



SUMMER 2009-5769

NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

TUESDAY EVENING, AUGUST 11TH, 2009 - DINNER MENU

Salads

Oriental Spinach Salad
Baby Spinach, Tossed with Mandarin Oranges, Bamboo Shoots, Almonds,
Julienne Carrots & a Ginger Vinaigrette

Pineapple Jalapeno Cole Slaw Prepared with Chinese Cabbage

Stir Fry Specialties

Thai Coconut Chicken Prepared with Sautéed Summer Vegetables
Lemongrass Beef Stir Fry tossed with Sautéed Bok Choy, Bell Peppers, & Scallions
Served From Authentic Asian Woks

Asian Noodle Dishes (Vegetarian)

Thai Chili Spiced Peanut Noodles, tossed with Roasted Tofu,
Honey Glazed Yams, & Fresh Cilantro

Glass Noodles, tossed with Sautéed Peppers, Water Chestnuts,
Baby Corn & Snow Peas in a Sesame Ginger Sauce
Served with Chopsticks From Chinese Take-Out Containers

Accompaniments

Coconut Steamed White Rice
Chicken & Vegetable Fried Rice
Vegetable Tempura Served with a Garlic Dipping Sauce
Asian Marinated String Beans Topped with Toasted Black & White Sesame Seeds

Dessert Selection

Banana Crumble (served warm)
Served with Pareve Chocolate Ice Cream

Accompanied by:

Fresh Fruit Salad
Fortune Cookies
Almond Cookies
Ginger Cookies

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available
Gourmet Regular & Decaf Coffees & Fine Tea Selection



SUMMER 2009-5769

NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

WEDNESDAY, AUGUST 12TH – 14TH, 2009 - BREAKFAST MENU
BUFFET BREAKFASTAssorted Freshly Baked Bagels & Gourmet Bread

Served with Plain & Chive Cream Cheese

Whipped Butter

Peanut Butter

Assorted Fruit Preserves

Home Baked Breakfast Pastries

Classic Bran Muffins

Chocolate Chip Muffins

Raisin Scones

Cinnamon Coffee Cake

Old-Fashioned Banana Bread

Blueberry Pound Cake

Norwegian Smoked Salmon Platters

Garnished with Red Onion, Chive, & Capers

Platters of Sliced Breakfast Cheeses

Muenster, Cheddar, &/or Mozzarella

Vegetable Garnish Platters

Sliced Cucumber, Red Onion, & Plum Tomato

Sweet Breakfast Treat of The Day

Sweet Noodle Kugel (Dairy)

Quiche of The Day

Cheddar & Mushroom Quiche

Seasonal Whole Fruit Selection

Fresh Apples, Bananas, Assorted Citrus, & Stone Fruits

Garnished with Red & Green Grapes

Beautiful Platters of Sliced Melons, Citrus, Pineapple & Berries



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WEDNESDAY, AUGUST 12TH – 14TH, 2009 - BREAKFAST MENU
BUFFET BREAKFAST - CONTINUEDCereal, Oatmeal & Yogurt Bar

Selection of Cold Cereals

Hot Oatmeal

Assorted Yogurts

Cottage Cheese

Served with Dried Fruit, Shredded Coconut, Sliced Almonds,
Brown Sugar, Home-Made Granola, & MilksScrambled Eggs & Omelet Station

Omelets Made-To-Order with Your Guests' Choice of Fillings,

Including Spinach, Peppers, Onions, Mushrooms

Cheddar, Mozzarella & Feta

Accompanied by Crispy Home-Fry Potatoes

Fruit Smoothie of the Day

Strawberry

Hot & Cold Beverage Selection

Orange Juice, Grapefruit Juice, Apple Juice,

2% Milk, Skim Milk, & Bottled Water

Gourmet Regular & Decaf Coffees,
Hot Chocolate & Fine Tea Selection (Soy Milk Available)



