BREAKFAST BUFFETS

Minimum 25 People

All Breakfast Buffets Include Seattle’s Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®

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BREAKFAST BUFFET #1

- Selection of Chilled Juices
- Sliced Fresh Fruit Display with Mint Syrup
- Yogurt Muesli with Shaved Apple
- Baked Breakfast Tarts including Tomato-Gruyere and Sausage-Mushroom
- Crisp Bacon Strips
- Spiced and Roasted Red Skin Potatoes, Fresh Chives
- House Made Sweet Scones, Cheese Danish and Strawberry-Cream Coffee Cake

20.95 per guest

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BREAKFAST BUFFET #2

- Selection of Chilled Organic Juices
- Individual Cups of House Made Granola topped with Pecans and Almonds
- Plain Yogurt with Fresh Berry Compote
- French Toast Crème Brulee
- Egg White Quiche with Asparagus, Roasted Tomatoes and Onions
- Roasted Turkey Sausage
- Tomatoes Provencal and Skillet Hash Browns
- Daily Assortment of Breakfast Muffins, Croissants and Breakfast Breads

22.95 per guest

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BREAKFAST BUFFET #3

- Selection of Chilled Juices
- Chef’s Selection of Fresh Baked Pastry
- Fruit Preserves and Butter
- Sliced Fresh Fruit Display
- Farm Fresh Scrambled Eggs Garnished with Tomato, Green Pepper, and Shredded Cheese
- Crisp Bacon Strips & Sausage Links
- Seasoned and Baked Breakfast Potatoes

17.95 per guest

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All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
BREQUATN BREAKFAST BUFFETS

Minimum 25 People

All Breakfast Buffets Include Seattle’s Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®

UNBRIDLED SPIRIT BRUNCH

Selection of Chilled Juices

Fresh Baked Breakfast Breads & Muffins with Butter, Honey and Jams

Sliced Fresh Melon

Farm Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Links

Buttermilk Pan-Fried Chicken

With Maker's Mark® Bourbon Cream Sauce

Slow-Roasted Roast Beef with Wild Mushrooms in a Marsala Sauce

Spring Risotto

Mashed Parmesan Potatoes

Seasonal Vegetables

Assorted Fruit Cobblers

24.95 per guest

DAIRY BREAKFAST BUFFET

Selection of Chilled Juices

Assorted Danish & Muffins

Assorted Bagels with Plain, Vegetable, and Lox Flavored Cream Cheese

Sliced Fresh Fruit Display

Scrambled Eggs Garnished with Shredded Cheese, Chives and Fresh Tomatoes

Cheese Blintzes with Fruit Sauce

Potato Pancakes with Sour Cream and Apple Sauce

18.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
CONTINENTAL BREAKFAST

Minimum 10 People

All Continental Breakfasts Include Seattle’s Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®

<table>
<thead>
<tr>
<th>HYATT SIGNATURE CONTINENTAL</th>
<th>SUNRISE CONTINENTAL BREAKFAST</th>
<th>STAYFIT® CONTINENTAL BREAKFAST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Chilled Juices</td>
<td>Selection of Chilled Juices</td>
<td>Selection of Individual Bottled Natural Juices</td>
</tr>
<tr>
<td>Sliced Fresh Fruit Display</td>
<td>Sliced Fresh Fruit Display</td>
<td>Sliced Fresh Fruit Display</td>
</tr>
<tr>
<td>Chef’s Daily Special Bakery Creation</td>
<td>Cereal Station with Fresh Berries</td>
<td>Assortment of Granola Bars</td>
</tr>
<tr>
<td>Monday - Cinnamon Rolls</td>
<td>Chef’s Daily Special Bakery Creation</td>
<td>Oat Bran and Citrus Muffins</td>
</tr>
<tr>
<td>Tuesday - Pecan Maple Cluster</td>
<td>Monday - Cinnamon Rolls</td>
<td>Tuesday - Pecan Maple Cluster</td>
</tr>
<tr>
<td>Wednesday - Raspberry Tart</td>
<td>Wednesday - Raspberry Tart</td>
<td>Wednesday - Raspberry Tart</td>
</tr>
<tr>
<td>Thursday - Blueberry Muffins</td>
<td>Thursday - Blueberry Muffins</td>
<td>Thursday - Blueberry Muffins</td>
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<tr>
<td>Friday - Apple Coronet</td>
<td>Friday - Apple Coronet</td>
<td>Friday - Apple Coronet</td>
</tr>
<tr>
<td>Saturday - Cheese Muffins</td>
<td>Saturday - Cheese Muffins</td>
<td>Saturday - Cheese Muffins</td>
</tr>
<tr>
<td>Sunday - Breakfast Breads</td>
<td>Sunday - Breakfast Breads</td>
<td>Sunday - Breakfast Breads</td>
</tr>
<tr>
<td>Hyatt Almond Berry Croustade</td>
<td></td>
<td>Assorted Bagels &amp; Cream Cheese</td>
</tr>
</tbody>
</table>

12.95 per guest

14.95 per guest

14.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
# Breakfast Enhancements

*To Compliment your Choice of Breakfast Buffet, Continental or Afternoon Break*

## Build Your Own Granola

Enhance our Chef’s Granola with Guest’s Selection of The Following:
- Coconut
- Fresh Berries
- Dried Cherries
- Pecans
- Sliced Almonds
- Raisins
- Honey
- and Vanilla Yogurt

3.50 per guest

## Breakfast Sandwiches

- **Breakfast Burrito**
  - Flour Tortilla Stuffed with Egg, Cheese, & Sausage with Salsa
  - 33.95 a dozen
- **Buttermilk Biscuits with Egg and Cheese and Your Choice of Ham or Sausage**
  - 36.95 a dozen
- **Buttery Croissants with Egg and Cheese with Your Choice of Ham or Sausage**
  - 38.95 per dozen
- **Buttermilk Biscuits & Gravy**
  - 25.95 per dozen

## Cheese Blintzes

Traditional Blintz Filled with Cheese, Topped with Fruit Sauce and Whipped Cream

4.25 per guest

## Fresh Juice Bar

Fresh Squeezed Grapefruit, Orange and Carrot Juice - Juiced to Order

2.95 per guest

## Hyatt French Toast

Thick Sliced Cinnamon French Toast with Warm Roasted Fruit

- OR -

Thick Sliced White Chocolate French Toast with Fresh Strawberries

Warm Maple Syrup and Butter

3.50 per guest

## Custom Oatmeal

Enhance our Southern Oats with Guests’ Selection of the Following:
- Sliced Almonds
- Walnuts
- Pecans
- Dried Cherries
- Apples
- Raisins
- Maple Syrup
- Brown Sugar
- Cinnamon
- Nutmeg
- Ginger
- Skim & 2% Milk

2.95 per guest

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## SMOKE WHITE FISH DISPLAY
Decorated with Capers, Egg, Onion and Tomato
With Mini Bagels and Cream Cheeses
99.95 per display
Serves 25 People @ 3 oz. Per guest

## SIDE OF SMOKED SALMON
Decorated with Capers, Egg, Onion and Tomato
With Mini Bagels and Cream Cheeses
129.95 per display
Serves 25 People @ 3 oz. Per guest

## POTATO PANCAKES
House Made Southern Style Potato Pancakes
Served with Applesauce and Sour Cream
2.95 per guest

## MEATS & CHEESES
Assorted Meats & Cheeses to Include:
Capicola, Prosciutto, Pepperoni, Smoked Sausage,
Gouda, Fontina, Havarti and Crostini
6.95 per guest

## OMELET STATION*
Chef Made Omelets Guests’ Selection of Diced Ham,
Cheddar Cheese, Tomatoes, Mushrooms, Onions,
Spinach, Green Peppers, Jack Cheese and Jalapenos
5.95 per guest

## KRISPY KREME SANDWICHES
Open Faced Krispy Kreme Donuts® Topped with
Whipped Cream and Berries
34.95 per dozen

## CEREAL STATION
Granola, Organic and Assorted Cereals
Sliced Strawberries and Fresh Berries with
2% & Skim Milk
3.95 per guest

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*Requires an attendant at 100.00 each

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All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
PLATED BREAKFAST

All Plated Breakfasts Include Seattle’s Best® Coffee and a Selection of Tazo Tea®
Basket of Assorted Breakfast Muffins, Danish, Fruit Breads or Biscuits

THE ALL AMERICAN BREAKFAST
Freshly Scrambled Eggs with Your Choice of Smoked Bacon, Country Style Sausage or Country Ham; Served with our Southern Breakfast Potatoes, Roasted Tomato and Asparagus

15.95 per guest

SAVORY BREAKFAST BREAD PUDDING
Custard Baked Artisan Bread with Sausage, Sage, Apricot and Goat Cheese Served with a Side of Bacon; Garnished with Country Cut Chilled Melon, Mint and Lime Zest

12.95 per guest

QUICHE BREAKFAST
Farm Fresh Eggs Folded with Chopped Onion, Celery, Peppers, Asparagus, Baby Spinach, Jack & Cheddar Cheeses; Served with Seasoned New Potatoes and Roasted Herbed Tomato Cap

15.95 per guest
*Add 1.50 per guest for Crisp Bacon Strips

STAYFIT FRENCH TOAST
Egg White-Whole Grain French Toast with Toasted Pecans and Boiled Cider-Apple Sauce; Accompanied by Turkey Bacon and Fresh Fruit Garnish

