



## TASTE OF Spring/Summer

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

It is what your guests deserve.

## CHEF & PARTNERS

### CHEF'S PHILOSOPHY

At the Grand Hyatt Washington, we live and breathe by one simple philosophy: Serve our customers the best food possible. Serving the best starts with our commitment to using a wide variety of locally produced ingredients in the creation of our menus. Throughout the menu you will find a showcase of all natural beef, sustainable seafood and organic chicken, as well as seasonal fruits and vegetables at the peak of their ripeness from local farms and purveyors.

Every year, we continue to discover innovative practices and new products to incorporate in our seasonal menu changes. We sincerely hope that you share our passion and commitment for serving the best local and seasonal ingredients possible.

### HOTEL PARTNERS

The Virginia Chutney Co.  
Washington, VA  
Clare and Nevill Turner  
Rhubarb, Sweet Peach, Spicy Plum and Cranfiggy  
Chutneys

Cherry Glen Goat Cheese Company  
Boyd's, MD  
Diane Kirsch and Wayne Cullen  
Monocacy Silver Goat Cheese

J.M. Clayton Seafood Company  
Cambridge, MD  
Jack, Bill and Joe Brooks  
Maryland Blue Crab

Sausage Craft  
Richmond, VA  
Chris Mattera and Brad Hemp  
Italian Sausage, Della Nonna Sausage and Amerikrainer  
Sausage

Bell & Evans  
PA  
Scott Sechler  
All Natural and Organic Chicken

CHEF & PARTNERS

Toigo Orchards  
Shippensburg, PA  
Apple and Peach Blossom Honey

La Pasta  
VA  
Fresh Pasta and Ravioli

**HOTEL PARTNERS**

Olli Salumeria  
Mechanicsville, VA  
Oliviero “Olli” Colmignoli  
Slow Cured Meats, Salame and Prosciutto

Edwards Ham  
Surry, VA  
Sam Edwards  
Hickory Smoked and “Surryano” Dry Cured Virginia Hams

Chapel’s Country Creamery  
Easton, MD  
Holly and Eric Foster  
Talbert Reserve, Bay Blue and Chapelle Cheeses

FireFly Farms  
Accident, MD  
Dan Porter  
Hand Made Goat Cheeses including Allegheny Chevre,  
Cabra La Mancha and Merry Goat Round

CHEF & PARTNERS

Meadow Creek Dairy  
Galax, VA  
Helen and Rick Feete  
Mountaineer, Appalachian and Grayson Cheeses

Peanut Shop  
VA  
Peanuts

**CONTINENTAL BREAKFAST**

**SIGNATURE CONTINENTAL**

Selection of Chilled Juices  
Local and Seasonally Inspired Fruit  
Freshly Made Bakeries and Local Specialties  
Coffee and Tazo Tea Selection

34.00 Per Guest

**GRAND CONTINENTAL**

Selection of Chilled Juices  
Local and Seasonally Inspired Fruit  
Low Fat Greek Yogurt Parfait, Honeyed Apricot with  
Blueberry, Crisp Home Made Granola  
Variety of Gourmet Bagels with Philadelphia and Light  
Cream Cheese  
Freshly Baked Mixed Berry Streusel Croustade, Muffin of  
the Day and House Made Specialty  
Coffee and Tazo Tea Selection

39.00 Per Guest

**ENHANCEMENTS**

Add an extra touch- and allow your guests to craft their  
breakfast- by adding any of these items to either of our  
Continental Breakfasts or any Breakfast Buffet.

**HEALTHY BALANCE**

Buckwheat Griddlecakes, Strawberry-Agave Compote  
Dairy Free Kiwi-Kale-Chia Smoothies

12.00 Per Guest

**OMELET STATION\***

Create your own Omelet from a selection of Breakfast  
Meats, Shredded Cheeses and Seasonal Vegetables  
using Cage Free Eggs, Egg Whites and Egg Beaters

14.00 Per Guest

**ORGANIC GLUTEN FREE OATMEAL**

Topped with your choice of;  
Dried Apricot, Sun Dried Cranberry, Toasted Almonds,  
Brown Sugar, Golden Raisins, Agave Nectar and Warm  
Milk

12.00 Per Guest

**SPRING LEEK, ASPARAGUS AND TARRAGON  
“STRATA”**

Savory Taste of Spring in a Breakfast Casserole  
Torn Baguette, Spring Leek with Asparagus and Tarragon  
baked in Savory Egg Custard with  
Leeks, Oyster Mushrooms, Appalachian Cheddar Cheese  
and Chives

12.00 per guest, minimum 25 guests

**CONTINENTAL BREAKFAST**

**BREAKFAST SANDWICHES**

Olive Oil Egg White, Local Chicken-Apple Sausage, Asiago & Fig Jam on Whole Grain Ciabatta

Fire Roasted Tomato, Herb Goat Cheese and Cage Free Egg on Freshly Baked Ciabatta

Virginia Ham, Shenandoah Cheese, Cage Free Egg, Red Pepper Jelly on Brioche

Natural Cured Bacon, Aged White Cheddar, Free Roaming Egg, Fresh Baked Buttermilk Biscuit  
**10.00 Per Guest**

**LOW FAT GREEK YOGURT PARFAIT**

Honeyed Apricot with Blueberry, Crisp Home Made Granola  
**9.00 Per Guest**

**VEGAN TOFU TAGINE**

Chermoula, Eggplant-Tomato Confit, Vegan Cheese  
**8.50 Per Guest**

**SESAME SEED SALMON FLATBREAD**

Candied Scottish Salmon, Fennel Pollen Crème Fraiche, Pickled Sweet Red Onion, Grape Tomato, Fried Caper Berries and Hydroponic Micro Arugula  
**16.00 Per Guest**

**DC'S FENWICK SMOKEHOUSE FISH DISPLAY**

Bourbon Honeycomb Smoked Salmon, Indian Candied Salmon and Salmon Pastrami with Caperberry, Heirloom Cherry Tomatoes, Pickled Red Onion and Frisee with Assorted Bagels, Whipped Cream Cheese and Fennel Pollen Crème Fraiche  
**12.50 Per Guest**

**SOUTHERN STYLE EGGS BENEDICT**

Poached Cage Free Eggs, Spiced Pulled Pork, Fresh Baked Buttermilk Biscuit and Cayenne Pepper Hollandaise  
**14.00 Per Guest**

**LEMON-RICOTTA PANCAKES**

with Strawberry-Agave Compote  
**14.00 Per Guest**

**BREAKFAST BUFFET**

**EASTERN SHORE BUFFET**

Freshly Squeezed Orange and Grapefruit Juices  
Local and Seasonally Inspired Fresh Fruits and Berries  
Freshly Scrambled Cage Free Eggs with Talbot Reserve  
Artisan Cheese  
All Natural Bacon and Chicken Apple Sausage  
Whipped Maple-Brie Stuffed French Toast with Roasted  
Pear-Agave Compote  
Golden Potato, Chesapeake Bay Crab, Sweet Pepper  
and Caramelized Leek, presented with Tomato Ketchup  
Freshly Baked Mixed Berry Streusel Croustade, Muffin of  
the Day and House Made Specialty

