

Spring Menu 2014

Power up Breakfast

Hyatt Signature Breakfast

Local and Seasonally Inspired Fruit Bakery Selection and Specialties, Selection of Natural Chilled Juice, Coffee and Tazo Tea Selection

18.00 Per Guest

Create a Custom Breakfast

The Farm

Free Range Scramble Eggs, Natural Cure Bacon, Pork Sausage Links & Signature Potatoes

8.00 Additional Per Guest

Sustainable & Local

Free Range Scramble Eggs with Firefly Farm Local Goat Cheese, Virginia Natural Bacon, Edwards Virginia Natural Link Sausage & Marble Roasted Potato with Caramelize Onions

12.00 Additional Per Guest

Breakfast Panini and Breakfast Wrap

(Choice of Two Paninis or Wraps)

Free Range Eggs, Natural Bacon & Cheese / Free Range Eggs and Cheese / Egg White, Tomato and Cheese/Tofu and Vegetable /Sausage and Vegetable and Eggs

7.00 Additional Per Guest

Eggs and Cake

Fresh Made Corn Jonny Cakes with Free Range Poach Eggs, Citrus Hollandaise, (Choice House Made Cure Salmon or Winfield Farm Cure Ham)

7.00 Additional Per Guest

"The Ultimate Grits Station"

Stone Ground Cheddar Chesses Grits

Customize your grits with Toppings/ Chopped Bacon, Green Onions, Chopped Eggs, Roasted Mushrooms, Asparagus Tips, Roasted Tomato, Roasted Apples. Warm Corn Bread

6.00 Additional Per Guest

Oatmeal and Granola

Still Cut Oatmeal / Low Fat Plain Yogurt or Greek Yogurt

Customize with Toppings

Fresh Seasonal Fruit, House Made Fruit Compote, Brown Sugar, Raisins, Roasted Walnuts, Local Honey & Milk

7.00 Additional Per Guest

Egg Station

Free Range Eggs Fried and Omelets with Seasonal Inspired Ingredients to include: Local Artisan Cheese, All Natural Bacon, Harvest Mushroom, Tomatoes & Different Seasonal Vegetables

14.00 Additional Per Guest

"French and Cake Station"

Butter Bread French Toast and Buttermilk Pancakes Made to Order with inspired Seasonal Toppings to include: Mix Berries, Whipped Cream, House Made Compotes, Granola, Whipped Butter, Local Maple Syrup & Honey

14.00 Additional Per Guest

Breakfast Boxes

Choice of Breakfast Sandwich, Danish, Whole Fruit, Granola Bar & Choice of Water or Juice

25.00 Per Box

Restaurant Breakfast Buffet

Please Join us Daily in The Nova Grill for our Scrumptious Breakfast Buffet

18.00 Per Guest

Recharge on Your Break

Blossom

Deep Dish Buttermilk Pancake Stuffed with Cream Cheese and Blueberries, Bake Brie with Seasonal Compote, Grill Watermelon Cup with Greek Yogurt and Local Honey, White Non- Alcoholic Sangria

14.00 Per Guest

Bites

Dark Chocolate Brownies, White Chocolate Blondie's, Lemon Bars & Fruit Smoothies Shooters

12.00 Per Guest

Refresh

Individual Yogurt Parfait, Green Tea Panna Cotta, Citrus Cream Brulee, Honey Fruit Salad cup & Sparkling Orange Juice

13.00 Per Guest

"Dipping, Dipping & More Dipping"

White Bean and Tomato Dip, Local Baguette, Green Olive Tapenade Dip, Crackers, Sweet Onion Dip, Tortillas

Raspberry Infused Ice Tea

14.00 Per Guest

"Bar Treats"

Hanover's Pretzels, Dijon Dip, Spicy Wonton Chips, Plantain Chips with Cumin, Pop Corn, Root Beer

13.00 Per Guest

Recharge on Your Break

Fresh Bakeries

Baked Fresh Every Day

30.00 Per Dozen

Assortment of Bagels with Cream Cheese

32.00 Per Dozen

Whole Market Fruit

Seasonal Selection, Fully Ripened

28.00 Per Dozen

Michael Jumbo Home style Cookies

You Choice of One Chocolate Chunk, Peanut Butter, Sugar, Oatmeal Raising & Walnuts

36.00 Per Dozen

PM Bar Variety

You Choice of

Brownie Squares, Blondie's, Luscious Lemon Squared or Turtle Brownies

30.00 Per Dozen

Recharge on Your Break

Delicious Cupcakes

Your Choice

Chocolate on Chocolate, Peanut Butter, Red Velvet, Vanilla Bean, Jelly Roll Cupcake or Lemon Merengue

36.00 Per Dozen

Individual Greek Yogurt Parfaits with Local Honey

Layered Greek Yogurt, Seasonal Fruit Compote, Home Made Granola and Local Honey

4.00 Each

Assorted Energy Bars

Cliff, Luna, Kashi & Power Bar

4.00 Each

Naked Juice

Juice, Smoothies and Protein Drinks

4.75 Each

Coffee and Tazo Tea

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

69.00 Per Gallon

Natural Chilled Juice

Orange, Grape Fruit, Apple, Pineapple & Cranberry

38.00 Per Gallon

Recharge on Your Break

Pepsi Products

Regular, Diet, Sierra Mist, Aquafina Water

4.00 Each

Still and Sparkling Water

Evian, Fuji & Perrier

6.00 Each

Flavored Ice Tea

Freshly Brewed, Raspberry, Honey Citrus, Cranberry Lime

30.00 Per Gallon

Seasonal Infused Water

House Made Infused Water with Fresh and Seasonal Ingredients

4.00 Each

High Energy

Sobe, Red Bull, Monster and Starbucks Double Shot

6.00 Each

Enjoy Your Lunch

Plated

First Course (Select One Item)

Carrot and Almond Puree Soup with Dill Cream Fraiche

Sweet Corn and Crab Chowder

Arugula, Goat Cheese, Macadamia Nuts, Toasted Virginia ham, Grape Tomatoes, Watermelon Radish and Garlic Oil

Asparagus Salad, Baby Artichoke, Frisee, Roasted Sweet Pepper, Local Feta Cheese and Winfield Farm Boiling Quail Egg Lemon Thyme Vinaigrette

Individual Roasted Vegetable Free Range Quiche with Roasted Pepper Aioli and Micro greens

Entrées (Select one Item)

Roasted Winfield Farms whole Quail with Beluga lentil Puree and Vegetable A Jus

38.00 Per Guest

Natural Filet of Beef topped with Basil and Tomatoes Salad, Polenta Cake and Tomato Veloute

48.00 Per Guest

Grill Airline Chicken with Sweet Potato Mash, Seasonal Vegetables and Natural juices

42.00 Per Guest

Cedar Plank Roasted Loch Duart Salmon with White Bean Casserole and Sauté Spinach

43.00 Per Guest

Winfield Farms Natural Pork Tender Loin Medallions with Apples and Red Cabbage Fondue and Mustard A Jus

45.00 Per Guest

Enjoy Your Lunch

Plated

Dessert (Select One)

Salted Caramel Vanilla Crunch Cake with Caramel Sauce and Granola Powder

Chocolate Late Loving Spoon Cake with Chocolate Sauce, Cream & Fresh Berries

Raspberry White Chocolate Cheese Brulee with Raspberry Colie & Whipped Cream

Fresh Fruit Salad with Orange Gastric, Whipped Cream and Raising Bread

Vanilla Bean Mouse Tart with Coconut Flakes, Almond Brittle and Cardamom Cream

Our Chef Recommendation

Roasted Half Cornish Hen with Thyme Yukon Puree, Seasonal Squash & Brown Reduce Sauce

43.00 Per Guest

Included Bread Service, Coffee and Tea Selection availed with All Lunch Option

Minimum of 10 Guest Required For Above Menus

Enjoy Your Lunch

Buffet

The Comfort

Farmer Market Tomato Soup with Sour Dough Crouton

Baby Iceberg Wedges with Scallions Sharp Cheddar Cheese, Free Range Egg Roasted Pumpkin Seed and Butter Milk Ranch Dressing

Butter Bread and White Cheddar Grill Cheese

Natural Bacon and Grass Feed Beef Meat Loaf with Tomato Glaze

All Natural Buttermilk Fry Chicken

Winfield Farm Local Sweet Corn on the Cob

Roasted Garlic Yukon Whipped Potatoes

Honey and Dill Carrots

Carrot Cake with Caramel and Walnuts

49.00 Per Guest

Roasted Market

Roasted Mushroom Cream Soup

Roasted Beet Salad with Local Goat Cheese, Walnuts, Chives & Extra Virgin Olive Oil

Roasted Baby Carrot and Fennel Salad with Honey Fennel Dressing

Roasted Whole Loch Duart Salmon with Roasted Tomato and Cilantro Salsa

Lemon and Rosemary Marinade Whole Roasted Chicken

Roasted Creamer Potato with Kalamata Olives and Virginia Ham

Cheese Zucchini Casserole

Whole Lemon Cake with Ginger Cream and Marinade Strawberries

49.00 Per Guest

Enjoy Your Lunch

Buffet

Fusion

Chicken Tortilla Soup, Fry Tortilla, Crème Fresh

Romaine Lettuce, Black bean, Cheddar Cheese, Local Corn, Free Range Eggs, with Cilantro Caesar

Jicama and Red onion Salad with Jalapeno Vinaigrette

Cheese Stuffed Jalapeno Fry Potatoes

Winfield Farms Adobo Pork with Pickle Red Onion

Spicy Beef Pork Roast with Green Mole and Potatoes

Wheat and Flour Tortillas

Roasted Kidney Red Beans

Local Corn and Sweet Pepper Bake Rice

Cinnamon and Sugar Churros

49.00 Per Guest

Stay Fit

White Bean Minestrone with Whole Wheat Croutons

Arugula and Red Bean Salad with Parmesan Shaved and Lime Vinaigrette

Rock Shrimp and Tomato Salad with Extra Virgin oil and Thyme

Herb Marinade All Natural Chicken Breast with Lemon Zest Asparagus

Grill Swordfish with Heart of Palms and Red Onion Relish

Tri Color Tortellini with Swiss Chard and Tomatoes

Goat Cheese Panna Cotta with Orange Citrus Compote and Macadamia Nuts

47.00 Per Guest

Enjoy Your Lunch

Buffet

Italian Market

Tuscan Sour Bread Salad with Cucumber, Tomatoes, Red Onion, Basil Leafs & Olive Oil and Lemon Juice

Simple Caesar Salad, Romaine, Asiago Cheese, Anchovies, Caesar Dressing

Seasonal vegetables Flat Bread with Balsamic Vinegar and Fresh Mozzarella

House Made Bake 3 Layers Grass Feed beef Lasagna with Tomato Sauce

House Made Bake White Vegetable Lasagna

Three Cheese and Meatball Bake Ziti

Farmer Market Seasonal Vegetables

Traditional Tiramisu with Fresh Black Berries

48.00 Per Guest

Seasonal Deli

Home Made Chicken Noddle Soup with Crackers

Chipotle and Mustard Yukon Potato Salad

Israeli Couscous Vegetable Salad

Apple &Cabbage Slaw with Apple Cider Dressing

Pre Made Sandwiches

Chicken Salad, Lettuce, Tomato & Butter Bread Bun

Slice Turkey, Lettuce, Tomato, Brie Cheese, Cranberry Chutney on Wheat Roll

Roast Beef and Gruyere Cheese with Onions on Rye Bread

Beet and Goat Cheese, Lettuce, on Wrap Tortilla

House Pickles and House Marinade Mix Olives

Individual Lays Potato Chips Bags

Vanilla Bean and Jelly Roll Cupcake

49.00 Per Guest

Enjoy Your Lunch

Buffet

Lunch Box

Choice of Wrap or Sandwich, Whole Fruit, Fresh Bake Cookie, Bag of Potato Chip, Pasta Salad and Choice of Bottle of Water or Soda

25.00 Per Lunch Box

All Buffets Included Bread Service, Coffee and Tea Selection

Minimum of 15 Guest Required For Above Menus

Connect at Your Reception

Cold

House Made Gravlax in Petty Flat Bread with Cream Fresh and Tomatoes

4.00 Each

Brie and Apple Puree with Golden Raising and Micro Arugula Served in a Spoon

3.50 Each

Poach Rock Shrimp Cocktail with Orange and Cilantro Dressing

4.50 Each

Harvest Mushroom and Beef Crostini with Goat Cheese Spread

5.00 Each

Heirloom Tomato and Fresh Mozzarella Grill Bruschetta

4.00 Each

Watermelon Cube and Local Feta Crumbs with Balsamic Glaze and Micro Greens

3.00 Each

Green onion and Tuna Tartar in a Spoon with Crispy Wonton Mini Chip

4.50 Each

Mini Peanut Butter and Jelly Tart Topped Macadamia Powder

3.00 Each

Yukon Potato Chip with Roasted Duck and Blueberry Jam and Blue Cheese Crumbs

4.00 Each

Connect at Your Reception

Hot

Marinade Beef Sirloin Satay with Tomato Jam

4.50 Each

Lobster Pot Pie

4.00 Each

Mini Crab Cake with Lemon Remoulade

4.50 Each

Mini Beef Wellington with Brown Sauce

4.00 Each

Raspberry, Toasted Almond and Brie Puff

4.00 Each

Chorizo Empanada with Black Beans, Onions and Pepper Jack Cheese

3.75 Each

Asian Chicken Cashew Spring Roll with Soy Sauce Glaze

4.00 Each

Spanakopita with Baby spinach and Feta Cheese in Phyllo

4.00 Each

Mini Traditional Chicken Pot pie

3.75 Each

Connect at Your Reception

Reception Station

Modern Crudité

Waldorf Salad Display of Basil yogurt Dressing and Low Fat Ranch

Asparagus and Watermelon Radish

Local Baby Carrots, Mini Sweet Pepper and Organic Celery

Chickpea Puree, Marinade Olives, Roasted Onion Dip

Cracker and Ciabatta Croutons

11.00 Per Guest

Artisanal Cheese

Combination of Local and Hand Crafted Cheese

Chutney and Seasonal Condiments

Crackers and Hand Crafted Toasted Bread

10.00 Per Guest

"Seafood, More Seafood "

Oysters on the half shell, Snow Crab Claws, Chilled Cocktail Shrimp, Local Black Mussels

Cocktail Sauce, Lemons Wedges, Mango aioli, Tabasco Sauce, Rémoulade

600.00 For 100 Pieces Each (Price subject To Change depend Market Price)

Connect at Your Reception

Charcuterie

Prosciutto, House Cured Ham, Cotto Salami

Grill Asparagus and Zucchini, Marinade Olive

Fresh Mozzarella Balls with Herbs Dip and Baguette Crips

17.00 Per Guest

Shrimp and Grits

White Creamy Cheddar Grits and Rock Shrimp Scampi and Fresh Arugula

Rock Shrimp Sauté with Garlic and Shallot and Butter and wine Sauce with

Creamy White Grits Blend with White Cheddar / Attendant Station

15.00 Per Guest / 100.00 for attendant (1 per 50 Guest)

Connect at Your Reception

Carving Station

Smoke Sea Salt and Peppered Herb Natural Strip Loin

Roasted Sweet Potato with Shaved Fennel

Iceberg Wedge Salad With Blue Cheese Crumbs and Tomatoes

Roasted Mushroom Garlic and Sweet Onions Mix

Blue Cheese and Horseradish Dip

Stirato Rolls (Serve 25 Guest)

495.00 Each / 100.00 Attendant Fee (1 Per 50 Guest)

Loch Duart Salmon Roasted Whole Natural Cheddar Plank

Beluga Lentil and Heart of Palm Salad with Lemon Parsley Vinaigrette

Creamer Roasted Potato with House Made Cure Ham and Olives

Squash Ribbons with Roasted Tomato Salsa

Garlic Toasted Ciabatta (Served 25 Guest)

425.00 Each / 100.00 Attendant Fee (1 Per 50 Guest)

Beer Brined Free Range Whole Roasted Turkey

Arugula, Brie and Apple Salad with Apple Cider Dressing

Golden Yukon Puree, Sage Gravy, Cranberry Sauce

Honey Local Carrots with Dill

Stirato Rolls (Serve 25 Guest)

425.00 Each / 100.00 Attendant Fee (1 Per 50 Guest)

Connect at Your Reception

Winfield Farm Bone in Ham Leg

Apple and Butter Nut Squash Cheese Mac & cheese

Honey French Green Beans with Almonds, Dijon Dip, Horseradish Cream

Cheddar Biscuits (Serve 40 Guest)

475.00 Each / 100.00 Attendant Fee (1 Per 60 Guest)

Connect at Your Reception

Reception Packages

"Slide and Easy"

Winfield Farm Grass Fed Beef Slider, Butter Slider Bun, Baby Romaine & Slice Roma Tomato

Crispy Chicken Slider, American Cheese, Shredded Baby Iceberg

Ground Pork Slider with Cheddar Cheese, Pickled Red Onion and Roasted Cinnamon Apples

Kennebec Fry Potato and Sweet Potato Fry, House Made Ketchup

Root Beer and Cream Sodas

40.00 Per Guest

Taco Bar

Guest Choice of

Pull Roasted Adobo Style Chicken - Shredded Lettuce, Mexican Crema, Whole Wheat Tortillas, Tomato Salsa

Winfield Farm Pork Butt Beer Carnitas – White Pico de Gallo, Lemon Wedges and White Corn Tortilla

Tofu and Avocado Lime – Red Onion, Mexican Crema, Cotija Cheese Roasted Salsa Flour Tortilla

Assorted Jarritos Mexican Soda

38.00 Per Guest / 100.00 Attendant Fees (1 Per 50 Guest)

Ceviche Four Ways

Individual Bay Mini Scallop, Red Onion, Cilantro Orange Ceviche with Ciabatta Crips

Rainbow Trout Traditional Lemon Ceviche with Frisse

Rock Shrimp and Tomato Ceviche Lime Infuse Flavor

Simple Oyster and Grapefruit vinaigrette

18.00 Per Person

Personal Preference

First Course

Appetizer Planner Choice of One

Tuscan White Bean Soup with Tomato and Cilantro Salsa, Baguette Crouton

Maryland Crab Cake with Black Bean Salsa and Red Pepper Colie

Mushroom Raviolis with Arugula Pesto, Grapes Tomato, Extra Virgin Oil, Wild Greens

Seared Bay Scallop with Beluga Lentil Salad, Crispy Virginia Ham and Fennel Mustard Vinaigrette

Second Course

Salad Planner Choice of One

Modern Waldorf Salad with Basil Yogurt Dressing and Baguette Crisp

Roasted Red Beet, Local Goat Cheese, Roasted Walnuts, Micro Arugula Mint Vinaigrette

Baby Romaine Caesar Salad with White Anchovies Garlic Crouton and Mustard Caesar Dressing

Winfield Farm Mix Greens with Apples, Local Creamy Feta Cheese, Roasted pecan and Honey Thyme Balsamic Vinaigrette

Third Course

Entrée Planner Choice of Four

Natural Beef Tenderloin Fillet with Cauliflower Puree, Dill carrots and Brown Sauce with Local Mushroom

Winfield Farm Pork Chops with Creamy Cheese Polenta, Brocolini, Grapes Tomato and Apple Mustard

Fillet of Sword Fish with Medley of Roasted Potato and Seasonal Vegetables and Creamy Fish Veloute

Grill Jumbo Shrimp with Tomato Orzo, Zucchini Balls and Scampi Sauce

Maple Leaf Roasted Duck Breast, Local Mushroom Risotto, Seasonal Vegetables and Cranberry Jam

Air Line Chicken Breast, Purple Potato Pure, Tomato relish, Asparagus Tips and Natural a Jus

Four Courses

Dessert Planer Choice of one

Basil Marinade Strawberries with Mascarpone Cream and Biscotti

Raspberry Cobbler with Whip cream and Fresh Fruit

Caramel Cheese Cake with Caramelize nuts and Cream

90.00 Per Person + Service Charge & Sale Tax

All Prices Subject to 23% Service Charge and 6% State Sales Tax

Minimum of 15 guests; \$150.00 fee for groups less than 15 guests

All Prices Subject to Change

Menu Available April-June 2014

Indulge At Dinner

Plated

First Course (Select One Item)

Yukon Potato and Celery Soup with Bacon Lardoons and Cream Fresh

Sauté Bay Shrimp with Tomato Broth, Shaved Parmesan and Fry Purple Basil

Smoke Sausage and Chicken Gumbo with Cream Fresh and Crouton

Pumpkin Raviolis with Brown Butter, Crispy Virginia ham and Fresh Sage

Winfield Farm Mushroom Risotto with Marinade Grape Tomato and Basil Infuse Oil

Second Course (Select one Item)

Roasted Tomato with Bay Blue Cheese, Shaved Parmesan Pesto Sauce, Balsamic Glaze and Rustic Bread

Winfield Farm Spring Mix Lettuce with Cilantro Vinaigrette, Orange Wedged, Local Feta Cheese, Pumpkin Seed & Shaved Fry Plantain

Roasted Local Mushroom Salad with Pickle Red Onion, Parsley, Shaved Celery with Extra Virgin Oil

Arugula, Brie and Walnut Salad with Raspberry Vinaigrette and Butter Bread Croutons

Flat Bread Caesar Salad with Anchovies, Parmesan Cheese & Elephant Garlic Crouton

Third Course (Select One Item)

Roasted All Natural Beef Slice with Purple Potato Puree, Local Baby Carrots, Green Garlic Veloute

95.00 Per Guest

Niman Ranch Lamb Chops with Polenta Crouton, Zucchini Balls, Tomato Relish

85.00 Per Guest

Local Rock Fish with Virginia Ham and White Bean Casserole Roasted Tomato And Frisee

87.00 Per Guest

Indulge At Dinner

Plated

Herb Marinade Air Line Chicken with Brocolini, Roasted Fingerling Potatoes, Baby Spinach and Champagne Cream Sauce

80.00 Per Guest

Catch of the Day with Tomato Orzo Risotto Style, Asparagus Tips and Scampi Sauce

78.00 Per Guest

Pan Crusted Parmesan Chicken Breast, Seasonal Vegetable Ratatouille, Sauté Local Mushrooms, Lemon Cream Sauce, Frisee Salad

69.00 Per Guest

Four Courses (Select One Item)

Key lime Tart with Blue Berries Compote

Caramel Ginger Apple Crisp with Whip Cream and Cinnamon Dust

Flourless Chocolate Torte with Fresh Berries, Raspberry Colie

Molten Chocolate Cake with Black Berries Compote and Whip Cream

Our Chef Recommends

Alaskan Halibut with Malanga Root Puree, Pickle Tomato, White Asparagus Tips and Passion Fruit Gastric

89.00 Per Guest

Indulge At Dinner

Dinner Buffet

Make Your Own Buffet

Started (Choice of Two or Three)

Spring Panzanella Salad with Fresh Mozzarella and Basil Vinaigrette

Roasted Beets with Caramelized Walnuts, Local Goat Cheese and Cherry Vinaigrette

Traditional Chicken Noodle with Water Cracker

Chunky Tomato Soup with Mini White Cheddar Grill Cheese

Romaine Heart Salad with Cheddar Cheese, Scallion, Natural Bacon, Grape Tomato and Buttermilk Ranch

Israeli Couscous Spring Vegetable Salad with Fresh Arugula and Extra Virgin Oil

Entrées (Choice of Two or Three)

Free Range Chicken Breast with Leeks and Cream Sauce

Olive Oil Poached Salmon with Plum Tomato and Caper Berries

Pork Butt al Mojo, Caramelized Onion & Cilantro with Fry Plantains

Marinated Orange and Yogurt Flank Steak with Fennel Slaw

Pan Fry Ranch Crusted Tilapia with Eggplant, Caper and Tomato Relish

Pot Roast with Carrots, Celery and Natural Juice

Starch or Vegetable (Choice of Two or Three)

Yukon Gold Mash Potato with Scallions

Medley of Seasonal Spring Vegetables

Tuscan Fingerling Roasted Potato with Tomato and Kalamata Olives

Onion and Butter Bake Rice Pilaf

Roasted Baby Sweet Potato with Cinnamon Butter and Brown Sugar

Creamy White Cheese Grits

Dessert (Choice of Two or Three)

Dulce De Leche Cheese Cake

Carrot Cake with Caramelized Walnuts

Chocolate Cake with Chocolate Sauce and Strawberries Salsa

New York Cheese Cake with Caramel Sauce and Whip Cream

Key Lime Pie

Assorted Desert Bars

Choice of Two: 75.00 Per Guest

Choice of Three: 95.00 Per Guest

All Buffets Included Bread Service, Coffee and Tea Selection

Minimum of 20 Guest Required For Above Menus