16.95 per guest

FRUIT PLATE
Sliced Fresh Fruit to Include Pineapple, Cantaloupe, Honeydew, Strawberries and Grapes, a Side of Yogurt and a Breakfast Croissant; Garnished with Fresh Mint

16.95 per guest

BREAKFAST BURRITO
Tortilla Wrap Stuffed with Egg, Cheese and Sausage; Topped with Salsa, Shredded Jack Cheese, Peppers and Sour Cream; Served with Seasoned Breakfast Potatoes and Grilled Peppers

14.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
MORNING SUGGESTIONS

Chef’s Daily Special Bakery Creation
- Monday - Cinnamon Rolls
- Tuesday - Pecan Maple Cluster
- Wednesday - Raspberry Tart
- Thursday - Blueberry Muffins
- Friday - Apple Coronet
- Saturday - Cheese Muffins
- Sunday - Breakfast Breads
31.95 per dozen

Hyatt Almond Berry Croustade
34.95 per dozen

Breakfast Breads
- Banana Chocolate Chip, Zucchini, Lemon Poppy Seed & Apple-Cranberry
  31.95 per dozen

Fresh Whole Fruit
- 1.95 per piece
- 2.25 per piece (organic)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce
- 5.95 per guest

Mini Southern Hot Browns
- 39.95 per dozen

Buttermilk Biscuits with Sausage Gravy
- 29.95 per dozen

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
COFFEE BREAK SOLUTIONS

BEVERAGE SUGGESTIONS

Seattle's Best®, Henry's Blend®-
Regular and Decaffeinated Coffee with
Flavored Syrups and Tazo Hot Tea
43.95 per gallon

Chilled Orange, Tomato, Grapefruit
and Cranberry Juices
35.95 per gallon

Chilled Cranberry, Apple and Orange
Organic Juices
46.95 per gallon

Regular, Diet and Decaffeinated
Pepsi® Soft Drinks
2.95 per can

Aquafina® Bottled Water
2.95 per bottle

Tazo® Hot Tea
1.95 per drink

Bottled Iced Teas,
Lemonade & Fruit Juices
3.95 per bottle

Specialty Waters
(Voss®, Perrier® and Mineral)
4.25 per bottle

Fresh Fruit Smoothie Shots
Cantaloupe, Honeydew and
Watermelon
2.95 per guest

Starbucks™ Bottled Frappucino
4.95 per bottle

Fresh Brewed Ice Tea with Raspberry,
Peach, Vanilla, and Mint Flavored
Syrups
36.95 per gallon

Lemonade
25.95 per gallon

Iced Tea
(Sweetened or Unsweetened)
29.95 per gallon

Blue Raspberry Punch
25.95 per gallon

Hot Chocolate
1.95 per drink

Hot Cider
32.95 per gallon

Milk (Whole, 2%, Skim)
1.95 per carton

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
AFTERNOON TREATS

Jumbo House Made Cookies
Chocolate Chunk, Peanut Butter and Oatmeal Raisin
29.95 per dozen

Fresh Baked Brownies, Blondies and Lemon Bars
32.95 per dozen

Fresh Whole Fruit
1.95 per item

Ice Cream Bars & Novelties
2.95 per item

Haagen Daas Ice Cream Bars & Novelties
3.95 per item

Individual Bags of Chips or Pretzels
1.95 per bag

Trail Mix
12.95 per pound

Mixed Nuts
24.95 per (2) pounds

Candy Bars
2.95 per item

Nacho Chips, Queso and Salsa
3.95 per person

Bar Mix
12.95 per pound

Giant Warm Pretzels with Warm Nacho Cheese
29.95 per dozen

Hummus with Pita Chips
3.95 per guest

Individual Bags of Freshly Popped Popcorn
1.95 per bag

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
CRUNCH
Create Your Own Trail Mix with Guest’s Selection of:
Walnuts, Pecans, Almonds,
White Chocolate Bits, Milk Chocolate Chips, M&M’s®
Raisins, Dried Cherries, Pineapple
Sesame Sticks and Crisp Pretzels
Bottled Water and Pepsi® Soft Drinks
9.95 per guest

RETRO
Jars of Old Time Candy
Tootsie Rolls®
Malted Milk Balls®
Lemon Drops
Assorted Hard Candy
Individual Bags of Freshly Popped Popcorn
Caramel Dipped Apple Wedges Garnished with Nuts
Root Beer, Orange and Regular Sodas
10.95 per guest

PEPSI BREAK
House Made Cookies, Brownies and Lemon Bars
Sliced Fresh Fruit Display
Aquafina® Bottled Water and Pepsi® Soft Drinks
9.95 per guest

LEGENDS BREAK
Cracker Jacks®
Roasted Peanuts
Mini Hot Dogs in a Blanket (2 Per Guest)
Bottled Water and Pepsi® Soft Drinks
10.95 per guest

WILDCAT BREAK
Giant Warm Pretzels with Nacho Cheese
Individual Bags of Freshly Popped Popcorn
Mini Sliders-Choice of (1):
Cheeseburger
Parmesan Chicken
BBQ Pork
Bottled Water and Pepsi® Soft Drinks
11.95 per guest

HEALTH NUT
Hummus with House Made Pita Chips
Fresh Whole Fruit
Assorted Granola Bars
Bottled Water and Pepsi® Soft Drinks
10.95 per guest

All Breaks Include Seattle’s Best® Coffee and Selection of Tazo Tea®

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
AFTERNOON BREAKS
Minimum 10 People

All Breaks Include Seattle’s Best® Coffee with Flavored Syrups and a Selection of Tazo Tea®

APPLE GREEN
Whole Green Apples
Cinnamon-Apple Coffee Cake
Caramel Dipped Apple Wedges Garnished with Nuts
Apple-Rosemary Ice Tea

9.95 per guest

LEMON DROP
Lemon Bars
Petite Lemon Meringue Tarts
Lemon Tea Cookies
Lemon Poppy Seed Coffee Cake
House Made Lemonade

14.95 per guest

ORCHARD
Fresh Whole Fruits
Banana Bread, Zucchini Bread, and Cranberry Fruit Breads
Yogurt & Berry Parfaits with Granola
Fresh Brewed Iced Tea with Peach Flavoring
Sparkling Bottled Water

13.95 per guest

BUILD YOUR OWN BREAK
Includes Bottled Water and Pepsi® Soft Drinks
(2) Choices From Below 8.95 per guest
(3) Choices From Below 9.95 per guest

Assorted Candy Bars
House Made Cookies
Individual Bags of Popcorn
Fresh Sliced Fruit Display
Giant Warm Pretzels with Cheese
Assorted Granola Bars
Fresh Baked Brownies
Old Time Candy
Fresh Whole Fruit
Lemon Bars

ICE SCREAM
Assorted Ice Cream Bars & Sandwiches
Frozen Fruit Bars
Individual Bags of Chips & Pretzels
Root Beer and Pepsi® Soft Drinks

9.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax

HYATT REGENCY LEXINGTON
401 W. HIGH STREET, LEXINGTON, 40507 1-800-233-1234 FAX: 1-859-254-7430 WWW.LEXINGTON.HYATT.COM
# Light Fare Lunches

All Lunch items Include Iced Tea, Seattle’s Best® Coffee, a Selection of Tazo Tea®, Choice of Lemon Bar, Brownie or Cookie
(Any Cold Sandwich Option Can Be Created As a Boxed Lunch for An Additional 1.00 Per Person)

<table>
<thead>
<tr>
<th>Traditional Chicken Caesar</th>
<th>Bluegrass Club</th>
<th>French Dip Open Faced Sandwich</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmesan Dusted Grilled Chicken Strips Atop Fresh Romaine, Blended with Grated Italian Cheeses and Garlic Croutons Served with Caesar Dressing, Warm Rolls and Butter</td>
<td>Croissant Stacked with Roasted Ham OR Turkey, Smoked Bacon, White Cheddar Cheese, Seasoned Mayo, Lettuce and Tomato Served with House Made Chips and Chef’s Selection of Prepared Salad</td>
<td>Open Faced Beef or Turkey Sandwich with Au Jus French Dip Style Served with House Made Chips and Chef’s Family Style Relish Display</td>
</tr>
<tr>
<td>18.95 per guest</td>
<td>17.95 per guest</td>
<td>18.95 per guest</td>
</tr>
<tr>
<td>*Substitute Grilled Salmon - Add 2.95 per guest</td>
<td>*Substitute Grilled Shrimp - Add 3.95 per guest</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Traditional Cobb Salad</th>
<th>Asian Chicken Wrap</th>
<th>Grilled Strip Loin Sandwich</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Bacon, Egg, Avocado, Bleu Cheese, and Tomatoes Atop Chopped Iceberg and Field Greens Served with Lemon-Dijon Dressing, Warm Rolls and Butter</td>
<td>Chicken Strips Seasoned and Marinated in Soy Sauce, Ginger, Fresh Garlic, and Peanut Butter with Julienned Peppers and Slivered Cabbage, Wrapped in a Flour Tortilla Served with House Made Chips and Chef’s Selection of Prepared Salad</td>
<td>Tender Strip Loin Steak Grilled to Perfection on a Toasted Italian Roll with Sautéed Onions and Mushrooms Served with House Made Chips and Chef’s Family Style Relish Display</td>
</tr>
<tr>
<td>17.95 per guest</td>
<td>17.95 per guest</td>
<td>18.95 per guest</td>
</tr>
<tr>
<td>*Substitute Grilled Salmon - Add 2.95 per guest</td>
<td>*Substitute Grilled Shrimp - Add 3.95 per guest</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cajun Kettle Salad</th>
<th>Chicken Salad on Ciabatta</th>
<th>Breaded Eggplant Sandwich</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Romaine &amp; Iceberg Lettuce with Tomatoes, Pepper Jack Cheese, Julienne Red Peppers, Mandarin Oranges, and Garnished with Southern Cornbread Croutons Served with Chef’s Choice Dressing, Warm Rolls and Butter</td>
<td>Freshly Made Chicken Salad atop a Ciabatta Roll with Bibb Lettuce, Tomato, and Thinly Sliced Red Onion Served with House Made Chips and Chef’s Selection of Prepared Salad</td>
<td>Thick Sliced Eggplant, Seasoned and Lightly Breaded, Finished with a Hoagie Roll and Herb Aioli Served with House Made Chips and Chef’s Family Style Relish Display</td>
</tr>
<tr>
<td>13.95 per guest</td>
<td>17.95 per guest</td>
<td>16.95 per guest</td>
</tr>
<tr>
<td>*Add Grilled Chicken - Add 2.95 per guest</td>
<td>*Add Grilled Shrimp - Add 3.95 per guest</td>
<td></td>
</tr>
</tbody>
</table>

