



HYATT REGENCY FRISCO

## MEETING & EVENT MENUS



# Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if modified or chosen on an alternate day, price will be \$60 per guest.

## MONDAY & THURSDAY

- Orange Juice & Apple Juice
- Croissants (V), Banana Nut Bread (V, N), Gluten Free Blueberry Muffin (V, GF)
- Cantaloupe & Watermelon with Blueberries (VG, GF)
- Overnight Oats with Dried Blueberries & Oat Milk (VG, GF)
- Cage Free Scrambled Eggs (V, GF, DF)
- Crispy Blackened Potatoes with Bell Peppers (VG, GF)
- Chicken Apple Sausage (GF, DF)
- Brioche French Toast with Powdered Sugar, Blueberry Compote (V), Warm Maple Syrup (VG, GF)
- Infused Water of the Day (VG, DF)
- Coffee, Decaffeinated Coffee & Selection of Hot Teas

**\$50** *Per Guest*

## WEDNESDAY & SATURDAY

- Orange Juice & Apple Juice
- Croissants (V), Sliced Chocolate Marble Bread (V), Gluten Free Banana Nut Muffin (V, GF)
- Cantaloupe & Honeydew with Blackberries (VG, GF)
- Organic Muesli with Vanilla Yogurt, Dried Banana & Sweet Cranberries (V, GF)
- Cage Free Scrambled Eggs (V, GF, DF)
- Griddled Vegetable & Potato Hash with Bell Peppers & Onions (VG, GF)

## TUESDAY & FRIDAY

- Orange & Cranberry Juices
- Mini Danish (V), Zucchini Breakfast Bread (V), Gluten Free Chocolate Muffin (V, GF)
- Sliced Pineapple & Honeydew with Strawberries (VG, GF)
- Build Your Own Parfait
- Nonfat Greek Vanilla Yogurt (V, GF), Dried Fruit (VG, GF), Gluten Free Granola (V, GF)
- Cage Free Scrambled Eggs (V, GF, DF)
- Fingerling Potatoes with Herbs & Caramelized Onion (VG, GF)
- Pork Sausage Links (GF, DF)
- Crystalized Sugar Crusted Belgian Waffles, Fresh Blackberries (V), Warm Maple Syrup (VG, DF)
- Infused Water of the Day (VG, GF)
- Coffee, Decaffeinated Coffee & Selection of Hot Teas

**\$50** *Per Guest*

## SUNDAY

- Orange & Grapefruit Juices
- Mini Danish (V), Lemon Poppy Seed Bread (V), Gluten Free Cranberry & Orange Muffin (V, GF)
- Watermelon & Pineapple with Red Grapes (VG, GF)
- Coconut Chia Seed Pudding with Blueberries & Shaved Coconut (VG, GF, N)
- Steel Cut Oatmeal with Brown Sugar (VG, GF), Raisins & Cranberries (VG, GF), Gluten Free Granola (V, GF), & Honey (V, DF, GF)
- Build Your Own Breakfast Tacos

Pork Sausage Patties (GF, DF)

Buttermilk & Lemon Zest Pancakes (V), Warm Maple Syrup (VG, DF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

**\$50** *Per Guest*

Flour Tortillas (VG), Cage Free Scrambled Eggs (V, GF) Roasted Bell Peppers & Onions (VG, GF), Diced Potatoes VG, GF), Cotija Cheese (V, GF) & Salsa (VG, GF)

Crispy Bacon (GF, DF)

Chorizo Scrambled Eggs (GF, DF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

**\$50** *Per Guest*

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## Breakfast Buffet

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

### SOUTHERN SUNRISE BREAKFAST BUFFET

Selection of 3 Juices

Chef’s Daily Selection of Bakery Items - Danish, Muffins, & Breads (V, GF)

Chefs Daily Selection of Sliced Fruits (VG, GF)

Bananas, Mandarin Oranges, & Seasonal Fruits (VG, GF)

Build your own Parfait with Nonfat Vanilla Greek Yogurt (V, GF), Mixed Berry Compote (VG, GF), Gluten Free Granola (V, GF)

Steel Cut Oatmeal (VG, GF), Brown Sugar (VG, GF), Raisins & Cranberries (VG, GF), Honey (V, DF, GF)

Buttermilk Biscuits (V) & Sausage Gravy

Cage Free Scrambled Eggs (V, DF, GF)

Egg White Frittata with Pulled Brisket, Sweet Corn, Green Chilies, & Pepper Jack Cheese (GF)

Oven Roasted Marble Potatoes with Melted Leeks & Fresh Herbs (VG, GF)

Brioche French Toast with Powdered Sugar & Vanilla Apple

### RISE & SHINE CONTINENTAL BUFFET

Selection of 2 Juices

Chef’s Daily Selection of Freshly Baked Danishes & Pastry Items (V)

Chefs Daily Selection of Sliced Fruits (VG, GF)

New York Style Bagels

Everything, Plain, Cinnamon Raisin (V) with Butter (V, GF), Regular & Flavored Cream Cheese (V, GF)

Vanilla Nonfat Greek Yogurt (V, GF) with Mixed Berry Compote (VG, GF), & Gluten Free Granola (V, GF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

**\$42** *Per Guest*

- Compote (V), Warm Maple Syrup (VG, DF)
  - Chicken Apple Sausage (DF, GF)
  - Crisp Bacon (GF, DF)
  - Infused Water of the Day (VG, GF)
  - Coffee, Decaffeinated Coffee & Selection of Hot Teas
- \$68** *Per Guest*

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## Breakfast Enhancements

Additional specialty items are available to elevate existing Buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet.

### MORE OPTIONS!

- Stuffed French Toast | \$10 Per Guest
- Sourdough, Cinnamon Custard, Mixed Berry Mascarpone & Wild Berry Compote (V)
- Breakfast Burritos | \$6 Each
- Chipotle Tortillas Stuffed with Cage Free Eggs, Potatoes, Cheddar Cheese, & Sausage (V - Available)
- Croissant Breakfast Sandwich | \$9 Each
- Scrambled Eggs, Crispy Bacon, Wilted Arugula, Roasted Tomatoes, Sliced Cheddar (V – Available)
- Chef Attended Omelet Station | \$18 Per Guest
- Cage Free Eggs & Egg Whites(V, GF, DF), Assorted Omelet Condiments to Include Bell Peppers (VG, GF), Tomatoes (VG, GF), Onions (VG, GF), Asparagus (VG, GF), Jalapenos (VG, GF), Mushrooms (VG, GF), Spinach (VG, GF), Cheddar Cheese (V, GF), Mozzarella Cheese (V, GF), Bacon (GF, DF), Sausage (GF, DF) & Ham (GF, DF). (1 Station per 75 Attendees).
- Chef Attended Waffle Station | \$18 Per Guest
- Freshly Prepared Belgian Waffles: Cheddar & Chive Waffles, Bacon & Apple Waffles, and Traditional Belgian Waffles Assorted Condiments to include Fresh Strawberries, Whipped Butter, Maple Whipped Cream, Fresh Banana, Caramel Drizzle, Fresh Honeycomb, Toasted Pecans, Chopped Bacon, & Cottage Cheese (1 Station per 75 Attendees)

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## Plated Breakfast

Ideal for a breakfast meeting or small groups, our plated breakfasts feature pastries and one hot entrée.

