



HYATT CENTRIC BEALE STREET MEMPHIS
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 sustainable! Our Chef has curated menus for each day to provide variety and ensure we are not repeating items. Buffet Service is one Hour of Service and includes Coffee and Hot Tea Service. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$48 per guest. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. Dietary Restrictions:V= Vegetarian (contains dairy and egg) VG= Vegan GF= Gluten Free DF= Dairy Free

RHYTHM & BLUES (MONDAY AND FRIDAY)

Fresh Chilled Fruit Juices VGN GF
Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries VGN GF
Buttery Croissants, Blueberry Muffins V
Onion Cheddar Scramble with Green Onions V GF
Southern Grits Porridge with Brown Sugar and Blueberries VGN GF
Tennessee Smoked Sausage
Infused Water
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea
\$ 40 <i>Per Guest</i>

FRONT STREET (WEDNESDAY AND SUNDAY)

Fresh Chilled Fruit Juices VGN GF
Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries VGN GF
Buttery Croissants, Chocolate Muffins V
Spinach, Onion, Mushroom Cheese Quiche V
Breakfast Potatoes with Peppers & Onions V GF
Pork Link Sausage
Infused Water
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea
\$ 40 <i>Per Guest</i>

EAST SIDE (TUESDAY AND SATURDAY)

Fresh Chilled Fruit Juices VGN GF
Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries VGN GF
Buttery Croissants, Banana Muffins V
Cage-Free Egg Frittata with Onions, Tomatoes, Feta Cheese V GF
Southern Style Sweet Potato Hash with Peppers & Onions VGN GF
Pecan Wood Bacon GF
Infused Water
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea
\$ 40 <i>Per Guest</i>

BEALE STREET (EVERY THURSDAY)

Fresh Chilled Fruit Juices VGN GF
Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries VGN GF
Seasonal Muffins and Mini Scones V
Breakfast Vegetable Casserole with Chipotle Sour Cream V GF
Roasted Sweet Potato and Kale Hash V GF
Chicken Sausage
Infused Water
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea
\$40 <i>Per Guest</i>

MEMPHIS MORNING (AVAILABLE EVERY DAY)

Fresh Chilled Fruit Juices **VGN GF**

Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **VGN GF**

Banana Bread and Seasonal Scones with Butter **V**

Southern Style Scramble with Spinach and Tomatoes **V GF**

Southern Grits with Green Onion **V GF**

Smoked Brisket Hash **GF**

Infused Water

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea

\$47 *Per Guest*

RISE AND SHINE (AVAILABLE EVERY DAY)

Fresh Chilled Fruit Juices **VGN GF**

Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **VGN GF**

Sliced Breakfast Breads with Butter and Preserves **V**

Freshly Scrambled Eggs **V GF**

Breakfast Potatoes **V GF**

Pecan Wood Bacon **GF**

Infused Water

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea

\$47 *Per Guest*

23% Taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

CONTINENTAL BREAKFAST

Lighter breakfast options to begin your day. All Breakfasts include Coffee, Decaffeinated Coffee & Hot Tea Selections. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. One hour of Service. Dietary Restrictions: V= Vegetarian (contains dairy and egg) VG= Vegan GF= Gluten Free DF= Dairy Free

CONTINENTAL BREAKFAST

Fresh Chilled Fruit Juices **VGN GF**

Locally and Seasonally Inspired Best in Market Sliced Fruit and Berries **VGN GF**

Greek Yogurt with Local Honey, Seasonal Berries and Granola **V GF**

Assortment Fresh Baked Petite Fruit filled Danishes and Muffins **V**

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea

\$ 31 *Per Guest*

23% Taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the 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, Continental Breakfast or Breakfast Buffet. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. The guarantee for enhancements must be equal to the guaranteed number of people as the meal, or greater. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

GRIDDLED PANCAKES

Toppings Include: **V**
Fresh Seasonal Berries, Toasted Pecans, Chocolate Chips, Fruit Compote, 100% Maple Syrup and Sweet Butter
.....
\$14 *Per Guest*

BREAKFAST QUICHE **V**
Quiche with Spinach, Roasted Tomato, and Feta

\$8 *Per Guest*

STEEL CUT OATMEAL **VGN GF**
Toppings Include:
Dried Fruits, Brown Sugar, Honey and Toasted Pecans
.....

\$8 *Per Guest*

SELECT ENHANCEMENT

Stone Ground Grits **VGN**
.....
Scramble Eggs **V GF**
.....
Biscuits & House Jams **V**
.....
Turkey Sausage
.....
Cured Bacon **GF**
.....
Breakfast Potatoes **VGN GF**
.....
Southern Sweet Potato Hash **VGN GF**
.....
\$8 *Per Guest*

BREAKFAST ENHANCEMENT ACTION STATION

Station is available to elevate existing Continental Breakfast, Breakfast of the Day or Breakfast Buffet, the minimum order must be equal to the guarantee for the meal, or greater. One Chef Attendant per 50 Guests at \$200 each for 60 minutes. One Hour Service.

