

Taste of *SPRING*



Breakfast



HYATT SIGNATURE CONTINENTAL BREAKFAST

Local and Seasonally Inspired Fruit, Bakeries and Specialties, no two days are alike
Selection of Chilled Juices
Coffee and Tazo Tea Selection

20.00 per guest

BUILD A BREAKFAST BUFFET BY ADDING: Fruitville Farm Breakfast

Scrambled Eggs with Creme Fraiche and Chervil
Smoked Bacon and Apricot Chicken Sausage
Roasted New Potatoes with Spring Onion

7.00 per guest

Lido Egg Station

Organic Eggs and Omelets prepared to order with a Selection of Seasonally Inspired Ingredients

8.00 per guest



Chef Aaron's Breakfast Tapas

Flatbread with Organic Fried Egg and Local Tomato Jam
Egg, Mushroom, Spinach and Brie Strudel
Nutella French Toast

8.00 per guest

All prices subject to 21% Service Charge and 7% State Sales Tax.
All Prices Subject to Change. May 2010

Breaks

CRISP

Oat and Honey Crusted Blueberry Crisp
White Chocolate Orange Bark
Lemon, Mint and Guava Rice Crispy
Treats
Spring Potato Chips with Avocado and
Artichoke Dip
Infused Water

10.00 per guest

SPICE

Sweet and Spicy Pecans
Fresh Fruit Served With Spiced Chocolate
Wasabi Peas
Vanilla and Lemon Spice Cake
Citrus Spiced Iced Tea

8.00 per guest

BITES

Chocolate Covered Fresh Apricots
Cherry Cheesecake Bites
Forest Berry Tarts
Asparagus and Carrot Bites with Spinach
Dip
Mango Smoothie Shooter

10.00 per guest

REFRESH

Crisp Papaya Chop Sticks
Citrus Swirl Coffee Cake
Pretzel Chips with Basil- Peach Salsa
Whole Peaches and Apricots
Starbucks Vanilla Cream Frappuccino

8.00 per guest



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Plated Lunch



1

Young Spinach Salad with Plant City Strawberries, Pecans and Chive Lemon Dressing
Herb Crusted Chicken Breast with Tarragon Jus and Parmesan Orzo
Fresh Berry Panna Cotta

28.00 per guest

2

Light Watercress Bisque with Garlic Oil Drizzle
Pan Seared Gulf Coast Corvina with Spring Potatoes and Broccolini with Lemon-Bread Crumb Topping
Florida Strawberry Balsamic Trifle

28.00 per guest

3

Garden Gazpacho Martini
Mojo Marinated Warm Flat Iron Steak Salad with Arugula, Spinach, Iceberg Lettuce, Cucumbers, Roasted Tomato, Crumbled Bleu Cheese, Crispy Onions, Balsamic Vinaigrette

32.00 per guest



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Buffet Lunch



NOURISH

Creamy Pea Soup with Chive Creme Fraiche
Mango, Avocado and Shrimp Salad
Hearts of Romaine with Sweet Onions and Red Pepper Dressing
Grilled Chicken with Fresh Asparagus and Tomatoes
Poached Salmon on Olive and Artichoke Ragout
Spring Potatoes with Fresh Herbs
Meyer Lemon Cake with Lavender Cream

38.00 per guest

ST. ARMAND

Roasted Vidalia Onion Soup with Garlic Crisp
Arugula Salad with Shaved Fennel, Citrus Segments, Goat Cheese and Blood Orange Vinaigrette
Artichoke, Cherry Tomatoes and Prosciutto Salad
Seared Salmon with Strozzapreti Pasta and Ramp Pesto
Braised Florida Angus Beef on Celeriac Root Puree
Dark Chocolate Cake with Strawberry Mascarpone Cream
Selection of Country Breads

