



HYATT  
CENTRIC®

SANTA CLARA  
SILICON VALLEY



CATERING + EVENTS  
MENU

# HYATT CENTRIC<sup>®</sup>

SANTA CLARA  
SILICON VALLEY

## INDOOR EVENT SPACES



### **Santa Clara**

- Capacity: 84 Person Max
- 920 SQ FT



### **Sierra Boardroom**

- Capacity: 8 Person Max
- 160 SQ FT



### **Private Dining Room**

- Capacity: 42 Person Max
- 440 SQ FT



### **Bar**

- 1062 SQ FT

# HYATT CENTRIC®

SANTA CLARA  
SILICON VALLEY

## OUTDOOR EVENT SPACES



### Pool Deck

- Capacity: 180 Person Max
- 3500 SQ FT

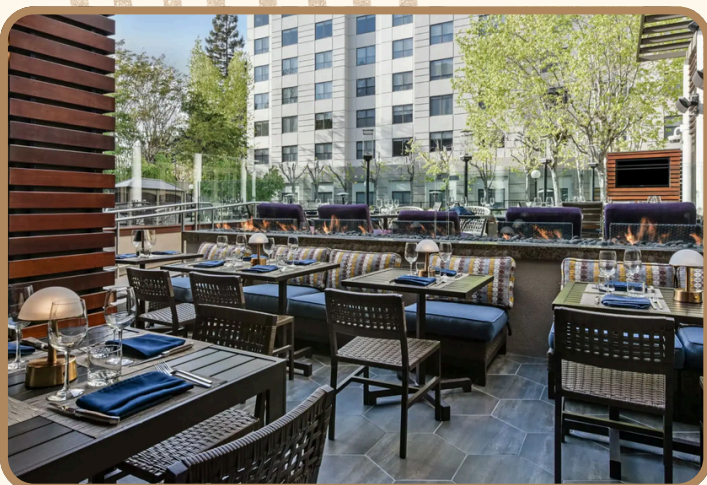
### Bar Deck

- Capacity: 50 Person Max
- 460 SQ FT



### Private Dining Deck

- Capacity: 42 Person Max
- 440 SQ FT



CONTINENTAL BREAKFAST

**Deluxe**

Freshly Baked Pastries,  
Croissants, and Bagels

Butter and Preserves, Regular  
and Flavored Cream Cheese

Fresh Seasonal Fruits and  
Berries

Assorted Cereals, Granola,  
and Greek Style Vanilla Yogurt  
Whole and Skim Milks

Quiche Lorraine or Spanish  
Pepper and Ham Frittata

Fresh Orange, Grapefruit, and  
Cranberry Juices + Selection  
of Cold-Pressed Naked Juices

Fresh Brewed Regular & Decaf  
Coffees, assorted Tazo Teas

**Beverage Additions**

(Minimum 10 guests)

*Fresh Lemonade or Iced Tea*

*Bottled Naked Juice*

*Bottled Mineral & Spring Water*

*Assorted Soft Drinks*

*Hot Chocolate*

*Fresh Orange Juice*

*Tazo Teas – Hot Water*

**Santa Clara**

Freshly Baked Pastries,  
Croissants, and Bagels

Butte and Preserves, Regular  
and Flavored Cream Cheese

Fresh Seasonal Fruits and  
Berries

Assorted Cereals, Granola,  
and Greek Style Vanilla Yogurt  
Whole and Skim Milks

Fresh Orange, Grapefruit, and  
Cranberry Juices

Fresh Brewed Regular & Decaf  
Coffees, assorted Tazo Teas

**California**

Freshly Baked Pastries and  
Croissants

Butter and Preserves  
Fresh Seasonal Fruits and  
Berries

Whole Fresh Fruit

Chilled Orange and Cranberry  
Juices

Fresh Brewed Regular & Decaf  
Coffees, assorted Tazo Teas

**BREAKFAST ENHANCEMENTS**

(Minimum 10 guests)

*Breakfast Croissant: Applewood Smoked Bacon, Cheddar,  
and Egg*

*Whole Wheat English Muffin: Scrambled Egg, Sausage and  
Cheddar*

*Breakfast Burrito: Eggs, Pepper Jack, Tomato, Tricolor  
Peppers, wrapped in a Flour Tortilla*

*Egg White Wrap: Egg Whites, Spinach, Feta, Sundried  
Tomatoes, and served in a Whole Wheat Tortilla*