GRIDDLED FRENCH TOAST

Toppings Include: **V**
Fresh Seasonal Berries, Toasted Pecans, Chocolate Chips, Fruit Compote, 100% Maple Syrup and Sweet Butter
.....
\$14 *Per Guest*

GREEK YOGURT PARFAIT STATION **V GF**
Honey, Fresh Berries and Granola

\$8 *Per Guest*

ENGLISH MUFFIN BREAKFAST SANDWICH
Cage-Free Scrambled Eggs, Diced Bacon, and Cheddar Cheese with English Muffins

\$12 *Per Guest*

BREAKFAST BURRITOS
Made with Flour Tortillas, includes Roasted Tomato Salsa

Planner's Choice of (1) One Option:

- Cage-Free Eggs, Sausage and Roasted Peppers with Jack Cheese
- Cage-Free Eggs, Potato Hash and Bacon with Cheddar Cheese
- Cage-Free Eggs Refried Beans and Smoked Ham with Cotija Cheese
- Egg Whites, Smashed Avocado, Onions, Cilantro and Lime Crema (V)

.....
\$12 *Per Guest*

The minimum order is 20 people and if less than 20 people a per person fee will apply.

Made To Order Cage Free Farm Fresh Eggs and Egg Whites Toppings Include:

- Ham, Bacon, Chicken Sausage, Turkey
- Spinach, Tomatoes, Onions, Mushrooms, Bell Peppers, Green Onions
- Cheddar Cheese, Swiss Cheese and Feta Cheese
- Salsa Roja

\$20 Per Guest

23% Taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

MORNING BREAK PACKAGES

A part of Hyatt’s menu package program, our morning breaks are designed to make planning your events easy and sustainable! Our Chef has curated menu packages to provide variety and ensure we aren’t repeating options. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$24 per guest. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. Thirty minutes of Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

APPLES AND ORANGES

Spiced Apple Chips **VGN GF**

Seasonal Oranges **VGN GF**

Orange Cranberry Muffins **V**

Apple Hand Pies **V**

\$21 Per Guest

PROTEIN PACKED

Assorted Protein Power Bars and Granola Bars **V**

Hard Boiled Eggs **GF**

Individual Plain and Fruit Yogurts **V GF**

\$21 Per Guest

THE NATURAL SNACKS

Seasonal Vegetable Crudités **VGN GF**

Packed with Ranch Raita and Green Goddess Dips

Grilled Pita Bread with Cilantro Lime Hummus

Grilled Pita Bread (VG, DF) with Cilantro Lime Hummus (V, F)

Seasonal Kind Bars **V**

\$21 Per Guest

FRESHLY BREWED REGULAR COFFEE,
DECAFFEINATED COFFEE AND HOT TEA SELECTION
Add-On Beverage Service Option to Any Afternoon Break Package
Guarantee must be equal to or greater than the guarantee of the package coffee is being added to

\$7.25 Per Guest

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

AFTERNOON BREAK PACKAGES

A part of Hyatt’s menu package program, our morning break packages are designed to make planning your events easy and sustainable! Our Chef has curated menu packages to provide variety and ensure you do not have to repeat options. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. Thirty minutes of Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

ALL THE POPCORN

- Caramel Popcorn
- Cheese and Cheddar Popcorn
- At the Movies Popcorn

\$21 Per Guest

PROTEIN BOX

- Box of Naked Cashews
- Dried Cherries (V, GF) Wisconsin Cheddar Cheese Salami Crispy Tortilla Chips & Root Vegetables Guacamole (V, GF)
- Genoa Salami
- Crispy Tortilla Chips & Root Vegetables Guacamole **VGN GF**

\$21 Per Guest

TAPAS BOX

- Raw Almonds **VGN GF**
- Cured Meat, Manchego Cheese, Spanish Olives
- Dried Apricots **VGN GF**
- Kale Hummus and Grilled Pita **DF VGN**

\$21 Per Guest

HEALTH AND WELLNESS

- Individual Crisp Vegetable Crudit  with Tzatziki **V GF**
- Mixed Berry Shooter **VGN GF**

\$21 Per Guest

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND HOT TEA SELECTION

\$7.25 Per Guest

23% taxable Service Charge and 9.75% Tax Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

A LA CARTE BAKERIES AND SNACKS

Variety of goods available for your morning and afternoon breaks, by the dozen. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

