



HYATT CENTRIC LAS OLAS FORT LAUDERDALE
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.

MONDAY - THURSDAY - SUNDAY

- Fresh Juice, Orange and Cranberry
- Fresh Baked Croissants & Muffins Served with Preserves and Butter
- Assorted Individual Yogurts
- Cantaloupe, Honeydew Melons & Berries
- Tres Leches French Toast, Ginger Maple Syrup
- Scrambled Eggs with Fine Herbs
- Roasted Turkey Sausage
- Applewood Smoked Bacon
- Roasted Breakfast Potatoes with Bell Peppers & Onions, Fresh Herbs

\$38 Per Guest

TUESDAY - FRIDAY

- Fresh Juice, Orange and Cranberry
- Chocolate Croissants & Fruit Filled Danish with Preserves and Butter
- Mango & Passionfruit Parfaits with Toasted Coconut and Mixed Berries
- Pineapple & Watermelon
- Pastelito Pancake with guava & whip cream
- Breakfast Burritos, Pepper jack Cheese, Herb Wrap
- Roasted Turkey Sausage
- Applewood Smoked Bacon
- Cajun Dusted Three Potato Blend

\$38 Per Guest

WEDNESDAY - SATURDAY

- Fresh Juice, Orange and Cranberry
- Strawberry and Banana Smoothies
- Green Garden & Ginger Juice
- Assorted Whole Fruits
- Assorted Muffins
- Steel Cut Oatmeal, Banana Brulée, Assorted Dried Fruits & Nuts
- Smoked Salmon, Toast, Boursin Cheese, Fried Capers, Pickled Onions
- Roasted Vegetable Frittata

\$38 Per Guest

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Buffet Breakfast

Heartier breakfast options will nourish your attendees as they begin their day.

TARPON CONTINENTAL BUFFET

- Fresh Juice, Orange and Cranberry
- New York Bagels, Cream Cheese, Butter, Assortment of Jams
- Freshly Baked Croissants and Danishes With Preserves and Butter
- Assorted Yogurts, House Granola
- Selection of Seasonal Fresh Fruit and Berries

\$30 Per Guest

NEW RIVER SMART START

- Fresh Juice, Orange and Cranberry
- Green Garden Juice With Fresh Ginger
- Mixed Berry Smoothies
- Individual Fruit Smoothies
- Coconut and Quinoa Muesli With Fresh Berries
- Quinoa and Roasted Sweet Potatoes

\$38 Per Guest

LAS OLAS BUFFET

- Fresh Juice, Orange and Cranberry
- New York Bagels, Cream Cheese, Butter, Assortment of Jams
- Freshly Baked Croissants and Danishes With Preserves and butter
- Selection of Seasonal Fresh Fruit and Berries
- Individual assorted yogurts
- House Granola
- Scrambled Eggs With Fine Herbs
- Roasted Breakfast Potatoes With Bell Peppers & Onions, Fresh Herbs
- Smoked Bacon and Turkey Sausage Links

\$38 Per Guest

SOFLO BREAKFAST TASTING

- Fresh Juice, Orange and Apple Juice
- Guava and Cheese Pastelitos
- Tropical Fruits with Toasted Coconut
- Coconut Yogurt with Bloomed Chia Seeds, Tropical Dried Fruits
- Crisp Fried Yuca, Pepper and Onion Escabeche
- Mini Cuban Breakfast Sandwiches, Curd Ham, Swiss, Chorizo, Dijonnaise
- Scrambled Eggs with Queso Fresco Cilantro
- Tres Leches French Toast, Dulce de Leche Glaze

\$38 Per Guest

BRUNCH BUFFET

BREAKFAST ENHANCEMENTS

Smoked Salmon Platter, Fried Capers & Hard Cooked Eggs | \$16

Fresh Juice, Orange and Cranberry
.....
New York Bagels, Cream Cheese, Butter, Assortment of Jams
.....
Freshly Baked Croissants and Danishes with Preserves and Butter
.....
Steel Cut Oatmeal, Banana Brulee, Assorted Dried Fruits and Nuts
.....
Lemon Ricotta Pancakes, Citrus Butter, Ginger Maple Syrup
.....
Mediterranean Spiced Chicken Breast, Masala Sauce
.....
Ropa Vieja With Tostones, Cotija Cheese, Green Pico de Gallo
.....
\$55 Per Guest

Per Person
.....
Roasted Breakfast Potatoes with Bell Peppers & Onions, | \$6 Per Person
.....
Cage Free Scrambled eggs | \$12 Per Person
.....
Irish Steel Cut Oatmeal, Assorted Toppings | \$7 Per Person
.....
Poached Egg Florentine, Braised Leeks | \$11 Per Person
.....
Applewood Smoked Bacon, Turkey Sausage, or Pork Sausage (select one) | \$7 Per Guest
.....
Breakfast Burrito | \$12 Per Guest
.....
Individual Fresh Fruit Smoothies | \$7 Per Person
.....
Local Charcuterie & Cheese Platter | \$14 Per Person
.....
Exotic Fruit Salad, Coconut Shavings | \$10 Per Person
.....
Seasonal Parfaits, Bloomed Chia Seeds, Dried Fruits | \$9 Per Person
.....
Tortilla Espanola | \$10 Per Person
.....
Chef’s Toast of the Day | \$9 Per Person
.....

