



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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$48 per guest.

MONDAY & THURSDAY - DORCHESTER COUNTY BREAKFAST BUFFET

Selection of Chilled Juices

Locally and Seasonally Inspired Sliced Fruit (VEGAN, GF, V)

Coconut Yogurt (VEGAN, GF, V)

Fresh Bakery Selection (V)

Bagel Chips, Smashed Avocado, Shaved Red Onion, Radish,
Lime, Pico de Gallo, Black and White Sesame Seeds (V)

Cage Free Scrambled Eggs (GF, V, DF)

Pecan Smoked Bacon (GF)

Chicken Sausage (GF)

Red Bliss Potatoes with Caramelized Onion and Old Bay (GF,
VEGAN, V)

Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection

\$44 Per Guest

ANY DAY - CHESAPEAKE PLANT BASED BREAKFAST BUFFET

Selection of Chilled Juices

TUESDAY & SATURDAY - TALBOT COUNTY BREAKFAST BUFFET

Selection of Chilled Juices

Locally and Seasonally Inspired Sliced Fruit (VEGAN, GF, V)

Bakery Selection and Specialties (V)

Pecan Pancakes (V)

Maple Syrup, Whipped Sweet Cream (V)

Cage Free Scrambled Eggs (GF, V, DF)

Naturally Cured Crispy Bacon (GF)

Breakfast Sausage (GF)

Breakfast Yukon Potato and Local Vegetable Hash (GF, VEGAN,
V)

Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection

\$44 Per Guest

WEDNESDAY & SUNDAY - WICOMICO COUNTY BREAKFAST BUFFET

Selection of Chilled Juices

Locally and Seasonally Inspired Sliced Fruit (VEGAN, GF, V)

Chia Seed Pudding with Fresh Berries (VEGAN, GF, V)

Fresh Bakery Selection (V)

Bagel Chips, Smashed Avocado, Shaved Red Onion, Radish, Lime, Pico de Gallo, Black and White Sesame Seeds (V)

Tofu Hash Vegan “Scramble” (VEGAN, GF, V)
Diced Tofu Sautéed in Olive Oil, Fresh Herbs, Diced Potatoes, Leeks, Asparagus, and Mushrooms

Vegan Breakfast Sausage (VEGAN, GF, V)

Red Bliss Potatoes with Caramelized Onion and Old Bay (GF, VEGAN, V)

Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection

\$44 Per Guest

Locally and Seasonally Inspired Sliced Fruit (VEGAN, GF, V)

Coconut Yogurt (VEGAN, GF, V)

Fresh Bakery Selection (V)

Challah French Toast (V)
Maple Syrup, Berry Compote

Egg White Frittata, Roasted Tomatoes, Wilted Spinach, Gruyere Cheese (V, GF)

Turkey Sausage (GF)

Crispy Hash Brown Potatoes, Chives, Old Bay (GF, VEGAN, V)

Traditional Irish Steel Cut Oats (VEGAN, GF, V)
Dried Fruit, Local Honey, Cinnamon (GF, V)

Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection

\$44 Per Guest

FRIDAY - CHOPTANK BREAKFAST BUFFET

Selection of Chilled Juices

Strawberry and Banana Smoothie Shots (VEGAN, GF, V)

Locally and Seasonally Inspired Sliced Fruit (VEGAN, GF, V)

Toasted Bagel Station (V)
Plain, Berry and Vegetable Cream Cheese (V)

Fresh Bakery Selection (V)

Overnight Oats, Espresso, Brown Sugar, Blueberries, Strawberry Compote (VEGAN, GF, V)

Chicken Sausage Migas, Eggs, Tomatoes, Onions, Cilantro, Tortillas Strips

Naturally Cured Bacon (GF)

O'Brien Style Potato Medley, Fresh Herbs (GF, VEGAN, V)

Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection

\$44 Per Guest

Spring/Summer Menus are valid for April 1st through September 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.

BREAKFAST ENHANCEMENTS

Additional specialty items 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 ENHANCEMENTS

French Toast (V) | \$8 Per Guest

SPECIALTY COCKTAIL ENHANCEMENTS

Served with Seasonal Compote and Pure Maple Syrup

Buttermilk Pancakes (V) | \$8 Per Guest
Served with Seasonal Compote and Pure Maple Syrup

Belgian Waffles (V) | \$8 Per Guest
Served with Seasonal Compote and Pure Maple Syrup

Steel Cut Oatmeal (VEGAN, GF, V) | \$9 Per Guest
Oatmeal Customized with Brown Sugar, Dried Fruits, Fresh Blueberries, Toasted Walnuts, Local Honey (GF, V)

Vegan Pancakes (VEGAN, V) | \$8 Per Guest
Served with Seasonal Compote and Pure Maple Syrup (VEGAN)

Eastern Shore Bloody Mary Bar** | \$14 Per Drink

Traditional Mimosa** | \$12 Per Drink

SAVORY ENHANCEMENTS

Bagel Sandwich | \$12 Per Guest
Fried Egg, Brown Sugar Maple Bacon & Cheddar Cheese on Toasted Bagel

English Muffin Sandwich | \$12 Per Guest
Egg White, Smoked Gouda, Chicken Sausage on English Muffin

Tofu Hash Vegan “Scramble” (GF, VEGAN) | \$12 Per Guest
Diced Tofu Sautéed in Olive Oil, Fresh Herbs, Diced Potatoes, Leeks, Asparagus, and Mushrooms

Caprese Scramble (GF, V) | \$12 Per Guest
Fresh Heirloom Tomatoes, Local Basil, Cage Free Scrambled Eggs, Fresh Mozzarella Cheese

Quinoa Bowl (GF, V) | \$9 Per Guest
Hard-Boiled Egg, Spinach, Avocado, Cherry Tomatoes

Sausage Gravy | \$14 Per Guest
Buttermilk Biscuits, Grits, Cage Free Scrambled Eggs

Smoked Salmon Display | \$18 Per Guest
Halved Cherry Tomatoes, Shaved Red Onion, Whipped Cream Cheese, Boursin, Capers, Fresh Lemon, Assorted Bagels

Omelet Station* (GF, V Options Available) | \$17 Per Guest
Cage Free Eggs & Omelets Prepared by Your Personal Chef with a Selection of Local and Seasonal Ingredients

Hard Boiled Eggs (GF) | \$8 Per Guest

*Requires Uniformed Chef at \$150.00 Per Chef**Requires Bartender at \$100.00 Per Bartender, Per Hour Spring/Summer Menus are valid for April 1st through September 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.