BY THE DOZEN

- Brownies, Blondies and Lemon Bars **V** | \$54 Per Dozen

A LA CARTE SNACKS

- Granola Bars **V** | \$ 6.75 Each

Assorted Muffins **V** | \$54 Per Dozen

Warm Soft Pretzels with Spicy Mustard & Beer Cheese Sauce **V** | \$54 Per Dozen

Fresh Baked Cookies, Chocolate Chip, Peanut Butter, Oatmeal Raisin **V** | \$54 Per Dozen

Energy Bars **V** | \$ 6.75 Each

Protein Bars **V** | \$ 6.75 Each

Kind Bars **V** | \$ 6.75 Each

Sliced Seasonal Fruit **VGN GF** | \$13.75 Per Guest

Whole Fresh Fruit **VGN GF** | \$ 5.75 Each

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

BY THE GALLON

SELECT YOUR SELECTIONS: | \$86 Per Gallon

- Freshly Brewed Regular Coffee
- Freshly Brewed Decaffeinated Coffee
- Hot Tea Selection

SELECT YOUR SELECTIONS: | \$65 Per Gallon

- Freshly Brewed Iced Tea, Sweet or Unsweet
- Homemade Iced Lemonade

FRESHLY INFUSED: | \$15 Per Gallon

- Infused Water

STILL WATER & SPARKLING WATER

Aquafina | \$ 6.75 Each

Sparkling Water | \$ 6.75 Each

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi and Starry Soft Drinks | \$ 5.25 Each

SPECIALTY BOTTLED BEVERAGES

Iced Coffee Drinks | \$ 8.25 Each

Bottled Juices | \$6.75 Each
Orange, Apple and Cranberry

Bottled Smoothies | \$ 8.25 Each
Assorted fruit and veggie options available

Iced Tea | \$7.75 Each

Lemonade | \$7.75 Each

Sports Drinks | \$7.75 Each

Energy Drinks | \$7.75 Each

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

DAY PACKAGES

Our Chef has curated menus for each day as a total full day package to provide variety and ensure we aren't repeating options. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. Dietary Restrictions: V= Vegetarian (contains dairy and egg) VG= Vegan GF= Gluten Free DF= Dairy Free

HALF DAY MEETING PACKAGE

Maximum Four Hours of Service. We require a minimum of 20 guests for a la carte and buffets. An additional fee of \$15 per person will be charged for parties of fewer than 20 guests.

Breakfast of the Day (Determined by Day of Week)

Grab & Go Lunch Menu

Half Day Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee

Freshly Brewed Sweet or Unsweet Iced Tea

Assorted Soft Drinks and Bottled Water

\$ 108 *Per Person*

FULL DAY MEETING PACKAGE

Maximum Eight Hours of Service. We require a minimum of 20 guests for a la carte and buffets. An additional fee of \$15 per person will be charged for parties of fewer than 20 guests.

Breakfast of the Day (Determined by Day of Week)

Lunch of the Day (Determined by Day of Week)

Select Your Break Packages for Morning and Afternoon

Full Day Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee

Freshly Brewed Sweet and Unsweet Iced Tea

Assorted Soft Drinks and Bottled Water

\$ 140 *Per Person*

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

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 sustainable! Our Chef has curated menus for each day to provide variety and ensure we are not repeating options. Buffet Service is for 60 minutes and includes Coffee Service and Iced Tea. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$60 per guest. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. Dietary Restrictions: V= Vegetarian (contains dairy and egg) VG=

VeganGF= Gluten FreeDF= Dairy Free

FRONT STREET (MONDAY AND FRIDAY)

Tomato Vegetable Soup **VGN GF**

Chopped Iceberg Lettuce, Tomato, Cucumber, Red Onions, Citrus Vinaigrette **VGN GF**

Corn Meal Dusted Catfish, Creole Tartar Sauce

Smoked Pork Loin, Spiced Honey Jus **DF GF**

Charred Broccoli **VGN GF**

Buttermilk Mashed Potatoes **V GF**

Mid-South Banana Pudding with Vanilla Banana Cream, Fresh Banana's, Nilla Wafers, Whipped Cream **V**

\$ 52 *Per Guest*

MID-SOUTH NATURALIST (WEDNESDAY AND SUNDAY)

Summer Vegetable Soup **DF V**

Butter Lettuce with Strawberries, Grapes, Onions, Walnuts and Roasted Leek Vinaigrette **VGN GF**

Pasta Salad with Peppers, Tomatoes, Olives, and Feta Cheese with Herb Vinaigrette **V**

Herb Marinated Chicken Breast **DF GF**

Grilled Salmon with Dill Crème Fraiche on the Side **DF GF**

Steamed Green Beans with Grilled Lemons **VGN GF**

Garden Vegetable Rice Pilaf **V**

Chocolate Mousse **V GF**

\$ 52 *Per Person*

QUICK AND NIMBLE (AVAILABLE DAILY)

