
- Hyatt Signature Almond Croustade
- Selection of Freshly Made Bakeries,  
No Two Days are Alike

31.00 per guest

## STAYFIT CONTINENTAL BREAKFAST

- Selection of Individual Bottled Natural Juices
- Seasonal Fresh Fruit
- House Made Granola
- Oat Bran and Citrus Muffins
- Low Fat Yogurt Parfait
- Green and White Teas

30.00 per guest

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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## BREAKFAST ENHANCEMENTS



### BUILD YOUR OWN GRANOLA

Enhance our Chef's Granola with your choice of the following: Coconut, Pistachios, Sliced Almonds, Fresh Berries, Dried Pineapple, Dried Cherries, Honey and Yogurt

7.00 per guest

### OMELET BAR (MADE TO ORDER)\*

Prepared in view

Freshly Made Omelets made with choice of Eggs, Egg Whites or Egg Beaters® prepared with Meats, Cheeses and Vegetables

10.00 per guest

### HOT BREAKFAST SANDWICH

Breakfast Sandwiches to include:  
Egg and Sausage Biscuits  
Egg and Ham Croissants

8.00 per guest

### CUSTOM OATMEAL BAR

Steele Cut Oats topped with guests' choice of Fruits, Nuts and Spice.

*Selection to include:* Sliced Almonds, Walnuts and Pistachios. Dried Apricots, Apples and Raisins. Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger.

8.00 per guest

### WAFFLES\*

Prepared in View

Homemade Golden Waffles topped with choice of Fresh Berries, Pecans, Chocolate Chips, Vermont Maple Syrup and Whipped Cream

10.00 per guest

### BREAKFAST BURRITOS

Flour Tortillas filled with Eggs, Sausage and Smashed Potatoes

8.00 per guest

All Enhancements are for additions to Breakfast Buffets and Continental Breakfasts only and are Prepared for full guarantee.

\* Requires Attendant: \$150.00 per Attendant, plus tax

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## BREAKFAST ENHANCEMENTS



### FRESH JUICE BAR

Prepared in View

Selections include Fresh Orange, Grapefruit, Carrot, Apple and Vegetable Juices.  
Customize with Ginger, Wheatgrass, Vitamin C and Protein Powder

8.00 per guest

### CHILE QUILLES STATION\*

Prepared in View

Crisp Tortilla Chips tossed with Chipotle Sauce, Baked and layered with Queso and topped with Fried Egg, Fresh Guacamole, Pico de Gallo, Hot Sauces and choice of Roasted Pulled Pork or Roasted Chicken

9.00 per guest

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# PLATED BREAKFAST

All Breakfasts include Chilled Juice, Fresh Bakeries, Starbucks® Coffee and Tazo® Tea Selection

## THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage. Served with our Signature Breakfast Potatoes and Roasted Tomato

31.00 per guest

## VEGETABLE FRITATA

Fully Vegetable Fritata with Tomatoes, Scallions and Mushrooms and American Cheddar Cheese. Served with Red Skin Potatoes

32.00 per guest

## WAFFLES N' EGGS

Belgium Waffle with Fluffy Scrambled Eggs and Bacon. Served with Warm Maple Syrup.

31.00 per guest

## STAYFIT FRENCH TOAST

Pecan Crusted Whole Grain French Toast, Orange Confit, Roasted Apples and Dried Fruits.

Accompanied by a Yogurt Parfait with Blueberries and Fresh Basil

32.00 per guest

\$75.00 Fee for Groups of 30 guests or less

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## MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

60.00 per dozen

Hyatt's Signature Fruit Croustade

60.00 per dozen

Assortment of Fresh Bagels with Cream Cheese

64.00 per dozen

Smoked Salmon Platter

Onions, Tomatoes and Capers

8.00 per guest

Breakfast Breads

Carrot-Coconut, Espresso Streusel and Stay Fit Banana-Cinnamon

60.00 per dozen

Banana Bread Sandwiches

60.00 per dozen

Hard Boiled Eggs

48.00 per dozen

Coffee Cakes

Apple-Cranberry, Banana-Chocolate Chip and  
Stay Fit Blueberry-Lemon Poppy Seed

54.00 per dozen

Sliced Fresh Fruit in Season

10.00 Per Person

Organic Whole Fresh Fruit

48.00 Per Dozen

Assorted Fruit Yogurts

4.75 each

Assorted Organic Energy Bars

Eat Natural®, Kind® and Cliff®

54.00 per dozen

Assorted Breakfast and Energy Bars

Kellogg's® Nutri-Grain Bars, PowerBar® and Gatorade® Energy Bars

48.00 per dozen

All prices subject to 22% Service Charge and Applicable State Taxes. All prices are subject to change.