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Plated Breakfast

Ideal for a breakfast meeting, our composed breakfasts feature an ideal variety of options.

ALL AMERICAN BREAKFAST

Mini Croissants and Assorted Danish Presented Family Style
.....
Preserves and Butter
.....
Market Fruit Plate, Pre-Set Family Style
.....
Fresh Squeezed Orange Juice
.....
Cage Free-Scrambled Eggs with Havarti Cheese
.....
Grilled Roma Tomato
.....

POACHED EGGS PLATE

Mini Croissants and Assorted Danish Presented Family Style
.....
Preserves and Butter
.....
Market Fruit Plate, Pre-Set Family Style
.....
Fresh Squeezed Orange Juice
.....
Two Poached Eggs, Braised Spinach with Leeks, English Muffin, Chipotle Aioli
.....

Roasted Fingerling Potatoes, Fine Herbs

Smoked Applewood Bacon

\$35 *Per Guest*

THE SMART START PLATED

Market Fruit Plate, Pre-Set Family Style

Individual Chia Seed & Coconut Parfait, Greek Yogurt, Tropical Dried Fruits

Fresh Squeezed Orange Juice

Seasonal Vegetable Frittata

Sweet Potato and Kale Hash with Quinoa

Pan Roasted Zucchini With Tomato Coulis

\$35 *Per Guest*

Grilled Roma Tomato

Cajun Fried Potato

Turkey Sausage Links

\$35 *Per Guest*

THE BLVD PLATED

Guava and Cheese Pastelitos

Tropical Fruits with Toasted Coconut

Fresh Squeezed Orange Juice

Scrambled Eggs On Tostones With Queso Fresco

Smoked Bacon

Fried Yuca Escabeche

\$35 *Per Guest*

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AM BREAK

Enjoy our AM Breaks - designed to make planning your event easy.

THE BLVD

Breakfast Breads Served with Butter & Preserves

Assorted Pastries

\$15 *Per Guest*

REFRESH

Yuzu and Lychee Gazpacho with Compressed Fruit

Assorted Whole Fruits

Greek Yogurt Parfait, Bloomed Chia Seeds, Fresh Pomegranate

House Made Granola

\$17 *Per Guest*

POWER BREAK

Power Bars, Granola Bars

Seasonal Exotic Fruit Kabobs

Mango Turmeric Power Shots

Seasonal Fresh Fruit Smoothies

\$18*Per Guest*

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PM BREAK

Enjoy our PM Breaks - designed to make planning your event easy.

COOKIES & BROWNIES

Assorted Cookies

Fudge Brownies

\$14*Per Guest*

THE MARKET GARDEN STAND

Roasted Baby Vegetables

Crisp Vegetable Crudités

Sun Dried Tomato & Basil Boursin Cheese

Assorted Whole Fruit

\$15*Per Guest*

SWEET & SALTY

Warm Soft Salted Pretzels

Local IPA Cheese Fondue, Wholegrain and Imported Mustards

Double Fudge Chocolate Brownie

\$18*Per Guest*

DIY CREATE YOUR OWN TRAIL MIX

Assorted Roasted Nuts, Chocolate Chips, M&Ms, Wasabi Peas, Pretzels, Dried Fruits, Toasted Coconut, Banana Chips

\$18*Per Guest*

THE 954 NOSH

House Made Tortilla Chips and Pita Chips served with choice of three (3) dips

- *Roasted Tomato Salsa*
- *House Made Guacamole*

A SLICE OF ITALY

Sliced Genoa Salami, Copa, Prosciutto

Imported and Domestic Cheese

- *Garlic Hummus*
- *Baba Ganoush*
- *Black Bean and Smoked Chili Dip*
- *Local IPA Queso Fundido with Pickled Jalapenos*

\$18*Per Guest*

Focaccia, Cracker Flats and Bread Sticks

\$20*Per Guest*

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A La Carte Beverages

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

ASSORTED SOFT DRINKS

\$5

BOTTLED WATER

\$5

FRESHLY BREWED REGULAR AND DECAFFEINATED
COFFEE

\$85*Per Gallon*

ASSORTED FLAVORED RED BULL

\$7

FRESHLY BREWED ICED TEA

\$60*Per Gallon*

HERBAL SELECTION OF HOT TEAS

\$85*Per Gallon*

FRESH FRUIT SMOOTHIE

\$7

COCONUT WATER

\$8

FRUIT-INFUSED WATER STATION

(Choice of Strawberry, Lemon-Lime, Orange or Cucumber)

\$30*per three gallons*

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A La Carte Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Freshly Baked Fudge Brownies | \$45 A Dozen
- Assorted Freshly Baked Cookies | \$45 A Dozen
- Assorted Danish and Muffins | \$45 A Dozen

SNACKS

- Assorted Bags of Chips | \$5 Each
- Assorted Power and Granola Bars | \$5 Each
- Fresh Fruit Skewers | \$7 Each
- Whole Fruit | \$4 Each

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Buffet Lunch

Treat your attendees to a variety of options with our Chef’s inspired lunch buffet.

