



EVENTS AT WYTHE HOTEL

Sample Daytime Menus

SPRING 2024

WYTHE HOTEL

Breakfast

*priced per guest
served buffet style*

HOUSEMADE PASTRIES

chef's selection of two

SEASONAL FRUIT PLATTER

CHOICE OF TWO

HOUSEMADE YOGURT

maple and poppy granola

OVERNIGHT OATS

almond and fruit compote

AVOCADO TOAST (V, DF)

chili, lemon zest

HARD BOILED EGG TOAST (NF)

ADD ONS

BAGELS

served with house butter, cream cheese, & fruit preserves

BACON (NF, GF, DF)

BREAKFAST SAUSAGE (NF, GF, DF)

HOME FRIES (V, DF, NF, GF)

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Menu items are subject to change based on seasonal updates

Brunch

*priced per guest
served buffet style*

COFFEE & TEA

HOUSEMADE PASTRIES
chef's selection of two

SEASONAL FRUIT PLATTER (DF, NF, GF, V)

HOME FRIES (DF, NF, GF, V)

CHOICE OF TWO

FRENCH TOAST (NF)
powdered sugar, seasonal fruit compote

BAKED EGGS (NF, GF)
kale, asparagus, fava beans

BREAKFAST BOWL (V, NF, DF, GF)
quinoa, kale, cranberries, avocado

CAESAR SALAD
grilled chicken

BRISKET HASH (NF, GF)
scrambled egg, crème fraîche

ARUGULA SALAD (V, DF, GF)
apple cider vinaigrette, shaved fennel, marcona almond

SALADE VERTE (DF, GF, NF, V)
fine herbs, dijon vinaigrette

ADD ONS

BAGELS (NF)
house butter, cream cheese, & fruit preserve

BAGELS (NF)
smoked salmon, cream cheese, capers,
tomatoes, red onion

BACON (NF, GF, DF)

BREAKFAST SAUSAGE (NF, GF, DF)

HOME FRIES

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Menu items are subject to change based on seasonal updates

Salad & Sandwich Buffet

priced per guest

served buffet style

includes chef's selection of housemade cookies & chips

SALADS

choice of one

CAESAR SALAD (NF)

gem lettuce, parmesan

ROAST BEET SALAD (VG, GF)

goat cheese, raspberry vinaigrette, pistachio, endive

SALADE VERTE (V, GF, DF, NF)

fine herbs, dijon vinaigrette

GRAIN SALAD (V, NF, NF)

tomato, cucumber, onion, herbs

ICEBERG LETTUCE SALAD (NF, GF)

waldorf dressing, bacon, blue cheese crumble

KALE SALAD (DF)

fennel, radicchio, bread crumb, pine nut

WHITE BEAN SALAD

zucchini, oregano, bell pepper

SANDWICHES

choice of two

BLT (NF, DF)*

bacon, tomato, herbed focaccia

MUSHROOM MELT*

chef's mix mushrooms, gruyere

WHOLE WHEAT VEGETABLE WRAP (V)

tomato, cabbage, shiso hummus

TOFU BANH MI

fried tofu, cucumber, cilantro

NIÇOISE SANDWICH*

tuna, olive, haricot vert, hard boiled egg

CHICKEN CANTINA WRAP (NF)

fried chicken, chipotle aioli, lettuce, mozzarella

TURKEY WRAP (NF, DF)

tomato, avocado, chipotle aioli

JAMBON BEURRE (NF)

Parisian ham, Normandy butter, cornichon, baguette

BURNT ENDS SANDWICH*

coleslaw, pickled red onion, pickled jalapeño

** can be made on gluten free sliced bread*

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Menu items are subject to change based on seasonal updates

