

RECEPTIONS

Cold Hors d'oeuvres

Mount Elbert Package

*Chef's Selection of Three Cold Hors d'oeuvres
International Cheese Display
Domestic and Imported Cheeses
Served with Lavosh, Focaccia, and Flat Breads
Grilled Marinated Vegetable Display
Fresh Asparagus, Baby Corn, Hearts of Palm, Mushrooms, Eggplant, Squash,
Red Peppers, Olives, and Lemon Garlic Hummus
\$18.00 per Person
Based on Five Pieces per Person*

\$300 per 100 Pieces of Each Item

*California Roll with Wasabi-Soy Sauce
Smoked Salmon on Toasted Rye
Grilled Gulf Shrimp with Jalapeno Cream Cheese
Asparagus Wrapped in Salmon
Pinwheel of Prosciutto and Mascarpone on Toasted Baguette
Country Pâté on Pumpernickel
Smoked Trout and Dill Tomatoes on Rye Crisp
Tomato Relish on Parmesan Crostini
Brie Cheese and Raspberry Tart
Marinated Japanese Eggplant on Toast Point*

\$350 per 100 Pieces of Each Item

*Lump Blue Crab presented on an Oriental Soup Spoon
Snow Peas Filled with Sun-Dried Tomato Goat Cheese
Lobster Medallions with Lemon Crème Fraiche
Smoked Salmon Pinwheels
Chile Rabbit Loin on Parmesan Cheese Crisp
Grilled Duck Breast on Won Ton Crisp
New Potatoes with Sour Cream and Caviar
Wild Mushroom Bruschetta
Duck and Dried Cherry Tartlette
Seared Ahi Tuna in Cucumber with Wasabi Cream
Paprika Lamb Loin on Focaccia with Grain Mustard
Roasted Teriyaki Shrimp with Mandarin Orange
Scallop Medallion with Lime on a Japanese Cracker*

\$250 per 100 Pieces of Each Item

*Cherry Tomatoes with Boursin Cheese
Herb Hummus on Grilled Focaccia
Salami Cornucopia
Strawberry and Brie Canape
Balsamic Grilled Beef and Tomato Relish
Prosciutto and Melon
Bay Shrimp Canapé on Marble Rye
Ham and Cheese Pinwheel
Blackened Chicken in Wonton Cup
Artichoke and Pesto on Toast Point
Grilled Chicken with Fruit Salsa*

Minimum Order of 50 Pieces of Any Individual Item

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

RECEPTIONS

Hot Hors d'Oeuvres

Grays Peak Package

Chef's Selection of Three Hot Hors d'oeuvres

Antipasto Display

*Fresh Mozzarella with Hearts of Palm, Prosciutto, Soppressa Salami, Cappelletti Peppers,
Olives and Artichoke Hearts*

Italian Farm Bread and Kalamata Bread

Smoked Turkey Breast

Carved to Order by Uniformed Chef

\$24.00 per Person

Based on Five Pieces per Person

\$350 per 100 Pieces of Each Item

Sesame Shrimp

Blackened Scallops in Pastry Cup

Crab Cakes with Remoulade Sauce

Chicken Curry Tidbit on Rosemary Potato Pancake

Petite Beef Wellington

Roasted Petite Lamb Chops with Mint Pesto

Elk Quesadillas

Beer Battered Shrimp

Striploin Medallions on Sourdough

Scallops with Lime en Croute

Sesame Encrusted Halibut Skewer

Roasted Duck and Apricot Wonton

Coconut Prawns with Raspberry Salsa

Crab Stuffed Shrimp

\$300 per 100 Pieces of Each Item

Chicken Teriyaki Brochette

Beef Satay with Peanut Sauce

Scallops Wrapped in Bacon

Beef Teriyaki Brochette

Thai Shrimp and Rice Noodle Egg Rolls

Parmesan Artichokes

Asparagus and Three Cheese Tartlet

Jerked Duck and Mango Spring Roll

Coconut Chicken with Chutney Sauce

Mini Grilled Reuben Sandwiches on Marble Rye

Chicken Cordon Bleu

Mushroom Caps Filled with Spinach and Cream Cheese

Assorted Dim Sum with Ginger Sauce

Buffalo Meatballs in Smoked Chipotle BBQ Sauce

\$250 per 100 Pieces of Each Item

Jalapeno Poppers Filled with Cheddar Cream Cheese

Spanakopita Triangles filled with Spinach & Feta

Grilled Pork Pot Stickers with Ginger Sauce

Seasoned Chicken Fingers with Ranch Dressing

Chipotle Buffalo Chicken Wings with Bleu Cheese Dressing

Crispy Button Mushrooms with Rosemary Dipping Sauce

Fried Mozzarella with Marinara Sauce

Vegetarian Egg Rolls with Sweet and Sour Sauce

Mushroom Caps with Boursin Cheese

Artichoke and Sundried Tomato Wonton with Marinara Sauce

Chicken Quesadilla Coronet

Southwest Vegetable Eggroll

Smoked Gouda Cheese Puff

Vegetable Boursin Wonton

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Chilled Reception Specialties

Caviar Station

*Sevruga Caviar on Ice with Toast Points
Blini, Diced Onions, and Eggs and Sour Cream
\$350.00 per 50 People*

Fresh Vegetable Crudite

*Fresh Seasonal Vegetables
with Herb, Ranch, Curry and Onion Dips
\$200.00 per 50 People*

International Cheese Display

*Domestic and Imported Cheese Selections with Crisp Grapes,
Sliced Baguette and Water Crackers
\$250.00 per 50 People*

Wheel of Brie En Croute

*Fresh Baked Brie Cheese
Baked with Apples and Toasted Almonds Inside Tender Puff Pastry
Accompanied by Sliced Baguettes
\$100.00 per 50 People*

Antipasto Display

*Fresh Mozzarella with Hearts of Palm, Prosciutto
Soppresta Salami, Cappicola Peppers,
Olives and Artichoke Hearts
Italian Farm Bread and Kalamata Bread
\$250.00 per 50 People*

Grilled Marinated Vegetable Display

*Fresh Asparagus, Baby Corn, Hearts of Palm, Mushrooms
Eggplant, Squash, Red Peppers, Olives
and Lemon Garlic Hummus
\$225.00 per 50 People*

Fresh Fruit Display

*Sliced Seasonal Fresh Fruits and Berries
Decoratively Displayed with Honey Yogurt Dip
\$250.00 per 50 People*

Fresh Seafood on Ice

*Jumbo Gulf Prawns \$3.75 Each
Season's Best Oysters \$3.00 Each
Dungeness Crab Claws \$3.50 Each
Grouper Escabèche \$4.00 Each
Red Snapper Ceviche in Cucumber Cup \$4.00 Shot
All Seafood items are served with Cocktail Sauce, Relishes, Fresh Lemons and Limes and Assorted Hot Sauces
Minimum 50 Pieces per selection*

Ice Bar to Display Seafood @ \$275.00

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Focaccia Sandwiches

*Assorted Focaccia Sandwiches to Include
Cucumber & Shallot Cream Cheese
Fresh Spinach & Crisp Bacon
Sliced Tomato, Basil Leaves & Parmesan
Arugula & Sliced Turkey
\$3.75 per Piece
Minimum Order 50 Pieces*

Gourmet Dips

*Warm Spinach Dip and Asiago Artichoke Dip
Served with Tri Color Tortilla Chips,
Vegetable Chips and Wedges of Hearty Breads
\$75.00 per 20 People*

Smoked Seafood Display

*Smoked Trout, Scallops, and Whitefish Served with
Sage Butter and Tomato Remoulade
French Bread and Lavosh
\$300.00 per 60 People*

Applewood Smoked Salmon

*Smoked Nova Scotia Salmon with Capers, Chopped Eggs,
Onions, Cream Cheese, Cocktail Bagels and Marble Rye
Serves 35
\$300.00 per Item*

Tri-Colored Tortilla Chips

*Served with Chili Con Queso, Salsa,
Guacamole and Sour Cream
\$100.00 per 25 People*

Creative Ice Carving

*Available Upon Request for Any Theme or Occasion
Prices Vary Accordingly
Suggested Designs
-Corporate Logo
-Sleigh
-Initials/Name
-Vodka Slide
-Clam Shell
-Swan
-Seafood Bar
-Seahorse
-Angel Fish*

Portions based on Reception Style Service

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Menu as of 2/03*

RECEPTIONS

Specialty Receptions

*(Minimum 50 Guests)
With Chef Attendant @ \$100*

Gourmet Ravioli Action Station

Choose Two Pastas:

*Wild Mushroom Ravioli Sautéed with
Sliced Shiitake Mushrooms, Roasted Garlic
Fresh Thyme and Olive Oil*

~

*Four Cheese Ravioli
Sautéed with Sun-dried Tomatoes and Fresh Basil
Olive Oil and Pinenuts*

~

*Lobster Ravioli in a
Roasted Red Pepper Sauce with Scallions*

~

Portabella Ravioli with Spinach, Shrimp and Miso Sauce

White Bean Ravioli with Primavera and Fresh Mushroom and Basil Sauce

~

*Fresh Grated Parmesan
Italian Breads, Grissini Breadsticks
\$9.25 per Person*

Wild Mushroom Sauté Station

*Baskets Overflowing
with the Freshest Wild Mushrooms Available
Sautéed Delicately in a Variety of Herb-Infused Olive Oils
Accompanied by Hearth Baked Breads
\$7.75 per Person*

Caesar Salad Station

*Hearts of Romaine
Tossed with Multigrain Croutons
Sun-dried Tomatoes and Parmesan Cheese
Garlic Dressing
\$3.75 per Person*

Above Items Require Uniformed Chef @ \$100.00

Zen Sushi Garden

*Exotic Display on Black Plates
Assorted Nori Sushi Garnished with Diakon, Sprouts, Wasabi Cream and Scallion Shards
California Roll (Crab and Avocado), Cucumber Roll, Asparagus Roll, Smoked Salmon Roll, Tuna Roll
Served with Shaved Ginger and Wasabi Mustard
\$400 per 100 Pieces of Each Item*

Custom Ice Table @ \$225.00

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Specialty Stations

(Minimum 50 Guests)

With Chef Attendant @ \$100

Iron Skillet Cooking Station

Crab and Roasted Pinon Nut Cakes with Corn Chowder

\$4.00 per Piece

*Smoked Salmon Quesadillas with Roasted Artichoke and
Tomato Relish \$3.50 per Piece*

*Achiote Beef or Chicken Kabobs with Peanut and Roasted
Eggplant Dipping Sauce \$3.50 per Piece*

Pasta Pronto Extraordinaire

A Selection of Fresh Pastas Including:

*Penne with Spicy Marinara, Tri-Color Tortellini with Pesto
Fettuccini with Alfredo Sauce*

*Chicken, Julienne Vegetables, Mushrooms, Olives
Parmesan Cheese, Red Pepper Flakes, Garlic,*

Pesto and Herb Infused Olive Oil

Basil Focaccia

\$9.00 per Person

Beijing BBQ

A Chef Wielding a Cleaver Carving

Char Siu Pork Ribs, Five Spice Rotisserie Chicken

Chinatown Roast Duckling

Served with Steamed Kau Yuk Buns

\$14.00 per Person

Paella Valencia

Jumbo Shrimp, Chorizo, Clams, Mussels, Roasted Chicken

Prepared with Valencia Rice, Saffron and Sherry

Prepared by our Chef and

Served from the Classic Paella Pan

\$12.00

Martini Smashed Potato Bar

Homemade Smashed Idaho Garlic Potatoes and Maple Mashed Sweet Potatoes

Served in Individual Martini Glasses

Top off the Martini with

Crisp Scallions, Cheddar Cheese, Chopped Bacon, Asiago Cheese

Pineapple Mango Chutney, Dill Sour Cream, Black Bean and Corn Relish, Salsa

Brown Gravy and Country Gravy

\$7.00 per Person

Tuxedo Orzo Pasta

Prepared to Order with Your Choice of

Shrimp, Prosciutto, Grilled Vegetables, or Wild Mushrooms

\$8.00 per Person

Fajitas

Marinated Beef and Chicken Strips

and Julienne Vegetables with Wild Mushrooms

Grilled with Onions and Peppers

Served with Flour Tortillas, Guacamole,

Salsa, Tomatoes, Lettuce,

Shredded Cheese, Jalapeno Peppers and Sour Cream

\$9.00 per Person

Above Items Require Chef at \$100.00

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Carving Stations **With Chef Carver @ \$100**

Salmon Strudel

*Tender Salmon, Spinach and Alouette Cheese
Layered and Baked in a Puff Pastry
Dill Sauce
\$240.00 (50 Guests)*

Tender Beef Roulade

*Filled with Veal Mousse and Wild Mushrooms
Roasted Shallot Demiglace
\$295.00 (50 Guests)*

Baron of Beef

*Mustard and Horseradish Sauces
Cocktail Rolls
Market Price (300 Guests)*

Seared Tuna Loin

*Served Rare with
Pickled Ginger and Wasabi Mayonnaise
\$ 300.00 (40 Guests)*

Herb Roasted Tenderloin

*With Nimin Bialy Rolls
Horseradish Sour Cream and Cilantro Hollandaise
Market Price (30 Guests)*

Grilled Vegetable Strudel

*Grilled Marinated Vegetables En Crouete
Fire Roasted Red Pepper Sauce
\$150.00 (50 Guests)*

Strip Loin of Beef

*Wild Mushroom Sauce
Cocktail Rolls
\$290.00 (50 Guests)*

Whole Roasted Turkey Breast

*Cranberry Orange Relish, Mayonnaise
Cocktail Rolls
\$195.00 (60 Guests)*

Leg of Lamb

*Mint Pesto Sauce and Mango Chutney
Potato Rosemary Rolls
\$300.00 (Serves 50)*

Smoked Ham

*in Honey Wheat Bread Crust
with Dijon Mustard Sauce and Pineapple Chutney
\$300.00 (Serves 50)*

Number of Guests Served Based on Reception Style Service

Above Items Require Carver at \$100.00

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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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