## BREAKFAST BUFFET

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### All American

Fresh Seasonal Fruits & Berries

Freshly Baked Pastries and Croissants

Butter and Preserves

Assorted Greek Fruit Yogurts

Orange, Grapefruit & Cranberry Juices

Fresh Brewed Regular & Decaf Coffees,  
assorted Tazo Teas

**\$++ per guest**

#### (Select one item)

Farm Fresh Scrambled Eggs

Egg Shakshuka

Tofu and Vegetable Scramble

#### (Select one item)

Chicken Apple Sausage

Hardwood Smoked Bacon

Pork Sausage Patties

#### (Select one item)

Brioche French Toast with Maple syrup

Butter Milk Pancakes with Berry

Compote & Syrup

#### (Select one item)

Oven Roasted Breakfast Potatoes

Hash Brown Casserole

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### Chef Special

Add Omelet Station for  
+

Smoked Salmon Display: Capers, Onions,  
Tomatoes, Cucumbers, Cream Cheese:

### HEALTHY START

Egg White Frittata, Sundried Tomatoes, and Light  
Cheddar

Tofu and Vegetable Scramble

Cauliflower Fried Rice with Vegetables

Turkey Sausage Links

Gluten Free Avocado & Feta Toast

Oatmeal with Raisins, Berries & Nuts

Fresh Seasonal Fruit & Berries

Freshly Squeezed Orange, and Grapefruit Juices

Garden Fresh Juice (Spinach, Kale, Green Apple,  
and Farm Honey)

Fresh Brewed Regular & Decaf Coffees, assorted  
Tazo Teas

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### OTHER ADDITIONS, \$/person

*Fruit Yogurt Parfait with Granola and Berries*

*Steel Cut Oatmeal, with sides: Brown Sugar, Sunflower  
Seeds, Golden Raisins, and Fresh Berries*

*Assorted Fruit Yogurts*

*Hard Boiled Eggs*

*Apple Chicken Sausage*

*Tofu Scramble*

*Assorted Croissants, Muffins & Breakfast Pastries*

*Fresh Sliced Fruit with Seasonal Berries*

BREAKS WITH A DIFFERENCE

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**Morning Movers**

Chilled Juices

Fresh Fruit Bowl

Mini Breakfast Pastries served with butter & preserves

**Sweet Tooth**

Warm Cinnamon Rolls with Cream Cheese Icing

Assortment of Doughnuts & Pastries

Assorted Energy Bars

Lemon & Mint Water Station

**Mediterranean Escape**

Seasonal Fresh Fruit Skewers served with yogurt & honey

Seasonal Fresh Vegetable Crudités with Dip, Hummus, and Pita Chips

Chef's Choice of Cheese & Cold Cuts with Olives, Dry Fruit, Crostini & Tortilla Chips

Lemon and Mint Water Station

**Morning Moves, Mediterranean Escape & Sweet Tooth** are served with Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas

**South & Southwest**

Grilled Chicken & Pepper Jack Quesadilla

Chips with Salsa & Guacamole

Taquitos: Chicken or Beef

Assorted Soft Drinks, Lemonade & Iced Tea Station

**East is East**

Veggie Samosa with Mango Chutney

Tandoori Chicken Skewers, Mint Chutney Papadum & Rice Crackers

Sweet Mango Lassi

Assorted Tazo Teas

## ALL DAY BREAKS

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per person, one selection of each for morning and afternoon

### Morning Coffee Break

Apple Juice and Tomato Juices  
or  
Orange Juice & Cranberry Juices

Selection of Muffins  
pr  
Sliced Banana Bread

Fresh Sliced Fruit  
or  
Mini Berry Parfaits

Fresh Brewed Regular & Decaf Coffees,  
assorted Tazo Teas

### BOX LUNCHES

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#### Smoked Turkey and Brie on Sourdough

Shaved Turkey and Brie Cheese with  
mustard, lettuce, tomato, pickles, onions,  
and peppers

#### Mediterranean Veggie Ciabatta (v)

Grilled eggplant, Zucchini, avocado,  
mozzarella, tomato, and lettuce with basil  
aioli.

#### Roast Beef on French Baguette

Roast beef Tri-Tip, creamed horseradish,  
caramelized onions, lettuce, pickle, and  
tomatoes.

