



TASTE OF Fall/Winter 2015

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 & PARTNERS

CHEF'S PHILOSOPHY

I believe that utilizing the freshest and most local ingredients is the key to producing excellent food. We continuously search for local farms to bring us the best possible products the Hudson Valley has to offer. By having great materials to work with, my dedicated culinary staff can focus on the most important detail... to make sure that your dining experience is a memorable one.

Dennis Tassler--Executive Chef

SPROUT CREEK FARMS

Location: Dutchess County, NY

Partner: Sprout Creek Conservancy

Products: Featuring specialty cheeses and providing educational experiences to foster appreciation and encourage responsibility for the future of our environment

MURRAY'S FAMILY FARM

Location: South Fallsburg, NY and Bloomsberg, PA

Partner: Murray Bresky

Products: Locally raised poultry in Pennsylvania's lush countryside

SATUR FARMS

Location: Cutchogue, LI

Partner: Bernard Muller and Paulette Satur

Products: Specialty salads, leafy veggies, heirloom tomatoes, root vegetables and herbs

JANSAL VALLEY FARMS

Location: Westport, Massachusetts

Partner: Henry Wainer

Products: Root vegetables, specialty and micro greens, seasonal vegetables

RED JACKET ORCHARDS

Location: Geneva, NY

Partner: Joe Nicholson

Products: All Varieties of Apples, Apricots, Plums, Ciders, Peaches

CONTINENTAL BREAKFAST

HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit
An Assortment of Freshly Baked Fruit Danish, Muffins and Croissants
Seasonal Squeezed Orange, Ruby Red Grapefruit and Tree Ripened Apple Juices
Coffee and Tazo Tea Selection
39.00 Per Guest

ENHANCEMENTS

Continental Breakfast is required when adding an enhancement. Breakfast enhancements cannot be ordered individually and must be ordered for all guests.

ORGANIC

Cage Free Organic Scrambled Eggs
Nitrate Free Applewood Smoked Bacon and All Natural Sausage Links
Rosemary Roasted Organic Red Bliss Potatoes
14.00 Per Guest

THE FARM

Cage Free Country Scrambled Eggs, Sweet Grass Dairy Ricotta, Fresh Parsley
Turkey Bacon and Turkey Sausage
Hearty Potato Hash with Caramelized Bermuda Onions
12.50 Per Guest

GREENWICH CONTINENTAL

Seasonally Inspired Whole Fruit
Assorted Cereals with Dried Fruits, Nuts and Milk
Individual Greek Yogurt
Breakfast Breads and Chocolate Croissants
Seasonal Squeezed Orange, Ruby Red Grapefruit and Tree Ripened Apple Juices
40.00 Per Guest

BREAKFAST SANDWICH

Maple Cured Country Ham, Griddled Organic Cage Free Eggs, Local Brie Cheese on a Flaky Croissant
7.00 Per Guest

OATMEAL AND GRANOLA

Customize with Apricots, Raisins, Dried Cranberries, Toasted Shredded Coconut, Pecans, Brown Sugar, Local Honey, Organic Milk and Organic Greek Yogurt
9.00 Per Guest

OMELET STATION

(Attendant Fees Apply)
Eggs and Omelets with Seasonally Inspired Ingredients:
Cage Free Organic Eggs and Egg Whites
Spinach, Peppers, Onions, Crimini Mushrooms, Heirloom Tomatoes, Cured Ham, Cheddar and Mozzarella Cheeses
16.00 Per Guest

CONTINENTAL BREAKFAST

BAGELS AND BIALYS

Smoked Salmon, Capers, Diced Bermuda Onion, Tomatoes,
Chopped Hard Boiled Eggs
Lowfat Cream Cheese
13.00 Per Guest

BREAKFAST BUFFET

FAIRFIELD BUFFET

Seasonal Squeezed Orange, Ruby Red Grapefruit and Tree Ripened Apple Juices

Seasonally Inspired Sliced Fruit

Individual Greek Fresh Fruit Yogurts

Assorted Muffins, Fresh Fruit Danish, Flaky Butter Croissants

Organic Cage Free Fluffy Scrambled Eggs

Cinnamon Raisin French Toast with Bosc Pear Compote

Nitrate Free Applewood Smoked Bacon and Pork Sausage

Old-Fashioned Oatmeal
Brown Sugar, Raisins, Dried Apricots and Pecans

Jansal Valley Fingerling Potatoes

Coffee and Tazo Tea Selection
45.00 Per Guest

COS COB BUFFET

Seasonal Squeezed Orange, Ruby Red Grapefruit and Tree Ripened Apple Juices

Individual Fruits and Berries Presentation

Chocolate Croissants, Fresh Baked Muffins and Breakfast Breads

Greek Yogurt Parfaits, Regency Blend Granola

Organic Cage Free Fluffy Scrambled Eggs

Cheese Blintzes with Strawberry Compote

Turkey Bacon and Turkey Sausage

Crispy Scallion Hash Browns with Sweet Onions

Coffee and Tazo Tea Selection
47.00 Per Guest

BREAKFAST BUFFET

STAY FIT

Seasonal Squeezed Orange, Ruby Red Grapefruit and Tree Ripened Apple Juices

Seasonally Inspired Sliced Fruit

Assorted Breakfast Breads

Spinach and Egg White Frittata with Heirloom Tomatoes and Low Fat Mozzarella

Chicken-Cranberry and Feta Sausage

Griddled Yukon Gold Potato Hash with Roasted Red Peppers and Local Leeks

Whole Wheat Pancakes, Warm Agave-Maple Syrup,

Housemade Granola Parfaits, Dried Fruits and Organic Greek Yogurt

Coffee and Tazo Tea Selection
48.00 Per Guest

BREAKS

POPPED

Freshly Popped Popcorn in our Authentic Popcorn Machine.
Customize Your Own with a Selection of Toppings to Include:
Chili Salt, Garlic Salt and Cinnamon Sugar
White Cheddar Popcorn
Caramel Popcorn
12.00 Per Guest

NATURE

Customize Your Trail Mix with: Pecans, Almonds, Cashews,
Chocolate Chips, Raisins, Dried Apricots, Dried Cranberries,
Banana Chips, Pumpkin Seeds
15.00 Per Guest

REFRESH

Salt & Pepper Edamame
Bunches of Grapes
Individual Crudite with Hummus
Assorted Naked Juices
Cucumber Mint Infused Water
16.00 Per Guest

SPICE

Spiced Pear Tarts
Pecan Bars
Pumpkin Mousse with Toasted Pumpkin Seeds
Smoked & Spiced Nuts
Warm Nutmeg Apple Cider
15.00 Per Guest

APPLE HARVEST

Dried Apples
Mini Lady, Fuji, Gala & Granny Smith Apples
Warm Apple Cobbler with Spiced Whipped Cream
Cinnamon Apple Crumb Cake
Red Jacket Orchard Apricot-Apple Stomp Juice
16.00 Per Guest

CRUNCH

Housemade Chips with French Onion Dip
Tri-Color Tortilla Chips with Salsa & Guacamole
Pita Chips, Rainbow Carrots & Celery Sticks
with Hummus & Tzatziki
16.00 Per Guest

BREAKS

CHILDHOOD FAVORITES

Individual Shooters of:

Apple Wedges with Peanut Butter

Warm Chocolate Chip Cookies

Mini Peanut Butter & Grape Jelly /

Sunbutter & Strawberry Jam Sandwiches

Salted Caramel Brownie

17.00 Per Guest

SODA SHOPPE

Candy Bar:

Chocolate Covered Pretzels, Gummy Bears, M&M's,

Mike & Ikes, Peanut Butter Cups and Skittles

Frozen Treats:

Chocolate Eclair, Strawberry Shortcake and

Ice Cream Sandwiches

Root Beer, Coca Cola and Orange Soda

18.00 Per Guest

A LA CARTE & PACKAGES

A LA CARTE (PER GUEST)

FRESHLY BAKED MUFFINS AND FRUIT BREADS 6.00

ASSORTMENT OF BAGELS WITH CREAM CHEESE 7.00

TREE RIPENED WHOLE FRUIT 5.00

YOGURT PARFAIT

Organic Greek Layered Yogurt, Seasonal Berry Compote and Homemade Granola
8.00 Per Guest

HOME-STYLE COOKIES

Red Velvet, Peanut Butter, M&M, Chocolate Chip and Oatmeal Garnished with Biscotti and Coconut Macaroons
7.00 Per Guest

SWEETS

Chocolate Pretzel Brownies, Blondies and Pecan Bars
8.00 Per Guest

COFFEE AND TEA SERVICE

Freshly Brewed Regular and Decaffeinated Coffees
Tazo Teas
Maximum (45) minutes
15.00 Per Guest

ALL DAY COFFEE SERVICE

Freshly Brewed Regular and Decaffeinated Coffee
Tazo Tea Service
From your meeting's start to end, a maximum of (8) hours
Does not include meal service
36.00 Per Guest

HALF DAY COFFEE SERVICE

Freshly Brewed Regular and Decaffeinated Coffee
Tazo Tea Service
For (4) hours in the morning, or (4) hours in the afternoon
Does not include meal service
20.00 Per Guest

RED JACKET ORCHARD APPLE CIDER & PEPPERMINT HOT CHOCOLATE

Rock Candy Swizzle Sticks, Mini Marshmallows, Cinnamon Sticks, Nutmeg
7.00 Per Guest

A LA CARTE & PACKAGES

ENERGY BAR BREAK

Assortment of Granola and Energy Bars to include Kashi, Nature Valley, Bear Naked, and New York Date Bars
7.50 Per Guest

BEVERAGES

**ASSORTED RED JACKET ORCHARD INDIVIDUAL
FRUIT JUICES** 8.00

**STILL AQUAFINA AND SPARKLING PERRIER
WATER (EA)** 6.25

GO GREEN WATER (PER PERSON) 13.50
Filtered Water Station with fresh Lemon and Lime
Cucumber Mint
Watermelon

PEPSI SOFT DRINKS (EA) 5.75

ENERGY DRINKS 6.50
Red Bull, Sugar Free Red Bull, Kickstart, Vitamin Water

PLATED LUNCHESES

STARTERS

(Pre-Select One)

Roasted Butternut Squash Bisque

Baby Spinach, Roasted Pears, Dried Cranberries, Jansal Valley
Goat Cheese, Toasted Pecans, Cabernet Vinaigrette

