



HYATT CENTRIC ARLINGTON  
MEETING & EVENT MENUS



# Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$48 per guest.

## MONDAY

- Orange Juice and Cranberry Juice
- Steel Cut Oatmeal with Dried Apricots, Raisins and Brown Sugar
- Sliced Cantaloupe, Sliced Watermelon, Orange Segments, Whole Bananas, Whole Plums
- Assorted Croissants, Danish, and Muffins
- Cage Free Egg Whites with Baby Spinach and Exotic Mushrooms
- Coffee, Decaffeinated Coffee & Tazo Tea
- Cirtus Thyme Infused Water

**\$45** Per Guest

## WEDNESDAY

- Orange Juice and Pineapple Juice
- Sliced Honeydew, Halved Oranges, Whole Bananas, Red Delicious Apples
- Warm Farro Porridge with Roasted Pumpkin Seeds and Dried Cranberries
- Assorted Croissants, Danish, and Muffins
- Scrambled Eggs with Heirloom Tomatoes and Cheddar Cheese
- Coffee, Decaffeinated Coffee & Tazo Tea
- Cucumber and Lemon Infused Water

**\$45** Per Guest

## FRIDAY

- Orange Juice and Tomato Juice
- Sliced Watermelon, Cantaloupe, Whole Bananas and

## TUESDAY

- Orange Juice and Grapefruit Juice
- Sliced Pineapple, Seasonal Melon, Whole Bananas, Whole Plums
- Virginia Stone Ground Grits with Maryland Cheddar Cheese and Chives
- Assorted Croissants, Danish, and Muffins
- Virginia Ham and Swiss Cheese Strats
- Coffee, Decaffeinated Coffee & Tazo Tea
- Pineapple Ginger Infused Water

**\$45** Per Guest

## THURSDAY

- Orange Juice and Apple Juice
- Sliced Cantaloupe, Pineapple Wedges, Whole Bananas and Honey-crisp Apples
- Swiss Muesli with Apples, Walnuts, Almonds and Honey
- Assorted Croissants, Danish, and Muffins
- Broccoli and Local Cheddar Quiche
- Coffee, Decaffeinated Coffee & Tazo Tea
- Orange Thyme Infused Water

**\$45** Per Guest

## SATURDAY

- Orange Juice and Pomegranate Juice

Clementines
Quinoa with Coconut Milk and Flax Seeds
Assorted Croissants, Danish, and Muffins
Bacon, Sweet Onion, Swiss Cheese Quiche
Coffee, Decaffeinated Coffee & Tazo Tea
Pineapple Thyme Infused Water
<b>\$45</b> <i>Per Guest</i>

### SUNDAY

Orange Juice and V8 Juice
Sliced Honeydew, Grapefruit Segments, Whole Bananas, Local Virginia Pears, Whole Strawberrys
Apple and Cinnamon Steel Cut Oatmeal with Honey
Assorted Croissants, Danish, and Muffins
Cage Free Eggs, Mixed Vegetables, Maryland Cheddar Tart
Coffee, Decaffeinated Coffee, & Tazo Tea
Watermelon and Basil Infused Water
<b>\$45</b> <i>Per Guest</i>

Buffets require a minimum of 30 guests otherwise a \$150 surcharge is applied. 60 minutes of service; Coffee Service Available with All Buffets. Modifications available at an additional charge. 25% service charge and 11% VA sales tax additional. Due to today's cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

## Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets.