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## HYATT REGENCY LEXINGTON
401 W. HIGH STREET, LEXINGTON, 40507  1-800-233-1234   FAX:  1-859-254-7430   WWW.LEXINGTON.HYATT.COM
PLATED LUNCHES

All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 16 - 17), Seattle’s Best® Coffee, Selection of Tazo Tea®, Iced Tea

LUNCH #1
Pistachio Crusted Mahi Mahi, Asparagus Risotto, Saffron-Chive Citronette, and Seasonal Sautéed Vegetables
24.95 per guest
*Add Jumbo Shrimp (2 pieces) 2.95 additional per guest

LUNCH #2
Roasted Tilapia with Maryland Crab Cake, Grilled Vegetables, Spicy Pepper Butter Sauce
21.95 per guest

LUNCH #3
Bistro Steak Bourguignon, Roasted Field Carrots and Buttered Potatoes
23.95 per guest

LUNCH #4
Breaded Chicken Picatta with Lemon Caper Sauce Spinach Fettuccini and Roasted Vegetable Medley
23.95 per guest

LUNCH #5
Grilled Chicken Breast with Marsala Wine Sauce Roasted New Potatoes and Butter Roasted Broccolini
20.95 per guest

LUNCH #6
Roasted Airline Chicken Breast with Apple Chutney, Au Gratin Potatoes and Sautéed Asparagus
22.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
PLATED LUNCHES

All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 16 - 17), Seattle’s Best® Coffee, Selection of Tazo Tea®, Iced Tea

LUNCH #7
Grilled Sirloin Steak with Mushroom Demi-Glace, Smashed Asiago Potatoes and Seasonal Grilled Vegetables
23.95 per guest

LUNCH #8
Pan Sautéed Pork Medallions with Capers, Drizzled with Citrus Parsley Sauce, Creamy Mushroom Orzo with Sautéed Vegetables
19.95 per guest

LUNCH #9
Stay Fit French Bean Salad, Roasted Potatoes, Caramelized Shallots and Cooked Concasse
Choice of:
  Grilled Chicken with Herb Pesto  21.95 per guest
  Grilled Atlantic Salmon with Balsamic Glaze  24.95 per guest

LUNCH #10
Seared Chicken Breast, Marinated in Orange Ginger and Finished with Teriyaki Glaze, Cheese Risotto and Sautééed Seasonal Vegetables
21.95 per guest

LUNCH #11
Seasoned and Blackened Grilled Chicken Breast in a Creole Sauce, Dirty Rice and Steamed Broccoli
21.95 per guest

LUNCH #12
Herb Seasoned and Grilled Chicken Breast with Honey Dijon Au Jus with Cous Cous and Roasted Vegetables
22.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
LUNCH VEGETARIAN SELECTIONS

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

TUESDAY
Lemon Confit Risotto with Grilled Asparagus, Peas, Parmesan

WEDNESDAY
Cous Cous Pouch with Fingerling Potatoes and Red Pepper Sauce

THURSDAY
Spicy Lentil Chili Paired with a Mozzarella-Basil Panini

FRIDAY
Mushroom Ravioli with Roasted Seasonal Squash, Shiitake Mushrooms, Pignoli, Sage

SATURDAY
Napoleon of Grilled Vegetables with Lentil Chili and Olive Polenta Cake

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

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax

Designed As An Alternate Meal For Our Vegetarian Guests - Price Will Be The Same As Your Selection Of Hot Plated Lunch
All Lunch Items Include Warm Rolls and Butter, Choice of Salad and Dessert (Pg 16 - 17), Seattle’s Best® Coffee, Selection of Tazo Tea®, Iced Tea
LUNCH SOUPS, SALADS & DESSERTS

Choice of Salad and Dessert To Compliment your Hot Plated Lunch
(For Groups Up to 400 People, Consider Soup Instead of Salad)

SOUPS
Minestrone
White Bean & Tomato
Chicken Tortilla
Country Vegetable
Country Chicken Noodle

SALADS
Bluegrass Mixed Green Salad
Spring Mix, Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato with Ranch Dressing

Caesar Salad
Romaine, Shredded Parmesan and Garlic Croutons with Classic Caesar Dressing

Chopped Salad
Mixed Greens and Iceberg Lettuce with Chopped Tomato, Cucumber and Feta Cheese with Champagne Vinaigrette

Arugula Salad
Arugula, Marinated Artichokes, Shaved Parmesan, and Lemon Dijon Vinaigrette

Apple and Arugula Salad
Apple, Arugula, Camembert, Spiced Walnuts, and Apple Cider Dressing

DESSERTS
Deluxe Chocolate Cake
New York Cheesecake
Granny Smith Apple Crunch Pie
Amaretto Cheesecake
Carrot Cake
Key Lime Mousse Pie
Chocolate Marble Cheesecake
Coconut Cream Pie
Oreo Cheesecake

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### UPGRADED LUNCH SOUPS, SALADS & DESSERTS

**Choice of Salad and Dessert To Compliment your Hot Plated Lunch**

*(For Groups Up to 400 People, Consider Soup Instead of Salad)*

<table>
<thead>
<tr>
<th>SOUPS</th>
<th>SALADS</th>
<th>INDIVIDUAL DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOR AN ADDITIONAL $1.95 PER PERSON</td>
<td>FOR AN ADDITIONAL $1.95 PER PERSON</td>
<td>FOR AN ADDITIONAL $1.95 PER PERSON</td>
</tr>
<tr>
<td></td>
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<td></td>
</tr>
<tr>
<td>Shrimp Bisque</td>
<td>Bibb and Endive Salad</td>
<td>Triple Chocolate Mousse Cake</td>
</tr>
<tr>
<td></td>
<td>Bibb Lettuce with Belgium Endive Mixed Greens, Candied Walnuts, Sliced Asian Pear &amp; Feta Cheese with Balsamic Vinaigrette</td>
<td>Berries and Cream Butter Cake</td>
</tr>
<tr>
<td>Tomato Bisque</td>
<td>Kettle Salad</td>
<td>Black Bottom Caramel Cake</td>
</tr>
<tr>
<td></td>
<td>Chopped Romaine &amp; Iceberg Lettuce, Southern Cornbread Croutons, Tomatoes, Pepper Jack Cheese, Julienned Red Peppers, Mandarin Oranges, with Roasted Red Pepper Italian Dressing</td>
<td>Cappuccino Mousse Cake</td>
</tr>
<tr>
<td>Mushroom Bisque</td>
<td>Citrus Salad</td>
<td>Bourbon Butter Cake</td>
</tr>
<tr>
<td>Kentucky Burgoo</td>
<td>Spinach &amp; Limestone Salad</td>
<td>Italian Cream Cake</td>
</tr>
<tr>
<td></td>
<td>Baby Spinach Resting on Bibb Lettuce Topped with Sliced Mushrooms, Chopped Egg, Julienned Red Onions with Warm Bacon Dressing</td>
<td>Caramel Fudge Cake</td>
</tr>
<tr>
<td></td>
<td>Cobb Salad</td>
<td>Caramel Apple Cheesecake</td>
</tr>
<tr>
<td></td>
<td>Iceberg and Romaine with Shredded Carrots, Diced Tomatoes, Crumbled Bleu Cheese, Chopped Egg and Bacon with Raspberry Vinaigrette</td>
<td>Turtle Cheesecake</td>
</tr>
</tbody>
</table>

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
### SMALL GROUP LUNCH BUFFETS
#### 15-30 PEOPLE

All Lunch Buffets Include Seattle’s Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