RED CABBAGE SLAW
Apple Cider Vinaigrette

FROM THE DELI

- Market Field Greens, Cucumbers, Cherry Tomatoes, Shaved Carrots, Dried Tropical Fruits, Passionfruit Dressing & Chipotle Ranch
- Quinoa Hominy Salad, Chayote, Petite Crudités, Pomegranates, Pesto
- Fingerling Potato Salad, Applewood Smoked Bacon, Wholegrain Mustard Dressing
- Roasted Turkey Breast Sandwich, Chipotle Black Bean Spread, Pickled Red Onions, Cilantro Crema, Jack Cheese
- Peppercorn Crusted Roast Beef, Aged Cheddar Cheese, Watercress, Caramelized Onions,

CLASSIC BBQ LUNCH

- Crisp Iceberg Lettuce, Spiced Cashews, Queso fresco, Diced Mango
- Fingerling Potato Salad, Applewood Smoked Bacon, Crisp Vegetables
- Red Cabbage Slaw, Cider Vinaigrette
- Char Grilled Black Angus Hamburgers
- Black Bean & Chipotle Vegetable Burgers
- Sweet & Sour BBQ Roasted Chicken
- Roasted Corn on the Cob,

Horseradish Cream, Challah Roll

.....

Roasted Wild Mushrooms on Focaccia,
With Sundried Tomato Boursin Spread, Charred Bell Peppers
Basil Pesto

.....

Assorted Potato Chips

.....

Assorted House Baked Cookies

.....

Chocolate Fudge Brownies

.....

\$50 *Per Guest*

MEDITERRANEAN LUNCH

Tuscan Potato Salad,
Feta Cheese, Crisp Vegetables, Olives, Oregano Aioli

.....

Chopped Romaine Salad,
Fire Roasted Bell Peppers, Garlic Croutons, Parmesan Cheese,
Cherry Tomatoes, Basil Vinaigrette

.....

Herb Grilled Chicken Breast,
Pesto Cream Sauce

.....

Pan Roasted Salmon,
Lemon Caper Sauce

.....

Penne Pasta Al A Vodka,
Fresh Basil and Parmesan

.....

Roasted Seasonal Vegetables

.....

Chef's Selection of Assorted Desserts

.....

\$55 *Per Guest*

SOUTHERN BBQ LUNCH

Mixed Baby Greens,
Cucumbers, Cherry Tomatoes, Shaved carrots, Chipotle Ranch &
Balsamic Vinaigrette

.....

Bone in Fried Chicken,
Lemon Aioli

.....

BBQ Roasted Pulled Pork,

Elote Style, Citrus Cream, Cotija Cheese, Smoked Chili Powder

.....

Truffle Parmesan French Fries

.....

Chef's Choice Assorted Desserts

.....

\$55 *Per Guest*

ISLAND LUNCH

Chayote and Jicama Salad,
served with Black Beans, Hearts of Palm, Cilantro vinaigrette

.....

Iceberg Lettuce with Diced Fresh mangos,
Shaved Radish, Pickled Onions, Lemon Herb Dressing

.....

Jerk Spiced Chicken with Pineapple Salsa

.....

Chef's Catch of the Day with Creole Tomato Sauce

.....

Congri rice and black beans

.....

Chef's Selection of Assorted Desserts

.....

\$55 *Per Guest*

Mini Brioche Rolls
.....
Cajun Dusted Corvina,
Key Lime Butter Sauce
.....
Creole Style Rice
.....
Roasted Seasonal Vegetables
.....
Chef's Selection of Assorted Desserts
.....
\$60 *Per Guest*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including entrée and dessert.

CHILLED GRILLED CHICKEN & BOK CHOY SALAD
Napa Cabbage, Baby Spinach, Bean Sprouts, Hearts of Palm,
Mandarin Oranges, Shaved Carrots, Roasted Peanuts, Sesame-
Cardamom Vinaigrette

\$45 *Per Guest*

NICOISE SALAD WITH GRILLED CHICKEN
Green Beans, potatoes, Tomato, Olives, Hard Boiled Eggs,
Roasted Red Pepper CoulisEnhance with Rare seared Ahi Tuna
\$50.00 per person

\$45 *Per Guest*

CORIANDER DUSTED CHICKEN BREAST
Roasted Fingerling Potatoes, Roasted Seasonal Vegetables, Wild
Mushroom Sauce

\$45 *Per Guest*

THREE CHEESE TORTELLINI WITH GRILLED
EGGPLANT ROULADE

\$45 *Per Guest*

CHAR GRILLED BISTRO STEAK
Roasted Fingerling Potatoes with Caramelized Onions, Roasted
Seasonal Vegetables, Red Wine Reduction

\$60 *Per Guest*

PAN ROASTED SEASONAL CATCH OF THE DAY
Lemongrass Scented Jasmin Rice, Roasted Seasonal Vegetables,
Key Lime Saffron Sauce

\$50 *Per Guest*

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Boxed Lunch

Selection of One Sandwich Per Box.

SELECTION OF ONE SANDWICH PER BOX:
(Minimum Order of 20 People)

- Shaved Roast Beef on Brioche Bun
Cheddar Cheese, Caramelized Onions, leaf Lettuce, Tomato and horseradish Sauce
- Turkey Wrap
Leaf Lettuce, Tomato, Smoked Bacon Cheddar Cheese Herb Mayo
- Grilled Vegetable Wrap
Marinated tomatoes, Fire Roasted Peppers, Mushrooms, Grilled Broccolini, Baby Greens Pickled Onions, Garlic Hummus Spread
- Each box is served with the following:
 - Pasta Salad
 - One Bottle of Water
 - One Bag of Chips
 - One Whole Fruit
 - One Cookie
 - Plastic Utensils & Condiments

\$38 Per Person

SELECTION OF ONE SANDWICH PER BOX:
(20-30 Attendees)

- Roasted Turkey Breast Wrap
Herb Aioli, Smoked Bacon, Cheddar Cheese, Lettuce and Tomato
- Ham & Swiss Cheese on Brioche Bun
Maple Mustard Spread, Caramelized Onions, Lettuce and Tomato
- Thin Sliced Italian Cured Meats on Ciabatta
Dijonnaise, Pickled Vegetables, Havarti Cheese, Lettuce and Tomato
- Each box is served with the following:
 - Quinoa Salad
 - One Bottle of Water
 - One Whole Fruit
 - One Cookie
 - Plastic Utensils & Condiments

\$36 Per Person

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Cold Canapés

All Canapés are per dozen. Minimum four dozen per order.

FIG BRUSCHETTA, FARMER'S CHEESE, RAW HONEY, FENNEL POLLEN

\$60

CHERRY TOMATO WITH MOZZARELLA AND BALSAMIC DRIZZLE

\$60

WHITE BEAN SPREAD WITH CUMIN AND GARLIC ON

YELLOW BEET TART, GOAT CHEESE MOUSSE, TOMATO CHUTNEY

\$60

BUFFALO MOZZARELLA SKEWERED WITH PROSCIUTTO AND OLIVES

\$60

DUCK CONFIT AND BLUEBERRY JAM TARTLET

CIABATTA BREAD	\$65
\$60	
SMOKED SALMON, CITRUS CREME FRAICHE, SALMON ROE, CHERVIL, ENDIVE	SPICY BOMBAY CHICKEN SALAD IN PHYLLO CUP
\$65	\$65
TOGARASHI SPICED AHI TUNA SEARED-RARE WITH CUCUMBER SUNOMONO	MEXICAN SHRIMP CEVICHE, TOMATO CUMIN LECHE DE TIGRE
\$70	\$70
SKIRT STEAK IN ENDIVE WITH CHIMICHURRI SAUCE	
\$70	

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Hot Canapés

All Canapés are per dozen. Minimum four dozen per order.

THAI STYLE VEGETABLE SPRING ROLL, HOISIN GINGER BBQ SAUCE	SPINACH AND FETA CHEESE SPANAKOPITA
\$55	\$55
WARM TARTLETS OF GOAT CHEESE AND ASPARAGUS WITH PORT WINE GLAZE	WILD MUSHROOM EMPANADA WITH CILANTRO AIOLI
\$55	\$55
CREAMY ARTICHOKE AND SPINACH TAPENADE BAKED ON CIABATTA CROSTINI	COCONUT CHICKEN WITH MANGO CHUTNEY
\$60	\$60

MOJO-DUSTED TOSTONES, CHIPOTLE BLACK BEAN
DIP
\$60

BEEF OR CHICKEN WELLINGTON RED WINE
REDUCTION
\$65

BRAISED SHORT RIB WRAPPED IN BACON,
PECORINO TRUFFLE SAUCE
\$70

PANKO CRUSTED SHRIMP WITH SWEET CHILI
SAUCE
\$70

BAY SCALLOP SKEWER WITH SMOKED BACON
\$70

CARIBBEAN JERK CHICKEN EMPANADA WITH
PINEAPPLE SALSA
\$60

STUFFED MUSHROOMS, SWEET ITALIAN SAUSAGE,
PARMESAN
\$65

ROASTED CHICKEN TACOS, CORN & BLACK BEAN
SALSA, CHIPOTLE AIOLI
\$70

BEEF EMPANADA WITH BLACK BEAN SALSA
\$70

HERB GARLIC LAMB CHOP, DILL-LEMON LABNEH
\$85

Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

THAI VEGETABLE SLAW WITH PEANUTS

CHEESE PRESENTATION
Gourmet Roasted Nuts and Dried Fruits
.....
Artesian Breads and Crackers
.....

SEASONAL CRUDITÉ VEGETABLES
Asparagus, Green Beans, Baby Carrots, Zucchini, Grape
Tomatoes, Radish, Celery, Bell Peppers Cucumbers, Dill Cream,
Chipotle Blue Cheese Crème

Assorted Domestic and Imported Cheese

\$14

Per Person

JAPANESE SUSHI

(Based on four pieces per person)

Wasabi, Pickled ginger and Chopsticks

All Displays Served With Soy Sauce,

Sashimi: Selections of The Finest Sashimi Grade Fish

Maki Sushi: Varieties Of Rolled Sushi

Nigiri Sushi: Tuna, Salmon, Whitefish, Shrimp or Tako

\$25

Per Person

ANTIPASTO

Cold Antipasto Display of Assorted Cured Meats, Marinated Olives, Feta CheeseTomato Tapenade, Grilled Artichokes and Rustic Croutons

\$20

Per Person

DIM SUM

Served with Sweet Chili Sauce & Traditional Dumpling Sauce

Chicken Pot Stickers, Shrimp Dumplings, Vegetable Shumai, or Crispy Spring Rolls

\$20

Per Person

ULTIMATE RAW BAR

Lemon and Lime Halves, Tabasco

Vodka Spiked Cocktail Sauce, Shallot Mignonette, Key Lime Mustard Sauce

New Zealand Mussels, Cold Water Oysters

MEDITERRANEAN STYLE

Hummus with Turkish Tomato Salad, Garlic Olives, Cucumber RaitaMarinated Feta Cheese and Toasted Pita

\$17

Per Person

CEVICHE BAR

Ceviche of Gulf Prawns Soaked in Tequila and Lime, Avocado

Green New Zealand Mussels with Jalapeno Pico de Gallo

Salmon Marinated in Yuzu, Miso, Sake, Compressed Cucumbers

\$25

Per Person

Chilled Shrimp, Lobster, Split King Crab Legs

\$50*Per Person*

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Stations

Choice from a unique variety of stations.

GRILLED CHEESE STATION

(Based on three pieces per person)

SOFLO Cuban

Swiss Cheese, Slow Roasted Mojo Pork, Cured Ham, Sliced Pickles, Dijonnaise on Cuban Bread

Slow Braised Boneless Short Rib

Caramelized Onions, Truffle Boursin Spread, Havarti Cheese

Roasted Mushrooms

Caramelized Onions, Aged Cheddar Cheese, American, Banana Peppers

\$20*per person*

BUILD YOUR OWN SLIDER STATION

Wagyu Beef Cheese Burger Slider

Caramelized Onions, Secrete Sauce, Sliced Vermont Cheddar

Guava BBQ Glazed Chicken Breast

Kimchee Aioli

Black Bean Garden Vegetable Slider

Boursin cream

Parmesan- Truffle French Fries

Mini Brioche Silver Dollar Rolls

\$25*per person*

SLOW COOKED PULLED PORK STATION

(Choose one of the following)

American

Corn Bread, BBQ Sauce, Mac and Cheese, Red Cabbage Slaw Cider Dressing

Asian

Ginger Scented Jasmin Rice, Cucumber Sunomono, Firecracker Sauce

Southwest

Flour Tortillas, Refried Beans, Cilantro Crema, Queso Fresco, Fire Roasted Pepper Salsa

\$20*per person*

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Carveries

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides.

WHOLE ROASTED MAPLE GLAZED TURKEY BREAST
[Serves 30]

\$400 *Each*

WHOLE TENDERLOIN OF BEEF
[Serves 20]

\$500 *each*

WHOLE PORK LOIN
[Serves 25]

\$400 *Each*

WHOLE SALT CRUSTED BAKED GROUPER
[Serves 25]

Market Price

WHOLE RIB EYE OF BEEF
Market Price

ADD STARCH & VEGETABLE TO CARVING STATION
\$15 *Per Person*

ACCOMPANIED BY APPROPRIATE ACCOUTREMENTS
Including Silver Dollar Rolls and Assorted Spreads and
Condiments

CHEF REQUIRED FOR ALL CARVING STATIONS
Maximum of two hours each.
\$150 *Per Chef*

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Action Stations

Chef required for all Stations, \$150 plus applicable taxes.

FISH TACO STATION

Pickled Red Onions, Mango Sour Cream, Pico de Gallo, Shaved Iceberg Lettuce, Queso Fresco, House made Guacamole, Warm Flour Tortillas
.....
Whole Grilled Filets of Mahi
.....
\$25

PASTA STATION

Shaved Parmesan
.....
Roasted Vegetables
.....
Diced Herb Grilled Chicken Breast in a White Garlic Sauce
.....
Roasted Sweet Italian Sausage with Bell Peppers & Onions
.....
Penne Pasta Al a Vodka and Tri Color Three Cheese Tortellini with Puttanesca Sauce
.....

ASIAN NOODLE STATION

Soba Noodles
With Kung Pao Chicken, Carrots, Sweet Pepper, Scallions, Spicy
Brown Sauce

Rice Noodles
With Tofu, Beansprouts, Egg, Basil, Peanuts, Classic Thai Style
Sweet Sauce

\$20

\$25

SAUTÉED SHRIMP

Tiger Shrimp Sautéed to Order (Based on three pieces per
person)

Mexican
Marinated in chipotle Tomato Sauce, Pork Tamale with Pico de
Gallo and Queso Fresco

Italian
Marinated With Garlic and Fresh Herbs, Lemon Orzo Risotto

Thai
Marinated With Coconut Curry Sauce, Lemongrass Scented
Jasmine Rice

\$25 *Per Person*

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from salad, entrée, and dessert, melds together to wow your attendee's taste buds.

SALAD OPTIONS

All plated dinners are served with Salad and Dessert. Select up to
three entrees. *(Choice of one salad for all guests)*

Chopped Romaine,
Watermelon, Spiced Pepitas, Queso Fresco, Cherry Tomato,
Lemon Poppy Dressing

Arugula & Frisée Salad,
Candied Pecans, Caramelized Apples, Cherry Tomatoes,
Crumbled Blue Cheese, Granola, Champagne Dressing

Baby Gem Lettuce,
Cherry Tomatoes, Shaved Parmesan, Rustic Croutons,
Peppercorn Dressing

Mixed Market Greens,

CHICKEN OPTIONS

Peppercorn Crusted Chicken Breast
Herb Roasted Fingerling Potatoes, Roasted Seasonal Vegetables,
Exotic Mushroom Sauce

Mojo Glazed Chicken Breast
Congri Rice, Sweet Plantains, Roasted Seasonal Vegetables,
Creole Sauce

Herb Crusted Chicken Breast
Truffle Whipped Potatoes, Roasted Seasonal Vegetables, Pesto
Cream Sauce

\$65

Cherry Tomatoes, Toasted Coconut, Diced Mango, Radishes,
Passionfruit Dressing

.....

FISH OPTIONS

Herb Dusted Corvina
Tostones, Garlic Whipped Potatoes, Roasted Seasonal
Vegetables, Key Lime Butter Sauce

.....

Hoisin BBQ Glazed Salmon
Lemongrass Scented Jasmin Rice, Roasted Seasonal Vegetables

.....

Pan Roasted Mahi
Vegetable Couscous Risotto, Roasted Seasonal Vegetables,
Saffron Tomato Sauce

.....

\$70

BEEF OPTIONS

Char Grilled Filet of Beef | \$90
Roasted Garlic Whipped Potatoes, Roasted Seasonal Vegetables,
Cabernet Reduction

.....

Slow Braised Short Boneless Short Rib | \$75
Creamy Goat Cheese Polenta, Roasted Seasonal Vegetables,
Natural Reduction

.....

Peppercorn Crusted Skirt Steak | \$70
Cajun Wedge Potatoes, Roasted Seasonal Vegetables,
Chimichurri Sauce

.....

Char Grilled Bistro Steak | \$65
Roasted Fingerling Potatoes with Caramelized Onions, Roasted
Seasonal Vegetables, Red Wine Reduction

.....

DESSERT OPTIONS

(Choice of one dessert for all guests)

The Centric Tasting Plate
Chef's Seasonal Selection of Desserts

.....

Tiramisu Tres Leches in Chocolate Cup
Lady Fingers, Shaved Chocolate

.....

Signature Key Lime Tart
Butter Cookie Crust, Vanilla Cream, Crushed Oreos

.....

Chocolate Ganache Cake
Dulce de Leche, Milk Chocolate Mouse, Crispy Chocolate Pearls, Fresh Berries

.....

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Dinner Buffets

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.

TASTE OF ASIA

Curried Cauliflower & Soba Noodle Salad,
Snow Peas, Napa Cabbage, Carrots, Red Peppers, Bamboo
Shoots, Ginger Dressing

Napa Cabbage & Bok Choy Salad
Baby Spinach, Bean Sprouts, Hearts of Palm, Mandarin Oranges,
Shaved Carrots, Roasted Peanuts, Sesame-Cardamom
Vinaigrette

Seared Tofu Salad,
Pickled Vegetables, Kewpie Mayo, Wakame

Hoisin BBQ Roasted Chicken Breast,
Spiced Cashews, Scallions

Tamari-Honey Salmon,
Miso-Dashi, Snow Peas

Ssamjang Glazed Bistro Steak,
Scallions, Red Chili Threads

Togarashi Roasted Baby Carrots,
Toasted Sesame Seeds

Lemongrass Scented Jasmin Rice

- Desserts
- Mango Fruit Tarts
 - Lychee Crème Brûlée

\$100

ISLAND BUFFET

Chayote & Avocado Salad,
Roasted Sweet Corn, Bell Peppers, Local Tomatoes, Black Beans,
Green Onions, Lime Cumin Vinaigrette

Hearts of Palm Salad,
Shaved Celery, Red Bell Pepper Escabeche

Mixed Market Greens,
Cherry Tomatoes, Toasted Coconut, Diced Mango, Toasted
Coconut, Passionfruit Dressing

Guava BBQ Braised Pork Shoulder,
Mini Brioche Rolls

TUSCAN BUFFET

Baby Gem Lettuce,
With Cherry Tomatoes, Shaved Parmesan, Rustic Croutons,
Peppercorn Dressing

Strawberry & Fig Salad,
Watermelon Radish, Heirloom Beets, Candied Pecans, Arugula,
Aged Balsamic Vinaigrette

Heirloom Tomato Panzanella,
Artichoke Hearts, Shaved Fennel, Olives, Fire Roasted Peppers,
Cucumber, Oregano Vinaigrette

Herb Crusted Chicken Breast, Crisp Prosciutto,
Garlic and Sage Cream Sauce

Rigatoni Pasta,
San Marzano Tomato Bolognese Sauce

Pan Roasted Catch of The Day,
Crisp Capers, Lemon Butter Sauce

Lemon Roasted Asparagus

Crisp Garlic Bread With Parmesan

- Desserts
- Mini Cannoli
 - Tiramisu Cake

\$100

MEDITERRANEAN BUFFET

- Desserts
- Cardamom Basmati Rice Pudding
 - Lemon Coconut Cake, Vanilla Mango Cream

Spiced Cauliflower

Mushroom Basmati Rice

Pan Roasted Chicken Masala,
Fenugreek Ginger Sauce

Curried Eggplant,
Soused Raisins, Toasted Almonds, Tahini Cream Dressing

Mojo de Ajo Grilled Beef, Roasted Tomatoes, Chimichurri
Jerk Spiced Chicken Breast, Coconut, Charred Pineapple Salsa
Jamaican Rice, Pigeon & Green Peas
Sweet Plantains with Queso Fresco
Desserts <ul style="list-style-type: none"> Centric Tres Leches, With Toasted Coconut Warm Churros, Dulce de Leche Sauce, Chocolate
<i>\$100</i>

Ras el Hanout Spiced Braised Lamb Spiced Chic Peas, Mint, Za’atar Vinaigrette
Quinoa Tabbouleh, Fresh Parsley, Tomato, Fennel, Myer Lemon Dressing
Moroccan Couscous Salad Pistachio, Citrus Segments, Cucumbers, Citrus Dressing
Roasted Zucchini & Feta Salad, Smashed Olives, Local Tomatoes, Cucumbers, Celery, Pepperoncini, Parsley, White Balsamic
<i>\$100</i>

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

GOLD BAR PACKAGE

Absolut Vodka
Ford’s Gin
Bacardi Silver Rum
Whistle Pig 6YR. Rye
Jack Daniels Bourbon
Dewars Scotch
Omega Altos Tequila
Hennessey VS Cognac
Assorted Domestic and Imported Beers
House Wines
Assorted Soft Drinks

PLATINUM BAR PACKAGE

Titos Vodka
Bombay Sapphire Gin
Santa Teresa 1796 Rum
Old Forester 1870 Bourbon
Crown Royal Whiskey
Glenlivet 12yr. Scotch
Herradura Silver Tequila
Hennessey VSOP Cognac
Assorted Domestic and Imported Beers
House Wines
Assorted Soft Drinks

Bottled Water

\$27 *First Hour Per Person*

\$18 *Each additional hours, per person*

BEER & WINE PACKAGE

Bottled Water

Assorted Soft Drinks

Selection of Beers: (choice of two from each category)
DomesticYuenglingBud LightMiller LightMichelob Ultra
ImportedStella ArtoisHeinekenCorona Extra Corona Light **Craft**
Funky Buddha Hop Gun IPA Cigar City Jai- Alai IPA

- Selection of Wines: (choice of two)
- Chardonnay
 - Sauvignon Blanc
 - Pinot Grigio
 - Pinot Noir
 - Cabernet Sauvignon
 - Sparkling Wine

\$22 *First hour per person*

\$12 *Each additional hour, per person*

HOST CONSUMPTION BAR PRICING

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

Assorted Juice | \$6

Sparkling Water | \$6

Bottled Water | \$5

Craft Beer | \$9

Bottled Water

\$34 *First hour per person*

\$25 *Each additional hour, per person*

PACKAGE UPGRADES

Scotch
Glenfiddich 14YR. or Balvenie 12YR.

Bourbon
Woodford Reserve or Makers Mark

Irish Whiskey
Jameson Black Label

Whiskey
Michter's Rye or Basil Hayden

Tequila
Patron Silver

Rum
Flor de Cana 18YR.

Gin
Hendricks

Vodka
Grey Goose or Ketel One

\$2 *Additional Fee per hour, per person for each*

LABOR FEES

According to specific bar selections, the following additional fees may apply:
BARTENDER FEE \$125 each, up to 3 hours | \$35 each additional hour | one (1) Bartender per 75 guests
CASH BAR CASHIERS \$125 each, up to 3 hours | \$35 each additional hour | one (1) Bartender & one (1) Cashier per 75 guests
Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance
In accordance with the liquor laws governing Florida and the City of Fort Lauderdale, a guest must be 21 years or older to consume alcoholic beverages. The Hyatt Centric Las Olas reserves the right to exercise our legal responsibility and social obligation in refusing service to any guest.

Imported Beer \$8
Domestic Beer \$7
Wine \$12
Platinum Level Cocktails \$16
Gold Level Cocktails \$14

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Dessert Display

Savor sweetness in every bite! Explore our irresistible dessert collection, perfectly crafted to delight your palate

DESSERTS

French Macaroons
Coconut Tres Leches
Mini Cannoli
Mini Key Lime Tart with Vanilla Cream and Berries

\$15 *Per Person*

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BREAKFAST

Minimum of 10 People

PLATED BREAKFAST

Minimum of 10 people

Plated Breakfast 1 \$35
Fresh Squeezed Orange JuiceSeasonal Fruit Plate, Pre-Set Family StyleMini Croissants and Assorted Danish Presented Family

BUFFET BREAKFAST

Minimum of 10 people

Tarpon Continental Buffet \$35
Fresh Juice – Orange and CranberryNew York Bagels, Cream Cheese, Butter, Fruit PreservesFreshly Baked Croissants and

StylePreserves and Butter Cage Free-Scrambled Eggs with Fresh HerbsRoasted Tomato, Fingerling PotatoesSmoked Applewood Bacon

Plated Breakfast 2 | \$35
Fresh Squeezed Orange JuiceSeasonal Fruit Plate, Pre-Set Family StyleMini Croissants and Assorted Danish Presented Family StylePreserves and Butter Two Poached Eggs, Braised Spinach, English Muffin, Chipotle AioliGrilled Roma Tomato, Cajun Fried Potato WedgesTurkey Sausage Links

Plated Breakfast 3 | \$35
Fresh Squeezed Orange JuiceSeasonal Fruit Plate, Pre-Set Family StyleMini Croissants and Assorted Danish Presented Family StylePreserves and Butter Roasted Seasonal Vegetable FrittataSweet Potato and Quinoa Hash, Grilled Avocado, Tomato Coulis

DanishesIndividual Yogurt Parfait with Granola & BerriesSelection of Seasonal Fresh Fruit

Modified Las Olas Buffet | \$40
Fresh Juice – Orange and CranberryNew York Bagels, Cream Cheese, Butter, Fruit PreservesFreshly Baked Croissants and DanishesIndividual Yogurt Parfait with Granola & BerriesSelection of Seasonal Fresh FruitScrambled Eggs With Fine HerbsRoasted Breakfast Potatoes With Bell Peppers & Onions, Fresh HerbsSmoked Bacon

Buffet Breakfast 1 | \$45
Fresh Juice – Orange and CranberryNew York Bagels, Cream CheeseMini Chocolate CroissantsSliced Watermelon & Honeydew with Honey and CoconutBlueberry Pancakes with Maple SyrupVegetable Frittatas With Havarti Cheese, Red Chili SauceRoasted Breakfast Potatoes

Breakfast Buffet 2 | \$45
Fresh Juice – Orange and CranberryAssorted Breads, With Preserves and ButterAssorted DanishesAssorted Whole FruitsCorn Flake Crusted French Toast, Maple SyrupBreakfast Burrito, With Smoked Bacon, Cheddar & Mozzarella CheeseCajun Dusted Sweet & Fingerling Potatoes

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LUNCH

Minimum of 10 People

PLATED LUNCH

Minimum of 10 people

Choice of One Salad
Mixed Baby GreensHeirloom Cherry Tomatoes, Shaved Radish, Crisp Plantains, Queso FrescoCitrus Dressing **Chopped Romaine Salad**Calamata Olives, Fire Roasted Bell Peppers, Cherry Tomatoes, Grated ParmesanChipotle Ranch Dressing

CHOICE OF UP TO TWO ENTREES

Herb Crusted Chicken Breast | \$40
Roasted Fingerling Potatoes, Roasted Seasonal Vegetables, Roasted Tomato, Carrots, Creole Sauce

Chicken Breast | \$40
Mushroom Risotto, Roasted Seasonal Vegetables, Pesto Cream Sauce

Herb Dusted Corvina | \$45
Tostones, Garlic Whipped Potatoes, Roasted Seasonal Vegetables, Tropical Fruit Relish

Pan Roasted Atlantic Salmon | \$45

Bistro Steak | \$65
Roasted Fingerling Potatoes with Caramelized Onions, Roasted
Seasonal Vegetables, Red Wine Reduction

Lunch *Minimum of 10 people*

Red Cabbage Cole Slaw
Sweet Onion Poppyseed Dressing

Ropa Vieja Quesadilla
Fire Roasted Peppers, Caramelized Onions, Mozzarella & Cheddar
CheeseTomato Salsa & Sour Cream

Chef's Choice of Dessert

BOXED LUNCH

Selection of One Sandwich per Box:

Thin Sliced Italian Cured Meats on Ciabatta
Dijonnaise, Pickled Vegetables, Havarti Cheese, Lettuce and Tomato

\$36 *Per Person*

Lunch *Minimum of 10 people*

Chef's Choice of Dessert

\$55

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A LA CARTE

Minimum of 10 People

ALA CART BEVERAGES

- Assorted Soft Drinks | \$5
- Bottled Water | \$5
- Freshly Brewed Regular and Decaffeinated Coffee | \$85 Per Gallon
- Assorted Flavored Red Bull | \$7
- Coconut Water | \$8
- Freshly Brewed Iced Tea | \$60 Per Gallon
- Herbal Selection of Hot Teas | \$85 A Gallon
- Fresh Fruit Smoothie | \$7

ALA CART SNACKS

- Assorted Danish and Muffins | \$45 A Dozen
- Whole Fruit | \$4 Each
- Assorted Power and Granola Bars | \$5 Each
- Assorted Freshly Baked Cookies | \$45 A Dozen
- Freshly Baked Fudge Brownies | \$45 A Dozen

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BREAKS

Minimum of 10 People

THE BLVD BREAK

- Breakfast Breads Served with Butter & Preserves
 - Assorted Pastries
- \$15*

THE 954 NOSH BREAK

- House Made Tortilla Chips and Pita Chips served with
 - Roasted Tomato Salsa
 - House Made Guacamole
 - Garlic Hummus
- \$18*

POWER BREAK

- Power Bars, Granola Bars

A SLICE OF ITALY BREAK

- Sliced Genoa Salami, Copa, Prosciutto

Seasonal Exotic Fruit Kabobs

Mango Turmeric Power Shots

Seasonal Fresh Fruit Smoothies

\$18

Imported and Domestic Cheese

Focaccia, Crackers

\$20

COOKIES & BROWNIES BREAK

Assorted Cookies

Fudge Brownies

\$14

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian