

Hyatt Place

Boca Raton

BANQUET &
CATERING MENU



CONTINENTAL BREAKFAST

\$19.00 per Person

FRESH JUICES

Apple, Orange, & Cranberry

SELECTION OF SEASONAL FRESH FRUIT & BERRIES

INDIVIDUAL YOGURTS WITH ORGANIC GRANOLA

ASSORTED BREAKFAST BREADS & PASTRIES

NEW YORK STYLE BAGELS

Cream Cheese, Butter, & Fruit Preserves

SUNRISE BREAKFAST

\$29.00 Per Person

FRESH JUICES

Apple, Orange, & Cranberry

SELECTION OF SEASONAL FRESH FRUIT

INDIVIDUAL YOGURTS WITH ORGANIC GRANOLA

ASSORTED BREAKFAST BREADS & PASTRIES

NEW YORK STYLE BAGELS

Cream Cheese, Butter, & Fruit Preserves

CAGE-FREE SCRAMBLED EGGS WITH FINE HERBS

ROASTED BREAKFAST POTATOES

Bell Pepper, Onion, & Fresh Herbs

SMOKED BACON OR TURKEY SAUSAGE

10 GUEST MINIMUM REQUIREMENT.

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

SANBORN SQUARE BUFFET

\$29.00 per Person

FRESH JUICES

Apple, Orange, & Cranberry

ASSORTED WHOLE FRUIT

ASSORTED BREAKFAST BREADS & DANISHES

BREAKFAST BURRITOS

Scrambled Cage- Free Eggs, Smoked Bacon,
Cheddar, & Mozzarella Cheese

PANCAKES WITH MAPLE SYRUP

CAJUN DUSTED FINGERLING POTATOES

MIZNER PARK BUFFET

\$29.00 per Person

FRESH JUICES

Apple, Orange, & Cranberry

SELECTION OF SEASONAL FRESH FRUIT

ASSORTED BREAKFAST PASTRIES

NEW YORK STYLE BAGELS

Cream Cheese, Butter, & Fruit Preserves

VEGETABLE FRITTATAS WITH PEPPER-JACK CHEESE

ROASTED BREAKFAST POTATOES

Bell Pepper, Onion, & Fresh Herbs

SMOKED BACON OR TURKEY SAUSAGE

10 GUEST MINIMUM REQUIREMENT.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

C A M I N O B R U N C H

\$40.00 per Person

FRESH JUICES

Apple, Orange, & Cranberry

CAGE-FREE SCRAMBLED EGGS WITH FINE HERBS

ROASTED BREAKFAST POTATOES

Bell Pepper, Onion, & Fresh Herbs

SELECTION OF SEASONAL FRESH FRUIT

SMOKED BACON OR TURKEY SAUSAGE

NEW YORK STYLE BAGELS

Cream Cheese, Butter, & Fruit Preserves

PAN ROASTED CHICKEN BREAST

Tomato Basil Sauce

GRILLED ATLANTIC SALMON

Lemon White Wine Reduction

ROASTED SEASONAL VEGETABLES

CHEF SELECTION OF ASSORTED DESSERTS

R O Y A L P A L M B R U N C H

\$50.00 per Person

FRESH JUICES

Apple, Orange, & Cranberry

NEW YORK STYLE BAGELS

Cream Cheese, Butter, & Fruit Preserves

CHILLED SMOKED SALMON DISPLAY

with Tradition Accompaniments

FRESH SLICED SEASONAL FRUIT

with Berries

PAN ROASTED CHEESE BLINTZES

with Berry Compote

MINI POTATO PANCAKES

with Sour Cream & Apple Sauce

COUSCOUS TABBOULEH

with Cucumbers, Fresh Herbs In a Lemon Dressing

PASTRAMI SANDWICH ON RYE

with Spicy Yellow Mustard & Swiss Cheese

ROASTED TURKEY SANDWICH

Leaf Lettuce, Tomato, & Herb Aioli

CHEF SELECTION OF ASSORTED

DESSERTS

25 GUEST MINIMUM REQUIREMENT.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

LUNCH

THE FIESTA BOWL STATION

\$35.00 per Person

MULTICOLORED TORTILLA CHIPS

Warm Queso Dip

Build Your Own Bowl
MEXICAN LIME CHOPPED
CHICKEN

SEASONED SLOW COOKED
BARBACOA BEEF

WHITE RICE & BLACK BEANS

ASSORTED TOPPINGS

Shaved Lettuce, Corn, Sour Cream,
Shredded Jack Cheese, Chopped Tomatoes,
Salsa, Roasted Peppers & Onions,
Guacamole

FLOUR TORTILLAS

CHEF'S CHOICE OF DESSERT

TASTE OF ITALY

\$40.00 per Person

TOMATO BASIL BISQUE SOUP

Parmesan Cheese

ITALIAN SALAD

Romaine Lettuce, Red Onions,
Pepperoncini, Tomatoes, Parmesan Cheese,
Garlic Croutons & Italian Dressing

TRI-COLOR ROTINI PASTA SALAD

with Parmesan Cheese, Bell Peppers, Celery, Olives
in Italian Herb Dressing

FLATBREADS

Margarita & Three Cheese with Pepperoni

MEATBALL PARMESAN SLIDERS

Marinara Sauce, Shredded Mozzarella &
Parmesan Cheese

FRESH HERB CRUSTED CHICKEN
BREAST

with Bruschetta Salsa

CHEF'S CHOICE OF DESSERT

15 GUEST MINIMUM REQUIREMENT.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

LITTLE HAVANA

\$36.00 per Person

CUBAN SALAD

Romaine Lettuce, Tomatoes, Avocado,
Onion, & Black Beans with Lime
Vinaigrette

MOJO PULLED PORK CUBAN

Sliced Cured Ham, Swiss Cheese,
Pickles, & Dijonnaise

CHOPPED ADOBO CHICKEN

SPANISH YELLOW RICE

BLACK BEANS

SWEET PLANTAINS

CHEF'S CHOICE OF DESSERT

MEDITERRANEAN DIET

\$38.00 per Person

ROASTED GARLIC HUMMUS

with Kalamata Olives

COUSCOUS TABBOULEH

with Cucumbers, Fresh Herbs In a Lemon
Dressing

CRISPY FALAFEL

with Tzatziki

BEEF GYRO

with Lettuce, Onions, & Tomatoes

WARM PITA BREAD

CHEF'S CHOICE OF DESSERT

15 GUEST MINIMUM REQUIREMENT.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

THE DELI LUNCH

\$30.00 per Person

CREAMY POTATO SOUP

with Cheddar Cheese, Bacon Crumbles
& Green Onion

MIXED GREENS SALAD

Romaine Lettuce & Baby Arugula, Red
Onions, Tomatoes, Sliced Cucumber,
Shaved Carrots, & Garlic Croutons

Assorted Dressings- Ranch, Balsamic
Caesar, Oil & Vinegar

Assorted Sandwiches

ITALIAN CLASSIC

Ham, Pepperoni, Provolone Cheese,
Lettuce, Onion, Tomato, with Sub
Dressing

ROASTED TURKEY ON MULTIGRAIN

Leaf Lettuce, Sliced Tomato, Crisp
Bacon, Cheddar Cheese, & Herb Aioli

ROASTED VEGETABLE WRAP

Seasonal Roasted Vegetables, Hummus,
Mixed Baby Greens & Balsamic Glaze

ASSORTED KETTLE COOKED CHIPS

CHEF'S CHOICE OF DESSERT

BOXED LUNCH

\$25.00 Per Person

Sandwiches (Selection of 2)

MOJO PULLED PORK CUBAN

Sliced Ham, Pickles, Swiss Cheese &
Dijonnaise

TURKEY & BRIE

Turkey, Creamy Brie, Apple, Arugula, &
Honey on Ciabatta Roll

ROASTED VEGETABLE WRAP

Seasonal Roasted Vegetables,
Hummus, Mixed Baby Greens &
Balsamic Glaze

GRILLED CHICKEN CLUB

All-Natural Grilled Chicken Breast,
Provolone Cheese, Tomato, Lettuce, &
All-Natural Bacon

ASSORTED KETTLE COOKED CHIPS

FRESH BAKED CHOCOLATE CHIP COOKIES

15 GUEST MINIMUM REQUIREMENT.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

B R E A K S

Bakery Break

\$12.00 PER PERSON

FRESH BAKED COOKIES

Chocolate Chip, Reese's Peanut Butter Cup, & Sugar

GOURMET ASSORTED CUPCAKES

MILK

2%, Skim, & Almond

Coffee Shop Break

\$15.00 PER PERSON

ALMOND BISCOTTI

BLUEBERRY SCONES

PETITE MACAROONS

ASSORTED SWEET BREADS

The Movie Break

\$15.00 PER PERSON

ASSORTED CANDY BARS

Snickers, KitKat, Reese's, Hershey's, & Twix

MOVIE STYLE POPCORN

Sweet & Salty Break

\$16.00 PER PERSON

SOFT PRETZELS

Warm Cheese Sauce & Whole Grain Mustard

FUDGE BROWNIES

Hummus & Cheese Break

\$17.00 PER PERSON

ROASTED GARLIC HUMMUS WITH BASIL PESTO, TOASTED NAAN, CRACKERS, SLICED CUCUMBER, KALAMATA OLIVES, CREAMY BRIE & CHEDDAR CHEESE

Charcuterie Board

\$19.00 PER PERSON

PROSCIUTTO, GENOA SALAMI, CREAMY BRIE, GHERKINS, PEPPERONCINI, WHOLE-GRAIN MUSTARD, TOASTED NAAN & CRACKERS

10 GUEST MINIMUM REQUIREMENT.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

A L A C A R T E B E V E R A G E S

FRESH BREWED SEATTLE'S BEST COFFEE

\$55.00 PER GALLON

Regular or Decaf

ASSORTED TAZO TEA'S

\$40.00 PER GALLON

FRUIT INFUSED WATER (UNLIMITED REFILLS)

\$25.00 ALL DAY

Cucumber & Mint, Lemon & Lime, or Orange

LEMONADE, ICED TEA, OR ARNOLD PALMER

\$35.00 PER GALLON

AQUAFINA BOTTLED WATER

\$3.50 EACH

SAN PELLIGRINO WATER

\$4.00 EACH

ASSORTED BOTTLED PEPSI BEVERAGES

\$3.50 EACH

Pepsi, Diet Pepsi, Starry, Ginger Ale

ASSORTED GATORADE

\$4.00 EACH

ENERGY DRINKS

\$5.00 EACH

Red Bull, Sugar Free Red Bull, & Assorted Celsius

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

A L A C A R T E I T E M S

FRESH BAKED CHOCOLATE CHIP COOKIE
\$24.00 PER HALF DOZEN

FRESH BAKED REESE'S PEANUT BUTTER COOKIE
\$24.00 PER HALF DOZEN

GLUTEN FREE CHOCOLATE BROWNIE
\$4.00 EACH

GLUTEN FREE MALLOW CRUNCH BAR
\$4.00 EACH

ASSORTED PETITE MACARONS
\$16.00 PER DOZEN

ASSORTED CANDY BARS
\$3.00 EACH

ASSORTED KIND BARS
\$3.00 EACH

ASSORTED KETTLE CHIPS
\$3.00 EACH

TRAIL MIX
\$2.00 EACH

SMARTFOOD POPCORN
\$2.50 EACH

PRETZELS
\$2.00 EACH

ASSORTED MINI CUPCAKES
\$3.00 EACH

INDIVIDUAL YOGURTS
\$4.00 EACH

ASSORTED WHOLE FRUIT
\$2.00 EACH

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

AUDIO VISUAL EQUIPMENT

LCD PROJECTOR
\$200.00

PROJECTOR SCREEN
\$75.00

SPEAKER & HANDHELD MICROPHONE
\$150.00

POLYCOM SPEAKERPHONE
\$150.00

EASEL/FLIPCHART/MARKER
\$30.00

LASER POINTER & CLICKER
\$20.00

EXTENSION CORD
\$10.00

BLACK SPANDEX LINEN
\$10.00

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

W O K T O T A B L E

\$60.00 Per Person

Starters

SIGNATURE THAI SALAD

Crisp iceberg lettuce, shredded carrots, cucumber, and soybeans. Served with a duo of zingy ginger dressing and creamy peanut sauce, topped with toasted sesame seeds

CRISPY VEGETARIAN EGG ROLLS

Entrees

TERIYAKI CHICKEN

Grilled Chicken and glazed in a sweet and salty house-made teriyaki sauce

BEEF & BROCCOLI STIR-FRY

Tender strips of beef seared with fresh broccoli florets in a classic savory garlic-ginger sauce

Side Items

SIGNATURE FRIED RICE

CHILLED SESAME NOODLES

Tender noodles tossed in a savory sesame dressing, garnished with fresh green onions and cool cucumber & Carrot ribbons

Chef's Choice of Dessert

20 GUEST MINIMUM & 75 GUEST MAXIMUM.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES.

TUSCAN TABLE

\$55.00 Per Person

Starters

CHOPPED ROMAINE HEART SALAD

Crisp romaine, hearty white beans, red onions, black olives, and cherry tomatoes. Served with a bright lemon-oregano dressing and Parmesan on the side

TUSCAN ROTINI SALAD

Tri-color pasta tossed with shaved Parmesan, crisp bell peppers, celery, and olives in a zesty Italian herb vinaigrette

Entrees

CREAMY TUSCAN CHICKEN

Seared chicken breast simmered in a velvet Parmesan cream sauce with baby spinach, and sun-dried tomatoes

PAN-ROASTED SALMON FILET

with Lemon Butter Wine Sauce

Side Items

HARVEST VEGETABLE BLEND

Roasted sweet potatoes paired with seasonal garden vegetables

GARLIC-ROASTED BROCCOLINI

Chef's Italian Dolce

20 GUEST MINIMUM & 75 GUEST MAXIMUM.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES.

FLORIDA SUNSET

\$55.00 Per Person

Starters

LOBSTER BISQUE SOUP
With Sherry

CHOICE OF TWO:
Summer Salad

Mixed Greens, Sliced Red onions, Crumbled Feta Cheese, Sliced strawberries, Candied Pecans served with Balsamic vinaigrette

Red Skin & Chives Potato Salad

Mango & Cilantro Slaw

Entrees

SALMON WITH TROPICAL MANGO SALSA

SAUTÉED LEMON BUTTER CHICKEN BREAST

Side Items

SPANISH YELLOW RICE

ROASTED ASPARAGUS

Chef's Mini Key Lime Pies

20 GUEST MINIMUM & 75 GUEST MAXIMUM.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES.

H O R S D ' O E U V R E S

Minimum Order of 30 pieces Per Item

Fresh Canapes

CAPRESE SKEWERS
\$4.00 EACH

FIG JAM, FARMER'S CHEESE, &
RAW HONEY
\$5.00 EACH

CHICKEN TANDOORI
\$5.00 EACH
HUMMUS ON PITA

SKIRT STEAK IN ENDIVE
\$5.00 EACH
WITH CHIMICHURRI SAUCE

SALMON SMOKE PINWHEEL
\$5.00 EACH

CHICKEN JERK PAPAYA
\$5.00 EACH

Hot Hors D'oeuvres

CHICKEN POT STICKERS
\$4.00 EACH

BEEF BROCHETTE SKEWERS
\$5.00 EACH

SPANAKOPITA
\$4.00 EACH

PIGS IN A BLANKET
\$4.00 EACH
WITH YELLOW MUSTARD

BEEF SOUTHWESTERN EMPANADAS
\$5.00 EACH

GUAVA & CHEESE EMPANADAS
\$5.00 EACH

COCONUT SHRIMP
\$5.00 EACH

BACON WRAPPED SCALLOPS
\$5.00 EACH

SHORT RIB WELLINGTONS
\$5.50 EACH

THAI VEGETABLE SPRING ROLLS
\$4.00 EACH

BRIE & PEAR PURSES
\$4.00 EACH

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

R E C E P T I O N M E N U

P L A T T E R S

FRESH SLICED SEASONAL FRUIT
with Fresh Berries

\$12.00 per person

SEASONAL VEGETABLE CRUDITÉ
Fresh Market Vegetables served with
Ranch & Blue Cheese Dipping Sauces

\$14.00 per person

HUMMUS & CHEESE PLATTER
Roasted Garlic Hummus with Basil
Pesto, Toasted Naan, Crackers, Sliced
Cucumber, Kalamata Olives, Creamy
Brie & Cheddar Cheese

\$17.00 per person

CHIPS & DIP
Multicolor Tortilla Chips, Tomato Salsa
& Warm Queso

\$9.00 per person

CHARCUTERIE BOARD
Prosciutto, Genoa Salami, Brie,
Gherkins, Pepperoncini, Whole-Grain
Mustard, Toasted Naan & Crackers

\$19.00 per person

S T A T I O N S

PASTA STATION

Penne with Pomodoro Sauce
Tri-Color Cheese Tortellini with Alfredo
Sauces served with Parmesan Cheese

Add Grilled Chicken +\$4.00 per person

\$14.00 per person

TACO BAR

Flour Tortillas, Mexican Lime Chopped
Chicken, Slow Cooked Barbacoa Beef,
Lettuce, Tomato, Red Onion, Salsa,
Guacamole, Sour Cream, Hot Sauce & Lime
Wedges

\$18.00 per person

SLIDER STATION

Beef Burger served with Cheese, Lettuce,
Tomato, Red Onion, Mayo & Mustard

\$15.00 per person

DESSERT BAR

Chef's Selection of Desserts

\$15.00 per person

10 GUEST MINIMUM & 75 GUEST MAXIMUM.
24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES.

BAR PACKAGES

BEER & WINE OPEN BAR PACKAGE

*INCLUDES ASSORTED PEPSI
PRODUCTS, CANVAS WINES &
YOUR CHOICE OF 4 BEERS*

Wine

CANVAS:

CABERNET SAUVIGNON
PINOT NOIR
CHARDONNAY
PINOT GRIGIO

Beer

BUD LIGHT
BUDWEISER
MILLER LITE
COORS LIGHT
SAM ADAMS
YUENGLING
O'DOUL'S
HEINEKEN
CORONA
BLUE MOON
STELLA ARTOIS
MICHELOB ULTRA
DOS EQUIS LAGER

2 HOUR..... \$30.00 PER PERSON
3 HOUR..... \$35.00 PER PERSON
4 HOUR..... \$40.00 PER PERSON
5 HOUR..... \$45.00 PER PERSON

PREMIUM OPEN BAR PACKAGE

*INCLUDES, ASSORTED PEPSI
PRODUCTS, KENDALL-JACKSON
WINES & YOUR CHOICE OF 4 BEERS*

Wine

KENDALL-JACKSON:

CABERNET SAUVIGNON
PINOT NOIR
CHARDONNAY
PINOT GRIGIO

Beer

BUD LIGHT
BUDWEISER
MILLER LITE
COORS LIGHT
SAM ADAMS
YUENGLING
O'DOUL'S
HEINEKEN
CORONA
BLUE MOON
STELLA ARTOIS
MICHELOB ULTRA
DOS EQUIS LAGER

2 HOUR..... \$35.00 PER PERSON
3 HOUR..... \$40.00 PER PERSON
4 HOUR..... \$45.00 PER PERSON
5 HOUR..... \$50.00 PER PERSON

Spirits

ABSOLUTE
TITO'S
TANQUERAY
CAPTAIN MORGAN
JOSÉ CUERVO
JOSE CUERVO SILVER
JOHNNIE WALKER RED
DEWAR'S WHITE LABEL
MAKERS MARK
JIM BEAM

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES

TOP SHELF OPEN BAR PACKAGE

INCLUDES, ASSORTED PEPSI
PRODUCTS, KENDALL-JACKSON
WINES & YOUR CHOICE OF 4 BEERS

Wine

HOUSE WINE

CABERNET SAUVIGNON
PINOT NOIR
CHARDONNAY
PINOT GRIGIO

Beer

BUD LIGHT
BUDWEISER
MILLER LITE
COORS LIGHT
SAM ADAMS
YUENGLING
O'DOUL'S
HEINEKEN
CORONA
BLUE MOON
STELLA ARTOIS
MICHELOB ULTRA
DOS EQUIS LAGER

Spirits

GREY GOOSE
KETEL ONE
HENDRICKS
CAPTAIN MORGAN
BACARDI
PATRON SILVER
JOHNNIE WALKER BLACK
GLENLIVET
KNOB CREEK
JACK DANIELS
CROWN ROYAL

2 HOUR..... \$45.00 PER PERSON

3 HOUR..... \$50.00 PER PERSON

4 HOUR..... \$55.00 PER PERSON

5 HOUR.....\$60.00 PER PERSON

Cash Bar

MANDATORY BARTENDER FEE \$200
3 HOUR MAXIMUM

SOFT DRINKS & BOTTLED WATER	\$3.50 PER DRINK
DOMESTIC BEER	\$7.00 PER DRINK
IMPORTED BEER	\$8.00 PER DRINK
HOUSE WINE	\$10.00 PER DRINK
PREMIUM COCKTAIL	\$12.00 PER DRINK
TOP SHELF COCKTAIL	\$14.00PER DRINK

Drink Tickets

PREMIUM BEVERAGE	\$12.00 PER TICKET
TOP SHELF BEVERAGE	\$14.00 PER TICKET

Champagne Toast

\$8 PER PERSON

24% SERVICE CHARGE AND 6.5% TAXES ARE APPLICABLE TO ALL CHARGES