HYATT REGENCY LEXINGTON CATERING MENU



All Food & Beverage is Subject to a 22% Service Fee and 6% Sales $\ensuremath{\mathsf{Tax}}$



BREAKFAST BUFFETS

Minimum 25 People

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



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

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

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



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



CONTINENTAL BREAKFAST

Minimum 10 People

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

HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices

Sliced Fresh Fruit Display

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

Hyatt Almond Berry Croustade

12.95 per guest

SUNRISE CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Fruit Display

Cereal Station with Fresh Berries

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

Assorted Bagels & Cream Cheese

14.95 per guest

STAYFIT® CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices

Sliced Fresh Fruit Display

Assortment of Granola Bars

Oat Bran and Citrus Muffins

Low Fat Yogurt Parfaits

Green and White Teas

14.95 per quest



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 Burrito Flour Tortilla Stuffed with Egg, Cheese, & Sausage with Salsa 33.95 a dozen

BREAKFAST SANDWICHES

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 and Pecans, Dried Cherries, Apples and Raisins, Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger, Skim & 2% Milk

2.95 per guest



BREAKFAST ENHANCEMENTS

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

SMOKED 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 quest

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

KRISPY KREME SANDWICHES

Open Faced Krispy Kreme Donuts® Topped with Whipped Cream and Berries

34.95 per dozen

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

CEREAL STATION

Granola, Organic and Assorted Cereals Sliced Strawberries and Fresh Berries with 2% & Skim Milk

3.95 per guest

*Requires an attendant at 100.00 each



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

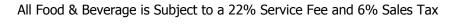
Sliced Fresh Fruit to Include Pineapple, Cantaloupe, Honeydew, Strawberries and Grapes, a Side of Yogurt and a Breakfast Croissant; Garnished with Fresh Mint

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





COFFEE BREAK SOLUTIONS

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

Assorted Cold Cereals with Whole, 2% or Skim Milk

2.95 per box

Fruit Yogurts 2.95 per item

Granola Bars 1.95 per item

Energy and Power Bars

4.95 per item

Fresh Baked Donuts 28.95 per dozen

Warm Cinnamon Rolls

29.95 per dozen

Assorted Muffins 28.95 per dozen

Buttery Croissants 31.95 per dozen

Fresh Baked Danish 28.95 per dozen

Assorted Bagels 29.95 per dozen



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

Bottled Iced Teas, Lemonade & Fruit Juices 3.95 per bottle Lemonade 25.95 per gallon

Chilled Orange, Tomato, Grapefruit and Cranberry Juices 35.95 per gallon Specialty Waters (Voss®, Perrier® and Mineral) 4.25 per bottle

Iced Tea (Sweetened or Unsweetened) 29.95 per gallon

Chilled Cranberry, Apple and Orange Organic Juices 46.95 per gallon Fresh Fruit Smoothie Shots Cantaloupe, Honeydew and Watermelon 2.95 per guest Blue Raspberry Punch 25.95 per gallon

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

Starbucks™ Bottled Frappucino 4.95 per bottle

36.95 per gallon

Hot Chocolate 1.95 per drink

Aquafina® Bottled Water 2.95 per bottle

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

Hot Cider 32.95 per gallon

Tazo® Hot Tea 1.95 per drink

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



COFFEE BREAK SOLUTIONS



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

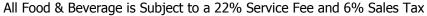
Nacho Chips, Queso and Salsa 3.95 per person

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





AFTERNOON BREAKS

Minimum 10 People

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



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 $\ensuremath{\mathbb{R}}$ Soft Drinks

9.95 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

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

WILDCAT BREAK

Giant Warm Pretzels with Nacho Cheese

Individual Bags of Freshly Popped Popcorn

Mini Sliders-Choice of (1): Cheeseburger Parmesan Chicken BBO Pork

Bottled Water and Pepsi® Soft Drinks

11.95 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

HEALTH NUT

Hummus with House Made Pita Chips

Fresh Whole Fruit

Assorted Granola Bars

Bottled Water and Pepsi® Soft Drinks

10.95 per quest



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

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

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

LEMON DROP

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

14.95 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



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)