49.00 Per Guest

**BALANCE BUFFET**

Selection of Chilled Juices  
Local and Seasonally Inspired Fruit  
Vanilla Infused Greek Yogurt Parfaits with Cinnamon-  
Apple Compote, House Made Granola  
Freshly Scrambled Cage Free Eggs with Piedmont,  
Virginia Farmstead Cheese and Chives  
All Natural Bacon and Virginia Breakfast Links  
Hot Griddle Cakes with Warm Maple Syrup  
Spice Roasted Fingerling Potatoes with Fresh Herbs,  
presented with Tomato Ketchup  
Freshly Baked Mixed Berry Streusel Croustade, Muffin of  
the Day and House Made Specialty

48.00 Per Guest

**TRADITIONAL BREAKFAST BUFFET**

Selection of Chilled Juices  
Local and Seasonally Inspired Fruit  
Freshly Scrambled Cage Free Eggs  
All Natural Bacon and Chicken-Apple Sausage Links  
Home Style New Crop Potatoes with Caramelized Onion  
and Sweet Red Pepper, presented with Tomato Ketchup  
Freshly Made Bakeries and Local Specialties

46.00 Per Guest



**PLATED BREAKFAST**

**CHESAPEAKE BAY CRAB QUICHE FLORENTINE**

Crisp Pastry Shell filled with Lump Crab, Sautéed Onions and Savory Egg Custard topped with Eastern Shore Chapelle's Cheese. Served with our Signature Breakfast Potatoes and Roasted Tree Fruit

44.00 Per Guest

**THE ALL AMERICAN**

Freshly Scrambled Cage Free Eggs with your choice of Smoked All Natural Bacon, Chicken-Apple Sausage or Virginia Ham Served with our Signature Breakfast Potatoes and Roasted Tree Fruit

41.00 Per Guest

**STAY FIT VEGAN FRENCH TOAST**

Vegan Artisan Bread dipped in Amaretto-Almond Milk Batter, Strawberry-Agave Compote, and Toasted Marcona Almonds

39.00 Per Guest

**THREE CHEESE VEGETABLE FRITTATA**

Gluten Free Savory Egg Custard with Fall Vegetables, Fresh Herbs and Maryland Artisan Cheeses, Roasted Fingerling Potato and Blistered Cherry Tomato

41.00 Per Guest



**BREAKS**

**MIDDLE EASTERN**

Spiced Hummus with Grilled Pita  
 Grilled Halloumi with Black Pepper Gremolata  
 Tabbouleh Salad with Cucumber Chips  
 Turkish Dates with Dried Apricot  
 Baklava  
 Vegan Chai Tea

20.00 Per Guest

**COFFEE**

Chocolate Covered Espresso Beans  
 Miniature Cappuccino Crème Brûlés  
 Iced Mocha Coffee Cake  
 Individual Chobani Dark Chocolate-Coffee Flavored  
 Greek Yogurts  
 Coffee Flavored Almonds  
 Starbucks® Cappuccinos & Frappuccino's

21.00 Per Guest

**CITRUS REFRESHER**

Lemon-Pepper Chips with Blood Orange Yogurt Dip  
 Wedges of Seasonal Citrus  
 Cranberry-Orange Sugar Cookies  
 Miniature Key Lime Tarts  
 Freshly Squeezed Orange Juice

20.00 Per Guest

**CRUNCH**

Your guests can create their own treat by mixing:  
 Raw Almonds, Walnuts, Pecans, Hazelnuts, Dried  
 Cherries, Apples, Apricots, Bananas,  
 White Chocolate Bits and Milk Chocolate Chips

18.50 Per Guest

**NUTS**

Virginia Peanut-Dark Chocolate Bark  
 Pecan-Maple with Milk Chocolate Mousse  
 Pine Nut Tarts  
 Toasted Pistachio, Candied Walnuts and Marcona  
 Almonds  
 Macadamia-White Chocolate Chip Cookies  
 Hazelnut infused Iced Coffee

22.00 Per Guest

**MID ATLANTIC**

Talbot Reserve Cheese with Fruit Chutney and Butter  
 Crackers  
 Hand Cooked Virginia Peanuts  
 Creamy Blue Crab Dip, with Sliced Baguette  
 Farmers Market Selection of Fresh Fruit  
 Miniature Apple Tartlet, Butter Streusel  
 Sweet Tea with Lemon, Local Honey and Mint

20.50 Per Guest

**A LA CARTE & PACKAGES**

**GRAND EXPERIENCE**

Thoughtfully Sourced, Carefully Served- This package also includes lunch to let your attendees be their best.

Continental Breakfast  
 Selection of Chilled Juices (Apple, Pom, Fresh Squeezed Orange & grapefruit )  
 Local and Seasonally Inspired Fruit  
 Freshly Made Bakeries and Local Specialties  
 Coffee and Tazo Tea Selection

Mid-Morning Refresh  
 Coffee and Tazo Tea Selection  
 Regular, Diet and Decaffeinated Pepsi Soft Drinks,  
 Infused Filtered Water

Lunch  
 Local Sweet potato with Roasted Yellow Pepper Soup, Smoked Paprika Oil, Whole Wheat Olive Oil Croutons  
 Hydroponic Green Salad Yellow Cherry Tomatoes, Crumbled Bay Blue Cheese, Toasted Pecan, Apple Vinaigrette  
 New Potato Salad with Sweet Onions, Baby Green Beans and Wholegrain Mustard Dressing  
 Assorted Pre-Made Sandwiches:  
 Maryland Crab Cake with Red Pepper Remoulade on Sweet Potato Roll  
 Virginia Ham, Talbot Reserve Cheese on Artisan Baguette with Red Pepper Jelly

1000 H Street NW. Washinaton. DC 20001

T: 202 582 1234

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**INDIVIDUAL BAGS OF MIXED NUTS**

5.25 Each

**GLUTEN FREE KIND BARS**

Mango Macadamia, Almond Cashew and Almond-Apricot with Yogurt

6.50 Each

**BALANCE BARS**

Nutrient Rich Energy Bars including Yogurt Honey Peanut and Caramel Nut Blast

6.25 Each

**ASSORTED SNACK BARS**

to include Gluten Free, Whole Grain, All Natural & Organic;

Bobos Oat Bars, Enjoy Life, Glutino & Zing

60.00 Per Dozen

**ASSORTED HAAGEN DAZS AND BEN & JERRY'S**

Ice Cream and Frozen Yogurt Bars

8.00 Each

**WARM SOFT PRETZELS**

House Made Tomato Jam, Stout Onion Dip and Warm Smoked Paprika Cheddar Ale Dip

9.50 Per Guest

All prices subject to a taxable 24% service charge and a 10% DC sales tax.

Spring / Summer Menus and Pricing Valid from March 21 through September 15, 2016

**A LA CARTE & PACKAGES**

Bell & Evans Chicken Salad with Scallions and Herbs on Whole Grain Ciabatta  
Local Italian Sausage, Logan's Sausage Co. with Sweet Peppers and Grilled Onions on Soft Italian Roll  
Miniature Peach and Cherry Pies

Afternoon Break  
House Made Pimento Cheese with Crisp Celery and Seeded Lavosh Crackers  
Farmers Market Selection of Whole Fresh Fruit  
Jumbo Chocolate Chunk, Peanut Butter and Oatmeal Raisin Cookies  
Coffee and Tazo Tea Selection  
Regular, Diet and Decaffeinated Pepsi Soft Drinks, Infused Filtered Water

**110.00 Per Guest**

**CRISP TORTILLA CHIPS, COOKED TO ORDER**

Hand Crafted Guacamole, Fire Roasted Salsa, & Warm Queso Dip

**9.50 Per Guest**

**PEPSI REGULAR, DIET AND DECAFFEINATED SOFT DRINKS**

**6.25 Each**

**STILL AND SPARKLING WATER**

**6.25 Each**

**LOCAL HONEST TEAS**

USDA Certified Organic Tea, Low Calorie and High in Antioxidants

**7.25 Each**

**HARNEY & SONS, LOCALLY PRODUCED PURE ORGANIC FRUIT JUICES & TEAS**

**6.75 Each**

**STARBUCKS COFFEE AND MOCHA FLAVOR FRAPPUCCINOS**

**7.00 Each**

**A LA CARTE & PACKAGES**

**DAILY ESSENTIALS**

A full-day break package to get you and your attendees through a full day.

Continental Breakfast  
 Selection of Chilled Juices  
 Local and Seasonally Inspired Fruit  
 Freshly Made Bakeries and Local Specialties  
 Coffee and Tazo Tea Selection

Mid-Morning Refresh  
 Coffee and Tazo Tea Selection  
 Regular, Diet and Decaffeinated Pepsi Soft Drinks,  
 Infused Filtered Water

Afternoon Break  
 House Made Pimento Cheese with Crisp Celery and Seeded Lavosh Crackers  
 Farmers Market Selection of Fresh Fruit  
 Jumbo Chocolate Chunk, Peanut Butter and Oatmeal Raisin Cookies  
 Coffee and Tazo Tea Selection  
 Regular, Diet and Decaffeinated Pepsi Soft Drinks,  
 Infused Filtered Water

**57.00 Per Guest**

**HIGH ENERGY**

Red Bull, Sobe Energy and Starbucks Espresso Double Shots

**7.25 Each**

**NAKED JUICES, SMOOTHIES AND PROTEIN DRINKS**

**6.75 Each**

**BOWL OF POTATO CHIPS OR PRETZELS**

serves 10

**40.00 Per Bowl**

**BOWL OF GOURMET MIXED NUTS**

Serves 10

**50.00 Per Bowl**

**FRESHLY BREWED ICED TEA**

With Seasonal Fresh Fruit and Herb Infused Syrups

**95.00 Per Gallon**

**GO GREEN INFUSED WATER**

Filtered Water Station with your Choice of Fresh Lemon-Lime, Cucumber-Mint or Strawberry

**80.00 Per Gallon**

**NON-ALCOHOLIC SPRITZERS**

Orange-Ginger, Black Cherry, or Raspberry

**89.00 Per Gallon**

**A LA CARTE & PACKAGES**

**COFFEE**

Freshly Brewed Regular and Decaffeinated Coffee, Tazo  
Tea

110.00 Per Gallon

**LOCALLY ROASTED SHADE GROWN, ORGANIC AND  
FAIR TRADE COFFEES**

115.00 Per Gallon

**CHILLED FRESH JUICES**

Orange, Pink Grapefruit and Apple

105.00 Per Gallon

**JUICE BAR**

House Blended Juices to Include:

Orange/Carrot/Ginger

Beet/Apple/Carrot/Ginger

Apple/Orange/Lemon

12.00 Per Guest

**FRESHLY MADE BAKERIES AND LOCAL  
SPECIALTIES**

66.00 Per Dozen

**BREAKFAST BREADS**

Banana, Cinnamon Swirl and Mixed Berry

66.00 Per Dozen

**A LA CARTE & PACKAGES**

**COFFEE CAKES**

Blueberry Crunch, Vegan Raspberry, and Mixed Berry  
63.00 Per Dozen

**WHOLE WHEAT BLUEBERRY SCONES**

Freshly baked and served with Whipped Cream and Fruit Preserves  
66.00 Per Dozen

**ASSORTMENT OF FRESH BAGELS**

With Regular and Light Cream Cheese  
66.00 Per Dozen

**WHOLE FRESH FRUIT**

According to the Season, Fully Ripened  
5.25 Each

**ASSORTED CHOBANI LOW FAT GREEK YOGURTS**

66.00 Per Dozen

**LOCAL AND SEASONALY INSPIRED SLICED FRESH FRUIT**

12.00 Per Guest

**SPRING FRUIT PARFAIT**

Low Fat Greek Yogurt, Honeyed Apricot with Blueberry, Crisp Home Made Granola  
9.50 Each

**A LA CARTE & PACKAGES**

**JUMBO HOME-STYLE COOKIES**

Chocolate Chunk, Peanut Butter and Oatmeal Garnished with Biscotti and Coconut Macaroons

66.00 Per Dozen

**CHOCOLATE BROWNIES, VEGAN DATE CRUNCH BARS AND LEMON BARS**

66.00 Per Dozen

**GRANDMA'S COOKIE JAR**

Our Pastry Chefs Selection of Assorted Biscotti, Seasonal Shortbread and Toffee Bark

70.00 Per Dozen

**VARIETY OF LOCAL ROUTE 11 POTATO CHIPS**

5.00 Each

**FOOD SHOULD TASTE GOOD**

Gluten Free and Vegan Chips including Multigrain, Blue Corn and Cheddar Varieties

5.25 Each



**PLATED LUNCHESES**

**FIRST COURSE**

Baby Spinach and Flageolet Bean Stew

Spring Pea Soup with Morel Cream and Crispy Pancetta

Potato Leek and Broccoli Soup with Brown Butter Croutons

Spring Minestrone with Chicken & Ditillini Pasta

Hydroponic Bibb Salad, Sliced Yellow Vine Ripe Tomato, Fresh Raspberries, Crumbled Chevre with Candied Walnut, Orange Reduction-White Balsamic Dressing with Fresh Shallot

Gem Salad Wedge with Stilton, Mixed Heirloom Cherry Tomatoes, Marcona Almond, Brown Sugar Bacon, Green Goddess Dressing

Vine Ripened Red & Yellow Tomato Salad, Twin Tomato Coulis, Pearl Mozzarella, Basil Puree, Pepperpress, Honey-Basil Balsamic Vinaigrette

Spinach, Chicory, and Arugula Salad with Fresh Strawberry, Crumbled Feta, Spiced Sunflower Seeds and Champagne-Citrus Vinaigrette

French Served Caesar Salad with Organic Romaine

Pan Roasted Arctic Char, Brown Butter Roasted Chateau Potatoes, Baby Vegetables, Smoked Ham Broth

55.00 Per Guest

Pan Seared Grouper with Sweet Corn Risotto, Harissa Glazed Tri Color Cauliflower, Cara Cara Orange Glaze

55.00 Per Guest

Pan Roasted Chicken Breast on Spring Vegetable Hash, Rappini & Roasted Cipollini Agro Dolce

54.00 Per Guest

Herb Crusted Steelhead Trout on Fava Bean Barley Risotto, Sautéed Mustard Greens, Lemon Vinaigrette

55.00 Per Guest

Vegan Braised Mushroom with Fresh Basil & Spinach Ravioli with Gigandes Bean-Tomato Stew, Wilted Baby Spinach with Dairy Free Basil Pesto

54.00 Per Guest

Orecciette Pasta with Smoked Pork Belly, Peas, Mint and Manchego Cream

54.00 Per Guest

Grilled Flat Iron Steak, Herbed Potato Kugel, Roasted Asparagus, Shallot and Merlot Reduction

56.00 Per Guest

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Select one from each: First Course, Entree, and Dessert.

All lunches include Bread Service, Coffee, and Tea Selection.

Groups of 25 people or less for Plated Lunches are subject to a \$100.00 Service Charge.

**PLATED LUNCHESES**

Lettuce, Garlic Croutons and Parmesan Cheese

**DESSERT**

Classic Vanilla Bean Cheesecake with Candied Pistachio Crust and Morello Cherry Pate de Fruit

Key Lime Custard Cake with Fresh Raspberries and Ginger Shortbread

Peanut Butter Dobos Torte with Candied Peanuts and Chocolate Sauce

Chocolate Truffle Cake with Raspberry Coulis and Fresh Berries

Blueberry Almond Galette with Thyme Cream and Lemon Custard Sauce

Salted Caramel Dark Chocolate Flourless Cake with Fresh Strawberry Compote

Healthy Choice...Organic Yogurt Panna Cotta with Lemon Curd and Mixed Berries

**ENTREES**

Cast Iron Seared Chicken with Freekeh and Pine Nut Pilaf, Glazed Baby Carrots, Melted Leek Soubise

**54.00 Per Guest**

Porcini Dusted Bistro Steak with Parmesan Whipped Potato Seasonal Spring Vegetable, Malbec Wine Sauce

**56.00 Per Guest**

PLATED LUNCHESES

Porcini Dusted Bistro Steak with Parmesan Whipped  
Potato Seasonal Spring Vegetable, Malbec Wine Sauce  
56.00 Per Guest

Grilled Flat Iron Steak, Herbed Potato Kugel, Roasted  
Asparagus, Shallot and Merlot Reduction  
56.00 Per Guest

**OUR CHEF RECOMMENDS**

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Vine Ripened Red & Yellow Tomato Salad, Twin Tomato  
Coulis, Pearl Mozzarella, Basil Puree, Peppercress,  
Honey-Basil Balsamic Vinaigrette

Pan Seared Grouper with Sweet Corn Risotto, Harissa  
Glazed Tri Color Cauliflower, Cara Cara Orange Glaze

Chocolate-Cassis Truffle Cake, Toasted Almond Anglaise  
56.00 Per Guest

**BUFFET LUNCHES**

**BUFFET OF THE DAY**

Allow your attendees to experience our world-class cuisine while still managing your bottom line. Choose the day's featured lunch buffet at a reduced price of \$57 per person or any buffet any day for \$63 per person.

**H STREET DELI- MONDAY**

Chicken Matzo Ball Soup

Simple Greens Salad, Mixed Heirloom Cherry Tomato, Seedless Cucumber, Crisp Crouton, House Made Ranch Dressing

Traditional Deli Cole Slaw

Honey Mustard New Potato Salad, Spring Onion and Boiled Egg

Pickled Vegetable Display

Smoked Breast of Turkey  
Pepper Crusted Roast Round of Beef  
Virginia Honey Ham

NY Sharp White Cheddar, Gruyere and Havarti Cheeses

Vine Ripened Tomato, Pickled Sweet Onion and Red Leaf Lettuce with Sliced Kosher Pickle

**THE LOCAL MARKET- THURSDAY**

(Sourced within 250 miles)

Local Sweet potato with Roasted Yellow Pepper Soup, Smoked Paprika Oil, Whole Wheat Olive Oil Croutons

Hydroponic Green Salad Yellow Cherry Tomatoes, Crumbled Bay Blue Cheese, Toasted Pecan, Apple Vinaigrette

New Potato Salad with Sweet Onions, Baby Green Beans and Wholegrain Mustard Dressing

Assorted Pre-Made Sandwiches:  
Maryland Crab Cake with Red Pepper Remoulade on Sweet Potato Roll

Virginia Ham, Talbot Reserve Cheese on Artisan Baguette with Red Pepper Jelly

Bell & Evans Chicken Salad with Scallions and Herbs on Whole Grain Ciabatta

Local Italian Sausage, Logan's Sausage Co. with Sweet Peppers and Grilled Onions on Soft Italian Roll

Miniature Peach and Cherry Pies

**63.00 Per Guest**

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Buffets Lunches include Coffee and Tea Service.

Minimum of 15 people required for Buffet Lunches.

Groups of 25 people or less for Buffet Lunches are subject to a \$100.00 Service Charge.

**BUFFET LUNCHES**

Mayonnaise, Dijon Mustard and Creamed Horseradish  
Artisan Breads and Rolls

Varieties of Local Route 11 Chips

Black & White Cookies and Chocolate Cupcakes  
**63.00 Per Guest**

**INTERNATIONAL SANDWICH SHOP- FRIDAY**

Italian Wedding Soup, Tiny Meat Balls, Local Escarole,  
Parmesan Brodo, Gnocchetti pasta, Spring Vegetable

Greek Salad of Radicchio and Romaine, English  
Cucumber, Sweet Red Onion, Greek Olives,  
Pepperoncini and Feta Cheese with Lemon-Oregano  
Vinaigrette

Thai Cucumber Salad, Tomato, Seedless Cucumber,  
Birds Beak Chili, Sweet Onion, Chopped Peanut, Sweet-  
Chili Lime-Cilantro Dressing

Chicken Banh Mi, Vietnamese Sandwich of Sweet Soy  
Marinated Chicken, Pickled Carrots, Cucumbers and  
Jalapeno on Baguette

Spanish Tapas Sandwich, Serrano Ham, Marinated  
Mozzarella and Roasted Peppers on Baguette

Pupusa, Traditional El Salvadoran Dish of Thick Hand  
Made Soft Corn Tortilla Filled with Blended Cheeses,  
presented with Curtido-a cabbage salad with Lime and  
Mild Tomato Sauce

Lamb Gyro Flatbread, Seared Roast Leg of Lamb,  
Tomato-Sweet Onion Salad, Crumbled Feta on Flatbread

**BUFFET LUNCHES**

**COMFORT- TUESDAY**

Brown Sugar Roasted Tomato Soup, Aged Cheddar Croutons

Sugar Snap Salad, Pickled Fennel, Mixed Radish, to include; Watermelon, Easter Egg and French Breakfast, Fresh Mint, Lemon Juice and Ricotta Salata

Wild Arugula Salad with White Beans, Mixed Cherry Tomatoes, Fresh Herbs, Red Wine Vinaigrette

Pan Roasted Loch Duart Salmon with Ginger Chamomile Butter, Shiitake Mushroom and Spring Onion

Harissa Glazed Breast of Chicken, Baby Vegetable, Rhubarb and Cucumber Salsa

Baked “Lida Gold” Macaroni & Cheese

Spring Squash Vegetable Tian with Vine-Ripened Tomato and Fresh Herbs

Miniature Apple Pies Brown Butter Streusel Strawberry-Rhubarb Tartlets

**63.00 Per Guest**

Pistachio and White Chocolate Macarons, Cinnamon-Caramel Flan

**63.00 Per Guest**

**SPROUT- SATURDAY**

Creamy Spring Onion Soup, Milk-Goat Cheese Swirl, Snipped Chive

Spring Vegetable Soup with Fennel, Herbs and Tarragon Oil

Wheat Berry Salad –Dried Cranberries, Toasted Walnuts, Carrot, Celery, Broken Parsley Vinaigrette

Build Your Salad With:

Romaine, Kale, Rocket Arugula

Radishes, Peas, Roasted Tomatoes, Carrots, Grilled Corn, Peppers, Mushroom, Artichoke Hearts, Cucumbers, Broccoli, Garbanzo Beans and Olives

