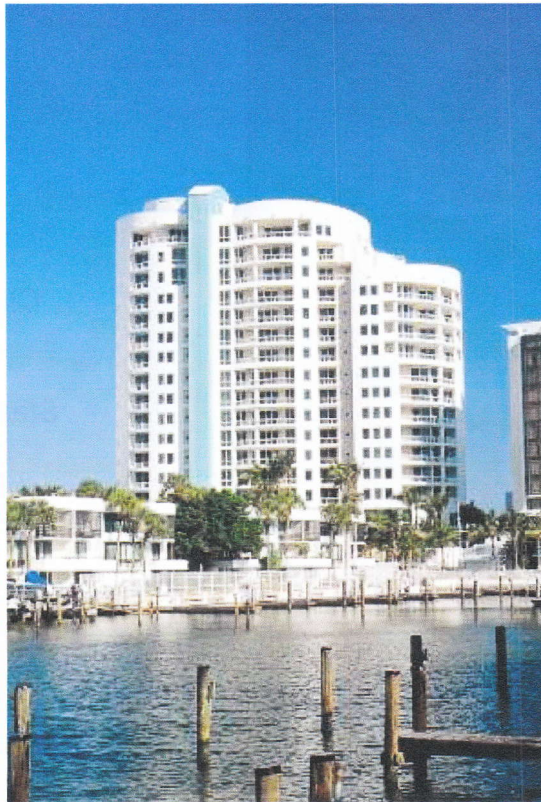




**HYATT REGENCY SARASOTA**  
Especially Prepared Catering Menus/Packages  
for  
***BEAU CIEL***



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

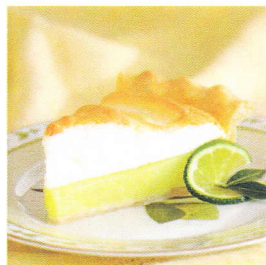
Filet Mignon served with Port Demi  
Grilled Heirloom Tomatoes and Pommes Dauphinoise  
Chef's Selection of Seasonal Roasted Vegetables

## 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*

