



HYATT REGENCY CHESAPEAKE BAY  
MEETING & EVENT MENUS



# Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety. Breakfast Buffets include Coffee and Tea Selection.

## MONDAY & THURSDAY

The Juice Bar **DF VGN GF**

Classics: Orange Juice and Apple Juice  
Healthy: Cranberry Juice  
Seasonal Specialty: Spring Power Green Juice

Locally and Seasonally Inspired Sliced Fruit **DF VGN GF**

Strawberry Yogurt **V GF**

Coconut Yogurt **DF VGN GF**

Granola **V**

Fresh Assorted Buttery Scones, Blueberry Muffins, Cinnamon Rolls **V CN**

Gluten Free Croissants **V GF**

Cage-Free Scrambled Eggs **V GF**

Seasonal Highlight **GF**

Mini Asparagus, Canadian Bacon, and Gruyere Frittatas

Hardwood Smoked Bacon **DF GF**

Breakfast Sausage **GF**

Crispy Oven Baked Old Bay Cottage Potatoes **DF VGN GF**

*\$48 Per Guest*

*\$52 Alternate Day*

## WEDNESDAY & SUNDAY

The Juice Bar **DF VGN GF**

Classics: Orange Juice and Apple Juice  
Healthy: Beet Ginger  
Seasonal Specialty: Mango Madness

Local and Seasonal Whole Fruits and Mixed Fruit Bowls **DF VGN GF**

Blueberry Yogurt **V GF**

## TUESDAY & SATURDAY

The Juice Bar **DF VGN GF**

Classics: Orange Juice and Apple Juice  
Healthy: Spicy Tomato Lime  
Seasonal Specialty: Berry Blitz

Locally and Seasonally Inspired Fruit "Charcuterie" Platter **V**  
Assorted Sliced and Diced Fruit, Mixed Berries  
Whipped Honey Mascarpone Cheese, Shredded Coconut, Jam, and Local Honey

Assorted Croissants, Fruit Danish, Sticky Buns **V CN**

Gluten Free Blueberry Muffins **V GF**

Cage-Free Scrambled Eggs **V GF**

Seasonal Highlight **V**

Mini Artichoke, Parmesan, and Spinach Strata

Hardwood Smoked Bacon **DF GF**

Chicken Sausage **GF**

Hash Brown Potatoes **DF VGN GF**

*\$48 Per Guest*

*\$52 Alternate Day*

## FRIDAY

The Juice Bar **DF VGN GF**

Classics: Orange Juice and Apple Juice  
Healthy: Green Glory  
Seasonal Specialty: Grapefruit Mint

Local and Seasonal Whole Fruits and Mixed Fruit Bowls **DF VGN GF**

Peach Yogurt **V GF**

Coconut Yogurt **DF VGN GF**

Granola **V**

Assorted Biscuits & Breakfast Breads **V CN**

Fruit Compote with Lyon Blackberry Rum, Whipped Sweet Cream, Maple Syrup **V**

Gluten Free Banana Bread **V GF**

Cage-Free Scrambled Eggs **V GF**

Seasonal Highlight **V**

Crème Brulee French Toast Casserole

Hardwood Smoked Bacon **DF GF**

Chicken Sausage **DF GF**

Home Fried Potatoes with Onions and Chives **DF VGN GF**

*\$48 Per Guest*

*\$52 Alternate Day*

Coconut Yogurt **VGN V GF**

Granola **V**

Monkey Bread, English Muffins, Popovers **V**

Gluten Free Apple Tart **V GF**

Cage-Free Scrambled Eggs **V GF**

Seasonal Highlight **V**

Migas, Scrambled Eggs, Crushed Tortilla Chips, Jalapeno Chili, Onion, and Crumbled Cotija Cheese Salsa Verde

Canadian Bacon **DF GF**

Hardwood Smoked Bacon **DF GF**

Potatoes O'Brien **DF VGN GF**

*\$48 Per Guest*

*\$52 Alternate Day*

## ANY DAY - CHESAPEAKE PLANT BASED BREAKFAST BUFFET

Orange Juice and Apple Juice **DF VGN GF**

Locally and Seasonally Inspired Sliced Fruit **DF VGN GF**

Chia Seed Pudding with Fresh Berries **DF VGN GF**

Fresh Bakery Selection **V**

Based on Breakfast of the Day Offering

Build-Your-Own Avocado Toast **V**

Sliced Sourdough, Sliced Gluten Free Bread Smashed Avocado, Shaved Red Onion, Radish, Lime, Pico de Gallo, Black and White Sesame Seeds

Tofu Hash Vegan "Scramble" **DF VGN GF**

Diced Tofu Sautéed in Olive Oil, Fresh Herbs, Diced Potatoes, Leeks, Asparagus, and Mushrooms

Vegan Breakfast Sausage **DF VGN GF**

Red Bliss Potatoes with Caramelized Onion and Old Bay **DF VGN GF**

*\$50 Per Guest*

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## Breakfast Enhancements

Enhancements are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

### SWEET

- French Toast **V** | \$9 Per Guest  
Seasonal Compote and Pure Maple Syrup  
.....
- Buttermilk Pancakes **V** | \$9 Per Guest  
Seasonal Compote and Pure Maple Syrup  
.....
- Belgian Waffles **V** | \$9 Per Guest  
Seasonal Compote and Pure Maple Syrup  
.....
- Vegan Pancakes **DF VGN** | \$9 Per Guest  
Seasonal Compote and Pure Maple Syrup  
.....
- Assorted Crepes **V** | \$10 Per Guest  
.....

### SAVORY

- Bagel Sandwich | \$14 Per Guest  
Fried Egg, Brown Sugar Maple Bacon & Cheddar Cheese on  
Toasted Bagel  
.....
- English Muffin Sandwich | \$14 Per Guest  
Egg White, Smoked Gouda, Chicken Sausage on English Muffin  
.....
- Breakfast Burrito | \$14 Per Guest  
Scrambled Eggs, Sausage, Potatoes, and Cheese Served with Sour  
Cream and Salsa on the side  
.....
- Tofu Hash Vegan “Scramble” **DF VGN GF** | \$14 Per Guest  
Diced Tofu Sautéed in Olive Oil, Fresh Herbs, Diced Potatoes,  
Leeks, Asparagus, and Mushrooms  
.....
- Short Ribs Hash **DF GF** | \$14 Per Guest  
.....
- Sausage Gravy | \$16 Per Guest  
Cage-Free Scrambled Eggs, Buttermilk Biscuits, Grits  
.....
- Bagel Station **V** | \$14 Per Guest  
Variety of Fresh Bagels Plain, Berry, and Veggie Cream Cheeses  
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### PORRIDGES

- Steel Cut Oatmeal **DF VGN GF** | \$14 Per Guest  
Oatmeal Customized with Brown Sugar, Dried Fruits, Fresh  
Blueberries, Toasted Walnuts, Local Honey  
.....
- Apple Cinnamon Oatmeal **DF VGN GF** | \$12 Per Guest  
.....
- Maple Spiced Oatmeal **DF VGN GF** | \$12 Per Guest  
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- Quinoa Grits **DF VGN GF** | \$12 Per Guest  
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- Corn Grits with Cheese **V** | \$12 Per Guest  
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### SPECIALTY COCKTAIL ENHANCEMENTS\*\*

- Eastern Shore Bloody Mary Bar | \$14 Per Drink  
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- Traditional Mimosa | \$12 Per Drink  
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- Bellini | \$12 Per Drink  
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- Pomegranate Gin Fizz | \$12 Per Drink  
.....
- Irish Coffee | \$12 Per Drink  
.....

Smoked Salmon Display | \$20 Per Guest  
Halved Cherry Tomatoes, Shaved Red Onion, Whipped Cream  
Cheese, Boursin, Capers, Fresh Lemon, Assorted Bagels

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Omelet Station\* **GF** | \$20 Per Guest  
Cage-Free Eggs & Omelets Prepared by Your Personal Chef with a  
Selection of Local and Seasonal Ingredients

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Hard Boiled Eggs **GF** | \$9 Per Guest

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\*Requires Uniformed Chef at \$175.00 Per Chef, for up to (2) Hours\*\*Requires Bartender at \$100.00 Per Bartender, Per Hour Spring Menus are valid for April 1st through June 30th.Prices are subject to 26% taxable service charge and current State Tax of 6%, and 9% Beverage Tax.Menu pricing may change based on availability and market conditions.Additional \$5.00 Charge per Guest for Groups Less Than 20 will apply to all Buffets.Guarantees due 7 days prior to Event.

