



HYATT CENTRIC THE PIKE LONG BEACH  
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 and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$58 per guest. Minimum 20 guests. A \$250 labor fee applies for events less than 20.

## MONDAY/THURSDAY BREAKFAST OF THE DAY

- Selection of Chilled Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Butter Croissants and Seasonal Muffin
- Steel Cut Oatmeal with Dried Apricots, Chopped Walnuts, and Brown Sugar
- Scrambled Cage Free Eggs with Spanish Chorizo, Roasted Peppers, Jack Cheese
- Housemade Salsa, and Warm Flour Tortillas \*Tofu scramble availble by request (vegan/gluten free)
- Coffee, Decaf Coffee, Hot Tea

**\$54** *Per Guest*

**\$58** *Alternate Day*

## SUNDAY/WEDNESDAY/FRIDAY BREAKFAST OF THE DAY

- Orange Juice and Pineapple Juice
- Butter Croissants and Chocolate Croissants
- Local and Seasonally Inspired Sliced and Whole Fruit
- DIY Parfait - Vanilla Yogurt, Fresh Berries, Housemade Granola, Berry Sauce
- Cage Free Egg Whites with Confit of Cherry Tomatoes, Feta Cheese and Chives
- \*Whole eggs available by request \*\*Tofu scramble available by request (vegan/gluten free)
- Coffee, Decaf Coffee, HotTea

**\$54** *Per Guest*

**\$58** *Alternate Day*

## TUESDAY/ SATURDAY BREAKFAST OF THE DAY

- Selection of Chilled Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Butter Croissants and Cinnamon Rolls
- Spinach, Roasted Red Pepper, and Goat Cheese Frittata
- \*Tofu scramble available by request (vegan/gluten free)
- Overnight Oats with Chia Seeds, Kiwi, Toasted Coconut, and Pineapple Coulis
- Coffee, Decaf Coffee, HotTea

**\$54** *Per Guest*

**\$58** *Alternate Day*

## SIGNATURE CONTINENTAL

- Available Every Day
- Chef's Selection of Chilled Juice of the Day
- Local and Seasonally Inspired Whole Fruit
- Assortment of Cereals and Milk
- Whole Milk, 2%
- Freshly Made Bakeries
- Coffee, Decaf Coffee, Hot Tea

**\$48** *Per Guest*

Prices are subject to a taxable 17.15% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 6.85% administration fee, which is retained in full by the hotel. The current applicable tax rate is 10.60%. All buffets will be displayed for a maximum of 90 minutes to ensure health and safety standards. The minimum charge for buffets is 20 guests. A labor fee of \$250.00 will apply to events less than 20. Guarantees due 7 days prior to event. Menu pricing and products may change based on availability and market conditions. Menu prices and selection valid April 1, 2025 - September 30, 2025

## Breakfast Enhancements

Elevate the morning with these additional specialty items. 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.

### SANDWICHES AND WRAPS

#### CHOOSE ONE

- Bacon Egg and Cheese Sandwich  
Toasted Sourdough, Fried Egg, Smoked Bacon, Muenster Cheese
- Tomato, Egg and Cheese Sandwich  
Toasted Brioche Bun, Soft Scrambled Eggs, Sliced Tomato, Gruyere Cheese, Chives
- Egg White Omelet Sandwich  
Toasted English Muffin, Egg White Omelet with Mushrooms, Peppers, Arugula, Jack Cheese
- Spinach Egg Wrap  
Spinach Tortilla, Scrambled Eggs, Spanish Chorizo, Onions, Peppers, Arugula, Jack Cheese

~~\$14~~ Per Guest

### MORE OPTIONS!

- Euro-Style Platter | \$28 Per Guest  
Prosciutto, Hard Salami, Sliced Ham, Brie, Swiss, Cornichons, Whole Grain Mustard, Butter, Sliced Baguette, Hard Boiled Eggs
- Sidekicks | \$12 Per Guest  
Choose Two Options: Smoked Bacon, Chicken Apple Sausage, or Pork Sausage
- DIY Yogurt Parfait | \$12 Per Guest  
Vanilla Yogurt, Fresh Berries, Housemade Granola, Berry Sauce
- Smoothie Shooters | \$10 Per Guest  
Energize: Strawberry, Banana, Yogurt, Honey, Chia Seeds  
Revitalize: Baby Kale, Pineapple, Green Apple, Cucumber, Orange Juice  
Farm Fresh: Red Beet, Carrot, Lemon, Juice, Ginger, Apple Juice