Warm Buffet Lunch

*priced per guest
served buffet style*

MAINS

choice of two

QUINOA CAKE

seasonal vegetable, tzatzik

VEGETABLE TAGINE

couscous, seasonal vegetable

CHEESE RAVIOLI

pomodoro sauce, parmesan cheese

BAKED SALMON

lemon-caper vinaigrette

GRILLED SWORDFISH

sauce vierge

GRILLED CHICKEN BREAST

herbed chicken jus

ROASTED PORK LOIN

seasonal fruit mostarda

GRILLED STEAK

chimichurri sauce

SALAD

choice of one

SALADE VERTE (V, DF, NF, GF)

picked herbs, dijon vinaigrette

CAESAR SALAD (NF)

gem lettuce, sourdough croutons, parmesan

GRAIN SALAD (V, NF)

tomato, cucumber, onion, herbs

KALE SALAD (DF)

fennel, radicchio, bread crumb, pine nut

SIDES

choice of two

ROASTED CAULIFLOWER (V, DF, NF, GF)

vadouvan curry, raisin

ROAST BEETS (GF)

raspberry vinaigrette, pistachio

SAFFRON HERBED RICE (GF, DF, NF)

HARICOT VERT

garlic confit, rosemary

BOILED POTATO PROVENCAL

DESSERT

CHEF'S CHOICE

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Menu items are subject to change based on seasonal updates

3-Course Pre-Fixe Lunch

priced per guest

STARTERS

pre-selected choice of one

CAESAR SALAD (NF)

gem lettuce, parmesan

ROAST BEET SALAD (VG, GF)

goat cheese, raspberry vinaigrette, pistachio, endive

SALADE VERTE (V, GF, DF, NF)

fine herbs, dijon vinaigrette

GRAIN SALAD (V, NF, NF)

tomato, cucumber, onion, herbs

ICEBERG LETTUCE SALAD (NF, GF)

waldorf dressing, bacon, blue cheese crumble

KALE SALAD (DF)

fennel, radicchio, bread crumb, pine nut

WHITE BEAN SALAD

zucchini, oregano, bell pepper

DESSERT

KEY LIME TART (NF)

LEMON ALMOND TART

CHOCOLATE HAZELNUT TART

SEASONAL PAVLOVA (GF, NF)

FLOURLESS CHOCOLATE CAKE (GF, NF)

whipped crème fraîche

CARROT CAKE

cream cheese cream

PEAR CRUMBLE (NF)

CHOCOLATE MOUSSE (GF, NF)

for events less than 20 guests

FRUIT SALAD (GF, DF, NF)

with lemon, honey, sea salt, mint

ENTRÉES

guest's choice of one

QUINOA CAKE

seasonal vegetable, tzatzik

VEGETABLE TAGINE

couscous, seasonal vegetable

CHEESE RAVIOLI

pomodoro sauce, parmesan cheese

BAKED SALMON

lemon-caper vinaigrette

GRILLED SWORDFISH

sauce vierge

GRILLED CHICKEN BREAST

herbed chicken jus

ROASTED PORK LOIN

seasonal fruit mostarda

GRILLED STEAK

chimichurri sauce

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Menu items are subject to change based on seasonal updates

Snack Breaks & Platter Add-Ons

AFTERNOON SNACKS

3 selections or 5 selections

NUTS

CHIPS

PRETZELS

POPCORN

CHEF'S SELECTION COOKIE

TRUFFLES

PALMIERS

FINANCIERS

GRANOLA BARS

ADD ON

HEALTH BREAK

pressed juices, whole fruit and health bars

PLATTERS

CHEESE & CHARCUTERIE

marinated olives & bread

SMALL serves 8-10 guests

LARGE serves 15-20 guests

SEASONAL VEGETABLE CRUDITÉ

with dipping sauces

serves 20 guests

SEASONAL FRUIT

PRETZEL BITES

with mustard & cheese dipping sauces

Beverage Packages

ALL-DAY BEVERAGE SERVICE

priced per guest

COFFEE, TEA, SOFT DRINKS, FLAT & SPARKLING WATER

BRUNCH BEVERAGE PACKAGE

priced per guest for the first two hours

priced per guest for each additional hour

SPARKLING, WHITE, ROSÉ & RED WINES

SELECTION OF 3 BEERS

BLOODY MARY'S & MIMOSA'S

NON-ALCOHOLIC BEVERAGES INCLUDING
COFFEE, TEA, SODAS & JUICES

Events menu subject to change according to market availability.