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

WEDNESDAY, AUGUST 12TH, 2009 - LUNCH MENU BUFFET LUNCH

Assorted Gourmet Breads & Rolls

Served with Whipped Butter

Create-Your-Own Salad

Crisp Romaine, Mesclun, Diced Cucumber, Bell Pepper, Shaved Carrot
Cherry Tomato, Corn, Red Onion,
Cheddar, Feta, Slivered Almonds, Chick Peas, Beets,
Hearts of Palm, Chopped Egg, Tuna Fish,
Dried Cranberries, Sunflower Seeds & Crunchy Croutons

Served with Home-Made Dressings Including:

Ranch Dressing
Lemon Garlic Vinaigrette
Italian Balsamic Vinaigrette
Oil and Vinegar

Entrées

Herb Baked Tilapia

Prepared with Sautéed Peppers in a White Wine Sauce

Baked Salmon Prepared with a Maple Thyme Glaze

Home Style Lasagna

Prepared with Our Roasted Tomato Sauce

Pissaladiere

Provençal Style Pizza made with a Flaky Crust

Sandwich or Wrap of the Day

Tuna Salad with Mesclun Greens & a Wasabi Mayonnaise

Accompaniments

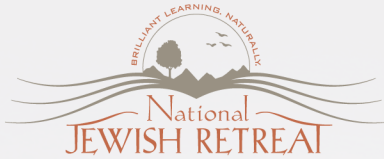
Parsley Walnut Farfalle (dairy-free)

Farfalle Pasta Tossed with Baby Peas in a Parsley Walnut Pesto

Penne Pasta in a Wild Mushroom Cream Sauce

Vegetable Antipasto

Zucchini, Red Onion, Endive, Fennel & Sicilian Style Cauliflower



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WEDNESDAY, AUGUST 12TH, 2009 - LUNCH MENU
BUFFET LUNCH – CONTINUEDDessert Selection

Creamy Tiramisu Trifles Displayed with Fresh Grapes, Berries, & Figs

Accompanied by

Chocolate Chip Cookies

Lemon Bars

Ice Cream Bar

Creamy Ice Cream – Vanilla, Chocolate & Strawberry

(Non-Dairy Ice Cream will be available upon request).

Served with Ice Cream Cones, and a Variety of Toppings & Sauces

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available

Gourmet Regular & Decaf Coffees, Hot Chocolate & Fine Tea Selection



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

WEDNESDAY, AUGUST 12TH, 2009 - DINNER MENU

Chilled Soup
Chilled Strawberry Lime Soup

Create-Your-Own Salad

Crisp Romaine, Mesculun, Diced Cucumber, Bell Pepper, Shaved Carrot,
Cherry Tomato, Red Onion, Slivered Almonds, Dried Cranberries, & Crunchy Croutons
Served with a Selection of Home-Made Dressings

"From the Grill"

Marinated & Sliced Skirt Steak
BBQ Chicken on the Bone &
Boneless Breast of Chicken
Prepared with Our Chef's Special BBQ Marinade

Juicy Grilled Hamburgers
Hot Dogs
"Veggie" Burgers & Hot Dogs
Served with Ketchup, Mustard, Sauerkraut, Relish, Lettuce, Sliced Tomato, Onion, & Pickles

Grilled Corn on the Cobb

Accompaniments

Zesty Homemade Coleslaw
Fusilli Salad Tossed with Tomatoes & Baby Spinach in a Light Vinaigrette
Classic Creamy Macaroni Salad Prepared with Bell Peppers, Scallions, & Cherry Tomatoes
Chipotle Roasted Yams & Red Potatoes
Home Made Potato Chips

Dessert Selection

Fresh Seedless Watermelon
Decadent Chocolate Frosted Cupcakes
Individual Strawberry Rhubarb Pies
Chocolate Dipped Pretzels
Peanut Butter Cookies

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available
Gourmet Regular & Decaf Coffees & Fine Tea Selection



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

THURSDAY, AUGUST 13TH, 2009 - BREAKFAST MENU
BUFFET BREAKFASTAssorted Freshly Baked Bagels & Gourmet Bread

Served with Plain & Chive Cream Cheese
Whipped Butter
Peanut Butter
Assorted Fruit Preserves

Home Baked Breakfast Pastries

Carrot Muffins
Poppy Seed Muffins
Blueberry Scones
Pumpkin Bread
Walnut Rum Cake
Apple Pound Cake