### GRIDDLE AND SKILLET

- Fluffy Buttermilk Pancakes with Maple Syrup and Butter | \$15 Per Guest
- Brioche French Toast Casserole | \$17 Per Guest  
Cinnamon Brioche, Spiced Apple Compote, Maple Oat Crumble, Toasted Pecans Maple Syrup

### PLANT BASED ALTERNATIVES

- Healthy and delicious alternatives for guests with dietary restrictions
- Vegan Tofu Scramble with Chef's Choice of Seasonal Ingredients | \$15 Per Guest

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## Breakfast to Go

Coveniently packaged and portable for early morning off site events, or on the way to the airport, our Breakfast to Go provides guests with a hearty meal when time is of the essence.

### BREAKFAST TO GO

Includes planner's choice of one Hot Breakfast Sandwich or Wrap, guest's choice of Bottled Water or Juice, Seasonal Whole Fruit, Breakfast Pastry, and To-Go Coffee Station

Bacon Egg and Cheese  
Toasted Sourdough, Fried Egg, Smoked Bacon, and Muenster Cheese

Tomato, Egg and Cheese Sandwich  
Toasted Brioche Bun, Soft Scrambled Eggs, Sliced Tomato, Gruyere Cheese, and Chives

Egg White Omelet Sandwich  
Toasted English Muffin, Egg White Omelet with Mushrooms, Peppers, Arugula, and Jack Cheese

Spinach Egg Wrap  
Spinach Tortilla, Scrambled Eggs, Spanish Chorizo, Onions, Peppers, Arugula, and Pepper Jack Cheese

**\$52** *Per Guest*

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## Morning Breaks

Our morning breaks are designed to make planning your event easy. Our Chef has curated menus for each day to provide variety using the season's best and local ingredients. Break packages include freshly brewed coffee and hot tea service. Break packages served for up to 30 minutes.

### TOAST BREAK

Avocado Toasts on Multigrain with Cherry Tomato, Pickled Red Onion, Arugula and Smoked Sea Salt

Mushroom Toasts on Sourdough with Wilted Spinach, Caramelized Onions and Confit Tomato

### ON THE GO BREAK

Blueberry Muffins

Overnight Oats with with Chia Seeds, Toasted Coconut and Fresh Kiwi

Green Smoothie Shooters

Seasonal Sliced Fruit and Berries

\$24

Per Guest

MORNING TEA BREAK

Seasonal Scones with Butter and Jam

Greek Yogurt with Fresh Citrus, Housemade Granola, Local Honey

Seasonal Sliced Fruit and Berries

\$24

Per Guest

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Afternoon Breaks

Our Chef has curated menus to provide variety using the season's best and local ingredients. Afternoon Break packages include an assortment of soft drinks and water. Break packages served for up to 30 minutes. Available after 12pm daily.

SAVORY DIPS

Fresh Vegetable Crudite with Housemade Ranch

Roasted Red Pepper Hummus with Garlic and Herb Pita

\$26

Per Guest

SOUTH OF THE BORDER

Housemade Pico de Gallo, Salsa Verde, and Fresh Guacamole

Blue Corn Tortilla Chips with Sea Salt and Lime Zest

\$26

Per Guest

BALLPARK BREAK

Soft Pretzels with Honey Mustard and Beer Cheese Dip

S'mores Bars and Brownies

\$26

Per Guest

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# A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

## BAKERY

- Seasonal Muffins | \$62 Per Dozen | \$68 Gluten Free Per Dozen
- Assortment of Bagels with Butter, Cream Cheese, Jam and Jelly | \$64 Per Dozen
- Gluten Free +\$5/dozen
- Local Donuts - Freshly Made in Long Beach | \$62 Per Dozen
- Vegan donuts +\$6/dozen
- Assorted Bars | \$62 Per Dozen
- Choose from - Brownies, Blondies, Pecan Bars, Lemon Bars, S'mores Bars Minimum one dozen per selection.
- Freshly Baked Jumbo Cookies | \$64 Per Dozen
- Chocolate Chip, Macadamia, Oatmeal Raisin Minimum one dozen per selection.