#### Tuna on Rye

A blend of tuna, celery, onions, mayo,  
lettuce, tomato, and onions.

### Afternoon Coffee Break

Apple Juice and Tomato Juices  
or  
Orange Juice & Cranberry Juices

Olive, Tomato & Bocconcini  
Bruschetta  
or  
English Finger Sandwiches  
(Cucumber with cream Cheese,  
Ham & Brie, & Egg Salad)  
or  
Mini Assorted Quiches

Assorted Cookies & Brownies  
pr  
Strawberries with Whipped Cream  
or  
Large Chocolate Chip Cookies

Fresh Brewed Regular & Decaf Coffees,  
assorted Tazo Teas

#### Caesar Chicken Wrap

Grilled Chicken Breast, Bacon, Parmesan,  
mayo, Caesar Dressing, lettuce, and  
Tomato.

#### Paradigm Stack Sandwich

Turkey, ham, roast beef, cheese, mayo,  
mustard, lettuce, tomato, onions, and  
peppers

#### Smoked Salmon

Smoked Salmon, cream cheese, onions,  
lettuce and capers on pumpernickel.

## PLATED LUNCH

(Minimum 20 guests)  
Select one item from each category.  
per person

### Salad

**Crisp Caesar:** romaine hearts, shaved parmesan, garlic & herb croutons with Caesar dressing

**Baby Spinach:** onions, candied pecans, crumbled feta cheese, sliced apple, with bacon & maple vinaigrette

**Farmer's Green:** mixed greens, cherry tomatoes, cucumber, carrots, with balsamic vinaigrette (v)

**Caprese:** buffalo mozzarella, beef tomatoes, rocket leaves, walnuts, pesto & virgin olive oil (v)

### Soup

Chilled Gazpacho (v)

Potato Leek Soup (v)

Tomato & Basil Bisque (v)

Wild Mushroom Bisque (v)

Chicken & Tortilla Soup

### Sandwiches

**Pesto Chicken & Mozzarella Sandwich:** basil pesto marinated chicken, mozzarella cheese, lettuce, tomato & balsamic glaze

**Philly Cheese Steak Sandwich:** roasted & sliced tri-tip, gruyere and caramelized onions on a baguette

**Turkey Ham & Brie Sandwich:** smoked sliced turkey, melted brie, lettuce and tomato on sourdough

**Café Club:** avocado, basil mayo, rocket leaves, banana peppers, rolled up in a whole wheat wrap (v)

**Tandoori Chicken:** marinated chicken breast, red onions & peppers, cucumber & mint chutney in pita bread

### Dessert

Tiramisu with Bittersweet  
Chocolate Sauce

Baked New York Cheesecake  
with Berry Compote

Devonshire Butter Toffee Cake  
with whipped Cream

Carrot Cake with Cream Cheese  
Filling



## ITALIAN BUFFET

(Minimum 20 guests)  
Lunch\* - ++ | Dinner -++

### Starters & Salad

Antipasti Display: Salami, Ham, Coppa, Provolone, Mozzarella, Roasted Red Peppers, Marinated Mushrooms, Olives, and Pickled Onions

Salad Caprese: Buffalo Mozzarella, Roma Tomatoes, and Rocket Leaves with Balsamic Glaze

Traditional Caesar Salad: Romaine, Shaved Parmesan, Creamy Caesar Dressing, Garlic Croutons

### PASTA (select one)

Ricotta Tortellini with Arrabbiata Sauce (v)

Pumpkin Ravioli with Gorgonzola Cream (v)

### Main Course with Sides

Olive Oil Poached Salmon on Peperonata and Vermouth Beurre Blanc

Chicken Piccata with Caper and Herb Cream  
Seasonal Fresh Vegetables

Roasted Baby Red Bliss Potatoes  
Garlic Cheese Toasted Focaccia and Bread Rolls with Butter

### Soup

Classic Minestrone  
or  
Tomato & Basil Bisque

### Dessert

Classic Tiramisu  
Panna Cotta with Poached Berries

Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas  
\*Lunch: comes with, Caesar salad, select antipasti or Caprese salad and classic Tiramisu

## CALIFORNIA WINE COUNTRY BUFFET

(Minimum 20 guests)  
\*Lunch - | Dinner - \$

### Starters & Salad

Smoked Salmon: Micro Greens, Capers, Red Onions

Traditional Caesar Salad: Romaine, Shaved  
Parmesan, Creamy Caesar Dressing, Garlic Croutons

