



HYATT CENTRIC DOWNTOWN SACRAMENTO
MEETING & EVENT MENUS



Breakfast Buffet

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

AMERICAN BREAKFAST BUFFET

- Seasonal & Tropical Fruit
- Scrambled Local Farm Fresh Eggs
- Pork Sausage Links -or- Chicken Apple Sausage
- Peppered Bacon
- Roasted Smashed Fingerling Potatoes
- Assorted Danishes, Croissant, and Mini Pastries
- Seasonal Fruit Preserves
- Mighty Leaf Hot Teas
- Freshly Brewed Rainforest Blend Dark Roast
- Orange Juice
- Cranberry Juice

\$45 Per Person

CLASSIC CONTINENTAL BUFFET

- Seasonal & Tropical Fruit
- Assorted Danishes, Croissant, and Mini Pastries
- Greek Yogurt Parfait
- Mighty Leaf Hot Teas
- Freshly Brewed Rainforest Blend Dark Roast
- Orange Juice
- Cranberry Juice

\$32 Per Person

Breakfast Enhancements

Additional specialty items are available to elevate your breakfast buffet. | minimum 12 orders per item

BREAKFAST ENHANCEMENTS

- Avocado Toast | \$ 9 Per Person
- Everything Bagel Bread, Crushed Seeds & Grains, Cilantro, Yuzu, Olive Oil
- Classic Frittata | \$ 8 Per Person
- Farm Fresh Eggs, Baby Spinach, Local Cheese, Cured Tomatoes, Chives
- Steel Cut Oatmeal | \$ 7 Per Person
- Dried Fruit, Honey, Brown Sugar
- Quiche Lorraine | \$ 12 Per Person
- Bacon, Onions, Gruyere Cheese
- Quiche Florentine | \$ 12 Per Person
- Spinach, Cured Tomatoes

Breakfast Burrito | \$14 Per Person
Sausage, Bacon, Local Farm Fresh Eggs, Green Onions, Potatoes, Cheddar, Flour Torilla

Veggie Breakfast Burrito | \$13 Per Person
Mushroom, Spinach, Peppers, Potatoes, Beans, Flour Torilla

French Toast | \$11 Per Person
Whipped Cream, Seasonal Fruit, Maple Syrup

Breakfast Sandwich | \$13 Per Person
Braised Greens, Cheesy Eggs, Harissa Aioli, Wheat Toast

Smoothies | \$12 Per Person
Mixed Berries, Greek Yogurt, Agave, Oat Milk

Belgian Waffle | \$11 Per Person
Whipped Cream, Seasonal Fruit, Maple Syrup

From the Bakery

Variety of goods available during morning and afternoon breaks.

FROM THE BAKERY

Assorted Artisanal Baked Pastries | \$ 48 18 Count
Assorted Danishes, Croissants, Pastries, Muffins

Assorted Bagels & Cream Cheese | \$48 Per Dozen
Daily Fresh Bagels, Classic Cream Cheese, Chive Cream Cheese, Strawberry Cream Cheese

Break Packages

Break packages designed to make planning your event easy. | Minimum 12 guests

BREAK PACKAGES

To Be a Kid Again | \$ 23 Per Person
Assorted Freshly Baked Cookies, Chef's Mac & Cheese Bites, Assorted Potato Chips, Seasonal Whole Fruit, Assorted Sodas

Matinee Movie | \$ 21 Per Person
Buttered Popcorn, Assorted Candy Bars, Assorted Sodas, Bottled Still & Sparkling Waters, Pretzel Bites with Honey Mustard

Game Day Break | \$ 25 Per Person
Spiced Mixed Nuts, Pretzel Bites with Honey Mustard, House Made Tortilla Chips & Salsa, Assorted Sodas, Bottled Still & Sparkling Waters

Back To Nature | \$ 23 Per Person
Vegetable Crudite, Hummus, Spiced Mixed Nuts, Fruit Platter, 7th Street Super Juice (Carrot, Ginger, Pineapple, Apple, Mint),
Bottled Still & Sparkling Waters