## Continental Breakfast

Our Continental Breakfast Options can be selected any day at the below pricing.Continental Breakfast includes Coffee and Tea Selection.

### CHESAPEAKE SIGNATURE CONTINENTAL

Selection of Chilled Juices **DF VGN GF**

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Sliced Fruits and Berries **DF VGN GF**

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Seasonal Selection of Whole Fruit **DF VGN GF**

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Assorted Cereals with Low Fat and Skim Milk **V**

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Croissants **V**

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Gluten Free Bread **V GF**

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Plain Bagels **V**

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Cream Cheese, Butter, Jams and Jellies **V**

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**\$38** Per Guest

### CHESAPEAKE FRESH & FIT CONTINENTAL

Selection of Chilled Juices

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Sliced Fruits and Berries

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Seasonal Selection of Whole Fruit

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Vanilla-Almond Chia and Fresh Berry Shots **DF VGN GF CN**

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Create your own Parfait **V CN**

Greek Yogurt, Vanilla Granola, Fresh Berry Compote, Dried Fruits,  
Golden Raisins and Pecans

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Apple Tarts **V**

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Gluten Free Blueberry Muffins **V GF**

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**\$40** Per Guest

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## Morning Break of the Day

A part of Hyatt's menu of the day program, our morning break 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. Break packages served for up to 1 hour, unless otherwise noted.

## MONDAY

Traditional Croissants, Chocolate Croissants **V**

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Sliced Strawberries, Sliced Cantaloupe **DF VGN GF**

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Bananas **DF VGN GF**

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Pineapple Infused Water **DF VGN GF**

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**\$22** *Per Guest*

**\$24** *Alternate Day*

## WEDNESDAY

Brioche Buns, Sweet Crepes **V**

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Grapefruit Halves, Sliced Honeydew **DF VGN GF**

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D'anjou Pears **DF VGN GF**

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Orange Infused Water **DF VGN GF**

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**\$22** *Per Guest*

**\$24** *Alternate Day*

## FRIDAY

Assorted Breakfast Breads **V CN**

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Orange Wedges, Sliced Pineapple **DF VGN GF**

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Apples **DF VGN GF**

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Lime Infused Water **DF VGN GF**

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**\$22** *Per guest*

**\$24** *Alternate Day*

## SUNDAY

Brioche Buns, Sweet Crepes **V**

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## TUESDAY

Donut Holes, Apple Babka **V**

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Dried Fruit **DF VGN GF**

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Grapes **DF VGN GF**

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Mint Infused Water **DF VGN GF**

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**\$22** *Per Guest*

**\$24** *Alternate Day*

## THURSDAY

Traditional Croissants, Chocolate Croissants **V**

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Sliced Watermelon, Sliced Cantaloupe **DF VGN GF**

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Bananas **DF VGN GF**

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Ginger Infused Water **DF VGN GF**

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**\$22** *Per Guest*

**\$24** *Alternate Day*

## SATURDAY

Donut Holes, Apple Babka **V**

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Sliced Honeydew, Sliced Strawberries **DF VGN GF**

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Mandarin Oranges **DF VGN GF**

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Lemon Infused Water **DF VGN GF**

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**\$22** *Per Guest*

**\$24** *Alternate Day*

Sliced Pineapple, Sliced Watermelon **DF VGN GF**

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Bananas **DF VGN GF**

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Strawberry Infused Water **DF VGN GF**

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**\$22** *Per Guest*

**\$24** *Alternate Day*

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## Afternoon Break of the Day

A part of Hyatt's menu of the day program, our afternoon break 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. Break packages served for up to 1 hour, unless otherwise noted.

### MONDAY

Citrus Bars, Mandarin Oranges **DF VGN GF**

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Coconut Protein Bars **V CN**

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Pistachio Brittle **V CN**

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Cajun Popcorn, Plain Popcorn **DF VGN GF**

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Watermelon Lime Water **DF VGN GF**

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**\$28** *Per Guest*

**\$32** *Alternate Day*

### WEDNESDAY

Strawberry Rhubarb Smoothies, Grapes **DF VGN GF**

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Date Power Bars **V**

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Lemon Curd Cups **V**

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Assorted Jerky **DF GF**

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Citrus Fresca **DF VGN GF**

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**\$28** *Per Guest*

### TUESDAY

Mango Fruit Leather, Bananas **DF VGN GF**

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Sesame Edamame **DF VGN GF**

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Key Lime Tartlets **V**

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Vegetable Potstickers, Seaweed Bites **V**

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Ginger Spritz **DF VGN GF**

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**\$28** *Per Guest*

**\$32** *Alternate Day*

### THURSDAY

Dried Fruit Bowls, Sliced Pineapple **DF VGN GF**

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Vegetable Chips & Sticks with Yogurt Green Goddess Dip **V**

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English Toffee Biscotti **V CN**

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Mac & Cheese Bites **V**

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Celsius Water **DF VGN GF**

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**\$28** *Per Guest*

**\$32** *Alternate Day*

FRIDAY

Assorted Fruit Gummies, Strawberries **DF V**

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Mocha Energy Bites **V**

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Caramel Popcorn **V**

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Old Bay Chips **DF VGN GF**

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Melon & Mint Hydration **DF VGN GF**

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**\$28** *Per Guest*

**\$32** *Alternate Day*

SUNDAY

Ambrosia Salad, Cherries **V**

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Green & Power Juices **DF VGN GF**

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Rice Krispie Bites **V**

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Feta Bites **V**

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Orange Elderflower Water **DF VGN GF**

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**\$28** *Per Guest*

**\$32** *Alternate Day*

**\$32** *Alternate Day*

SATURDAY

Blueberry Bars, Apples **V**

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Butternut Squash Hummus with Spicy Pepitas & Pomegranate Seeds **DF VGN GF**

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Chocolate Chip Cookies, Oatmeal Cookies **V CN**

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Deviled Eggs **DF V GF**

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Pineapple Jalapeno Fresca **DF VGN GF**

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**\$28** *Per Guest*

**\$32** *Alternate Day*

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## A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

### BAKERY

Freshly Baked Croissants **V** | \$62 Per Dozen

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### SNACKS

Assorted Dannon Yogurts **V** | \$6 Each

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Vegan and Gluten Free Muffins **DF VGN GF CN** | \$62 Per Dozen

Muffins **V CN** | \$62 Per Dozen

Vegan Scones **DF VGN GF CN** | \$62 Per Dozen

Variety of Fresh Bagels **V** | \$62 Per Dozen

Plain, Berry and Veggie Cream Cheeses

Warm Bavarian Pretzels **V** | \$62 Per Dozen

Whole Grain Mustard and Beer Cheese Sauce

Jumbo Home-Style Cookies **V CN** | \$64 Per Dozen

Chocolate Chunk, Peanut Butter, Oatmeal

Whole Fresh Fruit **DF VGN GF** | \$5 Each

House Made Granola Bars **V** | \$50 Per Dozen

Assorted Energy Bars **V** | \$8 Each

Individual Bags of Snacks **V** | \$5 Each

Popcorn, Chips, Pretzels

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## A La Carte Beverages

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

### COFFEE AND TEA

Royal Cup Roar Teas Selection | \$97 Per Gallon

Freshly Brewed Coffee | \$97 Per Gallon

Regular and Decaffeinated Coffee

### INFUSED WATER

Watermelon-Basil | \$85 Per Gallon

Fresh Watermelon Slices, Basil Leaves, Filtered Water

Lime-Mint | \$85 Per Gallon

Sliced Limes, Crushed Mint, Filtered Water

### SOFT DRINKS AND JUICES

Regular, Diet, & Decaffeinated Pepsi Brand Soft Drinks | \$7 Each

Red Bull & Sugar Free Red Bull | \$7 Each

Chilled Fresh Juices | \$95 Per Gallon

Orange, Grapefruit, and Cranberry

### STILL AND SPARKLING WATER

Bubly Sparkling Water | \$7 Each

Perrier | \$7 Each

Proud Source Water | \$7 Each

Evian | \$8 Each

### BEVERAGE BREAK PACKAGES

Half Day Beverage Package | \$22 Per Guest

Served for up to 3 hours in the morning OR 3 hours in the afternoon Freshly Brewed Regular, Decaffeinated Coffee and Royal Cup Roar Teas Selection Assorted Soft Drinks, Red Bull, Sugar Free Red Bull, Still and Sparkling Water

## Full Day Beverage Package | \$44 Per Guest

Served for up to 3 hours in the morning AND 3 hours in the afternoon Freshly Brewed Regular, Decaffeinated Coffee and Royal Cup Roar Teas Selection Assorted Soft Drinks, Red Bull, Sugar Free Red Bull, Still and Sparkling Water

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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.