Avocado: Feta Cheese, candied Pecans, and Rocket  
Leaves with Champagne Vinaigrette

### Main Course

Spinach Ravioli Tarragon & Basil Cream

Roasted Beef Sirloin & Cabernet Mushroom  
Sauce  
Mirin & Miso Marinated Cod

Chicken Chardonnay, Roasted Tomatoes,  
Artichokes & light Jus

Seasonal Grilled Vegetables  
Garlic Mashed Potatoes

### Soup

Potato & Leek Soup

### Dessert

Gluten-Free Chocolate Cake

California Strawberry Short Cake  
with White Wine Poached  
Strawberries

Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas  
\*Lunch: comes with one salad, pasta, one dessert and two  
proteins.

## MEDITERRANEAN BUFFET

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(Minimum 20 guests)  
\*Lunch - | Dinner -

### Starters & Salad

Greek Salad: tomatoes, sliced cucumbers, onion, feta cheese, and olives, Greek oregano, and olive oil

Hummus, Baba Ghanoush & Tabouleh with Pita Chips

Serrano Ham and Chorizo sausage with Pickled Onions, Dill Pickles & Mustard

### Main Course

Moroccan Spiced Salmon with Saffron Sauce

Grilled Souvlaki Chicken Breast with Tzatziki  
Herb crusted Lamb Chops with Mint Jus

Ratatouille (v)

Potato Au Gratin

Garlic Cheese Toasted Focaccia and Bread  
Rolls & Butter

### Soup

Spanish Lentil Soup with Lemon

### Dessert

Assorted Baklava with Honey Syrup

Lemon & Berry cake

Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas  
\*Lunch: comes with one salad, one dessert and two proteins.

## ASIAN BUFFET

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(Minimum 20 guests)  
\*Lunch - | Dinner -

### Starters & Salad

Indonesian Gado Gado Salad with Peanut Sauce

Char Siu Pork with Asian Slaw

Vietnamese Shredded Chicken Salad

### Main Course

Butter Chicken Masala

Sweet & Sour Shrimp

Beef & Broccoli with Oyster Sauce

Stir-Fried Vegetables

Pancit Bihon

Basmati Rice

### Soup

Tom Yum Goong or Tom Yum Kha

### Dessert

Gulab Jamun

Mango Sticky Rice Pudding

Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas  
\*Lunch: comes with one salad, one dessert and two proteins.

## BBQ BUFFET

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(Minimum 20 guests)

\*Lunch - | Dinner -

### Starters & Salad

Spring Mix Green Salad with a Choice of Dressings

Yukon Gold Potato Salad

Texan Creamy Cole Slaw

Macaroni Salad

Southwest Caesar Salad

### Main Course

Roasted BBQ Chicken

BBQ Brisket Burn Ends

Saint Louis Style Spareribs

Grilled Chicken Merguez Sausage

### Savory Sides

Corn Bread

Vegetarian Chili (v)

Corn on the Cob

Seasonal Vegetables

Mashed Potatoes with Gravy

### Dessert

Fresh Seasonal Fruit Salad

Apple Crumble

Walnut Brownies with Vanilla Ice Cream

\*Lunch: comes with two salads, two proteins, and three sides.

## FIESTA BUFFET

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(Minimum 20 guests)  
Lunch - | Dinner -

### Salsa Bar

Blue Corn and Regular Tortillas

Salsa Roja, Salsa Verde, Pico de Galo, Habanero  
Salsa, Guacamole, Sour Cream, Frijole ala Olla

### Main Course

Tri Trip Carne Asada

Pollo Tinga with Caramelized Onions, Chipotle  
Sauce

Camarones a la Diablo

Cheesy Taco-Stuffed Peppers

### Sides

Spanish Rice

Sautéed Vegetables

### Dessert

Caramel Flan

Tres Leches

Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas  
\*Lunch: comes with two proteins.