<table>
<thead>
<tr>
<th>ITALIAN BUFFET</th>
<th>GOURMET SANDWICH BUFFET</th>
<th>TRADITIONAL BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped Salad</td>
<td>Bluegrass Mixed Green Salad</td>
<td>Cobb Salad</td>
</tr>
<tr>
<td>Cucumber &amp; Tomato Salad</td>
<td>Penne Pasta Salad</td>
<td>Southern Cole Slaw</td>
</tr>
<tr>
<td>Parmesan Cheese Chicken</td>
<td>Choice of (2)</td>
<td>Oven Baked Bone - In Chicken with</td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>Gourmet Sandwiches:</td>
<td>Bourbon Cream Sauce</td>
</tr>
<tr>
<td>Chef’s Choice Starch</td>
<td>- Turkey &amp; Swiss</td>
<td></td>
</tr>
<tr>
<td>Chef’s Choice Seasonal Vegetable</td>
<td>- Roast Beef &amp; Provolone</td>
<td></td>
</tr>
<tr>
<td>Warm Rolls and Butter</td>
<td>- Ham &amp; Cheddar</td>
<td>Southern Meatloaf</td>
</tr>
<tr>
<td>Tiramisu or Italian Cream Cake</td>
<td>Grey Poupon, Garlic Herb Spread, Mayonnaise</td>
<td>Macaroni and Cheese</td>
</tr>
</tbody>
</table>

21.95 per guest

<table>
<thead>
<tr>
<th>GOURMET SANDWICH BUFFET</th>
<th>TRADITIONAL BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bluegrass Mixed Green Salad</td>
<td>Cobb Salad</td>
</tr>
<tr>
<td>Penne Pasta Salad</td>
<td>Southern Cole Slaw</td>
</tr>
<tr>
<td>Choice of (2)</td>
<td>Oven Baked Bone - In Chicken with</td>
</tr>
<tr>
<td>Gourmet Sandwiches:</td>
<td>Bourbon Cream Sauce</td>
</tr>
<tr>
<td>- Turkey &amp; Swiss</td>
<td>Southern Meatloaf</td>
</tr>
<tr>
<td>- Roast Beef &amp; Provolone</td>
<td>Macaroni and Cheese</td>
</tr>
<tr>
<td>- Ham &amp; Cheddar</td>
<td>Southern Green Beans</td>
</tr>
<tr>
<td>Grey Poupon, Garlic Herb Spread, Mayonnaise</td>
<td>Fresh Baked Corn Bread Muffins</td>
</tr>
<tr>
<td>Lettuce, Tomato, Pickle, Onion</td>
<td>Bread Pudding or Pecan Pie</td>
</tr>
<tr>
<td>Chef’s Relish Display</td>
<td>18.95 per guest</td>
</tr>
<tr>
<td>House Made Potato Chips</td>
<td></td>
</tr>
<tr>
<td>Brownies or Lemon Bars</td>
<td></td>
</tr>
</tbody>
</table>

19.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
SMALL GROUP LUNCH BUFFETS
15-30 PEOPLE

All Lunch Buffets Include Seattle’s Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

SOUP & SALAD BUFFET

Chef’s Daily Soup
Penne Pasta Salad
Sliced Fruit Display
Create Your Own Salad:
Crisp Romaine, Croutons, Parmesan Cheese,
Marinated and Grilled Chicken Strips, and
Classic Caesar Dressing
Warm Rolls and Butter
Chef’s Choice Dessert
20.95 per guest

PACIFIC RIM BUFFET

Garden Green Salad with Vinaigrette Dressing
Napa Cabbage Chop Chop Slaw
Sugar Snap Pea Salad With Ginger Wasabi Dressing
White and Fried Rice
Asian Vegetable Stir Fry
Cashew Chicken
- OR -
Chinese Beef with Sweet Bell Peppers
Mandarin Oranges, Toasted Coconut,
Pound Cake and Whipped Cream
25.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
<table>
<thead>
<tr>
<th>SOUTHWEST BISTRO</th>
<th>STAY FIT BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tortilla Soup</td>
<td>Tomato White Bean Soup</td>
</tr>
<tr>
<td>Green Chile Corn Bread, Butter and Honey</td>
<td>Arugula Bosc Pear and Reggiano Salad, Lemon-White Vinaigrette</td>
</tr>
<tr>
<td>Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing</td>
<td>Avocado and Tomato Salad, Cumin Dressing</td>
</tr>
<tr>
<td>Jicama Cilantro Mango Salad</td>
<td>Grilled Sage Chicken Breast with Mixed Grains, Herb Jus</td>
</tr>
<tr>
<td>Oven Roasted Chicken, Three Bean Stew and Roasted Pablano Salsa</td>
<td>Today’s Catch with Lemon Confit and Broccolini</td>
</tr>
<tr>
<td>Ancho Pork Short Ribs with Chili Barbecue Sauce</td>
<td>Whole Wheat Penne Pasta with Romano Beans, Goat Cheese</td>
</tr>
<tr>
<td>Mac ‘n’ Cheese, Chilies and Three Cheeses</td>
<td>Angel Food Cake with Berry Compote</td>
</tr>
<tr>
<td>Chef’s Choice Dessert</td>
<td>27.95 per guest</td>
</tr>
<tr>
<td>26.95 per guest</td>
<td></td>
</tr>
</tbody>
</table>

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All Lunch Buffets Include Seattle’s Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea
NEW YORK DELI
Chef’s Soup du Jour
Romaine Caesar Salad with Garlic Croutons
Bean Salad with Crisp Vegetables and White Balsamic Vinaigrette
Potato Salad tossed with Chipotle Mustard Dressing
The Butcher’s Fare:
  Tuna Salad
  Honey Glazed Smoked Ham
  Roasted Turkey Breast
  Garlic Seared Roast Beef
Swiss, Cheddar and Provolone Cheeses
Regional Bread Presentation
Individual Bags of Potato Chips
Carrot Cake with Caramelized Walnuts
Lemon Bars
22.95 per guest

MAN O’ WAR
Mixed Green Salad with Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato
Marinated Garden Vegetable Display
Southern Pasta Salad
Warm Rolls and Butter
Roasted Top Sirloin with Mushrooms
Grilled Chicken with Bourbon Cream Sauce
Chef’s Choice of Starch
Chef’s Choice of Vegetable
Bread Pudding with Bourbon Caramel Sauce
- OR -
Kentucky Derby Pie
24.95 per guest

SOUTHERN BBQ
Mixed Green Salad with Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato
Cucumber & Tomato Salad
Marinated Garden Vegetable Display
Southern Pasta Salad
Warm Rolls and Butter
Roasted Top Sirloin with Mushrooms
Grilled Chicken with Bourbon Cream Sauce
Chef’s Choice of Starch
Chef’s Choice of Vegetable
Bread Pudding with Bourbon Caramel Sauce
- OR -
Kentucky Derby Pie
- OR -
Deluxe Chocolate Cake
23.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
LUNCH BUFFETS
MINIMUM 30 PEOPLE

All Lunch Buffets Include Seattle's Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

KENTUCKY PICNIC

Potato Salad
Southern Cole Slaw
Grilled All Beef Hot Dogs
Grilled Hamburgers
Grilled Chicken
Pickles, Onions, Lettuce Leaves, Tomato, Cheese Mayonnaise, Mustard and Ketchup
Southern Baked Beans
Individual Bags of Potato Chips & Pretzels
Watermelon Display
Jumbo Cookies and Brownies
22.95 per guest
(Add Chili For Additional 1.95 Per Guest)

EAST MEETS WEST

Mixed Green Salad
Asian Slaw
Fried Rice
Choice of Two:
Orange Ginger Beef
Chimichurri Pork
Sesame Chicken
Vegetarian Spring Rolls
Vegetable Lo Mein
Grilled Vegetable Display
Mandarin Oranges, Toasted Coconut, Pound Cake and Whipped Cream
22.95 per guest

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
LUNCH BUFFETS
MINIMUM 30 PEOPLE

All Lunch Buffets Include Seattle’s Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

BUILD YOUR OWN BUFFET

SALADS:
(Choice of 2)
Caesar Salad
Bluegrass Mixed Green Salad
Penne Pasta Salad
Cole Slaw
Potato Salad
Chopped Salad
Sliced Fruit Salad
Cucumber & Tomato Salad
Tomato Caprese Salad

ENTREES:
(Choice of 2 - 25.95 per guest)
Roasted Top Sirloin with Mushrooms
Whiskey BBQ Flank Steak
Southern Style Meatloaf
Grilled Chicken with Bourbon Cream
Grilled Chicken with Asiago Cream
Chipotle Chicken with Tequila Lime Sauce
Oven Breaded Tilapia with Lemon Butter
Orange Roughy with Citrus Sauce
Pasta Primavera

DESSERTS:
(Choice of 1)
Triple Chocolate Cake
Carrot Cake
New York Cheesecake
Apple Pie
Key Lime Pie
Oreo Cheesecake
Fruit Cobbler
Cookies & Brownies

Buffet Includes Warm Rolls and Butter, Chef’s Choice of Starch, Seasonal Vegetable, and Bourbon Bread Pudding

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
PLATED DINNER

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Four Course Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Soup, Salad, and Dessert (Pg 28 - 29)
All Plated Dinners Include Seattle’s Best® Coffee, Selection of Tazo Tea®, Iced Tea

