



## MENU

We are excited to share that the Hyatt Regency catering team will be providing a delicious dinner buffet and beverages for Owls Night Out. There will be vegetarian, vegan, and gluten-free options available. Enjoy!

### Food & Drink Menu

#### *HORS D'OEUVRES*

Curried Chicken, Roasted Bell Peppers, Dried Pears, Micro Salad, Walnuts, Endive Cup (GF, DF, N)  
PNW Smoked Salmon, Lemon Zest-Caper Creme Fraiche, Cucumber Wheel, Fresh Dill (GF)  
Roasted Red Pepper, Caramelized Onions, Garlic Lemon Hummus, Micro Beets, Wonton Cup (Vn)  
Steak Churrasco with Honey Chipotle Drizzle (GF, DF)

#### *BUFFET DINNER*

- Golden Chickpeas, Butternut Squash, and Cauliflower Curried Soup (Vn, GF)
- Toasted Farro Salad with Arugula, Toasted Hazelnuts, Pomegranate Arils, Roasted Broccoli, Goat Cheese Crumbles, Lemon-Sherry Vinaigrette (V)
  - We will serve a small portion with no Smoked Beechers Flagship for Vegan and Dairy Free guests
- Arcadian Greens, Pickled Sweet Peppers, Shaved Fennel, Winter Roasted Beets, Smoked Beechers Flagship, Champagne Vinaigrette (V, GF)
  - We will serve a small portion with no Smoked Beechers Flagship for Vegan and Dairy Free guests
- Roasted Brocolini (Vn, GF)
- Beecher's Smoked Flagship Mac and Cheese
- Gumbo with side of Rice
- Herb Roasted Salmon with Pomegranate and Citrus Relish (GF, DF)
- Grilled Eggplant Steak with Mushroom Jus (GF, DF, Vn)

#### *DESSERTS*

- Chocolate Hazelnut Beignet
- Pots de Crème, Pear Compote, Candied Almond Slivers (GF, Vn)
- Pots de Crème, Raspberry Coulis, Fresh Raspberries, Vanilla Whip (GF, Vn)

#### *BEVERAGES*

- Wine from Auclair Winery
- Specialty Cocktails
- Beer & Nonalcoholic Beverages