## PLATED DINNERS

Guests to select either Soup or Salad and One Dessert

### **Soup, Select ONE**

Lobster Bisque  
New England Clam Chowder  
Chicken Noodle Soup  
Chicken Tortilla Soup  
Wild Mushroom Bisque  
Lentil Soup (v)  
Tomato Bisque (v)  
Corn Chowder (v)  
Minestrone (v)

### **Salad, Select ONE**

Greek Salad  
Caesar Salad  
Green House Salad, Cherry Tomatoes, shaved  
Carrots with three Dressings  
Cobb Salad with Ranch Dressings  
Salad Niçoise with Tuna in Brine  
Hawaiian Chicken Salad with Pineapple  
Salad Caprese with Basil Vinaigrette  
Iceberg Wedge with Crumbled Blue Cheese,  
Crisp Bacon & pecans

## **Main Course**

### **Vegetarian per entrée selection**

Impossible Penne Genovese with Ratatouille  
Grilled Tofu with Broccolini and Stir-fried Vegetable Noodles  
Grilled Cauliflower Steak with Pilaf Rice & Madras Curry Sauce  
Wild Mushroom Ravioli with Porcini Cream

### **Poultry per entrée selection**

Half Tandoori Cornish Hen with Cumin Cauliflower & Potatoes with Cucumber Raita  
Airline Chicken Breast Coq-au-Vin with Marble Potatoes & Rainbow Carrots  
Roasted Breast of Turkey, Stuffing, Giblet Gravy, Mashed Potatoes, Brussels Sprouts  
Cajun Spiced Chicken Breast, Creamed Potatoes, Asparagus, Roast Capsicum Coulis  
Caribbean Style Fricassee of Chicken with Baby Bliss Potatoes, Roasted Petty Pan  
Satay marinated Chicken with Lemongrass Scented Rice and Red Curry Sauce

### **Beef and Lamb**

Madeira Tri-Tip with Roasted Shallot & Madeira Demi Glaze  
Burgundy Braised Short Ribs with Garlic Mash and Grilled Vegetables  
10 oz New York Sirloin Steak, Madagascar Pepper Sauce, Steak Fries, and Green Asparagus  
12 Oz. Dry-aged Rib Eye with Truffle Jus, Grilled White Asparagus, Potato Pave  
Coffee smoked Rack of lamb with Espresso Jus, Buttered Green Beans, and Smashed Potatoes  
Kashmiri Lamb Rogan Josh with Biryani Rice, Kachumber Salad, and Onion Raita

## PLATED DINNERS

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Guests to select either Soup or Salad and One Dessert

### Main Course

#### Fish & Shellfish

Moroccan Spiced Salmon, Garlic Mashed Potatoes, Provencal Vegetables, Basil Beurre Blanc  
Miso Marinated and Roasted Cod, Rice, Broccolini, Ponzu Sauce  
Thai Shrimp Green Curry with Vegetable Fried Rice  
Lobster Risotto with Jumbo Asparagus Tips and Crispy Shallots  
San Francisco Cioppino - Shrimps, Bay Scallops, Cod, Mussels, and Crab  
in a Saffron Tomato Broth with Garlic Bread,

#### Pasta

Lobster Ravioli with Lobster Meat and Bisque sauce  
Vegan Asparagus Ravioli with Sundried Tomato Coulis Vegan Pistou  
Pumpkin Ravioli with sauteed Spinach & Blue Cheese Cream  
Gnocchi with Arrabiata Sauce and Mediterranean Vegetables  
Wild Mushroom Ravioli with Chef's selection of Mushrooms in Lemon Tarragon Cream

#### Desserts

Classic Tiramisu with Chocolate shavings  
Baked New York Cheese with Strawberries & Coulis  
Flourless Chocolate Cake with Raspberry Coulis  
Mango Mousse Cake with Mango Salsa  
Tripple Chocolate Mousse Cake with White Chocolate Ganache & Blueberries  
Classic Crème Brule  
Warm Berry Compote with Vanilla Ice Cream  
Orange sorbet in Orange Shell  
Strawberry Millefeuille Tart

Main Courses are individually priced and include the First Course & Dessert  
Fresh Brewed Regular & Decaf Coffees, assorted Tazo Teas



## APPETIZERS

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(Minimum of 24 pieces per item) at per item = per selection

Bruschetta with Tomatoes, Basil & Garlic Tossed in Extra Virgin Olive Oil (v)  
Prosciutto Wrapped Asparagus  
Vegetarian Stuffed Mushrooms (v)  
Caponata on Tart Shells  
Mini Crostini with Feta & Olive Tapenade (v)  
Shrimp & Vegetable Wonton  
Gazpacho Shooters (v)  
Sesame Seared Ahi Tuna Wontons  
Chickpea Hummus on Crisp Pita (v)  
Seared Tri Tip on Crostini with Horseradish Cream  
Caprese Skewer with Mozzarella, Basil, Tomato &  
Pesto Dipping Sauce (v)