TRADITIONAL CHICKEN CAESAR

Parmesan Dusted Grilled Chicken Strips Atop Fresh Romaine, Blended with Grated Italian Cheeses and Garlic Croutons Served with Caesar Dressing, Warm Rolls and Butter

18.95 per guest

- *Substitute Grilled Salmon Add 2.95 per guest
- *Substitute Grilled Shrimp Add 3.95 per guest

TRADITIONAL COBB SALAD

Chicken, Bacon, Egg, Avocado, Bleu Cheese, and Tomatoes Atop Chopped Iceberg and Field Greens Served with Lemon-Dijon Dressing, Warm Rolls and Butter

17.95 per guest

- *Substitute Grilled Salmon Add 2.95 per guest
- *Substitute Grilled Shrimp Add 3.95 per guest

CAJUN KETTLE SALAD

Chopped Romaine & 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

13.95 per quest

- *Add Grilled Chicken Add 2.95 per guest
- *Add Grilled Shrimp Add 3.95 per guest

BLUEGRASS CLUB

Croissant Stacked with Roasted Ham <u>OR</u> Turkey, Smoked Bacon, White Cheddar Cheese, Seasoned Mayo, Lettuce and Tomato Served with House Made Chips and Chef's Selection of Prepared Salad

17.95 per guest

ASIAN CHICKEN WRAP

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

17.95 per guest

CHICKEN SALAD ON CIABATTA

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

17.95 per guest

FRENCH DIP OPEN FACED SANDWICH

Open Faced Beef or Turkey Sandwich with Au Jus French Dip Style Served with House Made Chips and Chef's Family Style Relish Display

18.95 per guest

GRILLED STRIP LOIN SANDWICH

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

18.95 per guest

BREADED EGGPLANT SANDWICH

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

16.95 per guest

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

BREAKFAST | 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



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



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

<u>LUNCH #10</u>

Seared Chicken Breast, Marinated in Orange Ginger and Finished with Teriyaki Glaze, Cheese Risotto and Sautéed 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



LUNCH VEGETARIAN SELECTIONS

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



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, Shitake 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

BREAKFAST | 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



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

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

R E G E N C Y

L E X I N G T O N

AT LEXINGTON CENTER

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)

SOUPS

FOR AN ADDITIONAL \$1.95 PER PERSON

Shrimp Bisque

Tomato Bisque

Mushroom Bisque

Kentucky Burgoo

SALADS

FOR AN ADDITIONAL \$1.95 PER PERSON

Bibb and Endive Salad

Bibb Lettuce with Belgium Endive Mixed Greens, Candied Walnuts, Sliced Asian Pear & Feta Cheese with Balsamic Vinaigrette

Kettle Salad

Chopped Romaine & Iceberg Lettuce, Southern Cornbread Croutons, Tomatoes, Pepper Jack Cheese, Julienned Red Peppers, Mandarin Oranges, with Roasted Red Pepper Italian Dressing

Citrus Salad

Field Greens Mixed with Romaine, Orange and Grapefruit Segments with Lemon Vinaigrette Dressing

Spinach & Limestone Salad

Baby Spinach Resting on Bibb Lettuce Topped with Sliced Mushrooms, Chopped Egg, Julienned Red Onions with Warm Bacon Dressing

Cobb Salad

Iceberg and Romaine with Shredded Carrots, Diced Tomatoes, Crumbled Bleu Cheese, Chopped Egg and Bacon with Raspberry Vinaigrette INDIVIDUAL DESSERTS FOR AN ADDITIONAL \$1.95 PER PERSON

Triple Chocolate Mousse Cake

Berries and Cream Butter Cake

Black Bottom Caramel Cake

Cappuccino Mousse Cake

Bourbon Butter Cake

Italian Cream Cake

Caramel Fudge Cake

Caramel Apple Cheesecake

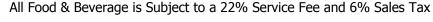
Turtle Cheesecake

Raspberry White Chocolate Cake

Lemon Twist Cake

Red Velvet Cake

Strawberry Sensation Cake





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

ITALIAN	I BU	JFFET
---------	------	--------------

Chopped Salad

Cucumber & Tomato Salad

Parmesan Cheese Chicken

Vegetarian Lasagna

Chef's Choice Starch

Chef's Choice Seasonal Vegetable

Warm Rolls and Butter

Tiramisu or Italian Cream Cake

21.95 per guest

GOURMET SANDWICH BUFFET

Bluegrass Mixed Green Salad

Penne Pasta Salad

Choice of (2)