Then Top With:

Herb Grilled Chicken, Sautéed Rock Shrimp, Cabernet Marinated Flank Steak and Cast Iron Seared Tofu

Greek Feta, Aged Parmesan and Blue Cheese

Assorted Seeds and Nuts

Garlic Croutons

**BUFFET LUNCHES**

**TUSCA- WEDNESDAY**

Spring Minestrone with Chicken, Garden Vegetables,  
Ditillini Pasta in Parmesan Broth

Cured Meats & Cheeses –Soppresatta, Capicola, Ricotta,  
Pecorino

Rustic Italian Bread with Cold Pressed Olive Oil

“Capresa” Flatbread- Herb Grilled Flatbread, Vine-  
Ripened Tomato, Fresh Basil, Pearl Mozzarella, Extra  
Virgin Olive Oil and Cracked Black Pepper

Roasted Artichoke, Cipollini Onion, Arugula, Radicchio,  
Pecorino, Pine Nuts, Yellow Tomato and White Balsamic  
Dressing

Rosemary Roasted Flatiron Steak with Garlic  
Mushrooms, Chianti Wine Sauce

Chicken Picatta, Burnt Lemon, Caper Berries and White  
Wine Sauce

Meyer Lemon Ricotta with Fresh Wild Arugula Ravioli,  
Lemon-Parmesan Cream Wilted Arugula, Ricotta Salata

Petit Tiramisu, Ricotta Cheese Cake Lollipops

**63.00 Per Guest**

Assorted House Made Dressing  
Aged Balsamic Vinegar  
Cold Pressed Extra Virgin Olive Oil

Breadsticks

Individual Mixed Berry Tarts and Lemon Bars

**63.00 Per Guest**



## HORS D'OEUVRES

## COLD

## Premier Selections

6.50 Each

"Capresa" Heirloom Cherry Tomato, Pearl Mozzarella, Micro Basil on Flatbread

Candied Salmon, Cucumber and Fennel Pollen Cream In Sesame Coronet

Sweet-Hot BBQ Spice Beef Loin with Red Onion Marmalade

Dry Cured Virginia Ham, Pimento Cheese, Peruvian Pepper, Brioche Toast

Tandoori Chicken Tartlet with Cucumber, Yogurt and Cilantro

Gougeres Filled with Truffled Goat Cheese and Chives

Marble Potatoes with Lemon Scented Crème Fraiche and Caviar

Gluten Free Peppered Boursin Cheese Filled Peppadew

## COLD

## Luxury Selections

7.00 Each

Charred Lamb, Local Apple Chutney, Rosemary Aioli and Olive Oil Crostini

Maine Lobster B.L.T with Smoked Bacon and Tarragon Aioli

Grilled Chermoula Marinated Shrimp with Spiced Yogurt Labneh

Maryland Blue Crab Tarts with Pickled Cucumber, Mint and Lime

Bulgogi Beef with Kimchee on Crisp Wonton Cup

## HOT

## Premier Selection

6.50 Each

Leek and Gruyere Tartlet

Smoked Gouda Arancini with Roasted Red Pepper Sauce

Pancetta-Manchego Wrapped Date

Crisp Vegetable Spring Roll with Sweet Chili Sauce

Roasted Root Vegetable Kabob with Wildflower Honey Glaze

Crisp Breaded Parmesan Artichoke Hearts with Spicy Tomato Sauce

Tandoori Chicken Sate with Tzatziki Dip

Peking Duck Ravioli with Sweet and Sour Plum Sauce

## HOT

## Luxury Selection

7.00 Each

House Made Maryland Crab Cakes with Siracha Aioli

Braised Short Rib and Manchego Empanada-Chipotle Aioli

Virginia Bacon Wrapped Scallops with Red Pepper Jelly

Crisp Tempura Shrimp with Wasabi-Yuzu Dipping Sauce

Moroccan Lamb Kabob with Fig, Apricot and Peppers

Blue Crab Hushpuppy with Pickled Pepper Remoulade

## PRESENTATION STATIONS

**LOCAL SEAFOOD**

Lemon-Thyme Poached Domestic Shrimp, Horseradish-Tomato and Pickled Pepper Remoulade Sauces  
Local Oysters on Ice, Meyer Lemon Mignonette  
Clams on the Half Shell, Drawn Butter and Lemon Wedges  
(100 pieces per display)

725.00 Per Display

**FLATBREADS**

Vine-Ripened Tomato, Marinated Mozzarella, Torn Basil with Extra Virgin Olive Oil  
Poached Garlic Ricotta, Roasted Broccoli, Pine Nuts and Lemon Zest  
Smoked Beef Brisket, Sharp Cheddar and House BBQ

22.00 Per Guest

**SUSHI**

An Impressive Display of Maki Rolls and Nigiri Sushi to include:

Tuna, Salmon, Shrimp and California Rolls  
Steamed Edamame with Sea Salt and Lime  
Served with Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks

(3 pieces per person)

21.00 Per Guest

**SWEET TREATS**

A Lavish Display of House Made Pastries to include:  
Chocolate-Cherry Cupcakes, Apricot-Pecan Squares,  
Strawberry Cheesecake Lollipops, Key Lime Meringue Tarts, Raspberry-Chocolate Flourless Cakes and  
Chocolate Hazelnut Tarts

72.00 Per Dozen

**MARYLAND STYLE CRAB CAKES\***

Lump Crab Cakes, Sautéed to Order and served with  
Apple-Cider Vinegar Coleslaw,  
Siracha Aioli and Roasted Pepper Remoulade  
(2 pieces per person)

18.00 Per Guest

**CRUDITIES**

Broccoli, Carnival Cauliflower, Carrot Points, Celery Hearts, Mixed Radish and Fennel with Seeded Lavosh and Assorted Crackers

Caramelized Onion, Green Goddess and Roquefort Dips

1200.00 Per Display for 100

## PRESENTATION STATIONS

**TANDOOR**

Chicken Tagine  
 Chermoula Marinated White Fish  
 Chick Pea Curry with Warm Naan,  
 Curried Broccoli Salad with Golden Beets and Cilantro  
 Sauce

18.00 Per Guest

**SPRING PASTA\***

Pork Belly “Macaroni and Cheese”, Three Cheese Sauce,  
 Smoked Pork Belly  
 Meyer Lemon Ricotta Ravioli with Asparagus, Lemon-  
 Parmesan Cream, Ricotta Salata Beef Short Rib Gnocchi  
 with White Beech Mushrooms, Fava Beans and Port-  
 Marrow Reduction

Prepared in view, presented with Rustic Striatta, Herb  
 Focaccia and Hand Shaved Parmesan Cheese

24.00 Per Guest

**LOCALLY SOURCED CURED MEATS & CHARCUTERIE**

Edwards Dry Cured Serrano-Style Virginia Ham, Olli  
 Salumeria Berkshire Prosciutto and Spicy Calabrese  
 Salame with Marinated Olives, Pickled Vegetables, Spicy  
 Mustard and Artisan Breads

1800.00 Per Display for 100

**DIM SUM**

Turkey Pot Stickers, BBQ Pork Bun, Peking Duck Ravioli,  
 Pork Shumai, Shrimp Hargow and Vegetable Spring Roll  
 with Hot Mustard, Ginger Soy and Sweet Chili Sauce  
 (4 pieces per person)

18.00 Per Guest

**REGIONAL ARTISAN AND FARMHOUSE CHEESE**

Tumbleweed Cave Aged, Cheddar Style, Grass Fed  
 Cow’s Milk Cheese, 5 Spoke Creamery New York  
 Farmstead  
 Allegheny Chevre, Traditional Fresh Goat’s Milk Cheese,  
 Firefly Farms, Maryland  
 Cowtipper, Soft Gouda Style Cheese, All Natural Cow’s  
 Milk Cheese, Pennsylvania Farmstead  
 Big Woods Blue, Full Flavored Sheep’s Milk Blue  
 Cheese, Shepard’s Way Farms, Minnesota

Virginia Chutney Co. Chutney, Raw Apple Blossom  
 Honey and Roasted Nuts  
 Pecan-Raisin Bread, Crisp Baguettes and Lavosh  
 Crackers

1800.00 Per Display for 100

## CARVING STATIONS

**APPLEWOOD SMOKED TENDERLOIN OF BEEF\***

Sweet Pepper Relish, Black Garlic Aioli  
 Grilled Asparagus Salad with Roasted Portobello  
 Mushrooms  
 Truffled Yukon Gold Whipped Potatoes  
 Rosemary Rolls  
 (serves 25 people)

625.00 Each

**SWEET TEA BRINED TURKEY BREAST\***

Caramel-Grain Mustard, Orange-Cranberry Relish, Dijon  
 Aioli  
 Summer Squash Tian  
 Buttermilk Biscuit  
 (serves 30 people)

525.00 Each

**PRIME RIB OF BEEF, GARLIC-“AU POIVRE”\***

Herb Aioli, Cracked Grain Brown Sugar Mustard, Natural  
 Jus  
 Roasted Fingerling Potatoes, with Baby Green Beans  
 Hearts of Romaine Salad, Shaved Parmesan Cheese,  
 Crisp Crouton, Classic Caesar Dressing  
 Crusty Rolls  
 (Serves 40)

725.00 Each

**72 HOUR BRAISED PRIME BEEF SHORT RIB\***

Horseradish-Chive Cream, Roasted Shallot-Rosemary  
 Glaze  
 Smoky TouVelle Stone Ground Grits  
 Sautéed Kale with Smoked Bacon and Red Pepper  
 Artisan Rolls  
 (Serves 30 people)

575.00 Each

**CITRUS ROASTED LOCH DUART SALMON\***

Charred Citrus  
 Lemon Dill Pollen Crème Fraiche  
 Wild Rice Salad, fresh citrus, Pignola, Mint, Citrus  
 Vinaigrette  
 Multigrain Rolls  
 (serves 25 people)

575.00 Each

**HICKORY SMOKED HERITAGE PORK LOIN\***

Virginia Apple-Pear Chutney  
 Artisan Macaroni and Cheese  
 Caramelized Onion Scones  
 (serves 60 people)

675.00 Each

## RECEPTION PACKAGES

### GRAND RECEPTION PACKAGE

Cold Hors d'Oeuvres  
Dry Cured Virginia Ham, Roasted Pear, Parmesan Aioli,  
Brioche Toast  
Maryland Blue Crab Tarts with Pickled Cucumber, Mint  
and Lime  
Candied Salmon, Cucumber and Fennel Pollen Cream  
In Sesame Coronet

Hot Hors d'Oeuvres  
Crisp Tempura Shrimp with Wasabi-Yuzu Dipping Sauce  
Tandoori Chicken Sate with Tzatziki Dip

Locally Sourced Cured Meats & Charcuterie  
Edwards Dry Cured Serrano-Style Virginia Ham, Olli  
Salumeria Berkshire Prosciutto and Spicy Calabrese  
Salame with Marinated Olives, Pickled Vegetables, Spicy  
Mustard and Artisan Breads

Spring Pasta\*  
Pork Belly "Macaroni and Cheese", Three Cheese Sauce,  
Smoked Pork Belly  
Meyer Lemon Ricotta Ravioli with Asparagus, Lemon-  
Parmesan Cream, Ricotta Salata  
Beef Short Rib Gnocchi with White Beech mushrooms,  
Fava beans and Port-Marrow reduction  
Prepared in view, presented with Rustic Striatta, Herb  
Focaccia and Hand Shaved Parmesan Cheese

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### CITY CENTER PACKAGE

Cold Hors d'Oeuvres  
Gluten Free Peppered Boursin Cheese Filled Peppadew  
Gougeres Filled with Truffled Goat Cheese and Chives

Hot Hors d'Oeuvres  
Smoked Gouda Arancini with Roasted Red Pepper  
Sauce  
Moroccan Lamb Kabob with Fig, Apricot and Peppers  
Braised Short Rib and Manchego Empanada-Chipotle  
Aioli

Regional Artisan and Farmhouse Cheeses  
Chapelle's, Cow's Milk, Chapel's Country Creamery, MD  
Cabra La Mancha, Goat's Milk, Fire Fly Farms, MD  
Shenandoah, Sheep's Milk, Everona Dairy, Farmstead,  
VA  
Bay Blue, Goat's Milk, Chapel's Country Creamery, MD  
Virginia Chutney Co. Chutney, Raw Apple Blossom  
Honey and Roasted Nuts  
Pecan-Raisin Bread, Crisp Baguettes and Lavosh  
Crackers

Crudities  
Broccoli, Carnival Cauliflower, Carrot Points, Celery  
Hearts, Mixed Radish and Fennel with Seeded Lavosh  
and Assorted Crackers

\*Requires an attendant at \$200.00 each plus tax.

Reception Packages require Guests numbering 25 or more and are based on one piece of hors d'oeuvres each per guest

RECEPTION PACKAGES

80.00 Per Guest

55.00 Per Guest

## PERSONAL PREFERENCE PLATED DINNERS

Your attendees should experience something extraordinary at a Grand Hyatt. After a successful day, delight them with relaxed, leisurely, restaurant-quality options that are certain to impress them with Grand presentations, local yet globally-influenced cuisine, and passionate service.

While you'll choose the appetizer, salad and dessert courses, your attendees will select from any four of our premiere entrées.

For groups on restricted time schedules, please inquire with your event manager on pricing for a single entrée selected by you. Either way, you'll have options that will 'wow' your attendees and make you as proud to serve as we are.

**99.00 Per Guest**

**INDIVIDUAL GUEST CHOICE ENTREES- SELECT FOUR**

Herb Crusted Lamb Loin, Spring Onion Risotto, Rappini and Local Apple-Radish Slaw, Cabernet-Blackberry Gastrique

Fennel Pollen Crusted Local Sea Bass, Blistered Heirloom Mixed Cherry Tomatoes, with Thyme Braised Fennel, Pistachio Gremolata and Charred Lemon

Roasted Loch Duart Salmon "Escabeche", Citrus Marinated, Sweet Pepper, Shaved Garlic, Carrot 'Slaw' over Mixed Tomato and Tuscan Kale

Center Cut Tenderloin of Beef, Chili-Fennel Crust, Cognac Pan Sauce, Hasselback Potato, Spring Vegetable Ragout

Cast Iron Seared Breast of Chicken, Peach-Rosemary Brine, Toasted Farro, Herb Pistou

Fire Grilled Angus Rib Eye, Black Currant-Port Glaze, Smashed and Crisped Yukon, Scented With Truffle, Roasted Asparagus And Pepparonatta

Seafood in Brodo with Tarragon Pesto, Black Cod, Clams and Shrimp in Parmesan Fumet With Baby Seasonal

\*\$5 Supplement Charge

All Personal Preference include Bread, Coffee, Tea and Bottled Water Service.

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Groups of 25 people or less for Personal Preference are subject to a \$100.00 service Charge.



PERSONAL PREFERENCE PLATED DINNERS

**PLANNERS CHOICE OF APPETIZERS**

Roasted Yellow Pepper Soup, Oliver Oil Croutons,  
Smoked Paprika Oil

Chesapeake Bay Crab Cake, Local Pear Slaw,  
Peppadew Buerre Blanc \*

Meyer Lemon-Ricotta with Fresh Wild Arugula Ravioli,  
Baby Asparagus, Sweet Drop Pepper, Asiago Cream

Cilantro-Lime Poached Shrimp on Yellow Tomato  
Gazpacho, Oaxaca Cheese, Pickled Jalapeno\*

Potato Gnocchi, Spring Peas, Asparagus, Heirloom  
Cherry Tomatoes and Fava Beans, Hand Shaved  
Parmesan, Brown Butter Sauce

Chilled Spring Pea with Champagne Soup, Minted  
Crème Fraiche

Poached White and Green Asparagus, Béarnaise,  
Domestic Osetra Caviar

Sweet Corn and Crab Soup, Crisp Fried Corn Pudding  
Ravioli

Organic Stone Ground Grist Mill Grits, Asiago Cheese,  
Smoked Hen of the Woods Mushroom

Grilled Cumin-Lime Chicken, Chorizo-Sweet Corn Hash,  
Tomatillo Salsa, Achiote Rice

Red and White Quinoa with Beluga Lentils, Tuscan Kale,  
Cauliflower, Roasted Beets, Toasted Hazelnuts, Tahini-  
Olive Oil Vinaigrette

Sweet Potato and Wheat Berry Cakes With Roasted Red  
Pepper-Chickpea Puree, Squash Linguine, Herb Oil

Chef's Choice of Accompaniments

PERSONAL PREFERENCE PLATED DINNERS

**PLANNERS CHOICE OF SALAD**

Fig Salad, Organic Arugula, Ricotta Salata, Candied Marcona Almond, Meyer Lemon-Mascarpone Dressing

Organic Spring Greens topped with a Warm, Almond Crusted Brie Cheese, Apricot and Local Apple Blossom Honey Vinaigrette

Shaved Salad, Treviso, Red and Green Romaine, Shaved Endive, Carnival Cauliflower, Chiffonade of Kale, Watermelon Radish, Roasted Orange-Yogurt Dressing, Crisp Fried Potato Curls

Artisan Gem Lettuce with Brown Sugar Cured Bacon, Valdeon Azul Blue Cheese, Heirloom Mixed Cherry Tomatoes, Candied Pignola, Lambs Lettuce, Mandarin Orange Vinaigrette

Baby Spinach Salad, Strawberry, Rhubarb, Local Goat Cheese, Crushed Hazelnut, Warm Bacon-Cracked Mustard Dressing

Tomato Mozzarella Salad, Golden and Red Tomato Purees, Mixed Heirloom Tomatoes, Pearl Mozzarella, Basil Coulis, Aged Balsamic Drizzle

Baby Romaine Medley, Crisp Virginia Ham, Parmesan Fricca, Garlic Crostini, Lemon Anchovy Vinaigrette

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**PLANNER'S CHOICE OF DESSERT**

Pistachio Mousse Bombe with Candied Raspberries, Shortbread Crust, and Pistachio Tuile

Candied Ginger Crème Brulee with Cranberry Shortbread and Candied Orange

White Wine Poached Pear Tart, Spiced Chocolate Sauce, Rosemary Whipped Cream

“Peaches and Cream” Poached Peach Tart, Blackberry Creamsicle

Milk Chocolate Gianduja, Almond Cake, Milk Chocolate Chantilly Cream

Healthy Choice... Strawberry-Almond Panna Cotta, Seasonal Berry Salad

\*\$5 Supplement Charge

All Personal Preference include Bread, Coffee, Tea and Bottled Water Service.

Groups of 25 people or less for Personal Preference are subject to a \$100.00 service Charge.

PERSONAL PREFERENCE PLATED DINNERS

Crisp Butter Lettuce, Golden Tomato, Fresh Raspberries,  
Maryland Chevre, Slivered Almond, Shallot-Champagne  
Vinaigrette

DINNER BUFFET

**HARVEST**

Wild Mushroom Soup with Local Goat Cheese Crostini

Fingerling Potato Salad with Roasted Peppers, Grilled Scallions, Basil and Saffron Vinaigrette

Spinach-Treviso Salad with Herbed Goat Cheese, Hazelnuts, Country Ham, Mustard Seed Dressing

Marinated and Grilled Flank Steak with Roasted Cipollini Onions and Port Glaze

Fennel Crusted Market Fresh Fish, Citrus Gremolata, Fresh Lemon

Sweet Tea Brined Breast of Chicken, Wild Rice-Spring Vegetable Pilaf, Stewed-Spiced Local Apples,

Wilted Spring Greens with Roasted Peppers Garlic Olive Oil

Whipped Yukon Gold Potatoes with Mascarpone and Chives

Crème Brule Tartlets

White Wine Poached Pears, Honey-Black Pepper Goat Cheese

**87.00 Per Guest**

**GRAND**

Local Tomato-Basil Bisque, Cheddar Crouton, Snipped Chive

Arugula, Asparagus, Sugar Snap Pea Salad with Crisp Radish, Meyer Lemon Vinaigrette

Wild Arugula, Baby Onion and Wild Mushroom Salad with Brown Sugar Virginia Bacon

Sliced New York Strip, Roasted Shallot, Aged Port Reduction

Crispy Cast Iron Chicken Breast with Rosemary and Citrus

Roasted Loch Duart Salmon, Miso Glaze, Snow Peas and Roasted Pepper Medley

Spring Vegetable Medley with Chervil Butter

Brown Butter Mashed Potatoes with Spring Onion Mascarpone

Caramel Apple Tarts

Raspberry Cheesecake Squares

**90.00 Per Guest**

## SIGNATURE WINE SERIES

## SPRING WINE SPECIAL FEATURES

In 1974, Frank Woods founded Clos du Bois Winery with a vision of blending fine French winemaking techniques with the best Sonoma County grapes to craft a range of balanced, approachable wines. This time of the year evokes memories of gatherings with family and friends, food at the peak of freshness and aromas from the grill. We drew inspiration for this season's menu from these ideas. Fresh fruits, vegetables and grilled meats will be greatly enhanced by pairing them with these exciting wines from Clos du Bois

**CLOS DU BOIS, SAUVIGNON BLANC, CALIFORNIA** 51.00

Mouthwatering aromas of citrus and lemongrass with flavors of melon, white peach and a touch of herbs.

**CLOS DU BOIS, CABERNET SAUVIGNON, CALIFORNIA** 51.00

Aromas of ripe blackberries with hints of milk chocolate and oak spice, with concentrated flavors of juicy blackberry and fleshy round tannins.

**HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI**

**PINOT GRIGIO, VENETO, ITALY** 48.00

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

**CHARDONNAY, CALIFORNIA** 48.00

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

**PINOT NOIR, CALIFORNIA** 48.00

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

**MERLOT, CALIFORNIA** 48.00

Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

**CABERNET SAUVIGNON, CALIFORNIA** 48.00

Subtle hints of oak and spice married with lively tannins.

## RED AND WHITE WINES

## BUBBLES

Gloria Ferrer, Brut, Sonoma

Delicate pear and floral notes are backed by toasty almond with lively citrus, toast and apple flavors.

67.00

## WHITES

Matanzas Creek, Sauvignon Blanc, Sonoma

Aromas of white grapefruit, pumelo, nectarine and lemon thyme with hints of fresh oregano and yellow guava.

54.00

Simi, Chardonnay, Sonoma County

Expressive notes of pineapple, peach, pear and green apple with aromatics of citrus, lightly spiced with toasty oak.

60.00

## RED

“Nielson” by Byron, Pinot Noir, Santa Barbara County  
Flavors of dark berry and cherry with hints of floral and mineral notes.

65.00

Frei Brother’s, Merlot, Dry Creek Valley  
Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee.

61.00

Rodney Strong, Cabernet Sauvignon, Sonoma County  
Lush, dark berries and ripe plums dominate in the glass while hints of cassis and cocoa play in the background.

65.00

Hess Select “Treo” Winemaker’s Blend, California  
A blend of several red varietals produces a wine with flavorful ripe fruit and balanced tannins.

63.00

Pascual Toso, Malbec, Argentina  
Aromas of plum and quince with a slight touch of elegant oak.

51.00

## HAND CRAFTED COCKTAILS

**BEST OF HYATT**

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. Enjoy.

**DON JULIO BLANCO TEQUILA**

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

**DON COLLINS** 13.00  
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

**SAGE MARGARITA** 13.00  
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

**PALOMA FRESCA** 13.00  
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

**THE DON'S MARTINI** 13.00  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

**SPICY PALOMA** 13.00  
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

**TITO'S HANDMADE VODKA**

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

**TEATO'S PASSION** 13.00  
Tito's Handmade vodka with passion herbal infused iced tea

**TROPICAL SUNSET** 13.00  
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

**WATERMELON JALAPENO COOLER** 13.00  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

**ISLAND SPLASH** 13.00  
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

**MOCKINGBIRD GINGER** 13.00  
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

**STRAWBERRY MULE** 13.00  
Tito's Handmade vodka, muddled mint and strawberries with ginger beer

HAND CRAFTED COCKTAILS

**BACARDI SUPERIOR RUM**

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

**BLUEBERRY LEMONADE COOLER** 13.00  
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

**CITY PARK SWIZZLE** 13.00  
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

**PINEAPPLE BASIL COOLER** 13.00  
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

**SWEET ARNOLD** 13.00  
Bacardi Superior rum and raspberry puree with iced tea and lemonade

**GRAPEFRUIT DELIGHT** 13.00  
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup



## BAR PACKAGES

**SIGNATURE HOST-SPONSORED BAR PER PERSON**

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

<b>FIRST HOUR</b>	<b>21.00</b>
<b>SECOND HOUR</b>	<b>10.00</b>
<b>EACH ADDITIONAL HOUR</b>	<b>6.00</b>

**SIGNATURE HOST-SPONSORED BAR PER DRINK**

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

<b>SIGNATURE COCKTAILS</b>	<b>11.00</b>
<b>DOMESTIC BEER</b>	<b>10.00</b>
<b>SELECT WINE</b>	<b>11.00</b>
<b>MINERAL WATER/JUICES</b>	<b>6.25</b>
<b>SOFT DRINKS</b>	<b>6.25</b>
<b>CORDIALS</b>	<b>14.00</b>
<b>CHAMPAGNE</b>	<b>11.00</b>

**PREMIUM HOST-SPONSORED BAR PER PERSON**

<b>FIRST HOUR</b>	<b>23.00</b>
<b>SECOND HOUR</b>	<b>11.00</b>
<b>EACH ADDITIONAL HOUR</b>	<b>7.00</b>

**PREMIUM HOST-SPONSORED BAR PER DRINK**

<b>TOP TIER COCKTAILS</b>	<b>13.00</b>
<b>DOMESTIC BEER</b>	<b>9.00</b>
<b>PREMIUM WINE</b>	<b>13.00</b>
<b>MINERAL WATER/JUICES</b>	<b>6.25</b>
<b>SOFT DRINKS</b>	<b>6.25</b>
<b>CORDIALS</b>	<b>14.00</b>
<b>CHAMPAGNE</b>	<b>11.00</b>

**PREMIUM CASH BAR**

<b>PREMIUM COCKTAILS</b>	<b>12.00</b>
<b>DOMESTIC BEER</b>	<b>10.00</b>
<b>SELECT WINE</b>	<b>14.00</b>
<b>MINERAL WATER/JUICES</b>	<b>7.25</b>
<b>SOFT DRINKS</b>	<b>7.25</b>
<b>CORDIALS</b>	<b>15.00</b>
<b>CHAMPAGNE</b>	<b>12.00</b>

**BAR PACKAGES**

**SIGNATURE CASH BAR**

<b>SIGNATURE COCKTAILS</b>	<b>11.00</b>
<b>DOMESTIC BEER</b>	<b>10.00</b>
<b>SELECT WINE</b>	<b>12.00</b>
<b>MINERAL WATER/JUICES</b>	<b>7.25</b>
<b>SOFT DRINKS</b>	<b>7.25</b>
<b>CORDIALS</b>	<b>15.00</b>
<b>CHAMPAGNE</b>	<b>12.00</b>

**LABOR CHARGES**

<b>BARTENDERS, EACH</b> up to three hours	<b>200.00</b>
<b>WAITERS, EACH</b> up to three hours	<b>200.00</b>

ALTERNATIVE OPTIONS

**LUNCH**

Monday

Fettuccine Pasta with Asparagus, Parmesan, Fresh Herbs and Lemon Crème Fraiche

Tuesday

Spiced Chickpea Curry with Saffron Basmati Rice and Cucumber-Yogurt Sauce

Wednesday

Local Mushroom, Spinach and Gruyere Cheese Tart with Spring Green Salad

Thursday

Vegan Harissa Spiked Vegetable Kebab with Toasted Almond-Medjool Date Couscous and Preserved Lemon

Friday

Indian Potato and Pea Samosas with Spiced Lentils and Cucumber-Yogurt Raita

Saturday

Mascarpone Polenta with English Peas, Local Oyster Mushrooms and White Truffle Oil

Sunday

Local Tofu with Broccolini, Asparagus and Green Beans with White Miso-Ginger Sauce

**DESSERT**

Chocolate Hazelnut Mousse Torte  
(Vegan & Gluten Free)

## ALTERNATIVE OPTIONS

### DINNER

Monday

Eggplant and Herbed Ricotta Cannelloni with Sautéed Spinach and Lemon-Basil Sauce

Tuesday

Spring Risotto with Asparagus, Fava Beans, Green Peas and Lemon Scented Mascarpone

Wednesday

Crisp Potato Gnocchi with Spring Green Vegetables, Goat Cheese and Chives

Thursday

Open Faced Lasagna with Spring Vegetables, Herbed Ricotta and Parmesan Cheese

Friday

Local Mushroom-Vidalia Onion Flan with Red Quinoa Pilaf and Sherry Wine Gastrique

Saturday

Vegan Thai Yellow Curry with Local Tofu, Snap Peas, Spring Carrots and Coconut Milk

Sunday

Potato Gnocchi with Peas, Fava Beans, Ricotta Cheese and Herb Sauce

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ALTERNATIVE OPTIONS