### MONDAY & THURSDAY

Chicken, Leek, and White Bean Soup **DF GF**

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Baby Lettuces, Marcona Almonds, Strawberries, Goat Cheese, White Balsamic-Honey Vinaigrette **V GF CN**

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Grilled Asparagus, Blood Orange, Watercress, and Scallion Salad, Dijon Dressing **DF VGN GF**

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Hoisin Glazed BBQ Beef Short Ribs Over Garlic Mashed Potatoes **GF**

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Herbes De Provence Cornish Game Hens with Spring Vegetables **DF GF**

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Rigatoni with Arugula, Broad Beans, Roasted Tomatoes and Olives **DF VGN GF**

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English Peas, Oyster Mushroom, Sauce Verte **DF VGN GF**

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Lemon Blueberry Cheesecake **V**

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Assorted French Pastries **V CN**

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*\$68 Per Guest*

*\$72 Alternate Day*

### WEDNESDAY & SUNDAY

Corn Chowder **V**

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### TUESDAY & FRIDAY

Spicy Tomato and Coriander Soup **DF VGN GF**

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Olympian Salad, Chopped Greens, Cucumbers, Grape Tomatoes, Grilled Red Onion, Mediterranean Olives, Citrus Cumin Dressing **DF VGN**

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Served with Feta Cheese and Zaatar Pita Crisps on the side

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Moroccan Rainbow Carrots with Sumac Spiced Red Onions **DF VGN GF**

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Seven Spiced Chargrilled Chicken **DF GF**

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Roasted Branzino with Braised Artichokes, Fingerling Potatoes, Lemon Dill Pesto **DF GF**

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Brown Butter Gnocchi in Smoky Tomato Broth **V**

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Roasted Cauliflower, Tahini, Spring Pea Pesto, Black Truffle Cream **V GF**

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Turkish Coffee Chocolate Cake **V**

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Cinnamon Flan **V GF**

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*\$68 Per Guest*

*\$72 Alternate Day*

### SATURDAY

Maryland Crab Bisque **GF SF**

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Watercress and Bibb Lettuce, Roasted Pear, and Walnut Salad with Lardon Vinaigrette **DF GF CN**

Old Fashioned Potato Salad **V GF**

Cabbage and Fennel Slaw **DF VGN GF**

Slow Cooked Beef Brisket, Pesto Potatoes, Green Goddess Sauce **DF GF**

Buttermilk Fried Chicken Thighs, Honey Mustard Dipping Sauce

Oven Roasted Asparagus, Shaved Pecorino Cheese, Spring Onions, Citrus Crumbs **V GF**

Key Lime Tarts **V**

Strawberry Shortcake with Anise Cream **V**

Warm Chocolate Brownies **V CN**

*\$68 Per Guest*

*\$72 Alternate Day*

## ANY DAY - DELICATESSEN

Build-Your-Own Sandwiches

Planner's Choice of (1) Soup

Split Pea Soup (VGN, GF, DF) Chicken Noodle Soup (DF)

Pasta Salad **DF V**

Planner's Choice of (4) Sandwich Mains

Tuna Salad (DF, GF) Egg Salad (DF, GF, V) Pastrami (DF, GF) Roast Beef (DF, GF) Turkey (DF, GF) Honey Ham (DF, GF) Grilled Vegetables (DF, GF, VGN)

Enhancements **V**

Red Leaf Lettuce, Sliced Tomatoes, Shaved Red Onion, Half Dill Pickles Provolone, Cheddar, and Swiss Cheeses Russian Dressing, Yellow Mustard, Mayonnaise, Horseradish Cream

Planner's Choice of (3) Breads **V**

Sourdough Croissants Kaiser Rolls Rye Bread Wheat Bread Gluten Free Option Available

Old Bay Potato Chips and BBQ Potato Chips **V**

Chioggia Beet Salad with Dill and Feta Cheese **V GF**

Fried Green Tomatoes, Wilted Greens, Whipped Goat Cheese with Boursin, Oven Roasted Tomatoes, Buttermilk Dressing **V**

Spring Peas, Carrots, and Dumplings **DF V**

Pan Seared Rockfish, Long Grain Rice, Saffron Sauce **DF GF**

Roast Lamb, Pearl Couscous, Cumin and Mint **DF**

Local Corn on the Cob **DF VGN GF**

Red Pepper Butter served on the side

Pound Cake with Fresh Fruit and Raspberry Sauce **V**

Hazelnut Toffee Strip **V CN**

*\$68 Per Guest*

*\$72 Alternate Day*

## ANY DAY - LATIN FLAVORS

Black Bean Soup **DF VGN**

Spicy Jicama Salad, Tangerines and Fresh Coriander **DF VGN GF**

Mixed Vegetable Salad with Lime Dressing **DF VGN GF**

Chicken Barbacoa **DF GF**

Chipotle and Malbec Wine Marinated Flank Steak **DF GF**

Cuban Pulled Pork with Grilled Pineapple **DF GF**

Green Rice **V GF**

Roasted Baby Peppers and Chayote Squash **DF VGN GF**

Chargrilled Corn accompanied by Cream, Cotija Cheese, and Chile **V GF**

Warm Flour Tortillas **V**

Warm Corn Tortillas **V GF**

Fruit Salad **DF VGN GF**

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Berry Cobbler **V**

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Black and White Cookies, Chocolate Chip Cookies, Shortbread Cookies **V CN**

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**\$70** Per Guest

Lime Crema, Shredded Cheddar Cheese **V GF**

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Guacamole, Chipotle Salsa, Shredded Lettuce, Lime Wedges **DF VGN GF**

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Fried Plantains with Lyon Rum **V GF**

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Churros with Salted Caramel Dipping Sauce **V**

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**\$70** Per Guest

## ANY DAY - ITALIAN

Minestrone **DF V**

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Arugula, Shaved Fennel, Shaved Parmesan Cheese, Garlicky Croutons, Lemon Vinaigrette **V**

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Shrimp, Bocconcini Mozzarella, and Marinated Artichokes, Radicchio, Caper Vinaigrette **GF SF**

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Oven Roasted Chicken Cacciatora with Red Pepper and Sage **DF GF**

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Mushroom Ravioli with Asparagus, Rosemary Cream Sauce **V**

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Baked Bluefish, New Potatoes, Pesto Broth **DF GF**

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Rigatoni with Spicy Sausage and Cannellini Beans, Tomatoes **DF**

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Tiramisu **V CN**

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Assorted Cannoli and Biscotti **V CN**

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**\$70** Per Guest

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## Grab 'n Go Lunch

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

### SALAD SELECTION

Select (1) Salad

Seasonal Chesapeake Salad **DF VGN GF**

Farmer's Market Greens and Baby Spinach, Pomegranate Seeds,

### SIDE SELECTIONS

Select up to (2) Sides

Whole Fruit **DF VGN GF**

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Cucumbers, Pumpkin Seeds, Red Wine Vinaigrette

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Olympian Salad **V GF**

Chopped Lettuces, Kalamata, Feta Cheese, Red Onion, English Cucumbers, Grape Tomatoes, Oregano Vinaigrette

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Vintner's Salad **V GF**

Bibb, Romaine, Watercress, Goat Cheese, Sunflower Seeds, Grapes, Champagne Vinaigrette

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Farfalle Pasta Salad with Sweet Peppers, Smoked Provolone, and Pesto **V**

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Antipasto Potato Salad, Baby Yukon Gold, Mozzarella, Marinated Artichokes, Pepperoni, Dijon Dressing

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Lemon Orzo Salad with Asparagus and Baby Shrimp **SF CN**

