



HYATT
REGENCY®

HYATT REGENCY FRISCO



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.

CROISSANTS (V), BANANA NUT BREAD (V, N), GLUTEN FREE BLUEBERRY MUFFIN (V, GF)

MONDAY & THURSDAY

Selection of Juices to Include Orange Juice & Apple Juice

Cantaloupe & Watermelon with Blueberries (VG, GF)

Overnight Oats with Blueberries & Oat Milk (VG, GF)

Brioche French Toast with Powdered Sugar & Blueberries (V),
Warm Maple Syrup (VG, GF)

Cage Free Scrambled Eggs (V, GF, DF)

Crispy Blackened Potatoes (VG, GF)

Chicken Apple Sausage (GF, DF)

Infused Water of the Day (VG, DF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

\$50 Per Guest

TUESDAY & FRIDAY

Selection of Juices to Include Orange & Cranberry Juice

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 Yogurt (V, GF), Dried Fruit (VG, GF), Gluten Free
Granola (V, GF)

Belgian Waffles, Fresh Blackberries (V), Warm Maple Syrup (VG,
DF)

Cage Free Scrambled Eggs (V, GF, DF)

Fingerling Potatoes with Herbs & Caramelized Onion (VG, GF)

Pork Sausage Links (GF, DF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

\$50 *Per Guest*

WEDNESDAY & SATURDAY

Selection of Juices to Include Orange Juice & Apple Juice

Croissants (V), Chocolate Marble Bread (V), Gluten Free Cranberry & Orange Muffin (V, GF)

Cantaloupe & Honeydew with Blackberries (VG, GF)

Organic Muesli with Vanilla Yogurt, Dried Banana & Sweet Cranberries (V, GF)

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

Cage Free Scrambled Eggs (V, GF, DF)

Homestyle Mesquite Breakfast Hash with Roasted Bell Peppers (VG, GF)

Pork Sausage Patties (GF, DF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

\$50 *Per Guest*

SUNDAY

Selection of Chilled Juices to Include Orange & Grapefruit Juice

Mini Danish (V), Lemon Poppy Seed Bread (V), Gluten Free Spiced Carrot Muffin (V, GF)

Watermelon & Pineapple with 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)

Build Your Own Breakfast Tacos

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)

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)

Vine Ripened 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), Golden Raisins & Cranberries (VG, GF), Honey (V, DF, GF)

Buttermilk Biscuits (V) & Sausage Gravy

Brioche French Toast with Powdered Sugar & Vanilla Apple Compote (V), Warm Maple Syrup (VG, DF)

Cage Free Scrambled Eggs (V, DF, GF)

Smoked Brisket, Sweet Corn & Pepper Jack Cheese Egg White Frittata with Herb Avocado Crema (GF)

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

Chicken Apple Sausage (DF, GF)

Crisp Bacon (GF, DF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

RISE & SHINE CONTINENTAL BUFFET

Selection of 2 Juices

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

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 Granola (V, GF) & Fresh Berries, (VG, GF)

Infused Water of the Day (VG, GF)

Coffee, Decaffeinated Coffee & Selection of Hot Teas

\$38 *Per Guest*

\$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!

Chef Attended Omelet Station | \$18 Per Guest

Cage Free Eggs, Egg Whites, & Whole Eggs (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). Attendant Fee Waived

Build Your Own Breakfast Taco | \$18 Per Guest

Scrambled Eggs (V, GF, DF), Diced Potatoes (V, GF), Chorizo, Roasted Peppers and Onions (VG, GF), Onions (VG, GF), Shredded Cheese (V, GF), Tomato Salsa (VG, GF) with Flour Tortillas (V)

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)

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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

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

THE BEES KNEES - MONDAY & THURSDAY

Mushroom & Spinach Egg Bites (V, GF)

Ham & Swiss Egg Bites (GF)

Spiced Honey Drizzled Brie on Toasted Crostini (V)

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

Infused Water of the Day (VG, GF)

\$22 Per Guest

COFFEE SHOP - TUESDAY & FRIDAY

Almond Biscotti with Hazelnut Espresso Mousse (V, DF, N)

Blueberry Scone with Lemon Glaze (V)

