



HYATT REGENCY CORALVILLE
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, an additional \$5 fee will apply per guest. Pricing is based on maximum 2 hours of service.

MONDAY, THURSDAY, SATURDAY

- Selection of Chilled Juices to Include Orange Juice
- Seasonally Inspired Sliced & Whole Fruit
- Chocolate Chip and Gluten Free Banana Nut Muffins
- Spiced Zucchini Coffee Cake
- Cream Cheese Stuffed Cinnamon Scone
- Coffee, Decaffeinated Coffee & Herbal Tea

\$17 Per Guest

TUESDAY, FRIDAY

- Selection of Chilled Juices to Include Orange Juice
- Seasonally Inspired Sliced & Whole Fruit
- Carrot Walnut and Gluten Free Blueberry Muffins
- Cinnamon Streusel Coffee Cake
- Chocolate Chip Croissant
- Coffee, Decaffeinated Coffee & Herbal Tea

\$17 Per Guest

WEDNESDAY, SUNDAY

- Selection of Chilled Juices to Include Orange Juice
- Seasonally Inspired Sliced & Whole Fruit
- Lemon Poppy Seed and Gluten Free Cranberry Muffins
- Chocolate Marble and Orange Poppy Coffee Cake
- Raspberry and Cinnamon Danishes
- Coffee, Decaffeinated Coffee & Herbal Tea

\$17 Per Guest

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Breakfast Enhancements

Elevate your breakfast buffet with a selection of 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.

BREAKFAST SANDWICHES

FLATBREADS

Croissant Breakfast Sandwich | \$6 Per Guest
with Scrambled Egg, Ham and Cheddar Cheese
.....
Biscuit Breakfast Sandwich | \$6 Per Guest
with Scrambled Egg, Bacon and American Cheese
.....
Breakfast Burrito | \$6 Per Guest
with Scrambled Egg, Sausage, Cheese and Salsa served on the
side
.....

BREAKFAST TACO BAR

Scrambled Eggs, Chorizo, Shredded Cheese, Salsa, Cilantro and
Salsa Verde. Served with Flour Tortillas
.....
\$8 *Per Guest*

Mushrooms, Peppers, Tomato, Onions and Cilantro (V, DF) | \$6
Per Guest
.....
Egg, Goat Cheese, Spinach, Tomato (v) | \$6 Per Guest
.....
Egg, Mozzarella, Bacon, Sausage & Peppers | \$6 Per Guest
.....

BREAKFAST BOWL

Egg, Roasted Sweet Potato, Avocado and Tomato (GF, DF) | \$6
Per Guest
.....
Egg, Sausage, Grits, Cheddar Cheese and Salsa | \$6 Per Guest
.....

COLD ENHANCEMENTS

Make your own Parfait | \$6 Per Guest
Plain & Vanilla Greek Yogurt, Fresh Berries and House-made Granola
.....
Fresh Fruit Smoothies- Berry + Banana (V, GF) | \$6 Per Guest
.....
Fresh Fruit Smoothie- Spinach + Green Apple + Ginger (V, GF) | \$6 Per Guest
.....
Fresh Fruit Smoothie- Mango + Strawberry + Banana + Oat Milk (V, GF, DF) | \$6 Per Guest
.....
Assorted Cold Cereals | \$4 Per Guest
Fresh Bananas, 2% & Skim Milk
.....

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions.
Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea Pricing is
based on maximum 2 hours of service. Additional \$50 fee will be added to groups of 25 or less

ALL AMERICAN BREAKFAST

Selection of Juices to include Orange Juice
.....

IOWA NICE

Selection of Juices to include Orange Juice
.....

Daily Breakfast Bread Selection
.....
Seasonally Inspired Sliced and Whole Fruits
.....
Cage Free Scrambled Eggs (GF)
.....
Natural Cured Bacon (GF, DF)
.....
Crispy Breakfast Potatoes (GF)
.....
\$25*Per Guest*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Break Packages

\$50 service fee will be added to groups of 25 or less.Break packages served for up to 1 hour, unless otherwise noted.

HALF DAY PACKAGE BREAK
Served for up to 4 hours in the morning OR 4 hours in the afternoon.

Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea
.....
Assorted Pepsi Soft Drinks and Bottled Water
.....
INCLUDES:
Mid-Morning Snack: Whole Fruit & Assorted Kind Bars & Trail Mix
.....
OR
Afternoon Snack: Assorted Freshly Baked Cookies & Fudge Brownies
.....
\$14*Per Person*

POPCORN BAR

Freshly Popped Butter & Cheddar Popcorn
.....
Assorted Sweet, Sour & Chocolate Candies
.....