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## SWEET SELECTION

Select (1) Sweet

Assorted Jumbo Cookies **V**

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Brownies **V**

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Assorted Candy Bars **V**

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Rice Krispie Treats **V**

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Fruit Salad tossed in Vanilla Syrup **DF VGN GF**

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Tortilla Chips **DF VGN GF**

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Kettle Chips **V GF**

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Half Dill Pickle **DF VGN GF**

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Vegetable Chips **DF VGN GF**

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Sourdough Pretzels **DF VGN**

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Granola Bar **V**

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## SELECTION OF SANDWICHES

Select up to (3) Sandwiches, Gluten Free Wraps and Gluten Free Breads upon request

Tuna Salad, Bibb Lettuce, and Tomato on Whole Grain Wheat Bread

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Honey Ham, Sliced Tomato, Swiss, Dijon Mayo on Croissant

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Turkey Breast, Spinach, Lettuce, Tomato, Avocado Garlic Aioli on Sub Roll

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Pastrami, Slaw, Swiss, Thousand Island, Marble Rye Bread

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Pesto Chicken Wrap, Smoked Provolone, Lettuce, Tomato, Tortilla

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Roast Beef, Cheddar, Arugula and Horseradish Aioli on a Baguette

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Turkey, Bacon, Muenster, Tomato, Lettuce, Mayo on Sourdough Bread

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Roasted Vegetable Wrap, Tomato, Onion, Lettuce, Red Pepper Hummus on Pita Bread **DF VGN**

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Beefsteak Tomato, Spinach, Bocconcini Mozzarella and Pesto Mayo on Focaccia **V**

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Chicken Salad, Tomato, and Bibb Lettuce on Kaiser Bun **DF**

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**\$54** Per Guest

All items served individually packaged or wrapped; Convenient carrying bags with utensils and appropriate condiments are provided. Spring Menus are valid for April 1st through June 30th. Prices are subject to 26% taxable service charge and current State Tax of 6%. Menu pricing may change based on availability and market conditions. Additional \$5.00 Charge per Guest for Groups Less Than 20. Guarantees due 7 days prior to Event.

## Plated Lunch

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

### STARTERS

Select (1) Starter

Crab Bisque **SF**

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Spicy Tomato Soup **DF VGN GF**

---

Curried Cauliflower Soup **DF VGN GF**

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Baby Arugula, Strawberries, Feta Cheese, Toasted Almonds, and Aged Balsamic Vinaigrette **V GF CN**

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Caesar Salad with Little Gem Lettuces, Shaved Parmesan, Garlicky Peppered Croutons, and Classic Caesar Dressing

---

Bibb Lettuce and Watercress, Candied Pecans, Roasted Pears, Camembert, and Champagne Vinaigrette **V GF CN**

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Arcadian Lettuces, English Cucumber, Teardrop Tomatoes, Watermelon Radish, Pickled Honshemiji Mushrooms, Fried Goya Strips **DF V GF**

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### DESSERTS

Select (1) Dessert

Vanilla Bean Crème Brulee **V GF**

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Apple Tarte with Cinnamon Chantilly Cream **V GF**

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Dark Chocolate Orange Flourless Cake **V GF**

---

Cheesecake with Marinated Strawberries **V CN**

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Vegan Apple Tarte **DF VGN GF** | \$4 Additional Per Guest

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### ENTREES

Select (1) Entrée, priced as noted Select up to (3) Entrées, priced per person based on the highest priced entrée selected, with specific guarantee per entrée due by 11 AM, seven days prior to Event If multiple Entrées, served with Chef's Choice of Seasonal Accompaniment

Pan Seared Chicken Piccata, Orzo, Green Beans, Lemon Caper Butter **GF** | \$62 Per Guest

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ASC Certified Salmon, Jasmine Rice, Baby Bok Choy, Lemongrass Beurre Blanc **GF** | \$62 Per Guest

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Lump Crab Cakes, Baby Carrots, Green Beans, Old Bay Remoulade **DF GF SF** | \$68 Per Guest

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Petite Strip Loin, Roasted Smashed Potatoes, Chimichurri Sauce **DF GF** | \$68 Per Guest

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Organic Chicken Breast Supreme, Asparagus Risotto, Vermouth-Porcini Sauce **GF** | \$62 Per Guest

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Spring Menus are valid for April 1st through June 30th. Prices are subject to 26% taxable service charge and current State Tax of 6%. Menu pricing may change based on availability and market conditions. Additional \$5.00 Charge per Guest for Groups Less Than 20 on all Buffets. Guarantees due 7 days prior to Event.

## Alternative Options

These Vegetarian & Vegan Options are provided as an alternative for Lunch. For Plated Lunch, choose (1) Entrée and (1) Dessert, to be served Plated. For Buffet Lunch, choose (1) Entrée and (1) Dessert for Buffet Substitution of (1) Entrée and (1) Dessert, to be served on the Buffet.

### VEGAN AND VEGETARIAN ENTRÉE OPTIONS

Creamy Polenta and Vegetable Ragout **DF VGN GF**

Fire Roasted Vegetables, Wild Mushroom Ragout, Roasted Red Pepper Coulis

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Spring Vegetable Cassoulet **DF VGN GF**

White Bean Stew, Roasted Tomatoes, Le Puy Lentils, Marinated Artichokes, Lacinato Kale, Baby Carrots

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Tofu Rice Bowl **DF VGN**

Scallion, Cabbage, Carrots, Snow Peas, Asparagus Tips, Shiitake Mushrooms

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Cajun Vegetable Etouffee **DF VGN GF**

Basmati Rice, Black Eyed Peas, Bell Pepper, Celery, Baby Carrots, Fire Roasted Tomatoes, Okra

---

Vegetable Lasagna **V**

Cremini Mushroom, Zucchini, Red Peppers, Ricotta, Mozzarella, Parmesan Cheese, Pomodoro Sauce, Basil Oil

---

Roasted Turmeric Spiced Cauliflower Steak **DF VGN GF**

Truffle Rice, Spring Peas, Sugar Snap Peas, Tahini Sauce, Mint Pesto

---

Chili Con "Carne" **DF VGN GF**

Vegan Ground Meat, Kidney Beans, Chayote Squash, Chili Peppers, Tomatoes, Tortilla Chips Vegan Sour Cream and Vegan Cheese

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Green Pea and Asparagus Curry **DF VGN GF**

Basmati Rice, New Potatoes, Green peas, Oven Roasted Tomatoes, Coconut Green Curry Sauce

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### VEGAN DESSERT OPTIONS

Blueberry-Cardamom Cobbler, Lemon Sorbet **DF VGN**

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Chocolate Torte, Brandied Cherries **DF VGN**

---

Yuzu Marinated Fruit Salad, Mango Sorbet **DF VGN GF**

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Zinfandel Poached Pears, Cinnamon Wine Syrup **DF VGN GF**

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Almond Milk Panna Cotta, Berry Compote **DF VGN GF CN**

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Soy Milk Panna Cotta, Berry Compote **DF VGN GF**

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Banana Chocolate Chip Bread Pudding **DF VGN**

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Strawberry-Plum Tart, Coconut "Cream" **DF VGN**

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## Value Packages

Our Half Day and Full Day Meal Packages are designed to help you provide options throughout your day and easily budget for your event needs. Breaks

are displayed for up to (1) Hour. All prices noted are for the menu as indicated, substitutions or modifications will result in an increase per person.