PLATED BREAKFAST

Family Style Choice of Chilled Juice  
(Orange, Apple, Cranberry, or Grapefruit)

Regular and Decaffeinated Coffee with Hot Tea Selection

Family Style Platter of Freshly Baked Croissants (V) & Gluten Free Muffins (V, GF)

Individual Serving: Seasonal Fresh Fruit & Berries (VG, GF)

Select (1) Option:

- Scrambled Eggs with Chives (V, GF, DF), Smoked Bacon (GF, DF), Lyonnaise Potatoes (V, GF), Parmesan Roasted Tomato (V)
- Brisket Hash with Potatoes, Roasted Peppers, Caramelized Onion, Scrambled Eggs, & Cumin Crema (GF)
- TX Benedict, Poached Eggs, Shredded Brisket, Chipotle Hollandaise, Roasted Pepper, & Potato Hash
- Vegetable Quiche with Roasted Asparagus, Blistered Tomatoes, & Herb Fingerling Potatoes (VG, GF)

\$45

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our Breaks of the Day are designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated breaks for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if modified or chosen on an alternate day, price will be \$25 per guest. All themed breaks are intended for 30 minutes of service. Beyond 30 minutes incurs additional charges

LET’S DO BRUNCH - MONDAY & THURSDAY

Mushroom & Spinach Crustless Quiche (V, GF)

Fruit Brochettes

Me & the Bees Local Honey Lemonade (V, GF, DF)

Infused Water of the Day (VG, GF)

\$22 Per Guest

COFFEE SHOP - TUESDAY & FRIDAY

Espresso Panna Cotta Ladyfinger Crumble

Local Cold Brew Coffee (V, GF, DF)

Infused Water of the Day (VG, GF)

Almond Biscotti with Hazelnut Espresso Mousse (V, N)

\$22 Per Guest

CZECHER BOARD - WEDNESDAY & SATURDAY

Cream Cheese & Raspberry Coffee Cake

CLASSIC - SUNDAY

Traditional Deviled Eggs with Bacon

Warm Jalapeno Pork Sausage Kolaches with Brown Mustard

Strawberry Acai Smoothie (V, GF, N)

Infused Water of the Day (VG, GF)

\$22 Per Guest

Strawberry Shortcake Trifle

Cold Pressed Juices: Watermelon/Pineapple/Mint

Infused Water of the Day (VG, GF)

\$22 Per Guest

TRAIL HEAD - AVAILABLE DAILY

Create Your Own Trail Mix

Pecans (VG, GF, N), Almonds (VG, GF, N), Cashews (VG, GF, N), Dry Roasted Peanuts (VG, GF, N), Dried Cherries (VG, GF), Golden Raisins (VG, GF), Banana Chips (VG, GF), M&M’s (VG, GF), Chocolate Covered Pretzels (V), Yogurt Covered Pretzels (V)

Infused Water of the Day (VG, GF)

\$22 Per Guest

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Afternoon Break of the Day

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HEART & SOUL - MONDAY & THURSDAY

Market Fresh Crudit  Featuring Sweet Peppers, Crisp Carrots, Crunchy Cauliflower, Broccoli & Celery (VG, GF)

Grilled Flatbread & Roasted Pepper Hummus (VG, DF)

Coconut Breaded Cheesecake Beignets with Fig Balsamic Glaze

Cowboy Caviar (VG, GF)

Infused Water of the Day (VG, GF)

\$22 Per Guest

STATE FAIR - TUESDAY & FRIDAY

Salty Soft Pretzel Bites (V, DF), Shiner Bock Dijon Mustard (VG), & Warm Cheese Sauce (V)

House Fried Kettle Chips with Sweet BBQ Seasoning (VG, GF)

Crispy Fried Mushroom Risotto Balls with Truffled Parmesan Powder & Fresh Herbs

Infused Water of the Day (VG, GF)

\$22 Per Guest

SOUTH OF THE BORDER - WEDNESDAY & SATURDAY

Cinnamon Dusted Churros with Warm Chocolate Dipping Sauce

WHAT'S POPPIN'?- SUNDAY

Crispy Fried Jalapeno Poppers with Cream Cheese & Chipotle

(V)
Crispy Tri-Colored Tortilla Chips (VG, GF) with "Plain Ole Salsa" (VG, GF)
Black Bean Empanadas with Chipotle Aioli
Infused Water of the Day (VG, GF)
<b>\$22</b> <i>Per Guest</i>

Ranch
Local Avery's Popcorn—Caramel/Cheese Blend & Tradition Butter (V, GF)
Assorted Cake Pops: Red Velvet, Chocolate, & Vanilla (V)
Assorted Dublin Pure Cane Soda Pop
Infused Water of the Day (VG, GF)
<b>\$22</b> <i>Per Guest</i>

TRAIL HEAD - AVAILABLE DAILY

Create Your Own Trail Mix Pecans (VG, GF, N), Almonds (VG, GF, N), Cashews (VG, GF, N), Dry Roasted Peanuts (VG, GF, N), Dried Cherries (VG, GF), Golden Raisins (VG, GF), Banana Chips (VG, GF), M&M’s (VG, GF), Chocolate Covered Pretzels (V), Yogurt Covered Pretzels (V)
Infused Water of the Day (VG, GF)
<b>\$22</b> <i>Per Guest</i>

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

FRESH FROM THE BAKERY

House Made Gluten Free Muffin Selection   \$75 Per Dozen Blueberry, Banana Nut, Chocolate, & Maui Carrot (V, GF)
Today's Fresh Bakeries   \$75 Per Dozen Muffins, Croissants & Danish (V)
Sliced Breakfast Breads   \$72 Per Dozen Chocolate Marble (V), Lemon Poppy Seed (V), Banana Nut (V, N), and Sliced Zucchini Loaf (V)
Assortment of Bagels (V, DF)   \$75 Per Dozen Strawberry Cream Cheese (V, GF), Traditional Cream Cheese (V, GF) and Smoked Salmon Schmear
Jumbo Home-Style Cookies   \$75 Per Dozen

SNACKS & TREATS

Breakfast Chia Cup   \$10 Each Coconut Chia Seed Pudding with Blueberries and Shaved Coconut (VG, GF, N)
Individual Yogurt Parfaits   \$10 Each Layered Yogurt, Seasonal Fruit Compote and Homemade Granola (V, GF)
Fruit Brochettes (VG, GF)   \$72 Dozen 10" Skewers- Strawberries, Grapes, Melons, & Pineapple
Crudit� Cup   \$10 Each Chef’s Selection of Seasonal Vegetables with Chickpea Hummus (VG, GF)

Chocolate Chunk (V), Peanut Butter (V), Oatmeal Raisin (V), & Gluten Free Chocolate Chip (V, GF) (Available on Request)

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Assorted Sweet Bars | \$75 Per Dozen  
Lemon Bars (V), Brownies (V), & Blondies (V, N)

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Assortment of Cupcakes | \$75 Per Dozen  
Red Velvet with Cream Cheese Icing, Vanilla with Vanilla Icing, and Chocolate with Vanilla Icing (V)

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Whole Market Fruits - Seasonal Selection, Fully Ripened (VG, GF) | \$4 Each

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Individual Greek Yogurts – Assorted Flavors (V, GF) | \$6 Each on Consumption

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Hard Boiled Eggs (V, GF) | \$36 Per Dozen

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Assorted Bags of Chips, Pretzels and Popcorn | \$5 Each on Consumption

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Individual Bags of Trail Mix and Nut Blends | \$6 Each on Consumption

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Assorted Protein, Energy and Granola Bars | \$6 Each on Consumption

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Assorted Candy Bars | \$6 Each on Consumption

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## A La Carte Beverages

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

### BEVERAGES BY THE GALLON

Freshly Brewed Regular and Decaffeinated Coffee | \$115 Per Gallon

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Hot Roar Tea Selection | \$115 Per Gallon

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Freshly Brewed Iced Tea | \$85 Per Gallon

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Lemonade | \$85 Per Gallon

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Infused Water of the Day | \$85 Per Gallon

- Monday - Lemon & Lime Infused Water (VG, DF)
- Tuesday -Watermelon & Ginger Infused Water (VG, GF)
- Wednesday -Cantaloupe & Basil Infused Water (VG, GF)
- Thursday - Orange & Rosemary Infused Water (VG, DF)
- Friday - Strawberry & Lemon Infused Water (VG, GF)
- Saturday - Watermelon & Mint Infused Water (VG, GF)
- Sunday - Pineapple & Mint Infused Water (VG, GF)

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### BEVERAGE PACKAGES

4-Hour Beverage Package | \$32 Per Guest  
Pepsi Soft Drinks, Infused Water of the DayRoyal Cup Coffees & Roar Hot Tea Selection Still & Sparkling Bottled Waters available for an additional \$6

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8-Hour Beverage Package | \$45 Per Guest  
Pepsi Soft Drinks, Infused Water of the DayRoyal Cup Coffees & Roar Hot Tea Selection Still & Sparkling Bottled Waters available for an additional \$6

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STILL & SPARKLING WATERS

- Aquafina Still | \$7 Each
- Saratoga Still | \$9 Each
- Perrier Sparkling | \$8 Each
- Saratoga Sparkling | \$9 Each
- Bubly Sparkling Water - Assorted Flavors | \$7 Each

SOFT DRINKS

- Pepsi - Regular, Diet and Decaffeinated, Sparkling Water | \$7 Each
- Coke - Regular, Diet and Decaffeinated | \$8 Each
- Red Bull Energy Drink - Regular and Sugar Free | \$9 Each
- Celsius Energy Drink- Assorted Flavors | \$9 Each

SPECIALTY BOTTLED BEVERAGES

- Texas Iced Teas - Unsweetened and Assorted Flavors | \$8 Each
- Naked - Juices, Smoothies and Protein Drinks | \$9 Each
- Juice - Orange, Grapefruit and Cranberry | \$8 Each
- Starbucks Assorted Cold Coffees | \$9 Each

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if modified or chosen on an alternate day, price will be \$82 per guest.

MONDAY & THURSDAY - STONEBRIAR BISTRO

- Vegan Tomato Bisque (VG, GF) with Garlic Crostini (VG)
- Arugula Salad (VG, GF)  
With Pickled Onions (VG, GF), Crumbled Goat Cheese (V, GF),  
Almonds (VG, N) & Champagne Vinaigrette (VG, GF, N)
- Cous Cous Salad (VG)  
With Zucchini, Yellow Squash, Red Bell Pepper, Dried Apricot,  
Parsley, & White Balsamic
- Herb Roasted Chicken Breast Citrus Herb Pan Sauce (GF)
- Seared Salmon, Arugula, Blistered Grape Tomato, & Citrus (GF,

TUESDAY & FRIDAY - TEXAS RODEO BUFFET

- Vegan 5-Bean Chili (VG, GF)  
Finishing Touches of Diced Onions (VG, GF), Cheddar Cheese (V,  
GF), & Sour Cream (V, GF)
- BLT Salad  
Chopped Iceberg (VG, GF), Deep Ellum Blue Cheese (V), Baby  
Heirloom Tomatoes (VG, GF), Crisp Bacon Bits (GF, DF)  
and Buttermilk Ranch (V, GF)
- Creamy Coleslaw  
With Carrots, Broccoli, Bell Peppers, & Whole Grain Mustard  
Dressing (V, GF)

DF)

Plant Based Green Chili Meatloaf with Sweet Baby Ray's Glaze (VG, GF)

Baked 3-Cheese Campanelle Mac & Cheese (V)

Oven Roasted Cauliflower & Butternut Squash (VG, GF)

Chocolate Hazelnut Cake (V, N)

**\$72** *Per Guest*

WEDNESDAY & SATURDAY - BAJA PENINSULA

Vegan Tortilla Soup (VG, GF) with Crispy Tortilla Strips (VG, GF)

Southwest Caesar

Chopped Romaine (VG, GF), Tomato (VG, GF), Black Bean (VG, GF), Cotija Cheese (V, GF) and Cilantro Lime Vinaigrette (VG, GF)

Maize Salad with Cucumber, Roasted Corn, Radish, Cotija Cheese, & Lime Vinaigrette (V)

Smoked Salsa Marinated Grilled Chicken Fajitas with Roasted Peppers & Charred Onions (GF, DF)  
Customized with Lime Wedges, Onions & Cilantro (VG, GF) and Served with Flour Tortillas (V, DF)

Cilantro & Chipotle Shredded Pork al Pastor (GF, DF)

Crumbled Soy-Rizo with Roasted Peppers & Onions (VG, GF)

Cilantro Lime Rice (VG, GF)

Ranchero Pinto Beans (VG)

Tres Leches Cake with Tequila Berry Compote (V)

**\$72** *Per Guest*

POWER BOWL - AVAILABLE DAILY

Choose (1) Bowl:

House Smoked Brisket with TX Whiskey BBQ Sauce (GF, DF)

Chimichurri Marinated, Grilled Chicken Breast (GF, DF)  
With Pineapple Pico and Roasted Sweet Peppers

Smoked Tofu with Pickled Red Onions & Oven Roasted Tomatoes (VG, GF)

Citrus Scented Broccolini & Roasted Bell Pepper (VG, GF)

Smoked Paprika Yukon Potato Wedges (VG, GF)

Mini Traditional Banana Pudding with Vanilla Custard, 'Nilla Wafers, & Whipped Cream (V)

**\$72** *Per Guest*

HOMESTYLE BUFFET - SUNDAY

Vegan Roasted Vegetable & Wild Rice Soup (VG, GF)

Harvest Green Salad

Acadian Greens (VG,GF) with Cucumber (VG, GF), Tomato (VG, GF), Carrot (VG, GF), Radish (VG, GF), Croutons (V), Bacon Bits (GF, DF), & Blue Cheese Crumble (V, GF), Served with House Made Jalapeno Ranch (V, GF) & Aged Balsamic Vinaigrette (VG, GF)

Pesto Crusted Seabass with Wilted Spinach & Lemon Butter

Chicken Saltimbocca with Prosciutto & Provolone Cheese (GF)

Artichoke & Chickpea Cakes with Grilled Portobello Mushrooms (VG, GF)

Oven Baked Red Skin Potatoes Provençal (VG, GF)

Seasonal Root Vegetables Roasted with Fresh Sage (VG, GF)

Mini Carrot Cake, Cream Cheese Frosting (V)

**\$72** *Per Guest*

BUILD YOUR OWN DELI BUFFET - EVERYDAY

Chef's Daily Soup du Jour (VG, GF)

- Arcadian Lettuce, Grilled Corn, Crispy Garbanzo Beans, Black Beans, Diced Tomato, Red Peppers (VG, GF)
- Quinoa, Red Radish, Cucumber, Grape Tomato, Corn, Wild Arugula, Feta (V)
- Brown Rice, Zucchini, Yellow Squash, Heirloom Peppers, Tomatoes, Parsley, Pine Nuts, Herb Vinaigrette (VG, DF, N)

Proteins:

- Prime Flat Iron Steak (GF, DF)
- Free Range Chicken Breast (GF, DF)
- Sustainable Shrimp (GF, DF)

Assorted Finishing Touches:

Chimichurri (VG, GF), Pico de Gallo (VG, GF), Smoked Tomato Salsa (VG, GF), Crispy Chickpeas (VG, GF), Mixed Seeds (VG, GF, N), Plant Based Ranch Dressing (VG, GF), Lemon Mustard Dijon Vinaigrette (VG, GF)

Individual Bags of Taro Chips (VG, GF)

Seasonal Whole Fruit Selection (VG, GF)

Passion Fruit Panna Cotta (V, GF)

\$72

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Freshly Brewed Iced Tea | \$2 Per Guest

Pepsi Soft Drinks | \$7 On Consumption

Bottled Water | \$7 On Consumption

Loaded Baked Potato Salad (V, GF)

Toasted Farro Salad

Roasted Vegetables, Dried Apricot, Cucumber, Diced Red Pepper, Lemon Poppy Seed Dressing (VG)

Build Your Own Sandwiches:

Smoked Turkey (GF, DF), Black Forest Ham (GF, DF), Slow Roasted Beef Sirloin (GF, DF), & Sliced Salami (GF, DF)Sliced Provolone (V, GF), Cheddar (V, GF), & Swiss (V, GF)Crisp Bacon (GF, DF), Bibb Lettuce (VG, GF), Sliced Tomato (VG, GF), Red Onion (VG, GF), & Sweet Pickles (VG, GF)Chipotle Mayo (V, GF, DF), Dijon Mustard (VG, GF), Roasted Garlic Mayo (V, GF, DF)Sliced Breads (GF Available) - Sliced 9-Grain Whole Wheat, Italian White, Artisan Sourdough (V)

House Made Potato Chips with Signature Seasoning (VG, GF)

NY Cheesecake with Mint Scented Berry Compote (V)

Fresh Baked Chocolate Chip Cookies (V)

\$60 Per Guest

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Grab ‘n Go Lunch

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

PICNIC LUNCH- PRE-BAGGED

Sandwiches, Entrée Salads or Bowls - Select up to (4):

PICNIC LUNCH- MARKET STYLE

Sandwiches, Entrée Salads or Bowls - Select up to (4):

- Southwest Cobb: Arcadian Lettuce, Grilled Corn, Garbanzo, Black Beans, Tomato, Roasted Red Bell Peppers, Guacamole, Herb Grilled Chicken, & Cilantro Vinaigrette (GF, DF)
- Frisco Chef's Salad: Chopped Romaine, Hard-Boiled Egg, Smoked Turkey, Bacon Lardons, Cucumbers, Baby Heirloom Tomato, Shredded Carrots, Fanned Avocado, & Champagne Vinaigrette (GF, DF)
- Vegan Quinoa Bowl: Herb Marinated Cucumber, Baby Heirloom Tomato, Broccoli Florets, Red Cabbage, Shaved Watermelon Radish, & Cherry Smoked Tofu (VG, GF)
- Roast Turkey with Smoked Gouda, Herb Aioli, Bibb Lettuce, Turkey Bacon, & Sliced Tomato on a Rustic Hoagie
- Sliced Roast Beef, Provolone, Arugula, Roasted Tomato, Caramelized Onion, Horseradish Aioli on a Brioche Bun
- Herb Grilled Chicken Breast, Swiss Cheese, Dijon-Mayo, Roasted Peppers, & Romaine on Molasses Wheat
- Caprese with Fresh Mozzarella, Arugula, Basil Pesto, Sea Salt, & Balsamic Reduction on Ciabatta (V)
- Vegetable Wrap, Grilled Vegetables, Sliced Tomatoes, Arcadian Greens, & Hummus in a Spinach Tortilla (VG)

Side Salads - Select (1)

- Potato Salad (V, GF)
- Elote Salad-Roasted Corn, Bell Peppers, Cilantro, Cotija (V, GF)
- Ditalini Pasta Salad with Assorted Vegetables & Herbed Italian Vinaigrette (VG)
- Cucumber & Edamame with Sweet Soy Dressing (VG, GF)

Lunch Includes:

Chocolate Chip Cookies (V, GF Available)Whole Fruit (VG, GF)Assorted Kettle Chips (VG, GF)Bottle of Water Bagged To-Go

**\$60** *Per Guest*

- Southwest Cobb: Arcadian Lettuce, Grilled Corn, Garbanzo, Black Beans, Tomato, Roasted Red Bell Peppers, Guacamole, Herb Grilled Chicken, & Cilantro Vinaigrette (GF, DF)
- Frisco Chef's Salad: Chopped Romaine, Hard-Boiled Egg, Smoked Turkey, Bacon Lardons, Cucumbers, Baby Heirloom Tomato, Shredded Carrots, Fanned Avocado, & Champagne Vinaigrette (GF, DF)
- Vegan Quinoa Bowl: Herb Marinated Cucumber, Baby Heirloom Tomato, Broccoli Florets, Red Cabbage, Shaved Watermelon Radish, & Cherry Smoked Tofu (VG, GF)
- Roast Turkey with Smoked Gouda, Herb Aioli, Bibb Lettuce, Turkey Bacon, & Sliced Tomato on a Rustic Hoagie
- Sliced Roast Beef, Provolone, Arugula, Roasted Tomato, Caramelized Onion, Horseradish Aioli on a Brioche Bun
- Herb Grilled Chicken Breast, Swiss Cheese, Dijon-Mayo, Roasted Peppers, & Romaine on Molasses Wheat
- Caprese with Fresh Mozzarella, Arugula, Basil Pesto, Sea Salt, & Balsamic Reduction on Ciabatta (V)
- Vegetable Wrap, Grilled Vegetables, Sliced Tomatoes, Arcadian Greens, & Hummus in a Spinach Tortilla (VG)

Side Salads - Select (1)

- Potato Salad (V, GF)
- Elote Salad-Roasted Corn, Bell Peppers, Cilantro, Cotija (V, GF)
- Ditalini Pasta Salad with Assorted Vegetables & Herbed Italian Vinaigrette (VG)
- Cucumber & Edamame with Sweet Soy Dressing (VG, GF)

Lunch Includes:

Chocolate Chip Cookies (V, GF Available)Whole Fruit (VG, GF)Assorted Kettle Chips (VG, GF)Bottle of Water Set Out Market-Style

**\$65** *Each*

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Plated Lunch

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

PLATED LUNCH SELECTIONS – THREE COURSE

Select (1) Starter:

- Spinach Salad (V, GF, N) - Baby Spinach, Strawberries, Baby

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

<ul style="list-style-type: none"> <li>Mozzarella, Crumbled Pistachio, Dark Balsamic Vinaigrette</li> <li>• Little Gem Salad (V, GF) - Gem Lettuce, Artichoke, Heirloom Tomato, Crumbled Feta, Pesto Vinaigrette</li> <li>• The Wedge (GF) - Baby Iceberg, Neuske’s Bacon Lardon, Tomato, Pickled Onions, Chives, &amp; Blue Cheese Dressing</li> <li>• Caprese Salad (V, GF) - Arugula, Beef Steak Tomato, Burrata, Black Pepper, Olive Oil, Micro Basil, Balsamic Reduction</li> </ul>
Pan Seared Salmon (GF)   \$60 Per Guest Sweet Corn Polenta, Tomato Jam, Romanesco Cauliflower
Free Range Chicken Breast (GF, DF)   \$55 Per Guest Herb Peewee Potatoes, Haricot Verts, Chicken Jus
Red Wine Braised Beef Short Ribs (GF)   \$63 Per Guest Celery Root & Yukon Potato Puree, Market Mushroom Demi
Beyond Meat Vegan Meatloaf (VG, GF)   \$51 Per Guest Olive Oil Mashed Potatoes, Oven Roasted Tomatoes, & Asparagus
Achiote Chicken Salad (GF)   \$51 Per Guest Marinated Chicken Breast, Romaine, Roasted Corn, Cucumber, Black Beans, Heirloom Tomato, Cotija, Chipotle Ranch
Select (1) Dessert: <ul style="list-style-type: none"> <li>• New York Cheesecake, Mango Curd, Raspberry (V)</li> <li>• Hazelnut Chocolate Crunch Cake, Dark Chocolate Ganache, Espresso Cremeux (V)</li> <li>• Texas Pecan Pie, Salted Caramel, &amp; Bourbon Cream (V)</li> <li>• Chocolate Mousse Cake, Raspberry Coulis, &amp; Spiced Whipped Cream (V)</li> <li>• Layered Banana Pudding, Sugar Cookies, Vanilla Custard, &amp; Whipped Cream (V)</li> </ul>

Iced Tea   \$2 Per Guest
Pepsi Soft Drinks   \$7 On Consumption
Bottled Water   \$7 On Consumption

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## Hors d’Oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

### COLD SELECTIONS

Tuna Poke with Sesame in Crisp Wonton & Micro Wasabi (DF)
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### WARM SELECTIONS

Bacon Wrapped Scallops with Crisp Bacon & Balsamic Reduction (GF, DF)
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- Smoked Salmon on Cucumber with Avocado Mousse (GF)
- Roasted Beet Skewer - Red & Golden Beets, Sherry Vinegar & Crumbled Goat Cheese (V, GF)
- Heirloom Tomato Caprese Skewer, Ciliegini Mozzarella, Nut Free Basil Pesto, Balsamic Reduction (V, GF)
- Black Pepper Seared Beef Tenderloin Blini with Horseradish Mousse
- Chickpea Hummus & Roasted Vegetable Tartlet with Olive Oil & Micro Basil (V)
- Antipasti Skewer - Tortellini, Mozzarella, Salami, Heirloom Tomato, & Basil Pesto
- Red Wine Compressed Watermelon & Feta Brochette with Balsamic Reduction (V, GF)
- Deviled Eggs – Crisp Bacon, Chive, Smoked Paprika (GF, DF)
- Fennel, Tarragon, & Crab Salad Endive Boat with Old Bay Aioli

**\$108***Per Dozen*

- Cheese Filled Arepa with Avocado Mousse & Smoked Paprika (V)
- Pan Seared Crab Cakes with Cajun Remoulade (DF)
- Thai Peanut Chicken Satay with Coconut (GF, DF, N)
- Pistachio Crusted Lamb Lollipops with Apple/Raisin Mostarda (GF, DF, N)
- Confit Duck Eggrolls with Plum Sauce (DF)
- Kobe Meatballs with Spiced Dr Pepper Glaze (GF, DF)
- Tempura Fried Shrimp with Sweet Chili Drizzle (DF)
- Three Cheese Mac & Cheese Fritters (V)
- Mini Beef Wellington with Dijon Mustard
- Vegetable Spring Roll with Sweet Thai Chili Sauce (V)
- Bacon Wrapped Chicken & Jalapeno with Sweet BBQ (GF, DF)
- Mushroom & Truffle Arancini with Parmesan (V)
- Spinach & Feta Spanakopita in Flaky Filo Dough (V)

**\$108***Per Dozen*

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## Presentation Stations

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

### TEXAS LAYERED DIP & CHIP

Individual 7-Layer Dip:  
Spiced Refried Beans, Lime Crema, Guacamole, Cheddar, Black Olives, Tomato, & Green Onions. Served with Fresh Guacamole, Salsa, Sour Cream, Ancho Dust, & Lime Wedge, & Tri Colored Corn Tortilla Chips (V, GF)

**\$16***Per Guest*

### RIPE FOR THE PICKING

Ripe for the Picking  
Roasted Garlic Hummus (VG, GF), Sundried Tomato Hummus (VG, GF) with Baby Heirloom Tomatoes, Tri Colored Carrots, Fresh Radish, Celery Sticks, Cucumber Spears, & Bell Pepper Strips, (VG, GF) & Toasted Pita (V)

**\$25***Per Guest*

### CHEESE LOVER

### CHARCUTERIE DISPLAY

Chefs Selected Cheeses:  
Local Cheddar (V, GF), Aged Manchego (V, GF), Point Reyes Blue (V, GF), & Creamy Brie (V, GF), Dried Apricots, Dried Cherries, Dried Cranberries, Marcona Almonds, Strawberries & Red Grapes, (VG, GF, N), Artisan Crackers & Grilled Flatbread (VG, DF), Fresh Local Honeycomb (V, GF, DF)

**\$30** *Per Guest*

SUSHI ROLLS & NIGIRI DISPLAY

Spicy Tuna Roll (GF, DF), California Roll (GF, DF), Shrimp Nigiri (GF, DF), Salmon Nigiri (GF, DF) & Tuna Nigiri (GF, DF)  
Soy Sauce (VG, GF), Wasabi (VG, GF) & Pickled Ginger (VG, GF)

**\$750** *Per 100 Piece Display*

Sliced Artisan Meats:  
Soppressata (GF, DF), Finocchiona (GF, DF), Spanish Chorizo (GF, DF), & Sliced Prosciutto (GF, DF), Pesto Ciliegine Mozzarella (V, GF), Marinated Olives (VG, GF), Grain Mustard (VG, GF), Cornichons (VG, GF), Onion Jam (VG, GF) & Crispy Lavosh Crackers (V, DF)

**\$37** *Per Guest*

FRISCO “NOSH” DISPLAY

Minimum order (50) Guests

Sliced Artisan Meats  
Soppressata (GF, DF), Finocchiona (GF, DF), Spanish Chorizo (GF, DF), & Sliced Prosciutto (GF, DF) & Stone-Ground Mustard (VG, GF)

Chefs Selected Cheeses  
Chefs Selected Cheeses to Include Local Cheddar (V, GF), Aged Manchego (V, GF), Point Reyes Blue (V, GF), & Creamy Brie (V, GF)Dried Apricots, Dried Cherries, Dried Cranberries, Marcona Almonds, Strawberries & Red Grapes, (VG, GF, N) Artisan Crackers & Grilled Flatbread (VG, DF), Fresh Local Honeycomb (V, GF, DF)

Fresh Vegetable Crudit  (VG, GF)  
Baby Sweet Peppers, Petite Carrots, Fresh Radish, Celery Sticks, Cucumber Spears, Sundried Tomato Hummus (VG, GF) & Roasted Garlic Hummus (VG, GF)

Warm Salted Pretzel Bites (V)  
House Made Poblano Queso (V, GF)

Tortilla Chips (VG, GF)  
Smoked Tomato Salsa (VG, GF)

**\$65** *Per Guest*

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Themed Stations

Take your guests on a tour of Chef’s culinary inspirations and partner with your Event Planning Manager to build your own themed Reception. Can be Chef Attended or Self-ServedChef Attendant Fee - \$150 per Attendant

POLENTA & GRITS

CHOPPED & TOSSED

Herb Creamy Polenta with Parmesan (V, GF)

Stoneground Gristmill Grits with Black Pepper & Butter (V, GF)

Finishing Touches to Include:  
Bacon Bits (GF, DF), Bay Shrimp (GF, DF), Bell Peppers (VG, GF), Red Onions (VG, GF), Green Onion (VG, GF), Diced Tomatoes (VG, GF), Artichokes (VG, GF), Sundried Tomatoes (VG, GF), Parmesan Cheese (V, GF), Cheddar Cheese (V, GF)

**\$27** *Per Guest*

TASTE OF ITALIA

Spinach Ravioli with Ricotta, Fresh Basil, Sundried Tomatoes, & Parmesan Cream (V)

Penne, Italian Sausage, Bell Pepper, Leeks, Sundried Tomato, Pomodoro Sauce (DF)

Cheese Tortellini with Shredded Beef Short Ribs, Corn, Arugula, & Baby Sweet Peppers

Warm Focaccia (V, DF), Grated Parmesan (V, GF), & Crushed Chili Flakes (VG, GF)

**\$30** *Per Guest*

STREET TACOS

*Based on (3) Pieces per Person*

Street Tacos

- Marinated Grilled Skirt Steak with Chimichurri (GF, DF)
- Blackened Mahi Mahi with Mango Pico Relish (GF, DF)
- Chipotle Pulled Pork with Grilled Pineapple (GF, DF)

Finish With:  
Diced Tomato (VG, GF), Pickled Red Onion (VG, GF), Crumbled Cotija (V, GF), Cilantro (VG, GF), Shaved Radish (VG, GF), Lime Wedges (VG, GF), Pico de Gallo (VG, GF), Guacamole (VG, GF) & Smoked Tomato Salsa (VG, GF)

Flour Tortillas (V)

Chopped:  
Arcadian Mixed Greens & Chopped Romaine (VG, GF), Shaved Carrots (VG, GF), Baby Tomatoes (VG, GF), Watermelon Radish (VG, GF), Cucumbers (VG, GF), Kalamata Olives (VG, GF), Roasted Mushrooms (VG, GF), Pickled Red Onions (VG, GF)

Tossed:  
Dried Cranberries (VG, GF), Toasted Almonds (VG, GF, N), Shaved Parmesan (V, GF), Crumbled Feta (V, GF) & Blue Cheese Crumble (V, GF), Crispy Croutons (V), House Ranch (V, GF), Creamy Caesar (GF), Aged Balsamic (VG, GF), Olive Oil, & Balsamic Vinegar (VG, GF)

**\$20** *Per Guest*

CENTRAL EUROPE

Cheddar & Potato Pierogis, Brown Butter, Bacon, Sauerkraut, Green Onion

Braised Pot Roast, Beef Jus (GF, DF)

Roasted Root Vegetables (VG, GF)

Potato Pancakes (V)

**\$28** *Per Guest*

LONE STAR SLIDERS

*Based on 3 pieces per Person*

Sliders (Choose 3):

- TX Whiskey BBQ Chopped Brisket, Crispy Onions
- Seared Crab Cake, Arugula, Cajun Remoulade, Pepper Relish on Brioche Bun
- Achiote Chicken, Poblano Crema, Pico de Gallo
- Jackfruit Cake Vegan Sliders, Caramelized Onions, Lemon Aioli (VG)

Seasoned Crispy Fries

**\$30** *Per Guest*



\$27 *Per Guest*

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## Carving Stations

An ideal complement to your reception, our Carving Stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$150 per Attendant for up to three hours.

### TEXAS WAGYU BEEF TENDERLOIN

*Serves (20-25) Guests*

Coffee Crusted Texas Wagyu (GF, DF)

Dried Cherry Demi (GF, DF)

Duck Fat Potatoes with Fresh Parsley (GF, DF)

Brioche Rolls (V)

\$775 *Each*

### OVEN ROASTED SALMON

*Serves (15-20) Guests*

Tarragon & Lemon Glazed Salmon Side (GF, DF)

Fennel Crème Fraiche (V, GF)

Warm Roasted Vegetable Quinoa Pilaf (GF, DF)

\$425 *Each*

### HOUSE SMOKED BRISKET

*Serves (17-20) Guests*

Dry Rubbed Angus Beef Brisket (GF, DF)

TX Whiskey BBQ Sauce (V, GF, DF)

House Pickles (VG, GF)

White Cheddar Mac N Cheese (V)

Corn Bread (V)

\$500 *Each*

### SMOKED TRI-TIP

*Serves (10-12) Guests*

Smoked & Grilled Specialty Cut Tri-Tip

Tri-Colored Potato Salad

Buttermilk Biscuits (V)

\$200 *Each*

### MAPLE GLAZED SMOKED PORK LOIN

*Serves (20-25) Guests*

Maple Brined Smoked Pork Loin (GF, DF)

Bacon BBQ Baked Beans (GF, DF)

Broccoli Slaw (V, GF)

Corn Bread (V)

**\$425***Each*

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## Sweet Stations

The perfect ending to any event.

FRISCO PIE STATION - 4" INDIVIDUAL HAND-CRAFTED MINI PIES FROM "BATCH BAKERY"

*Supporting Local, Women-Owned Small Business* Choose up to (3) FlavorsMinimum Order (12) - Per Flavor

Key Lime - Graham Cracker Crust, Sweet & Tart Lime Filling, Whipped Cream (V)

Apple - Cinnamon Sugar Apples, Brown Sugar Crumble (V)

Pecan Chocolate - Traditional Pecan Pie, Tossed in with Some Chocolate Chips for an Extra Something Special (V)

Peanut Butter - Oreo Crust, Peanut Butter Filling, Chocolate Ganache, Reese's Crumble Topping (V)

**\$12***Each*

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## Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired Dinner Buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Bread and Butter Presentation and Coffee & Tea Service is included with all Dinners.

BUILD YOUR OWN DINNER BUFFET

SOUP & SALAD SELECTION- CHOOSE TWO

Deconstructed Kale Salad:

Baby Kale & Arugula Blend (VG, GF), Goat Cheese (V, GF), Pickled Onions (VG, GF), Fresh Strawberries (VG, GF), Pecans (VG, GF, N), Raspberry Walnut Vinaigrette (V, GF, N)

Deconstructed Greek Salad:

Mesclun & Iceberg Mix (VG, GF), Artichokes (VG, GF), Hearts of Palm (VG, GF), Olives (VG, GF), Feta (V, GF), Heirloom Tomato (VG, GF), Cucumber (VG, GF), Lemon Vinaigrette (VG, GF)

Deconstructed Arcadian Mixed Green Salad (VG, GF):

Shaved Carrots (VG, GF), Cucumber (VG, GF), Watermelon Radish (VG, GF), Cherry Tomatoes (VG, GF), Garlic Croutons (V), Bacon Bits (GF), Blue Cheese (V, GF), House Ranch (V, GF)

Roasted Tomato Bisque with Roasted Garlic French Baguette Crostini (V)

Loaded Potato Soup with Bacon, Cheddar, & Scallions (GF)

Roasted Quinoa Salad (VG, GF)

Dried Cranberries, Fresh Basil, Edamame, Champagne Vinaigrette

Rustic Roasted Red Potato Salad, Fresh Herbs, Whole Grain Mustard, & Signature Seasoning (V, GF)

Farro Salad, Charred Red Bell Pepper, Roasted Squashes, Parsley, Dried Blueberries, Lemon Dijon Dressing (VG)

ENTREE SELECTION- CHOOSE THREE

Pan Roasted Sea Bass, Fine Herbs, Lemon, Artichoke, & Blistered Tomatoes (GF, DF)

Coffee Rubbed NY Strip Loin, Roasted Sweet Peppers, Dr Pepper Demi-Glace (GF)

Herb & Garlic Crusted Rack of Lamb, Mint Raisin Chutney, Fine Herbs (GF, DF)

Free Range Chicken Caponata, Stewed Tomatoes, Capers, Kalamata Olives, Pine Nuts, Fresh Herbs (GF, DF, N)

Pan Roasted Salmon, Tarragon Herb Blend, Lemon, Wilted Spinach, & Roasted Pearl Onions (GF, DF)

Boursin & Sundried Tomato Stuffed Chicken Breast, Herb Parmesan Polenta

Blackened TX Red Fish with Blistered Tomatoes, Butter Pan Jus (GF)

Vegan Eggplant Rollatini with Roasted Eggplant Stuffed with Spinach & Green Onions (VG, GF)

Vegan Jackfruit Cakes with Roasted Corn, Black Bean, & Mango Relish (VG, GF)

Vegan Ratatouille Wellington:

Eggplant Ratatouille with Vegan Pesto in a Flaky Puff Pastry with Blistered Tomato (VG)

Shredded "Chunk Beef" Carbonara:

Gluten Free Penne, Roasted Cremini Mushrooms, Fine Herbs (VG, GF)

SIDE DISHES- CHOOSE TWO

Slow Braised Collard Greens (GF, DF)
Roasted Garlic Peewee Potatoes, Lemon Scented Olive Oil, Parsley (GF, DF)
Asparagus from the Grill, Shaved Parmesan, Sweet Peppers (V, GF)
Buttermilk, Roasted Garlic, & Chive Mashed Potatoes (V, GF)
Oven Baked 3 Cheese Mac & Cheese (V)
Pappardelle Pasta, Red Peppers, Broccolini, & Gorgonzola Cream (V)
Roasted Cauliflower & Maple Glazed Carrots with Fine Herbs, Flaky Salt, Olive Oil (VG, GF)
Brown Butter Hericots Verts with Herbed Olive Oil & Pickled Red Onions (V, GF)
DESSERT: CHOOSE TWO
Petite Vanilla Panna Cotta with Blackberries (GF)
Mini Layered Chocolate Mousse Cake with Chocolate Ganache (V)
Deep Dish Texas Pecan Pie (V, N)
Petite Strawberry Shortcake Trifle (V)
Mini Traditional Banana Pudding with Vanilla Custard, Nilla Wafers, & Whipped Cream (V)
Red Velvet Cake with Cream Cheese Icing (V)

**\$99***Per Guest*

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## Plated Dinner

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

### PLATED DINNER SELECTIONS

Enhance Your Dinner with a Starter Course: | \$15 Additional Per Guest

- Jumbo Lump Crab Cake, Spinach, Tri-Colored Pepper Relish (DF)
- Seared Jumbo Scallop, Carrot Puree, Fennel Pollen, Watercress (GF)
- Braised Short Rib Jumbo Tortellini, Roasted Baby Portobello, Beef Broth, Pea Tendrils
- Tender Gnocchi, Blistered Tomatoes, Wilted Swiss Chard, Nut Free Pesto, Shaved Parmesan (V)

Select (1) Salad:

- Rocket Arugula, Frisee, Citrus Poached Pears, Toasted Almonds, Crumbled Chevre, Champagne Vinaigrette (V, GF)
- Traditional Caesar: Shaved Grana Padano, Garlic Crostini, Crispy Capers, Creamy Caesar Dressing (V)
- Baby Kale, Baby Spinach, Pickled Onion, Dried Cranberries, Crumbled Feta, Toasted Pine Nuts, Lemon Vinaigrette (V, GF, N)
- Greek: Arcadian Greens, Cucumber, Feta, Kalamata Olive, Heirloom Tomato, Green Goddess Dressing (V, GF)
- Cobb: Bibb Lettuce, Romaine Blend , Heirloom Tomato, Pancetta, Pickled Onion, Gorgonzola, Black Pepper Ranch (V, GF)

Natural Filet Mignon | \$98 Per Guest  
Basted Broccolini, Dauphinoise Potato, Market Mushroom Ragout

Stout Braised Beef Short Rib | \$94 Per Guest  
Pommes Puree, Haricots Verts, Roasted Pepper, Peppercorn Demi (GF)

Seared Salmon | \$92 Per Guest  
Roasted Garlic Polenta, Grilled Asparagus, Confit Tomatoes, Citrus Buerre Blanc (GF)

Roasted Halibut | \$97 Per Guest  
Artichoke & Kalamata Relish, Roasted Farro & Tomato Risotto, Lemon Basil Emulsion

All Natural Chicken Breast | \$87 Per Guest  
Southern Style Stoneground Grits, Broccolini, Pickled Peppers, Tarragon Jus (GF)

Surf & Turf Petit Filet of Beef & Broiled Jumbo Prawns | \$106 Per Guest  
Potato Mousseline, Asparagus, Béarnaise GF

- Alternative Entrees (Vegetarian/Vegan): | \$80
- Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema (VG, GF)
  - Vegan Artichoke Cakes, Chickpeas, Asparagus, Wilted Greens, Smoked Paprika Aioli (VG, GF)
  - Quinoa Penne Pasta Primavera, Grilled Asparagus, Charred Tomatoes, Spinach, Lemon Reduction (VG, GF)
  - Mushroom Risotto: Cremini Mushroom, Shaved Truffle, Asparagus, Arborio Rice, Parmesan (V, GF, VG Available)
  - Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red Bell Pepper (V, GF)

- Select (1) Dessert:
- Lemon Meringue Tart, Vanilla Crème Anglaise, Blueberry Compote (V)
  - Hazelnut Crunch Cake, Chocolate Ganache, Pecan Praline, Raspberry Coulis (V)
  - Red Velvet Cake, Cream Cheese Icing, Fresh Strawberries, Spiced Chocolate Cremeux (V)
  - Chocolate Marquise Mousse Cake, Salted Caramel, Fresh Strawberries (V)
  - New York Cheesecake, Graham Cracker Crust, Lemon Curd, Vanilla Whip (V)

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## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. Bread and Butter Presentation and Coffee & Tea Service is included with all Dinners.

CREATE A PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to four entree selections is provided for your guest.
- 3. Specially trained servers take your guests' orders as they are seated.

SALAD COURSE

- Select (1):
- Spinach, Arugula, Pickled Onion, Pecan, Feta, Champagne Vinaigrette (V, GF, N)
  - Mixed Greens, Cucumber, Radish, Toasted Almonds, & Poblano Ranch Dressing (V, GF, N)
  - Hydroponic Romaine, Tomato, Gorgonzola, Pine Nuts, Red Grapes, & Red Wine Vinaigrette (V, GF, N)
  - Watercress Salad, Jicama, Carrot, Heirloom Tomato, & Creamy Avocado Dressing (VG, GF)

DESSERT COURSE

- Select (1):
- Chocolate Stout Hazelnut Cake, & TX Bourbon Whiskey Cremeux (V,N)
  - Lemon Meringue Tart, Vanilla Crème Anglaise, Blueberry Compote (V)

STARTER COURSE

- Select (1):
- Seared Scallop, Corn Puree, Edamame, Pancetta, & Pomegranate Reduction (GF)
  - Crab Salad, Avocado, Radish, & Agua Dulce (GF, DF)
  - Lobster Bisque, TX Bourbon Cream, & Chive (GF)
  - Sweet Corn Bisque, Fennel, & Tarragon (V, GF)
  - Spinach Ravioli, Mushroom, Pea Sprouts, Truffle, & Pine Nuts (V)
  - Texas Quail, Sumac, Mushroom, Sherry Dr. Pepper Glaze (GF, DF)

ENTREE COURSE

- Select up to (3) Entrees:
- Texas Wagyu Beef Tenderloin, Market Mushroom Ragout, Asparagus, Roasted Garlic Whipped Potatoes, Shiraz Demi (GF)
  - Niman Ranch Pork Tenderloin, Potato Gnocchi, Pancetta, Petite Carrots, & TX Whiskey Jus
  - Skuna Bay Salmon, Scallop & Lobster Risotto, Asparagus, Confit Tomato, Wilted Greens, Citrus Buerre Blanc (GF)
  - Butter Basted Halibut, Crab, Leek, Fennel, Haricot Verts, PeeWee Potato, & Lemon Butter (GF)
  - Free Range Chicken, Market Mushroom Farro Risotto, Asparagus, Corn Succotash, Butter Pan Jus
  - Pistachio Crusted Lamb Rack, Stewed Lentils, Romanesco Cauliflower, Heirloom Carrots, Fig Jus (GF, DF, N)
- Select (1) Vegan or Vegetarian Entree:
- Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema (VG, GF)
  - Vegan Artichoke Cakes, Chickpeas, Fine Herbs, Asparagus, Wilted Greens, Red Pepper Coulis (VG, GF)
  - Quinoa Penne Pasta Primavera, Grilled Asparagus, Charred Tomatoes, Spinach, Lemon Reduction (VG, GF)
  - Mushroom Risotto: Cremini Mushroom, Shaved Truffle, Asparagus, Arborio Rice, Parmesan (V, GF)
  - Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red Bell Pepper (VG, GF)

- Flourless Chocolate Cake, Dark Chocolate Ganache, & Seasonal Fruit Coulis (V, GF)
- Red Velvet Cake, Cream Cheese Icing, Fresh Strawberries, Spiced Chocolate (V)

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**\$120** *Per Guest*

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## Signature Wine Series

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

### SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world's longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$48 Per Bottle

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

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Canvas Chardonnay, California | \$48 Per Bottle

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

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Canvas Pinot Noir, California | \$48 Per Bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

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Canvas Cabernet Sauvignon, California | \$48 Per Bottle

Subtle hints of oak and spice married with lively tannins.

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Canvas Brut, Blanc De Blancs, Italy | \$55 Per Bottle

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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## Bubbles, White And Red Wines

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

SPARKLING

WHITES

Spellbound Prosecco, Italy | \$53 Per Bottle  
The palate is treated to a harmonious blend of citrus flavors, complemented by a hint of minerality, creating a refreshing and uplifting sensation.

Piper Sonoma, California | \$80 Per Bottle  
Piper Sonoma Brut is dry and fresh with aromas of citrus fruits, apple and orange blossom. On the palate flavors of green apple, mandarin orange and brioche, with a long, elegant finish.

ROSE

La Vielle Ferme, Rosé, France | \$48 Per Bottle  
Fresh and fruity with notes of red fruit, nectarine, and peach balanced by a slight bitterness on the finish.

Chateau Ste. Michelle, Riesling, Columbia Valley | \$53 Per Bottle  
Crisp apple aromas and flavors with subtle mineral notes.

Whitehaven, Sauvignon Blanc, Marlborough | \$68 Per Bottle  
Fresh flavors of passionfruit, lemongrass, & white peach with a crisp, herbaceous edge.

Spellbound Chardonnay, California | \$55 Per Bottle  
Medium bodied with bright and lush tropical fruit flavors with notes of vanilla and classic crème brûlée

Kendall Jackson, Chardonnay, California | \$58 Per Bottle  
Light buttery-oak nuance inter-laced with vibrant, appealing fruit flavors.

Mer Soleil ‘Reserve’, Chardonnay, Monterey Coast | \$62 Per Bottle  
Hints of citrus with brown spice and honeysuckle. Round and creamy, featuring notes of lemon squares and baked croissant.

REDS

Joel Gott Palisades, Red Blend, California | \$55 Per Bottle  
Aromas of brambleberries, cherries, & plum with notes of cola & graham cracker crust.

Elouan, Pinot Noir, Oregon | \$70 Per Bottle  
Aromas of cherry, plum pie, cocoa nibs, & hints of baking spice. The palate is rich and balanced with notes of raspberry jam, candied cranberry, wild bramble, and a lingcring pepper finish.

Catena Vista Flores, Malbec, Mendoza, Argentina | \$58 Per Bottle  
This intriguing blend has fruit notes of dark and red fruit aromas with delicate floral notes of lavender, violet, & mocha.

Spellbound, Cabernet Sauvignon, California | \$55 Per Bottle  
Bold, dark fruit flavors of blackberry, plum, and cassis with a hint of oak and spice.

Rodney Strong Sonoma, Cabernet Sauvignon, California | \$72 Per Bottle  
This wine is rich with dark cherry, plum and baking spices. The delicious fruit is accompanied by black pepper notes, crushed violet and cassis.

Daou, Cabernet Sauvignon, Paso Robles | \$93 Per Bottle  
Highly perfumed with aromas of black cherry, cassis, plum, desert sage, & sandalwood. The palate is rich and weighty, offering flavors of black raspberry, spicy currant, and blueberry compote.



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# Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

## SEASONAL SPIRIT COCKTAILS FEATURING PATRON

- Classic Patron Margarita | \$14  
Patron Silver Tequila and Fever-Tree class margarita mix with Dress the Drink black lava sea salt
- Spicy Patron Margarita | \$14  
A classic margarita with Thai chili syrup and Scrappy's fire water bitters
- Butterfly Paloma | \$14  
Patron Silver Tequila, Filthy paloma mix, lime juice, and Fever-Tree sparkling pink grapefruit with butterfly pea flower syrup

## HAND CRAFTED COCKTAILS

- Prickly Lemon Drop  
Titos Vodka, Prickly Pear Syrup, Simple Syrup, Lemon Juice with a Lemon Peel & Sugar Rim
- 2615  
Hornitos, Triple Sec, Lime Juice, Simple Syrup, Grenadine with a Tajin Rim and Lime Wedge
- Irish Sour  
Irish Whiskey, Lemon Juice, Simple Syrup with a Lemon Wheel
- Citrus Passion  
Bacardi Rum, Triple Sec, Passionfruit, Pineapple Juice, Splash of Cranberry, with Cherry & Lime

**\$13***Each*

## SEASONAL SMOKED OLD FASHIONED EXPERIENCE

- Smoked Old Fashioned | \$19 Per Drink  
Enjoy an experience with our bartenders crafting the perfect cocktail by smoking Patron anejo, Filthy Black Cherry Syrup, Filthy Black Cherries, and Bittercube Cherry Bark Vanilla Bitters.
- Separate Bar Required | \$150 Per Bartender

## SEASONAL BLOODY MARIA STATION

- Bloody Maria | \$20 Per Drink  
The perfect enhancement to any breakout or brunch! A separate bar set with a practiced bartender features Patron reposado tequila with Dress the Drink Thai chili syrup, Fever-Tree Bloody Mary Mix and sparkling cucumber along with classic Bloody Mary Toppings.
- Separate Bar Required | \$150 Per Bartender

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# Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR - PER GUEST

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

PREMIUM BAR

Tito’s Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch   Spellbound Chardonnay, Spellbound Cabernet Sauvignon, Spellbound "Incantato" Prosecco Brut

One Hour | \$26 Per Guest

Two Hour | \$40 Per Guest

Three Hour | \$52 Per Guest

Four Hour | \$64 Per Guest

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard and Vodka Seltzers, Spellbound Chardonnay, Spellbound Cabernet Sauvignon, Spellbound "Incantato" Prosecco Brut, Soft Drinks and Still/Sparkling Waters

One Hour | \$20 Per Guest

Two Hour | \$30 Per Guest

Three Hour | \$38 Per Guest

Four Hour | \$44 Per Guest

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, & Triple Sec. DeKuyper brand Cordials.   Canvas Wines by Michael Mondavi.

One Hour | \$22 Per Guest

Two Hour | \$34 Per Guest

Three Hour | \$44 Per Guest

Four Hour | \$54 Per Guest

SUPER-PREMIUM BAR

Ketel One Vodka, Hendricks Gin, Diplomatic Reserva Exclusvia Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Jameson Irish Whiskey, Johnnie Walker Black Scotch, Jack Daniels’s Whiskey, Crown Royal Whiskey, Del Maguey Vida MezcalKendall Jackson Chardonnay, Whitehaven Sauvignon Blanc, Rodney Strong Sonoma Cabernet Sauvignon, Elouan Pinot Noir, LaVielle Farms Rose

One Hour | \$30 Per Guest

Two Hour | \$46 Per Guest

Three Hour | \$60 Per Guest

Four Hour | \$74 Per Guest

HOST SPONSORED BAR - PER DRINK

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

Signature Cocktails | \$12 Each

Hand Crafted Cocktails | \$14 Each

Premium Cocktails | \$14 Each

Super-Premium Cocktails | \$16 Each

High Noon Vodka Seltzer | \$9 Each

White Claw Hard Seltzer | \$9 Each

Canvas Wines by Michael Mondavi | \$12 Per Glass

Featured Select & Premium Wines | \$14 Per Glass

Domestic Beer | \$8 Each

Craft, Premium and Imported Beers | \$9 Each

Athletic Brewing Alcohol Free Beer | \$9 Each

Alcohol Free Sunrise | \$9 Each

Pineapple Juice, Orange Juice, Grenadine, Orange Wheel

Alcohol Free Moscow Mule | \$9 Each

Crushed Ice, Ginger Beer, Limes, Club Soda, Fresh Mint

Alcohol Free Cranberry Lemon Drop | \$9 Each

Lemon Juice, Simple Syrup, Cranberry Juice, Lemon Wedge

Red Bull – Regular & Sugar Free | \$9 Each

Soft Drinks, Mineral Water, Juices | \$7 Each

## CASH BAR - GUEST PAY PER DRINK

Signature Cocktails | \$13 Each

Super-Premium Cocktails | \$17 Each

Hand Crafted Cocktails | \$15 Each

Premium Cocktails | \$15 Each

High Noon Vodka Seltzer | \$10 Each

White Claw Hard Seltzer | \$10 Each

Canvas Wines by Michael Mondavi | \$12 Per Glass

Featured Seasonal, Select & Premium Wines | \$14 Per Glass

Domestic Beer | \$9 Each

Craft, Premium and Imported Beers | \$10 Each

Athletic Brewing Alcohol Free Beer | \$10 Each

Alcohol Free Sunrise | \$10 Each

Pineapple Juice, Orange Juice, Grenadine, Orange Wheel

## LABOR CHARGES

Bartender or Cashier | \$150 Each

Up to (3) hours

Cocktail Servers/Tray Passers | \$150 Each

Up to (3) hours

Additional Hours for Bartenders, Cashiers or Servers | \$50 Each,  
Per Hour

- Alcohol Free Moscow Mule | \$10 Each  
Crushed Ice, Ginger Beer, Limes, Club Soda, Fresh Mint  
.....
- Alcohol Free Cranberry Lemon Drop | \$10 Each  
Lemon Juice, Simple Syrup, Cranberry Juice, Lemon Wedge  
.....
- Red Bull – Regular & Sugar Free | \$10 Each  
.....
- Soft Drinks, Mineral Water, Juices | \$8 Each  
.....

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