Cinnamon Rolls with Cream Cheese Icing
.....
Seasonally Inspired Sliced and Whole Fruits
.....
Cage Free Scrambled Eggs (GF)
.....
Biscuits and Sausage Gravy
.....
Natural Cured Bacon (GF, DF)
.....
Skillet Herb Potatoes (GF)
.....
\$27*Per Guest*

ALL DAY PACKAGE BREAK
Served for up to 4 hours in the morning AND 4 hours in the afternoon.

Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea
.....
Assorted Pepsi Soft Drinks and Bottled Water
.....
INCLUDES:
Morning Snack: White Chocolate Cranberry Scones & Individual Greek Yogurts
.....
AND
Afternoon Snack: Chocolate Dipped Rice Krispy Treats & Vegetable Crudités Shooters
.....
\$32*Per Guest*

HAPPY TRAILS

Build-your-own Trail Mix with House-made Granola, Assorted Nuts, Dried Fruits, Yogurt Covered Pretzels, Peanut Butter & Chocolate Chips
.....

\$15*Per guest*

RECHARGE

- Assorted Kind Bars
- Fresh Veggies and Pita Chips with Hummus Dip and Buttermilk Ranch
- Fresh Pressed Juice Shooters: Green Machine & Carrot Ginger
- Cucumber-Lemon Infused Water

\$15*Per Guest*

COOKIE JAR

- Freshly Baked Cookies
Sugar, Peanut Butter, Oatmeal Raisin & Chocolate Chip
- Blondies & Fudge Brownies
- Ice Cold 2% and Skim Milk

\$8*Per Guest*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Today's Fresh Bakeries | \$32 Per Dozen
- Daily Rotation of Baked Breakfast Goods and Gluten Free Muffins
- Assorted Bagels | \$32 Per Dozen

Smoothie Shooters to Include:

- Spinach + Green Apple + Ginger (GF)
- Mango + Strawberry + Banana + Oat Milk (V, GF, DF)

\$15*Per Guest*

CHIP & DIP

- Trio of Chips: House-made Potato Chips, Sea Salt Tortilla Chips (GF), Pita Chips (GF, DF)
- Trio of Dips: French Onion Dip (GF), Spinach Dip (GF), Hummus (GF)

\$10*Per Guest*

SNACKS

- Warm Pretzel Sticks | \$37 Per Dozen
with Whole Grain Mustard and Warm Cheese Dip
- Gourmet Bags of Dry Snacks | \$4.5 Each
 - Boom Chicka Pop Sea Salt Popcorn

Served with Cream Cheese
Freshly Baked Scones \$37 Per Dozen
Donuts \$32 Per Dozen
Cinnamon Rolls \$37 Per Dozen with Cream Cheese Icing
Freshly Baked Cookies \$32 Per Dozen Chocolate Chip, Sugar, Oatmeal Raisin & Peanut Butter
Chocolate Fudge Brownies \$32 Per Dozen
Marshmallow Krispy Squares \$32 Per Dozen
Dessert Bars \$35 Per Dozen Raspberry Cheesecake, Lemon, Brownies & Blondies

<ul style="list-style-type: none">Deep River Kettle Chips Original SaltedFood Should Taste Good Multi Grain Tortilla Chips
Bags of Dry Snacks \$3.50 Each <ul style="list-style-type: none">Smart Pop White Cheddar PopcornRold Gold PretzelLay's Potato Chips
Individual Bags of Mixed Nuts and Trail Mix \$3.50 Each
Whole Market Fruits \$3 Each Seasonal Selection
Seasonally Inspired Sliced Fruit \$8 Per Guest
Non-Fat Chobani Yogurts \$4.50 Each Blueberry, Strawberry & Vanilla
Candy \$4 Each Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups
Energy Bars \$4.50 Each Assorted Kind Bars and Cliff Bar
Dan and Debbie's Ice Cream Cups \$4 Each Dutch Chocolate, Vanilla Bean, Strawberry Sorbet, Cookies & Cream, Salted Caramel and Birthday Cake
Blue Bunny Ice Cream Bars \$4 Each

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

A La Carte Beverages

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

COFFEE AND TEA

Hot Tevana Tea \$46 Per Gallon
Freshly Brewed Coffee \$46 Per Gallon Royal Cup Regular and Decaffeinated Coffee
Iced Tea \$46 Per Gallon
Individual Starbucks Frappuccino Bottles \$5.5 Each
SOFT DRINKS

STILL WATER & SPARKLING WATER

Bottled Still Water \$3.5 Each
Bubly Sparkling Water \$4 Each

AND MORE

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$4 Each

.....