Chef's Choice of Assorted Greens

ASIAN PACIFIC (TUESDAY AND SATURDAY)

Sliced Watermelon **DF VGN**

Egg Drop Soup Sambal and Green Onions **V**

Hawaiian Mac Salad **V**

Grilled Teriyaki Chicken Thighs **DF**

Beef and Vegetable Stir Fry **DF**

Steamed Vegetables **VGN GF**

Pineapple Upside-Down Cake **V**

\$ 52 *Per Person*

MEMPHIS BARBECUE (THURSDAY)

Summer Minestrone **V**

Potato Salad with Celery, Onion, Pickles, Egg, Mustard Dressing **V GF**

Cheddar Mac and Cheese with Panko Herb Breadcrumbs **V**

Brown Sugar Baked Beans **V**

Cornbread with Honey Drizzle **V**

Dry Rub Barbecue Bone-In Chicken **DF GF**

Build Your Own Pulled Pork Sandwich
Classic Slaw, Mustard Barbecue Sauce, and Brown Sugar Barbecue Sauce and Petzel Bun

Mid-South Banana Pudding with Vanilla Banana Cream, Fresh Banana's, Nilla Wafers, Whipped Cream **V**

\$49 *Per Guest*

Select One Soup for Your Group:

- Broccoli Cheddar Soup (VG)
- Roasted Tomato Soup with Basil Puree (VG, GF, DF)
- Southern Vegetable Soup (VG, DF)
- Summer Minestrone (VG)

Select Two Proteins for Your Group:

- Chilled Grill Chicken
- Grilled Salmon
- Flank Steak
- Blackened Shrimp

Select Two Cheeses:

- Feta
- Smoked Cheddar
- Parmesan
- Bleu Cheese Crumbles
- Shredded Mozzarella

Toppings to Include:

- Tomatoes
- Cucumber
- Onions
- Chopped Bacon
- Black Olives
- Chopped Hard Boiled Eggs
- Sunflower Seeds
- Croutons
- Toasted Walnuts

Chef's Dessert, Light and Sweet

\$49*Per Person*

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

GRAB ‘N GO LUNCH

Our Grab & Go Lunches are customizable and easy to serve, you just choose the three options you want to offer your attendees. Ideal for attendees heading out for an afternoon excursion or taking lunch poolside. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

CHOOSE UP TO THREE SANDWICH OR WRAP OPTIONS:

Includes: Pasta Salad (VG), Bag of Chips (VG), Whole Fruit (V, GF), Sea Salt Chocolate Chip Cookie (VG) with Bottled Waters and Soft Drinks

Ham, Cheddar Cheese, Dijonnaise, Lettuce, Tomato, Marble Sourdough Bread
Smoked Turkey Breast, Swiss Cheese, Pesto Aioli, Lettuce, Tomato on Ciabatta
Cured Italian Meats, Provolone Cheese, Mix Greens, Oil & Vinegar on a Rosemary Schiacciata Roll
Roast Beef, Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli on Focaccia
Grilled Chicken Caesar Wrap, Asiago Cheese, Tomatoes, Romaine Lettuce, Flour Tortilla
Tuna Salad Wrap V GF
Mix Greens Sliced Tomatoes Whole Wheat Tortilla
Vegetable Wrap VGN GF
Mix Greens Grilled Zucchini and Onions Roasted Bell Peppers Avocado Spinach Tortilla
\$ 46 <i>Per Person</i>

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

HORS D’OEUVRES - Warm Selections

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 24 pieces per selection. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

VEGETARIAN

Pear & Blue Cheese Phyllo Purse V \$8.00 Per Piece
Truffle Mac & Cheese V \$7.00 Per Piece
Asian Spring Roll, Sweet Chili Sauce \$7.00 Per Piece
Cremini Mushroom Croquet with Horseradish Crème Fraiche V \$7.50 Per Piece

LAND

Korean BBQ Beef Spring Roll with Garlic Cilantro Sweet Chili Sauce DF \$8.00 Per Piece
Lemongrass Chicken Pot Sticker with a Cili Soy Dipping Sauce DF \$7.50 Per Piece
BBQ Pulled Pork on Cornbread Crostino \$7.00 Per Piece

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

HORS D’OEUVRES - Cold Selections

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 24 pieces per selection. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

VEGETARIAN

- Goat Cheese Mousse, Candied Walnut, Chives, Whole Wheat Crostini **V** | \$7.00 Per Piece
- Bruschetta Crostini **VGN** | \$ 6.50 Per Piece
- Caprese Skewer, Fresh Basil, Balsamic Drizzle **V GF** | \$ 7.25 Per Piece

