

# HYATT REGENCY CRYSTAL CITY CATERING MENU



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## MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

48.00 per dozen

Hyatt's Signature Fruit Croustade

7.00 per person

Assortment of Fresh Bagels with Cream Cheese

48.00 per dozen

Sliced Fresh Seasonal Fruit

8.50 per guest

Breakfast Breads

Carrot, Zucchini or Banana

48.00 per dozen

Assorted Fruit Yogurts

52.00 per dozen

Coffee Cakes

Apple-Cranberry, Banana-Chocolate Chip and  
Stay Fit Blueberry-Lemon Poppy Seed

48.00 per dozen

Assorted Organic Energy Cliff Bars

42.00 per dozen

Final guarantees due 72 business hours prior to event. Menus are subject to Banquet Contract Terms, Conditions and Minimums. A \$50 service charge will apply to Meal Attendance of less than 25 Guests. All Prices Subject to 22% Service Charge and 9% State Sales Tax. June 2010



## AFTERNOON TREATS



Jumbo Home Style Cookies  
Chocolate Chunk, Peanut Butter and Oatmeal gamished with Biscotti  
and Coconut Macaroons

48.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

48.00 per dozen

Fruit in Season

42.00 per dozen

Tri - Colored Tortilla Chips Served with Salsa and Guacamole

5.50 per guest

Assorted Dried Fruits and Nuts

25.00 per pound

Warm Jumbo Soft Pretzels  
Served with Assorted Mustards

48.00 per dozen

Freshly Popped Popcorn

5.00 per guest

Individual Bags of Potato Chips and Pretzels

42.00 per dozen

Assorted Haagen-Dazs Ice Cream, Frozen Fruit and Yogurt Bars

6.50 each

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## COFFEE BREAK SOLUTIONS



Coffee, House Blend-Regular and  
Decaffeinated Coffee and Tea

70.00 per gallon

Assorted Bottled Bolthouse Organic Juices

6.00 each

Dole Bottled Juices

Cranberry, Apple and Orange

5.25 per bottle

Regular, Diet and Decaffeinated Pepsi Soft  
Drinks, Still and Sparkling Waters

4.50 each

Chilled Orange, Tomato, Grapefruit and  
Cranberry Juices

22.00 per quart

Bottled Iced Teas, Lemonade or Starbucks  
Frappucino

5.50 each

Assorted Vitamin Water

5.50 each

Voss Bottled Still Water (750 mL)

7.50 each

Evian Bottled Still Water (500 mL)

5.25 each

Freshly Brewed Flavored Iced Teas  
Strawberry-Basil and Lime-Mint

69.00 per gallon

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## THEMED BREAKS



### CRUNCH

Your guests can create their own treat by mixing:

Walnuts, Pecans, Almonds, Pistachios,  
Macadamia Nuts

White Chocolate Bits, Milk Chocolate Chips,  
M&M's

Raisins, Dried Cherries, Apricots, Papaya,  
Pineapple

Coffee Presentation

Infused Water

17.00 per guest

### RETRO

Jars of Old Time Candy

Fresh Popcorn

Chocolate Dipped Apple Wedges topped with  
Nuts and Caramel

Root Beer, Orange and Regular Sodas

Coffee Presentation

17.00 per guest

### THE TASTE OF ARLINGTON

Virginia Ham Tea Sandwiches

Piedmont Cheese with Baguettes

Cherry & Almond Chutney

Mini Peach Cobblers

Sweet Tea

Bottled Water

Freshly Brewed Starbucks Coffee,  
Decaffeinated Coffee and Tazo Tea Selection

17.00 per guest

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## THEMED BREAKS

### APPLE GREEN

Petite Green Apples

Cinnamon-Apple Coffee Cake

Apple-Walnut Muffins

Apple Wedges with Caramel Dipping Sauce

Apple-Rosemary Ice Tea

Coffee Presentation

17.00 per guest

### LEMON DROP

Lemon Bars

Petite Lemon Meringue Tarts

Lemon Tea Cookies

Lemon Poppy Seed Coffee Cake

House Made Lemonade

Coffee Presentation

17.00 per guest

### FRESH FRUIT

Bowls of Whole Fruit

Banana-Cinnamon and Apple-Cranberry Fruit Breads

Yogurt and Berry Parfaits with Granola

Freshly Brewed Iced Tea customized with Fruits in Syrup

Sparkling Fruit Beverages

Coffee Presentation

Bottled Water

17.00 per guest

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# THEMED BREAKS

## HEALTHY BREAK

Bagel Chips with Sun-Dried Tomato Hummus

Crisp Vegetables served with Spinach Dip

Selection of Sliced and Whole Fresh Fruit

Bowls of Dried Fruits and Nuts

Individual Bottled Juices and Smoothies

Coffee Presentation

Bottled Water

17.00 per guest

## BLACK AND WHITE

M&Ms

Oreo Cookies

Yogurt Covered Peanuts

White and Dark Chocolate Fondue served with Pretzels, Lady Fingers, Rice Krispie Treats, Marshmallows and Pirouettes

Coffee Presentation with Flavored Syrups

Chocolate and Whole Milks

Starbucks Frappuccino

18.00 per guest

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# PERSONAL PREFERENCE



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*your choice in fine dining*

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.

- Better than the standard dual-entrée option, more elegant than the casual buffet
- We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.
- A custom printed menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' order as they are seated.
- An option designed to satisfy individual tastes and preferences.

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# PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Coffee and Tea

## PLANNER'S CHOICE APPETIZERS

Tomato Bisque

Tri-Colored Tortellini with Creamy Pesto

Lump Crabcake over Warm Fennel Slaw

Potato Gnocchi with Wild Mushrooms

## PLANNER'S CHOICE SALAD

Caesar Salad

Crisp Romaine, Parmesan, Garlic-Herb Croutons

Baby Spinach and Curly Endive Salad

Citrus Segments, Hearts of Palm,

Balsamic Vinaigrette

Mixed Greens Salad

Julienne Carrots, Jicama, Beets and Peppers

Cabernet Vinaigrette

Bibb and Endive Salad

Asian Pears, Dried Cherries, Walnuts and Champagne

Vinaigrette

## PLANNER'S CHOICE DESSERT

Dessert Trio

Flourless Chocolate Torte, Hazelnut Strip, Miniature Fruit  
Tartlet

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## PERSONAL PREFERENCE MENU



All Dinners include Bread Service, Coffee and Tea

### INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Rosemary Grilled Breast of Chicken with Mushroom Ragout

Seared Beef Tenderloin with Port Wine Reduction

Sundried Tomato Crusted Salmon with White Balsamic Cream

Proscuitto Wrapped Chicken Breast with Roasted Red Pepper Coulis

Dijon and Herb Rubbed Halibut Fillet with Caper Butter Sauce

Grilled New York Strip Steak with Roasted Shallot Demi Glace

Chef's choice of accompaniments

82.00 per guest

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# WINE LIST



## HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California .....	35.00
Canvas by Michael Mondavi, Merlot, California .....	35.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California ....	35.00

## CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain .....	42.00
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## BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California .....	35.00
Clean Slate, Riesling, Germany .....	40.00
Sokol Blosser, Evolution, 12th Edition, Oregon .....	52.00
Pighin, Pinot Grigio, Friuli Grave, Italy .....	57.00
Erath Vineyards, Pinot Gris, Oregon .....	48.00
Silver Birch, Sauvignon Blanc, Marlborough, New Zealand .....	47.00
I'M, Isabel Mondavi, Chardonnay, Sonoma .....	48.00
Robert Mondavi, Private Selection Chardonnay, California .....	37.00
Kendall-Jackson, Chardonnay, Vintner's Reserve, California ....	42.00
Franciscan, Chardonnay, Napa Valley, California .....	57.00