Sliced Zucchini Loaf (V)

Local Cold Brew Coffee (V, GF, DF)

Infused Water of the Day (VG, GF)

\$22 Per Guest

CZECHER BOARD - WEDNESDAY & SATURDAY

Acai Berry Smoothie with Vanilla Greek Yogurt, Chia Seeds & Toasted Coconut (V, GF, N)

Warm Mini Jalapeno Kolaches - 50% Pork & 50% Chicken

TOASTED - SUNDAY

Watermelon Mint Agua Fresca (VG, DF)

Walnut Scallion Toast Points, Herb Cream Cheese, Baby Tomatoes, Basil (V, N)

Cream Cheese Mini Danish (V)

Crispy Ciabatta, Nutella, Banana, Pepita Crumble (V, N)

Infused Water of the Day (VG, GF)

Infused Water of the Day (VG, GF)

\$22 *Per Guest*

\$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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HARVEST & DIP - MONDAY & THURSDAY

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

Crispy Lavosh & Freshly Baked Crostini (VG, DF)

Roasted Beet Hummus (VG, GF)

Cowboy Caviar (VG, GF)

Infused Water of the Day (VG, GF)

\$22 *Per Guest*

PO-TAY-TOE, PO-TAH-TOE - TUESDAY & FRIDAY

House Fried BBQ Rub Kettle Chips (VG, GF)

Crispy Potato & Bacon Croquettes, Roasted Garlic Aioli

Hot Honey Drizzled Sweet Potato Fries (V, GF)

Infused Water of the Day (VG, GF)

\$22 *Per Guest*

SOUTH OF THE BORDER - WEDNESDAY & SATURDAY

Cinnamon Dusted Mini Churros (VG)

Crispy Tortilla Chips (VG, GF), Fiery Smoked Tomato Salsa (VG, GF), Poblano Queso Blanco (V, GF)

Black Bean Empanadas with Chipotle Aioli (V)

SWEET & SALTY POP - SUNDAY

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

Local Popparella's Popcorn—Caramel/Cheese blend & Jalapeno Kettle Corn (VG, GF)

Cinnamon Horchata (V)

Infused Water of the Day (VG, GF)

\$22 Per Guest

Assorted Cake Pops: Red Velvet, Chocolate, & Vanilla (V)

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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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 | \$72 Per Dozen
Blueberry, Banana Nut, Chocolate, & Maui Carrot (V, GF)

Today's Fresh Bakeries | \$72 Per Dozen
Muffins, Croissants & Danish (V)

Sliced Breakfast Breads | \$66 Per Dozen
Chocolate Marble (V), Lemon Poppy Seed (V), Banana Nut (V, N),
and Sliced Zucchini Loaf (V)

Assortment of Bagels (V, DF) | \$72 Per Dozen
Strawberry Cream Cheese (V, GF), Traditional Cream Cheese (V,
GF) and Smoked Salmon Schmear

Jumbo Home-Style Cookies | \$72 Per Dozen
Chocolate Chunk (V), Peanut Butter (V), Oatmeal Raisin (V), &
Gluten Free Chocolate Chip (V, GF) (Available on Request)

Assorted Sweet Bars | \$72 Per Dozen
Lemon Bars (V), Brownies (V), & Blondies (V, N)

SNACKS & TREATS

Individual Yogurt Parfaits | \$10 Each
Layered Yogurt, Seasonal Fruit Compote and Homemade
Granola (V, GF)

Breakfast Chia Cup | \$10 Each
Coconut Chia Seed Pudding with Blueberries and Shaved
Coconut (VG, GF, N)

Seasonally Inspired Sliced Fruit (VG, GF) | \$18 Per Guest
With Honey Yogurt Dip (V, GF)

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

Crudité Cup | \$10 Each
Chef's Selection of Seasonal Vegetables with Chickpea Hummus
(VG, GF)

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

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

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

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

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

Assorted Candy Bars | \$5 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 | \$110 Per Gallon

Hot Roar Tea Selection | \$110 Per Gallon

Infused Water of the Day | \$79 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)