Red Bull | \$5 Each
Original and Sugar Free

.....
Bottled Juices | \$4 Each
Orange, Apple & Cranberry

.....
Bottled Gatorade | \$5 Each

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of 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 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 lunches include iced tea service. All prices noted are for the designated day only, if chosen on an alternate day, an additional \$5 will apply per guest. Pricing is based on maximum 2 hours of service. Additional \$50 fee will be added to groups of 25 or less

SANDWICH BOARD- MONDAY

Seasonally Inspired Soup Selection

.....
Crunchy Brussel, Cucumber and Pepper Salad (V, GF)

.....
Mixed Green Salad with Radish, Carrot, Tomato, Cucumber, Citrus Vinaigrette, and Buttermilk Ranch Dressing (V, GF)

.....
Roasted Turkey Sandwich, Heirloom Tomato, Havarti Cheese, Bib Lettuce, Garlic Aioli on Three Cheese Bread

.....
Sugar Ham, Capicola, Salami, Provolone, Shaved Lettuce, House Italian on Focaccia Bread

.....
Grilled Vegetable Wrap with Harissa, Baby Spinach, Feta Cheese, Hummus (V, GF)

.....
House-made Sea Salt Potato Chips

.....
Chef’s Selection of Dessert

.....
\$28 *Per Guest*

MIDWEST MEX – TUESDAY & SATURDAY

Southwest Caesar Salad with Avocado, Black Beans, Roasted Corn, Tomato and Chipotle Caesar Dressing (V, GF)

.....
Spiced Shredded Chicken (DF, GF)

.....
Cumin Scented Fajita Vegetables (V, GF, DF)

.....
Corn (GF) and Flour Tortillas

.....
Shredded Cheese, Picked Red Onions, Salsa Verde, Guacamole and Sour Cream

.....
Seasoned Black Beans (V, DF, GF)

.....
Cilantro Lime Rice (V, DF, GF)

.....
Cinnamon Churros with Dulce de Leche Dipping Sauce

.....
\$28 *Per Guest*

THE NEW ENGLANDER– WEDNESDAY & SUNDAY

Assorted Breads & Rolls

TASTE OF TUSCANY – THURSDAY

Garlic Focaccia Bread

Tossed Bibb, Frisee and Cress Lettuces with Roasted Garbanzo Beans, Marinated Heirloom Tomatoes, Kalamata Olives, Chopped Eggs and Mustard Vinaigrette

Grilled Chicken Breast with Orange-infused Butter (GF)

Grilled Salmon with Dill Vinaigrette (GF)

Seasoned New Potatoes

Sautéed Haricot Verts

Key Lime Pie & New York Cheesecake

\$28 *Per Guest*

PANINI PRESS – FRIDAY

Broccoli Cheese Soup (GF)

Tortellini Salad with Sundried Tomato, Fire Roasted Peppers, Pepperoncini, Artichoke and Balsamic Vinaigrette (V)

Mixed Salad Greens, Candied Almonds, Sliced Strawberries, Feta Cheese, Yogurt Poppy Seed and Balsamic Vinaigrette Dressings (GF)

Oven Roasted Chicken Panini with Havarti Cheese and Sundried Tomato Aioli on Italian Bread

Sugar Ham Panini with Gruyere Cheese and Spicy Mustard on Rye

Roasted Italian Vegetable Panini with Spinach Garlic Spread on Gluten Free Bread (V, GF)

House-made Sea Salt Potato Chips

Red Velvet Cake and Chocolate Cake

\$28 *Per Guest*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Grab ‘n Go Lunch

Italian Wedding Soup

Caesar Salad with Romaine, Shaved Parmesan, Herb Croutons and Caesar Dressing

Italian Marinated Chicken Breast (GF)

Pan Seared Seasonal Fish with Lemon Caper Sauce (GF)

Penne ala Vodka (V)

Roasted Italian Vegetables (GF)

Italian Tiramisu

\$28 *Per Guest*

MARKET DELI – EVERYDAY

Mixed Green Salad with Radish, Carrot, Tomato, Cucumber, Citrus Vinaigrette, and Buttermilk Ranch Dressing (V, GF)

Seasonally Inspired Fruit Salad

House-made Sea Salt Potato Chips

Sliced Roast Beef, Smoked Turkey, Sugar Ham

Fresh Tomatoes, Shredded Lettuce, Onion, Cheddar, Swiss, Provolone

Dijon, Seasoned Mayonnaise, Horseradish Cream

Assorted Breads & Rolls

Freshly Baked Cookies and Brownies

\$28 *Per Guest*

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. Includes Whole Fresh Fruit, Assorted Individually Bagged Chips or Pretzels, Cookie and Bottled Water

SANDWICHES, WRAPS & SALADS

Roasted Turkey, Havarti cheese, Bibb Lettuce, Tomato, Cucumber Mayonnaise on Multigrain Croissant