Norwegian Smoked Salmon Platters
Garnished with Red Onion, Chive, & Capers

Platters of Sliced Breakfast Cheeses
Muenster, Cheddar, &/or Mozzarella

Vegetable Garnish Platters
Sliced Cucumber, Red Onion, & Plum Tomato

Sweet Breakfast Treat of The Day
Matzo Brie Served with Honey & Strawberry Preserves

Quiche of The Day
Spinach & Brie Quiche

Seasonal Whole Fruit Selection
Fresh Apples, Bananas, Assorted Citrus, & Stone Fruits
Garnished with Red & Green Grapes

Beautiful Platters of Sliced Melons, Citrus, Pineapple & Berries



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THURSDAY , AUGUST 13TH, 2009 BREAKFAST MENU
BUFFET BREAKFAST - CONTINUEDCereal, Oatmeal & Yogurt Bar

Selection of Cold Cereals

Hot Oatmeal

Assorted Yogurts

Cottage Cheese

Served with Dried Fruit, Shredded Coconut, Sliced Almonds,
Brown Sugar, Home-Made Granola, & MilksScrambled Eggs & Omelet Station

Omelets Made-To-Order with Your Choice of Fillings,

Including Spinach, Peppers, Onions, Mushrooms

Cheddar, Mozzarella & Feta

Accompanied by Crispy Home-Fry Potatoes

Fruit Smoothie of the Day

Peach

Hot & Cold Beverage Selection

Orange Juice, Grapefruit Juice, Apple Juice, 2% Milk, Skim Milk, & Bottled Water

Gourmet Regular & Decaf Coffees, Hot Chocolate & Fine Tea Selection (Soy Milk Available)



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

THURSDAY, AUGUST 13TH, 2009 - LUNCH MENU BUFFET LUNCH

Assorted Gourmet Breads & Rolls
Served with Whipped Butter

Create-Your-Own Salad

Crisp Romaine, Mesculun, Diced Cucumber, Bell Pepper, Shaved Carrot,
Cherry Tomato, Corn, Red Onion, Cheddar, Feta, Slivered Almonds, Chick Peas, Beets,
Hearts of Palm, Chopped Egg, Tuna Fish,
Dried Cranberries, Sunflower Seeds & Crunchy Croutons

Served with Home-Made Dressings Including:

Ranch Dressing
Lemon Garlic Vinaigrette
Italian Balsamic Vinaigrette
Oil and Vinegar

Entrées

North Atlantic Salmon Cakes Served with a Creamy Dill Sauce

Fresh Cod Topped with Sautéed Baby Spinach, Onions & Garlic

Zucchini & Vine Tomato Gratin topped with Grated Parmesan

Baked Potato Bar

Guests Can Top Their Potatoes with:
Sour Cream, Butter, Cheddar, Mozzarella, Sautéed Mushrooms, Bacon, & Fresh Chives

Sandwich or Wrap of the Day

Mediterranean Wrap

Accompaniments

Penne Tossed with a Rich Vodka Sauce

Summer Rice Pilaf tossed with Peas & Fresh Mint

Vegetable Antipasto

Zucchini, Red Onion, Endive, Fennel & Sicilian Style Cauliflower



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THURSDAY, AUGUST 13TH, 2009 - LUNCH MENU BUFFET LUNCH – CONTINUED

Dessert Selection

Fresh Fruit Salad

Seasonal Melons, Berries, Hawaiian Gold Pineapple, & Grapes

Delectable Cream Cheese Carrot Cake

Accompanied by
Chocolate Profiteroles
Sugar Cookies

Ice Cream Bar

Creamy Ice Cream – Vanilla, Chocolate & Strawberry

(Non-Dairy Ice Cream will be available upon request).