### HALF DAY VALUE PACKAGE

Hyatt Signature Breakfast  
Selection of Chilled Juices Seasonal Sliced Fruit Fresh Bakery  
Selection of the Day Cage-Free Scrambled Eggs Hardwood  
Smoked Bacon Freshly Brewed Regular, Decaffeinated Coffee and  
Royal Cup Roar Teas Selection

---

Morning Beverage Break  
Coffee and Soft Drinks

---

Grab 'n Go Constructed Box Lunch  
Assorted Sandwiches- Honey Ham, Sliced Tomato, Swiss, Dijon  
Mayo on Croissant- Turkey Breast, Spinach, Lettuce, Tomato,  
Avocado Garlic Aioli on Sub Roll- Roasted Vegetable Wrap,  
Tomato, Onion, Lettuce, Red Pepper Hummus on Pita Bread (DF,  
VGN) Potato Salad Assorted Miss Vickie's Potato Chips Whole  
Seasonal Fruit Freshly Baked Giant Chocolate Chip Cookie Proud  
Source Water

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**\$82** Per Guest

### FULL DAY VALUE PACKAGE WITH DINNER

Hyatt Signature Breakfast  
Selection of Chilled Juices Seasonal Sliced Fruit Fresh Bakery  
Selection of the Day Cage-Free Scrambled Eggs Hardwood  
Smoked Bacon Freshly Brewed Regular, Decaffeinated Coffee and  
Royal Cup Roar Teas Selection

---

Morning Beverage Break  
Coffee and Soft Drinks

---

Buffet Lunch  
Based on Lunch Buffet of the Day

---

Afternoon Break  
Based on Break of the Day Coffee and Soft Drinks

---

Plated Dinner **SF**  
Mixed Greens, Cherry Tomato, Curly Carrots and Vinaigrette  
Dressing Herb Roasted Chicken, Mini Crab Cake and Chef's Choice  
of Seasonal Vegetables & Garnishes Seasonal Cheesecake

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**\$210** Per Guest

### FULL DAY VALUE PACKAGE

Hyatt Signature Breakfast  
Selection of Chilled Juices Seasonal Sliced Fruit Fresh Bakery Selection of the Day Cage-Free Scrambled Eggs Hardwood Smoked  
Bacon Freshly Brewed Regular, Decaffeinated Coffee and Royal Cup Roar Teas Selection

---

Morning Beverage Break  
Coffee and Soft Drinks

---

Buffet Lunch  
Based on Lunch Buffet of the Day

---

Afternoon Break  
Based on Break of the Day Coffee and Soft Drinks

---

**\$125** Per Guest

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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. Minimum order of 25 pieces per selection.

## COLD SELECTIONS

Cucumber, Kalamata Olive, & Feta Skewer, Basil Chiffonade **V GF**

Brie Cheese, Fig Jam, & Salty Ham on Crostini

Brie Cheese & Fig Jam on Crostini **V**

Smoked Salmon Canape, Dill Crème Fraiche

Asparagus Wrapped in Prosciutto **GF**

Old Bay Dusted Crab Salad in Endive **SF**

Caprese Focaccia Bites, Pesto **V**

Crab Ceviche **GF SF**

Shaved Beef Sirloin and Horseradish Crème Canape

Wild Mushroom and Goat Cheese Toasts **V**

Seared Tuna on English Cucumber, Sesame Seeds, Wasabi Cream **GF**

Pomegranate, Camembert, and Upland Cress Crostini **V**

*\$7 Per Piece*

## WARM SELECTIONS

Vegetable Samosa, Mango Chutney **V**

Chili-Lime Chicken Skewers, Avocado Cream **GF**

Coconut Shrimp, Orange Horseradish Marmalade **DF SF**

Tomato and Mascarpone Arancini, Pesto Dip **V**

Jalapeno Poppers with Cheddar Cheese **V**

Vegetable Spring Roll, Sweet Thai Chili **V**

Tempura Boursin Stuffed Mushrooms, Ranch Dip **V**

Fried Chicken Poppers with Hot Red Pepper Jelly **DF**

Chesapeake Crab Cake, Smoked Paprika Tartar Sauce **GF SF**

Applewood Smoked Bacon Wrapped Scallop **DF GF SF**

Beef Brochette, Chimichurri **DF GF**

*\$7.50 Per Piece*

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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. All Stations are served for up to (1) Hour.

## CHESAPEAKE WATERMEN'S CHILLED SEAFOOD STATION **GF SF**

Based on (4) Pieces Per Guest

Local Oysters, Crab Claws, Jumbo Shrimp, Chilled PEI Mussels **GF SF**

Cocktail Sauce, Red Wine Mignonette, Mini Tabasco, Lemon

## PAN FRIED MARYLAND CRAB CAKES\* **GF SF**

\*Requires Uniformed Chef at \$175 Per Chef, for up to (1) Hour

Our Signature Recipe Prepared from Local Crabs Picked at JM Clayton Company, "The Nation's Oldest Crab House" **GF SF**  
Old Bay Remoulade and Dijon Sherry Sauce

Wedges

*\$40 Per Guest*

### MICHENER'S BAR FOOD

Cheese Quesadillas, Sour Cream **V**

Pico de Gallo, Guacamole **DF VGN**

Chicken Wings, Local Skeeter Beater Sauce

Fried Pickles, Ranch Dressing **V**

Warm Crab Dip, Sourdough Bread **SF**

*\$38 Per Guest*

### FLATBREADS

(GF Options Available)

Shrimp, Salsa Verde, Cotija Cheese **SF**

Goat Cheese, Caramelized Onion, Arugula, Fig and Prosciutto

Buffalo Chicken, Mozzarella, Pepper Jack Cheese, and Ranch Sauce

Margarita **V**

*\$30 Per Guest*

### ARTISANAL CHEESE & ANTIPASTO

Cured Sausages, Prosciutto, Beef Bresaola, Smoked Turkey

Marinated Mushrooms, Artichokes, Cornichons, Grilled Peppers, Olive Mix **DF VGN GF**

Chef's Selection of Artisanal Cheeses **V**

Hard Cheese, Soft Cheese, Semi Soft Cheese

Grapes, Blackberries **DF VGN GF**

Fig Jam and Pepper Jelly **V**

*\$40 Per Guest*

### SLIDER TRIO

Beef Sliders, Garlic Aioli

Black Bean, Micro Cilantro, Peruvian Pepper Aioli **V**

Crab Cake, Tarragon Rémoulade **SF**

Truffle Parmesan Steak Fries **V**

Homemade Ketchup, Dijon Mustard, Lettuce, Tomatoes, Dill Pickle Chips, Sliced Cheddar, American, and Swiss Cheeses **V**

*\$48 Per Guest*

### PRIMA-AUTHENTIC ITALIAN PASTAS

Orecchiette, Italian Sausage, Rapini, Garlic-Chile Oil

Fusilli Pasta, Lemon Pepper Shrimp, Spinach, White Wine Parmesan Cream **SF**

Mushroom Ravioli, Sundried Tomato Pesto **V**

Garlic Bread Rolls, Red Pepper Flakes, Herbal Oils, Parmesan Cheese **V**

*\$40 Per Guest*

### OYSTER SHUCKER ENHANCEMENT\* **SF**

\*Requires Oyster Shucker at \$175 Per Shucker\*\*Per Guest Fee if Enhancement is added to existing Buffet or Presentation Station with Raw Bar, otherwise, priced Per Oyster

Oysters, Served with Cocktail Sauce, Red Wine Mignonette Sauce, Mini Tabasco, Lemon Wedges **GF SF**

Maryland's Chesapeake Bay is not only famous for our crabs, but also our oysters! Watch and learn how to shuck the perfect oyster with agility and finesse. This action station will impress any foodie. The Chesapeake Bay is a world-class oyster-making machine. With tons of fresh rivers pouring into it, a constricted mouth, and shallow waters, it's one of the largest bodies of ideal

Sliced Baguette, Triscuit, Crispbread, Rice Crackers **V**

**\$40** Per Guest

## LOCAL & SUSTAINABLE SEAFOOD

Select (2) Items

Sautéed ASC Certified Atlantic Salmon, Whole Grain Mustard Sauce **DF GF**

Chesapeake Bay Pan Roasted Rockfish, Crab and Chive Butter Sauce **GF**

Choptank Crab Cakes, Spicy Remoulade **GF SF**

Pan Seared Atlantic Scallops, English Cucumber-Avocado Relish **DF GF SF**

Sautéed Shrimp, Roasted Tomato and Garlic Aioli **DF GF SF**

**\$45** Per Guest

## PAN FRIED MARYLAND CRAB CAKES WITH CRAB PICKER\* **GF SF**

\*Requires Uniformed Chef at \$175 Per Chef, for up to (1) HourCrab Picker Based on Availability

Our Signature Recipe Prepared from Local Crabs Picked at JM Clayton Company, "The Nation's Oldest Crab House" **GF SF**  
Old Bay Remoulade and Dijon Sherry Sauce

*MKT Price*

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## Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Uniform Chef Attendant Required for all Carving Stations at \$175 Per Chef, for up to (2) Hours.

### TENDERLOIN OF BEEF\*

Sea Salt & Garlic Crusted Beef Tenderloin **GF**

oyster habitat on earth. After centuries of overharvesting left the wild population depleted, it has bounced back in the past few years for a new revived industry.