CHESAPEAKE SIGNATURE CONTINENTAL

Selection of Chilled Juices

Sliced Pineapple, Strawberries and Blueberries (GF, VEGAN, V)

Seasonal Selection of Whole Fruit (GF, VEGAN, V)

CHESAPEAKE FRESH & FIT CONTINENTAL

Selection of Chilled Juices

Sliced Honeydew, Cantaloupe, and Watermelon (GF, VEGAN, V)

Seasonal Selection of Whole Fruit (GF, VEGAN, V)

Assorted Cereals with Low Fat and Skim Milk (V)
.....
Fresh Bakery Selection (V)
.....
Sliced White Bread, Plain Bagels (V)
Cream Cheese, Butter, Jams and Jellies (V)
.....
Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection
.....

\$38 Per Guest

Create your own Parfait (V)
Greek Yogurt, Vanilla Granola, Fresh Berry Compote, Dried
Fruits, Golden Raisins and Pecans (V)
.....
Vanilla-Almond Chia and Fresh Berry Shots (GF, VEGAN, V)
.....
Signature Mixed Berry Fruit Croustade (V)
.....
Gluten Free Flax Blueberry Muffins (GF, V)
.....
Coffee, Decaffeinated Coffee & Royal Cup Roar Teas Selection
.....

\$40 Per Guest

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BREAK PACKAGES

Break packages served for up to 1 hour, unless otherwise noted.

BEVERAGE BREAK PACKAGES

Half Day Beverage Package | \$20 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 SelectionAssorted Sodas, Red Bull, Sugar Free Red Bull, Still and Sparkling Water
.....

Full Day Beverage Package | \$40 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 SelectionAssorted Sodas, Red Bull, Sugar Free Red Bull, Still and Sparkling Water
.....

Wellness Juice Shots (GF, VEGAN, V) | \$14 Per Guest
Turmeric, Watermelon, Pineapple Juice ShotCoconut Water, Lemon, Carrot, Apple, Beetroot Juice Shot
.....

DELMARVA CHEESE BREAK

Assortment of Local Handcrafted Cheeses from the DELMARVA

COFFEE AND DOUGHNUTS BREAK (V)

Coffee and Hot Chocolate Bar
Assorted Toppings
.....

Glazed Old Fashion Doughnuts (V)
.....

Caramel Beignets (V)
.....

Assorted Doughnut Holes (V)
.....

\$23 Per Guest

S'MORES BREAK

The Nutty Buddy

Area (V, GF)

Assorted Stone Ground Crackers and “Everything Style” Wafers (V)

Carr’s Crackers and Sliced Baguette (V)

\$21 Per Guest

TRAIL MIX BREAK (V)

Create Your Own Trail Mix
Almonds, Pecans, PistachiosDried Cranberries, Dried Cherries,
Dried ApricotsYogurt Covered Raisins, Chocolate Chips,
M&MsMini Pretzels

\$21 Per Guest

CHIPS AND DIPS BREAK

Lavosh, Tortilla Chips, Pita Chips (V)
Roasted Red Pepper Hummus, Warm Spinach and Artichoke Dip, Pimento Cheese Dip (V)

Pretzel Bread (V)
Local Crab Dip

\$32 Per guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Today's Fresh Bakeries | \$60 Per Dozen
Freshly Baked Croissants (V)Vegan and Gluten Free Muffins
(GF, VEGAN)Regular Muffins (V)Vegan Scones (VEGAN)

Variety of Fresh Bagels (V) | \$60 Per Dozen
Plain, Berry and Veggie Cream Cheeses (V)

Warm Bavarian Pretzels (V) | \$62 Per Dozen
Whole Grain Mustard and Beer Cheese Sauce

Jumbo Home-Style Cookies (V) | \$61 Per Dozen
Chocolate Chunk, Peanut Butter, OatmealGarnished with
Biscotti and Coconut Macaroons

Nutella, Peanut Butter Cup (V)

The Local
Chocolate Chunk, Graham Cracker, Marshmallow, Candied
Bacon

The Grasshopper
Peppermint Patty (V)

\$20 Per Guest

FRUIT AND VEGGIES BREAK (V, GF)

Sliced Watermelon (VEGAN, GF, V)

Chef's Selection of Fresh Fruits (GF, VEGAN, V)

Crudite Platter (VEGAN, GF, V)
Avocado Ranch (V, GF)

\$25 Per Guest

SNACKS

Greek Yogurt Parfait (V) | \$8.50 Per Guest
Greek Style YogurtOrganic GranolaRoasted Fruit Compote

Assorted Dannon Yogurts (V) | \$5.25 Each

Whole Fresh Fruit (GF, VEGAN, V) | \$5 Each

House Made Granola Bars (V) | \$46 Per Dozen

Assorted Energy Bars (V) | \$8 Each

Individual Bags of Snacks (V) | \$4 Each
PopcornChipsPretzels

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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 | \$95 Per Gallon

Freshly Brewed Coffee | \$95 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

Aquafina | \$7 Each

Evian | \$8 Each

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LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$68 per guest.