Served with Ice Cream Cones, and a Variety of Toppings & Sauces

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available

Gourmet Regular & Decaf Coffees & Fine Tea Selection



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THURSDAY, AUGUST 13TH, 2009
PLATED DINNER

Assorted Rolls & White Bean Dip Served on Each Table

1st Course—Appetizer

Summer Spinach Salad

Baby Spinach, Diced Seedless Watermelon, Sliced Red Onion
& Pecans, Tossed in a Citrus Vinaigrette

2nd Course—Salad

Rustic Butternut Squash Soup

3rd Course—Chicken Entrée

Chicken Marsala

Accompanied by a Fire-Roasted Tomato Polenta Cake & Spiced Eggplant

Vegetarian Entrée Available Upon Request

4th Course—Dessert

Served with Premium Coffees & Teas

Above & Beyond's Signature Triple Chocolate Mousse Cake
(Pareve Ice Cream will be available on request)Accompanied by Fresh Berries & Vanilla Biscotti
(Pareve Vanilla Ice Cream will be available on request)Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

FRIDAY, AUGUST 14TH, 2009 - BREAKFAST MENU
BUFFET BREAKFASTAssorted Freshly Baked Bagels & Gourmet Bread

Served with Plain & Chive Cream Cheese
Whipped Butter
Peanut Butter
Assorted Fruit Preserves

Home Baked Breakfast Pastries

Pumpkin Muffins
Banana Oatmeal Muffins
Chocolate Scones
Almond Pound Cake
Blueberry Coconut Cake
Peaches & Cream Coffee Cake

Norwegian Smoked Salmon Platters
Garnished with Red Onion, Chive, & Capers

Platters of Sliced Breakfast Cheeses
Muenster, Cheddar, &/or Mozzarella

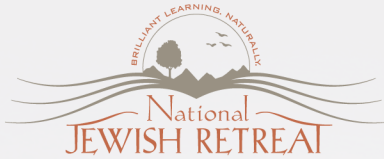
Vegetable Garnish Platters
Sliced Cucumber, Red Onion, & Plum Tomato

Sweet Breakfast Treat of The Day
Cheese Blintzes Served with a Cherry Compote

Quiche of the Day
Tomato Basil Quiche

Seasonal Whole Fruit Selection
Fresh Apples, Bananas, Assorted Citrus, & Stone Fruits
Garnished with Red & Green Grapes

Beautiful Platters of Sliced Melons, Citrus, Pineapple & Berries



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FRIDAY, AUGUST 14TH, 2009 - BREAKFAST MENU
BUFFET BREAKFAST - CONTINUEDCereal, Oatmeal & Yogurt Bar

Selection of Cold Cereals

Hot Oatmeal

Assorted Yogurts

Cottage Cheese

Served with Dried Fruit, Shredded Coconut, Sliced Almonds,
Brown Sugar, Home-Made Granola, & MilksScrambled Eggs & Omelet Station

Omelets Made-To-Order with Your Choice of Fillings,

Including Spinach, Peppers, Onions, Mushrooms

Cheddar, Mozzarella & Feta

Accompanied by Crispy Home-Fry Potatoes

Fruit Smoothie of the Day

Blueberry

Hot & Cold Beverage Selection

Orange Juice, Grapefruit Juice, Apple Juice,

2% Milk, Skim Milk, & Bottled Water

Gourmet Regular & Decaf Coffees,

Hot Chocolate & Fine Tea Selection (Soy Milk Available)



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

FRIDAY, AUGUST 14TH, 2009 - LUNCH MENU
BUFFET LUNCHAssorted Gourmet Breads & Rolls

Served with Whipped Butter

Create-Your-Own Salad

Crisp Romaine, Mesculun, Diced Cucumber, Bell Pepper, Shaved Carrot,
Cherry Tomato, Corn, Red Onion, Cheddar, Feta, Slivered Almonds,
Chick Peas, Beets, Hearts of Palm, Chopped Egg, Tuna Fish,
Dried Cranberries, Sunflower Seeds & Crunchy Croutons

Served with Home-Made Dressings Including:

Ranch Dressing
Lemon Garlic Vinaigrette
Italian Balsamic Vinaigrette
Oil and Vinegar

Entrées

Cod "Meatballs" Served with a Roasted Tomato Sauce

Fresh Tilapia Topped with a Wild Mushroom Duxelle

Golden Eggplant Parmesan

Sandwich or Wrap of the Day

Egg Salad Prepared with Fresh Dill

Accompaniments

Tuscan Style Angel Hair Pasta (dairy-free) – Angel Hair Tossed with Plum Tomatoes, & Fresh Basil

Farfalle Pasta with a Creamy Pesto Sauce & Tossed with Walnuts

Vegetable Antipasto

Zucchini, Red Onion, Endive, Fennel & Sicilian Style Cauliflower

Panzanella Salad Prepared with Crusty Italian Bread



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FRIDAY, AUGUST 13TH, 2009 - LUNCH MENU
BUFFET LUNCH – CONTINUEDDessert Selection

Fresh Fruit Salad

Seasonal Melons, Berries, Hawaiian Gold Pineapple, & Grapes

Traditional & Chocolate Cheesecakes Topped with:

Caramel

Blueberries

Strawberries

Accompanied by

Pecan Bars

Oatmeal Raisin Cookies

Ice Cream Bar

Creamy Ice Cream – Vanilla, Chocolate & Strawberry

(Non-Dairy Ice Cream will be available upon request)

Served with Ice Cream Cones, and a Variety of Toppings & Sauces

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available

Gourmet Regular & Decaf Coffees & Fine Tea Selection



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FRIDAY, AUGUST 13TH, 2009

PRE-SHABBAT APPETIZERS – PRE-DINNER RECEPTION (6PM)

Cold Menu Items

Crudités Baskets served with a Wasabi Aioli
Carrot, Zucchini, Yellow Squash, Daikon Radish, Cucumber, Red Pepper,
Green Beans, Cherry Tomatoes, Snap Peas, & Enoki Mushrooms

Chopped Liver Served with Flatbreads & Crackers

Hot Menu Items (Served in Chaffing Stands)

Franks in Blankets
Served with Mustard

Sweet & Sour Meatballs

Mini Potato Knishes

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available
Instant Regular & Decaf Coffees & Fine Tea Selection



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FRIDAY NIGHT, AUGUST 14TH, 2009 SHABBAT DINNER

Each Table is Set with a Sweet Red Wine (Grape Juice will be Available Upon Request),

Challah Rolls (Pre-Plated at Each Seat)

Chumas, Turkish Salad & Spiced Eggplant Dips (Served on Each Table)

1st Course—Fish/Salad Appetizer

Cilantro & Parsley Grilled Salmon with Capers & a Roasted Red Pepper Sauce
Served Over Gazpacho Salad with Chopped Romaine, Tomatoes, Cucumbers, Bell Peppers, & Onions

2nd Course—Soup Traditional Matzo Ball Soup

3rd Course—Chicken Entrée (Served French Style)

Apricot Rosemary Glazed Roasted Chicken

Traditional Brisket of Beef
Served with Whipped Potatoes and a Summer Vegetable Succotash

Vegetarian Entrée Available Upon Request

4th Course—Dessert

Summer Sorbet Selection
Garnished with Lime Melt-Aways

Accompanied by
Chocolate Brownies, Blondies, Fresh Berries

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available
Instant Regular & Decaf Coffees & Fine Tea Selection



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SHABBAT MORNING, AUGUST 15TH, 2009

BREAKFAST MENU

Assorted Freshly Baked Bagels

Served with Plain & Chive Cream Cheese

Whipped Butter

Peanut Butter

Assorted Fruit Preserves

Home Baked Breakfast Pastries

Mocha Muffins

Cherry Muffins

Oatmeal Scones

Cream Cheese Rugelach Bars

Breakfast Trifles

Beautiful Trifle Bowls with layers of the cubed cakes, fresh berries, whipped cream

Norwegian Smoked Salmon Platters

Garnished with Red Onion, Chive, & Capers

Platters of Sliced Breakfast Cheeses

Muenster, Cheddar, &/or Mozzarella

Vegetable Garnish Platters

Sliced Cucumber, Red Onion, & Plum Tomato

Cereal & Yogurt Bar

Guests will Enjoy Selecting from a Variety of Cold Cereals & Assorted Yogurts & Cottage Cheeses

Beautifully Displayed in Glass Pillars, Apothecary Jars & Vases

Served with Dried Fruit, Shredded Coconut, Sliced Almonds, Brown Sugar, Home-Made Granola, & Milks

