

DINNER

*All dinners are served with Soup or Salad, Chef's Selection of Fresh Vegetables, Starch, Gourmet Bread Basket, Dessert, Freshly Brewed Starbucks® Regular and Decaffeinated Coffees and Celestial Seasonings Herbal Teas.
Fish Selections may change due to seasonal availability.*

Appetizers

Shrimp Cocktail

*Trio of Jumbo Gulf Shrimp with
Balsamic Horseradish Sauce
\$10.50 Additional*

Sliced Roma Tomatoes

*And Fresh Mozzarella on Virgin Olive Oil
with Basil and Cracked Pepper
Topped with Crispy Leeks
\$5.00 Additional*

Panzaretti

*Rainbow Pasta Rolled with
Your Choice of Wild Mushroom or Crab on a
Pool of Marinara and Alfredo Sauces
\$6.00 Additional*

Smoked Chicken Asiago

*In a Light Pastry Shell
Topped with Julienne Vegetables
\$6.50 Additional*

Lobster Ravioli

*With Grilled Scallions and
Pear Tomatoes
Lemon Beurre Blanc
\$7.00 Additional*

Intermezzo

*Refreshing Fruit Sorbet
\$2.50 Additional*

Four Cheese Ravioli

*Roasted Mushrooms and Asparagus
Balsamic Cream Sauce
\$5.50 Additional*

Wild Mushroom Strudel

*Delicate Puff Pastry Filled with
Wild Mushrooms and Shallots
in a Gorgonzola Cream Sauce
\$5.00 Additional*

Jumbo Lump Crabcake

*With Horseradish Lime Dijon Sauce
Topped by Crispy Leeks
\$5.00 Additional*

*Additional Charge of \$4.00 per person for groups under 30 people
Bottled Spring Water can be served at the table for an additional \$1.00 per person*

Prices Subject to 20% Service Charge and 7.7% Sales Tax

*Hyatt Regency Denver Downtown, 1750 Welton Street, Denver, CO 80202, 303/295-5995 Fax: 303/293-2565
Menu as of 2/03*

DINNER

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Soups

French Onion Soup

Caramelized Onion Broth
Topped with French Bread Crouton & Gruyere Cheese
\$2.00 Additional

Lobster Bisque

Light and Creamy
Intense with Lobster Essence

Wild Mushroom Bisque

Laced with Cognac

To Enhance Your Soup Add Puff Pastry Topping @ \$2.00 Additional

Salads

1876 Caesar Salad

Romaine Leaves and Fresh Parmesan
Served with 7 grain Croutons
and Oven-dried Tomatoes
Classic Caesar Dressing

Princess Salad

Butter Lettuce and Radicchio Cups
With Marinated Hearts of Palm
Basil Dressing
\$2.50 Additional

Mediterranean Salad

Romaine Lettuce, Cucumbers, Tomatoes, Onion,
Olives and Feta Cheese
Lemon Mustard Vinaigrette

Wedge of Iceberg

With Red Onion Rings
Crumbled Bleu Cheese and
Beefsteak Tomatoes
Bleu Cheese Dressing

Florentine Salad

Fresh Spinach Leaves
With Bleu Cheese Crumbles
Mushrooms and Roasted Peppers
Almond Bleu Cheese Vinaigrette

Grilled Pear Salad

Grilled Pears over Mixed Field Greens
With Toasted Walnuts, Dried Cranberries,
And Feta Cheese
Balsamic Vinaigrette
\$2.50 Additional

Buffalo Mozzarella and California Greens Salad

Blend of Mixed Greens with Roma Tomato and
Sliced Buffalo Mozzarella
Pinenut Dressing
\$2.50 Additional

Regency Salad

Mixed Garden Greens Topped with
Red Cabbage, Jicama,
Carrot and Cucumber Slices
Creamy Chive Dressing

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DINNER ENTRÉES

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Filet Mignon

*Grilled Filet Topped with Braised Leek and Wild
Mushroom Ragout
Market Price*

Pork Tenderloin Medallions

*On Wild Rice Pancake
With Morel Mushroom Cream
\$38.00*

Colorado Rack of Lamb

*Honey Dijon
Rosemary Crusted
\$48.00*

Filet of Atlantic Salmon

*With Sun-dried Tomato
Caper and Dill Beurre Blanc
Artichoke and White Bean Stew
\$38.00*

Grilled Vegetable Strudel

*Grilled Marinated Vegetables En Croûte
Fire Roasted Red Pepper Sauce
\$32.00*

Bleu Pavè

*Gorgonzola Stuffed NY Strip Medallion
Merlot Truffle Demi-Glace
\$51.00*

Pecan Chicken

*Roasted Breast of Chicken
Dusted with Crushed Pecans and
Orange Cranberry Marmalade
\$34.00*

Cornish Game Hen

*Filled with Wild Rice
On a Bed of Vegetables
Three Peppercorn Sauce
\$34.00*

Front Range Chicken

*Oven Roasted Chicken Breast
Glazed with Brown Sugar, Garlic and Chili Oil
\$33.00*

Seared Halibut

*On Baby Spinach with
Champagne Sauce
\$38.00*

Mediterranean Sea Bass

*Pan Seared with
Charred Tomatoes, Artichokes, and
Kalamata Olives
\$38.00*

Portabella Napoleon

*Stuffed Portabella Mushroom Stacked with
Artichokes, Red Pepper, Zucchini, and
Boursin Cheese
Chipotle Pepper Sauce
\$32.00*

Smoked NY Strip Medallion

*Filled with Mushrooms
Topped with Cabernet Sauce
\$51.00*

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COMBINATION DINNERS

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Buffalo Sirloin And Grilled Mountain Bass

*With Lingon Berry Demi Glace
\$48.00*

Grilled Chicken and Atlantic Salmon

*Grilled Breast of Chicken
Accompanied by Fresh Salmon On a Bed of Spinach
Topped with Charred Tomatoes, Basil & Roasted Garlic
\$42.00*

Grilled Medallion of Beef and Lobster Ravioli

*Beef Medallion with Port Wine and Cherries
Lobster Ravioli with Lemon Beurre Blanc
\$50.00*

NY Strip Medallion and Crab Cake

*NY Strip Medallion with
Grilled Crab Cake on Swiss Chard with
Lime Horseradish Dijon Sauce
\$50.00*

Shrimp Scampi and New York Strip

*Aged New York Strip with Three Pepper Corn Sauce
Jumbo Shrimp Scampi
\$47.00*

Filet of Beef and Chicken

*Petite Filet on Grilled Eggplant Crouton, Balsamic Mustard Jus
Paired with Grilled Breast of Chicken with Shiitake Relish
\$48.00*

Pork Tenderloin and Halibut

*Slow Roasted Pork Medallions
Wild Morel Cream Sauce
Seared Halibut on Baby Spinach with Champagne Sauce
\$46.00*

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Menu as of 2/03

DINNER DESSERT SELECTIONS

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Praline Cheesecake

Decadently Rich Cheesecake
Swirled with Caramel
And Studded with Pecans

Fresh Fruit Tartlette

Sweet Pastry Shell
Topped with Fresh Seasonal Fruit and Berries

Chocolate Raspberry Rumble

Marbled Cheesecake Swirled with
Raspberry Sauce
Topped with White and Dark Chocolate
Oreo Cookie Crust

Individual Tart

Cherry Clafouti Garnished with
Citrus Madelines

Chocolate Chocolate Cake

Layers of Fudge
And Chocolate Cake

Islander Key Lime Tartlet

Tangy Custard with
Fresh Whipped Cream
Graham Cracker Crust

Hazelnut Praline Roulade

Hazelnut Genoise, Praline Mousse,
and Bittersweet Ganache

Brown Sugar Poundcake

With Port Poached Cherries and
Mascarpone Cream

Caramel Apple Pie

Fresh Baked Apples
Accented with Caramel
In a Sweet Crust

Flourless Chocolate Cake

A Chocolate Lover's Delight
Ultra Rich Cake

Individual Trifles

Fresh Fruit of the Season

Specialties

Dark Chocolate Cappuccino Cup

Filled with Layered White Chocolate and Espresso Mousse
Garnished with Tuile Cookie
\$5.00 Additional

Folded Linen

Chocolate Basket
Filled with White Chocolate Mousse and Fresh Berries
\$5.00 Additional

Crème Brûlée

Classic French Custard
Crisp Sugar Crust
Selection of Flavors Available
\$3.00 Additional

Rocky Mountain Napoleon

Crisp Puff Pastry Drizzled with White and Dark Chocolate
Layered with Chocolate Mousse and Fresh Berries
\$4.50 Additional

Individual Chocolate Cake

Topped with Milk Chocolate Orange Ganache
\$4.00 Additional

Strawberries Romanoff

Traditional Presentation
With Fresh Strawberries in Sour Cream
\$4.50 Additional

Grand Finale

Served on Platters Tableside
Chocolate Dipped Strawberries, Petit Fours,
Chocolate Truffles, Macadamia Nut Clusters, Miniature Pastries
\$25.00 per Platter based on 10 Pieces per Table

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DINNER BUFFETS

*Grilling, Cooking or Carving Stations Require a Chef @ \$100.00 each up to Two Hours.
There will be a Surcharge for Each Hour Food is Provided Beyond the Initial Two Hour Period.*

*Hyatt Regency Denver Proudly Serves Freshly Brewed Starbucks® Regular and
Decaffeinated Coffees and Celestial Seasonings Herbal Teas*

If the final buffet guarantee is less than 40 people, the menu price will increase by \$7.00 per person.

Glenarm Buffet

*Seasonal Mixed Leaf Salad with Your Choice of Dressings
Tuxedo Orzo Pasta Salad*

International Cheese and Fresh Seasonal Fruit Displays

Choice of Three of the Following Entrees:

Tenderloin Tips with Shiitake Mushrooms and Merlot Sauce

Mustard Garlic Pork Loin with Grain Mustard Cream Sauce

Blackened Mahi - Mahi with Mango Pineapple Relish

Sliced Roast Sirloin, Port Wine Cherry Sauce

Grilled Chicken Breast with Teriyaki Glaze

Turkey Picatta with Sauvignon Blanc Caper Sauce

*Chicken Roulade Stuffed with Fresh Spinach, Sundried Tomatoes and
Mozzarella Cheese, Marinara Sauce*

(Each Additional Entree \$5.00 Per Person)

Multi Grain Pilaf to Include Wheat Berry, Barley, Wild Rice, and Cous Cous

Market Fresh Vegetables, Gourmet Bread Basket and Butter

New York Cheese Cake

Plantation Pecan Pie

Chocolate Supreme Torte

Starbucks® Coffee Service

\$42.00

Buffet Italiano

Tuscan Vegetable Soup

Classic Caesar Salad

Tri-Color Pasta and Vegetable Salad

Antipasto Tray

Roasted Chicken with Garlic and Rosemary

Eggplant Parmigiana

Grilled Mahi-Mahi in Cioppino Broth

Cheese Tortellini Alfredo

Penne Pasta with Marinara Sauce

Vegetable Ratatouille

Italian Rolls and Garlic Bread

Biscotti

Tiramisu

Starbucks® Coffee Service

\$39.00

Mountain West Buffet

A Variety of Seasonal Greens

Marinated Baby Corn

*Red and Yellow Vine Ripened Tomatoes
and Three Bean Salad*

*Achiote Marinated Free Range Chicken
on Cilantro Couscous*

Hickory Smoked Brisket of Beef

*Fish Taco Station with Whole Roasted Sea Bass and Soft Tacos, Lettuce,
Sliced Radishes, Salsa, Guacamole, Sour Cream, Lemons, Limes and*

South of the Border Hot Sauces

Steamboat Springs Au Gratin Potatoes

Breckenridge Vegetable Stew

Freshly Baked Biscuits and Corn Muffins

Pecan Pie, Warm Apple Cobbler

Starbucks® Coffee Service

\$43.00

Minimum of 40 Guests

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Sports Bar Dinner Buffet

Field Greens with Ranch and Vinaigrette Dressings
Red Potato Salad, Cole Slaw and Pasta Salad

NACHO BAR

Tortilla Chips with Spicy Beef, Jalapeno Cheese Sauce, Refried Beans,
Diced Tomato, Sliced Black Olives, and Homemade Salsa

Large Soft Pretzels with Mustard
Peanuts and Fresh Popcorn

Buffalo Wings with Celery Sticks and Bleu Cheese Dip
Deep Dish Pizza with All the Toppings
Jumbo Hot Dogs

Hamburgers and Cheeseburgers
Served with Lettuce, Tomato, Sliced Red Onion, Cheese, Mayonnaise, Mustard, Ketchup,
Sweet Relish, and Appropriate Breads

Fried Onion Rings
Traditional Reuben Filled with Shaved Corned Beef, Sauerkraut, and Swiss Cheese
Smearred with Thousand Island Dressing

Warm Apple Pie, Double Fudge Brownies, Rice Krispie Treats
And Assorted Ice Cream Bars

Starbucks® Coffee Service

\$40.00 per Person
Minimum 40 Guests

Arabian Nights Dinner Buffet

Three Olive Tapenade
Hummus with Pita Chips
Baba Ghanoush
Tabbouleh Salad
Tomato, Cucumber, Feta and Olive Salad
Minted Raisin Fruit Salad
Spanakopita with Lemon Dip

*Garlic Roasted Leg of Lamb with Cucumber Mint Sauce
Beef Shish Kebobs with Eggplant and Saffron Sauce
Roasted Lemon and Oregano Chicken Breast
Green Beans Sautéed with Garlic and Tomatoes
Garbanzos ala Catalana
Jewel Pilaf
Pita Breads and Tahini Butter

Honey Rice Pudding
Baklava

Starbucks® Coffee Service

\$44.00 per Person

*Chef Required @ \$100.00 per Chef for Two Hours
Minimum 40 Guests

Casino Royale

Shrimp Bisque with Crème Fraîche
Yellow and Red Vine Ripened Tomatoes with Basil
Tender Spinach Leaves, Shiitake, Apple Smoked Bacon,
Grilled Onion and Honey Mustard Vinaigrette
Rainbow of Sliced Fresh Fruit
Grilled Eggplant with White Truffle Oil, Shaved Asiago
Seared Red Snapper with Chive Butter
*Herb Mustard and Pepper Marinated Prime Rib
Horseradish and Grain Mustard
Roasted Supreme of Chicken
Balsamic Syrup and Wilted Arugula
Sautéed Seasonal Vegetables
Risotto with Caramelized Onions and Fresh Herbs
Crusty French Rolls with Butter

Warm Apple and Bread Pudding
Chocolate Mousse Swirl with Mango and Orange
Rich Creamy Cheesecake

Starbucks® Coffee Service

\$48.00 per Person

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Pastry Tables

Decadent Dessert Display

*Chocolate Truffles, Rum Balls, Chocolate Dipped Strawberries
Florentines, Nut Clusters, Petit Fours, Éclairs, and Lemon Bars
Along with Fresh Seasonal Diced Fruits, Melons and Berries
Accompanied by Dark Chocolate Fondue and Chopped Hazelnuts
\$9.25 per Person
\$11.00 per Person with Starbucks® Coffee and Celestial Seasonings® Teas*

International Sweet Selection

*A Selection of Tortes, French Pastries, Petits Fours,
Fruit Tartlettes, Cheesecakes, Pies and Mousses
\$7.25 per Person
\$9.00 per Person with Starbucks® Coffee and Celestial Seasonings® Teas*

Fruit Fondue

*Fresh Pineapple, Melons, Kiwi, and Strawberries
Served with White and Dark Chocolate Fondues with Coconut, Croquant, and Chopped Hazelnuts
\$5.25 per Person
\$7.25 per Person with Starbucks® Coffee and Celestial Seasonings® Teas*

Specialty Starbucks® Station

*Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee, and Celestial Seasonings® Teas
Served with Hazelnut, French Vanilla, and Irish Cream Syrups
Raw Sugar Cubes, Whipped Cream, Orange Zest,
Chocolate Shavings, and Cinnamon Sticks
\$4.50 per Person*

Cordial Cart

Jameson Irish Whiskey

Amaretto Disaronno

Baileys Irish Cream

Kahlua

Grand Marnier

Sambuca

Drambuie

Tia Maria

Courvoisier

*\$7.50 per Drink
(15 Drink Minimum)*

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