## SNACKS

- Seasonal Whole Fruit | \$36 Per Dozen
- Assorted Bags of Gourmet Chips | \$6 Per Bag
- Guacamole and Pico de Gallo served with Blue Corn Tortilla Chips and Lime | \$15 Per Guest

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# A La Carte Beverages

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

## COFFEE AND TEA

- Freshly Brewed Coffee | \$115 Per Gallon
- Regular or Decaffeinated Coffee
- Hot Tea | \$115 Per Gallon
- Iced Tea | \$95 Per Gallon

## STILL WATER & SPARKLING WATER

- Acqua Panna and Pellegrino | \$7 Each
- Bubly Sparkling Water | \$7 Each
- Assorted Flavors

## SOFT DRINKS

- Pepsi, Diet Pepsi, and Starry Soft Drinks | \$7 Each
- Red Bull | \$8 Each
- Regular and Sugar Free

## HYDRATION STATION

- Infused Water | \$95 Per Display
- Choose from: Strawberry/Kiwi/Basil; Cucumber/Lime/Mint; Orange/Lemon/Thyme; Pineapple/Blueberry/Sorrel Enjoy a refreshing beverage alternative that benefits your mind, body,

and soul

## BEVERAGE PACKAGES

All Day Beverage Package | \$48 Per Guest up to 8 Hours | \$32 Per Guest up to 4 hours

Freshly Brewed Coffee, Decaf Coffee, Hot Tazo Tea Iced Tea Assorted Pepsi Soft Drinks Still and Sparkling Waters Assorted

Individual Juice

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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 and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$70 per guest. Minimum 20 guests. A \$250 labor fee will apply for groups less than 20. Lunch served with Freshly Brewed Iced Tea

### MONDAY/THURSDAY

Red Oak Leaf Lettuce with Fennel, Toasted Pistachios, Asiago, and Whole Grain Mustard Vinaigrette

Fingerling Potato Salad with Herbs and Bacon Vinaigrette

Seared Petit Tenderloin with Roasted Cipollini Onions and Coffee Demi-Glace

Grilled Mahi Mahi with Charred Lemon and Sage Butter

Roasted Baby Carrots with Brown Butter Radishes

Creamy Polenta

Raspberry Swirl Cheesecake

**\$70** Per Guest

### TUESDAY/SATURDAY

Watermelon Salad with Cilantro, Red Onion, Feta Cheese and White Balsamic Vinaigrette

Roasted Barley Salad with Crispy Prosciutto, Chives, and Lemon Vinaigrette

Dry Rubbed Skirt Steak with Blueberry BBQ Sauce

Grilled Salmon with Pineapple Salsa

Roasted Corn and Grilled Asparagus

Wild Rice Pilaf

Lemon Butter Cake

**\$70** Per Guest

### SUNDAY/WEDNESDAY/FRIDAY

Little Gem Lettuce with Cherry Tomatoes, Pickled Grapes, Watermelon Radish, Roasted Sesame, and Cilantro-Mint

### DELI – AVAILABLE EVERYDAY

Spring Mixed Greens with Sliced Cucumbers, Shaved Carrots, Cherry Tomatoes, and White Balsamic Vinaigrette

Vinaigrette  
.....  
Shaved Asparagus and Fennel Salad with Tarragon, Sliced Oranges, Toasted Pine Nuts, and Lemon Vinaigrette  
.....  
Cajun Spiced Chicken with Glazed Carrots and Roasted Garlic Jus  
.....  
Grilled Local Tri Tip with Honey Chipotle Glaze  
.....  
New Potato Mash with Sour Cream and Chives  
.....  
Strawberry Mousse Chiffon Cake  
.....

**\$70***Per Guest*

Potato and Egg Salad with Red Onion, Celery, and Chives  
.....  
Sliced Grilled Chicken Breast  
.....  
White, Wheat, and Multigrain Bread  
Gluten Free bread available by request  
.....  
Oven Roasted Turkey  
.....  
Roast Beef  
.....  
Selection of Sliced Cheeses - Gruyere, Pepper Jack, White Cheddar  
.....  
Bibb Lettuce, Pickles, Ripe Tomatoes, Sliced Red Onions  
.....  
Seasonal Vegetable Wrap with Hummus, and Spinach Tortilla  
.....  
Dirty's Brand Kettle Chips  
.....  
Mini Fruit Tarts  
.....

**\$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. All boxes lunches come with choice of bottled water or soft drink, seasonal fruit, kettle chips, and a freshly baked cookie.

TURKEY AND CRANBERRY SANDWICH  
.....  
All Natural Turkey, Mixed Greens, Roma Tomatoes, Caramelized Onions, Havarti Cheese, and Cranberry Mayonnaise on an Artisan Brioche Roll  
.....

**\$56***Per Guest*

CHICKEN CAESAR WRAP  
.....  
Roasted Chicken Breast, Romaine Lettuce, Roma Tomato, Parmesan, and Caesar Dressing in a Whole Wheat Tortilla  
.....