Seasonal Whole Fruit Selection

Fresh Apples, Bananas, Assorted Citrus, & Stone Fruits

Garnished with Red & Green Grapes

Beautiful Platters of Sliced Melons, Citrus, Pineapple & Berries

Hot & Cold Beverage Selection

Orange Juice, Grapefruit Juice, Apple Juice, 2% Milk, Skim Milk, & Bottled Water

Instant Regular & Decaf Coffees & Fine Tea Selection



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

SHABBAT, AUGUST 15TH, 2009 - LUNCH MENU

Kiddush Menu (After Services)

Traditional Herring Sampling

Schmaltz Herring

Pickled Herring

Served with Assorted Crackers and Flatbreads

Classic Loaf Cakes

Spice Cake

Lemon Poppy Seed Cake

BUFFET LUNCH

Each Table is Set with Challah Rolls, Kiddush Wine to be Provided

Gefilte Fish with Horseradish

Mediterranean Samplers

Chumus

Turkish Salad

Baba Ganoush

Stuffed Grape Leaves

Olives & Pickles

Served with Home-Baked Spiced Pita Chips

Green Salads

Citrus Salad with Mixed Greens, Pink Grapefruit Segments, Marinated Green Beans,
& Sliced Radish in a Lime Vinaigrette

Traditional Caesar Salad with Crisp Romaine, Crunchy Croutons, & Creamy Caesar Dressing

Gourmet Salad Selection

Lentil Pilaf with Basmati Rice, Dried Cranberries, Orange Segments, & Toasted Almonds

Farfalle Pesto, tossed with Sun-Dried Tomatoes, & Roasted Pignoli Nuts

Rosemary & Garlic Roasted Red Bliss Potato Salad

Tuscan Marinated & Roasted Vegetables



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NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

BUFFET LUNCH – CONTINUED

Assorted Deli Platters

Slow Roasted Turkey

Pastrami

Corned Beef

Served with a Cranberry Relish, Spicy Mustard, & Russian Dressing

Traditional Cholent Selection

Savory Beef Cholent

Vegetarian Cholent

Warm Kugel Selection

Carrot Topped with a Sweet Pecan Crumble

Wild Mushroom & Fennel

Herbed Potato & Leek

Buffet Dessert

Mini Apple Pies

Strawberry Shortcake

Rich Chocolate Cake

Garnished with Grapes, Berries & Chocolate Covered Marshmallows

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available

Instant Regular & Decaf Coffees & Fine Tea Selection



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NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

SHABBAT, AUGUST 15TH, 2009 SEUDAH SHLISHIT

Each Table is Set with a Selection of Challah Rolls, Crackers and Flatbreads

Buffet Menu

Mediterranean Selection

Chumus

Turkish Salad

Moroccan Carrot Coins

Israeli Salad

Tuna Salad

Garnished with Cucumbers & Cherry Tomatoes

Egg Salad with Fresh Dill

Garnished with Bell Peppers

Penne Primavera

Tossed with an Array of Sautéed Summer Vegetables, Roasted Garlic, & Olive Oil

Fruit & Biscotti

Chocolate Biscotti

Fresh Fruit Salad

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available

Instant Regular & Decaf Coffees & Fine Tea Selection



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NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

MOTZEI SHABBAT, AUGUST 15TH, 2009
MELAVAH MALKA MENU

Garlic Bread

Salads

Traditional Caesar Salad

Traditional Green Salad with Dressings on the Side

Colossal Pizza Station

Gourmet Pizzas, Served Right from Their Own Brick Ovens:

Vegetable Whole Wheat Pizza (non-dairy)

White Pizza

Tomato Basil Pizza

Pasta Selection

Rich & Creamy Macaroni & Cheese

Spaghetti with Roasted Tomato Sauce & Grated Parmesan,

French Fry Bar

Traditional Fries

Sweet Potato Fries

Served with Garlic Aioli, & Ketchup

Ice Cream Bar

Creamy Ice Cream – Vanilla, Chocolate & Strawberry

(Non-Dairy Ice Cream will be available upon request).