LAND

- Prosciutto, Goat Cheese & Sundried Tomato Roulade Crostini **DF** | \$ 7.50 Per Piece
- Pepper Seared Beef Filet, Horseradish Crème Fraiche, Toasted Brioche | \$ 9.50 Per Piece

SEA

- Ahi Tuna Poke, Sweet Onions, Soy Sauce Shooter **DF V** | \$ 8.50 Per Piece
- Shrimp Cocktail, Lemon, Cocktail Sauce **DF V GF** | \$7.00 Per Piece
- Smoked Fish Mousse Crostini, Cornichon **V** | \$ 6.00 Per Piece
- Tuna Crostini, Chipotle Aioli, Olive Tapenade **DF V** | \$ 6.00 Per Piece

23% taxable Service Charge and 9.75% Tax Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

VEGETABLE CRUDITÉ DISPLAY

- Seasonal Garden Vegetables **VGN GF**
 - Spinach Dip **VGN GF**
 - Red Pepper Hummus **VGN GF**
- \$16 Per Guest*

CHEESE DISPLAY

- Handcrafted Domestic and International Cheese Selection **V**
 - Seasonal Assortment of Fresh Fruit, Fruit Compote, Dried Fruit, Spiced Nuts and Honey **V GF**
 - Grilled Breads, Lavosh and Crostini **V**
- \$20 Per Guest*

CHEESE AND CHARCUTERIE

- Handcrafted Domestic and International Cheese Selection **V**

CHARCUTERIE DISPLAY

- Selection of Salami, Capicola and Cured Sausage

Selection of Salami, Capicola and Cured Sausage
.....
Grilled Breads, Crackers and Crostini **V**
.....
Seasonal Assortment of Fresh Fruit, Olives, Fruit Compote, Dried Fruit, Spiced Nuts and Honey **VGN GF**
.....
\$ 26 *Per Guest*

MAC AND CHEESE BAR

Cavatappi Pasta with Truffle Parmesan, Scotch Bonnet Baby Gouda Sauces **V**
.....
Chicken, Ham, Bacon (GF), Peas (V, GF), Caramelized Onions and Broccoli (V, GF)
.....
Add-on Blackened Shrimp or Smoked Sausage, Select One **GF** | \$12 Additional Per Guest
.....
\$24 *Per Guest*

MUDDY'S SWEETS **V**

Red Velvet Cupcakes
.....
Coconut Macaroons
.....
Sprinkle Surprise Cupcakes
.....
Jan's Famous Toffee Bark
.....
Brown Butter Crispy Rice Treats
.....
\$ 22 *Per Guest*

Grilled Breads, Lavosh and Crackers **V**
.....
Seasonal Assortment of Fresh Fruit, Olives, Fruit Compote, Dried Fruit, Spiced Nuts and Honey **V GF**
.....
\$22 *Per Guest*

CHEESEBURGER IN PARADISE SLIDERS

Smashed Burger Sliders with King's Hawaiian Rolls **DF**
.....
Cheddar Cheese, Chipotle Mayo, Pineapple, Whole Grain Mustard Spread **V GF**
.....
Sliced Dill Pickles, Chopped Onions and Tropical Slaw **V GF**
.....
\$26 *Per Guest*

STREET TACOS STATION

Slow Braised Beef Barbacoa **DF GF**
.....
Tomatillo Roasted Chicken **DF GF**
.....
Elote Dip with Queso Fresco and Tajin **V GF**
.....
Corn Tortillas **VGN GF**
.....
Salsa Roja, Queso Fresco, Sour Cream, Tomatillo Salsa **V GF**
.....
Cilantro, Onion, Tomato, Shaved Cabbage and Jalapenos **DF VGN**
.....
\$28 *Per Guest*

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

ACTION STATIONS

Curate a perfectly paired reception menu for your attendees, featuring unique possibilities. Attendant(s) Required, \$250.00 per attendant for up to two

hours. We require a minimum of 20 guests for a la carte and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping proteins. Station Attendant Required - \$250 per attendant for up to two hours. All carving stations include an assortment of fresh rolls and butter.