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## AFTERNOON TREATS



Jumbo Home Style Cookies  
Chocolate Chunk, Peanut Butter and Oatmeal garnished with Biscotti  
and Coconut Macaroons

54.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

54.00 per dozen

Sliced Fresh Fruit in Season

10.00 per guest

Seasonal Organic Whole Fruit

48.00 per dozen

Tri-Colored Tortilla Chips  
Served with Salsa and Guacamole

8.00 per guest

Assorted Candy Bars

48.00 per dozen

Rice Krispies® Treats

50.00 Per Dozen

Assorted Ice Cream Novelties\*

54.00 Per Dozen

Dove® and Haagen-Dazs® Ice Cream Bars\*

60.00 Per Dozen

Lundberg Family Farms® Gluten Free Rice Chips  
Sesame Seaweed, Sea Salt and Fiesta Lime

6.00 per bag

Assorted Finger Sandwiches  
Egg Salad, Chicken Salad, Turkey & Cheese, Ham & Cheese

56.00 per dozen

Potato Chips and Dip

8.00 per person

Assorted Mixed Nuts

\*Optional Ice Cream Cart Rental: \$200.00

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## AFTERNOON TREATS



Locally Made Popcorn  
Cheese, Caramel and Butter

54.00 per dozen

Salty Snacks  
Individual Bags of Assorted Potato Chips, Tortilla Chips and Pretzels

48.00 per dozen

Assorted Macaroons and Truffles

48.00 per dozen

\*Optional Ice Cream Cart Rental: \$200.00

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## COFFEE BREAK SOLUTIONS



Starbucks Coffee, House Blend-Regular and Decaffeinated Coffee and Tazo Tea

85.00 per gallon

Regular, Diet and Decaffeinated Pepsi Soft Drinks, Still and Sparkling Waters

4.75 each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

5.00 each

Bottled Iced Teas, Lemonade, Specialty Waters or Starbucks Frappucino®

5.00 each

Bottled Naked® and Odwalla Juices®

5.50 each

Organic Juices  
Cranberry, Apple and Orange

5.50 each

Blended Coffee and Iced Coffee Drinks\*  
Freshly prepared with Flavored Syrups and Ice Cream Toppers

8.00 per guest

Fresh Fruit Smoothies made to order\*

6.00 each

Energy Drinks

Red Bull, Diet Red Bull, Monster, Amp and Full Throttle

6.00 each

Fresh Brewed Flavored Ice Teas  
Lapsang Ginger and Blueberry Rosemary

85.00 per gallon

Global Market Coffee Station  
Our selection includes Shade Grown, Organic and Fair Trade Coffees (minimum 50 guests)

7.00 per guest

Espresso Coffee Station\*  
Requires Equipment Rental: \$500.00 per 45 minute service (100 guests per Espresso Machine)

8.00 per guest

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# THEMED BREAKS



## CRUNCH

Your guests can create their own treat by mixing:

Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts

White Chocolate Bits, Milk Chocolate Chips, M&M's

Raisins, Dried Cherries, Apricots, Papaya, Pineapple

Coffee Presentation

Infused Water

15.00 per guest

## RETRO

Jars of Old Time Candy

Fresh Popcorn

Chocolate Dipped Apple Wedges topped with Nuts and Caramel

Root Beer, Orange and Regular Sodas

Coffee Presentation

16.00 per guest

## TASTE OF SAN DIEGO

Ceviche Shooters with Seafood, Lime and Mango

Beef and Cilantro Empanadas with Chipotle Aioli

Black Bean and Manchego Cheese Quesadillas

Tri-Colored Tortilla Chips with Tomatillo Salsa and Black Bean Dip and Avocado Guacamole

Assorted Soft Drinks

Coffee Presentation

Bottled Water

16.00 per guest

ALL BREAKS ARE PRICED BASED ON 30 MINUTES IN LENGTH.

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# THEMED BREAKS

## APPLE GREEN

Petite Green Apples

Cinnamon-Apple Coffee Cake

Apple-Walnut Muffins

Apple Wedges with Caramel Dipping Sauce

Apple-Rosemary Ice Tea

Coffee Presentation

14.00 per guest

## ORCHARD

Petite Whole Fruits

Banana-Cinnamon and Apple Cranberry Fruit Breads

Yogurt and Berry Parfaits with Granola

Freshly Brewed Iced Tea customized with Fruits in Syrup

Sparkling Fruit Beverages

Coffee Presentation

## LEMON DROP

Lemon Bars

Petite Lemon Meringue Tarts

Lemon Tea Cookies

Lemon Poppy Seed Coffee Cake

House Made Lemonade

Coffee Presentation

12.00 per guest

## CHOCOLATE MADNESS

Dark Chocolate Fudge Brownies

Crunchy Chocolate Petit Fours

Cheesecake Squares

Fresh Fruit served with Orange-White Chocolate Fondue

Starbucks Frappuccino®

Coffee Presentation

## FRAGRANT

Rosemary Scones served with Double Cream

Port Salut served with Fresh Oregano Coins

Grilled Vegetables served with Rosemary-Garlic Infused Oil

Locally Baked Breads and Crackers

Individual Cups of Fruit Salad topped with Mint Laced Yogurt

Coffee Presentation

Bottled Water

17.00 per person

## HEALTHY BREAK

Bagel Chips with Sun-Dried Tomato Hummus

Crisp Vegetables served with Spinach Dip

Selection of Sliced and Whole Fresh Fruit

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# LUNCH



All lunch items include Bread Service, Starbucks® Coffee and Tazo® Tea

## WIND N' SEA BEACH

Tableside Baby Bibb Salad with Pecan Crusted Goat Cheese Crostini and Peach Vinaigrette