Freshly Brewed Iced Tea | \$79 Per Gallon

Lemonade | \$79 Per Gallon

STILL & SPARKLING WATERS

Aquafina Still | \$6 Each

Saratoga Still | \$8 Each

Perrier Sparkling | \$7 Each

Saratoga Sparkling | \$8 Each

Waterloo Texas Sparkling Water - Assorted Flavors | \$7 Each

Bubly Sparkling Water - Assorted Flavors | \$7 Each

SPECIALTY BOTTLED BEVERAGES

BEVERAGE PACKAGES

8-Hour Beverage Package | \$42 Per Guest

Pepsi Soft Drinks, Infused Water of the Day

Royal Cup Coffees & Roar Hot Tea Selection Still & Sparkling

Bottled Waters available for an additional \$5

4-Hour Beverage Package | \$30 Per Guest

Pepsi Soft Drinks, Infused Water of the Day

Royal Cup Coffees & Roar Hot Tea Selection Still & Sparkling

Bottled Waters available for an additional \$5

SOFT DRINKS

Pepsi - Regular, Diet and Decaffeinated | \$6 Each

Coke - Regular, Diet and Decaffeinated | \$7 Each

Red Bull Energy Drink - Regular and Sugar Free | \$8 Each

Texas Iced Teas - Unsweetened and Assorted Flavors | \$7 Each

Naked - Juices, Smoothies and Protein Drinks | \$8 Each

Juice - Orange, Grapefruit and Cranberry | \$7 Each

High Brew Coffee - Assorted Flavors | \$8 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 \$80 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)

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, DF)

Vegan Ravioli with Portobello Mushroom & Black Truffle with
Roasted Cremini Mushrooms & Chives (VG)

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, GF), 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)

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

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

Plant-Based Green Chili Meatloaf with Sweet Baby Ray's Glaze

Baked 3-Cheese Campanelle Mac & Cheese (V)

Oven Roasted Cauliflower & Butternut Squash (V, GF, DF)

Chocolate Mousse Cake (V)

\$70 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)

Elote Salad with Corn, Queso Fresco, Cilantro, Chilies, & Citrus (V)

Beef Fajitas

Spiced Skirt Steak with Roasted Peppers and Onions (GF, DF), Customized with Lime Wedges, Onions & Cilantro (VG, GF) and Served with Flour Tortillas (V, DF)

Grilled Mahi Mahi Strips, Spiced Watermelon Pico de Gallo (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)

\$70 Per Guest

POWER BOWL - AVAILABLE DAILY

Choose (1) Bowl:

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 (VG, DF)

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)

(VG, GF)

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

Smoked Paprika Yukon Potato Wedges (VG, GF)

Banana Pudding with Vanilla Custard, Sugar Cookies, & Whipped Cream (V)

\$70 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)

Macaroni Salad (V)

With Sliced Olives, Hard Boiled Eggs, Celery, Tomatoes, Red Onion, Dijon Mustard, Sour Cream, Mayonnaise & Fresh Herbs

Mustard Rubbed Pork Loin, Braised Apples & Fennel with Apple Pan Jus (GF, DF)

Chicken Saltimbocca with Prosciutto & Provolone Cheese (GF)

Artichoke & Chickpea Cakes with Grilled Portabello 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)

\$70 Per Guest

BUILD YOUR OWN DELI BUFFET - EVERYDAY

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

Roasted Red 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

Sustainable Shrimp (GF, DF)

Assorted Finishing Touches:

Chimichurri (GF, DF), 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 Terra Chips (VG, GF)

Seasonal Whole Fruit Selection (VG, GF)

Passion Fruit Panna Cotta (V, GF)

\$70

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 Horseradish 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 Vanilla Whip (V)

Fresh Baked Chocolate Chip Cookies (V)

\$58 *Per Guest*

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Freshly Brewed Iced Tea | \$2 Per Guest

Pepsi Soft Drinks | \$6 On Consumption

Bottled Water | \$6 On Consumption

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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):
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) Greek Shrimp Farro Bowl: Marinated Artichoke, Kalamata & Green Olive, Roasted Peppers, Grilled Zucchini, Arugula & Farro Salad, Citrus Marinated Shrimp, Crumbled Feta, & Lemon Vinaigrette Vegan Quinoa Bowl: Herb Marinated Cucumber, Baby Heirloom Tomato, Broccoli Florets, Red Cabbage, Shaved Watermelon Radish, & Cherry Smoked Tofu (VG, GF) Roast Turkey with

