

# Taste of SUMMER

HYATT  
REGENCY  
CRYSTAL CITY  
AT RONALD REAGAN WASHINGTON  
NATIONAL AIRPORT



# Breakfast



## HYATT SIGNATURE CONTINENTAL BREAKFAST

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

*23.00 per guest*

## BUILD A BREAKFAST BUFFET BY ADDING: Farm Breakfast

Scrambled Eggs with Mascarpone  
Smoked Sausage with Roasted Sweet Peppers and Caramelized Onion  
Roasted New Potatoes with Spring Onion

*10.00 per guest*

## Egg Station

Organic Eggs and Omelets prepared to order with a Selection of Seasonally Inspired Ingredients  
\*Prepared by Uniformed Chefs - \$150 per chef

*12.00 per guest*

## Grilled Cheese, Bacon 'n Egg Sandwich

Smoked Bacon, Scrambled Egg with Cheddar on Texas Toast

*8.00 per guest*

## Muesli with Yogurt and Apples

Customize with Dried Apricots, Golden Raisins, Sliced Almonds, Milk, Soy Milk

*6.00 per guest*

## Apple and Berry Stratas

With Raisins, Currants, Nuts, Maple Syrup, Vanilla Anglaise

*9.00 per guest*



A \$50 service charge applies to less than 25 Guests. All Prices Subject to 22% Service Charge and 9% State Sales Tax.

# Breaks



## CRISP

Grilled Herb Crostini, Bagel Chips,  
Parmesan Crisps, Poppadom  
Fresh Vegetable Sampling  
White Bean Hummus, Heirloom Tomato  
Bruschetta, Grilled Portabella Relish and  
House Made Fromage Blanc  
Lavender- Blueberry Iced Tea, Non-  
Alcoholic Sangria

*17.00 per guest*

## SPICE

Smoked Cheddar Kettlecorn, Harissa  
Spiced Almonds  
Assorted Spiced Chocolate Truffles,  
Gingerbread Cupcakes with Lemon Cream  
Cheese Frosting  
Chilled Chai Tea, Mint and Lemongrass  
Sweet Tea

*17.00 per guest*

## BITES

Skewered Caprese Bites, Gazpacho-  
Cucumber Bites  
Shrimp BLT Bites, Mini Monte Cristo  
Sandwich Bites  
Nut Cluster Bites, Berry Cobbler Bites  
Natural Cane Sugar Sodas

*17.00 per guest*

## REFRESH

Sweet Drop Biscuits with Berries and  
Butter  
Blueberry and Lemon Scones with Clotted  
Cream  
House-Made Fruit and Nut Bars  
Chilled Starbuck's Frappuccinos and Pom  
Teas

*17.00 per guest*



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# Plated Lunch



## LUNCH #1

Organic Baby Spinach, Strawberries,  
Sugared Pecans, Goat Cheese, Honey-  
Lime Vinaigrette

Pan Seared Halibut  
Sweet and Spicy Pecan Sauce  
Grilled Peach Salsa  
Mountain Red Rice Blend

Meyer Lemon and Blueberry Parfait  
*43.00 per guest*

## LUNCH #2

Chilled Avocado Soup with Pepper Oil

Local Tangerine- Honey Glazed Chicken  
Red Quinoa, Sunburst Squash

Shenandoah Blackberry Bread Pudding  
with Vanilla Anglaise  
*38.00 per guest*

## LUNCH #3

Golden Gazpacho with Baby Lime Shrimp

Bourbon Marinated Flank Steak with  
Mango Salsa and Marble Potatoes

Strawberry Rhubarb Crisp with Cinnamon  
Cream  
*42.00 per guest*

Lunches are served with Bread Service,  
Freshly Brewed Coffee and Tea.



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# Buffet Lunch



## SUMMER BBQ

Non-Alcoholic Watermelon Margaritas  
New Potato Salad with Whole-Grain  
Mustard Vinaigrette  
Summer Broccoli Salad with Cauliflower  
and Sunflower Seeds  
Dry Rubbed Pork Ribs with Blueberry-  
Chipotle BBQ and Roasted Potatoes  
Lemon-Rosemary Chicken with Grilled  
Peaches, Sugar Snap Peas and Queso  
Fresco  
Banana Cream Pie and Peanut Lace  
Cookies