## PREMIUM SELECTIONS:

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(Minimum of 30 pieces per Item) priced below

Lobster Medallion with Flying Fish Caviar  
Jumbo Prawns with Horseradish Cocktail Sauce  
Smoked Salmon with Cream Cheese on a Blini with Fried Capers  
Shrimp Shooter w/Margarita Cocktail Sauce  
Crab Tartlets with Melon Pearls \$ Tuna Tartare in Black Sesame Cornett

## HOT APPETIZERS

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(Minimum of 24 pieces per Item)

Stuffed Mushrooms  
Shrimp Tempura  
Vegetable Spring Rolls with Plum Sauce  
Honey Sriracha Chicken Meatballs  
Battered Zucchini flowers stuffed w/Mozzarella  
Nashville Hot Chicken  
Cheese Arancini with Garlic Tomato Concassé  
Pork Pot Stickers with Sweet Sesame Soy  
California Sushi Roll with Avocado  
Tandoori Chicken Skewers  
Vegan Risotto Cakes  
Beef Satay with Sweet Chili Sauce  
Spanakopita with Spinach & Feta Cheese  
Buffalo Chicken Bites with Ranch Cheese  
Wild Mushroom Val au Vent  
Brochette of Burned Beef Ends with BBQ Sauce  
Candid Pork belly Skewers

## PREMIUM SELECTIONS:

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Minimum of 24 pieces per Item) priced bel

Bacon Wrapped Scallops  
Coconut Fried Shrimp  
Miniature Beef Wellington  
Petite Crab Cakes  
Grilled Prawns in Garlic Beurre Blanc

## COCKTAIL DESSERTS

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(Minimum of 24 pieces per item) \$per selection

Assorted Fruit Tartlets  
Mini Tiramisu  
Assorted French Pastries  
Petit Fours  
Mini Fruit Skewers  
Mini Churros  
Baklava  
Mini Chocolate  
Eclairs Mini Donuts  
Assorted Macarons Assorted Mini Mousses

## RECEPTION STATIONS

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Minimum of 24 pieces per Item) priced below

### **Artisanal Cheeses, serves up to 40 guests**

Assortment of Domestic and Imported Cheeses  
Tomato Marmalade, Marcona Almonds, Grapes  
Whole Grain Mustard, Assorted Crackers

\$

### **Crudités, serves up to 40 guests**

Display of Crisp Garden Vegetables  
Herb Ranch & Balsamic crème fraîche dips  
Hummus and Toasted Pita Chips

\$

## BANQUET BEVERAGE PACKAGES

### WINE PACKAGES

#### SUPERIOR \$/ Glass

Ck Mondavi Chardonnay  
Ck Mondavi Sauvignon Blanc  
Ck Mondavi Cabernet Sauvignon  
Ck Mondavi Merlot

#### DELUXE \$/ Glass

Wente Chardonnay  
Wente Cabernet  
Oyster Bay Sauvignon Blanc  
Ruffino Pinot Grigio  
14 Hands Rose  
Standford Prosecco

#### PREMIUM \$/ Glass

Josh Chardonay  
Josh Cabernet  
Kim Crawford  
Meomi Pinot Noir  
Mumm's Brut

### BEER

Miller Light  
Corona  
Modelo  
Sam Adams  
Guinness Bud Light  
Coors Light  
Lagunitas IPA  
Blonde Ale 805  
Michelob Ultra  
Blue Moo

### Liquor Packages

	Superior \$	Deluxe \$	Premium \$
Vodka	New Amsterdam	Tito's	Kettle one
Gin	Barton	Hobs	Bombay Sapphire
Rum	Barton	Bacardi Silver	Captain Morgan
Tequila	Jimador Silver	Patron / Don Julio Silver	Patron / Don Julio Reposado
Whiskey	Napa Valley	10 th Mountain Rye	Jameson
Bourbon	House Bourbon	Larceny	Maker's Mark
Scotch	Inver House	Johnnie Walker Red	Johnnie Walker Black

The bartender fee is \$ for up to two (2) hours of bartending, and each additional hour incurs a \$ charge.