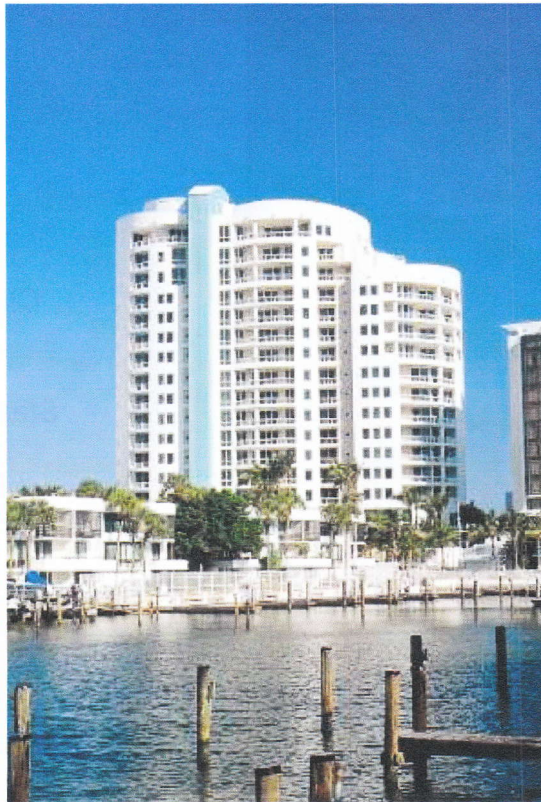




HYATT REGENCY SARASOTA
Especially Prepared Catering Menus/Packages
for
BEAU CIEL



Please Contact Minna Traugott, Director of Catering / Convention Services
Direct phone number (941) 363-2605
E-mail: minna.traugott@hyatt.com

*Customized personal preference menus are also available to satisfy individual tastes and preferences

Breakfast

Continental Breakfast

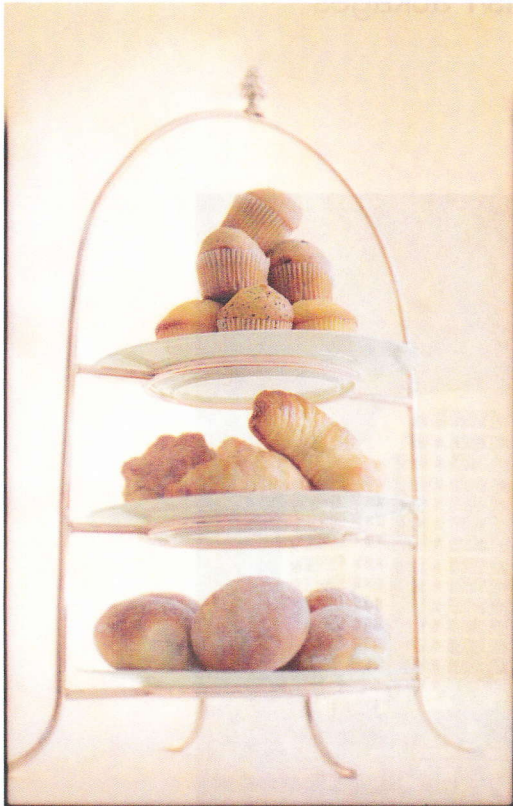
Orange Juice, Apple Juice
Freshly Sliced Seasonal Fruit
Selection of Freshly Made Bakeries
Starbucks Coffee, Decaffeinated Coffee,
Tea
\$15.00 per guest

Breakfast Buffet

Orange Juice
Scrambled Eggs
Breakfast Potatoes
Choose One – Bacon, Sausage, Ham
Tomato Provencal
Breakfast Bakeries
Starbucks Coffee, Decaffeinated Coffee,
Tea
\$20.00 per guest

Coffee and Beverage Breaks

Morning Coffee and Beverage Break
-or-
Afternoon Coffee and Beverage Break
\$5.00 per guest



Lunch

Sarasota Express Deli Buffet

Fresh Fruit Bowl

Pasta Salad

Deli Meats to Include: Roast Beef, Turkey, Ham, and Salami

American and Swiss Cheese

Assorted Rolls and Breads

Relish Tray, Mayonnaise, Mustard and Horseradish

Cookies and Brownies

Freshly Brewed Starbucks Coffee, Tea, Decaf and Iced Tea

\$22.00 per guest



Sarasota Express Salad Buffet

Fresh Fruit Bowl

Tossed Green Salad with Two Dressings

Chicken and Tuna Salad

Assorted Rolls and Breads

Relish Tray, Mayonnaise, Mustard and Horseradish

Cookies and Brownies

Freshly Brewed Starbucks Coffee, Tea, Decaf and Iced Tea

\$22.00 per guest



Plated Dinner

All Dinners Served with
Freshly Baked Bread and Butter Presentation
Starbucks Coffee, Tea, Decaf and Iced Tea

Please chose one Salad, Entrée and Dessert

Salads

Garden Greens with Goat Cheese, Candied Walnuts and Roasted Fruit with
Raspberry Vinaigrette

Tableside Caesar Salad with Focaccia Croutons and Shaved Parmesan

Bibb Lettuce with Kalamata Olives, Feta and Roasted Tomato, Aged Balsamic
Vinaigrette

Entrées

Chicken Entrees

Pan Seared Chicken Breast Piccata
Angel Hair Pasta Scampi
Chef's Selection of Seasonal Roasted Vegetables

Grilled Rosemary Chicken Breast with Tropical Fruit Salsa
Yellow Rice
Chef's Selection of Seasonal Roasted Vegetables

Sautéed Chicken Breast Basilico
Parmesan Orzo
Chef's Selection of Seasonal Roasted Vegetables

Seafood Entrees

Pan Seared Salmon with Citrus Butter
Coconut Jasmine Rice
Chef's Selection of Seasonal Roasted Vegetables

Grilled Mahi Mahi with Tropical Fruit Salsa
Saffron Rice
Chef's Selection of Seasonal Roasted Vegetables

Beef Entrées

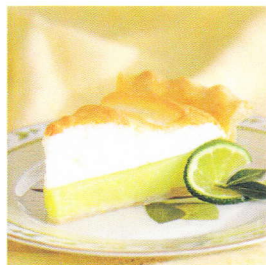
Filet Mignon served with Port Demi
Grilled Heirloom Tomatoes and Pommes Dauphinoise
Chef's Selection of Seasonal Roasted Vegetables

Desserts

Espresso Panna Cotta
Raspberry Cheesecake with Fresh Berries and Chambord
Islander Key Lime Pie
Chocolate Pots du Crème
Vanilla Crème Brulee with Chocolate Dipped Shortbread

Chicken \$42.00 per guest
Seafood \$45.00 per guest
Filet \$55.00 per guest

Pricing includes servers and all tabletop items (china, glass, silverware)



All prices are subject to 22% Service Charge and 7% Tax