Gourmet Sandwiches:

Turkey & Swiss

Roast Beef & Provolone

Ham & Cheddar

Grey Poupon, Garlic Herb Spread,

Mayonnaise

Lettuce, Tomato, Pickle, Onion

Chef's Relish Display

House Made Potato Chips

Brownies or Lemon Bars

19.95 per guest

TRADITIONAL BUFFET

Cobb Salad

Southern Cole Slaw

Oven Baked Bone - In Chicken with

Bourbon Cream Sauce

Southern Meatloaf

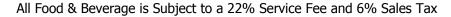
Macaroni and Cheese

Southern Green Beans

Fresh Baked Corn Bread Muffins

Bread Pudding or Pecan Pie

18.95 per guest





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 quest

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

SOUTHWEST BISTRO

Chicken Tortilla Soup

Green Chile Corn Bread, Butter and Honey

Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing

Jicama Cilantro Mango Salad

Oven Roasted Chicken, Three Bean Stew and Roasted Pablano Salsa

Ancho Pork Short Ribs with Chili Barbecue Sauce

Mac 'n' Cheese, Chilies and Three Cheeses

Chef's Choice Dessert

26.95 per guest

STAY FIT BUFFET

Tomato White Bean Soup

Arugula Bosc Pear and Reggiano Salad, Lemon-White Vinaigrette

Avocado and Tomato Salad, Cumin Dressing

Grilled Sage Chicken Breast with Mixed Grains, Herb Jus

Today's Catch with Lemon Confit and Broccolini

Whole Wheat Penne Pasta with Romano Beans, Goat Cheese

Angel Food Cake with Berry Compote

27.95 per quest



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 quest

SOUTHERN BBQ

Mixed Green Salad with Julienned Carrots, Cucumbers, Shredded Red Cabbage and Tomato

Cucumber & Tomato Salad

Sliced Fresh Fruit Display

Fresh Baked Corn Bread

Whiskey BBQ Flank Steak

Chipotle Chicken with Tequila Lime Butter Sauce

Southern Green Beans

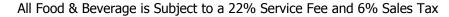
Home-style Roasted Potatoes

Seasonal Fruit Cobbler with Whipped Cream

- OR -

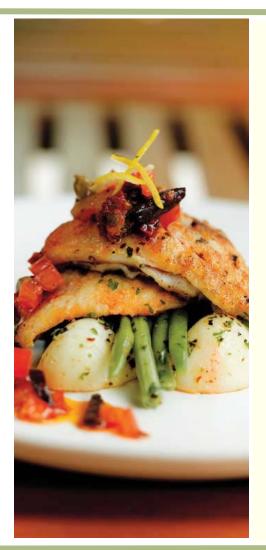
Deluxe Chocolate Cake

23.95 per guest





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

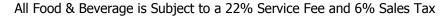
Vegetarian Spring Rolls

Vegetable Lo Mein

Grilled Vegetable Display

Mandarin Oranges, Toasted Coconut, Pound Cake and Whipped Cream

22.95 per guest





All 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 Primayera 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



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



DINNER #1

Filet Mignon Topped with Apple Cider Pearl Onion Ragout, Chanterelle Mushrooms, Mascarpone Polenta Cake

Suggested Wine Pairing: Cabernet, Red Truck (3) course 41.95 per quest (4) course 46.95 per guest

DINNER #2

Herb Crusted Boneless Chicken Breast with Leek Orzo, Marjoram, Syrah Sauce

Suggested Wine Pairing: Riesling, Clean Slate (3) course 28.95 per quest (4) course 33.95 per guest

DINNER #3

Seared Mahi Mahi on Roasted Asparagus, Saffron Cream and Asiago **Mashed Potatoes**

Suggested Wine Pairing: Sauvignon Blanc, Silver Birch (3) course 29.95 per quest (4) course 34.95 per quest

DINNER #4

Fennel-Rubbed Pork Tenderloin, Cheese Risotto, Spinach

Chardonnay, Canvas (3) course 27.95 per quest (4) course 32.95 per quest

Suggested Wine Pairing:

DINNER #5

Seared Salmon with Barley Squash Risotto, Green Onion Parsley Infusion

Suggested Wine Pairing: Pinot Noir, Beaulieu Vineyards (3) course 30.95 per guest

(4) course 35.95 per quest

DINNER #6

Rosemary Crusted Airline Chicken Breast with Orange Vodka Mashed Potatoes, Thyme Bordelaise

Suggested Wine Pairing: Sparking Segura Viudas Brut Reserva (3) course 29.95 per guest

(4) course 34.95 per quest

DINNER #7

Roasted Shrimp Topped Filet with Port Reduction and Au Gratin Potatoes

Suggested Wine Pairing: Red Zinfandel, Ravenswood (3) course 38.95 per quest

(4) course 43.95 per quest

DINNER #8

Pistachio Crusted Rack of Lamb with Braised Leeks and Olive Oil Whipped Potatoes

Suggested Wine Pairing: Shiraz, Razor's Edge (3) course 34.95 per guest (4) course 39.95 per guest

DINNER #9

Marinated & Grilled Breast of Chicken, Presented with Tequila Lime Sauce and Cilantro with Saffron Cous Cous and Grilled Asparagus

Suggested Wine Pairing: Pinot Grigio, Fish Eye

(3) course 24.95 per guest

(4) course 29.95 per quest



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

DINNER #10

Seared Chicken Breast, Sautéed in Olive Oil with Tomatoes, Onions, Olives, Garlic and White Wine Served with Long Grain Rice and Broccolini

Suggested Wine Pairing: Chardonnay, Canvas

- (3) course 25.95 per guest
- (4) course 30.95 per guest

DINNER #11

Seasoned Breast of Chicken with Mushroom Marsala Ragout and Served with Garlic Mashed Potatoes, Sautéed Asparagus and Sunburst Squash

Suggested Wine Pairing: Pinot Noir, Beaulieu Vineyards

- (3) course 24.95 per guest
- (4) course 29.95 per guest

DINNER #12

Seared Chicken Breast Marinated in Orange Ginger and Finished with Teriyaki Glaze Served with Creamy Risotto and Grilled Vegetables

Suggested Wine Pairing: White Zinfandel, Beringer

- (3) course 26.95 per guest
- (4) course 31.95 per guest

DINNER #13

Grilled Chicken Breast with a Zesty Tomato Sauce, Monterey Jack and Parmesan Cheese Served with Cavatappi Pasta and Buttered Broccolini

Suggested Wine Pairing: Chardonnay, Kendall Jackson

- (3) course 26.95 per guest
- (4) course 31.95 per guest

DINNER #14

Lightly Breaded Chicken Breast, Topped with Three Cheeses and Peppercorn Mornay Sauce Served with Au Gratin Potatoes, Sunburst Squash and Zucchini

Suggested Wine Pairing: Chardonnay, Canvas

- (3) course 27.95 per guest
- (4) course 32.95 per guest

DINNER #15

Roasted Airline Chicken Breast with Apple Chutney Served with Yukon Smashed Potatoes, Haricot Verts and Sunburst Squash

Suggested Wine Pairing: Riesling, Clean Slate

- (3) course 28.95 per guest
- (4) course 33.95 per guest

DINNER #16

Roasted and Sliced Sirloin Topped with Sweet Onions and Cabernet Demi-Glace Served with Oven Roasted New Potatoes, Asparagus and Red Pepper

Suggested Wine Pairing: Cabernet, Canvas

- (3) course 27.95 per guest
- (4) course 32.95 per guest

DINNER #17

Grilled Tender Filet, Cut From the Shoulder, Topped with Roasted Shallot Demi-Glace Served with Cheese Risotto, Grilled Asparagus and Seasoned Carrots

Suggested Wine Pairing: Merlot, Canvas

- (3) course 29.95 per guest
- (4) course 34.95 per guest

DINNER #18

Herb Seasoned Prime Rib of Beef, Presented with Au Jus and Frizzled Onions Served with Roasted Polenta Cake, Haricot Verts and Red Pepper

Suggested Wine Pairing: Pinot Noir, Beaulieu Vineyards (3) course 35.95 per quest