BLT Sandwich with Provolone and Lemon Pesto Aioli on Potato Bun

Ham and Gruyere with Lettuce, Tomato, and Spicy Mustard on Pretzel Roll

Cous Cous Salad with Vegetables, Chickpeas, Roasted Tomato and Pesto (V, DF)

Grilled Chicken Salad with Mixed Greens, Roasted Corn and Peppers, Avocado, Cucumber, Tomato and Feta Cheese.
Served with Balsamic Vinaigrette (GF)

\$22 *Per Guest- up to 2 selections*

\$24 *Per Guest- 3+ selections*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Plated Lunch

Great for any lunch meeting. Our cold plated lunches include house-made potato chips and salad OR dessert. Warm plated lunches include dinner rolls & butter and salad OR dessert. All lunches include iced tea service. Additional \$3 per person will be added if selecting multiple entrées.

COLD

Served with House-made Sea Salt Potato Chips

Roasted Turkey BLT Sandwich with Lemon Pesto Aioli on Sourdough | \$23
Served with Chilled Fingerling Potato Salad with Bavarian Mustard Dressing

Southwest Grilled Chicken Wrap with Romaine, Shredded Cheddar, Tomato, Roasted Corn, Spicy Black Beans, Southwest Dressing Served | \$24
Served with Jicama Salad

Grilled Vegetable Wrap in a Flour Tortilla with Mixed Greens and Hummus | \$23
Served with Chilled Fingerling Potato Salad with Bavarian Mustard Dressing

WARM

Served with Dinner Rolls and Butter

Pan Seared Chicken Breast With Tomato Basil Coulis (GF) | \$24
Served with Herbed Yukon Gold Potatoes and Roasted Cauliflower

Creamy Dijon Butter Chicken | \$25
Served with Pearl Cous Cous Risotto and Haricot Verts

Smoked Brisket with Maple Barbeque Glaze | \$29
Served with Herb Scented Mashed Potatoes and Buttered Broccolini

Roasted Vegetable Stack with Eggplant, Zucchini, Squash, Red Peppers, Portobello Mushrooms and Vegan Cheese (V, DF) | \$26
Served with Steamed Jasmine Rice and Ponzu Sauce

CHOOSE SALAD OR DESSERT

Salads:

Edgewater Garden Salad with Mixed Greens, Carrots, Cucumber, Tomato, Cheddar Cheese, Croutons, Red Wine Vinaigrette and Buttermilk Ranch

Caesar Salad with Romaine, Shaved Parmesan, Herbed Croutons and Creamy Caesar Dressing

Kale Salad with Shredded Carrots, Golden Raisins, Cucumber, Feta and Lemon Oregano Vinaigrette (GF)

Desserts:

Chocolate Cake

Red Velvet Cake

Key Lime Pie

Vanilla Bean Cheesecake

Tiramisu

Assorted Dessert Bar Platter- Lemon, Raspberry Cheesecake, Fudge Brownies

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

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 50 pieces per selection.

COLD SELECTIONS

All items will be displayed unless requested to be passed.Each butler passed Hors d' Oeuvres requires 1 additional server per 100 guests at \$150 per attendant for up to 3 hours.

Tomato, Mozzarella and Basil Bruschetta | \$3.75 Per Piece

Vegetable Crudit  Shooters With Hummus and Buttermilk Ranch (GF) | \$3.75 Per Piece

Fig Jam and Prosciutto Crostini with Herbed Cheese | \$3.75 Per Piece

Cucumber Roulade with Walnut and Herb Cream Cheese and

WARM SELECTIONS

All items will be displayed unless requested to be passed.Each butler passed Hors d' Oeuvres requires 1 additional server per 100 guests at \$150 per attendant for up to 3 hours.

Crab Rangoon with Duck Sauce | \$4 Per Piece

Mac n' Cheese Popper (V) | \$3.75 Per Piece

Asian Meatball | \$3.75 Per Piece

Miniature Beef Wellington | \$3.75 Per Piece

Chicken Chillito Skewer with Cilantro Lime Dipping Sauce (GF) |

Micro Greens (GF) \$3.75 Per Piece	\$4 Per Piece
Brie, Pear and Balsamic Crostini (V) \$3.75 Per Piece	Braised Short Rib Pierogi with Chive Sour Cream \$4 Per Piece
Antipasto Skewer (GF) \$3.75 Per Piece	Tandoori Chicken with Mint Chimichurri (GF) \$4 Per Piece
Thai Shrimp with Peanut Sauce (GF) \$4 Per Piece	Miniature Chicken Quesadilla with Avocado Cream \$4 Per Piece
Shrimp and Mango Shooter (GF) \$4 Per Piece	Miniature Brie & Raspberry en Croute \$4 Per Piece
Beef Roulade with Boursin Horseradish and Chives in Canape Spoon \$4 Per Piece	Bacon Wrapped Date \$4.5 Per Piece
	Panang Shrimp Spring Roll \$4.5 Per Piece
	Crab Cake with Remoulade \$4.5 Per Piece
	Spicy Corn Cake with Rock Shrimp and Cajun Remoulade \$4.5 Per Piece
	Coconut Crusted Shrimp with Duck Sauce \$4.5 Per Piece

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of 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. Action Stations must accompany additional reception selections and are not intended as a stand-alone meal.

BBQ PULLED PORK WITH TANGY SLAW

SEASONAL CRUDITES

Display of Fresh Crudités
Buttermilk Ranch Dip, Hummus and Roasted Carrot Puree
\$7 Per Guest

CHEESE SAMPLER

Domestic & International Cheeses

SEASONALLY INSPIRED FRUIT DISPLAY

Display of Fresh Cut Seasonal Fruit and Berries
\$8 Per Guest

ANTIPASTO AND ROASTED VEGETABLES

Assortment of Cured and Dried Meats

Crackers and Sliced Artisanal Breads

\$9 *Per Guest*

CHEF-CRAFED CHARCUTERIE

Assortment of Cheeses, Meats, Dried Fruits, Whole Grain Mustard and Chutney

Served with Crackers and Artisan Breads

\$12 *Per Guest*

SLIDER STATION

Planner's Pick of Two Sliders:

Traditional Burger with Aged Cheddar, Dill Pickle, Ketchup & Mustard

Buffalo Fried Chicken with Blue Cheese Crumbles and Ranch Dressing

BBQ Pulled Pork with Tangy Slaw

Maid Rite Slider- an Iowa Classic!

\$11 *Per Guest*

TRIPLE WING

Carrot & Celery Sticks, Blue Cheese & Ranch Dressing

Korean BBQ Chicken Wings

Traditional Buffalo Wings

Soft and Hard Italian Cheeses

Roasted Peppers, Zucchini, Tomatoes, Artichokes & Assorted Olives & Olive Oil

Sliced Grilled Breads

\$14 *Per Guest*

CREATE YOUR OWN SALAD-

Tossed Baby Lolla Rosa with Blonde Frisee & Tossed Butter Lettuce with Watercress

Roasted Corn & Black Bean Relish, Pickled Cucumber, Pickled Red Onion, Shaved Watermelon Radish, Roasted Red & Yellow Peppers, Heirloom Tomato, Maytag Blue Cheese, Shaved Parmesan

Grain Mustard Vinaigrette and Buttermilk Ranch

\$12 *Per Guest*

MAC N' CHEESE BAR

Classic Baked Macaroni and Cheese

Assorted Toppings to Include: Crisp Bacon, Chorizo Sausage, Oven Roasted Tomatoes and Chives

\$12 *Per Guest*

STIR-FRY STATION

Hibachi Chicken, Beef and Stir-fried Vegetables

Fried Rice and Udon Noodles

Teriyaki, Sweet Chili and Yum Yum Sauces

Jerk Chicken Wings

\$18

Per Guest

\$15

Per Guest

PASTA STATION

Cheese Tortellini with Rock Shrimp, Oven Roasted Vegetables and Parmesan Alfredo Cream Sauce

Penne Pasta with Grilled Chicken, Roasted Tomatoes, Spinach and Angela Mia Tomato Sauce

Focaccia, Chili Flakes & Parmesan Cheese

\$16

Per Guest

STREET TACOS

Carne Asada and Pork Carnitas

Corn Tortillas, Shaved Cabbage, Cilantro, Julienned Radish, Cotija Cheese, Guacamole, Corn Relish and Salsa Verde

\$18

Per Guest

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Carving Stations

Select a show-stopping carving station that's crafted to complement your reception. Each station features a meat and Chef's personally selected sides. Station Attendant Required - \$175 per attendant for up to three hours.

BLACKENED STRIPLOIN OF BEEF

Whole Grain Mustard, Cajun Horseradish Cream and Cocktail Rolls

\$17

Per Guest

OVEN ROASTED TENDERLOIN

Béarnaise Sauce, Horseradish Cream, Whole Grain Mustard and Cocktail Rolls

\$21

Per Guest

CHILI RUBBED PORK LOIN

Cajun Slaw and Chipotle Buttered Biscuits

\$15

Per Guest

HERB ROASTED TURKEY BREAST

Mayonnaise, Whole Grain Mustard, Cranberry Relish and Cocktail Rolls

\$12 *Per Guest*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Sweet Stations

Treat your attendees to a variety of gourmet sweets baked fresh daily.