Served with Ice Cream Cones, and a Variety of Toppings & Sauces

Fruit & Dessert

Summer Peach Cobbler (served warm)

Classic Chocolate Chip Cookies (served warm)

Beautiful Platters of Sliced Melons, Pineapple & Berries

Hot & Cold Beverage Selection

Water & Iced Tea Served. Assorted Sodas, Seltzer, & Bottled Water Available

Gourmet Regular & Decaf Coffees, Hot Chocolate & Fine Tea Selection



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

SUNDAY, AUGUST 16TH, 2009 - BREAKFAST MENU
BUFFET BREAKFASTAssorted Freshly Baked Bagels & Gourmet Bread Display

Served with Plain & Chive Cream Cheese
Whipped Butter
Peanut Butter
Assorted Fruit Preserves

Home Baked Breakfast Pastries

Double Chocolate Muffins
Raisin Bran Muffins
Strawberry Scones
Pecan Banana Bread
Blueberry Coconut Cake
Sour Cream Coffee Cake

Norwegian Smoked Salmon Platters

Garnished with Red Onion, Chive, & Capers

Platters of Sliced Breakfast Cheeses

Muenster, Cheddar, &/or Mozzarella

Vegetable Garnish Platters

Sliced Cucumber, Red Onion, & Plum Tomato

Sweet Breakfast Treat of The Day

Above & Beyond Pancake Griddle
Served with Powdered Sugar, Fresh Fruit, Maple Syrup & Whipped Cream

Quiche of The Day

Broccoli and Onion Quiche

Seasonal Whole Fruit Selection

Fresh Apples, Bananas, Assorted Citrus, & Stone Fruits
Garnished with Red & Green Grapes

Beautiful Platters of Sliced Melons, Citrus, Pineapple & Berries



NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

SUNDAY, AUGUST 16TH, 2009 - BREAKFAST MENU BUFFET BREAKFAST - CONTINUED

Cereal, Oatmeal & Yogurt Bar

Selection of Cold Cereals
Hot Oatmeal
Assorted Yogurts
Cottage Cheese

Served with Dried Fruit, Shredded Coconut, Sliced Almonds,
Brown Sugar, Home-Made Granola, & Milks

Scrambled Eggs & Omelet Station

Omelets Made-To-Order with your Choice of Fillings,
Including Spinach, Peppers, Onions, Mushrooms
Cheddar, Mozzarella & Feta
Accompanied by Crispy Home-Fry Potatoes

Fruit Smoothie of the Day

Strawberry-Banana

Hot & Cold Beverage Selection

Orange Juice, Grapefruit Juice, Apple Juice,
2% Milk, Skim Milk, & Bottled Water
Gourmet Regular & Decaf Coffees,
Hot Chocolate & Fine Tea Selection (Soy Milk Available)



SUMMER 2009-5769

NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

SUNDAY, AUGUST 16TH, 2009
LUNCH MENU

Carry-Out Lunch

Make Your Own Sandwiches

Sliced Roasted Turkey Breast

Lean Corned Beef

Pastrami

Tuna Salad

Egg Salad with Fresh Dill

Served with Assorted Breads & Accompanied by Deli Mustard, Ketchup, Mayonnaise, Russian Dressing,
Sliced Tomato, Lettuce, & Red OnionIndividual Bags of Potato ChipsFruit & Dessert

Blondies

Chocolate Brownies

Seasonal Whole Fruit Selection

Fresh Apples, Bananas, Assorted Citrus, & Stone Fruits

Cold Beverage Selection

Individual Cans of Sodas, Seltzer, & Bottled Water



SUMMER 2009-5769

NATIONAL JEWISH RETREAT MENU

LUXURIOUS HYATT REGENCY, GREENWICH, CT

TUESDAY-SHABBAT, AUGUST 11TH-15TH, 2009
TEA ROOM

Available Every Day (All Day & Evening)
ALL ITEMS TO BE PAREVE

Home-Baked Dessert Bites (to vary daily)

Variety of Potato Chips, Crackers & Pretzels

Assorted Nuts & Dried Fruit

Selection of Candies

Seasonal Fresh Fruit Selection (Whole Fruits)

Hot & Cold Beverage Selection

Assorted Sodas, Seltzer, & Bottled Water

Gourmet Regular & Decaf Coffees & Fine Tea Selection