<table>
<thead>
<tr>
<th>DINNER #1</th>
<th>DINNER #4</th>
<th>DINNER #7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon Topped with Apple Cider Pearl Onion Ragout, Chanterelle Mushrooms, Mascarpone Polenta Cake</td>
<td>Fennel-Rubbed Pork Tenderloin, Cheese Risotto, Spinach</td>
<td>Roasted Shrimp Topped Filet with Port Reduction and Au Gratin Potatoes</td>
</tr>
<tr>
<td>Suggested Wine Pairing: Cabernet, Red Truck</td>
<td>Suggested Wine Pairing: Chardonnay, Canvas</td>
<td>Suggested Wine Pairing: Red Zinfandel, Ravenswood</td>
</tr>
<tr>
<td>(3) course 41.95 per guest</td>
<td>(3) course 27.95 per guest</td>
<td>(3) course 38.95 per guest</td>
</tr>
<tr>
<td>(4) course 46.95 per guest</td>
<td>(4) course 32.95 per guest</td>
<td>(4) course 43.95 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DINNER #2</th>
<th>DINNER #5</th>
<th>DINNER #8</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Crusted Boneless Chicken Breast with Leek Orzo, Marjoram, Syrah Sauce</td>
<td>Seared Salmon with Barley Squash Risotto, Green Onion Parsley Infusion</td>
<td>Pistachio Crusted Rack of Lamb with Braised Leeks and Olive Oil Whipped Potatoes</td>
</tr>
<tr>
<td>(3) course 28.95 per guest</td>
<td>(3) course 30.95 per guest</td>
<td>(3) course 34.95 per guest</td>
</tr>
<tr>
<td>(4) course 33.95 per guest</td>
<td>(4) course 35.95 per guest</td>
<td>(4) course 39.95 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DINNER #3</th>
<th>DINNER #6</th>
<th>DINNER #9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Mahi Mahi on Roasted Asparagus, Saffron Cream and Asiago Mashed Potatoes</td>
<td>Rosemary Crusted Airline Chicken Breast with Orange Vodka Mashed Potatoes, Thyme Bordelaise</td>
<td>Marinated &amp; Grilled Breast of Chicken, Presented with Tequila Lime Sauce and Cilantro with Saffron Cous Cous and Grilled Asparagus</td>
</tr>
<tr>
<td>(3) course 29.95 per guest</td>
<td>(3) course 29.95 per guest</td>
<td>(3) course 24.95 per guest</td>
</tr>
<tr>
<td>(4) course 34.95 per guest</td>
<td>(4) course 34.95 per guest</td>
<td>(4) course 29.95 per guest</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Dinner #</th>
<th>Description</th>
<th>Wine Pairing</th>
</tr>
</thead>
<tbody>
<tr>
<td>#10</td>
<td>Seared Chicken Breast, Sautéed in Olive Oil with Tomatoes, Onions, Olives, Garlic and White Wine Served with Long Grain Rice and Broccolini</td>
<td>Suggested Wine Pairing: Chardonnay, Canvas (3) course 25.95 per guest (4) course 30.95 per guest</td>
</tr>
<tr>
<td>#11</td>
<td>Seasoned Breast of Chicken with Mushroom Marsala Ragout and Served with Garlic Mashed Potatoes, Sautéed Asparagus and Sunburst Squash</td>
<td>Suggested Wine Pairing: Pinot Noir, Beaulieu Vineyards (3) course 24.95 per guest (4) course 29.95 per guest</td>
</tr>
<tr>
<td>#12</td>
<td>Seared Chicken Breast Marinated in Orange Ginger and Finished with Teriyaki Glaze Served with Creamy Risotto and Grilled Vegetables</td>
<td>Suggested Wine Pairing: White Zinfandel, Beringer (3) course 26.95 per guest (4) course 31.95 per guest</td>
</tr>
<tr>
<td>#13</td>
<td>Grilled Chicken Breast with a Zesty Tomato Sauce, Monterey Jack and Parmesan Cheese Served with Cavatappi Pasta and Buttered Broccolini</td>
<td>Suggested Wine Pairing: Chardonnay, Kendall Jackson (3) course 26.95 per guest (4) course 31.95 per guest</td>
</tr>
<tr>
<td>#14</td>
<td>Lightly Breaded Chicken Breast, Topped with Three Cheeses and Peppercorn Mornay Sauce Served with Au Gratin Potatoes, Sunburst Squash and Zucchini</td>
<td>Suggested Wine Pairing: Merlot, Canvas (3) course 29.95 per guest (4) course 34.95 per guest</td>
</tr>
<tr>
<td>#15</td>
<td>Roasted Airline Chicken Breast with Apple Chutney Served with Yukon Smashed Potatoes, Haricot Verts and Sunburst Squash</td>
<td>Suggested Wine Pairing: Riesling, Clean Slate (3) course 28.95 per guest (4) course 33.95 per guest</td>
</tr>
<tr>
<td>#16</td>
<td>Roasted and Sliced Sirloin Topped with Sweet Onions and Cabernet Demi-Glace Served with Oven Roasted New Potatoes, Asparagus and Red Pepper</td>
<td>Suggested Wine Pairing: Sauvignon Blanc, Silver Birch (3) course 35.95 per guest (4) course 40.95 per guest</td>
</tr>
<tr>
<td>#17</td>
<td>Grilled Tender Filet, Cut From the Shoulder, Topped with Roasted Shallot Demi-Glace Served with Cheese Risotto, Grilled Asparagus and Seasoned Carrots</td>
<td>Suggested Wine Pairing: Riesling, Clean Slate (3) course 24.95 per guest (4) course 29.95 per guest</td>
</tr>
<tr>
<td>#18</td>
<td>Herb Seasoned Prime Rib of Beef, Presented with Au Jus and Frizzled Onions Served with Roasted Polenta Cake, Haricot Verts and Red Pepper</td>
<td>Suggested Wine Pairing: Sauvignon Blanc, Silver Birch (3) course 33.95 per guest (4) course 38.95 per guest</td>
</tr>
<tr>
<td>#19</td>
<td>Slow Roasted Medallions of Pork Sprinkled with Mango Chutney Served with Brown Sugar Smashed Sweet Potatoes and Sautéed Vegetables</td>
<td>Suggested Wine Pairing: Chardonnay, Canvas (3) course 25.95 per guest (4) course 30.95 per guest</td>
</tr>
<tr>
<td>#20</td>
<td>Lightly Seared Tilapia Crusted with Horseradish and Herbs Served with Long Grain Rice, Asparagus and Seasoned Carrots</td>
<td>Suggested Wine Pairing: Chardonnay, Canvas (3) course 26.95 per guest (4) course 31.95 per guest</td>
</tr>
<tr>
<td>#21</td>
<td>Oven Roasted Salmon with Topped with Apple Chutney Served with Breaded Risotto Cake and Grilled Vegetables</td>
<td>Suggested Wine Pairing: Sauvignon Blanc, Silver Birch (3) course 34.95 per guest (4) course 39.95 per guest</td>
</tr>
</tbody>
</table>

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DUAL ENTREE PLATED DINNER

Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Four Course Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Soup, Salad, and Dessert (Pg 28 - 29)
All Plated Dinners Include Seattle’s Best® Coffee, Selection of Tazo Tea®, Iced Tea

CHICKEN AND MAHI MAHI
Grilled and Seasoned Chicken Breast with Orange Ginger Sauce and Seared Mahi Mahi with Lemon Butter Sauce Served with Saffron Pilaf, Grilled Broccolini and Roasted Red Pepper
Suggested Wine Pairing:
Chardonnay, Kendall Jackson
(3) course 31.95 per guest
(4) course 36.95 per guest

CHICKEN AND FILET MIGNON
Herb Grilled Chicken Breast with Tomato Ragout and Filet Mignon with Mushroom Demi-Glace Served with Au Gratin Potatoes, Haricot Verts and Baby Carrots
Suggested Wine Pairing:
Red Zinfandel, Canvas
(3) course 39.95 per guest
(4) course 44.95 per guest

JUMBO SHRIMP AND FILET MIGNON
Seared Trio of Jumbo Shrimp with Mornay Sauce and Filet Mignon with Caramelized Onions and Béarnaise Sauce Served with Asiago Mashed Potatoes and Grilled Vegetables
Suggested Wine Pairing:
Sauvignon Blanc, Silver Birch
(3) course 43.95 per guest
(4) course 48.95 per guest

CHICKEN AND BISTRO STEAK
Grilled Chicken with Pesto Cream and Grilled Tender Bistro Filet with Red Onion Marmalade Served with Oven Roasted New and Sweet Potatoes, Haricot Verts and Roasted Sunburst Squash
Suggested Wine Pairing:
Pinot Noir, A by Acacia
(3) course 32.95 per guest
(4) course 37.95 per guest

TILAPIA AND BISTRO STEAK
Seared Tilapia with Lemon Butter Sauce and Grilled Tender Bistro Filet with Cabernet Demi-Glace Served with Breaded Risotto Cake, Grilled Asparagus and Sunburst Squash
Suggested Wine Pairing:
Cabernet, Red Truck
(3) course 34.95 per guest
(4) course 39.95 per guest

