

Birds of a feather flock together



Welcome your flock in style and bid a gracious farewell to out-of-town guests.
Complete packages available for a seamless weekend of celebration!

Welcome Reception

Butler-Passed Hors D'oeuvres

- Pecan Pork Tenderloin & Apricot Spice Chutney
 - Shrimp BLT with Smoked Bacon & Tarragon Aioli
 - Tiny Tomato Caprese with Organic Olive Oil & Basil
- Three Total Pieces per Person

Chef's Cheese Board

- Chef's Selection of Assorted Cheese
- Sliced French Bread, Crostini & Whole Grain Crisps
- Red Wine Dark Fruit Jam

\$22.00 per Person

Make it Heavy Hors D'oeuvres by Adding:

International Sliders

- Beef, Vermont Cheddar and Herb Mayonnaise
 - Crab Cakes, Micro Greens and Yellow Pepper Aioli
 - BBQ Pork, Chipotle and Salsa Verde
- House Made Potato Chips with Flavored Sea Salt

Build Your Own Mac & Cheese

- Chef's Homemade Mac & Cheese with: Roasted Mushrooms, Fried Leeks, Grilled Chicken, Smoked Bacon, Marinated Tomatoes, Parmesan & Bleu Cheese

\$29.00 per Person

Rehearsal Dinner

Italian Dinner Buffet

- Caesar Salad with Herb Croutons
- Fresh Bread Presentation
- Chicken Piccata
- Orzo Pasta, Sun Dried Tomato Pesto & Vegetables
- Penne Pasta Carbonara Style
- Eggplant Parmesan

Tiramisu

\$33.00 per Person

Sit and Be Served

- Italian Dinner Buffet Menu as a Plated Dinner with Your Choice of Entrée, Served with Salad & Dessert
- \$30.00 per Person

Rehearsal Dinner Bar

- Canvas Private Label Wine & Domestic Beer
 - Pepsi Soft Drinks
- \$12.75 per Person for 1.5 hours
(Minimum of 25 guests)

- Add an Additional Half Hour- \$2.75 per Person
- Add Premium Brand Cocktails - \$4.00 per Person

Farewell Breakfast

Hyatt Classic Continental

- Selection of Chilled Juices
- Fresh Seasonal Fruits
- Freshly Baked Muffins
- Hyatt Berry Almond Croustade
- Seattle's Best® Regular & Decaffeinated Coffee
- Tazo® Hot Tea

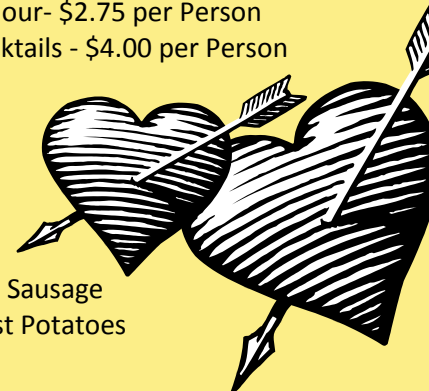
\$16.00 per Person

Hot Breakfast Upgrade

- Fluffy Scrambled Eggs
 - Crisp Bacon or Breakfast Sausage
 - Hyatt Signature Breakfast Potatoes
- \$8.00 per Person

Signature Drink

- Mimosa or Bloody Mary
- \$6.00 per Drink



Complimentary private or semi-private space for each meal in conjunction with a minimum of 20 guests.

Prices are subject to a 24% service charge and 7.75% sales tax.

Please contact a Hyatt Catering Manager for more information at 216-776-4465.