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) Greek Shrimp Farro Bowl: Marinated Artichoke, Kalamata & Green Olive, Roasted Peppers, Grilled Zucchini, Arugula & Farro Salad, Citrus Marinated Shrimp, Crumbled Feta, & Lemon Vinaigrette 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)

Southern 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

\$55 *Per Guest*

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)

Southern 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

\$60 *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 – TWO COURSE

Achiote Chicken Salad (GF) | \$51 Per Guest

Marinated Chicken Breast, Romaine, Roasted Corn, Cucumber, Black Beans, Heirloom Tomato, Cotija, Chipotle Ranch

Select (1) Dessert:

New York Cheesecake, Lemon Curd, Vanilla Whip, Raspberry (V)

Hazelnut Chocolate Crunch Cake, Dark Chocolate Ganache,

Espresso Cremeux (V) Texas Pecan Pie, Salted Caramel, &

Bourbon Cream (V) Chocolate Mousse Cake, Raspberry Coulis, & Spiced Whipped Cream (V, GF)

PLATED LUNCH SELECTIONS – THREE COURSE

Select (1) Starter:

Spinach Salad (V, GF, N) - Baby Spinach, Strawberries, Baby Mozzarella, Crumbled Pistachio, Dark Balsamic Vinaigrette Little Gem Salad (V, GF) - Gem Lettuce, Artichoke, Heirloom Tomato, Crumbled Feta, Pesto Vinaigrette The Wedge (GF) - Baby Iceberg, Neuske's Bacon Lardon, Tomato, Pickled Onions, Chives, & Blue Cheese Dressing Caprese Salad (V, GF) - Arugula, Beef Steak Tomato, Burrata, Black Pepper, Olive Oil, Micro Basil, Balsamic Reduction

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

Alternative Entrees (Vegetarian/Vegan):

Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema (VG, GF) Vegan Artichoke Cakes, Chickpeas, Artichoke, Asparagus, Wilted Greens, Smoked Paprika Aioli (VG, GF) Whole Wheat Penne Pasta Primavera, Grilled Asparagus, Charred Tomatoes, Spinach, Lemon Reduction (VG, GF) Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red Bell Pepper (VG, GF)

Select (1) Dessert:

New York Cheesecake, Lemon Curd, Vanilla Whip, Raspberry (V) Hazelnut Chocolate Crunch Cake, Dark Chocolate Ganache, Espresso Cremeux (V) Texas Pecan Pie, Salted Caramel, & Bourbon Cream (V) Chocolate Mousse Cake, Raspberry Coulis, & Spiced Whipped Cream (V, GF)

DRINKS

Coffee and Hot Tea Service | \$2 Per Guest

Iced Tea | \$2 Per Guest

Pepsi Soft Drinks | \$6 On Consumption

Bottled Water | \$6 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)

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, Basil & Balsamic Reduction (V, GF)

Wagyu Beef Tenderloin Crostini 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)

Chicken & Endive (GF, DR, N)

Chopped Chicken Salad with Crumbled Pecans on Red Endive Boat

\$96 *Per Dozen*

WARM SELECTIONS

Bacon Wrapped Scallops with Crisp Bacon & Balsamic Reduction (GF, DF)

Pan Seared Crab Cakes with Cajun Remoulade (DF)

Potato & Vegetable Samosa with Mint & Yogurt Dip (V)

Roasted Vegetable Empanada with Chipotle Crema (V)

Thai Peanut Chicken Satay with Coconut (GF, DF, N)

Baked Brie En Croute with Raspberries (V)

Kobe Meatballs with Spiced Dr Pepper Glaze (GF, DF)

Tempura Fried Shrimp with Sweet Chili Drizzle (DF)

White Cheddar Mac & Cheese Fritters (V)

Mini Beef Wellington with Dijon Mustard

Vegetable Spring Roll with Sweet Chili Sauce (V)

Bacon Wrapped Chicken & Jalapeno with Sweet BBQ (GF, DF)

Mushroom & Truffle Arancini with Parmesan (V)

Spinach & Feta Spanakopita in Flaky Phyllo Dough (V)

\$96 *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 Signature Spiced Corn Tortilla Chips, Guacamole, Smoked Salsa, Sour Cream, & Lime Wedge (V, GF)

\$15 *Per Guest*

RIPE FOR THE PICKING

Assorted Crudité (VG, GF):

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

\$22 *Per Guest*

CHEESE LOVER

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)

.....
\$25 *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)

.....
\$700 *Per 100 Piece Display*

CHARCUTERIE 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)

.....
\$35 *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 Crudité (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-Served. Chef Attendant Fee - \$150 per Attendant

POLENTA & GRITS

Herb Creamy Polenta with Parmesan (V, GF)

CHOPPED & TOSSED

Chopped:

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)

\$25 *Per Guest*

TASTE OF ITALIA

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

Campanelle, Italian Sausage, Bell Pepper, Broccolini, & Roasted Tomato Pomodoro Sauce (DF)

Whole Wheat Penne, Shrimp, Fennel, Corn, Arugula, & Pesto

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

\$25 *Per Guest*

STREET TACOS

Based on (3) Pieces per Person

Choose (2):

Chipotle Pulled Pork (GF, DF) Shredded Achiote Chicken (GF, DF)
Lemon Pepper Shrimp (GF, DF) Adobo Tofu (VG, GF)

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)

Ranchero Pinto Beans (VG, GF)

Flour Tortillas (V)

\$25 *Per Guest*

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)

\$18 *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

Choose (3):

Chopped Smoked Brisket, TX Whiskey BBQ, Crispy Onions, Brioche Bun Seared Crab Cake, Arugula, Cajun Remoulade, Brioche Bun Chipotle Smoked Pork Shoulder, Red Cabbage Slaw, Salsa Verde, Sweet Hawaiian Roll Beyond Burger Vegan Sliders, Caramelized Onions, Ancho Ketchup, Whole Wheat Bun (VG) Achiote Chicken, Poblano Crema, Pico de Gallo, Ciabatta Bun

\$25 *Per Guest*

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 (25) Guests

Coffee Crusted Rosewood Ranches Texas Wagyu (GF, DF)

Dried Cherry Demi (GF, DF)

Duck Fat Potatoes with Fresh Parsley (GF, DF)

Brioche Rolls (V)

\$750 *Each*

HOUSE SMOKED BRISKET

Serves (25) Guests

Dry Rubbed Angus Beef Brisket (GF, DF)

TX Whiskey BBQ Sauce (V, GF, DF)

White Cheddar Mac N Cheese (V)

Corn Bread (V)

House Pickles (VG, GF)

\$675 *Each*

MAPLE GLAZED SMOKED PORK LOIN

Serves (40) Guests

Maple Brined Smoked Pork Loin (GF, DF)

Bacon BBQ Baked Beans (GF, DF)

Broccoli Slaw (V, GF)

Corn Bread (V)

\$720 *Each*

OVEN ROASTED NORTHWEST SALMON

Serves (30) Guests

Tarragon & Lemon Glazed Salmon Side (GF, DF)

Fennel Crème Fraiche (V, GF)

Warm Roasted Vegetable Quinoa Pilaf (GF, DF)

\$750 *Each*

SMOKED PORK BELLY

Serves (40) Guests

Seasonal Fruit Chutney

Spicy Remoulade

Sauteed Haricot Vert with Fried Shallots and Nueske Bacon

Traditional Waldorf Salad

With Greens, Apples, Celery, Walnuts, Raisins and Lemon Mayonnaise Dressing

\$800 *Each*

WHOLE ROASTED TURKEY

Serves (30) Guests

Cranberry Brine, Herb Rubbed Tom (GF, DF)

Turkey Gravy (DF)

Roasted Shallot Green Beans (V, GF)

Buttermilk Biscuits (V) & Whipped Butter (V)

\$570 *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) Flavors Minimum Order (12) - Per Flavor

Chocolate Cream - Oreo Crust, Chocolate Filling, Whipped Cream, Chocolate Shavings (V)

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)

Coconut Cream - Light Coconut Filling, Italian Meringue, Toasted Coconut Flakes (V)

\$12 *Each*

SWEETS BY THE DOZEN

Chocolate Dipped Strawberries (V, GF)

Assorted Chocolate Truffles (V, GF)

Assorted French Macarons (V, GF)

\$108 *Per Dozen*

INDIVIDUAL DESSERTS IN A CUP

Choose up to (3) Flavors Minimum Order (12) - Per Flavor

Tahitian Vanilla Crème Brulee, Burnt Turbinado Sugar (V, GF) |

Peach Panna Cotta, Whipped Cream, Crumbled Pistachio (GF) |

Chocolate Mousse, Espresso Whipped Cream (V, GF) |

Banana Pudding with Sugar Cookies & Vanilla Whipped Cream (V)

Lemon Cream Cheese Mousse, Toasted Meringue (V, GF) |

\$9 *Each*

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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's taste buds.

PLATED DINNER SELECTIONS

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

Jumbo Lump Crab Cake, Spinach, Sundried Tomato Aioli (DF) Seared Jumbo Scallop, Carrot Puree, Fennel Pollen, Watercress (GF)
Wild Mushroom Ravioli, Mushroom Risotto, Grana Padano (V) Char Grilled Shrimp Cocktail, Cilantro Slaw, Bloody Mary Horseradish Sauce (GF, DF)

Select (1) Salad:

Rocket Arugula, Frisee, Port Wine Poached Pears, Toasted Almonds, Crumbled Chevre, Champagne Vinaigrette (V, GF) Baby Kale, Baby Spinach, Pickled Onion, Citrus Segments, Candied Hazelnuts, Feta, Blood Orange Vinaigrette (V, GF) Arcadian Baby Greens, Carrots, Cucumber, Heirloom Tomato, Watermelon Radish, Black Pepper Ranch (V, GF) Bibb Lettuce, Chopped Iceberg, Heirloom Tomato, Pancetta, Pickled Onion, Gorgonzola Crumble, Black Pepper Ranch (V, GF)

Grilled Beef Filet | \$98 Per Guest

Roasted Asparagus, Dauphinoise Potato, Market Mushroom Ragout

Stout Braised Beef Short Rib | \$94 Per Guest

Pommes Puree, Wilted Chard & Peppercorn Demi (GF)

Seared Salmon | \$92 Per Guest

Braised Fennel, Roasted Garlic Polenta, Confit Tomatoes, Citrus Buerre Blanc (GF)

Roasted Halibut | \$97 Per Guest

Artichoke, Tomato, Kalamata, Cous Cous, Lemon Basil Emulsion (GF)

All Natural Chicken Breast | \$87 Per Guest

Veldhuizen Cheddar Stoneground Grits, Haricots Verts, & Tarragon Jus (GF)

Surf & Turf Petit Filet of Beef & Broiled Jumbo Prawn | \$106 Per Guest

Potato Mouseline, Asparagus, Béarnaise GF

Alternative Entrees (Vegetarian/Vegan): | \$72

Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema (VG, GF) Vegan Artichoke Cakes, Chickpeas, Artichoke, Asparagus, Wilted Greens, Smoked Paprika Aioli (VG, GF) Whole Wheat Penne Pasta Primavera, Grilled Asparagus, Charred Tomatoes, Spinach, Lemon Reduction (VG, GF) Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red

Bell Pepper (VG, GF)

Select (1) Dessert:

Lemon Meringue Tart, Vanilla Crème Anglaise, Blueberry Compote (V) Red Velvet Cake, Cream Cheese Icing, Fresh Strawberries, Spiced Chocolate (V) Chocolate Marquise Mousse Cake, Salted Caramel, Fresh Strawberries (V) New York Cheesecake, Graham Cracker Crust, Lemon Curd, Vanilla Whip, Raspberry (V)

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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.