Wild Arugula, Shaved Fennel, Goat Cheese Crostini, Spiced
Walnuts, Mandarin Oranges, Maple Dressing

Satur Farm Greens, Garden Beets, Blistered Grape Tomatoes,
Radishes, Toasted Almonds, White Balsamic Dressing

ENTREES (PRE SELECT ONE)

Roasted Berkshire Pork Loin with Creamy Wild Mushroom
Polenta, Buttered Green Beans, Cabernet Thyme Jus
\$56 Per Guest

Murray's All Natural Chicken Breast, Red Wheat Berry, Broccolini,
Sweet Potato Hash, Port Demi
\$56 Per Guest

Sustainable Salmon Filet, Roasted Organic Hepworth Farms
Fingerling Potatoes, Fennel & Mandarin Orange Slaw, Citrus
Reduction
\$58 Per Guest

Grilled New York Strip, Celery Root Puree, Balsamic Braised
Cipollini and Wild Mushroom Relish, Winter Asparagus, Merlot
Jus
\$60 Per Guest

PLATED LUNCHESES

DESSERTS

(Pre-Select One)

Rustic Berry Galette with Vanilla Bean Ice Cream

Pumpkin Cheesecake with Nutmeg Whipped Cream and Roasted Pear Compote

Double Layer Chocolate Brownie Mousse Cake with Chocolate Ganache

Our Chef Recommends

Arugula, Frisee and Radicchio with Goat Cheese Stuffed Artichoke Hearts, Heirloom Tomatoes, Toasted Hazelnuts, Pomegranate Seeds and Mango Vinaigrette

Brooklyn Lager Braised Beef Short Ribs with Horseradish Whipped Potatoes, Brussel Sprouts, Rosemary Demi

Pumpkin Cheesecake with Nutmeg Whipped Cream and Roasted Pear Compote

58.00 Per Guest

BUFFET LUNCHESES

GREENWICH AVENUE DELI

Roasted Sweet Potato Bisque with Rosemary
Mesclun Greens with Grape Tomatoes, Cucumbers, Shredded Carrot, Bermuda Onion, White Balsamic Dressing
Radiatori Pasta Salad with Radicchio, Fennel, Slivered Almonds and Crumbled Goat Cheese
Petit Green Bean Salad with Diced Beets, Roasted Peppers and Smoked Roquefort

Smoked Turkey, Sugar-Cured Ham
Genoa Salami, Roast Beef
Vermont Cheddar, Gruyere and Muenster Cheeses
Boston Bibb Lettuce, Tomato and Shaved Red Onion and Dill Pickles
Artisan Hearth Breads, Crisp Baguettes and Pretzel Rolls
Mayo, Horseradish Cream and Dijon Mustard

Individual Bags of Chips to Include Cape Cod, Rold Gold Pretzels, Assorted Lay's

Assorted Seasonal Cookie Jars, Lemon Bars, Blondie's & Brownies
59.00 Per Guest

PICNIC IN THE PARK

Garden Greens with Carrots, Cucumbers, Tomatoes, Crumbled Blue Cheese, Croutons, Ranch and Herb Vinaigrette
Macaroni Salad with Flaked Tuna and Green Peas
Red Bliss Potato Salad with Bacon, Hard Boiled Eggs, Sharp Cheddar Cheese and Scallions

Hamburgers, Kosher Franks, BBQ Chicken Breasts
Ranch Style Baked Beans with Bacon, Onions & Molasses

Cheddar, Swiss and Provolone Cheeses
Lettuce, Tomatoes, Onions, Pickles
Ketchup, Mustard, Mayonaise

French Fries

Peach and Blueberry Pies
60.00 Per Guest

BUFFET LUNCHESES

STAY FIT

Harvest Vegetable and Barley Soup
Satur Farms Mesclun Greens, Pecans, Roasted Peaches, Goat Cheese, Diced Beets, Meyer Lemon Vinaigrette
Red Wheat Berry Salad with Sundried Cranberries and Pumpkin Seeds

Herb Rubbed Breast of Chicken with Wild Asparagus and Mushroom Ragout
Pan Seared North Atlantic Salmon with Citrus Glaze and Mandarin Orange Relish
Three Potato Medley
Roasted Vegetables

Vanilla Bean and Honey Panna Cotta
Cranberry and Orange Trifle
61.00 Per Guest

COMFORT

Roasted Butternut Squash and Pear Soup
Spinach Salad with Pancetta, Vidalia Onions, Sundried Cranberries and Balsamic Dressing
Roasted Golden Beet and Pearl Onion Salad with Maple Vinaigrette

Free Range Local Chicken with Roasted Root Vegetables
Brooklyn Lager Braised Short Ribs with Port Reduction
Braised Rainbow Chard with Fennel and Grape Tomatoes
Caramelized Onion and Celery Root Puree

Apple Cobbler
Cherry Cobbler
63.00 Per Guest

BUFFET LUNCHESES

PANINI'S AND PROVISIONS

French Onion Soup

Kohlrabi Slaw with Brussel Sprouts and Red Cabbage
Traditional Caesar Salad with Ciabatta Croutons and Shaved
Parmesan Cheese

GRIDDLED PANINI'S

Smoked Turkey and Havarti with Cranberry Mayo
Grilled Chicken with Avocado, Pepper Jack & Chipotle Mayo
Roasted Pear and Blue Cheese with Arugula

BUILD YOUR OWN SANDWICH WITH:

Pulled BBQ Chicken
Smoked Beef Brisket
Red Onion Jam, BBQ Sauce, Horseradish Cream, Dijon
Smoked Gouda, Cheddar and Provolone
Petit Ciabatta, Seven Grain and Pretzel Rolls

Individual Bags of Chips to Include Cape Cod, Rold Gold
Pretzels, Assorted Lay's

Blondie's, Brownies and Lemon Bars
64.00 Per Guest

FAIRFIELD MARKET

Kale & Potato Soup
Rocket Greens with Roasted Grapes, Spiced Candied Pecans,
Blue Cheese and Cabernet Vinaigrette
Fennel Apple Salad with Shallot Dressing

Local Sustainable White Fish with Wild Asparagus and Roasted
Red Peppers
Grilled Free-Range Chicken with Charred Butternut Squash,
Poultry Jus
Roasted Fingerling Potatoes
Local Winter Vegetable Medley

Assorted Mini Cupcakes
65.00 Per Guest

BUFFET LUNCHESES

SPROUT

Winter Vegetable Minestrone
Arugula, Beet, Walnut & Goat Cheese Salad
Turmeric Infused Israeli Couscous, Dried Fruit & Lemon
Vinaigrette

Blackened Lemon Sole with Cajun Cream, Wilted Beet Greens
and Heirloom Tomatoes
Pepper-Crusted Sirloin of Beef, Roasted Wild Mushrooms, Demi
Wild Asparagus with Caramelized Onions and Roasted Red
Peppers
Sweet Potato Hash

Pumpkin Cheesecake
Chocolate Bourbon Pecan Pie
67.00 Per Guest

BOXED LUNCH

SANDWICHES (CHOOSE 3)

Smoked Turkey Breast and Muenster with Cranberry Mayo on
Brioche

Roast Beef and Cheddar with Horseradish Mayonnaise on
Pretzel Roll

Ham and Swiss with Honey Mustard on French Baguette

Chicken Salad with Cilantro Aioli on Herbed Focaccia

Egg Salad with Lettuce and Vine Ripened Tomato on Ciabatta
Bread

Tuna Salad on a Semolina Kaiser Roll

Tomato and Buffalo Mozzarella with Pesto Mayonnaise on an
Onion Roll

Balsamic Roasted Portobella Mushrooms with Grilled Zucchini
and Roasted Red Peppers in a Spinach Tortilla Wrap

BUFFET LUNCHES

SALADS (CHOOSE ONE)

Red Skinned Potato Salad with Herbed Vinaigrette

Penne Pasta Salad with Sundried Tomatoes and Kalamata Olives

Turmeric Infused Cous Cous Salad with Cucumber and Mint

Traditional Caesar Salad with Shaved Parmesan and Focaccia Croutons

Garden Salad with Mesclun Greens, Cucumbers, Tomatoes and Carrots

Fresh Seasonal Fruit Salad

DESSERTS (CHOOSE ONE)

Fudge Nut Brownie

Chocolate Chip Cookies

Blondie's

Lemon Bars

SNACKS (CHOOSE ONE)

Cape Cod Chips

Rold Gold Pretzels

Assorted Lays Potato Chips

Plantain Chips

All Box Lunches Receive Whole Fruit,
Bottled Water and Condiments

46.00 Per Guest

HORS D'OEUVRES

HOT

Saffron Shrimp Risotto Cake

Tomato Bisque in Brioche

Mini Reuben Sandwich

Andouille Sausage en Croute

Buffalo Chicken Spring Roll with Blue Cheese Dressing

Chorizo and Cheese Empanada with Fire Roasted Salsa

Chicken Cordon Blue Bites

Baby Lamb Chops with Red Wine Reduction

New England Crab Cake with Cajun Remoulade

Mini Lamb Gyros with Tzatziki

Tuscan Fontina Chicken Lollipop

Quince and Manchego Tart

5.00 Each

HORS D'OEUVRES

COLD

Smoked Salmon and Trout Mousse Pinwheel

Citrus Shrimp and Andouille Crostini

Nori Wrapped Ahi Tuna with Wasabi and Caviar

Peppered Brie Cheese and Asparagus Crostini

New England Lobster Roll

Smoked Duck with Cranberry Mousse, Mandarin Orange and
Pistachio on Rye Crostini

Peppered Beef Tenderloin with Horseradish Cream on Potato
Cake

Marinated Mozzarella, Tomato & Kalamata Olive Antipasto
Skewer

5.00 Each

PRESENTATION STATIONS

TODD'S POINT

Antipasto Display of Marinated Mushrooms, Zucchini, Squash
Roasted Red & Yellow Peppers and Eggplant
Prosciutto, Capicola, Mortadella, Pepperoni and Genoa Salami.
Marinated Provolone, Feta, Fontina and Ciliegine Mozzarella
Imported Olives, Cannellini Beans, Artichoke Hearts, Capers,
Balsamic Cipollini Onions, Heirloom Tomatoes, Garbanzo
Beans, Pepperoncini and Cherry Peppers
Artisanal Hearth Breads and Crackers
20.00 Per Guest

CRUDITÉS

Broccoli, Rainbow Cauliflower, Sugar Snap Peas, Celery
Asparagus, Grape Tomatoes and Baby Carrots
Spinach-Ranch Dip, Olive Tapenade and Hummus
Artisanal Hearth Breads and Crackers
15.00 Per Guest

SHELLFISH BAR

Poached Jumbo Shrimp, Blue Point Oysters, Little Neck Clams
and Stone Crab Claws
Cocktail Sauce, Horseradish, Tabasco and Fresh Lemons
(Total of 5 pieces per Guest)
31.00 Per Guest

ARTISANAL CHEESE

A Minimum of Five Cheeses to Include any Variety of the
Following:
Port Salut, Sage Derby, Double Gloucester, Beemster,
Manchego, Moody Blue, Drunken Goat, Cranberry Stilton,
Saxonshires
Local Honey, Dried Fruits, Nuts and Seeds
Artisanal Hearth Breads and Crackers
17.00 Per Guest

SUSHI STATION

Assorted Maki and Nigiri Sushi to include:
Spicy Tuna, California, Avocado, Salmon and Shrimp paired with
Lite Soy Sauce, Pickled Ginger and Wasabi
(Total of 3 pieces per guest)
22.00 Per Guest

CARVING STATIONS

SAGE ROASTED TURKEY BREAST*

Herbed Stuffing
Turkey Gravy and Cranberry Chutney
Buttermilk Biscuits and Whole Grain Mustard
22.00 Per Guest

DIJON AND HERB GLAZED WHOLE FILET OF SALMON*

Caper Remoulade
Rustic Ciabatta Bread
28.00 Per Guest

SEA SALT AND ROSEMARY CRUSTED STRIP LOIN OF BEEF*

Thyme Demi Glace and Horseradish Cream
Petit Carving Rolls
32.00 Per Guest

*STATION ATTENDANT REQUIRED

Attendant Fee of \$150 per 100 Guests

BONE IN VIRGINIA HAM*

Honey Pommery Mustard Glazed
Roasted Fruit Chutney
Assorted Local Mustards
Rosemary Focaccia
24.00 Per Guest

GARLIC CLOVE STUDDERED LEG OF LAMB*

Mint Demi
Apricot Chutney
Sliced Baguettes
30.00 Per Guest

OVEN ROASTED TENDERLOIN OF BEEF*

Horseradish Cream & Gourmet Mustards
Petite Rolls
34.00 Per Guest

RECEPTION PACKAGES

SLIDER TRIO

Ground Beef, White Cheddar on Potato Roll

Pulled Sriracha Chicken on Whole Wheat Bun

Crab Cake on Brioche with Caper Remoulade

Served with Sliced Roma Tomato, Shredded Lettuce, Shaved Onion, Mayonnaise, Dijon Mustard and Ketchup

22.00 Per Guest

PHO*

Traditional Vietnamese Noodle Soup with Shaved Beef, Rice Noodles, Bean Sprouts, Jalapeno Peppers, Cilantro, Thai Basil, Lime Wedges and Sriracha

20.00 Per Guest

MEATBALL MANIA

Turkey Meatballs with Heirloom Tomato Ragout

Beef Meatballs with Sauteed Mushrooms

Vegetarian Falafel with Tzatziki and Tahini Sauce

Mini Hoagie Rolls, Pita Pockets, Shaved Red Onion, Diced Tomatoes, Shredded Lettuce, Cheddar and Feta Cheese

20.00 Per Guest

MAC-N-CHEESE

CHOICE OF 3

Lobster Mac-N-Cheese with Boursin Cream

Southwest Mac-N-Cheese with Corn, Roasted Red Peppers, Black Beans and Cornbread Crust

Buffalo Chicken Mac-N-Cheese with Blue Cheese Panko Crust

Smoked Gouda Mac-N-Chesse with Crab

Traditional Mac-N-Cheese

23.00 Per Guest

RECEPTION PACKAGES

PRIMA*

*STATION ATTENDANT REQUIRED

CHOICE OF 3

Radiatore, Grilled Chicken, Sundried Tomatoes, Kalamata Olives, Tomato-Basil Saffron Sauce

Penne, Sweet Italian Sausage, Crimini Mushrooms, Bermuda Onions, Spicy Marinara

Orecchiette, Rock Shrimp, Heirloom Grape Tomatoes, Artichoke Hearts, Pesto Cream

Tri-Colored Tortellini, Broccoli, Smoked Bacon, Shallots, Boursin Cream

Penne Ala Vodka, Penne with Tomato Cream Sauce

Fresh Garlic Bread Sticks, Shaved Parmesan, Crushed Red Pepper Flakes

22.00 Per Guest

PERSONAL PREFERENCE

Guests choose their own entrées in a banquet setting. An option designed to satisfy individual tastes and preferences.

1. The planner pre-selects the appetizer, salad and dessert courses in advance of the dinner event.
2. A custom printed menu featuring three entrée selections (one a vegetarian option) is provided for guests at each place setting during dinner service.
3. Specially trained servers take your guests' dinner entree order, as they are seated.

PLANNER'S CHOICE APPETIZER

Roasted Heirloom Butternut Squash and Pear Bisque with Pumpkin Seed Oil

Pan Seared Maryland Crab Cake on Roasted Sweet Potato Risotto with Shaved Fennel Slaw

Pumpkin Ravioli with Sage Butter Sauce and Berkshire Blue Cheese

Hudson Valley Duck Breast on Celeriac Puree with Pomegranate Balsamic Reduction

Shrimp and Scallops with Creamy Roasted Red Pepper Polenta and Tomato Ragout

PERSONAL PREFERENCE

PLANNER'S CHOICE SALAD

Satur Farms Winter Mesclun Mix with Dried Cranberries, Candied Pecans, Hudson Valley Blue Cheese and Apricot Dressing

Baby Spinach with Roasted Beets, Bacon Lardons, Toasted Almonds, Goat Cheese Crouton and Red Wine Vinaigrette

Local Organic Greens with Frisee, Crispy Goat Cheese Artichoke Hearts, Blistered Grape Tomatoes and Pommery Mustard Dressing

Red and Yellow Tomatoes, Buffalo Mozzarella, Baby Arugula and Watercress with White Balsamic Vinaigrette

PLANNER'S CHOICE DESSERT

Ricotta Black Cherry Cheesecake with Raspberry Coulis

Apple Tart with Vanilla Bean Gelato

Red Velvet Mousse Cake with Fresh Berries

Pumpkin Panna Cotta with Cinnamon Spiced Whipped Cream

INDIVIDUAL GUEST CHOICE OF (2) ENTREES

All Natural Beef Filet, Wild Mushroom Ragout, Rosemary-Port Demi Glace

Sustainable Salmon Filet, Lemon Veloute and Heirloom Tomato Relish

Grilled Berkshire Pork Chop, Red Jacket Orchard Apple Compote

Cabernet Braised Short Ribs, Brussel Sprouts, Thyme Jus

Murray's All Natural Chicken Breast, Roasted Root Vegetables, Maple-Apple Cider Cream

Grilled N.Y. Strip, Balsamic Cipollini and Red Pepper Relish

Herbed Mahi-Mahi, Bosc Pear Salsa

FOUR COURSES

Including Appetizer, Salad, Entree and Dessert
125.00 Per Guest

PLATED DINNERS

STAMFORD

Romaine Spears with Cucumbers, Tomato, Olives, Onions and Feta Tomato-Champagne Vinaigrette

Merlot Braised Short Ribs with Horseradish Mashed Potatoes, Brussel Sprouts and Thyme Demi

Raspberry Chocolate Mousse, Berry Coulis
83.00 Per Guest

BRIDGEPORT

Tri-Colored Tortellini with Roasted Red Pepper Cream and Shaved Parmesan

Boston Bibb Lettuce and Frisee with Shaved Bermuda Onions, Organic Teardrop Tomatoes, Dried Cherries and Cabernet Vinaigrette

Grilled Berkshire Pork Chop with Sweet Potato Hash and Roasted Pear Compote

Red Velvet Cake with Spiced Whipped Cream
87.00 Per Guest

COS COB

Artichoke Bisque with Chive Oil

Satur Farms Winter Mix with Shaved Fennel, Mandarin Oranges, Toasted Almonds and Roasted Shallot Vinaigrette

Murray's All Natural Chicken Breast stuffed with Local Spinach and Mushrooms, Wild Rice Pilaf, Buttered Green Beans and Rosemary Demi

Raspberry Cheesecake with Caramel Sauce
85.00 Per Guest

FAIRFIELD COUNTY

Gnocchi with Crispy Prosciutto, Tomato-Basil Cream and Pecorino

Baby Greens with Coach Farms Goat Cheese, Sundried Cranberries, Spiced Pecans, Port Vinaigrette

All Natural Pan-Seared Salmon with Herbed Risotto, Tomato Ragout and Haricot Verts

Tiramisu with Almond Biscotti
90.00 Per Guest

PLATED DINNERS

DARIEN

Shrimp Cocktail with Avocado, Tomato, Onion,
Cucumber and Lime

Young Romaine Hearts, Shaved Reggiano Cheese and
Focaccia Crouton, Grape Tomatoes, Caesar Dressing

Lemon Pepper Dusted Halibut, Celery Root Puree, Broccolini,
Heirloom Tomato Relish

Warm Apple Tart, Creme Anglaise
92.00 Per Guest

Our Chef Recommends OLD GREENWICH

Seared Sea Scallops on Saffron Risotto, White Truffle Oil

Local Mesclun Greens with Roasted Grapes, Spicy Walnuts,
Pancetta, Blue Cheese, Avocado Ranch Dressing

Seared Beef Filet, Dauphinoise Potatoes, Balsamic Cipollini
Onion and Sweet Drop Relish, Winter Vegetables and
Rosemary Demi

Chocolate Ganache Cake with Whipped Cream and Fresh
Berries
100.00 Per Guest

WESTPORT

Corn and Crab Chowder

Baby Spinach with Mache and Frisee,
Artichoke Goat Cheese Fritters, Crostini with Fig Jam, Toasted
Almonds and White Balsamic Dressing

Grilled All Natural New York Strip, Crispy Fingerling Potatoes,
Asparagus and Baby Carrot, Brandy-Dijon Peppercorn Cream

New York Cheesecake with Berry Compote
95.00 Per Guest

DINNER BUFFET

BRAISED

Beef and Barley Soup

Arugula and Roasted Beets with Caramelized Walnuts, Goat Cheese and Sherry Vinaigrette

Local Sustainable Fish with Roasted Pear Chutney

Red Wine Braised Beef Short Ribs with Bacon, Mushrooms and Cipollini Onions

Roasted Fall Vegetables
Sweet Potato Puree

Assorted Mini Tarts and Pastries

Coffee, Decaffeinated Coffee and Tazo Tea Selection
92.00 Per Guest

SOUTHWEST

Tortilla Chips with Guacamole, Fire Roasted Salsa and Salsa Verde

Southwest Caesar Salad with Roasted Corn, Black Beans, Tomatoes, Cornbread Croutons, and Chipotle Dressing

Jicama and Black Bean Salad with Cilantro and Cumin

Rock Shrimp Salad with Tomato, Onion, Avocado, Lime and Cilantro

Chimichurri Marinated Churrasco Carved to Order with: Warm Flour Tortillas, Cheddar Cheese, Cotija Cheese, Shredded Lettuce, Sour Cream, Pico de Gallo, Salsa, Guacamole and Lime Wedges

Achiote Marinated Chicken Breast with a Jalapeno-Fruit Relish

Cheese Enchiladas
Spanish Rice
Chili Dusted Roasted Vegetables

Caramel Flan, Tequila Lime Tart
Churros with Dark Chocolate

Coffee, Decaffeinated Coffee and Tazo Tea Selection
95.00 Per Guest

DINNER BUFFET

MEDITERRANEAN

Villager Salad of Iceberg Lettuce, Feta Cheese, Cucumber, Tomato, Olive, Sweet Pepper, Parmesan and Red Wine Vinaigrette

Tabbouleh Salad with Parsley and Tomatoes

Hummus with Pita Chips
Mediterranean Olives

Cabernet Marinated Grilled Flank Steak with Sauteed Bermuda Onions

Seared Chicken Breast with Prosciutto and Sage Demi Glaze

Seafood Paella with Saffron Rice, Clams, Mussels, Shrimp, Chorizo, Peppers and Onions

Israeli Cous Cous Pilaf
Sauteed Green Beans and Broccolini with Roasted Red Peppers

Baklava
Mascarpone Cheesecake
Amaretto Cookies

Coffee, Decaffeinated Coffee and Tazo Tea Selection
95.00 Per Guest

ITALIAN

Iceberg & Romaine Lettuce, Tomato, Chick Peas, Onion, Salami, Provolone and Parmesan Cheeses
Herbed Italian Vinaigrette

Tomato Caprese with Basil and Aged Balsamic

Rotini Pasta Salad with Fennel, Olives and Onion with a Creamy Pesto Dressing

Chicken Marsala with Wild Mushrooms

Sweet Italian Sausage with Onions and Peppers

Seared Salmon Picatta with Capers, Tomato and Lemon

Pasta Primavera with Seasonal Vegetables, Basil and White Wine

Eggplant Rotini with Marinara

Ricotta Cheesecake
Chocolate Panna Cotta

Coffee, Decaffeinated Coffee and Tazo Tea Selection

97.00 Per Guest

DINNER BUFFET

GREENWICH CLAMBAKE

New England Clam Chowder with Oyster Crackers

Grilled Asparagus with Blue Cheese Crumbles and Roasted Red Peppers

Display of Chilled Shrimp Served with Cocktail Sauce, Horseradish, Tabasco and Lemons (3 pieces per guest)

Crisp Romaine with Shredded Carrots, Cucumber, Tomato, Black Peppercorn Dressing

Red Bliss Potato Salad with Bacon Cheddar and Scallions

Grilled New York Strip with Local Mushroom and Onion Ragout
Barbecued All Natural Chicken Breast
Fresh Lobster Tails with Clarified Butter

White Wine Poached Littleneck Clams and Prince Edwards Island Mussels

Boiled Petite Potatoes, Herbed Butter
Grilled Corn on the Cob

Mini Apple and Cherry Cobblers
Individual Strawberry Shortcakes

Coffee, Decaffeinated Coffee and Tazo Tea Selection
115.00 Per Guest

ALTERNATIVE OPTIONS

LUNCH

Monday
Wild Mushroom Ravioli with Crumbled Local Goat Cheese and Diced Tomatoes in Olive Oil

Tuesday
Mediterranean Ratatouille Pouch, Roasted Red Pepper Coulis and Herb Salad

Wednesday
Tabbouleh, Baby Eggplant and Tomato Ragout

Thursday
Herbed Risotto with Heirloom Baby Carrots and Oyster Mushrooms

Friday
Pesto Angel Hair with Grilled Portabello Mushroom and Toasted Pinenuts

Saturday
Butternut Squash and Sage Ravioli with Roasted Fennel Cream and Baby Arugula

Sunday
Buck Wheat Noodles with Wild Mushrooms, Baby Bok Choy and Extra Virgin Olive Oil

DINNER

Monday
Orange Couscous with Mediterranean Vegetables, Sumac, Cilantro and Lemon Oil

Tuesday
Wheat Berry and Root Vegetable Risotto, Seared Grape Tomatoes and Spicy Arugula

Wednesday
Steamed Vegetable Dumplings with Wok Vegetables, Ginger Soy Broth

Thursday
Escarole and Tomato Confit

Friday
White Truffle Potato Pierogies with Scallion Puree and Shaved Parmesan Cheese

Saturday
Orecchiette Pasta with Caramelized Onions and Grilled Zucchini

Sunday
Mediterranean Couscous with Roasted Tomatoes and Arugula

ALTERNATIVE OPTIONS

VEGAN

Lunch

Chickpeas, Lentils and Winter Vegetables in a Tomato- Root Vegetable Broth

Dinner

Vegetable Pyramid with Coconut Curry Sauce

GLUTEN-FREE

Lunch

Local Harvest Pastured Chicken Breast, Grilled Asparagus and Wild Mushroom Sauce

Dinner

Daily Market Fish Selection with Potato Puree, Artichokes, Rosemary Chive Butter

SIGNATURE WINE SERIES

FALL/WINTER WINE SPECIAL FEATURES

Cooler days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables are the inspiration for our menu. The flavors of autumn pair perfectly with our featured wines from William Hill.

William Hill Central Coast Chardonnay and Cabernet Sauvignon exhibit signature winemaking style from Napa while showcasing the vineyards of California's Central Coast regions. This collection marks a journey of discovery through Napa, Sonoma, Mendocino, Lake and Monterey counties, where hillside and mountaintop vineyards are shaped by the maritime influence of the Pacific Ocean

WILLIAM HILL, CHARDONNAY, CENTRAL COAST, CALIFORNIA 52.00

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.

WILLIAM HILL, CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA 52.00

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

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

PINOT GRIGIO, VENETO, ITALY 45.00

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

CHARDONNAY, CALIFORNIA 43.00

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

PINOT NOIR, CALIFORNIA 46.00

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

MERLOT, CALIFORNIA 45.00

Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

CABERNET SAUVIGNON, CALIFORNIA 46.00

Subtle hints of oak and spice married with lively tannins.

RED AND WHITE WINES

RED WINES

SEVEN FALLS, MERLOT 69.00

Wahluke Slope, Washington

Dark fruit character, good structure, and a rich, silky mouth-feel. The softer tannins allow this wine to enhance, not mask, the flavors of milder foods. Pair with smoked meats or fish and pastas with tomato-based sauces.

RODNEY STRONG, CABERNET SAUVIGNON 69.00

Sonoma Country, California

Bold fruit flavors centered on red plum and boysenberry. Enjoy with roasted and grilled meats and flavorful hard cheeses.

WILLIAM HILL, CABERNET SAUVIGNON 48.00

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.

PASCUAL TOSO, MALBEC 62.00

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.

WHITE WINES

WILLIAM HILL, CHARDONNAY 49.00

Central Coast, California

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.

PASCUAL TOSO, BRUT SPARKLING 46.00

Mendoza, Argentina

Clear bright with greenish colors reflecting on its overall yellow appearance. Brut is pleasant, fresh and velvety in the mouth, this drinks so easily.

VILLA SANDI, PROSECCO DOC BRUT II FRESCO 57.00

Treviso, Italy

Aromas of ripe golden apples, acacia, and honeysuckle; an excellent aperitif to accompany savory hors' d'oeuvres. Ideal with steamed shellfish.

RED AND WHITE WINES

WHITE WINES

THE SEEKER, PINOT GRIGIO 52.00

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.

MURPHY-GOODE, THE FUME 52.00

Sauvignon Blanc. North Coast, California

Bright citrus and lush tropical fruit aromas with flavors of white peach and honeydew. This easy drinking Sauvignon Blanc pairs well with shellfish and poultry.

ROBERT MONDAVI PRIVATE SELECTION 50.00

Chardonnay, Central Coast, California

Fresh and juicy with bright golden apple and pineapple. This Chardonnay pairs exceptionally well with rich seafood, poultry and pork dishes.

HAND CRAFTED COCKTAILS

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.

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.

CITY PARK SWIZZLE 17.50

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

SWEET ARNOLD 17.50

Bacardi Superior rum and raspberry puree with iced tea and lemonade

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 14.00

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

SAGE MARGARITA 14.00

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

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.

ISLAND SPLASH 17.50

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

MOCKINGBIRD GINGER 17.50

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

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	27.00
SECOND HOUR	19.00
EACH ADDITIONAL HOUR	15.00

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	15.75
DOMESTIC BEER	11.75
PREMIUM AND IMPORTED BEER	12.50
CANVAS RED & WHITE WINE SELECTIONS	14.25
DELOACH CHARDONNAY & COLUMBIA CREST CABERNET SAUVIGNON WINE SELECTIONS	15.50
MINERAL WATER/JUICES	6.25
SOFT DRINKS	5.75
CORDIALS	16.50
CHAMPAGNE	14.25

BAR PACKAGES

SIGNATURE CASH BAR

Drink Pricing for Cash Bars includes CT State Sales Tax & Service Charge.

SIGNATURE COCKTAILS	17.50
DOMESTIC BEER	12.50
PREMIUM AND IMPORTED BEER	13.50
CANVAS RED & WHITE WINE SELECTIONS	16.50
DELOACH CHARDONNAY & COLUMBIA CREST CABERNET SAUVIGNON WINE SELECTIONS	17.50
MINERAL WATER/JUICES	7.50
SOFT DRINKS	7.00
CORDIALS	18.75
CHAMPAGNE (BY THE GLASS)	16.50

LABOR CHARGES

BARTENDERS OR WAITERS, EACH (UP TO FOUR HOURS)	150.00
CASHIERS, EACH (UP TO THREE HOURS)	125.00