MINIATURE PASTRIES AND TARTS

Bavarian Mousse

Raspberry Mouse Cake

Lemon Curd Tart

Tiramisu

Apricot Tart

Croissant Bread Pudding

Pistachio Cream Puff

\$14 *Per Guest*

WAFFLE POPS

Belgian Liege Waffles

Milk Chocolate, Peanut Butter and Caramel Dipping Sauces

Toppings to include: Toasted Coconut, Fruity Pebbles, Rainbow Sprinkles, Chopped Nuts and Mini M&M's

\$12 *Per Guest*

MAKE-YOUR-OWN ICE CREAM SANDWICH

Freshly Baked Chocolate Chip, Peanut Butter and Sugar Cookies

Vanilla and Chocolate Ice Cream

Chopped Nuts, Rainbow Sprinkles, Miniature Chocolate Chips

\$10 *Per Guest*

DAN AND DEBBIE'S ICE CREAM CUPS

\$4 *Each*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of 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

salad to entrée, and dessert, melds together to wow your attendee’ taste buds. Additional \$3 per person will be added if selecting multiple entrees (Vegetarian option not subject to fee)

POULTRY

- Tuscan Chicken Breast (GF) | \$32 Per Guest
Sautéed with Sundried Tomato Herb Cream Sauce. Served with Herb Risotto and Buttered Broccolini
- Pomegranate Chicken Breast (GF) | \$35 Per Guest
Seared Frenched Organic Chicken Breast with Pomegranate Balsamic Glaze. Served with Herb Scented Mashed Potatoes and Haricot Verts.
- Midwest Stuffed Chicken Breast (GF) | \$37 Per Guest
Stuffed with Corn & Squash Hash, Smokey Cheddar Cheese and Topped with Sweet Corn Puree. Served with Herbed Risotto, Roasted Brussels Sprouts & Carrots
- Kale Artichoke Stuffed Chicken Breast (GF) | \$37 Per Guest
Stuffed with Kale, Artichokes, Boursin Cheese and Topped with Roasted Red Pepper Sauce. Served with Roasted Potatoes and Italian Roasted Peppers.

FISH & VEGETARIAN

- Parmesan Crusted Salmon | \$39 Per Guest
with Lemon & Grain Mustard Beurre Blanc. Served with Roasted Red Pepper Risotto and Grilled Asparagus
- Roasted Seabass (GF) | \$40 Per Guest
with Ginger Lemongrass Butter Sauce. Served with Steamed Jasmine Rice, Seared Snap Peas
- Pan Seared Vegan Gnocchi | \$32 Per Guest
Gnocchi with Asparagus, Peas, Broccoli, Tomatoes and Roasted Vegetable Basil Broth (V, DF)
- Mushroom Ravioli | \$32 Per Guest
with Sautéed Spinach, Peppers and Asiago Cream Sauce (V)

SALADS

- Choose One
- Edgewater Garden Salad with Mixed Greens, Carrots, Cucumber, Tomato, Cheddar Cheese, Croutons, Red Wine Vinaigrette and Buttermilk Ranch

BEEF AND PORK

- Grilled Pork Chop 10oz (GF) | \$39 Per Guest
Bone-in Chop with Maple Bourbon Glaze. Served with Rosemary Roasted Fingerling Potatoes & Roasted Asparagus
- Beef Short Rib (GF) | \$41 Per Guest
Braised Short Rib with Red Wine Demi-Glace. Served with Herb Scented Mashed Potatoes & Grilled Asparagus
- Herb Crusted 7oz Filet (GF) | Market Price
Pan Seared Filet of Beef. Served with Roasted Garlic Mashed Potatoes, Grilled Asparagus and Mushroom Ragout

DUET PLATES

- Duet of Sirloin and Chicken | \$42 Per Guest
Duet of Beef Sirloin with Café de Paris Butter and Lemon Thyme Marinated Chicken Breast. Served with Rosemary Roasted Fingerling Potatoes and Oven Roasted Vegetables (GF)
- Duet of Filet and Chicken | Market Price
Duet of Filet of Beef with Veal Glace and Lemon Thyme Chicken Breast. Served with Herbed Risotto and Grilled Asparagus

DESSERTS

- Choose One
- Gran Marnier Cake with Citrus Whipped Cream
- Chocolate Decadence Cake

- Caesar Salad with Romaine, Shaved Parmesan, Herbed Croutons and Creamy Dressing
- Arugula Salad with Roasted Sweet Potatoes, Sliced Almonds, Dried Cherries and Honey Mustard Yogurt Dressing (GF)
- Mixed Greens Salad with Carrots, Beets, Sliced Radish, Candied Walnuts, Squash and Citrus Vinaigrette

- White Chocolate Raspberry Cheesecake
- Peanut Butter Layer Cake
- Vanilla Crème Brulee (GF)
- Coconut Milk Flan (GF/DF)
- Upgraded Dessert | \$2 Per Guest
- Flourless Chocolate Cake (GF)

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of 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 & Tea Service \$50 service fee will be added to groups of 25 or less. Pricing is based on a maximum 2 hours of service.