38.00 per guest

GARDEN LUNCH

White Asparagus and Crab Meat Soup
Cucumber and Dill Salad with Yogurt Orange Dressing
Spring Pea, Cauliflower and Cashew Salad
Whole Roasted Chicken with Peas and Carrots
Lavender Pork Loin with Mustard Greens and Bleu Cheese
Fried Green Tomatoes with Plum Jam and Goat Cheese
Sweet Potato Biscuit with Apricot Butter
Stone Fruit Tarte Tatin

36.00 per guest

SEASONAL DELI

Squash Blossom Soup with Fresh Picked Spring Herbs
Customize a Young Butter Lettuce Salad by adding: Sliced Red Onion, Currant Tomatoes, Toasted Pinenuts and Cave Aged Bleu Cheese Vinaigrette
Pickled Cucumber and Baby Carrot Salad

Build your own Sandwiches from the following Seasonal Offerings:
B.L.T. Warm Bacon, Crisp Iceberg Lettuce, Fresh Yellow Tomato, Garlic Spread
Roasted Turkey, Peach Chutney, Sunflower Sprouts
Smoked Sirloin, Horseradish Mayo and Herb Cheese Spread
Country Rolls, Buttermilk Sourdough and Whole Grain Breads
Chef's House Made Potato Chips
Shortbread Cookies and Homemade Sweet Cream Pudding with Candied Pecans
Lavender Steeped Iced Tea and Sweet Peach Tea

36.00 per guest

Reception



TUSCA

Bresaola, Fried Oregano and Herb Cheese
Wrapped Asparagus
Grilled Artichoke and Olive Ciabatta
Crostini
Grilled Pecorino with Honey and Balsamic
Dressed Arugula Flatbread
Crispy Portobella with Garlic Aioli
Rustic Olive Bread and Olive Oil Bar

12.00 per guest

POPS

Wasabi Pea Crusted Tuna Lollipops
Goat Cheese Lollipops with Chives
Blackberry Balsamic Chicken Lollipop
Smoked Salmon Lollipops with Scallion
Cream

14.00 per guest



UMAMI

Vietnamese Spring Rolls with Thai Chili
Sauce
Ahi Chopsticks with Stone Ground
Mustard Vinaigrette
Salmon Sashimi with Yuzu Gastrique
Ginger Shrimp and Fried Tofu Salad with
Peanut Sauce and Scallion
Papaya and Wakame with Sweet Miso
Sauce

14.00 per guest

ARTISANAL CHEESE SELECTION

Handcrafted and Local Cheeses with
Lavosh and Baguettes
Fruit Chutney, Local Honey and Toasted
Nuts

8.00 per guest

Plated Dinner



1

Boathouse Conch Chowder
Florida Beefsteak Tomato, Queso Fresco,
Red Onion, Julienne Sweet Bell Pepper,
Watercress, Cumin Lime Vinaigrette
Pan Seared Gulf Coast Snapper, Leek
Chardonnay Sauce
Wasabi Mashed Potato, Lemon Garlic
Wilted Swiss Chard
Bonita Blueberry Mascarpone Shortcake

52.00 per guest

2

Lobster Ravioli with Shiraz Butter Sauce
Roasted Beets, Frisee, Goat's Milk Feta,
Green Apple, Truffle Honey Vinaigrette
Rosemary Infused Beef Tenderloin,
Balsamic and Parmesan New Potatoes,
Roasted Broccoli Rabe
Homemade Peach Cobbler with Spiced
Creme Fraiche

63.00 per guest

3

Shrimp and Scallop Ceviche with a
Plantain Spear
Mache and Papaya Salad topped with
Hazelnuts, Caramelized Shallots and Blood
Orange Vinaigrette
Gulf Coast Crabcake and Grilled Chicken
Breast, Chipotle Ruby Red Grapefruit
Sauce and Grilled Meyer Lemon
Fire Roasted Seasonal Vegetables and
Crispy Carrots
Mascarpone Banana Cream Tart with
Fried Banana

66.00 per guest

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