Whole Roasted Tenderloin of Beef (GF, DF), Horseradish Cream and Au Jus with Mashed Potatoes (V, GF) | \$ 595 Serves 25

Herb Crusted Rib Eye of Beef (GF, DF) with Horseradish Cream and Au Jus Roasted Potatoes (V, GF) | \$ 575 Serves 25

Apple Cider Brined Boneless Pork Rib Roast (GF, DF) with Natural Jus and Fennel Corn Slaw (VG, GF) | \$ 475 Serves 30

Whole Roasted Chicken (GF, DF) with Rice Pilaf (VG, GF) | \$ 300 Serves 20

DUO OF SALADS STATION

Choose (2) Two Salads, Chef Attendant Required

CAESAR SALAD **V**
Hearts of Romaine, Parmesan, Croutons, Creamy Caesar Dressing

CAPRESE **V**
Fresh Tomato, Mozzarella, Basil, Balsamic Reduction

FARM SALAD **VGN GF**
Fresh Local Lettuces, Seasonal Farm Vegetables, Citrus Vinaigrette

SPRING SALAD **V GF**
Mixed Greens, Red Onion, Grapes, Local Strawberries, Toasted Walnuts, Feta, Balsamic Dressing

CORN & BLACK BEAN SALAD **VGN GF**
Crisp Greens, Corn, Black Beans, Tortilla Strips, Sliced Avocado, Cilantro Lime Vinaigrette

\$ 42 Per Guest

PASTA STATION

Chef Attendant Required

PROTEINS
(Please select two options) Grilled Chicken, Italian Sausage, Meatballs, Sauteed Shrimp

SAUCES
(Please select two options) Marinara, Creamy Alfredo, Vodka Cream, Pesto, Bolognese

VEGETABLES
Peppers, Onion, Mushrooms, Spinach, Zucchini, Green Peas

PASTAS
(Please select two options) Cavatappi, Penne, Tortellini, Ravioli, Vegetable Ribbons

\$38 Per Guest

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the 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. All dinners include Coffee and Hot Tea service. We require a minimum of 20 guests for a la carte, plated and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. One Hour Service. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

SOUP

Planner's Choice of 1 Option:

- Chicken Vegetable Soup **DF**
- Broccoli Cheddar **V**
- Tomato Vegetable **V**
- Summer Minestrone **V**
- Tomato Basil Soup **V GF**

VEGETABLES

Planner's Choice of 1 Option:

- Grilled Asparagus, Lemon Oil **VGN GF**
- Oven Roasted Curry Dusted Cauliflower **VGN GF**
- Steamed Broccoli with Roasted Garlic **VGN GF**
- Roasted Brussel Sprouts **VGN GF**
- Steamed Green Beans **VGN GF**
- Roasted Squash **VGN GF**

SALAD

Planner's Choice of 2 Options:

- Baby Spinach Salad with Feta, Toasted Pecans and Raspberry Vinaigrette **V GF**
- Mixed Greens with Roma Tomatoes, Marinated Artichokes, Pickled Green Beans and Champagne Vinaigrette **VGN GF**
- Iceberg Salad with Cherry Tomatoes, Bacon, Red Onion, Chives and Buttermilk Ranch Dressing **GF**
- Black Bean and Roasted Corn Salad with Bibb Lettuce, Tomatoes, Red Onions and Chili-Lime Vinaigrette **VGN GF**
- Frisee and Pear with Fennel, Pickled Onions, Danish Blue, Walnuts and Aged Balsamic Vinaigrette **V**
- Baby Gem Bay with Shaved Parmesan, Smoked Fat Crouton and Three Peppercorn Caesar **V**

STARCH

Planner's Choice of 1 Option:

- Whipped Potatoes with Chives and Cheddar Cheese **V GF**
- Mashed Potatoes with Green Onions **VGN GF**
- Jasmine Rice **VGN GF**
- Parmesan Polenta **V GF**
- Cheddar Mac and Cheese with Chives **V**
- Quinoa Pilaf **DF V**
- Southern Red Bliss Mashed Potatoes **V GF**
- Cheese Grits Scallions **V GF**

ENTREES

Planner's Choice Between 2 or 3 Entree Options:

- Pan Roasted Chicken Breast, Natural Jus **DF GF**
- Smoked Pork Loin, Citrus Tomato Onion Relish **DF GF**
- Grilled Flank Steak with Chimichurri **DF GF**
- Crispy Buttermilk Fried Chicken
- Cornmeal Dusted Catfish with Creole Tartar Sauce
- Grilled Salmon Lemon with Dill Crème Fraiche (VG, GF) **DF GF**
- Grilled Center Cut Sirloin **DF GF**
- Blackened Shrimp **DF GF**

\$ 77 Two Entrees

\$ 88 Three Entrees

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup or salad, entrée, and dessert, melds together to wow your attendees’ taste buds. We require a minimum of 20 guests for a la carte, plated and buffets. A \$175 setup fee will be charged for parties of fewer than 20 guests. Dietary Restrictions:V= Vegetarian (contains dairy and egg)VG= VeganGF= Gluten FreeDF= Dairy Free

SOUP OR SALAD

Select one soup or salad option for your group

- Caesar Salad **V**
Hearts of Romaine, Parmesan, Croutons, Creamy Caesar Dressing
- Farm Salad **VGN GF**
Fresh Local Lettuces, Seasonal Farm Vegetables, Citrus Vinaigrette
- Baby Spinach Salad **GF**
Goat Cheese, Apple, Walnut with Bacon Vinaigrette
- Chef’s Seasonal Soup

