

# savor



Catering Menus • July 2007



## HYATT REGENCY ATLANTA

265 Peachtree Street NE, Atlanta, Georgia 30303

Tel: 404 460 6460 • Fax: 404 460 6544 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

# breakfast buffets

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



## BREAKFAST BUFFET #1

32.00 per guest

Selection of Chilled Juices

Sliced Seasonal Melon

Assorted Cereals with Dried Fruits and Nuts

Freshly Scrambled Eggs

Smoked Bacon and Link Sausage

Oven Roasted Breakfast Potatoes with Caramelized Vidalia Onions

Assorted Danish, Croissants and Muffins

Bagels with Regular and Blueberry Cream Cheeses

Raspberry and Honey-Pecan Butters, Jams and Preserves

Freshly Brewed Starbucks® Coffee and Teas



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# breakfast buffets

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



## BREAKFAST BUFFET #2

34.00 per guest

Selection of Chilled Juices

Sliced Seasonal Melon

Plain Yogurt with Fresh Berry Compote

Farm Fresh Scrambled Eggs

Stone Ground Cheddar Cheese Grits

Oven Roasted Breakfast Potatoes with Caramelized Vidalia Onions

Thick Belgian Waffles with Honey-Pecan Butter and Warm Maple Syrup

Smoked Bacon and Link Sausage

Assorted Danish, Croissants and Muffins

Bagels with Regular and Blueberry Cream Cheese

Raspberry and Honey-Pecan Butters, Jams and Preserves

Freshly Brewed Starbucks® Coffees and Teas



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# continental breakfasts

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



## CONTINENTAL BREAKFAST #1

23.00 per guest

Selection of Chilled Juices

Fresh Seasonal Fruits

Chef's Selection of Freshly Made Bakeries

Raspberry and Honey-Pecan Butters, Jams and Preserves

## CONTINENTAL BREAKFAST #2

26.00 per guest

Selection of Chilled Juices

Sliced Fresh Seasonal Melon and Fruits

Cereal Station with Dried Fruits and Nuts

Chef's Selection of Freshly Made Bakeries

Berry-Almond Strudel

Raspberry and Honey-Pecan Butters, Jams and Preserves



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# enhancements

## ENHANCEMENTS

Oatmeal Bar 5.95 per guest

Steel Cut Oats topped with guests' Choice of Fruits, Nuts and Spices. Selection includes Sliced Almonds, Pistachios, Dried Apricots, Apples, Raisins, Maple Syrup, Brown Sugar, Honey and Cinnamon

Build Your Own Granola 7.00 per guest

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

Waffle Station\* 7.00 per guest

Waffles with Warm Maple Syrup, Toasted Pecans, Powdered Sugar, Cinnamon Whipped Cream, Fresh Strawberries, Blueberry Compote and Caramelized Bananas

Omelet Station\* 9.00 per guest

Whole Eggs, Black Forest Ham, Bell Peppers, Tomatoes, Baby Spinach, Apple Wood Bacon, Sausage, Button Mushrooms and Cheddar and Swiss Cheeses

Biscuits and Country Ham 4.25 per guest

Served with a Granny Smith Apple Compote

Breakfast Croissant 5.95 per guest

Warm, Buttery Croissant layered with Shaved Honey Ham and Dill Havarti Cheese

\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# plated breakfast

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



## SAVANNAH BENEDICT 29.00 per guest

Soft Poached Eggs on Wild Georgia Shrimp Cake with Citrus Hollandaise Served with Fingerling Potatoes, Grilled Asparagus and Parmesan-Basil Roma Tomato

## THE ALL AMERICAN BREAKFAST 23.00 per guest

Freshly Scrambled Eggs with Choice of Smoked Bacon or Country Link Sausage Served with Fingerling Potatoes, Grilled Asparagus and Parmesan-Basil Roma Tomato

## CHALLAH FRENCH TOAST 26.00 per guest

Thick Slices of Traditional Challah Bread with Caramelized Bananas, Warm Maple Syrup, Toasted Georgia Pecans and Roasted Fingerling Potatoes Served with Choice of Apple Wood Smoked Bacon or Sausage Links

## STAYFIT 28.00 per guest

Fresh Melon and Cured Ham Served with Spinach and Leek Quiche



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# a la carte



## COFFEE BREAK SOLUTIONS

Starbucks® Coffee, House Blend-Regular, Decaffeinated Coffee and Tazo® Teas	80.00 per gallon
Regular, Diet and Decaffeinated Coca-Cola® Soft Drinks, Still and Sparkling Waters	4.50 each
Chilled Orange, Tomato, Grapefruit and Cranberry Juices	4.75 each
Bottled Iced Teas, Lemonade, Specialty Waters and Starbucks® Frappuccino	5.00 each
Fruit Flavored Smoothies	5.00 each

# a la carte



## MORNING SUGGESTIONS

Muffins, Croissants and Danish	44.00 per dozen
Assortment of Fresh Bagels with Cream Cheese	46.00 per dozen
Breakfast Breads Date Nut, Banana-Cinnamon, Peach and Lemon Poppy Seed	46.00 per dozen
Coffee Cakes Apple-Cranberry, Banana-Chocolate Chip and Blueberry-Lemon Poppy Seed	46.00 per dozen
Assorted Fruit Yogurts	4.50 each

# a la carte



## AFTERNOON TREATS

Jumbo Home-Style Cookies Chocolate Chunk, Peanut Butter and Oatmeal Garnished with Biscotti and Coconut Macaroons	46.00 per dozen
Chocolate Brownies, Pecan Bars and Lemon Bars	46.00 per dozen
Display of Whole and Sliced Fresh Fruits with Honey-Yogurt Sauce	7.50 per guest
Southwestern Chips and Dips Tri-Color Tortilla Chips, Mango-Habanero Salsa, Guacamole, Roasted Corn and Black Bean Relish, Salsa Roja, Salsa Verde and Chorizo con Queso	6.95 per guest
White and Chocolate Dipped Pretzel Sticks	4.00 per guest
Crème Brûlée Shooters Pistachio, Espresso and Vanilla Bean	8.00 per guest
Dipped Strawberry Station Long Stem Strawberries Dipped in White or Dark Chocolate and Rolled in Toffee, Espresso Beans, Pistachios, Coconut or Toasted Macadamia Nuts	15.00 per guest

# themed breaks



## BUILD YOUR OWN TRAIL MIX

15.00 per guest

Your Guests can Create Their Own Treat by Mixing  
Walnuts, Pecans, Almonds, Pistachios and Macadamia Nuts  
White Chocolate Bits, Milk Chocolate Chips and M&M's®  
Raisins, Dried Cherries, Apricots, Papaya and Pineapple  
Coffee Presentation with Flavored Syrups  
Bottled Waters

## FRESH FRUITS

16.00 per guest

Bowls of Petite Whole Fruits  
Banana-Cinnamon and Apple-Cranberry Fruit Breads  
Yogurt and Berry Parfaits with Granola  
Bowls of Dried Fruits and Nuts  
Freshly Brewed Iced Tea with Fruit Syrups  
Sparkling Fruit Beverages  
Coffee Presentation with Flavored Syrups  
Bottled Waters

## DEATH BY CHOCOLATE

16.50 per guest

Chocolate-Caramel Brownies  
Chocolate Chip Cookies  
Chocolate Dipped Rice Krispies® Treats  
Chocolate Dipped Long Stem Strawberries  
Peanut M&M's®  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee with  
Hazelnut, Sugar Free Vanilla and Caramel Flavored Syrups  
Selection of Tazo® Teas



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# themed breaks



## SWEET AND SALTY

16.00 per guest

Tri-Color Tortilla Chips with Salsa Roja and Salsa Verde  
Terra® Chips  
Pretzels  
Gourmet Mixed Nuts  
Warm Milk Chocolate Fondue with Pound Cake and Fresh Fruit Satay  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee with Hazelnut, Sugar Free Vanilla and Caramel Flavored Syrups  
Selection of Tazo® Teas

## HEALTHY BREAK

17.00 per guest

Bagel Chips with Sun Dried Tomato Hummus  
Crisp Vegetables served with Spinach Dip  
Selection of Whole and Sliced Fresh Fruits  
Bowls of Dried Fruits and Nuts  
Individual Bottled Juices and Smoothies  
Coffee Presentation with Flavored Syrups  
Bottled Waters

## SNACK TIME

16.00 per guest

Jars of Old Time Candy  
Fresh Popcorn  
Chocolate Dipped Apple Wedges topped with Nuts and Caramel  
Root Beer, Orange and Regular Sodas  
Coffee Presentation with Flavored Syrups  
Bottled Waters



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# lunch

All Lunches include an assortment of Breads, Starbucks® Coffee and Tazo® Tea



## LUNCH #1 35.00 per guest

Caesar Salad with Crisp Romaine Leaves and Garlic Croutons

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

Seasonal Fresh Fruit Tart Covered with Vanilla Bean Sauce

## LUNCH #2 36.00 per guest

Mushroom and Thyme Chowder

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

Lemon Curd Roulade

## LUNCH #3 42.00 per guest

Classic Wedge Salad with Blue Cheese Crumbles, Tomatoes, Cucumber and Smoked Bacon Served with Pesto Buttermilk Ranch

Grilled 10 oz New York Strip with Wild Mushroom Ragout with Roasted Yukon Gold Potatoes, Grilled Vegetables and Lemon Demi Glace

Caramel Fudge Brownie Cheesecake

## LUNCH #4 39.00 per guest

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

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

Flourless Chocolate Cake with Vanilla Bean Sauce



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# lunch

All Lunches include an assortment of Breads, Starbucks® Coffee and Tazo® Tea



## LUNCH #5 38.00 per guest

Tomatoes and Fresh Mozzarella over Baby Arugula with Basil Balsamic Vinaigrette  
Oven Roasted Gulf Prawns Served over Lemon-Basil Linguine and Spring Vegetables Topped with Tomato-Caper Cream Sauce  
Tiramisu Cheesecake with Espresso Cream

## LUNCH #6 36.00 per guest

Butternut Squash Bisque with Cranberries and Brie  
Pan Seared Bone In Pork Chop with Granny Smith Apple-Fig Compote Served with Roasted Shallot Mashed Potatoes and Braised Rainbow Swiss Chard  
Banana Chocolate Temptation

## LUNCH #7 38.00 per guest

Green Chili and Corn Chowder  
Crisp Romaine Topped with Lobster Butter Grilled Sliced Flank Steak and Roasted Apples, Peppered Lemon Dressing  
Flourless Chocolate Cake with Raspberry Relish

## LUNCH #8 37.00 per guest

Tomato Basil Soup  
Prosciutto and Sage Wrapped Chicken Breast Served with Roasted New Potatoes, Vegetable Selection Covered with Truffle Scented Demi Glace  
Sweet Potato Cheesecake with Praline Sauce



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# lunch buffets



## PACIFIC RIM

42.00 per guest

Hot and Sour Soup

Glass Noodle Salad with Green Beans, Papaya and  
Crushed Roasted Peanuts

Spicy Cucumber Salad with Onion and Sambal

Fried Rice Presented in a Wok

Orange Peel Beef with Hot Chilies

Red Curry Marinated White Fish Topped with Cilantro Salad

Chopped Chicken Salad

Steamed Shu Mai

Fruit Compote with Star Anise Syrup

Almond Croustade Topped with Mango and Coconut

Fortune Cookies

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

Market Price

# lunch buffets



## NEW YORK DELI 38.00 per guest

Chef's Soup du Jour

Romaine Caesar Salad with Garlic Crostini

Asparagus Salad with Roasted Tomatoes,  
Grilled Mushrooms and Rosemary

Potato Salad Tossed with Chipotle Mustard Dressing

## THE BUTCHER'S FARE

Tuna Salad                      Garlic Seared Roast Beef

Honey Glazed Smoked Ham      Roasted Turkey Breast

Emmenthal Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentation

Potato Chips

New York Black and White Cookies

Carrot Cake Topped with Caramel Walnuts

## ENHANCEMENTS

Enhance your Deli with one of these specialties!

Hand Carved Warm Herb Roasted Turkey Breast\* 5.95 per guest

Hand Carved Honey-BBQ Beef Brisket\* 5.95 per guest

Grilled Mini Reuben Sandwiches 5.95 per guest

Warm Pastrami Sandwiches with Swiss Cheese 5.95 per guest

New York Style Hot Dog Station 5.95 per guest

Pre-Made Sandwiches 6.50 per guest

\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# lunch buffets



## NUEVO LATINO

42.00 per guest

Shrimp and Avocado Salad  
Jicama and Cilantro Salad with Mango  
Freshly Cooked Tortilla Chips and Warm Tortillas  
Pico de Gallo, Roasted Tomatillo and  
Charred Tomato-Garlic Salsas  
Grilled Chicken with Peppers and Onions  
Roasted Pork Paisano  
Oven Roasted Seasonal Fish Topped with Tomatillo Relish  
Cumin Spiced Rice with Fresh Peas and Tomatoes  
Tres Leches Cake  
Individual Coconut Macaroons

## MEDITERRANEAN

44.00 per guest

Villager Salad of Cucumbers and Tomatoes  
Mediterranean Greens with Preserved Lemon Dressing  
Hummus with Pita Chips  
Marinated Mediterranean Olives and Cheese  
Grilled Flank Steak Served with Orange and Cilantro  
Chicken Brochette  
Seafood Paella with Mussels, Calamari and Shrimp  
Penne Tossed with Broccoli, Roasted Tomatoes and Herb Sauce  
Mediterranean Couscous  
Mascarpone Cheesecake with Fresh Fruit  
Amaretto Cookies



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# lunch buffets



## ITALIAN

42.00 per guest

Minestrone Genovese  
Grilled Tomatoes Topped with Seasoned Bread Crumbs  
and Balsamic Vinegar  
Simple Greens Tossed with Basil Oil and Parmesan  
Insalata Caprese Topped with Basil and Organic Olive Oil  
Chicken Saltimbocca Finished with Marsala Sauce  
Pork Piccata al Limone  
Zucchini with Pine Nuts, Mint and Raisins  
Creamy Orecchiette Finished with Pesto and Fresh Tomatoes  
Assorted Breads with Garlic Butter  
Almond Biscotti  
Tiramisu

## SOUTHERN TRADITIONS

40.00 per guest

Mixed Green Salad with Toasted Pecans, Tomatoes,  
Sweet Onions and Cucumber  
Cole Slaw  
Buttermilk Fried Chicken  
Black Pepper Crusted Smoked Beef Brisket  
Crispy Fried Catfish  
White Cheddar Macaroni & Cheese  
Sour Cream Mashed Potatoes  
Fried Green Tomatoes  
Country Squash with Lima Beans  
Peach Tarts  
Sweet Potato Pie  
Red Velvet Cake



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# lunch buffets



## BURGER MANIA

39.00 per guest

Fruit Salad

Cole Slaw

Caesar Salad

Make Your Own Burger (Choose 3 of the Following Items):

Sirloin, Salmon, Turkey, Chicken Breast or Black Bean Burger

Accompanied by 3-Grain Wheat or Sourdough Bun

Iceberg Lettuce, Tomatoes, Red Onions and Pickles

Cheddar and Swiss Cheeses

Mayonnaise, Mustard, Ketchup, Chipotle Chili Sauce and Pico de Gallo

Bags of Assorted Potato Chips

Brownie, Lemon and Pecan Bars

Cheesecake with Chocolate Fudge and Praline Sauce

Assorted Häagen-Dazs® Bars



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# dinner

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



## DINNER #1

68.00 per guest

Chef's Soup du Jour

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

Filet Mignon Served with Demi Glace, Mushroom Compote and  
Pommes Dauphinoise

Crème Brûlée Cheesecake

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

## DINNER #2

62.00 per guest

Fresh Jumbo Crab Cake Served over Pepper Relish

Three-Endive Salad with Almonds and Orange Mustard Vinaigrette

Herb Crusted Chicken Breast with Mushroom Polenta

Dark Chocolate Terrine

Suggested Wine Pairing: Danzante, Pinot Grigio, Italy

## DINNER #3

65.00 per guest

Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis

Spicy Greens with Preserved Lemon and Parmesan with  
Peppercorn Vinaigrette

Seared Sea Bass on Roasted Asparagus with Saffron Cream  
and Mashed Potatoes

Mango Mousse in a Brandy Basket with Fresh Berries

Suggested Wine Pairing: Beaulieu Vineyard,  
Coastal Estates Pinot Noir, France

## DINNER #4

65.00 per guest

Thai Marinated Shrimp Cocktail with Napa Cabbage Slaw,  
Crispy Wonton and Radicchio

Butter Lettuce with California Roll and Honey-Soy Vinaigrette

Tamarind Glazed Boneless Beef Short Ribs with Scallion Sushi Rice Cake  
and Mu Shu Vegetables

Petite Lemon Charlotte Royal

Suggested Wine Pairing: Clean Slate, Riesling, Germany



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# dinner

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



## DINNER #5

72.00 per guest

Pumpkin Bisque with Cinnamon Crème Fraîche

Frisée and Baby Spinach Salad with Chili Roasted Apples, Shaved Manchego, Walnuts, Teardrop Tomatoes and Aged Balsamic Vinaigrette

Grilled Bone In Veal Chop with Wild Mushroom Duxelle and Black Truffle Demi Glace Served with Risotto Milanese and Seasonal Vegetables

Hazelnut Chocolate Marquise

Suggested Wine Pairing: Ravenswood, Zinfandel, Napa Valley

## DINNER #6

62.00 per guest

Portobello and Goat Cheese Ravioli with Basil Oil and Roasted Tomato

Bibb and Frisée Salad with Sliced Martini Olives, Feta Cheese and Spring Vegetables

Grilled Pacific Salmon with Lemon Grass Essence and Pineapple Compote Served with Oven Roasted Fingerling Potatoes and Seasonal Vegetables

Dulce de Leche Dome

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

## DINNER #7

65.00 per guest

Creamy Tomato Bisque with Asiago Crouton

Baby Hearts of Romaine with Crisp Pancetta, Gorgonzola and Red Onion Confit, Raspberry Vinaigrette

Pistachio Crusted Bone In Rib Eye in Port Wine Reduction Served with White Truffle Yukon Gold Mashed Potatoes and Grilled Seasonal Vegetables

Sweet Potato Cheesecake

Suggested Wine Pairing: Wolf Blass, Shiraz, Australia

## DINNER #8

75.00 per guest

Duck Confit over Potato Gnocchi with Sun Dried Tomato Pesto

Romaine Hearts with Ruby Red and Navel Orange Segments, Shaved Manchego and Toasted Pine Nuts

Mesquite Grilled Beef Tenderloin with Merlot Demi Glace Paired with Bourbon and Molasses Glazed Diver Scallops Served with Mashed Sweet Potatoes and Seasonal Vegetables

White Chocolate and Passion Fruit Torte

Suggested Wine Pairing: Blackstone, Merlot, Napa Valley



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# dinner buffets

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



## THE MIDTOWN

80.00 per guest

Lobster Bisque with Pumpernickel Croutons

Baby Red and Green Romaine with Kalamata Olives, Marinated Red Onions, Roasted Red and Yellow Peppers, Capers, Feta Cheese and Red Balsamic Vinaigrette Served with Grilled Pita and Sesame Lavosh

Fresh Melon with Assorted Berries

Market Stand Crudités with Sun Dried Tomato Pesto and Black Pepper Buttermilk Dipping Sauces

Artisan Cheese Display with Baguette and Fig Compote

Seared Medallions of Beef with Caramelized Onions, Point Reyes Blue Cheese and Cabernet au Jus

Pesto Crusted Salmon with Choron Sauce

Grilled Chicken Breast with Forest Mushroom Ragout

Seasonal Baby Vegetables with Lemon Zest and Balsamic Reduction

Oven Roasted Peruvian Potatoes

Crème Brûlée Shooters, Assorted Cakes, Cheesecakes, Tortes, Truffles and Tuxedo Strawberries



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# dinner buffets

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

## THE BUCKHEAD

95.00 per guest

Tomato-Mushroom Bisque

Field Greens with Grape Tomatoes, Sourdough Croutons,  
Crumbled Gorgonzola, English Cucumbers, Sunflower Seeds  
and Apple Wood Bacon, Raspberry Vinaigrette or Tarragon Ranch

Cherry Tomatoes and Honey Mustard Dressing

Fresh Asparagus and Prosciutto with Fire Roasted Red Pepper Sauce

Three-Tomato and Bocconcini in White Balsamic Vinaigrette

Quinoa with Sun Dried Cherries and Toasted Walnuts

Market Stand Crudités with Sun Dried Tomato Pesto and Black Pepper  
Buttermilk Dipping Sauces

Imported and Domestic Cheeses with Sliced French Bread and Crackers

Roast Pork Loin Carving Station

Beef Tenderloin Carving Station

Pan Seared Halibut with Sautéed Shiitake Mushrooms  
and Tomato Concassé

Grilled Chicken Breast over White Bean Lentil Ragout

Scalloped Potatoes au Gratin

Medley of Fresh Seasonal Vegetables

Petite French Pastries, New York Cheesecake with Berry Compote,  
Chocolate-Mocha Mousse Torte, Pecan Pie and Chocolate Dipped  
Oreo® Cookies

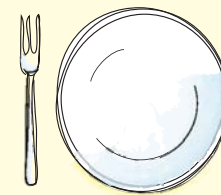


265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# personal preference menu

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



## PERSONAL PREFERENCE

*your choice in fine dining*

# personal preference menu



**PERSONAL PREFERENCE**  
*your choice in fine dining*

## PLANNER'S CHOICE APPETIZER

Prosciutto and Fresh Melon with Balsamic-Strawberry Compote  
Portobello and Goat Cheese Ravioli in Basil Oil with Roasted Tomato and Frisée Salad  
Wild Georgia Shrimp Cake  
Creamy Tomato Bisque with Asiago Crouton

## PLANNER'S CHOICE SALAD

Bibb Lettuce and Endive Salad with Asian Pear, Sun Dried Cherries and Walnuts, Feta Vinaigrette  
Georgia Greens with Grilled Zucchini, Goat Cheese, Toasted Walnuts and Crisp Shallots, Lemon Vinaigrette  
Romaine and California Lettuce Tossed with Shredded Carrots, Red Cabbage, Seedless Cucumber and Grape Tomatoes, Raspberry Vinaigrette



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# personal preference menu



**PERSONAL PREFERENCE**  
*your choice in fine dining*

## INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items, including one vegetarian option)

### Steak au Poivre

Black Pepper Crusted Beef Medallions in Cognac  
and Cracked Black Pepper Cream Sauce

### Beef Medallions

Grilled Tenderloin of Beef with Red Wine Reduction  
and Wild Mushroom Ragout

### Pecan and Maple Crusted Salmon

Salmon Fillet with Nutty Maple Glaze

### Stripped Sea Bass

Pan Seared Striped Sea Bass on Roasted Asparagus  
with Saffron Cream

### Herb Crusted Chicken Breast

Tomato Salsa and Mustard Demi Glace

### Brioche Chicken

Chicken Breast with Dijon Mustard and Italian Parsley Crust

### Mediterranean Napoleon (Vegetarian)

Couscous and Fresh Vegetables Layered in Phyllo  
Served over Fire Roasted Red Pepper Coulis

### Chef's Choice of Accompaniments

## PLANNER'S DESSERT

### Chef's Dessert Sampler

All menu items include Rolls and Butter, Coffee, Decaffeinated Coffee  
and Herbal Tea Selection

80.00 per guest



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# presentation stations



## COLD STATIONS

The Gulf's Finest	575.00 per display
Jumbo Cocktail Shrimp, Oysters on the Half Shell, Crab Claws and New Zealand Green Lip Mussels Served with Cocktail, Napoleon and Tabasco® Sauces (100 pieces per display)	
Sushi Station	15.00 per guest
Fresh Display of Assorted Maki, Nigiri and Sashimi Sushi Served with Soy Sauce, Pickled Ginger, Wasabi and Wakame Salad (3 pieces per guest)	
Crudités	650.00 per display
An Array of Garden Vegetables with Garlic-Spinach, Onion and Hummus Dips Served with Lavosh, Breads and Bagel Chips (serves 100)	
International Cheese Display	1000.00 per display
Artisan Cheeses Served with Bread Sticks and Lavosh Accompanied by Fruit Chutney, Flavored Honey, Candied Nuts and Dried Fruits (serves 100)	

Antipasto and Grilled Vegetables	7.00 per guest
Dried Italian Salami and Prosciutto Presented with Marinated Manchego and Mozzarella. Marinated Vegetables include Peppadew Peppers, Long Stem Artichoke Hearts, Cipollini Onions, Assorted Olives, Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes	
Dessert Station	15.00 per guest
Pistachio, Chocolate and Vanilla Bean Crème Brûlée Shooters with Macerated Berries Assorted Truffles, Miniature Pastries, Petit Fours and Chocolate Dipped Long Stem Strawberries Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Garnished with Biscotti, Orange Zest, Lemon and Lime, Cinnamon Sticks, Whipped Cream, Chocolate Shavings, Sugar Cubes and Rock Sugar Sticks	
Seafood Ceviche Martini Bar*	18.00 per guest
Shrimp, Snapper and Scallop Ceviche with Mango and Citrus Vinaigrette Shaken to Order and Topped with Chilled Vodka	

\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# presentation stations



## HOT STATIONS

### Pasta Station\*

14.00 per guest

Freshly Prepared Pasta Served with Hand Shaved Parmesan, Fresh Pepper Grinders, Infused Chili Oil, Pesto and Warm Breads

Whole Wheat Penne with Fresh Tomato Sauce and Herbs

Japanese Pumpkin Ravioli with Dried Cranberries and

Walnuts in Cream Sauce,

Orecchiette with Spicy Shrimp in Roasted Pepper Sauce

### Custom Mac 'n Cheese\*

13.00 per guest

Creamy Ditalini Tossed with Choice of Warm Tarragon Lobster,

Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun Spiced Shrimp,

Parmesan, Spanish Shredded Pork, Marinated Tomatoes, Smoked Bacon

and Blue Cheese

\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# presentation stations

Southern Shrimp and Grits Station\* 14.00 per guest  
Stone Ground Grits with Sautéed Gulf Shrimp, Andouille Sausage, Apple Wood Bacon, Chives, Caramelized Vidalia Onions, Roasted Yellow Peppers, Smoked Cheddar and Blue Cheese Served in Martini Glasses

Caesar Salad Station\* 12.00 per guest  
Romaine Hearts Tossed with Fresh Parmesan Cheese, Herbed Croutons, Kalamata Olives, Tomatoes, Grilled Chicken and Sautéed Shrimp

Smashed Potato Bar 12.00 per guest  
Smashed Idaho Potatoes with Roasted Garlic, Whipped Gold Potatoes and Whipped Sweet Potatoes Served with Chives, Scallions, Bacon Bits, Roasted Garlic, Smoked Cheddar Cheese, Sour Cream, Whipped Butter, Herbed Cheese, Country Gravy and Crumbled Gorgonzola

Asian Lettuce Wrap\* 12.00 per guest  
Char Siu Chicken and Asian Barbecued Sides of Salmon Served with Iceberg Lettuce Wraps, Napa Cabbage, Carrots, Peppers, Scallions, Pickled Ginger, Daikon Sprouts, Jasmine Rice, Peanuts and Sweet Chili Sauce

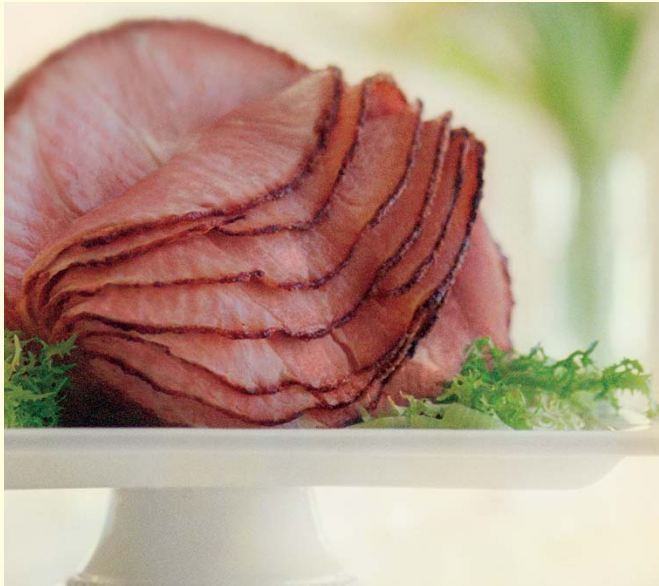
\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# carving stations



SAGE ROASTED TURKEY BREAST\* 375.00 (serves 30)

Served with Mandarin-Cranberry Relish, Whole Grain and Dijon Mustards, Mayonnaise and Fresh Artisan Rolls

TENDERLOIN AU POIVRE\* 425.00 (serves 25)

Certified Black Angus Tenderloin with Honey and Cracked Black Pepper Served with Bourbon Scented Demi Glace, Pesto Aioli, Horseradish, Mayonnaise, Whole Grain and Dijon Mustards and Petite Sourdough Rolls

\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# carving stations



## BAKED GEORGIA HAM\*

500.00 (serves 50)

With Coca-Cola® Glaze Served with Honey Mustard, Mango-Habanero Relish, Mayonnaise, Whole Grain and Dijon Mustards and Warm Buttermilk Biscuits

## BARON OF BEEF\*

650.00 (serves 60)

Herb Roasted with Rosemary Demi Glace Served with Horseradish, Whole Grain and Dijon Mustards and Silver Dollar Rolls

## BAKED MAHI-MAHI\*

300.00 (serves 25)

Braised in Banana Leaves with Coconut Milk and Island Spices Served with Crisp Plantains and Papaya-Black Bean Relish

\*Attendant Required: \$100.00 per Attendant, plus tax



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# hors d'oeuvres



## COLD

Fig and Gorgonzola Wrapped in Prosciutto	6.00 each
French Crepe with Ratatouille	5.25 each
Grilled Chicken on Southwestern Polenta	5.25 each
Smoked Salmon and Trout Pinwheel	5.25 each
Poached Scallops with Sun Dried Tomato Boursin Served on Cocktail Spoon	5.25 each
Ham and Cheese Napoleon	5.25 each
Tiny Tomato Caprese with Organic Olive Oil and Micro Basil	5.25 each
Lobster Salad on Artichoke Heart	6.00 each
Smoked Chicken with Mango Marmalade on Smoked Jack Crostini	6.00 each
Thai Curry Chicken en Bouchée	5.25 each

# hors d'oeuvres



## HOT

Chicken Saltimbocca Satay with Balsamic Drizzle	5.25 each	Kahlúa® Pork and Jack Cheese Empanadas with Fire Roasted Chipotle Salsa	5.25 each
Wild Mushroom and Goat Cheese Lumpia	5.25 each	Portobello, Shiitake and Fresh Basil Calzone	5.25 each
Tandoori Chicken Skewers with Cucumber Raita and Garam Masala	5.25 each	Shrimp Kimono with Sweet Chili-Garlic Dipping Sauce	5.25 each
Brie, Bacon and Onions in Phyllo with Plum Sauce	5.25 each	Orange and Wasabi Crusted Scallops	6.00 each
Spinach Spanakopita with Citrus Sauce	5.25 each	Miniature Pork Char Siu Bao	5.25 each
Lobster, Shrimp and Mango Chimichanga with Black Bean Papaya Relish	6.00 each	Artichoke Heart with Goat Cheese and Tomato Coulis	6.00 each
Spicy Beef Satay and Cucumber Salad	5.25 each	Buffalo Wings with Blue Cheese Dressing	5.25 each
		Crab Stuffed Mushrooms	6.00 each
		Gorgonzola and Mango in Phyllo	5.25 each



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# wine list



## HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi,  
Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California	38.00
Canvas by Michael Mondavi, Merlot, California	38.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	38.00

## CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain	38.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	150.00

## BLUSH & LIGHT TO

## MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	36.00
Clean Slate, Riesling, Germany	38.00
Fish Eye, Pinot Grigio, California	36.00
Danzante, Pinot Grigio, Italy	38.00
Clos du Bois, Pinot Grigio, Sonoma	42.00
Benziger Family Winery, Sauvignon Blanc, North Coast	38.00
Rock Rabbit, Sauvignon Blanc, Central Coast	38.00
Meridian Vineyards, Chardonnay, Santa Barbara	38.00
Robert Mondavi, Private Selection Chardonnay, California	42.00
I'M, Isabel Mondavi, Chardonnay, Sonoma	42.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	42.00
Chalone, Chardonnay, Monterey	38.00



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# wine list



## LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	38.00
A by Acacia, Pinot Noir, California	46.00
Spellbound, Petite Sirah, California	42.00
St. Francis Vineyards, Red, Sonoma	42.00
Blackstone, Merlot, Napa Valley	38.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	42.00
Red Truck, Cabernet Sauvignon, California	38.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	42.00
Wolf Blass, Shiraz, Australia	38.00
Ravenswood, Zinfandel, Napa Valley	44.00



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# beverages



## HOST SPONSORED BAR PER PERSON

(Minimum of 25 Guests Required for Package Bars)

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

	Call Brands	Premium Brands
First Hour	15.00	18.00
Second Hour	10.00	12.00
Each Additional Hour	7.00	8.00

## HOST SPONSORED BAR PER DRINK

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

	Call Brands	Premium Brands
Cocktails	6.50	7.00
Domestic Beer	5.75	5.75
Premium and Imported Beer	6.25	6.25
Select Wine	7.00	7.00
Mineral Water/Juices	4.50	4.50
Soft Drinks	4.50	4.50
Cordials	9.50	9.50
Champagne (by the glass)	8.00	8.00



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007

# beverages



## SPECIALTY DRINK STATIONS

Elevator Home: Vodka and Red Bull®	8.00
Hyatt Sunrise: Tequila, Orange Juice and Grenadine	7.00
Parasol Hype: Pear Cognac, Tuaca and Grand Marnier	8.00
Kobe-a-Tini: Sake, Vodka and Cranberry Juice	7.00

## CASH BARS

This Package includes a Full Bar Setup.

	Call Brands	Premium Brands
Cocktails	7.00	7.50
Domestic Beer	6.25	6.25
Premium and Imported Beer	6.75	7.25
Select Wine	7.50	8.00
Mineral Water/Juices	5.00	5.00
Soft Drinks	5.00	5.00
Cordials	10.00	10.00

## LABOR CHARGES

Bartenders: \$100.00/each up to three (3) hours

Cashiers: \$75.00/each up to three (3) hours

Waiter Fee: \$90.00/each up to three (3) hours



265 Peachtree Street NE, Atlanta, Georgia 30303 • 404 460 6460 • [hyattregencyatlanta.com](http://hyattregencyatlanta.com)

All Prices Subject to 22% Service Charge and 8% State Sales Tax • July 2007