(4) course 40.95 per guest

DINNER #19

Slow Roasted Medallions of Pork Sprinkled with Mango Chutney Served with Brown Sugar Smashed Sweet Potatoes and Sautéed Vegetables

Suggested Wine Pairing: Riesling, Clean Slate

- (3) course 24.95 per guest
- (4) course 29.95 per guest

DINNER #20

Lightly Seared Tilapia Crusted with Horseradish and Herbs Served with Long Grain Rice, Asparagus and Seasoned Carrots

Suggested Wine Pairing: Chardonnay, Canvas

- (3) course 32.95 per guest
- (4) course 37.95 per guest

DINNER #21

Oven Roasted Salmon with Topped with Apple Chutney Served with Breaded Risotto Cake and Grilled Vegetables

Suggested Wine Pairing: Sauvignon Blanc, Silver Birch

- (3) course 33.95 per guest
- (4) course 38.95 per guest



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 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

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

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

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
- (i) coulde sylve pel 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

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

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 quest
- (4) course 40.95 per quest



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

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

BREAKFAST | 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



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)

C	O	H	P	C
v	v	U	1	O

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

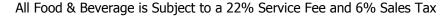
Bourbon Butter Cake

Coconut Cream Pie

Key Lime Mousse Pie

Caramel Fudge Cake

Italian Cream Cake





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)

SOUPS

FOR AN ADDITIONAL \$1.95 PER PERSON

Shrimp Bisque

Tomato Bisque

Mushroom Bisque

Kentucky Burgoo

SALADS

FOR AN ADDITIONAL \$1.95 PER PERSON

Bibb and Endive Salad

Bibb Lettuce with Belgium Endive Mixed Greens, Candied Walnuts, Sliced Asian Pear & Feta Cheese with Balsamic Vinaigrette

Kettle Salad

Chopped Romaine & Iceberg Lettuce, Southern Cornbread Croutons, Tomatoes, Pepper Jack Cheese, Julienne Red Peppers, Mandarin Oranges, with Roasted Red Pepper Italian Dressing

Citrus Salad

Field Greens mixed with Romaine, Orange and Grapefruit Segments with Lemon Vinaigrette Dressing

Spinach & Limestone Salad

Baby Spinach resting on Bibb Lettuce topped with Sliced Mushrooms, Chopped Egg, Julienne Red Onions with Warm Bacon Dressing

Endive and Feta Salad

French Seared Apple, Endive & Feta Salad with Lemon - Thyme Vinaigrette

Arugula and Pear Salad

Arugula, Pear and Reggiano Salad with Chives & Pine Nut Pesto

INDIVIDUAL DESSERTS FOR AN ADDITIONAL \$1.95 PER PERSON

Trio of Chocolate Mousse

Decadence Chocolate Framboise

Mango Cheese Mousse

French Apple Tart with Cinnamon Streusel

Southern Pecan Tart

Chocolate Fantasy Mousse with Hazelnut

Coffee Mousse with Dark Chocolate

Raspberry White Chocolate Cake

Lemon Twist Cake

Red Velvet Cake

Strawberry Sensation Cake



DINNER BUFFETS MINIMUM 30 PEOPLE

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

BU	FFET	#1

Mixed Green Salad

New Potato Salad

Warm Rolls and Butter

Slow Roasted Sirloin with Red Wine Sauce

Roasted Bone in Chicken with Mango Chutney

Pesto Crusted Tilapia with White Wine Sauce

Vegetarian Lasagna

Wild Long Grain Rice

Grand Marnier® Sautéed Carrots

Chef's Choice Desserts

34.95 per guest

BUFFET #2

Chopped Salad

Penne Pasta Salad

Warm Rolls and Butter

Grilled Chicken with Tomato Vodka Sauce

Roasted Pork Loin with Pineapple Chutney

London Broil with Wild Mushroom Demi-Glace

Herb Roasted New Potatoes

Macaroni & Cheese

Sautéed Seasonal Vegetables

Chef's Choice Desserts

32.95 per guest

BUFFET #3

Cobb Salad

Southern Cole Slaw

Warm Rolls and Butter

Southern Style Meatloaf with Mushroom Sauce

Roasted Chicken Tomato Parmesan Sauce

Red Skin Smashed Potatoes

Rice Pilaf

Buttered Corn

Steamed Broccolini

Chef's Choice Desserts

30.95 per quest



DINNER BUFFETS MINIMUM 30 PEOPLE

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

BUFFET #4	BUFFET #5	BUFFET #6
-----------	-----------	-----------

Garden Salad Mixed Green Salad Potato Salad

Cucumber & Tomato Salad Snow Pea Salad Mixed Green Salad

Sliced Fresh Fruit Display Breaded Chicken in a Ginger Soy Sauce Grilled All Beef Hot Dogs

Warm Corn Bread Seared Steak with Pepper Demi-Glace **Grilled Hamburgers**

Flank Steak with BBQ Whiskey Sauce Fried Rice Grilled Chicken

Chipotle Chicken with Tequila Lime Butter Sauce Vegetable Lo Mein Pasta

Cheese, and Condiments Southern Green Beans

Individual Bags of Potato Chips & Pretzels Home-style Roasted Potatoes

Seasonal Steamed Vegetables Watermelon Display

Spicy Eggplant in Garlic Sauce

Jumbo Cookies and Brownies

29.95 per guest 32.95 per guest 29.95 per quest

Chef's Choice Dessert

Seasonal Fruit Cobbler with Whipped Cream

(Add Chili For Additional 1.95 Per Guest)

Pickles, Onions, Lettuce Leaves, Tomato,



PERSONAL PREFERENCE DINNER MENU

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



PERSONAL PREFERENCE DINNER MENU

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

100 People or Less

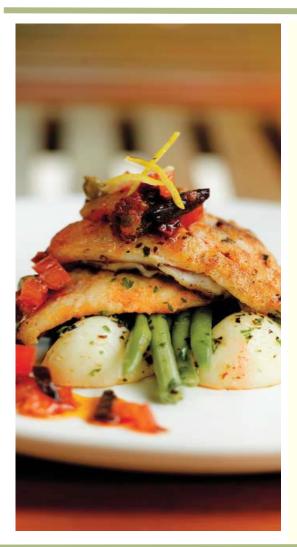
PLANNER'S CHOICE APPETIZERS	PLANNER'S CHOICE SALAD	PLANNER'S CHOICE DESSERT
Fresh Jumbo Crab Cake served over Pepper Relish Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis	Wedge Salad with Green Goddess Dressing Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing	Velvet Chocolate Boule Vanilla Crème Brulee with Chocolate Dipped Shortbread
Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle Roasted Corn and Chicken Chowder	Bibb Lettuce with Marinated Artichoke and Pesto Arugula, Pear and Reggiano Salad with Chives and Pine Nut Pesto	Prepared Tableside: Cherries Jubilee - OR - Bananas Foster
Trio of Jumbo Shrimp with Cocktail Sauce and Lemon	French Seared Apple, Endive and Feta Salad with Lemon—Thyme Vinaigrette	French Apple Tart with Cinnamon Streusel Decadence Chocolate Framboise



PERSONAL PREFERENCE DINNER MENU

100 People or Less

All Dinner Items Include Warm Rolls & Butter, Iced Tea, Seattle's Best Coffee® and Tazo Tea®



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



COLDHORS D'OEUVRES



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

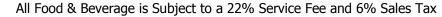
Salami Cornets with Dijon Cream on Crostini 3.95 each

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





HOT HORS D'OEUVRES

Brie with Raspberries En Croute

3.95 each

Beef Empanada with Red Chili Sauce

2.95 each

Empanada with Guava and Almond Crisp

3.95 each

Vegetarian Spring Roll with Orange Marmalade

2.50 each

Assorted Mini Ouiche 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



RECEPTION DISPLAYS & SNACKS

CRUDITE

Broccoli, Red Pepper, Yellow Squash, Zucchini, Celery, and Carrots, Served with Spinach—Ranch and Hummus Dips, Assorted Crackers

5.95 per guest

GRILLED VEGETABLE DISPLAY

Marinated and Grilled Zucchini, Yellow Squash, Red Pepper, Asparagus, and Carrots Served with Olive Tapenade

6.95 per guest

CHEESE DISPLAY

Handcrafted Domestic and Imported Cheeses, Garnished with Grapes, Strawberries, and Edible Orchid, Served with Lavosh and Flatbread

5.95 per guest

SLICED FRESH FRUIT DISPLAY

Sliced Pineapple, Melon, Honeydew, Garnished with Strawberries, and Grapes, Served with Honey Lime Yogurt
Dipping Sauce

5.95 per guest

SMOKED WHITE FISH DISPLAY

Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points 99.95 per display

Serves 25 People @ 3 oz. Per guest

SMOKED SALMON SIDE

Decorated with Capers, Egg, Onion and Tomato with Garlic Herbed Toast Points 129.95 per display

Serves 25 People @ 3 oz. Per guest

ANTIPASTO DISPLAY

Dry Italian Salami and Proscuitto Presented with Marinated Manchego, Mozzarella, and Flat Bread

Marinated Vegetables to Include:
Peppers, Long Stem Artichoke Hearts,
Cipolline Onions and Assorted Olives.
Grilled Asparagus, Squash, Zucchini,
Carrots and Roasted Red Peppers

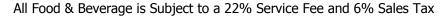
12.95 per guest

BAR MIX

12.95 per pound

MIXED NUTS

(2 Pound Increments) 24.95 per pound





PRESENTATION STATIONS



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



PRESENTATION STATIONS

MODERN PASTA STATION

Cheese Tortellini with Alfredo Sauce

Bowtie Pasta with Marinara Sauce

Parmesan and Romano Cheese

Grilled Seasonal Vegetables

Foccaccia 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

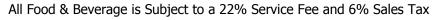
Toppings to Include: Broccoli, Carrots, Snap Peas, Onions and Red Peppers

White and Stir Fry Rice

Vegetarian Spring Rolls

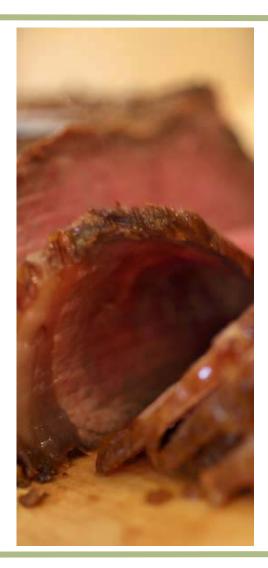
Fortune Cookies

11.95 per guest





CARVING STATIONS



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

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



LEXINGTON &

BREAKFAST | 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

RECEPTION PACKAGES

MINIMUM 50 PEOPLE

BLUEGRASS RECEPTION PACKAGE

<u>Displays</u>

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

<u>Desserts</u>

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 East 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

<u>Desserts</u>

Southern Pecan Pie

Apple Cobbler with Whipped Cream

<u>Beverages</u>

Seattle's Best® Coffee, Decaffeinated Coffee, Tazo® Hot Tea, Iced Tea

38.95 per guest



RECEPTION PACKAGES

MINIMUM 50 PEOPLE

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



WINE LIST



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, Moet & Chandon, France	\$95.00/Bottle
Champagne, Dom Perignon, France	\$225.00/Bottle

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

White Zinfandel, Beringer, Califor	nia \$30.00/Bottle
Pinot Grigio, Fish Eye, California	\$33.00/Bottle
Riesling, Clean Slate, Germany	\$37.00/Bottle
Sauvignon Blanc, Silver Birch, Ne	w Zealand \$40.00/Bottle
Chardonnay, Kendall Jackson, Ca	lifornia \$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



BEVERAGES



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	

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	
Mineral Water/Juices	3.95
Soft Drinks	
Cordials	
Champagne (by the glass)	
, , , , ,	
SUPER PREMIUM	
Cocktails	6.75
Domestic Beer	
Premium and Imported Beer	



BEVERAGES

CASH BARS

This packages 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	
Cordials	0.00

Champagne (by the glass).....9.50

SPECIALTY DRINKS*

Ambrosia Apple Martini	9.00
Raspberry Lemon Drop	9.00
Black Cherry Pom Martini Effen Black Cherry, DeKuyper Pomegranate, Cranberry Juice, Daily's Margarita Mix Garnished with Lime Wedge	9.00

LABOR CHARGES

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



^{*}All Cash Bar Pricing Includes 6% Sales Tax