DESSERT

Add Dessert to Elevate Your Dinner Buffet, Ask Your Event Planning Manager for Options and Prices

COMPOSED ENTREE

Select Composed Entree to be Served to Your Group

- Grilled Herb Salmon with Creamy Mushroom Grits and Grilled Asparagus, Roasted Tomato Jam **GF** | \$65 Per Guest
- Braised Beef Short Rib with Mashed Yukon Potatoes and Seasonal Vegetables **GF** | \$70 Per Guest
- Filet Mignon with Herbed Mashed Potatoes and Haricot Verts Demi-Glace **GF** | Market Price, Per Guest
- Grilled Boneless Herb Porkchop with Buttermilk Mashed Potatoes and Baby Carrots, Apple Cider Jus **GF** | \$63 Per Guest

Grilled Free-Range Chicken Breast Mashed Yukon Gold Potatoes
and Seasonal Vegetables Natural Jus **GF** | \$60 Per Guest

DUET ENTREES

Pan Seared Salmon and Herbed Free-Range Chicken Breast with
Sundried Tomato Orzo, Dijon Cream Sauce | \$78 Per Guest

Grilled Free Range Chicken Breast and Seared Jumbo Shrimp
Parmesan Polenta, Lemon Cream Sauce **GF** | \$87 Per Guest

Filet Mignon and Jumbo Prawns, Horseradish Green Onion
Mashed Potatoes Seasonal Vegetables, Lemon Butter and
Bordelaise Sauces **GF** | \$97 Per Guest

DESSERT

Select one option for your group

Flourless Chocolate Torte, Crème Anglaise and Seasonal Berry **GF**

Strawberry Cheesecake, Triple Cream and Graham Cracker Crust **V**

Mid-South Banana Pudding with Vanilla Banana Cream, Fresh
Banana's, Nilla Wafers, Whipped Cream **V**

Traditional Strawberry Shortcake **V**
Sweet Biscuit, Fresh Cream, Fresh Strawberry Sauce

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BEVERAGE 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 SUPER-PREMIUM BAR PER PERSON, BY THE HOUR

Super Premium Brand Cocktails
Ketel One VodkaHendrick's GinDiplomatico Reserva Exclusiva
RumDon Julio Blanco TequilaMakers Mark BourbonCrown Royal
Canadian WhiskeyJameson Irish WhiskeyJack Daniels American
WhiskeyDel Maguey Vida MezcalJohnnie Walker Black Scotch

Super Premium Wines
Mer Soleil 'Reserve' Chardonnay Daou Cabernet Sauvignon
Whitehaven Sauvignon Blanc Elouan Pinot Noir La Vielle Ferme
Rose Mionetto Avantgarde Prosecco

Beers and Seltzers
PacificoMiller LiteMichelob UltraAthletic Brewing Non-
Alcohol White Claw Hard SeltzerHigh Noon Vodka SeltzerLocal
IPAs

HOST PREMIUM BAR PER PERSON, BY THE HOUR

Premium Cocktails

- Jim Beam White Label Bourbon
- Beefeater Gin
- Bacardi Silver Rum
- Chivas Regal Scotch
- Tito's Vodka
- Patron Sliver Tequila
- Teeling Small Batch Irish Whiskey

Signature Premium Wines
Canvas Chardonnay Canvas Cabernet Sauvignon Canvas Pinot
Noir Canvas Pinot Grigio

Beers and Seltzers

Non-Alcoholic Beverages

Non-Alcoholic Beverages

Pepsi Soft Drinks, Assorted Juices, Fiji Bottled Waters

Aquafina Water, Perrier Mineral Water

One Hour | \$42 Per Person

Two Hours | \$63 Per Person

Each Additional Hour | \$19 Per Person

HOST BAR, PER DRINK

Charges are based on the actual number of drinks consumed.
Full Bars Include: Liquors, Domestic/Imported/Local Crafted
Beers, Wine, Pepsi Soft Drinks, Juices, Mixers and Appropriate
Garnishes

Super Premium Cocktails | \$18 Per Drink

Premium Cocktails | \$16 Per Drink

Signature Cocktails | \$12 Per Drink

Super Premium Wines | \$18 Per Drink
Mer Soleil 'Reserve' Chardonnay Daou Cabernet Sauvignon
Whitehaven Sauvignon Blanc Elouan Pinot Noir La Vielle Ferme
Rose Mionetto Avantgarde Prosecco

Signature Premium Wines | \$12 Per Drink
Canvas Chardonnay Canvas Cabernet Sauvignon Canvas Pinot
Noir Canvas Pinot Grigio

Domestic Beer | \$8 Per Drink
PacificoMiller LiteMichelob UltraAthletic Brewing Non-
Alcohol White Claw Hard SeltzerHigh Noon Vodka SeltzerLocal
IPAs

Imported and Local Craft Beer | \$10 Per Drink

Hard Seltzer | \$10 Per Drink

Pepsi Soft Drinks | \$6 Per Drink

Aquafina Water, Perrier Mineral Water | \$6 Per Drink

GUEST PAY PER DRINK, BY CREDIT CARD

Pepsi Soft Drinks

One Hour | \$32 Per Person

Two Hours | \$48 Per Person

Each Additional Hour | \$17 Per Person

HOST BAR, BY THE HOUR PER PERSON

Signature Cocktails
Conciere VodkaConciere GinConciere Silver RumConciere Silver
TequilaConciere BourbonConciere WhiskeyConciere Scotch

Signature Wines
Canvas Chardonnay Canvas Cabernet Sauvignon Canvas Pinot
Noir Canvas Pinot Grigio

Beers and Seltzers

Non-Alcoholic Beverages

Pepsi Soft Drinks, Assorted Juices, Fiji Bottled Waters

Aquafina Water, Perrier Mineral Water

One Hour | \$28 Per Person

Two Hours | \$40 Per Person

Each Additional Hour | \$15 Per Person

LABOR CHARGES

Credit Cards Accepted. Pricing is inclusive of Service Charge. Cash Bar requires a minimum revenue of \$500 per bar.

Super Premium Cocktails | \$20 Per Drink

Premium Cocktails | \$18 Per Drink

Signature Cocktails | \$14 Per Drink

Super Premium Wine | \$20 Per Drink

Signature Premium Wine | \$14 Per Drink

Hard Seltzers | \$12 Per Drink

Local Craft and Domestic Beers | \$12 Per Drink
PacificoMiller LiteMichelob UltraAthletic Brewing Non-Alcohol White Claw Hard SeltzerHigh Noon Vodka SeltzerLocal IPAs

Imported Beer | \$10 Per Drink

Pepsi Soft Drinks | \$6 Per Drink

Aquafina Water, Perrier Mineral Water | \$6 Per Drink

Labor Fees for Up to (3) Three Hours:
\$ 125 Bartenders, Each \$ 75 Cocktail Servers/Tray Passers, Each \$ 50 Additional Hours/Per Hour for Bartenders or Servers, Each

All Prices are subject to a 23% taxable Service Charge, 9.75% Tax and 15% Liquor tax on Alcohol. Menu Pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

RED, WHITE & BUBBLES

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.

BUBBLES

La Marca Prosecco, Italy | \$52 Per Bottle

Chandon Brut Rose, Napa Valley | \$95 Per Bottle

Perrier-Jouet, Grand Brut | \$105 Per Bottle

Möet & Chandon, Imperial, Epernay, France | \$125 Per Bottle

McBride Sisters Rose, Hawkes Bay, New Zealand | \$65 Per Bottle

Veuve Cliquot, Brut Yellow Label, Reims, Champagne, France | \$150 Per Bottle

RED

Joseph Wagner Boen Pinot Noir, California | \$60 Per Bottle

Cline Seven Ranchlands Cabernet Sauvignon, Sonoma | \$58 Per Bottle

The Prisoner, Red Blend, Napa Valley | \$120 Per Bottle

Heitz Cellars, Cabernet Sauvignon, Napa Valley | \$ 140 Per Bottle

Napa Valley Quilt Cabernet Sauvignon | \$145 Per Bottle

Freemark Abbey, Cabernet Sauvignon, Napa Valley | \$ 185 Per

Bottle

Joseph Phelps, Cabernet Sauvignon, Napa Valley | \$ 220 Per Bottle

Duckhorn Cabernet, Napa Valley | \$210 Per Bottle

WHITE & ROSÉ

Schloss Vollrads, Rheingau, Germany | \$65 Per Bottle

Kim Crawford Signature Reserve Sauvignon Blanc, New Zealand | \$ 60 Per Bottle

Loveblock Marlborough, NZ, Sauvignon Blanc | \$75 Per Bottle

Chateau d’Esclans, Rosé, “Whispering Angel”, France | \$ 60 Per Bottle

Chateau Miraval, Cotes De Provence Rosé | \$80 Per Bottle

Flowers, Chardonnay, Sonoma County | \$ 100 Per Bottle

Rombauer Chardonnay, Carneros | \$135 Per Bottle

The Calling, Chardonnay, Sonoma | \$56 Per Bottle

Cakebread, Sauvignon Blanc, Napa Valley | \$ 115 Per Bottle

Ramey, Chardonnay, Sonoma County | \$ 115 Per Bottle

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