**\$56***Per Guest*

ALBACORE AND MORE  
.....  
Albacore Tuna with Celery and Carrots, Crisp Green Leaf Lettuce and Mixed Greens, Sweet Onion, Sweet Pickles, and Roma

VEGETABLE AND TOMATO BASIL WRAP  
.....  
Grilled Asparagus and Zucchini, Balsamic Roasted Portobello Mushroom, Roasted Red Pepper, Baby Spinach, and Sun-dried



Tomatoes on an Artisan Multigrain Roll

**\$56** *Per Guest*

ROAST BEEF AND CHEDDAR

London Broiled Roast Beef, Roasted Pepper, Mixed Greens, Cheddar Cheese, and Dijonnaise on a Whole Wheat Roll

**\$56** *Per Guest*

Tomato Aioli in a Tomato Basil Tortilla

**\$56** *Per Guest*

ASIAN SALAD

Mixed Greens and Cabbage Blend, Carrots, Grilled Chicken, Mandarin Oranges, Crispy Wontons, Sesame Seeds, Cilantro, and Sesame Dressing

Served with a Multi-grain Roll

**\$56** *Per Guest*

CALIFORNIA COBB SALAD

Green Leaf Lettuce, Shredded Carrots, Tomato, Bacon, Egg, All Natural Chicken, Corn, Blue Cheese Crumbles, and Buttermilk Ranch Dressing

Served with a Multi-grain Roll

**\$56** *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 30 pieces per selection.

COLD SELECTIONS

Buffalo Mozzarella, Cherry Tomato, Pesto Cream on Foccacia | \$8 Per Piece  
*vegetarian*

Southwest Chicken Salad on Polenta Cake | \$8 Per Piece

Proscuitto Bowtie with Sundried Basil Cream Cheese on Polenta | \$8 Per Piece

Smoked Salmon Rose and Caper on Cucumber | \$8 Per Piece

WARM SELECTIONS

Mushroom Stuffed with Spinach and Feta | \$9 Per Piece  
*vegetarian*

Vegetable Curry Samosa with Yogurt Mint Sauce | \$9 Per Piece  
*vegetarian*

Parmesan Breaded Artichoke Hearts and Salsa Macha | \$9 Per Piece  
*vegetarian*

gluten free

Peppered Ahi with Wasabi Cream on Wonton Crisp | \$8 Per Piece

Vegetable Lumpia with Sweet Chili Sauce | \$9 Per Piece

Mini Chicken Wellington with Honey Dijon Mustard | \$9 Per Piece

Spicy Chicken Gyoza with Chili Oil and Sesame Soy | \$9 Per Piece

Chimichurri Beef Sate | \$9 Per Piece

Brie, Bacon, and Sweet Onion in Phyllo Purse | \$9 Per Piece

Pork Pot Stickers with Chili Oil | \$9 Per Piece

Maryland Crab Cakes with Remoulade | \$9 Per Piece

Vegan Dumplings with Ponzu | \$9 Per Piece

vegan

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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. Minimum 20 guests per selection or guaranteed attendance, whichever is higher. For options for groups less than 20, please contact your Event Planning Manager for menu selections.

### CHEESE AND CHARCUTERIE BOARD

Chef's Selection of Cured Meats, Local Cheese, Honey, Crackers, and Ciabatta Toast

\$42 Per Guest

### ARTISANAL CHEESE AND FRUIT BOARD

Chef's Selection of Local Cheese and Honey, Grapes, Berries, Figs, Dried Fruits, Preserves, Crackers

\$32 Per Guest

### SEASONAL CRUDITE

Pickled and Fresh Vegetables with Roasted Pepper Hummus and Housemade Ranch

\$25 Per Guest

### GRILLED ARTICHOKE DIP

Ciabatta Toasts and Pita Chips

\$18 Per Guest

### THAI VEGETABLE SLAW WITH PEANUTS

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## Reception Packages

Take your guests on a tour with a taste of the LBC all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually. Minimum 20 guests per selection or guaranteed attendance, whichever is higher. Enhance your experience with optional Chef attendants at \$200 each for up to 90 minutes of service.