YOUR BUFFET, YOUR WAY

- Assorted Breads & Rolls
- Choose Two Salads
- Edgewater Garden Salad with Mixed Greens, Carrots, Cucumber, Tomato, Cheddar Cheese, Croutons, Red Wine Vinaigrette and Buttermilk Ranch
- Caesar Salad with Romaine, Shaved Parmesan, Herbed Croutons Creamy Dressing
- Kale Salad with Shredded Carrots, Golden Raisins, Feta Lemon Oregano Vinaigrette (GF)
- Seasonally Inspired Fresh Fruit Salad
- Choose Two Entrees
- Tuscan Chicken Breast with Sundried Tomato Herb Cream Sauce (GF)
- Beef Brisket with Caramelized Onions & Roasted Tomato Demi-Glace (GF, DF)
- Slow Roasted Pork Chop with Barbeque Glaze (DF, GF)

TASTE OF ITALY

- Garlic Focaccia Bread
- Italian Tossed Salad with Crisphead Lettuce, Arugula, Kalamata Olives, Red Onions, Pepperoncini, Italian Cheese Blend, Garlic Croutons and Italian Vinaigrette
- Chicken Piccata with Lemon Butter and Capers
- Rosemary Crusted Strip Loin with Red Wine Demi (GF)
- Creamy Herbed Risotto
- Buttered Broccolini
- Italian Tiramisu
- Gran Marnier Cake with Citrus Whipped Cream

\$43 *Per Guest*

- Grilled Salmon with Honey Lime Glaze (GF, DF)
- Orecchiette Pasta with Rock Shrimp, Spinach, Roasted Peppers & White Wine Butter Sauce
- Mushroom Ravioli with Sautéed Spinach, Peppers and Asiago Cream Sauce (V)
- Choose One Vegetable
- Haricot Verts
- Asparagus
- Roasted Italian Vegetable Medley
- Broccolini
- Choose One Starch
- Herbed Butter Roasted Potatoes
- Rosemary Scented Mashed Potatoes
- Creamy Herb Risotto
- Wild Rice Pilaf
- Roasted Cauliflower Gratin
- Choose Two Desserts
- White Chocolate Raspberry Cheesecake
- Peanut Butter Layer Cake
- Chocolate Decadence Cake
- Crème Brulee (GF)

\$43 *Per Guest, 2 Entrees*

\$48 *Per Guest, 3 Entrees*

OLD CAPITOL COOKOUT

Mixed Garden Greens, Tomatoes, Cucumbers, Carrots, Cheddar

SMOKEHOUSE

Mixed Garden Greens, Tomatoes, Cucumbers, Carrots, Cheddar and Croutons. Ranch and Balsamic Vinaigrette (V) Roasted

and Croutons, Blue Cheese Dressing and Balsamic Vinaigrette
.....
Dilled Potato Salad (GF)
.....
Grilled Hamburgers
.....
Backpocket Beer Brats
.....
Grilled BBQ Chicken Breast (GF)
.....
Grilled Corn on the Cob with Chipotle Butter
.....
Traditional Baked Beans
.....
Strawberry Biscuit Shortcake with Fresh Berries and Whipped Cream
.....
Chocolate Cake
.....

\$41 *Per Guest*

Fingerling Potato Salad with Lime Cilantro Dressing GF)
.....
Slow Roasted Smoked Barbeque Beef Brisket (GF, DF)
.....
Grilled Chicken Breast with Grape Tomato Pico de Gallo (GF, DF)
.....
Roasted Yukon Gold Potatoes (GF)
.....
Roasted Corn Succotash (GF)
.....
Cornbread with Honey Butter
.....
Chocolate Cake
.....
Pecan Pie
.....

\$40 *Per Guest*

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$40 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.
.....

Canvas Chardonnay, California | \$40 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.
.....

Canvas Pinot Noir, California | \$40 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.
.....