BISTRO STEAK AND CRAB CAKE
Seared Bistro Filet with Aujus and Frizzled Onions and Maryland Crab Cake with Remoulade Sauce Served with Roasted Potatoes, Baby Carrots and Sunburst Squash
Suggested Wine Pairing:
Red Zinfandel, Ravenswood
(3) course 35.95 per guest
(4) course 40.95 per guest

CHICKEN AND JUMBO SHRIMP
Grilled Chicken with Asiago Cream Topped with Tomato Relish and Trio Jumbo Grilled Shrimp with Bourbon Cream Sauce Served with Orzo Pasta and Grilled Vegetables
Suggested Wine Pairing:
Sauvignon Blanc, Silver Birch
(3) course 33.95 per guest
(4) course 38.95 per guest

SALMON AND FILET MIGNON
Grilled Salmon with Teriyaki Glaze and Filet Mignon with Red Wine Demi-Glace Served with Roasted Polenta Cake, Baby Carrots and Broccolini
Suggested Wine Pairing:
Merlot, Blackstone
(3) course 42.95 per guest
(4) course 47.95 per guest

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DINNER VEGETARIAN SELECTIONS

Designed As An Alternate Meal For Our Vegetarian Guests - Price Will Be The Same As Your Selection Of Hot Plated Lunch
Three Course Dinners Include Warm Rolls & Butter, Your Choice of Salad and Dessert
Four Course Dinners Are Available for Groups Up to 400 people and Include Warm Rolls & Butter, Your Choice of Soup, Salad, and Dessert (Pg 28 - 29)
All Plated Dinners Include Seattle's Best® Coffee, Selection of Tazo Tea®, Iced Tea

MONDAY
Vegetable Lasagna, Pomodoro Sauce, Roasted Garlic Crostini

TUESDAY
Grilled Eggplant and Goat Cheese Strudel, Fire Roasted Pepper Sauce, Organic Olive Oil

WEDNESDAY
Pasta Fagioli with Garlic Bread, Chiffonade of Basil

THURSDAY
Cous Cous Pouch with Fingerling Potatoes and Red Pepper Sauce

FRIDAY
Napoleon of Grilled Vegetables with Lentil Chili and Olive Polenta Cake

SATURDAY
Artichokes and Confit of Shallot Risotto

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

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### DINNER SOUPS, SALADS & DESSERTS

*Choice of Salad and Dessert To Compliment your Hot Plated Dinner*  
*(For Groups Up to 400 People, Consider Soup Instead of Salad)*

#### SOUPS
- Minestrone
- White Bean & Tomato
- Chicken Tortilla
- Country Vegetable
- Country Chicken Noodle

#### SALADS
- **Bluegrass Mixed Green Salad**
  - Spring Mix, Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato with Ranch Dressing
- **Caesar Salad**
  - Romaine Lettuce, Shredded Parmesan and Garlic Croutons with Classic Caesar Dressing
- **Spicy Green Chick Pea Salad**
  - Spicy Greens with Chick Peas and Parmesan, with a Preserved Lemon Vinaigrette
- **Spinach Salad**
  - Spinach Greens, Roasted Shallots, Tomatoes, Feta with Mustard Dressing
- **Cranberry Salad**
  - Mixed Greens with Dried Cranberries, Toasted Hazelnuts with Shallot Dressing

#### DESSERTS
- **White and Chocolate Mousse** with Fresh Berries and Mint
- **Chocolate Marble Cheesecake**
- **Granny Smith Apple Crunch Pie**
- **Berries & Cream Butter Cake**
- **Triple Chocolate Mousse Cake**
- **Bourbon Butter Cake**
- **Coconut Cream Pie**
- **Key Lime Mousse Pie**
- **Caramel Fudge Cake**
- **Italian Cream Cake**

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**HYATT REGENCY LEXINGTON**
**AT LEXINGTON CENTER**

**BREKFAST | BREAKS | LUNCH | RECEPTION | PERSONAL PREFERENCE | DINNER | BEVERAGES | WEDDINGS**

**401 W. HIGH STREET, LEXINGTON, 40507  1-800-233-1234  FAX: 1-859-254-7430  WWW.LEXINGTON.HYATT.COM**
### UPGRADED DINNER SOUPS, SALADS & DESSERTS

Choice of Salad and Dessert To Compliment your Hot Plated Dinner
(For Groups Up to 400 People, Consider Soup Instead of Salad)

<table>
<thead>
<tr>
<th>SOUPS FOR AN ADDITIONAL $1.95 PER PERSON</th>
<th>SALADS FOR AN ADDITIONAL $1.95 PER PERSON</th>
<th>INDIVIDUAL DESSERTS FOR AN ADDITIONAL $1.95 PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Bisque</td>
<td>Bibb and Endive Salad</td>
<td>Trio of Chocolate Mousse</td>
</tr>
<tr>
<td>Tomato Bisque</td>
<td>Bibb Lettuce with Belgium Endive Mixed Greens, Candied Walnuts, Sliced Asian Pear &amp; Feta Cheese with Balsamic Vinaigrette</td>
<td>Decadence Chocolate Framboise</td>
</tr>
<tr>
<td>Mushroom Bisque</td>
<td>Kettle Salad</td>
<td>Mango Cheese Mousse</td>
</tr>
<tr>
<td>Kentucky Burgoo</td>
<td></td>
<td>French Apple Tart with Cinnamon Streusel</td>
</tr>
<tr>
<td></td>
<td>Citrus Salad</td>
<td>Southern Pecan Tart</td>
</tr>
<tr>
<td></td>
<td>Spinach &amp; Limestone Salad</td>
<td>Chocolate Fantasy Mousse with Hazelnut</td>
</tr>
<tr>
<td></td>
<td>Endive and Feta Salad</td>
<td>Coffee Mousse with Dark Chocolate</td>
</tr>
<tr>
<td></td>
<td>Arugula and Pear Salad</td>
<td>Raspberry White Chocolate Cake</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lemon Twist Cake</td>
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<tr>
<td></td>
<td></td>
<td>Red Velvet Cake</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Strawberry Sensation Cake</td>
</tr>
</tbody>
</table>

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# DINNER BUFFETS

**MINIMUM 30 PEOPLE**

All Dinner Buffets Include Seattle’s Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea

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<th>BUFFET #1</th>
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<th>BUFFET #3</th>
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<tbody>
<tr>
<td>Mixed Green Salad</td>
<td>Chopped Salad</td>
<td>Cobb Salad</td>
</tr>
<tr>
<td>New Potato Salad</td>
<td>Penne Pasta Salad</td>
<td>Southern Cole Slaw</td>
</tr>
<tr>
<td>Warm Rolls and Butter</td>
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</tr>
<tr>
<td>Slow Roasted Sirloin with Red Wine Sauce</td>
<td>Grilled Chicken with Tomato Vodka Sauce</td>
<td>Southern Style Meatloaf with Mushroom Sauce</td>
</tr>
<tr>
<td>Roasted Bone in Chicken with Mango Chutney</td>
<td>Roasted Pork Loin with Pineapple Chutney</td>
<td>Roasted Chicken Tomato Parmesan Sauce</td>
</tr>
<tr>
<td>Pesto Crusted Tilapia with White Wine Sauce</td>
<td>London Broil with Wild Mushroom Demi-Glace</td>
<td>Red Skin Smashed Potatoes</td>
</tr>
<tr>
<td>Vegetarian Lasagna</td>
<td>Herb Roasted New Potatoes</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td>Wild Long Grain Rice</td>
<td>Macaroni &amp; Cheese</td>
<td>Buttered Corn</td>
</tr>
<tr>
<td>Grand Marnier® Sautéed Carrots</td>
<td>Sautéed Seasonal Vegetables</td>
<td>Steam Broccolini</td>
</tr>
<tr>
<td>Chef’s Choice Desserts</td>
<td>Chef’s Choice Desserts</td>
<td>Chef’s Choice Desserts</td>
</tr>
<tr>
<td>34.95 per guest</td>
<td>32.95 per guest</td>
<td>30.95 per guest</td>
</tr>
</tbody>
</table>

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BUFFET #4
Garden Salad
Cucumber & Tomato Salad
Sliced Fresh Fruit Display
Warm Corn Bread
Flank Steak with BBQ Whiskey Sauce
Chipotle Chicken with Tequila Lime Butter Sauce
Southern Green Beans
Home-style Roasted Potatoes
Seasonal Fruit Cobbler with Whipped Cream
29.95 per guest

BUFFET #5
Mixed Green Salad
Snow Pea Salad
Breaded Chicken in a Ginger Soy Sauce
Seared Steak with Pepper Demi-Glace
Fried Rice
Vegetable Lo Mein Pasta
Spicy Eggplant in Garlic Sauce
Seasonal Steamed Vegetables
Chef’s Choice Dessert
32.95 per guest

BUFFET #6
Potato Salad
Mixed Green Salad
Grilled All Beef Hot Dogs
Grilled Hamburgers
Grilled Chicken
Pickles, Onions, Lettuce Leaves, Tomato, Cheese, and Condiments
Individual Bags of Potato Chips & Pretzels
Watermelon Display
Jumbo Cookies and Brownies
29.95 per guest
(Add Chili For Additional 1.95 Per Guest)

All Dinner Buffets Include Seattle’s Best® Coffee with Flavored Syrups, Selection of Tazo Tea®, and Iced Tea
GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING

Ideal for groups of 100 or less

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

All Food & Beverage is Subject to a 22% Service Fee and 6% Sales Tax
PERSONAL PREFERENCE DINNER MENU

All Dinner items include: Warm Rolls & Butter, Iced Tea, Seattle’s Best Coffee® and Tazo Tea®

100 People or Less

PLANNER’S CHOICE APPETIZERS

Fresh Jumbo Crab Cake served over Pepper Relish
Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis
Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle
Roasted Corn and Chicken Chowder
Trio of Jumbo Shrimp with Cocktail Sauce and Lemon

PLANNER’S CHOICE SALAD

Wedge Salad with Green Goddess Dressing
Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb Lettuce with Marinated Artichoke and Pesto
Arugula, Pear and Reggiano Salad with Chives and Pine Nut Pesto
French Seared Apple, Endive and Feta Salad with Lemon—Thyme Vinaigrette

PLANNER’S CHOICE DESSERT

Velvet Chocolate Boule
Vanilla Crème Brulee with Chocolate Dipped Shortbread
Prepared Tableside: Cherries Jubilee - OR - Bananas Foster
French Apple Tart with Cinnamon Streusel
Decadence Chocolate Framboise

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PLANNER CHOOSES (3) ENTREES
(Including One Vegetarian Option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Broad Bean Mint Puree
Suggested Wine Pairing: Red Zinfandel, Ravenswood

Wild Salmon with Pan Sautéed Apples with Mixed Pepper Tuille and Ice Cider Reduction
Suggested Wine Pairing: Pinot Grigio, Fish Eye

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth
Suggested Wine Pairing:

Peppered Beef Tenderloin, Sweet Potato Cakes, Herb Grilled Heirloom Tomatoes and Banyuls Reduction
Suggested Wine Pairing: Shiraz, Razor’s Edge

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram and Syrah Sauce
Suggested Wine Pairing: Sauvignon Blanc, Silver Birch

Seared Sea Bass on Roasted Asparagus with Saffron Cream and Olive Oil Mashed Potatoes
Suggested Wine Pairing: Chardonnay, Kendall Jackson

Potato Torta with Caramelized Onion and Arugula Seasonal Grilled Vegetables and Mascarpone Polenta Cake
Suggested Wine Pairing: Riesling, Clean Slate

79.95 per guest
Smoked Salmon & Fresh Dill in Olive Oil Bread Cup  
3.95 each

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil  
2.95 each

Tomato Basil Bruschetta  
2.95 each

Assorted Premium Canapés  
3.95 each

Avocado & Crab California Roll with Wasabi Sauce  
3.95 each

Assorted Mini Deli Sandwiches with Condiments  
3.95 each

Triple Cream Brie Filled Strawberries  
2.95 each

Shrimp Shooter  
4.95 each

Prosciutto Wrapped Asparagus  
3.95 each

Fresh Melon Shots  
2.95 each

Jumbo Shrimp with Cocktail Sauce and Lemons  
4.50 each

Assorted Mini Cheesecakes  
3.95 each

Assorted Petit Fours  
3.95 each

Salami Cornets with Dijon Cream on Crostini  
3.95 each

Shrimp with Dill Cream on Rye  
4.95 each

Tuna Mousse on Rye  
3.95 each

Roast Beef and Horseradish Mousse on Pumpernickel  
3.95 each

Bay Scallops with Basil Cream on Rye  
3.95 each

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<table>
<thead>
<tr>
<th>Hot Hors d’Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brie with Raspberries En Croute</td>
</tr>
<tr>
<td>Beef Empanada with Red Chili Sauce</td>
</tr>
<tr>
<td>Empanada with Guava and Almond Crisp</td>
</tr>
<tr>
<td>Vegetarian Spring Roll with Orange Marmalade</td>
</tr>
</tbody>
</table>
| Assorted Mini Quiche To Include:  
  Broccoli  
  Spinach  
  Lorraine  
  Seafood  
| 2.95 each |
| Herb Breaded Mushrooms | 2.95 each |
| Chicken Satay with Spicy Peanut Sauce | 3.95 each |
| Beef Satay with Teriyaki Sauce | 3.95 each |
| Mini Beef Wellington with Demi-Glace | 3.95 each |
| Mini Chicken Wellington | 4.95 each |
| Tenderloin Tips & Mushroom Duxelle with Horseradish Sauce | 4.95 each |
| Pork Pot Sticker with Sweet and Sour Sauce | 2.95 each |
| Crab Stuffed Mushroom | 3.95 each |
| Maryland Crab Cake with Remoulade Sauce | 3.95 each |
| Cozy Shrimp with Spicy Boom Boom Sauce | 3.95 each |
| Coconut Shrimp with Sweet and Sour Sauce | 3.95 each |
| Bacon Wrapped Scallops | 3.95 each |
| Quesadilla Cornucopia with Smoked Chicken with Garden Salsa | 3.95 each |
| Lotus Wontons with Broccoli and Chorizo Sausage | 4.95 each |
| Spanakopita | 2.95 each |
| Mini Hot Browns | 3.95 each |
| Choice of Mini Sliders  
  Chicken Parmesan  
  BBQ Pulled Pork  
  Cheeseburger | 3.95 each |
| Assorted Mini Deep Dish Pizza’s To Include:  
  Pepperoni  
  Sausage  
  Mushroom  
  Onion and Green Pepper | 2.95 each |
| Meatballs with Makers Mark® BBQ Sauce | 2.50 each |
| Chicken Wings with Hot Sauce  
  Celery, Carrots, and Bleu Cheese | 2.50 each |
| Sesame Chicken Tenderloins with Ginger Soy Sauce | 3.95 each |
| Chicken Tenderloins With Honey Mustard and BBQ Sauce | 3.25 each |
| Pigs in a Blanket with Dijon Mustard | 2.50 each |

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## RECEPTION DISPLAYS & SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CRUDITE</strong></td>
<td>Broccoli, Red Pepper, Yellow Squash, Zucchini, Celery, and Carrots, Served with Spinach—Ranch and Hummus Dips, Assorted Crackers</td>
<td>5.95 per guest</td>
</tr>
<tr>
<td><strong>GRILLED VEGETABLE DISPLAY</strong></td>
<td>Marinated and Grilled Zucchini, Yellow Squash, Red Pepper, Asparagus, and Carrots Served with Olive Tapenade</td>
<td>6.95 per guest</td>
</tr>
<tr>
<td><strong>CHEESE DISPLAY</strong></td>
<td>Handcrafted Domestic and Imported Cheeses, Garnished with Grapes, Strawberries, and Edible Orchid, Served with Lavosh and Flatbread</td>
<td>5.95 per guest</td>
</tr>
<tr>
<td><strong>SLICED FRESH FRUIT DISPLAY</strong></td>
<td>Sliced Pineapple, Melon, Honeydew, Garnished with Strawberries, and Grapes, Served with Honey Lime Yogurt Dipping Sauce</td>
<td>5.95 per guest</td>
</tr>
<tr>
<td><strong>SMOKED WHITE FISH DISPLAY</strong></td>
<td>Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points</td>
<td>12.95 per guest</td>
</tr>
<tr>
<td><strong>SMOKED SALMON SIDE</strong></td>
<td>Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points</td>
<td>12.95 per guest</td>
</tr>
<tr>
<td><strong>ANTIPASTO DISPLAY</strong></td>
<td>Dry Italian Salami and Proscuitto Presented with Marinated Manchego, Mozzarella, and Flat Bread</td>
<td>99.95 per display</td>
</tr>
<tr>
<td></td>
<td>Marinated Vegetables to Include: Peppers, Long Stem Artichoke Hearts, Cipolline Onions and Assorted Olives. Grilled Asparagus, Squash, Zucchini, Carrots and Roasted Red Peppers</td>
<td></td>
</tr>
<tr>
<td><strong>BAR MIX</strong></td>
<td></td>
<td>12.95 per pound</td>
</tr>
<tr>
<td><strong>MIXED NUTS</strong></td>
<td></td>
<td>24.95 per pound</td>
</tr>
</tbody>
</table>

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HYATT REGENCY LEXINGTON
AT LEXINGTON CENTER
DELUXE PASTA STATION*

Choice of two (2) Pastas:
- Bowtie Cavatapi
- Penne Pasta
- Tortellini (2.50 more)

Your choice of two (2) sauces:
- Marinara
- Alfredo
- Pesto Sauce
- Garlic & White Wine
- Vodka Sauce (1.25 more)

Your Choice of three (3) accompaniments:
- Italian Sausage
- Basil & Herb Meatballs
- Tasso Ham
- Julienned Capicola
- Genoa Salami
- Pepperoni
- Grilled Julienne Chicken (2.95 more)
- Baby Shrimp (3.95 more)

Toppings:
- Chopped Garlic, Spinach, Tomatoes, Pine Nuts, Sweet Peppers,
- Black Olives, Sliced Mushrooms, Julienned Onions, Pepperoncini
- Artichoke Hearts, Asparagus or Broccoli Tips (1.95 more)

