



# Hyatt

## Private Chef Menu

### **Hors D'oeuvres – Pick Two of The Following:**

Oven Dried Tomato Tart, Buffalo Mozzarella, Basil  
BLT Bruschetta, Vine Tomato, Applewood Bacon, Black Pepper Aioli, Mache  
Citrus Poached Shrimp Shooter, Horseradish Sauce, Salsa Verde  
Sesame Tuna, Wasabi, Pickled Carrots, English Cucumber, Crostini  
New England Crab Cakes, Remoulade, Lemon Supreme  
Chicken Empanadas, Cilantro Crema

### **Salads: Pick One of The Following:**

Strawberry & Arugula, Black Pepper Chevre, Lola Rosa, Marcona Almond, Champagne Vinaigrette  
Mediterranean Salad, Baby Romaine, Cucumber, Marinated Tomato, Sumac, Feta, Tahini Yogurt  
Baby Wedge, Crispy Prosciutto, Heirloom Tomato, Onion, Blue Cheese, Avocado-Buttermilk Dressing

### **Entrees: Pick One of The Following Entrees:**

Grilled Flank Steak, Roasted Shallot Demi-Glace  
Rosemary & Garlic Roasted Chateau of Beef Tenderloin  
Achiote Grilled Arctic Salmon  
Tuscan Grilled Shrimp Brochette  
Prosciutto Wrapped Amish Chicken

All Entrees are Served with Chef's Choice of Veggies and Starch

**Dessert: Pick One of The Following:**

Key Lime Pie with Raspberries

Chocolate Mousse Cup with Fresh Fruit

NY Cheesecake with Strawberries

Seasonal Cheesecake

\$82.00 per person, plus staff

Dinner Parties over 4 Person Will Require a Chef and a Server

18% Gratuity will be Added to Final Invoice

**MORTON'S**  
GOURMET MARKET

**Esther Williams**  
Catering Sales Manager

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