Broiled Sake Marinated Sea Bass with Jasmine Rice and Baby Bok Choy

Apple Galette

45.00 per person

## PACIFIC BEACH

Tomato Bisque with Chive Creme Fraiche

Roasted Chicken Breast with Parsnip Purée, Root Vegetables and Sage

Chocolate Truffle Cake

43.00 per guest

## IMPERIAL BEACH

Caprese Salad - Vine Ripened Tomatoes, Sliced Mozzarella and Young Arugula with Basil-Balsamic Dressing

Espresso Rubbed Tenderloin with Herb Polenta, Fresh Asparagus and Barolo Sauce

Tiramisu

47.00 per guest

## OCEAN BEACH

Spinach Salad with Roasted Shallots, Tomatoes, Feta and Mustard Dressing

Herb Seared Salmon over Vegetable and Potato Hash with Caper Butter Sauce

Seasonal Fruit Tart

44.00 per guest

\$75.00 Fee for Groups of 30 guests or less

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# LUNCH

All lunch items include Bread Service, Starbucks® Coffee and Tazo® Tea

## MISSION BEACH

Caesar Salad with Crisp Romaine Leaves and Garlic Croutons with Caesar Dressing

Spice Rubbed Chicken Breast served on a Bed of  
Saffron-Herb Orzo with Rapini and Thyme Bordelaise

Lemon Meringue Pie

44.00 per guest

## CORONADO BEACH

Apple, Arugula and Camembert Salad with Spiced Walnuts, Crisp Pancetta and Cider  
Vinaigrette

Braised Beef Short Ribs with Celery Root Purée and Horseradish Gremolata

Caramel Fudge Brownie Cheesecake

44.00 per guest

\$75.00 Fee for Groups of 30 guests or less

## STAY FIT® LUNCHEON

Stay Fit Salad of Bibb Lettuce with French Beans, Caramelized Shallots and  
Cooked Concasse Vinaigrette

*CHOICE OF : (planner to choose one entrée)*

Cedar Roasted Salmon

Walnut Ratatouille

Green Pea Nage

Grilled Organic Chicken

Wild Mushroom Hash

Shallot Thyme Infused Jus

Lemon Yogurt Mousse with Fresh Seasonal Berries

43.00 per guest

## TWO FOR YOU (2 COURSE LUNCH)

Roasted Tomato and Basil Bisque  
with Crunchy Garlic Croutons

Niman Ranch Grilled Flat Iron Steak, Maytag Blue Cheese, Onion Jam served on Organic  
Baby Greens.

39.00 per guest

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## LUNCH ALTERNATIVE OPTIONS



### MONDAY

Rosemary Polenta with Fontina, Roasted Mushrooms, Tomatoes, Extra Virgin Olive Oil

### TUESDAY

Grilled Vegetable and Goat Cheese Strudel with Fire Roasted Pepper Sauce

### WEDNESDAY

Searred Blackened Tofu with Garlicky Spinach, Soba

### THURSDAY

Pear and Cheese Tart with Arugula and Fennel Salad, Pine Nuts and Oregano

### FRIDAY

Butternut Squash Ravioli with Roasted Seasonal Squash, Shiitake Mushrooms, Pignoli, Sage

### SATURDAY

Zucchini and Ciabatta Gratin with Basil Pesto and Roated Tomatoes

### SUNDAY

Grilled Vegetable Brochette with Brown Rice Pilaf, Warm Tomato-Caper Vinaigrette

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# LUNCH BUFFETS



## SOUTHWEST BISTRO

Tortilla Soup with Avocado, Sour Cream and Lime

Green Chile Corn Bread, Butter and Local Honey

Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing

Jicama Cilantro Mango Salad

Oven Roasted Sea Bass, Three Bean Stew and Roasted Poblano Salsa

Ancho Short Ribs with Chili Barbecue

SWB Mac 'n Cheese, Chilies and Three Cheeses

Individual Lemon and Tequila Tarts

44.00 per guest

## ALTO

Roasted Tomato and Bell Pepper Soup

Grilled Asparagus with Herbed Bread Crumbs, Gorgonzola Cheese and Toasted Pinenuts

Roasted Radicchio and Arugula Salad, Reggiano and Toasted Hazelnuts

Seared Salmon with Caponata

Roasted Chicken Breast with New Potatoes, Tomatoes, Portobello

Assorted Antipasti of Olives, Roasted Tomato and Bruschetta

Ciabatta Bread

Tiramisu and Amaretto Cookies

47.00 per guest

Lunch Buffets are available for 75 minutes. Minimum of 50 Guests for Lunch Buffet Service.

+Enhancements are for the Full Guarantee

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# LUNCH BUFFETS

## STAY FIT

Tomato White Bean Soup

Arugula Bosc Pear and Reggiano Salad, Lemon-Grape Seed Vinaigrette

Avocado and Tomato Salad, Cumin Dressing

Grilled Sage Chicken Breast with Mixed Grains, Herb Jus

Today's Catch with Lemon Confit and Broccolini

Whole Wheat Penne Pasta with Romano Beans, Goat Cheese

Green Tea and Honey Panna Cotta

43.00 per guest

## NEW YORK DELI

Chef's Soup du Jour

Romaine Caesar Salad with Garlic Crostini

Bean Salad with Crisp Vegetables and White Balsamic Vinaigrette

Potato Salad tossed with Chipotle Mustard Dressing

## THE BUTCHER'S FARE

Tuna Salad

Garlic Seared Roast Beef

Honey Glazed Smoked Ham

Roasted Turkey Breast

Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentation

Individual Bags of Potato Chips

New York Black and White Cookies

Carrot Cake served with Caramelized Walnuts

## MEDITERRANEAN

Villager Salad of Cucumbers and Tomatoes

Mediterranean Greens with Preserved Lemon Dressing

Hummus with Pita Chips

Marinated Mediterranean Olives and Cheese

Grilled Flank Steak served with Orange and Cilantro

Chicken Brochette with Couscous

Seafood Paella with Mussels, Calamari and Shrimp

Penne tossed in Herb Sauce with Broccoli and Roasted Tomatoes

Mascarpone Cheesecake with Fresh Fruit

Amaretto Cookies

47.00 per guest

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# LUNCH BUFFETS

## PACIFIC RIM

Hot and Sour Soup

Glass Noodle Salad with Green Beans, Papaya and Crushed Roasted Peanuts

Spicy Cucumber Salad with Onion and Sambal

Fried Rice presented in a Wok

Orange Peel Beef with Hot Chilies

Red Curry Marinated White Fish topped with Cilantro Salad

Chopped Chicken Salad

Steamed Shu Mai

Fruit Compote with Star Anise Syrup

Almond Croustade topped with Mango and Coconut

Fortune Cookies

47.00 per guest

## ENHANCEMENTS

Lunch Buffets are available for 75 minutes. Minimum of 50 Guests for Lunch Buffet Service.

†Enhancements are for the Full Guarantee

## THE LOCAL MARKET

Chicken Tortilla Soup

Tossed Greens with Roasted Onion, Orange Dressing

Spinach Salad, Pancetta Lardons, Roasted Mushrooms, Herb Dressing

Jicama & Papaya Salad with Candied Pecans

Cumin Crusted Pork Loin with Red Currant Reduction

NORTH OF THE BORDER TACOS (Choice of two of the Following):

Chicken, Beef, Shrimp or Fish

Housemade Guacamole made from Local Grown Avocados, Sour Cream, Lettuce, Tomatoes, Onions, Salsa and Cheddar Cheese

Cinnamon Sugar Layered Churros and Coconut Caramel Flan

43.00 per guest

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# LUNCH BUFFETS

## NUEVO LATINO

Shrimp and Avocado Salad

Hearts of Palm and Mango Salad

Crisp Tortilla Chips and Warm Flour Tortillas

Pico de Gallo, Roasted Tomatillo and Charred Tomato-Garlic Salsas

Cumin Spiced Rice with Fresh Peas and Tomatoes

Grilled Chicken with Peppers and Onions

Roasted Pork Paisano

Oven Roasted Seasonal Fish topped with Tomatillo Relish

Tres Leches Cake

Individual Coconut Macaroons

47.00

## ORGANIC GRAB N' GO (*ULTIMATE BOX LUNCH*)

Organic Apple Slices

Organic Snack Bars

Individual Bag of Chips / Snack

Big Delicious Cookie

Choose Three Entrée Items Below:

*Thai Chicken Veggie Wrap in a Spinach Tortilla*

*Roast Turkey with Dill Havarti on Whole Wheat*

*Grilled Chicken & Smoked Mozzarella on Artisan Bread*

*Roast Beef & Jack Cheese on Sourdough*

*Premium Club Sandwich (Roast Turkey, Black Forest Ham and Smoky Bacon) on Artisan Bread*

*Black Forest Ham & Swiss on Artisan Bread*

*Triple Decker PBJ on Honey Whole Wheat Bread*

40.00 per guest

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# PRESENTATION STATIONS



## SHELLFISH BAR

Jumbo Lemon Shrimp

Oysters on the Half Shell

Crab Claws served with Cocktail Sauce

Chilled Garlic Mussels

Poivre Mignonette and Tabasco Sauces®

Cucumber Noodle and Pickled Red Onion Salad

650.00 per 100 pieces

## SUSHI STATION\*\*†

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna

Soy Sauce, Pickled Ginger and Wasabi

To include Seasoned Seaweed, Edamame and Tofu Salads

(4 pieces per guest)

\*Requires Attendant: \$150.00 per Attendant, plus tax

\*\*Requires Sushi Chef at \$350 per Chef, plus tax (1 Chef per 200 guests)

† Stations require Full Guarantee

## CRUDITÉS

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds. Olive and Roasted Tomato Tapenade, Spinach-Ranch, Sesame Crackers and Wasa Crisps

8.00 per guest

## ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes.

Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

10.00 per guest

## ANTIPASTO AND GRILLED VEGETABLES†

Dry Italian Salami and Prosciutto presented with Marinated Manchego and Mozzarella.

Marinated Vegetables to include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

12.00 per guest

## FISH TACO STATION\*†

Grilled Mahi Mahi in Corn and Flour Tortillas topped with Fresh Cabbage, Avocado, Shredded Jack Cheese, Guacamole and Cilantro Baja Sauce (2 Tacos per Guests)

16.00 per guest

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## PRESENTATION STATIONS

### CLASSIC PASTA STATION\*†

Freshly Made Pastas served with Hand Shaved Parmesan, Freshly Ground Pepper, Pesto, Infused Chili Oil and Warm Breads:

Penne with Tomato Basil Sauce  
Spinach Ravioli with Roasted Mushrooms and Alfredo Sauce  
Orecchiette with Spicy Shrimp, Fresh Leeks and Roasted Pepper

16.00 per guest

### CUSTOM MAC 'N CHEESE\*†

Freshly Prepared Creamy Ditalini Pasta with choice of Toppings: Tomatoes, Smoked Bacon and Bleu Cheese and Choice of one of the Following: Shrimp or Lobster

20.00 per guest

### CRAB CAKE STATION\*†

Fresh, Sautéed to Order Crab Cakes served with Citrus and Tomato Remoulades

(2 Crab Cakes Per Guest)

18.00 per guest

### GYRO STATION\*†

Made to Order Gyros with Thinly Sliced Lamb and Beef. Served on Pita with Onions, Tomatoes and Tzatziki Sauce

15.00 per person

\*Requires Attendant: \$150.00 per Attendant, plus tax

\*\*Requires Sushi Chef at \$350 per Chef, plus tax (1 Chef per 200 guests)

† Stations require Full Guarantee

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# PRESENTATION STATIONS

## POUND CAKE BAR\*†

Homemade Pound Cake, right from the grill, served with Chocolate, Caramel and Strawberry toppings. Whipped Cream, Sprinkles, M&M's® and Crushed Oreo® Cookies

12.00 per guest

## CHOCOLATE FONDUE

Milk, Dark or White Chocolate served with Marshmallows, Pound Cake, Cubed Fruit, Cubed Rice Krispies® Treats, Pretzel Rods and Graham Crackers

Fondue Enhancement:

*Chocolate Fountain @ \$600.00 each (one flavor per fountain)*

15.00 per guest

## DESSERT AND PASTRY BUFFET\*†

Viennese Pastries to include:  
Fruit Tarts, Eclairs, Profiteroles, Chocolate Mousse and Petit Fours

Crème Brûlée Station with Assorted Flavors to include  
Chocolate, Vanilla Bean and Pistachio\*

Carrot Cake, Chocolate Mousse Cake, Chocolate Raspberry Rumble and Mascarpone Cheesecake

Coffee Station to include Freshly Brewed Coffee - Regular and Decaffeinated and Tazo Tea Presentation

(Based on 4 Pieces Per Person)

18.00 per

\*Requires Attendant: \$150.00 per Attendant, plus tax

\*\*Requires Sushi Chef at \$350 per Chef, plus tax (1 Chef per 200 guests)

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# PRESENTATION STATIONS

## CUPCAKES

Apple-Raisin, Mandarin Orange, Coconut, Raspberry Cream, Red Velvet, Vanilla Cream and Chocolate

(minimum of 50 guests, based on two each per person)

10.00 per guest

## COFFEE AND DOUGHNUTS\*

Prepared in View

Dessert Doughnuts Made to Order

Toppings to include Chocolate-Cinnamon, Toffee, Sprinkles and Whipped Cream

Organic Espresso (or Coffee)

*Doughnut Machine Rental: \$600.00*

14.00 per guest

\*Requires Attendant: \$150.00 per Attendant, plus tax

\*\*Requires Sushi Chef at \$350 per Chef, plus tax (1 Chef per 200 guests)

† Stations require Full Guarantee

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## CARVING STATIONS



### WHOLE APPLE AND FENNEL ROASTED

#### TURKEY BREAST\*†

*Small Plate Service*

Spinach Salad with Roasted Shallots and Grilled Peppers

Nutmeg Roasted Acorn Squash Gnocchi

Gourmet Mustards and Turkey Gravy

Apple Raisin Chutney

Buttermilk Biscuits

*(40 Servings)*

525.00 each

### OVEN ROASTED GARLIC BEEF TENDERLOIN\*†

*Small Plate Service*

Caesar Salad with Hand Shaved Parmesan

Roasted Garlic Whipped Potatoes

Horseradish Cream

Whole Grain and Dijon Mustard Assortment of Breads  
*(25 Servings)*

650.00 each

\*Requires Attendant: \$150.00 per Attendant, plus tax

† STATIONS REQUIRE FULL GUARANTEE

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## CARVING STATIONS

### SMOKED VIRGINIA HAM\*†

*Small Plate Service*

Warm Sweet Potato Salad

Braised Collard Greens

Assorted Mustards

Buttermilk Biscuits

*(40 Servings)*

520.00 each

### BLACK PEPPER CRUSTED RIB EYE\*†

*Small Plate Service*

Chilled Asparagus Salad

Rosemary Scented New Potatoes

Caramelized Onions and Roasted Mushrooms

Crusty Loaf Breads

*(40 Servings)*

600.00 each

\*Requires Attendant: \$150.00 per Attendant, plus tax

† STATIONS REQUIRE FULL GUARANTEE

### CEDAR PLANK SALMON\*†

*Small Plate Service*

Shaved Fennel and Caper Salad

Garden Carrots Roasted with Fresh Thyme

Caper-Herb Tartar Sauce

Grilled Flatbread

*(20 Servings)*

500.00 each

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# HORS D'OEUVRES



## COLD

Smoked Salmon & Fresh Dill in an Olive Oil ,  
Bread Cup

5.50 each

Tamarind Ahi Poke in a Crispy Wonton

5.50 each

Charred Lamb and Moroccan Vegetable  
Relish in a Phyllo Cup

5.50 each

Chipotle Roasted Shrimp, Pico de Gallo  
Brunoise on Polenta Crouton

5.50 per each

Blue Cheese Stuffed Date Wrapped with  
Prosciutto

5.50 each

Curry Chicken in Tart Shell

5.50 each

Minimum 50 pieces per selection

Brie Cheese and Pear Mousse en Bouchee

5.50 each

Tequila and Cilantro Cured Salmon Pinwheel

5.50 each

Blue Crab Salad on Cucumber

5.50 each

Spanish Saffron Torta with Smoked Paprika  
Aioli

5.50 each

Thai Shrimp with Red Pepper Chive on Toast

5.50 each

Sliced Roast Duck Breast on Taro Chip with  
Asian Guacamole and Hoisin Sauce

5.50 each

Anitpasta Canapé on Polenta Round

5.50 each

Seafood Ceviche Shooter with Cilantro

5.50 each

Smoked Chicken with Mango Marmalade on  
Smoked Jack Crostini

5.50 each

Shrimp BLT with Smoked Bacon, Tarragon  
Aioli

6.00 each

Pecan Pork Tenderloin, Spiced Apricot  
Chutney

6.00 each

Iced Gulf Jumbo Shrimp

7.00 each

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# HORS D'OEUVRES

## HOT

Five Spice Chicken with Orange-Ginger Dipping Sauce

5.50 per each

Tandori Chicken Skewers with Cucumber Raita and Garam Masala

5.50 per each

Crispy Beef Empanada

5.50 each

Spinach Spanakopita with Citrus Sauce

5.50 each

Boursin Stuffed Mushroom Cap

5.50 each

Duck and Pear Potstickers

5.50 each

Polenta and Cheese Tartlets, Seasoned Tomato and Basil

5.50 each

Minimum 50 pieces per selection

Thai Chicken Satay with Basil Peanut Sauce

5.50 per each

Spicy Beef Satay and Cucumber Salad

5.50 each

Pork Pot Sticker with Chili Dipping Sauce

5.50 each

Indian Vegetable Samosa with Tamarind Dipping Sauce

5.50 each

Shrimp Wonton Sticks

5.50 each

Goat Cheese Lumpia

5.50 each

Shrimp Shumai

5.50 each

Sigapore Pork Satay with Nuóc Cham

Tomato, Basil and Goat Cheese Tarts with Black Olive and Lemon Oil

5.50 each

Charred Lamb with Oven Dried Tomatoes and Truffle Vinaigrette

5.50 each

Miniature Crab Cake with Rémoulade Sauce

6.00 per each

Virginia Bacon Wrapped Scallop with Balsamic Glaze

6.00 each

Traditional Iced Gulf Shrimp with Lemons and Cocktail Sauce

7.00 each

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# PERSONAL PREFERENCE



**PERSONAL PREFERENCE**  
*your choice in fine dining*

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.

- Better than the standard dual-entrée option, more elegant than the casual buffet
- We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.
- A custom printed menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' order as they are seated.
- An option designed to satisfy individual tastes and preferences.

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea

## PLANNER'S CHOICE APPETIZERS

Pan Seared Lump Crab Cake with Tomato Confit and Rémoulade Sauce

Garlic Pernod Prawns with Baby Spinach and Potato Pancake

Pacific Lobster Bisque with Kabocha Pumpkin

Five-Spice Braised Short Ribs with Potatoes Aligot

## PLANNER'S CHOICE SALAD

Baby Romaine Caesar Salad with Garlic Croutons and Caesar Dressing

Spinach Salad with Roasted Shallots, Tomatoes, Feta and Mustard Dressing

Baby Bibb Salad with Pecan Crusted Goat Cheese Crostini and Peach Vinaigrette

## PLANNER'S CHOICE DESSERT

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce

Vanilla Crème Brulee with Chocolate Dipped Shortbread

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tulle

Chocolate Dessert Sampler

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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## PERSONAL PREFERENCE MENU



All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea

### INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Broad Bean Mint Purée

Broiled Sake Marinated Sea Bass

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth

Miso and Bleu Cheese Crusted Beef Tenderloin served with Red Wine Reduction

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram and Syrah Sauce

Chef's choice of accompaniments

110.00 per guest

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# DINNER



All Dinners include Bread Service, Starbucks® Coffee and Tazo® Teas

## KENSINGTON

Chef's Soup du Jour

French Served Apple, Endive and Feta Salad,  
Lemon-Thyme Vinaigrette

Filet Mignon with Demi Glace, Mushroom  
Compote and Pommes Dauphinoise

Espresso Panna Cotta

89.00 per guest

## NORTH PARK

Fresh Jumbo Crab Cake served over Pepper  
Relish

Arugula, Pear and Reggiano Salad with  
Chives, Pine Nut Pesto

Herb Crusted Chicken Breast with Leek Orzo  
Risotto, Marjoram, Syrah Sauce

Chocolate Pots du Crème

82.00 per guest

## POINT LOMA

Sliced Mushroom Strudel with Feta and Red  
Pepper Coulis

Tablesides Spicy Greens with Preserved  
Lemon, Chick Peas, Parmesan and  
Peppercorn Vinaigrette

Seared Seasonal Fish on Roasted Asparagus  
with Saffron Cream and Mashed Potatoes

Lemon Raspberry Tart

88.00 per guest

*Please See Beverage List for Suggested Wines*  
\$75.00 Fee for Groups of 30 guests or less

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# DINNER

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Teas

## HILLCREST

Wild Mushroom Bisque, Julienne of Duck Breast, Porcini Drizzle

Seared Scallop on Baby Leek and Fingerling Ragout with Lemon and Micro Celery

Peppered Pork Loin with Savoy Cabbage, Caramelized Onions and Guinness Broth

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuile

*Suggested Wine Pairing*

*Red Truck, Cabernet Sauvignon or Chalone, Chardonnay*

87.00 per guest

## BANKER'S HILL

Herb Gnocchi with Roasted Tomato, Basil

Heirloom Tomatoes, Red Oak and Ricotta Salata with Walnuts and Green Tapenade Dressing

Wild Salmon with Organic Barley Squash Risotto, Green Onion-Parsley Infusion

Individual Chocolate Bomb

Filled with Custard and Chocolate Mousse

*Suggested Wine Pairing*

*Ravenswood, Zinfandel or Clos du Bois, Pinot Grigio*

86.00 per guest

## GOLDEN HILL

Charred Zucchini and Eggplant Bisque, Crispy Barley, Cumin

Golden Beet Salad with Composed Greens, Red Shiso Vinaigrette

Rosemary Crusted Chicken with Truffle Mashed Potatoes, Thyme Bordelaise

Vanilla Crème Brûlée with Chocolate Dipped Shortbread

*Suggested Wine Pairing*

*Concannon, Merlot and Kendall-Jackson, Vintner's Reserve, Chardonnay*

85.00 per guest

*Please See Beverage List for Suggested Wines*

\$75.00 Fee for Groups of 30 guests or less

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# DINNER

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Teas

## TEMECULA

Atlantic Salmon and Tuna Tartar with a Wasabi Lime Aioli

Three Endive Salad, Candied Nuts, Dried Cranberries, Raspberry Dressing

Grilled Filet topped and garnished with Roasted Shrimp, Parsnip Purée, Port Reduction

Trio Tasting of Hazelnut-Praline, Flourless Chocolate Cake and Triple

Chocolate Cheesecake

89.00 per guest

## MISSION VALLEY

Duck Confit and Apple Ravioli, Rosemary Cider Cream

Bibb Lettuce with Marinated Artichoke, Pisto

Pistachio Crusted Rack of Lamb with Braised Leeks, Olive Oil Whipped Potatoes

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce

90.00 per guest

*Please See Beverage List for Suggested Wines*

\$75.00 Fee for Groups of 30 guests or less

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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## DINNER ALTERNATIVE OPTIONS



### MONDAY

Potato Torta with Caramelized Onions and Arugula

### TUESDAY

Vegetable Strata with Oregano-Lemon Pesto

### WEDNESDAY

Pasta Fagioli with Garlic Bread, Chiffonade of Basil

### THURSDAY

Squash, Onion and Swiss Chard Pastilla with Herbs and Pine Nut Pesto

### FRIDAY

Napoleon of Grilled Vegetables and Olive Polenta Cake, Ratatouille Emulsions

### SATURDAY

Artichokes and Confit of Shallot Risotto

### SUNDAY

Golden Beet, Leek, Thyme and Barley Cake. Sweet Potato and Olive Oil Puree

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# DINNER BUFFETS

## PRE-DINNER COCKTAIL RECEPTION

*Available Prior to Your Dinner Event Only*

### ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes. Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

### ANTIPASTO AND GRILLED VEGETABLES

Dry Italian Salami and Proscuitto presented with Marinated Mancho and Mozzarella.

Marinated Vegetables to include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

### TRAY PASSED CANAPES

*(Based on One Item of Each per Person)*

Blue Cheese Stuffed Date Wrapped with Proscuitto

Tamarind Ahi Poke in a Crispy Wonton

Smoked Chicken with Mango Marmalade on Smoked Jack Crostini

Charred Lamb and Moroccan Vegetable Relish in a Phyllo

## GRAND RECEPTION

### CRUDITÉ DISPLAY

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Spinach Ranch, Sesame Crackers and Waso Crisps

### CAESAR SALAD STATION\*

*Prepared in Your View*

Crisp Romaine Leaves, Croutons, Parmesan Cheese served with Caesar Dressing

### COLD HORS D'OEUVRES

*(Based on One of Each, Per Person)*

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup

Spanish Saffron Torta with Smoked Paprika Aioli

Sliced Roast Duck Breast on Taro Chip with Asian Guacamole and Hoisin Sauce

### HOT HORS D'OEUVRES

*(Based on One of Each, Per Person)*

Tandori Chicken Skewers with Cucumber Raita and Garam Masala

Boursin Stuffed Mushroom Cap

Almond and Raisin Empanada

### CLASSIC PASTA STATION\*

## THE SAN DIEGAN RECEPTION

### CALIFORNIA CITRUS SALAD

Mixed Field Greens, Fresh Orange and Grapefruit Segments, Jicama and Slivered Almonds with an Orange Sesame Dressing

### SUSHI STATION\*\*

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna

Soy Sauce, Pickled Ginger and Wasabi

To include Seasoned Seaweed, Edamame and Tofu Salads (3 pieces per person)

### MADE TO ORDER FAJITAS\*

Pacific Lobster & Kobe Beef Fajitas

Served with House-Made Pico de Gallo, Shredded Jack Cheese, Cilantro, Fresh Chilies and Warm Flour Tortillas

### NORTH ISLAND MAC N' CHEESE

Freshly Prepared Creamy Ditalini Pasta with Gruyere Cheese and Chanterelle Mushrooms

### CEDAR PLANK SALMON\*

*(small plate service)*

Flaky Plank Cooked Salmon

Shaved Fennel and Capers Salad

\*Attendant Required Per Station @ \$150.00 per Attendant. One (1) Attendant for 75-100 Guests.

\*\*Sushi Chef Required @ \$300.00 per Chef. One (1) Chef for 75-100 Guests.

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# WINE LIST



## HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California .....	36.00
Canvas by Michael Mondavi, Merlot, California .....	36.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California ....	36.00
Canvas by Michael Mondavi, Old Vine Zinfandel, California .....	40.00

## CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain .....	37.00
Perrier Jouet, Grand Brut Champagne, Epernay, France .....	110.00

## BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California .....	37.00
Clean Slate, Riesling, Germany .....	41.00
Fish Eye, Pinot Grigio, California .....	39.00
Danzante, Pinot Grigio, Italy .....	41.00
Clos du Bois, Pinot Grigio, Sonoma .....	43.00
Benziger Family Winery, Sauvignon Blanc, North Coast .....	48.00
Rock Rabbit, Sauvignon Blanc, Central Coast .....	41.00
Meridian Vineyards, Chardonnay, Santa Barbara .....	41.00
Robert Mondavi, Private Selection Chardonnay, California .....	43.00
l'M, Isabel Mondavi, Chardonnay, Sonoma .....	51.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California ....	49.00
Chalone, Chardonnay, Monterey .....	43.00

## LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France .....	39.00
A by Acacia, Pinot Noir, California .....	48.00
Spellbound, Petite Sirah, California .....	51.00
St. Francis Vineyards, Red, Sonoma .....	45.00
Concannon Selected Vineyards, Merlot, Central Coast .....	39.00
Blackstone, Merlot, Napa Valley .....	43.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California .....	43.00
Red Truck, Cabernet Sauvignon, California .....	41.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast .....	43.00
Wolf Blass, Shiraz, Australia .....	45.00
Ravenswood, Zinfandel, Napa Valley .....	45.00

## FEATURED WINEMAKER SERIES

Davis Bynum, Chardonnay, Russian River, California, 2007 ....	105.00
Simi, Chardonnay, Sonoma County, California, 2007 .....	46.00
Flora Springs, Chardonnay, Napa, California, 2007 .....	43.00
Simi, Merlot, Sonoma County, California, 2005 .....	50.00
Kunde Estate, Merlot, Sonoma County, California, 2005 .....	54.00
Franciscan, Cabernet Sauvignon, Napa, California, 2006 .....	10.00
Tangly Oaks, Cabernet Sauvignon, Napa, California, 2005 .....	75.00
CASK, Cabernet Sauvignon, Rutherford, Napa, 2005 .....	199.00

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# BEVERAGES



## 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.

### Signature

First Hour .....	18.00
Second Hour .....	12.00
Each Additional Hour .....	10.00

## HOST SPONSORED BAR PER DRINK

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

### Signature

Cocktails .....	8.00
Domestic Beer .....	6.00
Premium and Imported Beer .....	6.50
Select Wine .....	8.00
Mineral Water/Juices .....	4.75
Soft Drinks .....	4.00
Cordials .....	9.50
Champagne (by the glass) .....	8.00

†Optional Frozen Drink Machine @ \$250.00, plus tax

All prices subject to a 22% Service Charge and 7.75% State Sales Tax. All prices are subject to change.

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# BEVERAGES

## CASH BARS

This Package includes a Full Bar Setup.

### Signature

Cocktails .....	8.25
Domestic Beer .....	6.25
Premium and Imported Beer .....	6.75
Select Wine .....	8.25
Mineral Water/Juices .....	4.75
Soft Drinks .....	4.00
Cordials .....	9.75
Champagne (by the glass) .....	8.25

## SPECIALTY DRINKS

Santini.....	9.50
Vodka and Triple Sec with Lime Juice, Sweet & Sour and Raspberry Schnapps	
Hand Made Mojito.....	8.50
Rum with Mint, Seasonal Fresh Fruit, Soda and Sweetner	
Riptide Margarita.....	9.50
Tequila and Triple Sec with Sweet & Sour and Blue Swirl	
Frozen Strawberry Margarita <sup>†</sup> .....	10.50
Tequila and Triple Sec with Sweet & Sour with Strawberries	

## LABOR CHARGES

Bartenders: Each up to three (3) hours .....	175.00
\$35.00 each per additional hour	
Waiter Fee: Each up to three (3) hours.....	175.00
\$35.00 each per additional hour	

<sup>†</sup>Optional Frozen Drink Machine @ \$250.00, plus tax

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