Breads:
- Garlic Bread Sticks
- Foccaccia Bread

12.95 per guest

*Requires (1) Attendant per (50) People at 100.00 each

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## MODERN PASTA STATION
Cheese Tortellini with Alfredo Sauce  
Bowtie Pasta with Marinara Sauce  
Parmesan and Romano Cheese  
Grilled Seasonal Vegetables  
Foccacia and Flat Breads  
8.95 per guest  
Add:  
Baby Shrimp - 3.95 additional per guest  
Chicken - 2.95 additional per guest  
Mini Meatballs - 1.95 additional per guest

## MASHED POTATO STATION
Home Made Garlic Mashed Potatoes, Brown Sugar  
Mashed Sweet Potatoes & Orange Vodka  
Mashed Potatoes  
Toppings to Include: Wild Mushrooms, Roasted Vegetables, Cheddar Cheese, Boursin Cheese, Crispy Pancetta, Bacon and Sour Cream  
9.95 per guest

## STIR FRY STATION
Teriyaki Grilled Chicken  
- OR -  
Ginger Soy Marinated Strip Loin  
Toppings to Include: Broccoli, Carrots, Snap Peas, Onions and Red Peppers  
White and Stir Fry Rice  
Vegetarian Spring Rolls  
Fortune Cookies  
11.95 per guest

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### Whole Herb and Fennel Roasted Turkey Breast*  
(Serves 35 People)  
Gourmet Mustards and Turkey Gravy  
Apple Cranberry Chutney  
Buttermilk Biscuits  
225.00 Each

### Oven Roasted Garlic Beef Tenderloin*  
(Serves 20 People)  
Horseradish Cream  
Whole Grain and Dijon Mustard  
Silver Dollar Rolls  
275.00 Each

### Smoked Virginia Ham*  
(Serves 50 People)  
Woodford Reserve BBQ Sauce and Pineapple Chutney  
Assorted Mustards  
Silver Dollar Rolls  
250.00 Each

### Black Pepper Crusted Prime Rib*  
(Serves 25 People)  
Caramelized Onions and Roasted Mushrooms  
Rosemary Demi Glace  
Fresh Baked Artisan Rolls  
395.00 Each

### Steamship Round of Beef*  
(Serves 150 People)  
Au Jus, Horseradish Cream, and Mango Chutney  
Silver Dollar Rolls  
650.00 Each

### Slow Roasted Loin of Pork*  
(Serves 30 People)  
Roasted Pepper Sauce and Peppercorn Hollandaise Sauce  
Southern Cornbread Muffins  
175.00 Each

*Requires an attendant at 100.00 each
BLUEGRASS RECEPTION PACKAGE

Displays
Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
Hummus with Pita Chips

Cold Hors D’Oeuvres (Butler Passed - 1 piece per item, per person)
Triple Cream Brie Filled Strawberry
Prosciutto Wrapped Asparagus
Bruschetta

Hot Hors D’Oeuvres (1 piece per item, per person)
Mini Beef Wellington
Spanakopita
Chicken Tenderloins with Maker’s Mark® BBQ Sauce

Carving Station
Slow Roasted Loin of Pork or Herb Roasted Turkey Breast
Presented with Silver Dollar Rolls and Warm Corn Bread

Desserts
Chocolate Bread Pudding
New York Cheesecake

Beverages
Seattle’s Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea

44.95 per guest

BAYOU RECEPTION PACKAGE

Displays
Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
Peel and Eat Shrimp (3 Pieces Per Person)

Hot Hors D’Oeuvres (1 piece per item, per person)
Andouille Sausage En Croute
Orange Ginger Chicken Satay
Wild Mushroom in Phyllo

Creole Pasta Station
Penne and Bowtie Pasta
Spinach, Baby Shrimp, Diced Andouille Sausage, Diced Tomato,
Onions, Green Peppers
Creole and Pesto Cream Sauce
Presented with Garlic Bread, Assorted Focaccia Bread and Breadsticks

Desserts
Southern Pecan Pie
Apple Cobbler with Whipped Cream

Beverages
Seattle’s Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea

38.95 per guest
KENTUCKY RECEPTION PACKAGE

Displays
Cheese Display with Fresh Fruit Garnish
Fresh Vegetable Crudités with Ranch Dip
KY Burgoo

Cold Hors D’Oeuvres (Butler Passed - 1 piece per item, per person)
Assorted Premium Canape’s
Fresh Melon Shots
Bruschetta

Hot Hors D’Oeuvres (1 piece per item, per person)
Mini Hot Browns
Mini Pulled Pork Sliders
Mini Meatballs with Henry Baine’s Sauce

Mashed Potato Station
Pure Blue Vodka Mashed Potatoes and Brown Sugar Sweet Potatoes

Carving Station
Smoked Kentucky Ham or Steamship Round of Beef
Red Eye Gravy and Maker’s Mark® BBQ Sauce
Presented with Buttermilk Biscuits and Spoonbread

Desserts
Southern Bread Pudding with Warm Caramel Bourbon Sauce
Chocolate Pecan Pie

Beverages
Seattle’s Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea, Ale-8-One®

46.95 per guest
HYATT’S SIGNATURE SELECT WINES

Chardonnay, Canvas, California $30.00/Bottle
Cabernet, Canvas, California $30.00/Bottle
Merlot, Canvas, California $30.00/Bottle
Red Zinfandel, Canvas, California $30.00/Bottle

CHAMPAGNE & SPARKLING WINES

Segura Viudas Brut Reserva, Spain $35.00/Bottle
Champagne, Moët & Chandon, France $95.00/Bottle
Champagne, Dom Perignon, France $225.00/Bottle

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

White Zinfandel, Beringer, California $30.00/Bottle
Pinot Grigio, Fish Eye, California $33.00/Bottle
Riesling, Clean Slate, Germany $37.00/Bottle
Sauvignon Blanc, Silver Birch, New Zealand $40.00/Bottle
Chardonnay, Kendall Jackson, California $45.00/Bottle
Chardonnay, Franciscan Estates, California $50.00/Bottle

LIGHT TO FULL-INTENSITY RED WINES

Pinot Noir, Beaulieu Vineyards, California $35.00/Bottle
Red Zinfandel, Ravenswood, California $35.00/Bottle
Cabernet Sauvignon, Red Truck, California $38.00/Bottle
Merlot, Blackstone, California $38.00/Bottle
Pinot Noir, A by Acacia, California $40.00/Bottle
Shiraz, Razor’s Edge, Australia $40.00/Bottle

FEATURED WINEMAKER SERIES

Robert Mondavi Private Selection
Chardonnay, California $36.00/Bottle
Cabernet Sauvignon, California $36.00/Bottle
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.

FULL BAR - PREFERRED PREMIUM
First Hour ..................................................... 12.00
Second Hour ............................................... 8.00
Each Additional Hour .................................... 6.00

FULL BAR - SUPER PREMIUM
First Hour ..................................................... 14.00
Second Hour ............................................... 9.00
Each Additional Hour .................................... 7.00

LIMITED BAR - BEER AND WINE ONLY
First Hour ..................................................... 10.00
Second Hour ............................................... 7.00
Each Additional Hour .................................... 5.00

HOST SPONSORED BAR PER DRINK

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

PREFERRED PREMIUM
Cocktails ..................................................... 6.00
Domestic Beer ............................................ 4.50
Premium and Imported Beer ......................... 5.50
Select Wine ............................................... 6.00
Mineral Water/Juices .................................... 3.95
Soft Drinks ............................................... 2.95
Cordials .................................................... 7.25
Champagne (by the glass) ......................... 6.25

SUPER PREMIUM
Cocktails ..................................................... 6.75
Domestic Beer ............................................ 4.50
Premium and Imported Beer ......................... 5.50
Select Wine ............................................... 6.25
Mineral Water/Juices .................................... 3.95
Soft Drinks ............................................... 2.95
Cordials .................................................... 9.25
Champagne (by the glass) ......................... 9.25

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CASH BARS

This package includes a Full Bar Setup.

PREFERRED PREMIUM

Cocktails.................................6.00
Domestic Beer..........................4.50
Premium and Imported Beer..........5.50
Select Wine............................7.00
Mineral Water/Juices.................4.00
Soft Drinks..............................3.00
Cordials.................................7.00
Champagne (by the glass)............6.50

SUPER PREMIUM

Cocktails.................................7.00
Domestic Beer..........................4.50
Premium and Imported Beer..........5.50
Select Wine............................7.00
Mineral Water/Juices.................4.00
Soft Drinks..............................3.00
Cordials.................................9.00
Champagne (by the glass)............9.50

*SPECIALTY DRINKS*

Ambrosia Apple Martini ..................9.00
Sky Vodka, Midori, Pucker Sour Apple, Apple Juice and Sweet & Sour Mix Garnished with Fresh Apple Slice

Raspberry Lemon Drop ..................9.00
Stolichnaya Vodka, Chambord, Lemon Squeeze & Drop, Bar Syrup & Sweet & Sour Mix Garnished with a Sugar Rim, Maraschino Cherry and Lemon

Black Cherry Pom Martini .............9.00
Effen Black Cherry, DeKuyper Pomegranate, Cranberry Juice, Daily’s Margarita Mix Garnished with Lime Wedge

LABOR CHARGES

Bartenders:.............................100.00/each
Cashiers:..................................100.00/each
Waiter Fees:.............................100.00/each

*All Cash Bar Pricing Includes 6% Sales Tax

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