**\$9** Per Oyster

**\$20** Per Guest\*\*

## CRUDITÉS

Rainbow Cauliflower, Baby Carrots, English Cucumber, Cherry Tomatoes, Celery, Baby Peppers, Asparagus Tips, Sugar Snap Peas **DF VGN GF**

Garlic Feta Dip, Ranch Dip **V GF**

Curried Lentil Hummus **DF VGN GF**

**\$21** Per Guest

### BEEF STRIPLOIN\*

1855 Beef Striploin, Roasted with Fresh Herbs and Garlic, Madeira

Dijon Cream **V GF**

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Scalloped Bleu Cheese Potatoes **V GF**

---

Watercress & Watermelon Radish Salad **DF VGN GF**

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*\$50 Per Guest*

RAR BEER CAN CHICKEN\*

Roasted Chicken using Local RAR Beer

---

Mac & Cheese **V**

---

Corn, Jicama, and Mushroom Salad with Lime Dressing **DF VGN GF**

---

*\$42 Per Guest*

PORK LOIN\*

Cuban Spiced Slow-Roasted Pork Loin **GF**

---

Green Rice and Fried Plantains **V**

---

Cornbread Muffins **V**

---

Black Bean and Sweet Onion, Oregano Vinaigrette **DF VGN GF**

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*\$42 Per Guest*

Wine Sauce **GF**

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Horseradish Whipped Yukon Potatoes **V GF**

---

Iceberg Wedge Salad, Tomatoes, Applewood Smoked Bacon, Goat Cheese Ranch Dressing

---

*\$48 Per Guest*

ROCKFISH\*

Chili-Garlic Glazed Rockfish **GF**

---

Five Spice Jasmine Rice **V GF**

---

Arugula and Fennel Salad, Mandarin Orange Segments, Citrus Vinaigrette **DF VGN GF**

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*\$45 Per Guest*

CAJUN TURKEY\*

Deep-Fried Free Range Turkey, Bourbon Gravy **GF**

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Dirty Rice **DF VGN**

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Spinach, Berries, Goat Cheese, Sunflower Seeds, and Aged Balsamic Vinaigrette **V**

---

*\$42 Per Guest*

\*Requires Uniformed Chef at \$175 Per Uniformed Chef. Spring Menus are valid for April 1st through June 30th. Prices are subject to 26% taxable service charge and current State Tax of 6%. Menu pricing may change based on availability and market conditions. Additional \$5.00 Charge per Guest for Groups Less Than 20 will apply to Per Guest Packages. Guarantees due 7 days prior to Event.

## Sweet Stations

Sweeten the Evening with our Dessert Stations. All Stations are served for up to (1) Hour.

SUNDAE BAR\*

\*Requires Uniformed Attendant at \$175 Per Attendant, for up to (1) Hour

Vanilla Ice Cream, Chocolate Ice Cream, Butter Pecan Ice Cream

S'MORES STATION

Outdoor Venue with Wood Burning Fireplace or Fire Pit Required, Rental Fees Apply

Marshmallows **V**

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**V CN**

Orange Sorbet **DF VGN GF**

Chocolate Sauce, Caramel Sauce **V GF CN**

Marshmallow Fluff, Whipped Cream, Crushed Oreos **V**

Chopped Walnuts **DF VGN GF CN**

Rainbow Sprinkles, Chocolate Chips **DF VGN GF**

Toffee Bites **V CN**

M&M's **V GF**

*\$22 Per Guest*

Salted Caramel Chocolate, Dark Chocolate, Milk Chocolate **V**

House Made Graham Crackers, Peanut Butter Cookies, Vanilla Sugar Cookies **V CN**

*\$19 Per Guest*

**DESSERT INDULGENCES V**

Pastry Chef's Selection of Miniature Desserts **V**

*\$25 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. Our Personal Preference Dinner will satisfy individual tastes and preferences. Available for events of up to (150) Guests.

**TO CREATE YOUR PERSONAL PREFERENCE MENU**

1. The planner selects the appetizer, salad, starch, and dessert in advance. 2. A custom printed menu featuring the planner's three entree selections and one vegetarian selection is provided for guests at each setting. 3. Specially trained servers take your guests order as they are seated. Available for events of (150) Guests or Less.

**INTERMEZZO DF VGN GF**

Fresh Lemon Sorbet

**PLANNER'S CHOICE APPETIZER**

Select (1) Starter

**PLANNER'S CHOICE SALAD**

Select (1) Salad

Local Jumbo Lump Crab Cake with Dijon Sherry Sauce, Avocado-Corn-Pepper Relish **GF SF**

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Spring Pea and Parmesan Risotto, Chives, Pea Shoots, Agrumato Drizzle **V GF**

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Mushroom Ravioli, Tomato Compote, Melting Leeks **V**

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Seared Sea Scallops, Asparagus-Beet-Citrus Salad, Vermouth Ginger Sauce **GF SF**

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### INDIVIDUAL GUESTS' CHOICE ENTREE

Select (3) Entrees Select (1) Vegetarian Entree All Entrees are served with Chef's Choice of Seasonal Garnishes Fresh Bread Presentation with Butter

Pan Seared Chicken Supreme, Smoky Tomato Jus **DF GF**

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Grilled Filet Mignon, Madeira Sauce **GF**

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Crisp Seared Filet of Rockfish, Old Bay Cream **GF**

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Honey-Chile Glazed Arctic Char, Tamarindo Sauce **DF GF**

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Honey-Chile Glazed Salmon, Tamarindo Sauce **DF GF**

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Grilled 1855 Angus Beef Striploin, Shallot Marmalade **DF GF**

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### PLANNER'S CHOICE STARCH

Truffle Rice **DF VGN GF**

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Mashed Potatoes **V GF**

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Gnocchi **DF V**

---

Cheesy Polenta **V**

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Little Gem Salad, Pomegranate Seeds, Goat Cheese, Grapes, Spiced Pepitas, Honey Vinaigrette **V GF**

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Iceberg Wedge with Candied Bacon, Local Blue Cheese, Cherry Tomato, Gorgonzola Dressing **GF**

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Endive and Bibb Lettuces, Marinated Artichoke Hearts, Roasted Spiced Cauliflower, Fried Wonton Strips, Shaved Parmesan, Lemon Tarragon Vinaigrette **V**

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Beet Salad, Baby Spinach and Micro Greens, Chickpeas, Pickled Onions, Pistachios, Black Pepper Dressing **V GF CN**

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### PLANNER'S CHOICE DESSERT

Select (1) Dessert

Lemon Meringue Tart **V CN**

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Chocolate Crème Brulee **V GF**

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Pear Tarte Tatin **V**

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New York Cheesecake with Strawberry Sauce **V**

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**\$165** Per Guest

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## Plated Dinner

Perfect for your refined sit-down evening event, our plated dinners feature Chef's seasonal specialties, including a starter, entrée, and dessert.

## STARTERS

Select (1) Starter

Seafood Bisque, Corn Beignet, Chorizo Oil **DF SF**

Butternut Squash Soup, Chile, Chive Crème Fraiche **V**

Steamed Asparagus, Quails Eggs, Mache, Sauce Gribiche **DF V**

Grilled Marinated Salmon Salad, Pea Shoots, Cucumber, Upland Cress, Watermelon Radish, Baby Mint, Soy Mustard Dressing **DF GF**

Smoked Duck, Mesclun Greens, Pine nuts, Miso Lime Dressing **CN**

Baby Arugula and Watercress Salad, Green Tomatoes, Manchego Cheese, Tomato Chutney **V GF**

Little Gem and Baby Kale, Fontina Cheese, Artichokes Barigoule, Tarragon Caper Dressing **V GF**

## ENTREES

Select (1) Entrée All Entrées are served with Chef's Choice of Seasonal Garnishes Select up to (3) Entrées, priced per person based on the highest priced entrée selected, with specific guarantee per entrée due by 11 AM, seven days prior to Event

Petite Grilled Filet Mignon, Bordelaise Sauce or Green Pepper Cognac **DF GF** | \$120 Per Guest

Roasted Joyce Farm Chicken Breast, Porcini Jus **DF GF** | \$98 Per Guest

Pan Seared Arctic Char, Sorrel Sauce **DF GF** | \$100 Per Guest

Grilled Ribeye Steak, Tomatillo-Chimichurri **DF GF** | \$110 Per Guest

Local Lump Crab Cakes, Lemongrass Cream **GF SF** | \$115 Per Guest

Braised Beef Short Rib, Bordelaise Sauce **DF GF** | \$105 Per Guest

Pistachio Crusted Smoked Lamb Chops, Mint Pesto **DF GF** | \$115 Per Guest

Chesapeake Rockfish, Romesco Sauce **DF GF** | \$105 Per Guest

Duo of Petite Filet Mignon and Maryland Crab Cake, Tarragon Mustard Sauce **DF GF SF** | \$125 Per Guest

## DESSERTS

Select (1) Dessert

Dark Chocolate Torte, Cardinal Sauce, Fresh Raspberries, Chantilly Cream **V GF**

Lemon Coconut Cake, Mango Sauce **V**

Tiramisu **V CN**

Gianduja Mousse with Coffee-Grand Marnier Crème Glace **V CN**

Apple Pie with Blackberry Rum Crème Anglaise **V CN**

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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. Buffet Dinners include Coffee and Tea Selection.