Canvas Cabernet Sauvignon, California | \$40 Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$40 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Bubbles, White And Red Wines

We invite you to explore our wine list, arranged with selections from a light white wine to full-bodied red, there is something for every palette and occasion. ** Requires minimum quantity order*

WHITES

- Jackson Family Wines, Kendall Jackson, Chardonnay | \$60 Bottle
- Caymus Vineyards, Mer Soleil "Reserve", Chardonnay | \$60 Bottle
- Ste. Michelle Wine Estates, Chateau Ste. Michelle CSM, Riesling | \$40 Bottle
- Gallo, Whitehaven, Sauvignon Blanc* | \$60 Bottle
- Rongopai, Marlborough Sauvignon Blanc | \$60 Bottle

REDS

- Hahn Family Winery, Hahn Founders Merlot | \$50 Bottle
- Cline Family Cellars, Seven Ranchlands Merlot | \$60 Bottle
- Rodney Strong, Sonoma, Cabernet Sauvignon* | \$70 Bottle
- DAOU, DAOU, Cabernet Sauvignon* | \$70 Bottle
- Copper Cane Wines, Elouan, Pinot Noir | \$60 Bottle
- Trinchero Family Estates, Joel Gott Palisades, Red Blend* | \$50 Bottle
- Winebow Imports, Catena Vista Flores, Malbec | \$60 Bottle

ROSE

- Vineyard Brands, La Vielle Ferme, Rosé* | \$40 Bottle
- McBride Sisters, Black Girl Magic Rose | \$45 Bottle

SPARKLING

- Mionetto Avantgarde Prosecco* | \$45 Bottle

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Hand Crafted Cocktails

At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Elevate your ordinary bar experience through the art of mixology. Cheers!

HOUSE NEGRONI

Hendricks Gin, Aperol, Vermouth

~~\$14~~ Per Drink

WHISKEY BOURBON MARGARITA

Makers Mark Bourbon, Agave Syrup, Fresh Lime Juice, Salted Rim

~~\$12~~ Per Drink

LAVENDER LEMON DROP

Kettle One Vodka, Freshly Squeezed Lemon Juice, Lavender Syrup

~~\$14~~ Per Drink

SPICY PALOMA

1800 Tequila Blanco, Fresh Grapefruit Juice, Fresh Lime Juice, Simple Syrup, Fever Tree Club Soda, Spicy Salt Rim

~~\$12~~ Per Drink

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.

Bar Packages

Whether you choose to host per-drink, or guest pay-per-drink, we can meet your exact beverage needs.

PREMIUM HOST SPONSORED BAR PER PERSON

Premium Bar includes Premium Spirits, Domestic/Imported/Specialty Beer, Signature Wine, Soft Drinks, Juices, Fever Tree Mixers and Bottled Water and appropriate garnishes.

PREMIUM SPIRITS

Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Exclusiva Rum, Bumbu Spiced Rum, 1800 Tequila Blanco, Makers Mark Bourbon, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Johnnie Walker Red Scotch Whiskey

One Hour | \$20 Per person

Two Hour | \$33 Per person

Three Hour | \$45 Per person

Four Hour | \$57 Per person

SIGNATURE HOST SPONSORED BAR PER PERSON

Signature Bar includes Signature Spirits Domestic/Imported/Specialty Beer, Signature Wines, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE SPIRITS

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, Chivas Regal Scotch Whiskey

One Hour | \$17 Per person

Two Hour | \$29 Per person

Three Hour | \$41 Per person

Four Hour | \$52 Per person

BEER & WINE HOST SPONSORED BAR PER PERSON

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Signature Wines, Soft Drinks and Bottled Water

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. Select Signature OR Premium Spirits.

One Hour | \$15 Per person

Two Hour | \$26 Per person

Three Hour | \$36 Per person

Four Hour | \$46 Per person

CASH BAR

Guest pay per drink. Includes full bar set ups. Select Signature OR Premium Spirits.

Signature Cocktails | \$9

Premium Cocktails | \$11

Canvas Wines by Michael Mondavi by the Glass | \$9

Hand Crafted Cocktails
Choose from our Featured Selection

Domestic Beer | \$7

Imported, Local and Craft Beers | \$8

Hard Seltzers | \$8

Non Alcoholic Beer | \$8

Bottled Water | \$4

Soft Drinks | \$4

Signature Spirits | \$8.5

Premium Spirits | \$10.5

Canvas Wines by Michael Mondavi by the Glass | \$8

Hand Crafted Cocktails
Choose from our Featured Selection

Domestic Beer- Bud Light, Miller Lite, Coors Light, Michelob Ultra | \$6

Imported, Local and Craft Beers- Corona Extra, Big Grove Easy Eddy, Big Grove Boom Town, Big Grove Citrus Surfer | \$7

Hard Seltzers- White Claw, High Noon | \$7

Non-Alcoholic- Athletic Brewing | \$7

Bottled Water | \$5

Soft Drinks | \$4

LABOR CHARGES

Bartender | \$150
1 per 75 guests

KEGS

Domestic Beer Keg | \$450 Starting at

Specialty Beer Keg | \$550 Starting at

Prices are subject to 25% taxable service charge and current Johnson Co. sales tax of 6%. Menu pricing may change based on availability and market conditions. Guaranteed menu guest counts are due minimum 5 business days in advance of event.



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