*42.00 per guest*

## SUMMER SOLSTICE

Chilled Watermelon-Cucumber Soup  
Watercress and Shaved Fennel, Grape  
Tomatoes, Lemon-Mustard Vinaigrette  
Grilled Organic Chicken, Bulgar and  
Spinach Pilaf, Chili-Roasted Tomatoes  
Herbed Hanger Steak with Grilled Leeks,  
Parsley Creamer Potatoes  
Yellow and Green Wax Beans with  
Roasted Peppers  
Peach Cobbler with Whipped Cream  
Chocolate-Vanilla Layer Strip

*44.00 per guest*

## HEIRLOOM

Fig Salad with Peppergrass and Goat's Milk  
Yogurt  
Heirloom Tomatoes with Corn and Shiitake  
Relish and Cabernet Vinaigrette  
Grilled Lamb Loin Chops and Zucchini-  
Eggplant Pepper Salad  
Grilled Seasonal Fish Brochettes Provencal  
Roasted Tomato and Prosciutto Mac n'  
Cheese  
Mixed Berries, Lemon Pound Cake and  
Lemon Chiffon

*44.00 per guest*

## SEASONAL DELI

Chilled Summer Melon Gazpacho  
Marble Potato Salad with Whole Grain  
Mustard Vinaigrette  
Jicama Slaw with Lime-Chili Vinaigrette  
and Cilantro  
Make your Sandwiches using the following  
Seasonal Offerings:  
Grilled Chicken, Smoked Gouda, Herb  
Spread  
Local Salami, Heirloom Tomatoes,  
Shredded Lettuce, a Selection of Mustards  
Spiced Sirloin, Caramelized Onion,  
Tomato Jam, Smoked Cheddar and Bibb  
Lettuce  
Rustic Whole Grain, Country and Olive  
Oil Breads  
Individual Bags of Terra Chips  
Build your own Strawberry Shortcake with  
Lemon Pound Cake, Basil Macerated  
Strawberries and Whipped Cream  
Fresh Squeezed Lemonade and Limeade

*42.00 per guest*

Buffet Lunches served with Freshly Brewed Coffee and Tea. A  
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Guests. All Prices Subject to 22% Service Charge and 9% State  
Sales Tax.

# Reception



## GASTROPUB

Bison Chili with Poblanos and Black Beans, Sour Cream, Grated Cheddar  
Grilled Bockwurst with Apple-Onion Sauerkraut, Grain Mustard, Horseradish Pretzel Rolls  
Grilled Jerk Chicken Wings with Pineapple Relish  
Asparagus 'Fries' with Red Pepper Remoulade

*28.00 per guest*

## PEACHES 'N CREAM

Whole Peaches  
Peach Cupcakes with Cream Cheese Frosting  
Peaches and Cream Shortcake with Cornmeal-Orange Biscuits  
Honey-Roasted Peaches with Sweet Cream Ice Cream

*20.00 per guest*

## DESIGNER GOURMET SLIDERS

Kobe Beef, Lump Crab, Pulled BBQ Pork and Ground Turkey Sliders  
Smoked Gouda, Baby Brie and Havarti Slices  
Fried Onion Strings and House Made Potato Chips  
Ketchup, Mustard Dip, Onion Marmalade and Mayonnaise  
Pickles, Chopped Onions, Salsa and Relish

*29.00 per guest*

## ARTISANAL CHEESE SELECTION

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

*12.00 per guest*

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# Plated Dinner



## DINNER #1

Summer Golden Tomato Soup with Goat Cheese Crostini

Mache Salad with Jicama, Grapefruit, Radish and Sherry Vinaigrette

Pan Seared Sea Bass, Tear Drop Tomatoes, Sweet Pea Reduction, Garlic-Herb Polenta

Poached Black Velvet Apricots with Lemon Cream and Pirouette

*60.00 per guest*

## DINNER #2

Tequila-Lime Shrimp with Peach Salsa

Heirloom Tomato, Mozzarella, Baby Arugula, Hawaiian Sea Salt, Balsamic Vinaigrette

Grilled Pork Chop, Ancho Apricot BBQ Sauce, Mushroom and Potato Hash

Key Lime Cheesecake with Toasted Coconut

*55.00 per guest*



## DINNER #3

Chilled Melon Soup with Champagne

Butter Lettuce and Red Oak, Corn, Shaved Onion, Parmesan, Peppercorn Ranch Dressing

Char Grilled Filet of Beef, Fresh Fig Demi Glaze, Potato Flan

Summer Berry Stack with Raspberry Compote

*70.00 per guest*

*Dinners are served with Bread Service, Freshly Brewed Coffee and Tea.*

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