## LATIN

Black Bean Soup **DF VGN GF**

Served with Jalapeno Sour Cream and Salsa on the side

Crab, Mango, Fresh Lettuces, Avocado Dressing **DF SF**

Hearts of Palm, Mandarin Oranges, Pecans, Endive, Lime Dressing  
**DF VGN GF CN**

Roasted Pork Posole **GF**

Blackened Red Fish **GF**

Ropa Vieja **DF GF**

Spiced Shredded Beef, Pimento, Spanish Olives, Plum Golden Raisins, Savory Tomato Sauce

Baby Carrots and Coriander **DF VGN GF**

Red Beans and Rice **DF VGN GF**

Key Lime Tarts **V**

Tres Leches Cake **V**

**\$142** *Per Guest*

## CHOPTANK SPRING NIGHTFALL

Spicy Tomato Puree with Chickpeas **DF VGN**

Snap Pea, Asian Pear, Grapefruit, Burrata Cheese, Pine Nuts **V GF CN**

Potato Salad, Hardboiled Eggs, Blue Cheese **V GF**

Pan Fried Crab Cakes with Old Bay Tartar Sauce **GF SF**

Chargrilled Beef Tri-Tip, Salsa Verde **DF GF**

## OUTDOOR COOKOUT\*

Clam and Corn Chowder **GF SF**

Brussels Sprouts, Apples, Pomegranate, Roasted Pumpkin Seeds, Vinaigrette **DF VGN GF**

Arugula and Frisee Salad, Prosciutto, Goat Cheese, Bacon, Red Wine Vinaigrette **GF**

Pasta Salad, Smoked Gouda, Red Onions, Marinated Mushrooms, Lemon Caper Dressing **V**

Hot Off the Grill\*

\*Uniformed Chef Required at \$175 per Chef, for up to (2) Hours

Petite Angus Strip Loin **DF GF**

Grilled Blueberry BBQ Chicken **DF GF**

Fried Blue Catfish, Hushpuppies, Chipotle Peach Jam

Grilled Asparagus with Wilted Scallions, Rosemary Aioli **DF V GF**

Roasted Pesto New Potatoes **DF VGN GF**

Vanilla Bean Pound Cake with Mint Macerated Strawberries and Chantilly **V**

Blueberry Cobbler **V**

**\$142** *Per Guest*

## MEDITERRANEAN

Spiced Lentil and Rice Soup **DF VGN GF**

Cherry Tomato, Cucumber, Bell Pepper, Sumac Red Onion, Radishes, Mint and Parsley, Pomegranate, Fried Pita Chips **DF VGN**

Asparagus Salad, Pistachios, Dill, Mint Oil, Lemon Honey Dressing and Tzatziki **V GF CN**

Made with Local Honey



Roasted Chicken, Pineapple Relish **DF GF**

Collard and Gruyere Bread Pudding **V**

Sautéed Broccolini, Lemon, Parmesan **V GF**

Squash, Onions, and Stewed Tomatoes **DF VGN GF**

Chocolate Brownies **V**

Pecan Pie **V CN**

**\$142** *Per Guest*

Shrimp and Oyster Saganaki **DF GF SF**

Roasted Chicken Shawarma

Seven Spice Lamb, Lemon Potatoes **DF GF**

Saffron Pilaf **DF VGN GF**

Falafel, Tahini Sauce **DF VGN**

Braised Artichokes and Spring Vegetables, Preserved Lemon **DF VGN GF**

Vanilla Orange Rice Pudding **V**

Baklava **V CN**

**\$142** *Per Guest*

## J.M. CLAYTON'S CRAB FEAST

Family Style Service

Hearts of Romaine, Shaved Parmesan, Herb Pepper Croutons,  
Caesar Dressing

Cabbage and Apple Slaw **V GF**

Smoked Seafood and Cucumber Salad **DF GF**

Steamed Blue Crabs with Melted Butter, Malt Vinegar and Old Bay  
Seasoning **GF SF**

Grilled New York Steaks, Garlic-Herb Butter **GF**

Maryland Country Fried Chicken

Steak Potatoes **DF VGN GF**

Freshly Baked Cornbread Muffins **V**

S'mores Kits

Fruit Salad **DF VGN GF**

**\$170** *Per Guest*

## DINNER ENHANCEMENT **SF**

Steamed Choptank Blue Crabs Old Bay Seasoning, Malt Vinegar  
and Drawn Butter

*MKT Price*

## CRAB PICKER ENHANCEMENT **SF**

Crab Picker can be added to J.M. Clayton's Crab Feast or to a Dinner enhanced with Steamed Choptank Blue Crabs Based on

## Availability

### *MKT Price*

Spring Menus are valid for April 1st through June 30th. Prices are subject to 26% taxable service charge and current State Tax of 6%. Menu pricing may change based on availability and market conditions. Additional \$5.00 Charge per Guest for Groups Less Than 20 on all Buffets. Guarantees due 7 days prior to Event.

## Alternative Options

These Vegetarian & Vegan Options are provided as an alternative for Dinner. For Plated Dinner, choose (1) Entrée and (1) Dessert, to be served Plated. For Buffet Dinner, choose (1) Entrée and (1) Dessert for Buffet Substitution of (1) Entrée and (1) Dessert, to be served on the Buffet.

### VEGAN AND VEGETARIAN ENTRÉE OPTIONS

Creamy Polenta and Vegetable Ragout **DF VGN GF**  
Fire Roasted Vegetables, Wild Mushroom Ragout, Roasted Red Pepper Coulis

Spring Vegetable Cassoulet **DF VGN GF**  
White Bean Stew, Roasted Tomatoes, Le Puy Lentils, Marinated Artichokes, Lacinato Kale, Baby Carrots

Tofu Rice Bowl **DF VGN**  
Scallion, Cabbage, Carrots, Snow Peas, Asparagus Tips, Shiitake Mushrooms

Cajun Vegetable Etouffee **DF VGN GF**  
Basmati Rice, Black Eyed Peas, Bell Pepper, Celery, Baby Carrots, Fire Roasted Tomatoes, Okra

Vegetable Lasagna **V**  
Cremini Mushroom, Zucchini, Red Peppers, Ricotta, Mozzarella, Parmesan Cheese, Pomodoro Sauce, Basil Oil

Roasted Turmeric Spiced Cauliflower Steak **DF VGN GF**  
Truffle Rice, Spring Peas, Sugar Snap Peas, Tahini Sauce, Mint Pesto

Chili Con "Carne" **DF VGN GF**  
Vegan Ground Meat, Kidney Beans, Chayote Squash, Chili Peppers, Tomatoes, Tortilla Chips Vegan Sour Cream and Vegan Cheese

Green Pea and Asparagus Curry **DF VGN GF**  
Basmati Rice, New Potatoes, Green peas, Oven Roasted Tomatoes, Coconut Green Curry Sauce

### VEGAN DESSERT OPTIONS

Blueberry-Cardamom Cobbler, Lemon Sorbet **DF VGN**

Chocolate Torte, Brandied Cherries **DF VGN**

Yuzu Marinated Fruit Salad, Mango Sorbet **DF VGN GF**

Zinfandel Poached Pears, Cinnamon Wine Syrup **DF VGN GF**

Almond Milk Panna Cotta, Berry Compote **DF VGN GF CN**

Soy Milk Panna Cotta, Berry Compote **DF VGN GF**

Banana Chocolate Chip Bread Pudding **DF VGN**

Strawberry-Plum Tart, Coconut "Cream" **DF VGN**

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## Signature Wine Series

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

### SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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

Canvas Pinot Grigio, Veneto, Italy | \$48 Per Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

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

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

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

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Canvas Brut, Blanc de Blancs, Italy | \$51 Per Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

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Prices are subject to 26% taxable service charge and current State Beverage Tax of 9%. Menu pricing may change based on availability and market conditions. Guarantees due 7 days prior to Event.

### SEASONAL WINE FEATURE

The most profound contributing factor to the outstanding quality of Angeline Vineyards California Wines, and the integrity of the varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, Angeline Vineyards has the opportunity to source from the best regions throughout the state.

Finca El Origin Reserve Unoaked Chardonnay, Argentina | \$52 Per Bottle

Expressive and fresh wine. Aromas of green apple, lemon peel, and light minerals. Crisp with lemony acidity and pears, balancing with a creamy palate finish. Pairs effortlessly with seafood, fresh pasta, and potato chips.

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Santa Carolina, Carolina Reserva Cabernet Sauvignon, Chile | \$52 Per Bottle

Mid-palate and approachable wine. Aromas of red fruits and black pepper. Juicy with cherry and blackberries, 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 | \$43 Per Bottle

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## ROSE

La Vieille Ferme Rose, France | \$37 Per Bottle

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## WHITES

Chateau Ste. Michelle Riesling, Washington | \$43 Per Bottle

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Whitehaven Sauvignon Blanc, New Zealand | \$67 Per Bottle

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Kendall Jackson Chardonnay, California | \$60 Per Bottle

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Mer Soleil Reserve Chardonnay, California | \$67 Per Bottle

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## REDS

Rodney Strong Sonoma Cabernet Sauvignon, California | \$70 Per Bottle

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Daou Cabernet Sauvignon, California | \$90 Per Bottle

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Elouan Pinot Noir, Oregon | \$60 Per Bottle

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Catena Vista Flores Malbec, Argentina | \$52 Per Bottle

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Joel Gott Palisades Red Blend, California | \$50 Per Bottle

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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!

### 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.

#### Groove City Fizz

This drink pays homage to Cambridge, MD's most lasting nickname. Bacardi Superior Rum with Pickett's American Craft Hot n' Spicy Ginger Beer and raspberry puree is sure to get your groove on!

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**\$14** Per Drink

### TITO'S HANDMADE VODKA

### 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

#### Strawberry Limeade

Don Julio Blanco Tequila muddled with strawberries and lime creates the perfect summer cocktail

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**\$14** Per Drink

### LYON DISTILLING COMPANY

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.

#### Choptank River Sunset

A Hyatt Chesapeake Signature Experience. Watch the sunset with a Tito's Handmade Vodka shaken with raspberries, Orange Pellegrino and Grand Marnier

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**\$14** *Per Drink*

Lyon Distilling Company is a micro distillery located in Saint Michaels, Maryland, steps from the Chesapeake Bay. Hand-crafted from start to finish, Lyon spirits begin as intentionally-sourced raw ingredients, and are hand-crafted – mashed, fermented, and double-distilled in small pot stills – every step of the way, resulting in a superior and unique final product.

#### Dark and Stormy

Lyon's Signature Rock and Rum - an 88 Proof Dark Rum and Pickett's American Craft Hot n' Spicy Ginger Beer with a splash of St. Germaine

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**\$14** *Per Drink*

### ALCOHOL FREE COCKTAILS

#### Strawberry Daisy

Fresh Strawberries, Fever-Tree Sicilian Lemonade, Club Soda

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#### Mint Montage

Pineapple Juice, Fever-Tree Ginger Beer, Mint, Fresh Lime Juice

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#### Basil Watermelon Fizz

Fresh Basil, Watermelon Juice, Lemonade, Starry

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#### Namaste on the Bay

Mango Puree, Turmeric Powder, Cayenne Pepper, Fever-Tree Yuzu Lime Soda, Lime

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#### Cucumber Cooler

Seedlip Garden 108, Lime Juice, Club Soda, Mint, Cucumber

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**\$12** *Per Drink*

Prices are subject to 26% taxable service charge and current State Beverage Tax of 9%. Menu pricing may change based on availability and market conditions. Guarantees due 7 days prior to Event.

## 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 PERSON

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

#### SIGNATURE BAR

Two Hours | \$43 Per Guest

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Each Additional Hour | \$11 Per Guest

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## PREMIUM BAR

Two Hours | \$46 Per Guest

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Each Additional Hour | \$11 Per Guest

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## BRANDS

### Signature Liquors

Vodka: Conciere Silver Tequila: Conciere Silver Rum: Conciere Gin:  
Conciere Scotch: Conciere Bourbon: Conciere Whiskey: Conciere

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### Premium Liquors

Vodka: Tito's Tequila: Patron Silver Rum: Bacardi Superior Gin:  
Beefeater Bourbon: Jim Beam White Label Scotch: Chivas  
Regal Irish Whiskey: Teeling Small Batch Irish

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### Super-Premium Liquors

Vodka: Ketel One Tequila: Don Julio Silver Rum: Diplomatico  
Reserva Exclusiva Gin: Hendrick's Scotch: Johnnie Walker  
Black Bourbon: Maker's Mark American Whiskey: Jack  
Daniel's Mezcal: Del Maguey Vida Canadian Whiskey: Crown  
Royal Irish Whiskey: Jameson

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### Domestic Beer

Michelob Ultra Miller Lite

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### Premium and Imported Beer

RAR Off The Rook - Cambridge, MD RAR Groove City - Cambridge,  
MD Dog Fish 60 Minute IPA - Milton, DE Corona

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### Signature Wine

Canvas Brut, Blanc de Blancs Canvas Pinot Grigio Canvas  
Chardonnay Canvas Pinot Noir Canvas Cabernet Sauvignon

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### NA Beer

Athletic Brewing Company

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### Premium Wine - Seasonal Wine Feature

Finca El Origin Reserve Unoaked Chardonnay, Argentina Santa  
Carolina, Carolina Reserva Cabernet Sauvignon, Chile

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### Super Premium Wines

Sparkling: Mionetto Avantgarde Prosecco Rose: La Vielle  
Ferme Chardonnay: Kendall Jackson Chardonnay: Mer Soleil  
'Reserve' Sauvignon Blanc: Whitehaven Riesling: Chateau Ste.  
Michelle Cabernet Sauvignon: Rodney Strong Sonoma Cabernet  
Sauvignon: Daou Pinot Noir: Elouan Malbec: Catena Vista  
Flores Red Blend: Joel Gott Palisades

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## SUPER-PREMIUM BAR

Two Hours | \$51 Per Guest

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Each Additional Hour | \$12 Per Guest

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## HOST SPONSORED OR CASH BAR PER DRINK

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

Signature Cocktails | \$10

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Premium Cocktails | \$12

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Super-Premium Cocktails | \$14

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Hand Crafted Cocktails | \$14

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Alcohol Free Cocktails | \$12

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Domestic Beer | \$8

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Premium and Imported Beer | \$9

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Athletic Brewing Co. | \$9

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High Noon | \$10

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White Claw Hard Seltzer | \$9

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Featured Seasonal Wines | \$12

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Signature Wine | \$10

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Super Premium Wines | \$12

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Proud Source Water | \$7

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Fever Tree | \$7

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Red Bull | \$7

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Soft Drinks | \$7

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## LABOR CHARGES

Bartender | \$100 Per Bartender, Per Hour  
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## LOCAL CRAFT BREW STATION\*

RAR Brewing is a microbrewery located in the heart of downtown Cambridge. Their diverse variety of local brews will satisfy every taste, making it the perfect addition to any event. Includes: Off the Rook, Nanticoke Nectar and Groove City \*Minimum of (50) Guests\* Brew Master Fee - \$150 for up to (2) Hours; (1) Additional Hour at \$100 Brew Master based on Availability

**\$25** *Per Guest, Up to (2) Hours*

**\$10** *Per Guest, (1) Additional Hour*

Prices are subject to 26% taxable service charge and current State Beverage Tax of 9%. Menu pricing may change based on availability and market conditions. Guarantees due 7 days prior to Event.



**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian