

savor



Catering Menus • Last Updated June 2007



GRAND HYATT DENVER

1750 Welton Street, Denver, Colorado 80202

Phone: 303 603 4050 • Fax: 303 603 4074 • granddenver.hyatt.com

breakfast buffets

All Breakfast Buffets include Starbucks® Coffee, Tazo® Tea Selection, Soy Milk and Flavored Syrups



BREAKFAST BUFFET #1

28.00 per guest

Selection of Chilled Juices

Sliced Fresh Melon

Assorted Cereals with Dried Fruit and Nuts

Fluffy Scrambled Eggs

Crisp Bacon and Pork Sausage

Hyatt Signature Breakfast Potatoes

Selection of Freshly Made Bakeries

Sweet Butter, Jam and Preserves



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breakfast buffets

All Breakfast Buffets include Starbucks® Coffee, Tazo® Tea Selection, Soy Milk and Flavored Syrups



BREAKFAST BUFFET #2

31.00 per guest

Selection of Chilled Juices
House Made Granola topped with Pistachios and Almonds
Plain Yogurt accompanied by Fresh Fruit Compote
Apple and Mascarpone Stuffed Cinnamon French Toast
Fluffy Scrambled Eggs
Smoked Bacon and Turkey Sausage
Roasted Fingerling Potatoes tossed with Caramelized Onions
Assorted Muffins, Croissants and Breakfast Breads
Sweet Butter, Jam and Preserves

BREAKFAST BUFFET #3

32.00 per guest

Selection of Chilled Juices
Freshly Sliced Fruit
Low Fat and Non Fat Yogurt
Granola with Dried Fruit and Nuts
Denver Scramble with Ham, Peppers, Onions and Cheddar
Freshly Scrambled Eggs
Crisp Bacon and Local Chicken Apple Sausage
Herb Roasted Breakfast Potatoes
Seasonal Coffee Cakes and Breakfast Breads
Sweet Butter, Jam and Preserves



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continental breakfasts

All Continental Breakfasts include Starbucks® Coffee, Tazo® Tea Selection, Soy Milk and Flavored Syrups



CONTINENTAL BREAKFAST #1

19.00 per guest

Selection of Chilled Juices

Fresh Seasonal Fruit

Chef's Selection of Freshly Made Bakeries

Sweet Butter, Jams and Preserves

CONTINENTAL BREAKFAST #2

24.00 per guest

Selection of Chilled Juices

Freshly Sliced Seasonal Melon and Fruit

Signature Cereal Station with Dried Fruit and Nuts

Berry Almond Croustade

House Made Muffins and Butter Croissants

Sweet Butter, Jams and Preserves

EURO STYLE BREAKFAST

27.00 per guest

Selection of Chilled Juices

Freshly Sliced Seasonal Fruit and Berries

Fruit Yogurt and Granola Parfaits

Sliced Deli Meats and International Cheese Display

Fresh Hard Boiled Eggs

Smoked Salmon served with Bagels, Cream Cheese, Onions, Capers and Chopped Eggs

Assorted Muffins, Croissants and Breakfast Breads

Sweet Butter, Jams and Preserves



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enhancements

ENHANCEMENTS

Oatmeal Bar 6.00 per guest

Steel Cut Oats topped with Choice of Fruit, Nuts and Spices.
Selection includes Sliced Almonds, Walnuts, Pistachios, Dried Apricots, Apples, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Nutmeg and Ginger

Build Your Own Granola 6.00 per guest

Enhance our Chef's Granola with Coconut, Pistachios, Sliced Almonds, Fresh Berries, Dried Pineapple, Dried Cherries, Honey and Yogurt

Breakfast Croissant Sandwich 6.00 per guest

Flaky Croissant layered with Scrambled Eggs, Shaved Grilled Ham and Havarti, served with Choice of Sausage or Ham

Omelet Station* 8.00 per guest

Our Chef will prepare Omelets using Fresh Eggs, Egg Whites and Egg Beaters®, filled with Choice of Assorted Breakfast Meats, Cheeses and Vegetables

Breakfast Burritos 6.00 per guest

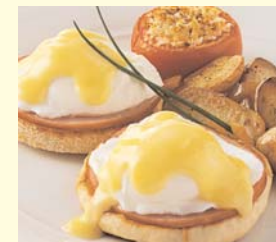
Warm Flour Tortillas stuffed with Scrambled Eggs, Chorizo, Sharp Cheddar and Pico de Gallo



*Enhancement Station requires one Chef per 50 guests; \$100 per Chef, plus tax
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plated breakfast

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



SOUTHWEST EGGS BENEDICT 24.00 per guest

Scrambled Eggs layered with Chorizo, Fresh Tomatoes and Chipotle-Mornay Sauce, served with Signature Breakfast Potatoes and Fresh Fruit

THE ALL AMERICAN BREAKFAST 23.00 per guest

Freshly Scrambled Eggs served with Choice of Smoked Bacon or Country Style Sausage, Signature Breakfast Potatoes, Roasted Tomatoes and Asparagus

DENVER OMELET 24.00 per guest

Farm Fresh Eggs folded with Ham, Green Peppers, Onions, Mushrooms and Cheddar, served with Crisp Bacon, Signature Breakfast Potatoes and Fresh Fruit

FRENCH TOAST 20.00 per guest

Thickly Sliced Toast topped with Maple Syrup and Fresh Berries, served with Choice of Crisp Bacon, Sausage or Ham



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a la carte



COFFEE BREAK SOLUTIONS

Starbucks® Coffee, House Blend-Regular, Decaffeinated Coffee and Tazo® Teas	60.00 per gallon
Assorted Bottled Bolthouse® Organic Juices	5.50 each
Regular, Diet and Decaffeinated Pepsi® Soft Drinks, Still and Sparkling Waters	4.00 each
Chilled Orange, Tomato, Grapefruit and Cranberry Juices	16.00 per quart
Assorted Bottled Juices, Ice Tea and Lemonade	4.50 each
Energy Drinks SoBe,® Go-Fast® and Red Bull®	4.00 each
Naked® Smoothies “Mango Tango” and Vita-C	5.00 each
Fresh Fruit Smoothies* Strawberry-Banana and Mango-Pineapple	5.00 per guest



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MORNING SUGGESTIONS

Muffins, Croissants and Danish	40.00 per dozen
Assorted Fresh Bagels with Cream Cheese	40.00 per dozen
Assorted Breakfast Breads	38.00 per dozen
House Made Coffee Cakes	38.00 per dozen
Assorted Fruit Yogurt	4.00 each
Warm Cinnamon Rolls	42.00 per dozen
Lamar's Donuts	36.00 per dozen



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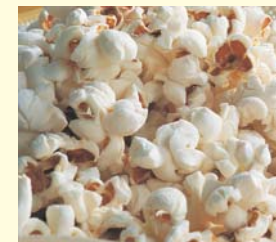
AFTERNOON TREATS

Jumbo Home Style Cookies Chocolate Chunk, Peanut Butter and Oatmeal garnished with Biscotti and Coconut Macaroons	40.00 per dozen
Chocolate Brownies, Pecan Bars and Lemon Bars	40.00 per dozen
Freshly Sliced Fruit	8.00 per guest
Whole Fresh Fruit	2.50 per piece
Tri-Colored Tortilla Chips with Salsa and Ranch Dip	5.00 per guest
Energy and Granola Bars	3.50 each
Ice Cream Bars	6.00 each
Warm Soft Pretzels with Mustard	38.00 per dozen
Assorted Miniature Cheesecake Bites	25.00 per dozen



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themed breaks



BUILD YOUR OWN TRAIL MIX

14.00 per guest

Create Custom Trail Mix with Assorted Nuts, Candies and Fruit
Walnuts, Pecans, Almonds, Pistachios and Macadamia Nuts
White Chocolate Bits, Milk Chocolate Chips and M&M's®
Raisins, Dried Cherries, Apricots, Papaya and Pineapple

Coffee Presentation with Flavored Syrups

Bottled Water

SNACK TIME

12.00 per guest

Jars of Old Time Candy

Fresh Popcorn

Chocolate Dipped Apple Wedges topped with Nuts and Caramel

Root Beer, Orange and Regular Sodas

Coffee Presentation with Flavored Syrups

Bottled Water

BALL PARK BREAK

12.00 per guest

Roasted Shell Peanuts

Warm Soft Pretzels with Assorted Mustards

Freshly Popped Buttered Popcorn

Tortilla Chips and Nacho Cheese with Jalapeños and Salsa

Miniature Hot Dogs en Croûte

Assorted Miniature Candy Bars

BOULDER ENERGY BREAK

12.00 per guest

Raw Vegetable Display with Ranch Dipping Sauce

Individual Fruit Salad with Honey-Yogurt Sauce

Terra® Chips and Assorted Dried Fruit

Granola, Balance®, Zone® and Clif® Bars

Go-Fast®, Red Bull® and Izze® Sodas



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CHOCOLATE LOVERS

15.00 per guest

Dark Chocolate Fudge Brownies
Crunchy Chocolate Petit Fours
Cheesecake Squares
Fresh Fruits served in Orange-White Chocolate Fondue
Starbucks® Frappuccino
Coffee Presentation with Chocolate Shavings and Flavored Syrups
Bottled Water

HEALTHY BREAK

14.00 per guest

Bagel Chips with Sun Dried Tomato Hummus
Crisp Vegetables served with Spinach Dip
Whole and Freshly Sliced Fruit
Bowls of Dried Fruit and Nuts
Individual Bottled Juices and Smoothies
Coffee Presentation with Flavored Syrups
Bottled Water



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lunch

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LUNCH #1

30.00 per guest

Caesar Salad with Crisp Romaine Leaves and Garlic Croutons

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

Tiramisu

LUNCH #2

35.00 per guest

Mushroom and Thyme Chowder

Apple and Fennel Stuffed Chicken Breast served over Roasted Carrots
and Shallot Demi Glace

Three Berry Tart

LUNCH #3

39.00 per guest

Caprese Salad of Vine Ripened Tomatoes, Sliced Mozzarella
and Young Arugula, Basil-Balsamic Vinaigrette

Espresso Rubbed Sliced Tenderloin, Asiago Mashed Potatoes,
Fresh Asparagus and Barolo Sauce

Crème Brûlée

LUNCH #4

35.00 per guest

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

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

Lemon Tartlet



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LUNCH #5

29.00 per guest

Vegetable and Tortellini Soup

Chicken Caesar Salad

Espresso Mousse Cake with Marsala Strawberries

LUNCH #6

34.00 per guest

Wedge of Crisp Iceberg with Roma Tomatoes and Blue Cheese,
Creamy Ranch Dressing

Tender Top Sirloin Slices in Cabernet Glaze with
Braised Button Mushrooms, Chive Mashed Potatoes and
Fresh Seasonal Vegetables

Praline Cheesecake

LUNCH #7

31.00 per guest

Roasted Tomato Soup

Wrap Combo Platter with Honey Ham and Smoked Cheddar paired with
Smoked Turkey and Creamy Havarti, served with Yukon Gold Potato Salad
and a Dill Pickle Spear

Chocolate Raspberry Trifle

LUNCH #8

34.00 per guest

Marinated Button Mushrooms over Field Greens, Sherry Vinaigrette

Rocky Mountain Trout with Parsley-Almond Citrus Melt, Wild Rice Pilaf
and Fresh Seasonal Vegetables

Individual Chocolate Cake



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lunch buffets



PACIFIC RIM

36.00 per guest

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

Enhance your Buffet by adding Platters of Sushi
and California Rolls served with Wasabi
and Pickled Ginger

4.00 per guest

(1½ pieces per guest)



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lunch buffets



NEW YORK DELI

36.00 per guest

Chef's Soup du Jour

Romaine Caesar Salad with Garlic Crostini

Asparagus Salad with Roasted Tomatoes,

Grilled Mushrooms and Rosemary

Potato Salad tossed with Chipotle Mustard Dressing

THE BUTCHER'S FARE

Tuna Salad

Garlic Seared Roast Beef

Honey Glazed Smoked Ham

Roasted Turkey Breast

Emmenthal Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentation

Potato Chips

New York Black and White Cookies

Carrot Cake topped with Caramel Walnuts

ENHANCEMENTS

Enhance your Deli with one of these specialties!

Hand Carved Warm Herb Roasted Turkey Breast 4.00 per guest

Hand Carved Honey-BBQ Beef Brisket 4.00 per guest

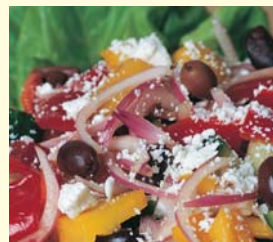
Hand Carved Pepper Crusted Roast Beef 4.00 per guest

Grilled Marinated Chicken Breast 4.00 per guest



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NUEVO LATINO

36.00 per guest

Shrimp and Avocado Salad
Jicama and Cilantro Salad with Mango
Freshly Cooked Tortilla Chips and Warm 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

MEDITERRANEAN

38.00 per guest

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
Mediterranean Couscous
Seafood Paella with Mussels, Calamari and Shrimp
Penne tossed with Broccoli, Roasted Tomatoes and Herb Sauce
Mascarpone Cheesecake with Fresh Fruit
Amaretto Cookies



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lunch buffets



LITTLE ITALY BUFFET

36.00 per guest

Minestrone with Shaved Parmesan

Caesar Salad with Sun Dried Tomatoes, Asiago and Croutons

Fresh Mozzarella and Tomatoes in Basil, Cracked Pepper
and Organic Olive Oil

Marinated Artichokes, Mushrooms, Roasted Peppers
and Grilled Asparagus

Chicken Marsala

Orecchiette in Fresh Tomato Sauce

Pepperoni and Margherita Pizzas

Wild Mushroom Ravioli in Pesto Alfredo Sauce with Sun Dried Tomatoes

Warm Garlic Breadsticks

Tiramisu

Marsala Strawberries

SOUTHWEST BUFFET

36.00 per guest

Pork-Green Chili Stew

Grilled Chayote Squash over Napa Cabbage Slaw

Chopped Salad, Chili Vinaigrette and Chipotle Ranch Dressings

Black Bean and Corn Salad with Spicy Shrimp

Beef and Bean Chimichangas

Smoked Chicken and Roasted Pepper Quesadillas

Cilantro-Lime Rice

Baked Calabasita Vegetables

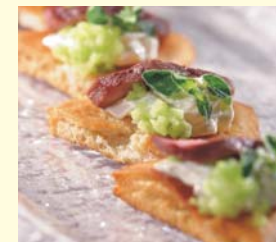
Cinnamon Glazed Fresh Fruit and Berries

Cocoa-Kahlúa Bread Pudding



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lunch buffets



HOT SANDWICH BUFFET

40.00 per guest

Chef's Soup du Jour

Mixed Field Greens with Grilled Pears, Feta, Dried Cranberries
and Toasted Almonds, Balsamic Vinaigrette

Marinated Garden Vegetables

Pasta and Potato Salads

Hot Sandwiches (Choose Three)

Maryland Blue Crab Cake on Challah Bun

Traditional Reuben

French Brie and Grilled Chicken on Baguette

Turkey and Havarti on Wheatberry

New York Pastrami and Provolone on Marbled Rye

Tomatoes, Fresh Mozzarella and Pesto on Focaccia

Napoleon Bites

Miniature Éclairs

Seasonal Fruit Tartlets



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presentation stations



COLD STATIONS

Grand Seafood Display 475.00 per display

Jumbo Shrimp, Oysters on the Half Shell and Crab Claws served with Cocktail Sauce, Lemon Wedges and Assorted Hot Sauces

(100 pieces per display)

Sushi Station 450.00 per display

Selection of California Rolls paired with Nigiri Salmon, Shrimp and Tuna served with Soy Sauce, Pickled Ginger and Wasabi

(100 pieces per display)

Crudit  Display 7.00 per guest

Selection of Garden Vegetables with Garlic-Spinach, Onion and Hummus Dips served with Lavosh, Breads and Bagel Chips

International Cheese Display 8.50 per guest

Artisan Cheeses served with Bread Sticks and Lavosh accompanied by Fruit Chutney, Flavored Honey, Candied Nuts and Dried Fruit

Antipasto Display 375.00 per display

Fresh Mozzarella with Hearts of Palm, Prosciutto, Soppressa, Salami, Capicola, Peppers, Olives, Artichoke Hearts and Italian Farm and Kalamata Breads

(serves 40)

Gourmet Dips 10.00 per guest

Warm Spinach Dip and Asiago-Artichoke Dip served with Tri-Colored Tortilla Chips, Vegetable Chips and Wedges of Hearty Breads



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presentation stations



HOT STATIONS

Pasta Station* 11.00 per guest

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

Whole Wheat Pasta with Herbs and Fresh Tomato Sauce

Spinach Ravioli with Roasted Mushrooms and Puttanesca Sauce

Orecchiette with Spicy Shrimp, Fresh Leeks and Roasted Pepper Sauce

Mac 'n Cheese Three Ways* 14.00 per guest

Freshly Cooked Gourmet "Mac 'n Cheese." Lobster Ditalini,
Veal Cavatappi and Truffle Conchiglie



*Station requires Attendant; \$100 per Attendant, plus tax. Prices based on 1½ Hours of service

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presentation stations

Surf & Turf Taco Station*

12.00 per guest

Warm Flour Tortillas stuffed with Carnitas and Roasted Mahi Mahi and topped with Pico de Gallo, Salsa, Napa Cabbage Slaw, Shredded Cheese, Sliced Jalapeños and Sour Cream

Crab Cakes*

14.00 per guest

Maryland Jumbo Lump Crab Cake served with a Lemon-Caper Rémoulade and Chipotle Aioli
(based on 2 pieces per guest)

Sweet Fondue Station*

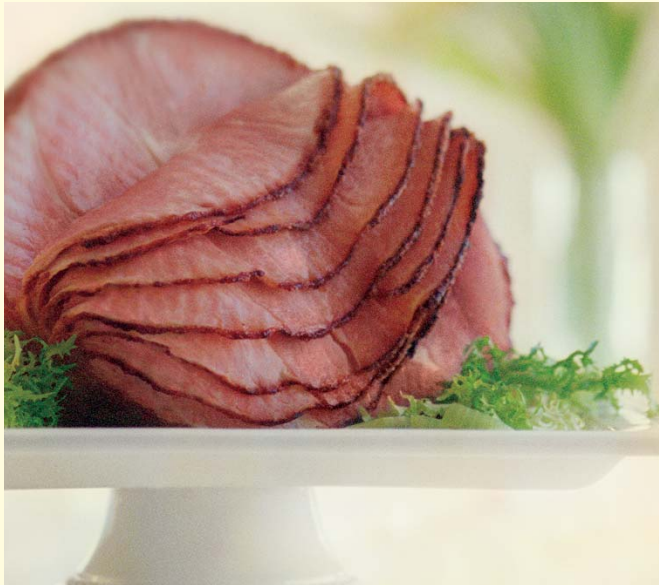
9.00 per guest

Milk Chocolate and Chocolate-Raspberry Fondues with Whole Strawberries, Cubed Fruit, Pound Cake, Marshmallows and Pretzel Rods



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carving stations



WHOLE APPLE AND FENNEL ROASTED
TURKEY BREAST* 300.00 (serves 30)

Gourmet Mustards and Herbed Mayonnaise

Pecan-Cranberry Relish

Petite Rolls

OVEN ROASTED BEEF TENDERLOIN* 425.00 (serves 30)

Horseradish

Whole Grain and Dijon Mustards

Cocktail Rolls

HERB AND MUSTARD
CRUSTED STRIP LOIN* 425.00 (serves 50)

Crimini Mushroom Ragout

Soft Miniature Rolls



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STEAMSHIP ROUND OF BEEF*

675.00 (serves 125)

Horseradish Cream, Grain Mustard and
Peppered Mayonnaise

Petite Rolls

MAPLE ROASTED HAM*

300.00 (serves 60)

Sweet Mustard and Pineapple Chutney

Miniature Biscuits

COLORADO LEG OF LAMB*

325.00 (serves 30)

Mint Basil Pesto

Assorted Rolls

PEPPER CRUSTED

425.00 (serves 30)

SEARED AHI TUNA LOIN*

Wasabi Mayonnaise and Pickled Ginger

Sesame Rolls



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hors d'oeuvres



COLD

Antipasto Skewer	4.00 each
Grilled Shrimp BLT with Smoked Bacon and Tarragon Aioli	4.50 each
Triple Cream Brie Filled Strawberry	4.50 each
Ceviche Spoon	4.50 each
Raspberry and Brie Tartlet	4.50 each
Blue Cheese Filled Black Figs with Sugared Pecans	4.00 each
Tiny Tomato Caprese with Organic Olive Oil and Micro Basil	4.00 each
Charred Lamb with Cucumber Sauce on Cumin Pita with Oregano	4.50 each
Smoked Chicken with Mango Marmalade on Smoked Jack Crostini	4.00 each
Blackened Chicken Wonton Cup	4.00 each
California Rolls	4.00 each
Open Faced Smoked Salmon and Asparagus Tea Sandwich	4.50 each
Snow Peas with Sun Dried Tomatoes and Goat Cheese	4.00 each
Seared Ahi Tuna on Wonton Crisp with Avocado-Mango Salsa	4.50 each



50 Piece Minimum per Selection

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hors d'oeuvres



HOT

Skewered Flat Iron Steak with Tomatillo Salsa	4.50 each
Pepper and Crab Stuffed Jumbo Mushrooms	4.50 each
Tandoori Chicken Skewers with Cucumber Raita and Garam Masala	4.50 each
Southwestern Chicken Egg Rolls	4.50 each
Spinach Spanakopita with Citrus Sauce	4.00 each
Petite Onion Tart with Gruyère and Chives	4.00 each
Spicy Beef Satay with Peanut Sauce	4.50 each
Duck and Apricot Wonton	4.50 each
Virginia Bacon Wrapped Scallops with Balsamic Glaze	4.50 each
Thai Chicken Satay with Chili Sauce	4.50 each
Coconut Shrimp with Passion Fruit Horseradish Dip	4.50 each
Crab Cake with Spicy Lime-Dijon Sauce	4.50 each



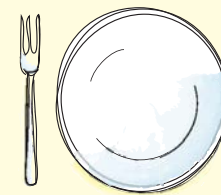
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personal preference menu

- Guests choose their own entrée in a banquet setting.
- Better than the standard dual-entrée option, more elegant than a casual buffet.
- We feature four-course meals with a choice of four entrées. The planner chooses the appetizer and salad in advance.
- A custom printed menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' orders as they are seated.
- Your guests enjoy the sumptuous meal and are treated to a trio of desserts which has been pre-selected by our chef.
- An option designed to satisfy individual tastes and preferences.



PERSONAL PREFERENCE

your choice in fine dining



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personal preference menu



PERSONAL PREFERENCE

your choice in fine dining

PLANNER'S CHOICE APPETIZER

Chef's Selection of Soup du Jour
Grilled Lamb Chop on a Bed of Couscous
Maryland Crab Cake
Tri-Colored Tortellini with Fresh Pesto

PLANNER'S CHOICE SALAD

Bibb and Endive Salad with Asian Pear, Sun Dried Cherries and Walnuts
Classic Caesar Salad with Garlic Herbed Croutons
Baby Spinach and Curly Endive Salad with Hearts of Palm
and Citrus Fruits



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PLANNER'S CHOICE ENTRÉES

*Planner selects three entrees for guests to choose from at the event.
A vegetarian option will also be provided the evening of the event.*

Slow Roasted Beef Short Ribs

Grilled Filet Mignon with Shallot Demi Glace

Pan Seared Chicken Breast stuffed with Apple and Fennel

Herb Crusted Chicken Breast with Exotic Mushroom Stuffing

Oven Roasted Halibut topped with Onion Crisps

Grilled Salmon with Bordelaise and Beurre Blance Sauce

PLANNER'S DESSERT

Dessert Sampler

Our Chef will create a sampler plate for each guest to enjoy

*Dinners will include an Assortment of Breads, Starbucks® Coffee
and Tazo® Tea*

\$75.00 per guest



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dinner

All Dinners include an assortment of Breads, Starbucks® Coffee and Tazo® Teas



DINNER #1

58.00 per guest

Chef's Soup du Jour

Garden Greens with Goat Cheese, Candied Walnuts and
Roasted Fruit, Raspberry Vinaigrette

Filet Mignon served with Demi Glace, Mushroom Compote
and Pommes à la Dauphinoise

Double Chocolate Mousse with Raspberries

Suggested Wine Pairing: Spellbound, Petite Sirah, California

DINNER #2

53.00 per guest

Fresh Jumbo Crab Cake served over Pepper Relish

Three Endive Salad with Almonds, Orange-Mustard Vinaigrette

Herb Crusted Chicken Breast with Mushroom Polenta

Mocha-Toffee Parfait

Suggested Wine Pairing: I'M, Isabel Mondavi, Chardonnay, California

DINNER #3

54.00 per guest

Sliced Mushroom Strudel with Feta and Red Pepper Coulis

Spicy Greens with Preserved Lemon and Parmesan,
Peppercorn Vinaigrette

Seared Salmon on Roasted Asparagus with Saffron Cream
and Mashed Potatoes

Almond Cake with Roasted Pineapple and Caramel

Suggested Wine Pairing: Clos du Bois, Pinot Grigio, California

DINNER #4

54.00 per guest

Baked Potato Soup with Applewood Bacon

Tender Bibb Lettuce with Lemon-Thyme Vinaigrette

Cornbread and Pecan Stuffed Trout with Maple Chili Glaze
and Roasted Corn and Green Bean Confit

Sweet Potato Cheesecake with Chocolate Biscotti

Suggested Wine Pairing: Chalone, Chardonnay, California



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dinner

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DINNER #5

65.00 per guest

Lobster Bisque

Bibb Lettuce with Kalamata Olives, Feta and Roasted Tomatoes,
Greek Oregano Dressing

Tenderloin Medallion with Shallot Demi Glace paired with
Maryland Jumbo Lump Crab Cake, Yukon Garlic Mashed Potatoes
and Fresh Asparagus

Flourless Chocolate Cake with Baileys Scented Whipped Cream

Suggested Wine Pairing: Sterling, Vintner's Collection
Cabernet Sauvignon, California

DINNER #6

53.00 per guest

Shrimp Cioppino with Saffron Rice

Mushroom Confit Salad with Composed Greens and Focaccia Crostini

Roasted Chicken with Feta and Sun Dried Tomatoes in
Champagne Sauce with Pesto Mashed Potatoes, Wilted Spinach
and Julienne Vegetables

Vanilla Crème Brûlée Tartlet

Suggested Wine Pairing: Benziger, Sauvignon Blanc, California

DINNER #7

56.00 per guest

Wild Mushroom Chowder with Thyme

Tossed Field Greens with Roasted Apples, Walnut Vinaigrette

Braised Boneless Short Ribs with Parsnip Purée, Broccolini
and Peppercorn Jus

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

Suggested Wine Pairing: Red Truck, Cabernet Sauvignon, California

DINNER #8

62.00 per guest

Roasted Tomato Soup with Herbed Crouton

Baby Red Romaine with Grilled Vegetables and Haystack Mountain
Goat Cheese, Lemon Vinaigrette

Petite Filet and Grilled Chicken, Sauteed Artichokes and Roasted Peppers
with Truffle Mashed Potatoes, Thyme Bordelaise and Crispy Fried Leeks

Vanilla Crème Brûlée with Chocolate Dipped Madelines

Suggested Wine Pairing: A by Acacia, Pinot Noir, California



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dinner buffets



PIKE'S PEAK DINNER BUFFET*

60.00 per guest

Butternut Squash Soup with Toasted Sunflower Seeds
Wild Field Greens with Pear Tomatoes and Savory Granola,
Lemon-Thyme Vinaigrette
Marinated Grilled Vegetables with Citrus Hummus
Colorado Sake and Soy Marinated Salmon with Wasabi Mashed Potatoes
Wilted Spinach and Wonton Crisps
Lightly Smoked Pork Loin with Creamy Barbeque Sauce,
Braised Leeks and Julienne Vegetables
Espresso Crusted Beef Medallions with Wild Mushroom Ragout
Cavatappi Pasta with Fresh Herbs and Brown Butter
Sun Dried Cherry and Apple Tartlets
Flourless Chocolate Cake with Amaretto Cream

FRONT RANGE DINNER BUFFET*

67.00 per guest

Lobster Bisque with Citrus Crème Fraîche
Baby Iceberg Salad with Blue Cheese, Applewood Bacon
and Tomatoes, Creamy Herb Dressing
International and Domestic Cheese Specialties
Pecan and Cornbread Stuffed Trout in Maple-Chili Glaze
with Asparagus and Root Vegetables
Roasted Garlic Infused Beef Strip Loin with
Horseradish-Grain Mustard Demi Glace
Mushroom and Smoked Cheddar Mashed Potatoes
Seared Chicken Breast with Roasted Tomato Chutney
and Sweet Potato Pancakes
Vanilla Crème Brûlée Tartlets
Assorted Cheesecake Bites



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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	28.00
Canvas by Michael Mondavi, Merlot, California	28.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	28.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain	26.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	88.00

BLUSH & LIGHT TO

MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	27.00
Clean Slate, Riesling, Germany	29.00
Fish Eye, Pinot Grigio, California	26.00
Danzante, Pinot Grigio, Italy	29.00
Clos du Bois, Pinot Grigio, Sonoma	35.00
Benziger Family Winery, Sauvignon Blanc, North Coast	33.00
Rock Rabbit, Sauvignon Blanc, Central Coast	32.00
Meridian Vineyards, Chardonnay, Santa Barbara	30.00
Robert Mondavi, Private Selection Chardonnay, California	31.00
I'M, Isabel Mondavi, Chardonnay, Sonoma	34.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	33.00
Chalone, Chardonnay, Monterey	33.00



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LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	31.00
A by Acacia, Pinot Noir, California	39.00
Spellbound, Petite Sirah, California	34.00
St. Francis Vineyards, Red, Sonoma	32.00
Concannon Selected Vineyards, Merlot, Central Coast	29.00
Blackstone, Merlot, Napa Valley	32.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	31.00
Red Truck, Cabernet Sauvignon, California	32.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	37.00
Wolf Blass, Shiraz, Australia	31.00
Ravenswood, Zinfandel, Napa Valley	31.00



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beverages



HOST SPONSORED BAR PER PERSON

(Minimum of 50 Guests Required for Package Bars)

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.

	Call Brands	Premium Brands
First Hour	13.00	15.00
Second Hour	8.00	10.00
Each Additional Hour	7.00	8.00

HOST SPONSORED BAR PER DRINK

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

	Call Brands	Premium Brands
Cocktails	5.75	6.50
Domestic Beer	4.50	4.50
Premium and Imported Beer	5.00	5.00
Select Wine	6.50	8.00
Mineral Water/Juices	3.00	3.00
Soft Drinks	3.00	3.00
Cordials	7.50	7.50
Champagne (by the glass)	6.50	6.50



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SPECIALTY DRINK STATIONS

MARTINI BAR

A View to Kill Martini	10.00
Vox Raspberry Vodka, Chambord, Cranberry Juice and Lemonade	
City Lights Martini	10.00
Belvedere Vodka, Godiva Liqueur and a Splash of Goldschlager	
Don't Let the Sun Go Down on Me Teq'ini	10.00
Tequila, Sloe Gin, Sweet & Sour, Fresh Lemon and Lime	

MARGARITA AND MOJITO BAR

The Grand Margarita	9.00
Don Julio Blanco Tequila, Grand Marnier, Fresh Lemon and Lime	
Watermelon Margarita	9.00
Don Julio Blanco Tequila, Smirnoff Watermelon Twist, Monin Watermelon, Fresh Lemon and Lime	
Mango Mojito	9.00
Parrot Bay Mango Rum, Fresh Mango, Mint Leaves, Soda Water Fresh Lemon and Lime	

CASH BARS

This Package includes a Full Bar Setup.

	Call Brands	Premium Brands
Cocktails	6.50	7.50
Domestic Beer	5.50	5.50
Premium and Imported Beer	6.00	6.00
Select Wine	7.00	8.50
Mineral Water/Juices	3.50	3.50
Soft Drinks	3.50	3.50
Cordials	8.00	8.00

LABOR CHARGES

Bartenders: \$125.00 each up to three (3) hours,
\$25.00 per each additional hour



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