### THE PIKE SLIDERS

*based on three per person*

Grilled Chicken - Herb Mayo, Gem Lettuce, Cherry Tomato,  
Pickled Red Onion

Grass Fed Beef - Aged Cheddar, Chive Aioli, B&B Pickles

Braised Pork - Blueberry Barbeque Sauce, Shaved Red Onion,  
Coleslaw

**\$30** *Per Guest*

### LBC FLATBREADS

Bacon Jam and Brie with Arugula and Balsamic Glaze

Wilted Kale and Roasted Peppers with Confit Garlic and Feta  
Cheese

BBQ Chicken with Pepper Jack Cheese, Red Onion and Cilantro

**\$20** *Per Guest*

### BAY STREET TACOS

Birria - Braised Beef, Guajillo, Onion, Bay Leaf

Chicken Tinga - Shredded Chicken Thighs, Chipotle Sauce

Potato Tacos - Crispy Tortilla, Cheesy Potato Mash, Salsa Macha (vegetarian)

Served with Spanish Rice and Beans, Blue Corn Tortilla Chips

Warm Corn Tortillas, Cilantro, Chopped Onion, Pickled Red Onion, Lime, Shredded Lettuce, Sour Cream, Cotija Cheese, Sliced  
Radish, Housemade Salsas

**\$42** *Per Guest*

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## Sweet Stations

Satisfy your sweet tooth with these perfectly portioned, mouth-watering desserts. Minimum 20 guests per selection or guaranteed attendance,

whichever is higher.

ASSORTED MINI PASTRIES

Seasonal Macarons Italian Pastries French Pastries Mini Cheesecakes Mini Cupcakes *Based on 3 pieces per person*

**\$22** *Per Guest*

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Plated Dinner

Create an elegant, four course meal from Chef's hand selected delectable menu. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee's taste buds. If more than one entree is selected, the higher price will prevail.

STARTERS

- Little Gem Salad  
Heirloom Cherry Tomato, Pickled Plum, Watermelon Radish, Cilantro, Roasted Sesame and Mint Vinaigrette
- Centric Caesar Salad  
Mini Romaine, Tomato Confit, Soft Boiled Egg, Garlic Parmesan Crouton, Cesar Dressing
- Arugula, Radicchio, and Frisee Salad  
Roasted Grapes, Toasted Pecans, Crumbled Goat Cheese, and Strawberry Vinaigrette
- Roasted Corn Soup  
Crispy Artichokes, Chili Oil, Microgreens
- Tomato and White Bean Soup  
Tuscan Kale, Red Cabbage, Italian Sausage, Olive Oil
- Shrimp Bisque - Tomato, Chili Flake, Cream

ENTREES

- Herb Roasted Chicken Breast | \$85 Per Guest  
Yukon Gold Mash, Roasted Broccolini, Roasted and Pickled Wild Mushrooms, Garlic Demi
- Grilled Mahi Mahi | \$85 Per Guest  
Curried Cauliflower Puree, Brown Butter Radishes, Swiss Chard, Apricot and Soy Reduction
- Pan Roasted Salmon | \$85 Per Guest  
Roasted Eggplant Puree, Kiwi and Pineapple Salsa, Grilled Asparagus, Miso Beurre Blanc
- Pork Tenderloin | \$85 Per Guest  
Yukon Gold Mash, Roasted Apples, Sautéed Broccolini, Maple Whiskey Demi
- Flat Iron Steak | \$95 Per Guest  
Herb Roasted Pee-Wee Potatoes, Glazed Baby Carrots, Roasted Cipolini Onions, Espresso Demi

DESSERT

- Tiramisu
- White Chocolate Hawaiian Cake

Lemon Coconut Cake

Fresh Fruit Tart

Seasonal Fruit and Berries

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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. All dinners include an Assortment of Bread, Coffee & Tea Service Minimum 20 guests.

### ENTREES

Free Range Chicken Breast with Caper White Wine Sauce

Seared Petit Tenderloin with Chimichurri

Moroccan Spiced Chicken Breast with Olives and Preserved Lemon

Grilled Mahi Mahi with Honey and Miso Glaze, Pineapple Salsa

Pan Roasted Salmon with Tomato Relish and Citrus Beurre Blanc

Soy Braised Short Ribs with Glazed Bok Choy and Roasted Sesame

Mushroom Ravioli with Chili Sage Butter and Wilted Pea Shoots

**\$110** *Per Guest Two Entrees*

**\$125** *Per Guest Three Entrees*

### SIDES

Choose two

Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Roasted Herb Yukon Gold Potatoes

### SALADS

Choose two

Caesar Salad with Chopped Romaine, Housemade Garlic Croutons, Shaved Parmesan, Caesar Dressing

Caprese Salad with Heirloom Cherry Tomato, Micro Basil, Fresh Mozzarella, Olive Oil, Balsamic Glaze

Spring Mix Greens with Cucumbers, Red Onion, Shaved Carrots, Radish, Cherry Tomato, with Citrus Vinaigrette

Spinach and Chickory with Strawberry, Candied Pecan, Pickled Grapes, Feta Cheese and White Balsamic Vinaigrette

Arugula and Radicchio with Dried Cherries, Toasted Pumpkin Seeds, Pickled Red Onion, Goat Cheese, and Lemon Dijon Vinaigrette

### SOUPS

Choose one

Roasted Cauliflower Soup with Chickpeas and Fried Basil

Lentil and Summer Squash Soup with Lime and Cilantro

Tuscan Soup with Kale, Tomatoes, White Bean, and Italian

Soft White Polenta with Grilled Corn and Parmesan  
.....  
Broccolini with Charred Lemon and Olive Oil  
.....  
Haricot Verts with Garlic and Sea Salt  
.....  
Seasonal Vegetable Succotash  
.....

Sausage  
.....  
Roasted Corn Soup with Crispy Artichokes and Chili Oil  
.....

DESSERTS

Choose two  
.....  
Tiramisu  
.....  
White Chocolate Hawaiian Cake  
.....  
Lemon Coconut Cake  
.....  
Fresh Fruit Tart  
.....

Prices are subject to a taxable 17.15% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 6.85% administration fee, which is retained in full by the hotel. The current applicable tax rate is 10.60%. All buffets will be displayed for a maximum of 90 minutes to ensure health and safety standards. The minimum charge for buffets is 20 guests. A labor fee of \$250.00 will apply to events less than 20. Guarantees due 7 days prior to event. Menu pricing and products may change based on availability and market conditions. Menu prices and selection valid April 1, 2025 - September 30, 2025

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. Priced per bottle.

SPARKLING

Le Grand Courtage Sparkling Wine | \$46  
.....  
La Marca, Prosecco, Italy | \$48  
.....  
GH Mumm Sparkling Wine | \$70  
.....

WHITE AND ROSE

Imagery Sauvignon Blanc | \$55  
.....  
Seaglass Pinot Grigio | \$42  
.....  
Kendall Jackson Chardonnay | \$60  
.....  
Qupe Chardonnay, Santa Barbara, California | \$65  
.....  
La Fete Rose | \$60  
.....

RED

Black Girl Magic Merlot | \$68

Cline Seven Ranchlands Pinot Noir | \$58

McBride Sisters, Red Blend, Central Coast | \$60

Serial Cabernet Sauvignon | \$75

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## 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.

One Hour | \$30 Per person

Two Hour | \$46 Per person

Three Hour | \$60 Per person

### SIGNATURE BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam, Rittenhouse Rye, Dewar's White Label, El Jimador Blanco

One Hour | \$25 Per person

Two Hour | \$39 Per person

Three Hour | \$52 Per person

### PREMIUM BAR

Grey Goose Vodka, Ketel One Vodka, Hendrick's Gin, Ten to One White Rum, Woodford Reserve Bourbon, Whistle Pig 10yr Rye, Johnny Walker Black, Nosotros Blanco Tequila

### HOST SPONSORED BAR PER DRINK

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

### BEER AND WINE BAR

Domestic, Imported, and Craft Beers, House and Premium Wines, Soft Drinks, Still and Sparkling Waters, Assorted Juice

One Hour | \$23 Per person

Two Hour | \$36 Per person

Three Hour | \$48 Per person

### GUEST PAY PER DRINK

A \$500.00 minimum is required. Includes full bar set ups. Credit card or room charge only

Signature Cocktails   \$14
Premium Cocktails   \$16
Domestic Beer   \$9
Premium and Imported Beer   \$10
Local and Craft Beers   \$12
House White Wine and House Red Wine   \$14
Premium White Wine and Premium Red Wine   \$16
Bottled Water and Sparkling Water   \$7
Soft Drinks   \$7

Signature Cocktails   \$16
Premium Cocktails   \$18
Domestic Beer   \$10
Premium and Imported Beer   \$11
Local and Craft Beers   \$13
House White Wine and House Red Wine   \$15
Premium White Wine and Premium Red Wine   \$17
Bottled Water and Sparkling Water   \$8
Soft Drinks   \$8

LABOR CHARGES

Bartender   \$200
One Bartender per 50 guests for up to three hours
Cocktail Servers/Tray Passers, each   \$200
Up to three hours
Additional Hours for Bartenders or Servers, each, per hour   \$75

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