### OMELET STATION

Diced Tomatoes, Green Pepper, Onion, Shredded Cheddar and Mozzarella Cheese, Diced Virginia Ham, and Local Mushrooms

Sliced Melon, Halved Kiwis, Whole Bananas, Orange Segments
Virginia Stone Ground Grits with Bacon, Cheese, and Sweet Onions
Assorted Croissants, Danish, and Muffins
Scrambled Eggs with Chorizo, Roasted Peppers, Pepper Jack Cheese and Salsa
Coffee, Decaffeinated Coffee, & Tazo Tea
Pear and Rosemary Infused Water
<b>\$45</b> <i>Per Guest</i>

### SIMPLIFIED START CONTINENTAL

Daily Selection of Chilled Juices
Daily Selection of Whole Fruit and Sliced Fruit
Assorted Croissants, Danish, and Muffins
Coffee, Decaffeinated Coffee, & Tazo Tea
Daily Selection of Infused Water
<b>\$36</b> <i>Per Guest</i>

### BRIOCHE FRENCH TOAST

topped with warm maple syrup

**\$20***Per Guest*

**\$150***Chef's Fee*

BAGELS WITH CREAM CHEESE

**\$48***Per Dozen*

YOGURT PARFAIT

**\$9***Each*

**\$9***Per Guest*

BLUEBERRY PANCAKES

**\$9***Per Guest*

MEAT ADDITIONS

Pork Bacon

Chicken Sausage

Pork Sausage

**\$10***Per Guest*

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Additional Breakfast Buffets

Heartier breakfast options will nourish your attendees as they begin their day.

AMERICAN

Local Seasonal Fruit

Assorted Cereals with Milk

Scrambled Eggs

Bacon and Pork Sausage

Hyatt Signature Breakfast Potatoes

Bakery Selections

Orange Juice and Grapefruit Juice

Coffee, Decaffeinated Coffee, & Tazo Tea

**\$46***Per Guest*

CAREFULLY SOURCED

Local Seasonal Fruit

Scrambled Eggs

Turkey Bacon and Chicken Sausage

Hyatt Signature Breakfast Potatoes

Bakery Selections

Orange Juice and Grapefruit Juice

Coffee, Decaffeinated Coffee, & Tazo Tea

**\$48***Per Guest*

BREAKFAST SANDWICHES

Local Seasonal Fruit

Yogurt and Granola

Grits

Orange Juice and Grapefruit Juice

Pre-Ordered Sandwiches (50 maximum)

Exact Number of Each Sandwich Required Choose from three options:

- Eggs, Bacon, White Cheddar on a Bagel
- Egg White, Mushroom, Peppers, Pepper Jack Cheese on an English Muffin
- Southwest Wrap with Chorizo, Pepper Jack, Onions, Peppers & Scrambled Egg

Coffee, Decaffeinated Coffee, & Tazo Tea

**\$44** Per Guest

Coffee service available with all buffets. Buffets require a minimum of 30 guests otherwise a \$150 surcharge is applied. Meat substitution is available for additional \$5 per person. 25% service charge and 11% VA sales tax additional. Due to today's cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

Brunch

Enhance your Rosslyn Adventure with a bountiful brunch.

BRUNCH

**\$58** Per Guest

BEVERAGES

Coffee, Decaffeinated Coffee, & Tazo Tea

Orange Juice and Cranberry Juice

Assorted Pepsi Soft Drinks

PASTRY STATION

Includes Assorted Sliced Breads and Bagels, Butter Croissants, Danishes, Muffins, and Beignets

SMOKED SALMON DISPLAY

SLICED AND WHOLE FRUITS

Includes Seasonal Melons, Pineapple, Berries, and Whole Fruits

HOT FOODS

Ham and Swiss Cheese Quiche

Chipotle Marinated Flank Steak

Chicken and Waffles

Scrambled Eggs

Hyatt Signature Breakfast Potatoes

Bacon and Sausage

## DESSERTS

Includes Cookies, Cupcakes, and Petit Fours

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## Break Packages

Break packages served for up to 30 minutes, unless otherwise noted.

### RISE & SHINE

Assorted Sliced Fruit

Granola and Energy Bars

Make Your Own Trail Mix

Coffee, Decaffeinated Coffee, & Tazo Tea

~~\$24~~ *Per Guest*

### YOGA BREAK

Scones

Flavored Infused Water

Sliced Seasonal Fruits

Energy Bars

Coffee, Decaffeinated Coffee, & Tazo Tea

~~\$24~~ *Per Guest*

### ALL AMERICAN

Soft Pretzels  
with Honey Mustard and Cheddar Sauce

Mixed Nuts

Assorted Bags of Popcorn

Coffee, Decaffeinated Coffee, & Tazo Tea

### SWEET INDULGENCE

Sliced Fruit

Coconut Macaroons

Variety of Mini Pastries

Chocolate Covered Strawberries

Assorted Cheesecake Drops

**\$24** *Per Guest*

DIY PARFAIT

Greek and Flavored Yogurts

Honey

Toasted Almonds

Fresh Berries

Walnuts

Dark Chocolate Chips

House Granola

Coffee, Decaffeinated Coffee, & Tazo Tea

**\$24** *Per guest*

HALF DAY BEVERAGE SERVICE

Four Hours of Beverage Service

Includes Assorted Pepsi Soft Drinks, Bottled Still & Sparkling Water, Coffee, Decaffeinated Coffee & Tea

**\$22** *Per Person*

Coffee service included in all packages. 15 person minimum; 30 minutes maximum service. 25% service charge and 11% VA sales tax additional. Due to today's cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE AND TEA

Freshly Brewed Coffee | \$95 Per Gallon

Decaffeinated Coffee | \$95 Per Gallon

Coffee, Decaffeinated Coffee, & Tazo Tea

**\$24** *Per Guest*

ALL DAY BEVERAGE SERVICE

Eight Hours of Beverage Service

Includes Assorted Pepsi Soft Drinks, Bottled Still & Sparkling Water, Coffee, Decaffeinated Coffee & Tea

**\$41** *Per Guest*

WATER AND JUICE

Infused Water | \$40 Per Gallon

Juice | \$38 Per Gallon

Orange, Apple, or Cranberry

Hot Tazo Tea | \$95 Per Gallon  
.....  
Iced Tea | \$65 Per Gallon  
.....

SOFT DRINKS

Pepsi, Diet Pepsi & Starry Soft Drinks | \$5 Each  
.....  
Bottled Water | \$5 Each  
.....

BOTTLED SPARKLING WATER

**\$5***Each*

SPECIALTY BOTTLED BEVERAGES

Red Bull | \$8.25 Each  
Regular and Sugar Free  
.....  
Starbuck's Espresso Double Shot | \$8.25 Each  
.....  
Starbuck's Frappuccino | \$8.25 Each  
.....

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Danish & Muffins | \$48 Per Dozen  
.....  
Home-Style Cookies | \$39 Per Dozen  
.....  
Brownies & Blondies | \$39 Per Dozen  
.....  
Assorted Dessert Bars | \$42 Per Dozen  
.....



ASSORTED CHEESECAKE DROPS

**\$46** *Per Dozen*

SNACKS

Sliced Fruit | \$10 Per Guest

Granola and Energy Bars | \$5 Each

Individual Bags of Chips | \$4 Each

Assorted Bags of Popcorn | \$4 Each

Whole Market Fruits | \$32 Per Dozen

Mini Soft Pretzels | \$14 Per Dozen

Steel Cut Oats | \$8 Per Guest

Mixed Nuts | \$35 Per Pound

DIY Trail Mix | \$10 Per Guest

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Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$68 per guest.

MONDAY

Cajun Chicken and Adouille Gumbo

Dry Rubbed BBQ Brisket

Cornmeal Crusted Trout with Spicy Remoulade

Corn on the Cob

TUESDAY

Spinach and White Bean Soup **VGF**

Arugula Salad with Goat Cheese, Walnuts and Balsamic Vinaigrette **VGF**

Seared Salmon, Tomato Caper Sauce **GF**

Chicken with Mushroom Sauce **GF**

Southern Macaroni & Cheese

Coleslaw

Cornbread

Chocolate Bourbon Pecan Pie

**\$64** *Per Guest*

WEDNESDAY

Sweet Potato Soup **GF**

New Potato Deviled Egg Salad

Spinach, Mushrooms, Hard Boiled Egg, Dried Apricots, Bacon, Champagne Vinaigrette **GF**

Build Your Own Sandwich with Assorted Meats, Cheeses and Breads (Gluten Free Bread available upon Request) **GF**

- Turkey, Roast Beef Capicola, Tuna Salad
- Muenster, Swiss, Cheddar Cheeses
- Focaccia, Pumpernickel, White, Wheat Breads
- Lettuce, Tomatoes, Pickles, Mustard, Mayo

Assorted Dessert Bars

**\$64** *Per Guest*

FRIDAY

Maryland Crab and Corn Chowder

Baby Wedge Salad, Bacon, Gorgonzola, Tomatoes, Blue Cheese Dressing

Grilled Flank Steak, Centric Steak Sauce

Oven Roasted Yukon Potatoes

Baked Cod with Onion and Tomatoes

Broccoli Florets

New York Style Cheesecake

**\$64** *Per Guest*

Roasted Fingerling Potatoes **V GF**

French Green Beans **V GF**

Pear Frangipane

**\$64** *Per Guest*

THURSDAY

Roasted Heirloom Tomato Soup

Artisan Green Salad, Cucumbers, Tomatoes, Balsamic Vinaigrette

Honey Ginger Glazed Seasonal Fish

Bistro Steak with Horseradish Jus

Long Grain Rice Blend

Colorful Cauliflower, Broccoli and Carrots

Dutch Apple Pie

**\$64** *Per Guest*

SATURDAY

Mixed Vegetable Soup

Build Your Own Salad

- Artisan Mixed Greens, Baby Spinach, Hearts of Romaine
- Grilled Chicken Breast and Seared Salmon
- Ranch, Balsamic, Blue Cheese, Caesar, Oil and Vinegar
- Baby Tomatoes, Cucumber, Kalamata Olives, Cheddar Cheese, Blue Cheese, Croutons, Bacon, Artichoke Hearts

Fresh Fruit Salad

**\$64** *Per Guest*

SUNDAY

Minestrone

Caprese Salad with Baby Heirloom Tomatoes, Fresh Mozzarella, Balsamic Glaze

Chicken Cacciatore with Mushrooms and Fresh Rosemary

Penne Pasta with All Beef Bolognese

Broccoli Rabe with Extra Virgin Olive Oil

Focaccia

Tiramisu

**\$64** *Per Guest*

Meal Period is based on 60 minutes of service. Minimum of 30 guests; service fee of \$150 applied for groups less than 30. Modifications are subject to a fee. specialty meals are available at an additional charge. 25% service charge and 11% VA sales tax additionalDue to today’s cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

Grab ‘n Go Lunch

Our Grab ‘n Go lunch is customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

BOXED LUNCH

Exact Quantities of Each Sandwich Required:

Choose from 4 options:

- Virginia Ham, Maryland Cheddar, Lettuce, and Tomato on Wheat Bread
- Turkey, Provolone, Lettuce, and Tomato on Whole Grain
- Roast Beef, Swiss Cheese, Arugula on Rye
- Grilled Vegetable Wrap with Hummus and Balsamic Vinaigrette

Mediterranean Tomato, Feta, and Olive Pasta Salad

Handpicked Whole Fruits

Individual Bag of Potato Chips

Fresh Baked Cookie

Bottled Water

**\$42** *Per Guest*

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# Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, two accompaniments, and a dessert.

## STARTER

Choose One

- Ancient Grains, Dried Fruits, Carrots, Pistachios, Ginger Vinaigrette
- Potato, Leek Soup with Chives
- Mixed Green Salad, Cilantro Lime Vinaigrette
- Baby Wedge Salad, Bacon, Gorgonzola Blue Cheese Dressing

## ENTREE

If more than one entrée, exact quantities for each selection are required. Priced at highest entrée cost per guest.

- Baked Salmon, Tomato Saffron Butter Sauce | \$56
- Roasted Chicken Breast, Natural Jus | \$54
- Rosemary Crusted Bistro Streak, Centric Sauce | \$58

## VEGETABLE ACCOMPANIMENT

Choose One

- Balsamic Marinated Brussel Sprouts
- Lemon Scented Asparagus
- Braised Collard Greens
- Haricot Verts

## STARCH ACCOMPANIMENT

Choose One

- Parmesan Whipped Potatoes
- Long Grain and Wild Rice Blend
- Herb Roasted Fingerling Potatoes

## DESSERT

Choose One

- Chocolate Mousse, Chocolate Shavings
- Carrot Cake, Cream Cheese Frosting
- Lemon Cheesecake, Mixed Berry Coulis
- Bread Pudding, Caramel Sauce

Specialty meals are available at an additional charge (see alternative tab)25% service charge and 11% VA sales tax additionalDue to today's cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

# Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 increments per selection. example: 25/ 50/ 75/ 100)

## HORS D'OEUVRES

- Maui Shrimp
- Lobster Cobbler
- Chicken Lemon Grass Potsticker
- Mini Crab Cakes
- Caprese Salad Skewer (Vegetarian) **V**
- Wild Mushroom Tartlet (Vegetarian) **V**
- Crispy Shrimp Tempura  
*Soy Dipping Sauce*
- Philly Steak & Cheese Spring Roll  
*Sriracha Dipping Sauce*
- Wild Salmon Satay (Gluten Free)  
*Cilantro & Lime*
- Chicken Tandoori (Gluten Free)
- Thai Style Fried Chicken Wings (Gluten Free)  
*With Sweet Thai Chili Sauce*
- Moroccan Lamb Kabobs (Gluten Free)  
*Figs, Apricots & Peppers*
- Chicken Satay  
*with Peanut Sauce*
- Beef Tenderloin Skewer
- Porcini Mushroom Risotto Croquet (Vegetarian)
- Peach BBQ Brisket Wrapped in Pork Belly (Gluten Free)
- Lollipop Lamb Chops (Gluten Free)  
*with Greek Yogurt Dipping Sauce*
- Impossible Meatballs (Vegan)
- Roasted Root Vegetable Kabob (Gluten Free/Vegan)

Carrots, Beets, Sweet Potato & Parsnip

\$9 Per Piece

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## Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

### DOMESTIC & IMPORTED CHEESE

Domestic & Imported Cheese, Nuts, Dried and Fresh Fruits, Crackers

\$18 Per Guest

### WARM CRAB DIP

Fresh Maryland Crabmeat, White Cheddar, Cream Cheese, Toasted Naan

\$18 Per Guest

### ARTISANAL CHEESE & CHARCUTERIE BOARD

Local Artisan Meats, Cheeses, Olives & Crackers

\$18 Per Guest

### ARTICHOKE SPINACH DIP

\$10 Per Guest

### SEASONAL VEGETABLE CRUDITE

Vegetables, Hummus, Ranch Dressing

\$10 Per Guest

### SEASONAL SLICED FRUITS

\$10 Per Guest

### SLIDER DISPLAY

Choose up to two options

Crab Cake | \$18 Per Piece

Beef | \$12 Per Piece

Chicken | \$11 Per Piece

Pulled Pork | \$10 Per Piece

### FLATBREAD STATION

Margherita, Mixed Vegetables, Honey Sriracha Chicken

\$16 Per Guest

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## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$150 per attendant for up to 90 minutes.

### CARVING STATION

Choose one

Slow Roasted Turkey, Turkey Gravy | \$26 Per Person

Garlic and Herb Rubbed Beef Tenderloin with Horseradish Aioli | \$38 Per Person

Atlantic Salmon en Croute, Basil Pesto | \$32 Per Person

CHEF’S FEE \$150.00 (up to 90 mins)35 person minimum25% service charge and 11% VA sales tax additionalDue to today’s cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

## Action Stations

Take your guests on a tour with a taste of Washington DC and Virginia’s neighborhoods all in one night and build your own themed reception.

### SALAD STATION

Romaine, Spinach, Mesclun Green

Tomatoes, Cucumbers, Pecans, Carrots, Cranberries, Peppers, Eggs, Blue Cheese, Goat Cheese, Bacon

Ranch, Blue Cheese, Balsamic Vinaigrette, Lemon Poppy Seed Vinaigrette

**\$18** Per Guest

### SLIDER STATION

Pulled Pork, Cheeseburger

Fried Onion Rings, Pickles, Bacon, Lettuce, Tomato

Ketchup, Chipotle Aioli, Mustard, and Mayonnaise

**\$26** Per Guest

### TACO STATION

Ground Beef, Slow Roasted Chicken Breast, Grilled Mahi Mahi

Sour Cream, Lettuce, Salsa, Pico de Gallo, Cheddar Cheese, Guacamole

**\$25** Per Guest

### MINI DESSERT STATION

Variety of Mini Pastries, Chocolate Covered Strawberries, Assorted Cheesecake Drops, Cookies

**\$20** Per Guest

CHIP & DIP STATION

Salsa, Guacamole, Queso, Spinach & Artichoke

Tortilla & Pita Chips

**\$16** *Per Guest*

GOURMET FRENCH FRY STATION

Shoestring, Sweet Potato, Onion Rings, Tater Tots

Artisan Finishing Salts

Chipotle Remoulade, Mango BBQ, Sriracha Ketchup, Horseradish Aioli

**\$22** *Per Guest*

SELF-SERVE PASTA STATION

Penne Pomodoro, Tortellini Alfredo, Baked Gnocchi

Parmesan Cheese, Red Pepper Flakes, Basil, Garlic Bread

Optional Choice of Protein | \$8 Per Person

Chicken or Sausage

**\$24** *Per Guest*

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

COMFORT

Roasted Heirloom Tomato Soup

Mixed Greens Salad, Tomatoes, Artichokes, Cucumbers, Lemon Poppy Seed Vinaigrette

Roast Prime Rib, Horseradish Jus

Pan Seared Salmon, Mixed Olive Puttanesca

Tri-Color Fingerlings

Haricot Vert

Apple Pie

HEARTY

Maryland Crab and Corn Chowder

Baby Wedge Salad, Bacon, Gorgonzola, Tomatoes, Parmesan Peppercorn Dressing

Smoked Gouda Centric Mac 'n Cheese

Grilled Sirloin, House Steak Sauce

Portuguese Chicken Breast with Peri Peri Sauce

Lemon Scented Asparagus Spears

Blueberry Peach Pie



**\$74***Per Guest*

ENHANCED

- New England Clam Chowder
- Artisan Greens, Tomatoes, Hearts of Palm, White Balsamic Vinaigrette
- Herb Striped Bass, Vegetable Tomato Saffron Broth
- Herb Roasted Sirloin, Caramelized Shallot Jus
- Mushroom Ravioli, Sun Dried Tomato Cream
- Parmesan Whipped Mashed Potatoes
- Balsamic Marinated Brussel Sprouts
- Tiramisu

**\$82***Per Guest*

Vegetarian, vegan, gluten free options are available upon request. Buffets require a minimum of 30 guests otherwise a \$150 surcharge is applied. 60 minutes of service. Coffee and bread service included in all buffets 25% service charge and 11% VA sales tax additional. Due to today's cost of goods, steep pricing fluctuations, and supply-chain disruption, the Hotel reserves the right to make menu item substitutions and/or adjust pricing in response to those challenges. Hotel will communicate changes to Group as they arise.

Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendee's taste buds.

STARTERS

- Choose One
- Creamy Leek and Potato Soup, Chives
  - Mixed Greens Salad, Balsamic Vinaigrette
  - Baby Wedge Salad, Crispy Bacon, Gorgonzola Crumbles, Blue Cheese Dressing
  - Brownie Cake with Frangelico Ganache and Candied Hazelnuts

VEGETABLE ACCOMPANIMENT

ENTREE

- If more than one entrée, exact quantities for each selection are required. Priced at highest entrée cost per guest.
- Roasted Chicken Breast, Natural Jus | \$62
  - Pan Seared Salmon, Ginger Soy Glaze | \$64
  - Herb Roasted Sirloin, Wild Mushroom Fricassee | \$72
  - Seared Local Sea Bass, Lemon Thyme Cream | \$74
  - Grilled Filet Mignon, Honey Red Port Reduction | \$82

STARCH ACCOMPANIMENT

Choose One

Balsamic Marinated Brussel Sprouts

Lemon Scented Asparagus

Braised Collard Greens

Haricot Verts

Choose One

Parmesan Whipped Potatoes

Long Grain and Wild Rice Blend

Orzo

Herb Roasted Fingerlings

DESSERT

Choose One

Chocolate Mousse, Chocolate Shavings

Carrot Cake, Cream Cheese Frosting

Centric Bread Pudding, Caramel Sauce

Chocolate Fudge Cake, Macerated Berries

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES

Belleruche Rose

This wine is light salmon pink in color with a bright aroma of red fruits, currant, raspberry and cherry. The well-balanced body offers refreshing, fruity flavors and a crisp, round finish.

Ruffino Prosecco

This bubbly wine is straw-yellow with aromas of apples, pears and citrus fruits. It begins with intense flavors of apple and peach, which gives way to a bright and floral finish.

25% service charge and 11% VA sales tax additional

# Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

## SPARKLING

- Ruffino Prosecco, Italy | \$55 Per Bottle
- Poema Cava Brut, Spain | \$50 Per Bottle

## WHITES

- Centine Pinot Grigio, Italy | \$40 Per Bottle
- Essence Riesling, Germany | \$44 Per Bottle
- Kim Crawford Sauvignon Blanc, New Zealand | \$48 Per Bottle
- Imagery Chardonnay, California | \$56 Per Bottle
- Domaine Juliet Petit Chablis, France | \$68 Per Bottle

## ROSE

- Belleruche Rosé, France | \$44 Per Bottle

## REDS

- Oberon, California | \$64 Per Bottle
- Avalon Pinot Noir, California | \$40 Per Bottle
- Lote 44 Malbec, Argentina | \$48 Per Bottle
- Terra D'oro Zinfandel, California | \$44 Per Bottle
- Rocca Delle Macie, Chianti, Italy | \$52 Per Bottle
- J. Lohr Merlot, Napa Valley | \$52 Per Bottle

25% service charge and 11% VA sales tax additional

# Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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. Cheers!

## LIMONCELLO SPIRTZ

- Pallini Limoncello, Ruffino Prosecco, Club Soda
- \$13** Per Drink

## BOURBON CIDER SMASH

- Edgar's Truth Bourbon, Hard Cider, Lemon Juice
- \$16** Per Drink

## MERMAID WATER

- Captain Morgan Spiced Rum, Malibu Coconut Rum, Blue Curaco,

## RASPBERRY LEMON DROP

Pinapple Juice, Lime Juice

~~\$14~~ Per Drink

ORANGE LINE

llegal Mezcal, Beefeaters Gin, Drambuie, Aperol

~~\$17~~ Per Drink

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Each bar requires a \$300 minimum as well as a bartender fee (\$150.00 for 3 hours).

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

TOP TIER BAR

Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Maker's Mark Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Johnny Walker Black Label Scotch

One Hour | \$24 Per person

Two Hour | \$13 Per person

Each Additional Hour | \$12 Per person

CONSUMPTION BAR

charges are based on the actual number of drinks consumed.

Absolut Citron Vodka, Lemon, Triple Sec, Chambord, Sugar Rim

~~\$15~~ Per Drink

SIGNATURE BAR

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Jim Beam Bourbon, Jose Cuervo Tequila, Canadian Club Whiskey, J&B Scotch

One Hour | \$21 Per person

Two Hour | \$12 Per person

Each Additional Hour | \$11 Per person

PREMIUM BEER AND WINE BAR

Miller Lite, Corona, Heineken, Lagunitas IPA, Local Craft Beer, House Merlot, Cabernet, Chardonnay, Pino Grigio

One Hour | \$17 Per person

Two Hour | \$10 Per person

Each Additional Hour | \$9 Per person

SIGNATURE TIER

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Bar
Hand Crafted Cocktails   \$13
Domestic Beer   \$8
Premium and Imported Beer   \$10
House Wine   \$12
Champagne   \$12
Bottled Water/Juices/Soft Drinks   \$5

TOP TIER BAR

Hand Crafted Cocktails   \$16
Domestic Beer   \$8
Premium and Imported Beer   \$10
Upgraded Wine   \$14
Champagne   \$14
Bottled Water/Juices/Soft Drinks   \$5

CASH BAR - GUESTS PAY PER DRINK  
\$300.00 bar minimum required.

SIGNATURE TIER

Hand Crafted Cocktails   \$14
Domestic Beer   \$9
Premium and Imported Beer   \$11

Hand Crafted Cocktails   \$13
Domestic Beer   \$8
Premium and Imported Beer   \$10
House Wine   \$12
Champagne   \$12
Bottled Water/Juices/Soft Drinks   \$5

PREMIUM BEER AND WINE BAR

Domestic Beer   \$8
Premium and Imported Beer   \$10
House Wine   \$11
Champagne   \$12
Bottled Water/Juices/Soft Drinks   \$5

TOP TIER BAR

Hand Crafted Cocktails   \$18
Domestic Beer   \$9
Premium and Imported Beer   \$11
Upgraded Wine   \$14
Champagne   \$14
Bottled Water/Juices/Soft Drinks   \$5

House Wine | \$12

Champagne | \$13

Bottled Water/Juices/Soft Drinks | \$5

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## Appetizers

Should your guests require a special meal due to Dietary Restrictions, they have the opportunity to choose from the below options. These meals will be at an additional cost to the standard menu chosen for the entire group.Exact count and order is required 72 hours in advance of group's arrival.

### APPETIZERS

Vegetable Tikki's (Vegan/Gluten Free) | \$16 Per Guest

Lightly Spiced and Crispy Vegetables with Potatoes

Indian Samosas with Green Peas (Vegetarian) | \$16 Per Guest

Roasted Heirloom Tomato Soup with Basil (Vegan/Gluten Free) | \$10 Per Guest

Mixed Mesclun Green Salad (Vegan/Gluten Free) | \$10 Per Guest

Baby Tomatoes, Cucumbers and Balsamic Dressing

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## Entrees

Should your guests require a special meal due to Dietary Restrictions, they have the opportunity to choose from the below options. These meals will be at an additional cost to the standard menu chosen for the entire group.Exact count and order is required 72 hours in advance of group's arrival.

### ENTREES

Vegan Linguine (Vegan) | \$32 Per Guest

Impossible Meatballs and Tomato Sauce

Ratatouille Wellington (Vegan) | \$32 Per Guest

Gluten Free Penne Pasta (Vegan/Gluten Free) | \$30 Per Guest

Tomato Basil

Spinach Stuffed Gnocchi (Vegetarian) | \$32 Per Guest

Roasted Vegetables Corn Tart with Hummus (Vegan /Gluten Free) | \$34 Per Guest

Phyllo Caponata Star (Vegan) | \$32 Per Guest

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## Desserts

Should your guests require a special meal due to Dietary Restrictions, they have the opportunity to choose from the below options. These meals will be at an additional cost to the standard menu chosen for the entire group.Exact count and order is required 72 hours in advance of group's arrival.

### DESSERTS

Chocolate Mousse Cake (Vegan/Gluten Free) | \$12 Per Guest

Mixed Fruit Cup (Vegan/Gluten Free) | \$8 Per Guest

Brownie (Gluten/Nut/Dairy Free) | \$6 Per Guest

25% service charge and 11% VA sales tax additional



DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   VVegetarian