A La Carte Break Items

Variety of goods available during morning and afternoon breaks. | Minimum 6 each

A LA CARTE BREAK ITEMS

- Miss Vickie's Potato Chips | \$ 5 each
- Fruit & Nut Mix | \$ 5 each
- Candy Bars | \$ 4 each
- Whole Fruit | \$ 4 each
Orange, Banana, Apple
- Pretzel Bites with Honey Mustard | \$ 5 Per Person
- Spiced Mixed Nuts | \$ 5 each
- House Made Tortilla Chips & Salsa | \$ 9 Per Person
- Mini Deserts | \$ 48 Per Dozen
Cookies, Cheesecake, Macarons
- Assorted Individual Greek Yogurts | \$ 5 each
- Greek Yogurt Parfait | \$ 9 each
Greek Yogurt, Homemade Granola & Fresh Fruit
- Granola Bars | \$7 each
- Buttered Popcorn | \$7 Per Person
- Assorted Cookies | \$48 Per Dozen
Snickerdoodle, Chocolate Chip, Oatmeal Raisin
- Fruit Cups | \$8 each
Seasonal & Tropical Fruit
- Fruit Platter | \$225 each
Seasonal and Local Fruit, Mint
- Raw Crudite | \$225 each
Seasonal and Local Vegetables, Hummus, Ranch

FLATBREADS (MINIMUM FOUR OF EACH)

- Mushroom
Caramelized Onions, Truffled Ricotta, Chives
- Broccoli Rabe & Garlic
Olive Oil, Chili Flake, Honey
- Prosciutto & Fig
Ricotta, Balsamic, Arugula
- Margherita
Marinara, Tomatoes, Mozzarella, Basil
- Pepperoni
Mozzarella, Marinara
- Chicken & Arugula
Creamy Parmesan, Jalapeño
- \$20***each*

Local Cheese & Charcuterie Board | \$350 each
Local Honey, Nuts, Dried Fruit, Seasonal Mostarda, Assorted Nuts,
Olives, Cornichon, Whole Grain Crackers

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Beverages

Variety of beverages available to keep your group hydrated.

BEVERAGES

Fruit Smoothies | \$ 9 each

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Soft Drinks | \$ 5 each
Pepsi, Diet Pepsi, Sierra Mist

.....

Hot Tea Service | \$ 85 Per Gallon
Assorted Mighty Leaf Tea Selection, Lemon, Honey, Sweeteners

.....

Bottled Juice | \$ 6 each
Orange, Apple, Select Naked Juice

.....

Insight Coffee Cold Brew | \$ 120 Per Gallon

.....

Infused Water | \$ 20 Per Gallon
Citrus-Mint, Mixed Berries, or Cucumber

.....

Chai Tea Service | \$ 100
Traditional Masala Chai. Serves approx. 20 guests

.....

Lemonade | \$ 80
serves approx. 20 guests

.....

Iced Tea | \$ 45
serves approx. 20 guests

.....

Freshley Brewed Rainforest Blend Dark Roast Coffee | \$95 Per Gallon
Regular & Decaffeinated

.....

Bottled Mountain Valley Spring Water | \$6 each
Still & Sparkling

.....

Sandwich Party

A little something for everyone. Select 2 sides and 3 sandwich options. | \$50 per person

SELECT 2

- Mixed Greens Salad
Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan
- Hearty Greens Ceasar
Baby Kale, Curly Kale, Sourdough Croutons, Parmesan, Caesar Dressing
- Tomato Bisque
Basil, San Marzano Tomatoes, Olive Oil | vegan
- Pasta Salad
Tomatoes, Arugula, Green Onions, Buttermilk Dressing
- Potato Salad
Celery, Whole Grain Mustard, Red Wine Vinegar, Dill, Red Onions | vegan

SELECT 3

- Turkey Avocado
Multigrain Whole Wheat, Mayo, Swiss, Tomato, Greens
- Chicken Salad
Wheat Bread, Celery, Apples, Herbed Mayo, Green Onions, Arugula
- Roast Beef
Acme Bread Torpedo Roll, Horseradish Mayo, Garlic Red Wine Dressing, Parsley, Arugula
- Honey Roasted Ham
Brioche Bun, Mayo, Cheddar, Tomato, Greens
- Roasted Vegetables
Acme Bread Torpedo Roll, Avocado Aioli, Baby Spinach | vegan
- Mushroom Swiss Melt
Buttered Wheat Bread, Mayo, Caramelized Onions, Thyme
- Braised Greens & Pesto Melt
Buttered Wheat Bread, Caramelized Onions, Crushed Chilis, Swiss

SERVED WITH

- Tropical & Seasonal Fruit Salad
- Miss Vickie's Potato Chips
- Freshly Baked Cookies
- Iced Tea

Bounty of Central Valley Lunch Buffet

Feast on the bounty of California’s Central Valley featuring items from many local farms.

BOUNTY OF CENTRAL VALLEY LUNCH BUFFET

- Roasted Vegetables Wraps
Seasonal Roasted Vegetables, Avocado Green Goddess Dressing, Lettuce, Tomatoes, Fromage Blanc
- Cast Iron Chicken Breast
Green Peppercorn Gravy
- Roasted Salmon

Creamy Pesto

Seasonal Fruit Cobbler

Iced Tea

Grains Salad

Quinoa | Wild Rice | Curly Kale | Snap Peas | Asparagus | Cucumber | Curry Vinaigrette | Sunflower Seeds | Pepitas | Dill

Potato Leek Soup

Crème Fraîche, Chive, Grilled Bread

Grilled Asparagus

Olive Oil, Herbs, Almonds

\$60 *Per Person*

7th Street Standard Lunch Buffet

Help compose your group’s lunch featuring Chef’s seasonal specialties. | 2 Starters, 2 Mains, 3 Sides, 1 Dessert - \$62 per person | 2 Starters, 3 Mains, 3 Sides, 1 Dessert - \$67 per person

STARTERS

Seasonal Soup

Mixed Local Greens

Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan

Hearty Greens Caesar Salad

Baby Kale, Shaved Brussels, Sourdough Croutons, Parmesan, Caesar Dressing

Arugula & Strawberry Salad

Blue Cheese, Candied Nuts, Poppy Seed Dressing

Potato Salad

Celery, Whole Grain Mustard, Red Wine Vinegar, Dill | vegan

Local Cheese & Charcuterie Board

Honey, Nuts, Dried Fruit, Seasonal Fruit Preserves, Crackers

Grains Salad

Quinoa | Wild Rice | Curly Kale | Snap Peas | Asparagus | Cucumber | Curry Vinaigrette | Sunflower Seeds | Pepitas | Dill

MAINS

Chana Tikka Masala

Curried Chickpeas, Cilantro | vegetarian

Seared Salmon

Lemon Beurre Blanc, Tiny Greens

Herb Roasted Chicken

Chimichurri, Lemon, Tiny Greens

Braised Short Rib

Jus, Maldon, Cracked Pepper

Rosemary Roasted Pork Loin

Mustard Beurre Blanc, Chives

Angus Beef Tenderloin

Jus, Maldon, Cracked Pepper | +\$10 per person

Lamb Curry

Curry Leaves, Garam Masala | +\$10 per person

Chicken "Pot Pie"

Flakey Dough Crust, Roasted Chicken, Bechamel, Mushrooms, Onions, Carrots,Peas, Herbs, Mushroom Puree

7th Street Vegetable "Pot Pie"

	Flakey Dough Crust, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree vegetarian
	Three Cheese Lasagna Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil vegetarian
	Beef Bolognese Lasagna Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil
	Cauliflower Steak Harissa Rub vegan

SIDES

Grilled & Roasted Seasonal Vegetables Herbs, Olive Oil
Roasted Potatoes Thyme, Rosemary, Sea Salt
Mushroom Risotto Wild and Cultivated Mushrooms, Grana, Butter, Herbs
Creamy Polenta Parmesan, Butter, Cracked Pepper
Basmati Rice Cilantro, Roasted Tomato Puree
Wild Rice Risotto Parmesan, Truffle Butter, Cracked Pepper
Grilled Asparagus Olive Oil, Herbs, Almonds

DESSERTS

Chocolate Lava Cake Chantilly, Chocolate Pearls
Tiramisu Cocoa Dust, Cookie Crumble
NY Cheesecake Strawberries, Chantilly
Seasonal & Tropical Fruit
Seasonal Fruit Cobbler Oatmeal Streusel, Whipped Cream

Grab & Go Lunch

Our Grab & 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. | served with Miss Vickie's Potato Chips, Freshly Baked Cookies, Bottled Water | to-go only | 24% service charge + \$8.75% tax | please advise of any allergies and dietary restrictions | \$47 Per Person

SELECT 2

Potato Salad Celery, Whole Grain Mustard, Red Wine Vinegar, Dill, Red Onions vegan

SELECT 3

Turkey Avocado Wheat Bread, Mayo, Swiss, Tomato, Greens
Chicken Salad

Fuit Salad
Grapes, Pineapple, Berries
Mixerd Greens Salad
Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing vegan
Pasta Salad
Tomatoes, Arugula, Green Onions, Buttermilk Dressing
Grain Salad
Quinoa, Wild Rice, Curly Kale, Snap Peas, Asparagus, Cucumber, Sunflower Seeds, Pepitas, Dill, Curry Vinaigrette vegan

Wheat Bread, Celery, Apples, Herbed Mayo, Green Onions, Arugula
Roast Beef
Torpedo Bread, Horseradish Mayo, Garlic Red Wine Dressing, Parsley, Arugula
Roasted Vegetables
Wheat Bread, Avocado Aioli, Baby Spinach vegan
Mushroom Swiss Melt
Buttered Wheat Bread, May, Caramelized Onions, Thyme vegetarian
Braised Greens & Pesto Melt
Buttered Wheat Bread, Caramelized Onions, Crushed Chilis, Swiss

Stationed Appetizers Displays

As delicious to the eye as they are to the pallet. | Serves approx. 18 people

STATIONED APPETIZERS DISPLAYS

Caviar Service \$ MP MP
Mini Buckwheat Pancakes, Crème Fraiche, Diced Shallot, Sieved Eggs, Chive
Sashimi \$ 650
Seasonal Fish, Pickled Wasabi, Pickled Ginger
Assorted Breads & Crackers \$ 100
Whipped Butter, Olive Oil vegetarian
Fruit Platter \$225
Seasonal and Local Fruit, Mint vegan
Raw Crudite \$225
Seasonal and Local Vegetables, Hummus, Ranch vegetarian
Cocktail Shrimp \$200
Herbs, Lemon, Cocktail Sauce
Oysters on the Half Shell \$216
Lemon, Cocktail Sauce, Mignonette
Local Cheese & Charcuterie Board \$350
Local Honey, Dried Fruit, Seasonal Mostarda, Assorted Nuts,

FLATBREADS

minimum 4 per type of flatbread

Pepperoni
Mozzarella, Marinara
Chicken & Arugula
Creamy Parmesan, Jalapeno
Mushroom
Caramelized Onions, Truffled Ricotta, Chives vegetarian
Broccoli Rabe & Garlic
Olive Oil, Chili Flake, Honey vegetarian
Prosciutto & Fig
Ricotta, Balsamic, Arugula
Margherita
Marinara, Tomatoes, Mozzarella, Basil vegetarian

\$20*each*

Olives, Cornichon, Whole Grain Crackers

Passed & Displayed Hors D'oeuvres

Our bite-size, mouth-watering appetizers elegantly passed or displayed. We offer a variety of cold and hot options for your attendees to enjoy. | minimum 24 pieces

SEAFOOD

Shrimp & Blood Mary Shooter | \$8 each
Lemon , Pickled Veggies, Celery

Mini Brioche Lobster Roll | \$13 each
Buttered Brioche, Maine Lobster, House Dressing, Sweet Herbs (min. 36)

Smoked Salmon | \$9 each
Dill Crème Fraiche, Cucumber

Hamachi & Salmon Poke | \$10 each
Cucumber, Radish, Ginger, Sesame, Jalapeno

Paella Croquette | \$9 each
Risotto, Clams, Shrimp, Saffron, Rouille

Shrimp & Grits Bite | \$9 each
Blackened Shrimp, Polenta, Pimento Cheese, Cilantro

MEAT

Angus Beef Slider | \$8 each
Cheddar, Caramelized Onions, Harissa Aioli

Steak Tartare | \$8 each
Capers, Dijon, Shallots, Crostini

Steak Bruschetta | \$8 each
Grilled Tri-Tip, Horseradish Aioli, Arugula

Prosciutto Wrapped Melon | \$8 each
Balsamic Reduction

Chicken Lollipop | \$8 each
Tikka Masala Glaze, Cilantro Yogurt

Buttermilk Fried Chicken Slider | \$8 each
Spicy Seasoning, Aioli, Pickles

"Open Face Street Taco" | \$9 each
Achiote Chicken, Grilled Pineapple, Salsa, Cilantro, Corn Sopes

VEGETARIAN

Seasonal Soup Shooter | \$8 each
Inquire for Seasonal Feature

Sourdough Panzanella Cup | \$8 each
Arugula, Tomatoes, Basil, Roasted Aliums, Red Wine Vinaigrette

Potato Salad | \$8 each
Celery, Whole Grain Mustard, Red Wine Vinegar, Dill | vegan

Deviled Farm Egg | \$8 each
Chive, Smoked Paprika

Truffle Risotto Croquette | \$8 each
Mushrooms, Black Truffle Butter, Panko

Indian Pakora | \$8 each

Poblano Peppers, Onions, Chickpea Flour, Cilantro Yogurt

Tomato Bruschetta | \$8 each
Balsamic, Garlic, Olive Oil, Sea Salt, Parsley

Truffled Mushroom | \$8 each
Puff Pastry Cup, Ricotta, Chive, Truffle

Buttered Popcorn | \$7 each

Pretzel Bites with Honey Mustard | \$7 each

House Made Tortilla Chips & Salsa | \$7 each
vegan

Bar Snack Mix | \$8 each
vegan

Buttermilk Biscuit | \$8 each
Ginger & Strawberry Jam

Caprese Skewer | \$8 each
Tomato, Mozzarella, Basil, Aged Balsamic

Mini Waldorf Salad Cup | \$8 each
Pt. Reyes Blue Cheese, Walnuts, Honey Vinaigrette, Grapes, Chicories, Greens

"Open Face Veggie Street Taco" | \$8 each
Grilled Veggies, Salsa, Cilantro, Corn Sopes | vegan

7th St. Standard Stuffed Biscuit | \$8 each
Chef P's Pimento Cheese Stuffed Buttermilk Biscuit, Chives

Grain Bowl | \$8 each
Quinoa | Wild Rice | Curly Kale | Snap Peas | Asparagus | Cucumber | Curry Vinaigrette | Sunflower Seeds | Pepitas | Dill | vegan

Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. | 2 hour service | \$150 chef attendant fee

PASTA STATION (MINIMUM 24 PEOPLE)

Pasta (select 2)
CAVATAPPI | SPAGHETTI | CHEESE TORTELLINI | GLUTEN-FREE
PENNE

Sauces (select 2)
SAN MARZANO MARINARA | BOLOGNESE | ALFREDO | CHEESE

CARVING STATIONS (MINIMUM 24 PEOPLE)

Prime Rib | \$38
Horseradish Cream, Jus, Dinner Rolls

Roasted Turkey Breast | \$30
Cranberry Chutney, Gravy

Herb Crusted Pork Loin | \$25

SAUCE
.....
Accompaniments (select 6)
SCALLIONS PARMESAN ROASTED GARLIC ROASTED PEPPERS
SUNDRIED TOMATOES OLIVES SEARED CHICKEN CRISPY
PANCETTA SQUASH CALABRIAN CHILIS SHRIMP (supplement
\$3 per person)
.....
\$30 <i>per person</i>

SWEETS

Sweet Tooth \$180 36 pcs
Mini Brownies, Cookies, Macarons, Cheesecakes
.....
Freshly Baked Cookies \$ 45 per dozen
Snickerdoodle, Chocolate Chip, Oatmeal Raisin
.....
Bake Shop \$180 36 pcs
Mini Muffins, Danishes, Croissants
.....
Chocolate Covered Strawberries \$144 24 pcs
Dark Chocolate & White Chocolate
.....
Assorted Trifles \$200 24 pcs
Strawberry, Sponge Cake, Chantilly, White Chocolate & Chocolate Mousse, Chocolate Pearls
.....

Bar Service

Whether you would like to host, or offer an option for your guests to pay, there is an opportunity for each event to have the exact beverage offerings of your choice. Inquire for additional seasonal signature cocktails specially offered at 7th Street Standard and Clayton Club. | \$125 Bartender Fee applied to all events with bar service | + \$1 per drink for cash bar **Not offered in Jade Room private dining room. Please inquire with Catering Manager for a separate comprehensive beverage menu.*

LIFESTYLE TIER
Tito's Handmade Vodka
.....
Tanqueray London Dry Gin
.....
Jameson Irish Whiskey
.....
Bacardi Superior Rum
.....
Dewar's White Label Scotch
.....
Cazadores Blanco Tequila
.....

Mustard Beurre Blanc
.....
Mediterranean Leg of Lamb \$35
Lamb Jus, Minted Yogurt
.....
Cedar Plank Salmon \$30
Dill Crème Fraiche, Lemon
.....

LUXURY TIER
Grey Goose Vodka
.....
Patron Silver Tequila
.....
Hendrick's Craft Gin
.....
Four Roses Small Batch Bourbon
.....
Santa Teresa 1796 Rum
.....
Johnnie Walker Black Scotch
.....

Red, White, Sparkling & Rosé Wines

\$14each

DOMESTIC & IMPORTED BEER

Coors Banquet

Miller High Life

Modelo Especial Mexican Lager

Heineken Lager Beer

\$6each

CRAFT COCKTAILS

Seasonal Sangria
Red Wine, Brandy, Fruit of the Season

7th Street Spritz
Gin, Cointreau, Fresh Lemon Bubbles

Rosemary Maple Old Fashioned
Bourbon, Bitters, Maple, Fresh Rosemary

Spicy Margarita
Blanco Tequila, Cointreau, Fresh Lime, Jalapeno Syrup

\$16each

Plated Dinner

Chef has hand selected three and four-course delectable menu options for your attendees to dine on during your refined sit-down evening event. Each course features seasonal favorites. | \$75 per person

STARTER (SELECT 1)

Tomato Bisque
Basil, San Marzano Tomatoes, Olive Oil | vegan

Mixed Greens Salad
Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan

Hearty Greens Caesar Salad

Red, White, Sparkling & Rosé Wines

\$16each

LOCAL CRAFT BEER

Seasonal Selection

\$9each

LOCAL CRAFT COCKTAILS

Seasonal Sangria
Red Wine, Brandy, Fruit of the Season

7th Street Spritz
Gin, Cointreau, Fresh Lemon Bubbles

Rosemary Maple Old Fashioned
Bourbon, Bitters, Maple, Fresh Rosemary

Spicy Margarita
Blanco Tequila, Cointreau, Fresh Lime, Jalapeno Syrup

Seasonal Selection

Seasonal Sangria
Red Wine, Brandy, Fruit of the Season

7th Street Spritz
Gin, Cointreau, Fresh Lemon Bubbles

Rosemary Maple Old Fashioned
Bourbon, Bitters, Maple, Fresh Rosemary

Spicy Margarita
Blanco Tequila, Cointreau, Fresh Lime, Jalapeno Syrup

Seasonal Selection

MAINS (SELECT 2)

Seared Salmon
Lemon Beurre Blanc, Tiny Greens

Seared Scallops | \$ +5 per person
Citrus Salsa Verde, Tiny Greens

Herb Roasted Chicken

Baby Kale, Shaved Brussels, Sourdough Croutons, Parmesan, Caesar Dressing

Arugula & Poached Pear Salad

Blue Cheese, Candied Nuts, Poppyseed Dressing

Tuna & Salmon Poke | \$ +5 per person

Sesame Ponzu, Pickled Wasabi, Cucumber, Radish, Pickled Ginger, Spicy Mayo, Greens

Local Cheese & Charcuterie Board | \$ +5 per person

Honey, Nuts, Dried Fruit, Seasonal Preserves, Torn Bread

SIDES (SELECT 2)

Grilled & Roasted Seasonal Vegetables

Herbs, Olive Oil

Roasted Potatoes

Thyme, Rosemary, Sea Salt

Mushroom Risotto

Wild and Cultivated Mushrooms, Grana, Butter, Herbs

Creamy Polenta

Parmesan, Butter, Cracked Pepper

Basmati Rice

Cilantro, Roasted Tomato Puree

Wild Rice Risotto

Parmesan, Truffled Butter, Cracked Pepper

Chimichurri, Lemon, Tiny Greens

Braised Short Rib

Jus, Maldon, Cracked Pepper

Rosemary Roasted Pork Loin

Mustard Buerre Blanc, Chives

Angus Beef Tenderloin | \$ +10 per person

Jus, Maldon, Cracked Pepper

Chicken "Pot Pie"

Flaky Dough Crust, Roasted Chicken, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree

7th Street Vegetable "Pot Pie"

Puffy Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree | vegetarian

Gnocchi

Roasted Mushroom, Pearl Onions, Truffle Puree, Parsley | vegetarian

Cauliflower Steak

Harissa Rub | vegan

DESSERT (SELECT 1)

Chocolate Lava Cake

Chantilly, Chocolate Pearls

Tiramisu

Cocoa Dust, Cookie Crumble

NY Cheesecake

Strawberries, Chantilly

Seasonal & Tropoical Fruit

Seasonal Fruit Cobbler

Oatmeal Streusel, Whipped Cream

Buffet Dinner

Treat your attendees to a variety of options with one of our Chef's inspired dinner buffets. A perfect choice for your evening event for your attendees to select their personal favorites. | 2 Starters, 2 Mains, 3 Sides, 1 Dessert - \$85 per person | 2 Starters, 3 Mains, 3 Sides, 1 Dessert - \$90 per person

STARTER

- Tomato Bisque
Basil, San Marzano Tomatoes, Olive Oil | vegan
- Mixed Greens Salad
Shaved Radishes, Fresh Sweet Herbs, Tarragon Dressing | vegan
- Hearty Greens Caesar Salad
Baby Kale, Shaved Brussels, Sourdough Croutons, Parmesan, Caesar Dressing
- Arugula & Poached Pear Salad
Blue Cheese, Candied Nuts, Poppyseed Dressing
- Tuna & Salmon Poke | \$ +5 per person
Sesame Ponzu, Pickled Wasabi, Cucumber, Radish, Pickled Ginger, Spicy Mayo, Greens
- Local Cheese & Charcuterie Board | \$ +5 per person
Honey, Nuts, Dried Fruit, Seasonal Preserves, Torn Bread

SIDES

- Grilled & Roasted Season Vegetables
Herbs, Olive Oil
- Roasted Potatoes
Thyme, Rosemary, Sea Salt

MAINS

- Chana Tikka Masala
Curried Chickpeas, Cilantro | vegetarian
- Seared Salmon
Lemon Beurre Blanc, Tiny Greens
- Seared Scallops | \$ +5 per person
Citrus Salsa Verde, Tiny Greens
- Herb Roasted Chicken
Chimichurri, Lemon, Tiny Greens
- Braised Short Rib
Jus, Maldon, Cracked Pepper
- Rosemary Roasted Pork Loin
Mustard Beurre Blanc, Chives
- Angus Beef Tenderloin | \$ +10 per person
Jus, Maldon, Cracked Pepper
- 7th Street Vegetable "Wellington"
Puffy Pastry, Bechamel, Mushrooms, Onions, Carrots, Peas, Herbs, Mushroom Puree | vegetarian
- Three Cheese Lasagna
Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil | Vegetarian
- Beef Bolognese Lasagna
Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil
- Cauliflower Steak
Harissa Rub | vegan

DESSERTS

- Chocolate Lava Cake
Chantilly, Chocolate Pearls
- Tiramisu
Cocoa Dust, Cookie Crumble

- Mushroom Risotto
Wild and Cultivated Mushrooms, Grana, Butter, Herbs
- Creamy Polenta
Parmesan, Butter, Cracked Pepper
- Basmati Rice
Cilantro, Roasted Tomato Puree
- Wild Rice Risotto
Parmesan, Truffled Butter, Cracked Pepper

- NY Cheesecake
Strawberries, Chantilly
- Seasonal & Tropical Fruit
- Seasonal Fruit Cobbler
Oatmeal Streusel, Whipped Cream

Specialty Dinner Buffet

Wow your attendees with one of our elevated themed buffet options and add some spice to the event. | Plated & Buffet Dinner Menus includes coffee & tea station

7TH ST STANDARD STEAKHOUSE

- Wedge Salad
Bacon, Tomatoes, Green Onions, Cracked Pepper, Blue Cheese Dressing
- Prime Rib
Horseradish Cream, Jus, Herbs
- Creamed Spinach
Shallots, Butter, Cream, Baby Spinach, Nutmeg
- Mashed Yukon Gold Potatoes
Butter, Cream, Sea Salt
- Roasted Seasonal Vegetables
Best of the Season Vegetables, EVOO
- Freshly Baked Bread Rolls & Whipped Butter
- Classic NY Cheesecake
Seasonal Fruit Preserve

\$ 90*per person*

TASTE OF INDIA

- Chicken Tikka Masala
Grilled Tandoori-Style, Tomato & Creamy Curry
- Lamb Curry
Goan-Style Lamb, Slow Cooked In Spices
- Biryani Rice
Basmati Rice, Saffron, Spices
- Naan
Grilled Yogurt Leavened Bread
- Chutneys
Tamarind & Cilantro Yogurt
- Papadum
Crispy Wafers Made from Lentils
- Cucumber Salad
Persian Cucumbers, Red Onions, Cumin, Lemon, Sea Salt
- Curried Cauliflower
Madras Curry Spice Mix, Olive Oil
- Carrot Halwa
Condensed Milk & Cardamom Pudding, Grated Carrots

\$ 88*per person*

LA FIESTA

Pork Carnitas
Slow Roasted Pork, Traditional Spices
Achiote Chicken
Grilled Chicken Marinated in Annatto Seeds, Lime, Cumin, Salt, Chilis
Grilled Veggies
Best of the Season Vegetables Grilled with EVOO
Ranchero Beans
Cooked in Tomatoes, Peppers, Spices
Soft Corn & Flour Tortillas
Corn Toritilla Chips
Sea Salt
Housemade Salsa
Roasted Tomato, Onions, Jalapeno, Cilantro, Lime
Tres Leches Cake
Soaked in Sweetened Milks & Cream, Whipped Cream, Fruit

\$ 83 per person

EAST MEETS WEST

Broccoli Beef
Ginger, Garlic, Honey, Tamari Sauce, Sesame
Mandarin Chicken
Sesame, Sweet Orange Sauce, Ginger
Steamed Jasmine Rice
Mixed Greens Salad
Sesame Dressing
Pork Eggrolls
Cabbage, Carrots, Sweet Chillie Dipping Sauce
Veggie Chow Mein
Carrots, Onions, Cabbage, Garlic, Ginger, Green Onions
Yuzu Lemon Tart
Toasted Meringue, Yuzu Lemon Curd

MAMMA MIA

Antipasti
Salumi, Cheeses, Olives, Preserves
Mixed Greens Salad
Italian dressing
Three Cheese Lasagna
Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil
Beef Bolognese Lasagna
Parmesan, Mozzarella, Ricotta, San Marzano Tomatoes, Basil
Meatballs
Beef and Pork Meatballs, Parmesan, Basil, San Marzano Tomatoes
Focaccia Bread
Rosemary, Olive Oil, Sea Salt
Tiramisu
Ladyfingers, Mascarpone, Cocoa, Espresso

\$ 85 per person

\$ 83 *per person*

All pricing is subject to change | All food, beverage, bartender, and chef attendant fees subject to service charge & sales tax | \$20 per bottle corkage fee charged for outside wines + service charge & sales tax | \$5 per person dessert fee will be charged for outside vendor birthday and wedding cakes + service charge & sales tax | no outside food and beverage



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