MONDAY - A TASTE OF SPRING

Sweet Corn Chowder (V)

Field Greens with Shaved Radish, Strawberries, Carrots,
Roasted Almond and Honey Vinaigrette (GF, V)

TUESDAY & SATURDAY - MEDITERRANEAN

Vegetable Tuscan Soup with Summer Vegetables and Basil
(GF, VEGAN, V)

Baby Arugula, Charred Corn, Shaved Shallot, Burrata and

Heirloom Cherry Tomatoes with Bocconcini Mozzarella and Basil-Mint Vinaigrette (GF, V)

Garlic Marinated Beef Short Ribs with Portobello and Red Onion Salad (GF)

Grilled Lemon Chicken with Fresh Tomato Basil Salad (GF, DF)

Grilled Asparagus with Gremolata (GF, VEGAN, V)

Penne Pasta, Patty Pan, Artichoke, Basil, Spinach, & Cherry Tomato (VG)

Mini Lemon Blueberry Cheesecake (V, NF)

Assorted Mini Verrine (V)

\$64 Per Guest

WEDNESDAY & SUNDAY - PICNIC

Arugula, Watermelon, Feta, and Cilantro Lime Vinaigrette (GF, V)

Maryland Cucumber and Tomato Salad (GF, VEGAN, V)

Local Farm Mixed Green, Carrot Curl, Beet Curl, Fresh Berry, Avocado Ranch (GF, V)

Pulled Pork, Pickled Red Onions (GF)

Buttermilk Fried Chicken Thighs, Honey Mustard Dipping Sauce

Sweet Tangy BBQ and Blueberry Chipotle BBQ, Onion and Pickles

Corn Muffin, Potato Roll (V)

Brown Sugar Baked Beans (GF, V)

Local Corn on the Cob (GF, VEGAN, V)

Baked Lemon Blueberry Tarts (V, NF)

Black Forest Cheesecake (V, NF)

\$64 Per Guest

FRIDAY - SOUTHWEST

Tortilla Soup (GF, VEGAN, V)

Chopped Salad with Cilantro Lime Vinaigrette and Chipotle Ranch, Avocado, Cherry Tomato, Charred Corn (GF, VEGAN, V)

Elotes Salad (GF, V)

Chipotle-Lime Grilled Chicken Breast (GF)

Grilled Marinated Skirt Steak (GF)

Lemon Vinaigrette (GF, V)

Greek Orzo Pasta Salad (DF, VEGAN, V)

Pan Seared Salmon with Kalamata Olives, Grape Tomatoes and Oregano (GF, DF)

Grilled Lemon Chicken with Fresh Tomato Mint Salad (GF, DF)

Roasted Vegetables (GF, VEGAN, V)

Papas Bravos with Smoked Paprika Aioli (V)

White Chocolate Peach Mousse with Fruit Salsa (GF, V)

Lemon Raspberry Torte (V)

\$64 Per Guest

THURSDAY - EASTERN SHORE

Maryland Crab Soup

Young Kale, Old Bay Shrimp, Cherry Tomatoes, Grilled Corn and Citrus Vinaigrette (GF)

Fried Green Tomato, Sriracha Yogurt Dipping Sauce (V)

Beef Short Ribs, Rosemary Au Jus (GF)

Pan Seared Rockfish, Lemon Herb Butter (GF)

Fried Smashed Baby Yukon Gold Potatoes and Crispy Herbs (VEGAN, V)

Honey Roasted Baby Carrots (GF, V)

Shortcake with Roasted Fruits and Chantilly Cream (V)

Hazelnut Toffee Strip (V)

\$64 Per Guest

ANY DAY - DELI

Seasonal Soup (GF, VEGAN, V)

Build Your Own Chopped Salad
Iceberg and Romaine Lettuce Blend, Cheddar Cheese, Grape Tomato, Roasted Chickpeas, Chopped Egg, Croutons, Shaved Radishes, Candied Walnuts, Buttermilk Dressing and White Balsamic Vinaigrette (V)

Creole Potato Salad with Pickles and Scallions, Dijon Mustard Vinaigrette (GF, V)

Warm Flour Tortillas (V), Warm Corn Tortillas (GF, V)

Guacamole, Chipotle Salsa, Shredded Lettuce, Lime Wedges (GF, VEGAN, V)

Sour Cream, Queso Fresco, Shredded Cheddar Cheese, (GF, V)

Roasted Baby Peppers and Chayote (GF, VEGAN, V)

Refried Beans with Cotija (V, GF)

Equator Torte (V)

Churros with Salted Caramel Dipping Sauce (V)

\$64 Per Guest

Build Your Own Sandwiches
Roast Beef (GF)Turkey (GF)Honey Ham (GF)Grilled Vegetable (VEGAN, GF, V)

Enhancements (V)
Bibb Lettuce, Sliced Tomatoes, Shaved Red Onion, Pickle ChipsSliced Cheddar, Swiss CheeseChipotle Mustard Spread, MayonnaiseSourdough, Croissants, Brioche Buns

Old Bay Potato Chips (V)

Assorted Whole Fruit (GF, VEGAN, V)

Summer Berry Cobbler (V)

Assorted Cookies (V)

\$68 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 SELECTIONS

Select up to (2) Salads

Fruit Salad with Lime and Mint (GF, VEGAN, V)

Field Green Salad with Cucumbers, Grape Tomatoes and Sweet Peppers, Buttermilk Dressing (GF, V)

Red Potato and Green Bean Salad, Dill Dressing (GF, V)

Farfalle Pasta Salad with Sweet Peppers and Pesto (V)

SIDE SELECTIONS

Select up to (2) Sides

Whole Fruit (GF, VEGAN, V)

Kettle Chips (V)

Granola Bar (V)

SWEET SELECTION

Select (1) Sweet

Assorted Jumbo Cookies (V)

Brownies (V)

Assorted Candy Bars (V)

SELECTION OF SANDWICHES

Select up to (3) Sandwiches

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

Turkey and Provolone Wrap with Butter Lettuce, Tomato and Avocado Mayo

Honey Ham, White Cheddar, Lettuce, Tomato and Beer Mustard Aioli on a Brioche Bun

Roast Beef, Muenster Cheese, Arugula and Brown Mustard on a Baguette

Beefsteak Tomato, Spinach, Burrata and Pesto Mayo on Focaccia (V)

Chicken Salad, Tomato, and Bibb Lettuce on a Croissant

\$48 Per Guest

All items served individually packaged or wrapped; Convenient carrying bags with utensils and appropriate condiments are provided. Spring/Summer Menus are valid for April 1st through September 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 meeting, our plated lunches feature Chef's seasonal specialties including a starter, entrée, and dessert.

STARTERS

Select (1) Starter

Grilled Corn and Blue Crab Bisque

Roasted Tomato Soup (GF, V)

Baby Arugula, Grilled Peach, Shaved Parmesan, Pickled Red Onions and Balsamic Vinaigrette (GF, V)

Caesar Salad with Shaved Parmesan, Herb Butter Croutons and Classic Caesar Dressing (V)

Little Gem Lettuce, Candied Pecans, Blueberries, Watermelon Radish and Champagne Vinaigrette (GF, V)

Mixed Spring Greens, Cucumber, Teardrop Tomatoes, Carrot Curls and Avocado Dressing (GF, V)

DESSERTS

Select (1) Dessert

Vanilla Bean Creme Brulee (GF, V, NF)

Raspberry Mousse (GF, V, NF)

Dark Chocolate Orange Flourless Cake (GF, V, NF)

ENTREES

Select (1) Entrée All Entrees are served with Chef's Choice of Seasonal Garnishes

Pan Seared Chicken Breast, Mushroom Cream (GF) | \$58 Per Guest

Old Bay Rubbed Chicken Breast Chicken Jus (GF) | \$58 Per Guest

ASC Certified Salmon, Whole Grain Mustard Beurre Blanc (GF) | \$60 Per Guest

Lump Crab Cakes, Old Bay Remoulade (GF) | \$63 Per Guest

Grilled Churrasco, Chimichurri (GF) | \$62 Per Guest

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ALTERNATIVE OPTIONS

These Vegetarian & Vegan Options are provided as an alternative Entrée for Lunch.

DAILY VEGETARIAN LUNCH ENTRÉE OPTIONS

VEGAN ENTRÉE OPTIONS

SUNDAY	Polenta MedallionFire Roasted Vegetable, Roasted Red Pepper Coulis
MONDAY	Vegan CassouletWild Mushroom Stew, Oven-Cured Tomato, Grilled Tofu, Sweet Onion, Onion, Cannellini Bean
TUESDAY	Grilled Zucchini, Yellow Squash, Red Pepper, Red Onion, Tomato, Portobello Mushroom and Sautéed SpinachFresh Mozzarella, Roasted Red Pepper Sauce
WEDNESDAY	Wild Mushroom RavioliGrilled Herb Marinated Portobello Mushroom and Thyme Tea
THURSDAY	Tofu Rice BowlScallion, Cabbage, Carrots, Snow Peas, Farm Fresh Egg, Tamari Stir Fry Sauce
FRIDAY	Quinoa BowlEdamame, Kale, Green Garbanzo Beans
SATURDAY	Chunky Lentil StewCrushed Tomatoes, Artichoke Hearts, Asparagus Tips, Parmesan Crostini

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VALUE PACKAGES

These Packages are designed to help you provide options throughout your day. Select from our Half Day and Full Day Meal Packages below to easily budget for your event needs. 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 JuicesSeasonal Sliced FruitFresh Bakery
 Selection and Local SpecialtiesYogurt ParfaitsFreshly Brewed
 Regular, Decaffeinated Coffee and Royal Cup Roar Teas

Quinoa Bowl	Edamame, Kale, Green Garbanzo Beans
Vegan Cassoulet	Wild Mushroom Stew, Oven-Cured Tomato, Grilled Tofu, Sweet Onion, Onion, Cannellini Bean
Tofu Rice Bowl	Scallion, Cabbage, Carrots, Snow Peas, Tamari Stir Fry Sauce

FULL DAY VALUE PACKAGE WITH DINNER

Signature Continental Breakfast
 Selection of Chilled JuicesSeasonal Sliced FruitFresh Bakery
 Selection and Local SpecialtiesSteel Cut Oatmeal with Assorted
 ToppingsFreshly Brewed Regular, Decaffeinated Coffee and

Selection

Morning Beverage Refresh
Coffee and Soft Drinks

Grab 'n Go Constructed Box Lunch
Assorted SandwichesPotato SaladAssorted Miss Vickie's Potato
ChipsWhole Seasonal FruitFreshly Baked Giant Chocolate Chip
CookieBottled Water

\$72 Per Guest

Royal Cup Roar Teas Selection

Morning Beverage Refresh
Coffee and Soft Drinks

Buffet Lunch
Based on Lunch Buffet of the Day

Afternoon Break & Beverage Refresh
Yogurt Covered RaisinsNougatine TwigsPetite White Chocolate
Cranberry CookiesRaspberry Swirl Cheesecake LollipopsCoffee
and Soft Drinks

Plated Dinner
Mixed Greens, Cherry Tomato, Curly Carrots and Vinaigrette
DressingHerb Roasted Chicken, Mini Crab Cake and Chef's
Choice of Seasonal Vegetables & GarnishesSeasonal
Cheesecake

\$170 Per Guest

FULL DAY VALUE PACKAGE

Signature Continental Breakfast
Selection of Chilled JuicesSeasonal Sliced FruitFresh Bakery Selection and Local SpecialtiesSteel Cut Oatmeal with Assorted
ToppingsFreshly Brewed Regular, Decaffeinated Coffee and Royal Cup Roar Teas Selection

Morning Beverage Refresh
Coffee and Soft Drinks

Buffet Lunch
Based on Lunch Buffet of the Day

Afternoon Break & Beverage Refresh
Yogurt Covered RaisinsNougatine TwigsPetite White Chocolate Cranberry CookiesRaspberry Swirl Cheesecake LollipopsCoffee
and Soft Drinks

\$100 Per Guest

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may change based on availability and market conditions.Additional \$5.00 Charge per Guest for Groups Less Than 20 on all Packages.Guarantees due 7 days prior
to Event.



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

Chopped Tomato, Kalamata Olive, Feta Cheese Bruschetta (V)

Brie Cheese, Fig Jam on Crostini (V)

Prosciutto Wrapped Asparagus (GF)

Old Bay Dusted Crab Salad in Endive (GF)

Avocado Shrimp Ceviche (GF)

Shaved Beef Sirloin, Horseradish-Chive Cream Cheese on Pretzel Bread

Smoked Salmon Canape

Antipasto Skewer, Balsamic Glaze (GF, V)

Spicy Seared Tuna on English Cucumber, Wasabi Cream (GF)

Caprese Crostini (V)

\$7 Per Piece

WARM SELECTIONS

Vegetable Samosa, Mango Chutney (V)

Chili-Lime Chicken Skewers, Avocado Cream (GF)

Tomato, Basil, Mascarpone Arancini, Basil Pesto Dip (V)

Jalapeno Poppers with Cheddar Cheese (V)

Vegetable Spring Roll, Sweet Thai Chili (V)

Buffalo Chicken Spring Roll

Choptank Crab Cake, Smoked Paprika Tartar Sauce (GF)

Applewood Smoked Bacon Wrapped Scallop (GF)

Chipotle Rubbed Beef Brochette, Chimichurri (GF, DF)

\$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 SHELLFISH (GF)

Based on (4) Pieces Per Guest

Local Oysters, Crab Claws, Jumbo Shrimp, Chilled Garlic Mussels

Chipotle Cocktail Sauce, Cucumber Mignonette, Whole Grain Mustard Cream, Mini Tabasco, Lemon

\$33 Per Guest

OYSTER SHUCKER ENHANCEMENT*

*Requires Oyster Shucker at \$150 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 Chipotle Cocktail Sauce, Mini Tabasco, Lemon
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 that will impress any foodie. Fun Fact: 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 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

\$16 Per Guest**

CRAB PICKER ENHANCEMENT*

PAN FRIED MARYLAND CRAB CAKES* (GF)

*Requires Uniformed Chef at \$150 Per Chef

Our Signature Recipe Prepared from Local Crabs Picked at JM Clayton Company, "The Nation's Oldest Crab House" Sriracha Mayonnaise, Old Bay Remoulade and Lemon-Dill Tartar

\$35 Per Guest

LOCAL & SUSTAINABLE SEAFOOD

Select (2) Items

Sauteed ASC Certified Atlantic Salmon, Whole Grain Mustard Sauce (GF)

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

Choptank Crab Cakes, Spicy Remoulade (GF)

Pan Seared Atlantic Scallops, English Cucumber-Avocado Relish (GF)

Sauteed Shrimp, Roasted Tomato and Garlic Aioli (GF)

\$34 Per Guest

ARTISANAL CHEESE & ANTIPASTO

Served with Assorted Seasonal Garnishes, Assorted Stone Ground Crackers, "Everything Style" Wafers, Carr's Crackers, and Sliced Baguette

Chef's Choice of Three Types of Artisan Cured Meats

Variety of Grilled Seasonal Vegetables

Chef's Selection of Artisanal Cheeses
Hard Cheese, Soft Cheese, Blue Cheese, Local Cheeses and Washed Rind CheesesGarnished with Toasted Almonds and Grapes

Seasonal Fruit Chutney

\$32 Per Guest

PRIMA-AUTHENTIC ITALIAN PASTAS

Served with Oven Roasted Focaccia, Garlic Bread Sticks (V)

Orecchiette, Chicken, Oven Dried Tomatoes, Artichokes, Asparagus and Basil

Fusilli Pasta, Shrimp, Swiss Chard, Citrus Cream

Mushroom Ravioli and Manchego Cheese, Roasted Red Pepper Pesto (V)

*Requires Crab Picker at \$150 Per Picker*Requires Uniformed Chef at \$150 Per Chef

Our Signature Recipe Prepared from Local Crabs Picked at JM Clayton Company, "The Nation's Oldest Crab House" Sriracha Mayonnaise, Old Bay Remoulade and Lemon-Dill Tartar

\$35 Per Guest

CRUDITÉS (GF, V)

Rainbow Cauliflower, Baby Carrots, English Cucumber, Heirloom Cherry Tomatoes, Celery, Baby Peppers, Watermelon Radish

Garlic Parmesan Dressing, Roasted Tomato and Olive Tapenade, Avocado Ranch

\$21 Per Guest

MICHENER'S LIBRARY BAR FOOD

Cheese Quesadillas (V)
Sour Cream, Pico de Gallo, Guacamole (VEGAN)

Chips & Queso, Pickled Jalapenos, Pulled Chicken, Tortilla Chips

Chicken Wings, Local Skeeter Beater Sauce

Warm Crab Dip, Pretzel Bread

\$32 Per Guest

FLATBREADS

(GF Options Available)

Demi, Short Rib, Pickled Red Onion, Fontina Cheese

Pomodoro Sauce, Jerk Chicken, Fontina and Parmesan Cheese

Gruyere Cream, Artichokes, Roasted Garlic, Mozzarella Cheese, Arugula, White Truffle Oil (V)

Margarita (V)

\$31 Per Guest

SLIDER TRIO

Served with Homemade Ketchup, Dijon Mustard, Lettuce, Tomatoes, Dill Pickle Chips, Sliced Cheeses (V)Truffle Parmesan Fries (V)

Beef Sliders, Garlic Aioli

Quinoa Slider, Micro Greens, Yellow Pepper Aioli (V)

Crab Cake, Parsley Caper Remoulade

\$43 Per Guest

Spring/Summer Menus are valid for April 1st through September 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.

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 \$150 Per Chef.

TENDERLOIN OF BEEF*

Sea Salt & Garlic Crusted Beef Tenderloin (GF)

Horseradish Cream (GF, V), Green Peppercorn Jus (GF, DF)

Herb Roasted Potato (VEGAN, GF, DF, V)

Watercress, Blue Cheese and Watermelon Radish Salad (GF, V)

\$42 Per Guest

BEEF STRIPLOIN*

1855 Beef Striploin, Roasted with Fresh Herbs and Garlic Cabernet Jus (GF)

Horseradish Whipped Yukon Potatoes (GF, V)

Iceberg Wedge Salad, Tomatoes, Applewood Smoked Bacon, Horseradish Ranch Dressing (GF)

\$38 Per Guest

RAR BEER CAN CHICKEN*

Roasted Chicken using Local RAR Beer (GF)

Roasted Tricolor Potatoes (VEGAN, GF, DF, V)

Mashed Potatoes (GF, V)

Frisee and Arugula Salad, Mandarin Orange Segments, Citrus Vinaigrette (VG, GF, DF, V)

\$33 Per Guest

SALMON*

Citrus, Shaved Fennel Roasted Whole Sides of Sustainable Salmon (GF)

Coconut Pineapple Rice (GF, V)

Baby Spinach, Papaya, Feta Cheese, Passion Fruit Vinaigrette (GF, V)

\$32 Per Guest

WHOLE ROASTED PIG*

Fried Plantains (GF)

Black Beans (V, GF)

Pineapple Rice (V, GF)

Sweet Rolls

Assortment of Local Hot Sauces

Mixed Greens, Red Onions, Cherry Tomatoes, Lime Vinaigrette (GF, V)

\$35 Per Guest

*Requires Uniformed Chef at \$150 Per Uniformed Chef.Spring/Summer Menus are valid for April 1st through September 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.

DESSERT INDULGENCES (V)

Pastry Chef's Selection of Miniature Desserts

\$25 Per Guest

S'MORES STATION (V)

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

Marshmallows

Salted Caramel Chocolate, Dark Chocolate, Milk Chocolate

House Made Graham Crackers, Peanut Butter Cookies, Vanilla
Sugar Cookies

\$19 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.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner selects the appetizer, salad and dessert in

PLANNER'S CHOICE APPETIZER

Select (1) Starter

advance.2. A custom printed menu featuring the planner's three entrée selections and chef's 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.

PLANNER'S CHOICE SALAD

Select (1) Salad

Hearts of Romaine, Shaved Watermelon Radishes, Pepitas, Heirloom Cherry Tomatoes, Focaccia Croutons, Honey Vinaigrette (V)

Iceberg Wedge with Candied Bacon, Local Blue Cheese, Cherry Tomato, Gorgonzola Dressing (GF, V Option Available)

Little Gem Salad, Raspberries, Feta and Candied Pecans, Aged Balsamic Dressing (V, GF)

Spinach and Baby Arugula, Macerated Peach, Goat Cheese, Croutons and Tarragon Vinaigrette (V)

INDIVIDUAL GUESTS' CHOICE ENTREE

Select (3) EntréeChef's Selection of Vegetarian EntréeAll Entrées are served with Chef's Choice of Seasonal GarnishesFresh Bread Presentation with Butter

Seared Natural Chicken, Chicken Au Jus (GF)

Grilled Filet Mignon, Port Wine Gorgonzola Sauce (GF)

Crisp Seared Filet of Rockfish, Piccata Sauce (GF)

Tamarind Lime Glazed Sustainable Salmon (GF)

Grilled 1855 Angus Beef Striploin, Red Wine Sauce (GF)

Local Jumbo Lump Crab Cake with Red Pepper & Truffle Aioli, Tomato Relish (GF)

Chili-Lime Spiced Seared Sea Scallops with Ginger Carrot Puree, Roasted Citrus Mushrooms and Asparagus Salad (GF)

Off the Rook Braised Beef Short Rib over Smoked Gouda Risotto (GF)

Mushroom Ravioli with Brandy Creme Sauce, Confit Heirloom Tomato, Fresh Basil (V)

Potato Leek Soup, Chesapeake Bay Jumbo Lump Crab Meat, Cilantro Oil (GF)

INTERMEZZO

Fresh Lemon Sorbet

PLANNER'S CHOICE DESSERT

Select (1) Dessert

Lemon Meringue Tart (V)

Chocolate Creme Brulee (GF, V, NF)

Raspberry White Chocolate Torte (V, NF)

New York Cheesecake with Strawberry Sauce (V, NF)

\$150 Per Guest

Available for events of (150) Guests or Less. Spring/Summer Menus are valid for April 1st through September 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.Guarantees due 7 days prior to Event.

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

DESSERTS

Select (1) Dessert

Roasted Beet Salad, Mizuna Leaves, Shaved Fennel, Peppered Goat Cheese, Mustard-Tarragon Vinaigrette (GF, V)

Baby Arugula and Watercress Salad, Green Tomatoes, Manchego Cheese, Lemon Vinaigrette (GF, V)

Romaine Hearts and Baby Kale, Ricotta Salata, Roasted Red Peppers, White Balsamic Vinaigrette (GF, V)

Gem Lettuce, Moo & Blue Cheese, Red and Yellow Teardrop Tomatoes, Crisp Pancetta, Blue Cheese Vinaigrette (GF)

Dark Chocolate Mousse (GF, V, NF)

Lemon Coconut Cake (V, NF)

Tiramisu (V, NF)

ENTREES

Select (1) EntréeAll Entreés are served with Chef's Choice of Seasonal Garnishes

Roasted Joyce Farm Chicken Breast, Tarragon Jus (GF) | \$94 Per Guest

Local Lump Crab Cakes, Smoked Tomato Coulis (GF) | \$105 Per Guest

Braised Beef Short Rib, Whole Grain Mustard Demi (GF) | \$97 Per Guest

Grilled Filet of Beef Tenderloin, Green Peppercorn Demi-Glace (GF) | \$115 Per Guest

Pistachio Crusted Sustainable Salmon, Roasted Tomato Creme | \$95 Per Guest

Chesapeake Rockfish, Romesco Sauce (GF) | \$97 Per Guest

Petite Grilled Filet Mignon, Black Pepper Balsamic Gastrique (GF) | \$108 Per Guest

Duo of Petite Filet Mignon and Maryland Crab Cake, Port Wine Sauce (GF) | \$123 Per Guest

Spring/Summer Menus are valid for April 1st through September 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.Guarantees due 7 days prior to Event.

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.

CARIBBEAN

Trinidad Corn Soup (VEGAN, GF, DF, V)

Iceberg Lettuce, Ripe Red Tomatoes, Red Onion, Thin Sliced Radish, Fresh Lemon Garlic Dressing (VEGAN, GF, V)

Three Bean Salad, Corn, Carrot, Chili Pepper, Tomato, Olives, Red Onion, Olive Oil, Red Wine Vinegar (VEGAN, GF, V)

Shrimp, Avocado, Heirloom Tomato and Mango Salad (GF)

Escovitch Snapper (GF)

Jerk Roasted Chicken, Pineapple Salsa (GF)

Pulled Pork, Pickled Red Onions, Cilantro (GF)

OUTDOOR COOKOUT*

Roasted Cauliflower, Leek Bisque (GF, V)

Field Greens with Quick Pickles, Shaved Red Onion, Sweet Peppers and White Balsamic Vinaigrette (GF, V)

Haricot Vert and Red Bliss Potato Salad with Green Goddess Dressing (GF, V)

Hot Off the Grill*
Petite Angus Filet Mignon (GF)BBQ Spiced Chicken Breast (GF)*Uniformed Chef Required at \$150 per Chef

ASC Certified Salmon with Strawberry Jalapeno Salsa (GF)

Grilled Asparagus (VEGAN, GF, V)

Red Beans and Rice (GF, V)

Stewed Okra (VEGAN, GF, V)

Exotic Petite Four Assortment (V)

Key Lime Tarts (V)

\$134 Per Guest

CHOPTANK SPRING NIGHTFALL

Cream of Crab Soup

Iceberg Wedge Salad with Shaved Red Onion, Bacon Lardons, Cherry Tomatoes, Bay Blue Cheese Crumbles, Buttermilk Ranch Dressing (GF)

Roasted Corn Salad with Arugula, Mint, Poblano Peppers, Parmesan and Creamy Avocado Dressing (GF, V)

Pan Fried Crab Cakes with Gherkin Tartar Sauce and Roasted Tomato Remoulade (GF)

Blackened Strip Loin of Beef, Roasted Sweet Onions (GF)

Lemon, Anise, and Rosemary Marinated Natural Chicken and Jus (GF)

Roasted Red Bliss Potatoes with Old Bay (GF, VEGAN, V)

Sauteed Broccolini, Lemon, Parmesan (GF, V)

Zucchini with Dill and Brine Cured Cheese (GF, V)

Chocolate Whoopie Pies (V, NF)

Peach Cobbler with Pecan Streusel Topping (V)

\$134 Per Guest

DINNER ENHANCEMENT

Steamed Choptank Blue CrabsOld Bay Seasoning, Apple Cider Vinegar and Melted Butter

MKT Price

Spring/Summer Menus are valid for April 1st through September 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 Entrée for Dinner.

DAILY VEGETARIAN DINNER ENTRÉE OPTIONS

Corn on the Cob (GF, V)

Baked Potatoes with Sour Cream, Shredded Cheddar, Scallions, Bacon, Whipped Butter (GF)

Vanilla Bean Pound Cake with Mint Macerated Strawberries and Chantilly (V, NF)

Bailey’s Chocolate Chip Bread Pudding (V, NF)

\$134 Per Guest

J.M. CLAYTON'S CRAB FEAST

Family Style Service

Crisp Romaine Lettuce with Caesar Dressing, Shaved Parmesan and Herb Croutons (V)

Coconut Slaw with Dried Cranberries (GF, V)

Maryland Tomato-Cucumber Salad (GF, V)

Steamed Blue Crabs with Melted Butter, Apple Cider Vinegar and Old Bay Seasoning (GF)

Grilled New York Steaks, Garlic-Herb Butter (GF)

Maryland Country Fried Chicken

Steamed Red Skin Parsley Potatoes (GF, VEGAN, V)

Freshly Baked Cornbread Muffins (V)

S’mores Kits

\$155 Per Guest

VEGAN ENTRÉE OPTIONS

SUNDAY	Tofu Rice Bowl	Scallion, Cabbage, Carrots, Snow Peas, Farm Fresh Egg, Tamari Stir Fry Sauce
MONDAY	Wild Mushroom Ravioli	Grilled Herb Marinated Portobello Mushroom and Thyme Tea
TUESDAY	Quinoa Bowl	Edamame, Kale, Green Garbanzo Beans
WEDNESDAY	Chunky Lentil Stew	Crushed Tomatoes, Artichoke Hearts, Asparagus Tips, Parmesan Crostini
THURSDAY	Vegan Cassoulet	Wild Mushroom Stew, Oven-Cured Tomato, Grilled Tofu, Sweet Onion, Onion, Cannellini Bean
FRIDAY	Grilled Zucchini, Yellow Squash, Red Pepper, Red Onion, Tomato, Portobello Mushroom and Sautéed Spinach	Fresh Mozzarella, Roasted Red Pepper Sauce
SATURDAY	Polenta Medallion	Fire Roasted Vegetable, Roasted Red Pepper Coulis

Quinoa Bowl	Edamame, Kale, Green Garbanzo Beans
Vegan Cassoulet	Wild Mushroom Stew, Oven-Cured Tomato, Grilled Tofu, Sweet Onion, Onion, Cannellini Bean
Tofu Rice Bowl	Scallion, Cabbage, Carrots, Snow Peas, Tamari Stir Fry Sauce

Spring/Summer Menus are valid for April 1st through September 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.



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

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.

professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

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

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

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

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

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

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.

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

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

ROSE

M. Chapoutier Belleruche Rose, Cotes-Du-Rhone, France | \$51 Per Bottle
Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel.

Angeline Vineyards Chardonnay, California 2022 | \$52 Per Bottle
Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout. Pairs effortlessly with seafood, fresh pasta, and potato chips.

Angeline Vineyards Cabernet Sauvignon, California 2021 | \$52 Per Bottle
Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish. Pairs well with flank steak and caramelized onions.

Angeline Vineyards Rose of Pinot Noir, California 2022 | \$52 Per Bottle
Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish. Pairs well with shrimp po'boys and spicy remoulade.

WHITES

The Seeker Riesling, Mosel, Germany | \$54 Per Bottle
Citrus, stone fruits and pineapple with a mineral-infused finish.

Murphy-Goode The Fume Sauvignon Blanc, North Coast | \$49 Per Bottle
Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout.

Rodney Strong Chardonnay, Sonoma Coast | \$52 Per Bottle
Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate.

The Hess Collection Chardonnay, Napa Valley | \$65 Per Bottle
Aromas and flavors of apple, white pear and a slight touch of tropical fruits, accented by aromas of honeysuckle.

REDS

MacMurray Ranch Pinot Noir, Central Coast | \$60 Per Bottle
Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth and spice.

Charles & Charles Cabernet Blend, Washington | \$49 Per Bottle
Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel.

Catena Malbec, Mendoza, Argentina | \$58 Per Bottle
Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha.

Drumheller Cabernet Sauvignon, Columbia Valley | \$58 Per Bottle
A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish.

Simi Alexander Valley Cabernet Sauvignon, Sonoma County | \$60 Per Bottle
Dark fruit aromas of blackberry, plum and black cherry, leading into complex notes of cocoa, cassis, pepper and cedar.

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.

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!

\$14 Per Drink

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

\$14 Per Drink

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.

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

\$14 Per Drink

LYON DISTILLING COMPANY

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

\$14 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.

PREMIUM BAR

Two Hours | \$46 Per Guest

Each Additional Hour | \$11 Per Guest

BRANDS

Signature Liquors

Vodka: ConciereSilver Tequila: ConciereSilver Rum: ConciereGin: ConciereScotch: ConciereBourbon: ConciereWhiskey: Conciere

Premium Liquors

Vodka: Smirnoff RedTequila: Sauza GoldRum: Havana Club Anejo BlancoGin: BeefeaterBourbon: Jim BeamScotch: Monkey ShoulderIrish Whiskey: Jameson

Super-Premium Liquors

Vodka: Ketel OneTequila: Don Julio SilverRum: Bacardi SuperiorGin: Hendrick’sScotch: Glenlivet 12 YearBourbon: Woodford ReserveWhiskey: Jack Daniel'sMezcal: Del Maguey VidaCanadian Whiskey: Crown RoyallIrish Whiskey: Teeling Small Batch

Domestic Beer

Miller LiteBudweiserBud LightCoors LightMichelob Ultra

Premium and Imported Beer

RAR Off The Rook - Cambridge, MDRAR Nanticoke Nectar - Cambridge, MDRAR Groove City - Cambridge, MDDog Fish 60 Minute IPA - Milton, DESierra NevadaBlue MoonCoronaHeineken Light

Signature Wine - Featured on Signature & Premium Bar

Canvas Sparkling Wine (Blanc de Blanc)Canvas Pinot GrigioCanvas ChardonnayCanvas Pinot NoirCanvas Cabernet Sauvignon

Super Premium Wines

Sparkling: LaMarcaRose: BellerucheChardonnay: Kendall Jackson, Hess Napa CollectionSauvignon Blanc: The CrossingsRiesling: Chateau Ste. MichelleCabernet Sauvignon: Caymus Bonanza, DaouPinot Noir: Joseph Wagner's BoenMalbec: Finca el OrigenRed Blend: Joel Gott Palisades

LABOR CHARGES

Bartender | \$100 Per Bartender, Per Hour

SIGNATURE BAR

Two Hours | \$43 Per Guest

Each Additional Hour | \$11 Per Guest

SUPER-PREMIUM BAR

Two Hours | \$51 Per Guest

Each Additional Hour | \$12 Per Guest

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

Premium Cocktails | \$12

Super-Premium Cocktails | \$14

Hand Crafted Cocktails | \$14

Domestic Beer | \$8

Premium and Imported Beer | \$9

Signature Wine | \$10

Featured Seasonal Wines | \$11

Super Premium Wines | \$12

Bottled Water | \$7

Soft Drinks | \$7

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 \$100Brew 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.