CA MEETS TX:

Build Your Own Salad:

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

Roasted Quinoa Salad (VG, GF)

Dried Cranberries, Fresh Basil, Edamame, Champagne Vinaigrette

Pan Roasted Halibut

Fine Herbs, Lemon, Artichoke & Tomatoes (GF, DF)

Coffee Rubbed NY Strip Loin

Roasted Sweet Peppers, Dr Pepper Demi-Glace (GF)

Smothered Pork Chop

with Apple & Pineapple Relish

Roasted Garlic Peewee Potatoes, Lemon Scented Olive Oil, Parsley (GF, DF)

Asparagus from the Grill, Shaved Parmesan, Sweet Peppers (V, GF, DF)

Deep Dish Texas Pecan Pie (V)

Strawberry Shortcake Trifle (V)

\$99 Per Guest

MEDITERRANEAN COUNTRY TIME

Build Your Own Salad:

Arcadian Greens (VG, GF), Artichokes (VG, GF), Hearts of Palm (VG, GF), Olives (VG, GF), Feta (V, GF), Heirloom Tomato (VG, GF), Watermelon Radish (VG, GF) & Lemon Vinaigrette (VG, GF)

Toasted Barley

Charred Red Bell Pepper, Roasted Squash & Zucchini, Parsley, Dried Blueberries, Honey Dijon Dressing (V)

Free Range Chicken Breast Caponata

Stewed Tomatoes, Capers, Kalamata Olives, Pine Nuts, Fresh Herbs (GF, DF, N)

Herb & Garlic Crusted Rack of Lamb (GF, DF)

Pan Roasted Salmon

Fine Herbs, Lemon, Wilted Spinach, & Roasted Pearl Onions (GF, DF)

Pappardelle Pasta, Red Peppers, Broccolini, & Gorgonzola Cream (V)

Vanilla Panna Cotta with Mixed Berry Compote (GF)

Pistachio & Honey Baklava (V)

\$90 Per Guest

SOUTHERN COMFORT

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

Build Your Own Salad:

Arcadian Mixed Green Salad (VG, GF), Shaved Carrots (VG, GF), Cucumber (VG, GF), Cherry Tomatoes (VG, GF), Roasted Garlic Croutons (V), Crumbled Bacon Bits (GF, DF), Local Blue Cheese (V, GF), Shredded Cheddar (V, GF), Sunflower Seeds (VG, GF), House Ranch (V, GF) & Champagne Vinaigrette (VG, GF)

Rotini Pasta Salad (V)

Double Breaded Fried Chicken (DF)

Pickle Brined

Bacon Wrapped TX Meatloaf

Blackened TX Red Fish

Blistered Tomatoes, Butter Pan Jus (GF)

Neuske's Bacon Braised Collard Greens (GF, DF)

3-Cheese Baked Mac & Cheese (V)

Roasted Cauliflower & Maple Glazed Carrots with Fine Herbs, Flaky Salt, Olive Oil (VG, GF)

Traditional Pecan Pie with Chocolate Chips & Flaky, Shortbread Crust (V, N)

Freshly Baked Peach Crumble, Oatmeal & Brown Sugar Streusel (V)

\$94 *Per Guest*

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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

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,

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)

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 Entree:

Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema (VG, GF) Vegan Artichoke Cakes, Chickpeas, Artichoke, Asparagus, Wilted Greens, Smoked Paprika Aioli (VG, GF) Whole Wheat Penne Pasta Primavera, Grilled Asparagus, Charred Tomatoes, Spinach, Lemon Reduction (VG, GF) Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red Bell Pepper (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) Flourless Chocolate Cake, Dark Chocolate Ganache, & Seasonal Fruit Coulis (V) Red Velvet Cake, Cream Cheese Icing, Fresh Strawberries, Spiced Chocolate (V)

\$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

Canvas Chardonnay, California | \$48 Per Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$48 Per Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California | \$48 Per Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$55 Per Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

SEASONAL WINE FEATURE

About Finca El Origen: An Argentina Winery of the Carolina Wine Brands portfolio in Uco Valley, at the foothills of the Andes mountains. Well-drained soil and high altitude, with intense sun during the day and cold nights, translates into a wine that is rich in flavor. The water used to irrigate the vineyards comes from a natural glacier-fed spring, the purity of this fresh water is then transferred to the grapes. Winery is family owned and operated (Larrain family), Finca El Origen is certified vegan, carbon neutral and bottled in light weight glass (+80% of total volume). About Santa Carolina: One of Chile's oldest wineries, Santa Carolina will celebrate 150 years in 2025! Established in 1875 by Luis Pereira, the winery was named in honor of his wife, Carolina Iniguez. From Chile's largest wine region, the Maule Valley has some of the oldest vineyards in the country and grapes from the interior and coastal drylands result in red wine with a lot of character. The mission of the wine making team is to produce wines of superior quality with a focus on innovation and long-term sustainability. Winery is family owned and operated (Larrain family), Santa Carolina is certified sustainable, carbon neutral and bottled in light weight glass (+80% of total volume).

Finca El Origen Reserva Chardonnay, Argentina | \$55 Per Bottle
A fresh, expressive, and aromatic wine which is smooth, creamy, and well-balanced. A versatile wine with notes of green apple and pear, with citrus and light minerals.

Santa Carolina Reserva Cabernet Sauvignon, Chile | \$55 Per Bottle
Exhibits a deep, bright violet color and delicious aromas of red fruits that mix with notes of black pepper on the palate. Notes of cherry, blackberry, fig, green peppercorn, and baking spices.

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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

Mionetto Avantgarde Prosecco, Italy | \$53 Per Bottle
The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black licorice, and acacia blossom.

WHITES

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.

Kendall Jackson, Chardonnay, California | \$58 Per Bottle

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.

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 lingering 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.

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.

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.

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining 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!

IRISH SOUR

Irish Whiskey, Lemon Juice, Simple Syrup with a Lemon Wheel

\$13 *Each*

CITRUS PASSION

Bacardi Rum, Triple Sec, Passionfruit, Pineapple Juice, Splash of Cranberry, with Cherry & Lime

\$13 *Each*

PRICKLY LEMON DROP

2615

Titos Vodka, Prickly Pear Syrup, Simple Syrup, Lemon Juice with a Lemon Peel & Sugar Rim

\$13 Each

Hornitos, Triple Sec, Lime Juice, Simple Syrup, Grenadine with a Tajin Rim and Lime Wedge

\$13 Each

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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.

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, & Triple Sec. DeKuyper brand Cordials.

One Hour | \$20 Per Guest

Two Hour | \$32 Per Guest

Three Hour | \$42 Per Guest

Four Hour | \$52 Per Guest

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

One Hour | \$24 Per Guest

Two Hour | \$38 Per Guest

Three Hour | \$50 Per Guest

Four Hour | \$62 Per Guest

SUPER-PREMIUM BAR

Ketel One Vodka, Hendricks Gin, Diplomatic Reserva Exclusiva 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 Mezcal Kendall Jackson Chardonnay, Whitehaven Sauvignon Blanc, Rodney Strong Sonoma Cabernet Sauvignon, Elouan Pinot Noir, LaVielle Farms Rose

One Hour | \$28 Per Guest

Two Hour | \$44 Per Guest

Three Hour | \$58 Per Guest

Four Hour | \$72 Per Guest

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard and Vodka Seltzers, Premium Seasonal Wines, Soft Drinks and Still/Sparkling Waters

HOST SPONSORED BAR - PER DRINK

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

Signature Cocktails | \$11 Each

One Hour | \$18 Per Guest

Two Hour | \$28 Per Guest

Three Hour | \$36 Per Guest

Four Hour | \$44 Per Guest

Hand Crafted Cocktails | \$13 Each

Premium Cocktails | \$13 Each

Super-Premium Cocktails | \$15 Each

High Noon Vodka Seltzer | \$9 Each

White Claw Hard Seltzer | \$9 Each

Canvas Wines by Michael Mondavi | \$11 Per Glass

Featured Seasonal, Select & Premium Wines | \$13 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 | \$8 Each

Soft Drinks, Mineral Water, Juices | \$6 Each

CASH BAR - GUEST PAY PER DRINK

Signature Cocktails | \$12 Each

Premium Cocktails | \$14 Each

Super-Premium Cocktails | \$16 Each

High Noon Vodka Seltzer | \$10 Each

White Claw Hard Seltzer | \$10 Each

Hand Crafted Cocktails | \$15 Each, Additional

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

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

Athletic Brewing Alcohol Free Beer | \$10 Each

Alcohol Free Sunrise | \$10 Each

Pineapple Juice, Orange Juice, Grenadine, Orange Wheel

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 | \$9 Each

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

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