## LIGHT TO FULL-INTENSITY RED WINES

De Loach, Pinot Noir, Winemaker's Blend, California .....	47.00
MacMurray Ranch, Pinot Noir, Sonoma Coast, California .....	57.00
Razor's Edge, Shiraz, South Australia .....	47.00
J. Lohr, Merlot, Los Osos, Paso Robles, California .....	40.00
Louis M. Martini, Cabernet Sauvignon, Reserve, Napa Valley, ...	52.00
California	
Lyeth, Cabernet Sauvignon, L de Lyeth, Sonoma County, .....	46.00
California	
Rodney Strong, Cabernet Sauvignon, Sonoma County, .....	57.00
California	
Spellbound, Petite Sirah, California .....	48.00
Napa Cellars, Merlot, Napa Valley, California .....	67.00
Ninquen, Cabernet Sauvignon, Antu, Central Vallye, Chile .....	48.00
Marchesi di Frescobaldi, Chianti Rufina, Riserva, Tuscany, .....	65.00
Italy	

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# BEVERAGES



## HOST SPONSORED BAR PER PERSON\*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

### Preferred Premium

First Hour .....	14.00
Second Hour .....	8.00
Each Additional Hour .....	6.00

## HOST SPONSORED BAR PER PERSON\*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

### Super Premium

First Hour .....	16.00
Second Hour .....	10.00
Each Additional Hour .....	7.00

Minimum Revenue of \$750, inclusive of tax and service charge, required per bar

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## BEVERAGES

### HOST SPONSORED BAR PER DRINK\*

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

	Preferred Premium
Cocktails .....	7.50
Domestic Beer .....	6.00
Premium and Imported Beer .....	6.50
Select Wine .....	8.00
Mineral Water/Juices .....	4.50
Soft Drinks .....	4.00
Cordials .....	9.00
Champagne (by the glass) .....	8.00

### HOST SPONSORED BAR PER DRINK\*

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

	Super Premium
Cocktails .....	8.50
Domestic Beer .....	6.00
Premium and Imported Beer .....	6.50
Select Wine .....	9.00
Mineral Water/Juices .....	4.50
Soft Drinks .....	4.00
Cordials .....	9.00
Champagne (by the glass) .....	8.00

Minimum Revenue of \$750, inclusive of tax and service charge, required per bar

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## BEVERAGES

### PREFERRED PREMIUM CASH BARS\*

This package includes a Full Bar Setup

Cocktails .....	9.00
Domestic Beer .....	7.00
Premium and Imported Beer .....	7.50
Select Wine .....	8.50
Mineral Water/Juices .....	4.75
Soft Drinks .....	4.50
Cordials .....	11.00
Champagne (by the glass) .....	9.00

### SUPER PREMIUM CASH BARS\*

This package includes a Full Bar Setup

Cocktails .....	10.00
Domestic Beer .....	7.00
Premium and Imported Beer .....	7.50
Select Wine .....	9.50
Mineral Water/Juices .....	4.75
Soft Drinks .....	4.50
Cordials .....	11.00
Champagne (by the glass) .....	9.00

Minimum Revenue of \$750, inclusive of tax and service charge, required per bar

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# BEVERAGES

## SPECIALTY DRINKS \*

Martini Station .....	10.00
Selection includes Absolut, Absolut Citron, Absolut Vanilla and Tanqueray. Featured Martinis include Chocolate, Cosmopolitan, Apple, Espresso, Melon, Orange, Red Licorice and Lemon	
Cordials and Coffee .....	10.00
Selections Include Remy Martin VS, Hennessy VS, Starbucks Coffee Liqueur, Kahlua, Grand Marnier, Bailey's Irish Cream, Chambord, Cointreau, Frangelico, Sambuca, Tia Maria and Drambuie	

## LABOR CHARGES

Bartenders:.....	
\$150/Each up to three (3) hours, \$25 each additional hour	
Waiter Fee .....	
\$150/Each up to three (3) hours	

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