

Breakfast



Dinner

Reception

<u> AV</u>

Bar

EVENTS MENU

<u>Lunch</u>

Breaks

Beverage



BREAKFAST

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

CONCORD \$15

Chilled Juices Including Freshly Squeezed Orange, Grapefruit and Cranberry

Assorted Breakfast Breads, Pastries and Bagels

Seasonal Fresh Fruit

Fresh Brewed Regular and Decaffeinated Coffee, Assortment of Taylors of Harrogate Fine Teas, and Hot Chocolate

SHUTTLE \$19

Chilled Juices Including Freshly Squeezed Orange, Grapefruit and Cranberry

Assorted Breakfast Breads, Pastries and Bagels

Chef's Choice of One Tempting Hot Item

Seasonal Fresh Fruit

Assorted Yogurts

Fresh Brewed Regular and Decaffeinated Coffee, Assortment of Taylors of Harrogate Fine Teas and Hot Chocolate

DULLES INTERNATIONAL BREAKFAST BUFFET \$22

Chilled Juices Including: Freshly Squeezed Orange, Grapefruit, and Cranberry

Assorted Breakfast Breads, Pastries and Bagels

Cubed Seasonal Fruits

Assorted Fruit Yogurts

Hard Boiled Eggs

Fluffy Scrambled Eggs with Chives

Applewood Smoked Bacon Strips and Maple Sausage Links

Pan Crisped Breakfast Potatoes

Regular and Decaffeinated Coffee, Assortment of Taylor's of Harrogate Fine Teas, and Hot Chocolate



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

BREAKFAST ENHANCEMENTS

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Smoked Salmon| \$7

Smoked Salmon Served with Capers, Diced Tomato, Red Onion, Fresh Dill Cream Cheese, and Bagels

Ham, Egg, and Cheese Croissant Sandwiches | \$4

Mini Croissants stuffed with Ham, Fluffy Scrambled Eggs and Cheddar Cheese

Breakfast Burritos | \$4

Scrambled Eggs, Diced Ham, Peppers, Onions, and Cheddar Cheese Wrapped in a Flour Tortilla **or** Vegetarian Burrito with Scrambled Eggs, Peppers, Onions and Cheddar Cheese in a Spinach Tortilla

Egg White Frittatas | \$4

Scrambled Egg Whites with Spinach. Tomatoes, and Provolone Cheese

Hard Boiled Eggs | \$3 (low carb)

Hot Oatmeal | \$4

Served with Dried Fruits, Nuts and brown sugar

House Made Granola Parfait | \$4

Layers of Granola, Honey Vanilla Yogurt topped with Seasonal Berries

Southern Buttermilk Biscuits | \$4

Served with Country Sausage Gravy

Buttermilk Pancakes | \$4

Served with warm Maple Syrup

Brioche French Toast | \$5

Served with warm Maple Syrup and Butter

A La Carte

\$35 per dozen Breakfast Pastries and Breads

\$35 per dozen Assorted Bagels

\$20 per dozen Seasonal Whole Fruit

\$25 per dozen Assorted Cookies and Brownies

\$3 per individual bags of Popcorn, Pretzels and Chips

Variety of Power/Protein Bars | \$5 per person



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

BEVERAGE BREAKS

<u>Breakfast</u>	<u>Beverage</u>	<u>Breaks</u>	<u>Lunch</u>	<u>Dinner</u>	Reception	<u>Bar</u>	AV
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Coffee Service | \$7.5 Fresh Brewed Regular and Decaffeinated Coffee, Premium Herbal Teas and Hot Chocolate

Cold Beverage Service | \$7.5 Assortment of Pepsi and Diet Pepsi Products and Bottled Water

Complete Beverage Break | \$15 Fresh Brewed Regular and Decaffeinated Coffee, Assortment of Taylors of Harrogate Fine Teas and Hot Chocolate, Assorted Pepsi and Diet Pepsi Products and Bottled Water

Consumption Based Coffee Breaks are priced for a 2 hour Service

\$45 per Gallon Gourmet Bean Coffee (Regular or Decaf)

\$45 per gallon Taylors of Harrogate Fine Teas

\$30 per half gallon of Freshly Squeezed Orange Juice

Beverage Enhancements

Starbucks Frappuccino | \$4

Smoothie Display | \$4

Assorted Gatorade Drinks | \$4

Assorted Vitamin Waters | \$4

Red Bull and Diet Red Bull Energy Drinks | \$5





ENHANCED REFRESHMENT BREAKS

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Mediterranean Break | \$12

Hummus with Pita, Grilled Vegetable Bruschetta with Goat Cheese on Toasted Baguette, Greek Tomato, Mozzarella, and Olive Kabob Drizzled with Olive Oil

All American Break | \$13

Mini Cheeseburger Sliders, White Chocolate Popcorn, Warm Apple Cobbler, along with Homemade Lemonade

Savory and Sweet Break | \$13

Mini Grilled Ham and Cheese, Homemade Potato Chips with Onion Dip, Assorted Cookies and Hershey's Miniatures

Re-Energize Break | \$13

Create Your Own Trail Mix, Smoothies, Energy and Power Bars

Vegetable Crudités | \$6

Crisp Baby Carrots, Cucumber, Asparagus Spears, Zucchini and Pear Tomatoes with choice of Maytag Bleu Cheese or Buttermilk Ranch Dip

Southwestern Munchables | \$10

Fried Corn Tortilla Chips served with Warm Queso Dip, Salsa, Guacamole and Sour Cream, and choice of one of Mini Chicken or Beef Fajitas or Cheese Quesadillas

Snack Bar | \$7

Assortment of Assorted Cookies, Fresh Popcorn, Nuts and Hershey's Miniatures

Virginian | \$9

Southern Style Ham Biscuits with Honey Mustard, Virginian Peanuts, and local Vegetable Crudités with Buttermilk Ranch Dressing

Cookie Jar | \$6

Assortment of Freshly Baked Cookies and Brownies

Warm Jumbo Salted Pretzels with Yellow Mustard |\$4



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

LUNCH | PLATED

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

STARTER | select one (1)

Mixed Green Salad with Grape Tomatoes and Cucumber

Mediterranean Salad with Romaine, Kalamata Olives, Feta cheese, Roasted Red Pepper, Cucumber with Lemon Dill Vinaigrette

Classic Caesar Salad with Croutons, Parmesan Cheese, and Creamy Caesar Dressing

ENTRÉES, choice of up to two (2):

Napa Valley Chicken | Grilled Breast of Chicken Marinated with Lemon, Chardonnay, Herbs and Olive oil With Lemon Caper sauce \$35.00

Chicken Marsala I Sautéed Breast of Chicken in a Savory Marsala Wine Sauce with Mushrooms \$35.00

Grilled Atlantic Salmon filet | Served with Beurre Blanc Sauce \$40.00

Peruvian Baked Grouper | Prepared Casserole Style with Onions, Tomatoes and White Wine \$40.00

Grilled Tenderloin of Beef | Served with Roasted Garlic Sauce \$45.00

Grilled Ribeye Steak | Served with Chimichurri Sauce \$40.00

Grilled Vegetable Tower | Pan Seared Polenta Cake Topped with Layers of Grilled Zucchini Yellow Squash, Portobello Mushroom Caps and Bell Pepper with Roasted Red Pepper Coulis | 34.00 Center-Cut Smoked Pork Chop | Served with Chipotle Cilantro Cream Sauce \$38.00

ACCOMPANIEMENTS, choice of two (2):

Lemon Jasmine Rice

Asparagus Risotto with Tomatoes

Roasted Red Fingerling Potatoes

Yukon Gold Mashed Potatoes

Roasted Seasonal Vegetables

Green Beans sautéed with Shallots

Grilled Jumbo Asparagus

DESSERTS, choose one (1):

Gourmet Apple Pie with Whipped Cream

Tiramisu

Decadent Chocolate Cake

Cheesecake with Raspberry Coulis

Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water.



WASHINGTON DULLES MARRIOTT SUITES

13101 WORLDGATE DRIVE, HERNDON, VA 20170

<u>Breakfast</u> <u>Beverage</u> <u>Breaks</u> <u>Lunch</u> <u>Dinner</u> <u>Reception</u> <u>Bar</u> <u>AV</u>

All American Buffet | \$33

Home-style Chicken Noodle Soup

Classic Garden Salad with Mixed Greens, Tomato and Cucumber (Served with Buttermilk Ranch and Balsamic Vinaigrette Dressing)

Four Bean Salad with Apple Cider Vinaigrette Dressing

Grilled Breast of Chicken with Beurre Blanc Sauce and topped with Tomato Caper Relish

Marinated London Broil with Mushroom Sauce

Redskin Mashed Potatoes

Sautéed Green Beans with Onions in Garlic Butter

Buttermilk Biscuits

Decadent Chocolate Cake

Apple Cobbler with Whipped Cream

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water

Cobb Buffet | \$35

Tomato Florentine Soup

Mixed Greens and Romaine Lettuce

Marinated Grilled Chicken

Grilled Flat Iron Steak

Grilled Shrimp with Old Bay Seasoning

Avocado, Tomato, Chopped Eggs, Bleu Cheese Crumbles, and Applewood Smoked Bacon

Crumbles

(Served with Ranch Dressing and Balsamic Vinaigrette)

Bread Basket

Warm Apple Cobbler

Chocolate Mousse

Freshly Brewed Regular and Decaffeinated Coffee, Tea, Iced Tea and Water

Menu Items and Pricing are Subject to Change. \$100 service fee for groups under 20 people. We can customize any item to meet your needs.

WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Tidewater Buffet I \$35

Crab and Corn Chowder

Classic Garden Salad with Cucumbers, Tomatoes, Carrots and Croutons (Served with Buttermilk Ranch Dressing and Balsamic Vinaigrette)

Mini Crab Cakes with Tartar Sauce

Freshly Baked Rolls with Butter

Baked Cod with Lemon Saffron Sauce

Seared Chicken Breast with Mushroom Cream Sauce

Wild Rice Pilaf

Sautéed Green Beans with Onions in Garlic Butter

Cheesecake

Chocolate Mousse

Freshly Brewed Regular and Decaffeinated Coffee, Tea and Water

Country Barbecue | \$34

Beef Chili

Iceberg and Romaine Lettuce with Tomatoes, Cucumbers and Carrots (Served with Country Style Ranch Dressing and Lemon Vinaigrette)

Apple Cider Cole Slaw or Home-style Potato Salad

Tangy Barbecue Glazed Chicken with Roasted Pineapple

Barbecue Spare Ribs

Macaroni Cheddar Casserole

Sautéed Corn with Red Peppers

Cornbread

Strawberry Shortcake

Apple Pie with Whipped Cream

Sweet Flavored Teas, Freshly Brewed Regular and Decaffeinated Coffee, and Water

Menu Items and Pricing are Subject to Change \$100 service fee for groups under 15 people. We can customize any item to meet your needs.



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Peruvian Buffet | \$33

Classic Garden Salad with Tomatoes, Cucumbers and Carrots (Served with Balsamic Vinaigrette)

Ouinoa Salad

Ceviche Shots of Tilapia, Shrimp and Scallops Cooked with Lime Juice, Cilantro, and Hot Peppers

Marinated Sirloin Steak with Onions and Tomatoes (Lomo Saltado)

Peruvian Roasted Chicken

White Rice Steamed with Garlic and Olive Oil

Seasonal Grilled Vegetables

Assorted Rolls with Butter

Decadent Chocolate Cake

Peruvian Sponge Cake with Cream Filling (Pionono)

Freshly Brewed Regular and Decaffeinated Coffee, Tea, Iced Tea and Water

Italian Buffet | \$32

Minestrone Soup

Tomato & Buffalo Mozzarella Salad with Balsamic Glaze

Mixed Field Greens with Pepperoncino, Tomatoes, Feta & Red Onion (Served with Italian Vinaigrette and Creamy Parmesan Peppercorn Dressing)

Garlic Bread

Chicken Piccata with Capers in a Lemon Sauce

Herb encrusted Flank Steak with Herbed Butter Sauce

Choose One: Fettuccini Alfredo, Penne Pasta with Marinara Sauce or Mushroom Ravioli with Four Cheese Sauce

Sautéed Green Beans and Carrots in Garlic Sauce

Cannoli

Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, Tea, Iced Tea and Iced Water

Menu Items and Pricing are Subject to Change. \$100 service fee for groups under 20 people. We can customize any item to meet your

needs.



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Worldgate Center Deli | \$29

Hearty Roasted Chicken and Asparagus Soup

Mixed Green Salad with Tomatoes, Cucumber and Carrots (Served with Creamy Ranch Dressing and Balsamic Vinaigrette)

Choose Between: Rotini Pasta Salad or Classic Potato Salad

A Variety of Pre-Made Deli Sandwiches presented on platters buffet style:

Sliced Roast Beef with Cheddar Cheese on Ciabatta Bread, with Crisp Lettuce, Crispy Fried Onions, and Tomato

Turkey Club with Applewood Smoked Bacon on Croissant

Toasted Virginia Ham and Gouda with Dijon Mayonnaise and Arugula on Sourdough

Mini Grilled Cheese Sandwich

Homemade Potato Chips with Onion Dip

Fresh Baked Assorted Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water

Tex-Mex Lunch | \$33

Chicken Tortilla Soup with Corn Tortilla Chips

Roasted Corn Salad

Chicken & Beef Fajitas:

Tequila Lime Chicken Strips & Spice Rubbed Grilled Steak Strips accompanied by Bell Peppers and Spanish Onions

Served with Warm Flour Tortillas, Shredded Lettuce, Cheddar Cheese, Sour Cream, Fire Roasted Salsa and Homemade Guacamole

Spanish Rice

Refried Beans

Sopapillas

Flan

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water

Menu Items and Pricing are Subject to Change. \$100 service fee for groups under 20 people. We can customize any item to meet your needs.

WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

HEALTHY CHOICE| \$33

Choose Two Salads: Greek Salad, Caprese Salad, Tabbouleh, Peruvian Quinoa salad,

Roasted Sweet Potato Salad

Grilled Chicken Breast with Citrus Beurre Blanc Sauce on side

Flank Steak with Chimichurri Sauce on side

Wild Rice

Roasted Root Vegetables

Wheat Rolls

Angel Food Cake with Berries

Chocolate Drizzled Berry Shooters

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water

BOXED LUNCH-GRAB & Go | \$18.00

Roasted Turkey Breast with Muenster Cheese, Crisp Lettuce, and Tomatoes on a Croissant Chicken Club- Grilled Breast of Chicken with Hickory Bacon Strips, Swiss Cheese, Iceberg Lettuce, and Tomatoes on Focaccia Bread

Roast Beef with Cheddar Cheese, Crisp Lettuce, Crispy Fried Onions, and Tomatoes on Ciabatta

Virginia Ham and Swiss- Brown Sugar Ham with Gouda Cheese accompanied by Dijon Mayonnaise and Arugula on Sourdough Baguette

Vegetarian- Grilled Zucchini, Yellow Squash, Red Peppers, Portobello Mushroom, and Buffalo Mozzarella on Focaccia Bread

Accompaniments: Bag of Chips, Piece of Whole Fruit, Chocolate Chip Cookie and Water. Each box to include appropriate condiments and flatware.

Menu Items and Pricing are Subject to Change \$100 service fee for groups under 20 people. We can customize any item to meet your needs.

WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE,

HERNDON, VA 20170

meetings imagined

MARRIOTT

PLATED DINNER

<u>Breakfast</u>	<u>Beverage</u>	<u>Breaks</u>	<u>Lunch</u>	<u>Dinner</u>	Reception	<u>Bar</u>	<u>AV</u>
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Dinner Entrees are Served with Bakery Bread Basket, Choice of Salad, Choice of Dessert, Iced Tea and Coffee and Tea Service

SALAD, Choice of one:

Caesar Salad with croutons and parmesan cheese and creamy Caesar dressing

Mixed Green Salad with Grape Tomatoes, Cucumber, Carrots, Croutons and Pepper Cream Dressing

Mediterranean Salad with Romaine, Kalamata Olives, Feta Cheese, Roasted Red Pepper, Cucumber with Lemon Dill Vinaigrette

Spinach Salad with Roasted Pine Nuts, sliced Sweet Onions, Goat Cheese, and Balsamic Dressing

ENTRÉE SELECTION, Choice of up to two:

Napa Valley Chicken | \$39.00

Grilled Breast of Chicken Marinated with Lemon, Chardonnay, Herbs and Olive Oil with Lemon Caper Sauce

Lemon Rosemary Chicken | \$39.00

Baked Breast of Chicken with Tomato Saffron Sauce

Chicken Fontana Prosciutto | \$40.00

Sautéed Breast of Chicken Topped with Prosciutto, Fresh Basil, Roma Tomatoes and Fontina Cheese, Served with Roasted Bell Pepper Sauce

Chicken Marsala I \$39.00

Sautéed Breast of Chicken in a Savory Marsala Wine Sauce with Mushrooms



PLATED DINNER

<u>Breakfast</u>	<u>Beverage</u>	<u>Breaks</u>	<u>Lunch</u>	<u>Dinner</u>	Reception	<u>Bar</u>	AV

Grilled Vegetable Tower | \$35.00 Pan Seared Polenta Cake Topped with Layers of Grilled Zucchini, Yellow Squash, Portobello Mushroom Caps and Bell Pepper, Served with Baby Carrots, Asparagus Spears, and Roasted Red Pepper Coulis

Mushroom Ravioli with Four Cheese Sauce 35.00

Chesapeake Crab Stuffed Shrimp | \$50.00 Five Jumbo Shrimp Stuffed with Jumbo Lump Crab Imperial, Served with Lemon Chive Butter

Peruvian Baked Grouper | \$45.00 Prepared Casserole Style with Onions, Tomatoes and White Wine

Grilled Atlantic Salmon Filet | \$44.00 Served with Beurre Blanc Sauce

Pecan Crusted Salmon | \$44.00 Filet of Salmon

Grilled Filet Mignon | \$55.00 Served with Roasted Garlic Sauce

Grilled New York Strip Steak | \$50.00 Served with Cognac Peppercorn Sauce, Topped with a Bistro Style Battered Onion Ring

Center-Cut Smoked Pork Chop | \$42.00 Served with Chipotle Cilantro Cream Sauce

Grilled Chicken and Salmon Duet Plate | \$62.00 Baked Chicken Breast with Chardonnay Cream Sauce and Grilled Atlantic Salmon Served with Beurre Blanc Sauce.

Petite Filet Mignon and Shrimp Duet Plate | \$68.00 Center-cut Filet Mignon with Roasted Garlic Demi Glace and Three Chesapeake Crab Stuffed Shrimp with Lemon Chive Butter.





PLATED DINNER

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

ACCOMPANIEMENTS, choice of two:

Lemon Jasmine Rice
Asparagus Risotto with Tomatoes
Roasted Red Fingerling Potatoes
Yukon Gold Mashed Potatoes
Wild Rice Pilaf
Maple Mashed Sweet Potatoes
Roasted Seasonal Vegetables
Green Beans sautéed with Shallots
Grilled Jumbo Asparagus
Julienned Carrots, Zucchini & Yellow Squash
Sautéed Broccolini

DESSERTS, choose one:

Tiramisu with Mascarpone Mousse and coffee soaked Lady Fingers Seasonal Cheesecake Triple Chocolate Mousse Cake Gourmet Apple Pie with Whipped Cream Lemon Coconut Cake Carrot Cake



DINNER BUFFET

<u>Breakfast</u>	<u>Beverage</u>	<u>Breaks</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Reception</u>	<u>Bar</u>	<u>AV</u>
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Choice of 2, 3, or 4 Entrée Selections, Assorted Rolls with Butter and Chef's Soup of the Day as well as 3 Selections From Each of the Salad, Accompaniment and Dessert Menus that Follow

Adult Pricing

Choice of 2 Entrée Buffet \$46 per person

Choice of 3 Entrée Buffet \$50 per person

Choice of 4 Entrée Buffet \$54 per person

Chicken Piccata Seared Breast of Chicken with Lemon Caper Sauce

Chicken a la Ajillo Pan Seared in Garlic, Olive Oil, White Wine, and Fresh Parsley

Butter Crusted Halibut With Citrus Wine Sauce

Poached Salmon With Lemon Dill

Penne Pasta Primavera With Tomato Vodka Sauce

Marinated London Broil Seared Over an Open Flame with Mushroom Demi Glace

Braised Beef Short Ribs (Minimum 20 people)

Sliced New York Sirloin Coated with Black Pepper Corn and Herbs with Classic Bordelaise Sauce

Pork Loin Marinated with Garlic, Rosemary and Chipotle, Lightly Glazed with Barbecue Sauce and Slow Roasted for Hours

(Choose three)

Caesar Salad

Mixed Green Salad

Spinach Salad with Roasted Pine Nuts, sliced Sweet Onions, and Goat Cheese

Pear Tomato and Mozzarella Salad

Antipasto Salad

Rotini Pasta Salad

Couscous with Pecans and Dried Cranberries

Basil Pesto Potato Salad

Sesame Petite Green Beans

Grilled Asparagus Spears with Tomato Caper Relish - Low Fat and Low Cholesterol

Marinated Portobello Mushrooms with Balsamic Vinaigrette-Low Fat and Low Cholesterol



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

DINNER BUFFET

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Accompaniments (Choose three)

Grilled Jumbo Asparagus Spears, Baby Carrots, and Roasted Red Peppers

Grilled Zucchini, Yellow Squash, and Plum Tomatoes

Sautéed Green Beans with Garlic Butter

Mashed Yukon Gold Potatoes

Roasted Rosemary Potatoes

Lemon Jasmine Rice

Asparagus Risotto with Tomatoes

White and Wild Rice with Pecans and Cranberries

Dessert (Choose three)

Raspberry and White Crème Brule

Gourmet Apple Pie with Whipped Cream

Tiramisu

Decadent Chocolate Cake

Lemon Coconut Cake

Cheesecake with Raspberry Coulis

Pumpkin Cheesecake

Bread Pudding

Cubed Fresh Fruit Low Fat and Low Cholesterol

Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea and Water



RECEPTION HORS D'OEUVRES

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Chilled and Hot Hors D' Oeuvres

Passed or Displayed Prices based on per piece orders \$175 for 50 pieces Minimum Order 50 Pieces

Assortment of Vegetable Sushi Served with Pickled Ginger, Wasabi and Dark Soy Sauce

Mozzarella and Pear Tomato Skewer Drizzled with Basil Vinaigrette

Grilled Tarragon Chicken Salad Served on Toasted Pumpernickel

Chilled Cocktail Shrimp with Tomato Horseradish Sauce and Lemon

Tenderloin Crostini Tenderloin with horseradish cream

Mediterranean Antipasto Kabob (Gluten-free)

Mushroom Caps Stuffed with Italian Sausage

Pan Fritters Small Potato Fritters served with Cilantro Buttermilk

Black Bean Spring Roll or Cuban Spring Roll with Chipotle Sour Cream

Chilled and Hot Hors D' Oeuvres

Passed or Displayed Prices based on per piece orders \$350 for 100 pieces Minimum Order 100 Pieces

Andouille in Puff Pastry Spicy Smoked Andouille Sausage with a Touch of Dijon, Wrapped in Puff Pastry

Paella Shooter Rice, Andouille Sausage, Chicken and Shrimp

Mini Crab Cakes Served with Tartar Sauce

Lobster Arancini Lobster and Artisan Cheese in Breaded Rice Balls

Tempura Golden Shrimp Dipped in Sesame Seed Butter, Fried and Served with Teriyaki Dipping Sauce

Scallops Wrapped with Bacon (Gluten-free)

Miniature Beef Wellington Petite Tenderloin of Beef with Mushrooms Hand Wrapped in Puff Pastry with Cabernet Demi Glace

Mini Cheeseburger Sliders

Chipotle Steak Churrasco Skewers- Cubes of Beef with Peppers and Onions (Gluten-free)

Tandoori Chicken Satay Skewers or Siracha Chicken Meatballs

Chicken & Waffle Stack Served with Syrup

Mini Vegetarian Mac n Cheese Melts

Spanakopita

Southwestern Shrimp Taco Bowl Served with Salsa



WASHINGTON DULLES MARRIOTT SUITES 13101 WORLDGATE DRIVE, HERNDON, VA 20170

RECEPTION HORS D'OEUVRES

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Reception Displayed (Displayed Prices are per person)

Martini Ceviche | \$9 Classic Tilapia, Shrimp and Scallops Cooked with Lime Juice, Cilantro, and Garnish with Red Onions

Grilled Vegetable Bruschetta | \$7 with Goat Cheese on Sliced Baguettes

Whole Baked Brie en Croute | \$9 (minimum 50 people) Wheel of Brie Cheese Wrapped in Puff Pastry, Garnished with Fresh Berries served with Sliced Breads and Crackers

Antipasto | \$11 Salami, Prosciutto, Sopressata, Provolone, Mozzarella, Olives, Marinated Artichoke Hearts, and Roasted Red Peppers with Sliced French Baguette and Crackers

Farmer's Basket Crudités | \$7 An Assortment of Crispy Malibu Carrots, Petite Green Beans, Pear Tomatoes and Asparagus Spears with Maytag Bleu Cheese and Cracked Peppercorn Dips

International Cheese Board | \$10 A Selection of Cheddar, Smoked Gouda, Swiss, Havarti Dill and Brie served with Crackers and Sliced Breads and garnished with Fresh Fruits

Chilled Grilled Vegetables | \$7 Marinated and Grilled Zucchini, Baby Carrots, Asparagus, Portabella Mushrooms, Bell Peppers Drizzled with Aged Balsamic Vinegar

Middle Eastern Market | \$8 Hummus, Tabbouleh and Baba Ghanoush. Served with Cucumber Tomato Relish and Pita Bread

Build Your Own Nachos | \$7 Corn Tortilla Chips served with Warm Chili Con Queso, Jalapeno Peppers, Charred Tomato Salsa, Sour Cream and Guacamole

Japanese Sushi Display | \$375.00 (per 100 pieces) Assorted Gourmet Sushi Prepared by a Trained Sushi Chef, Served with Pickled Ginger, Wasabi and Dark Soy

Maryland Crab and Spinach Dip | \$12 Jumbo Lump Crab Meat with Spinach in a Creamy Cheese Dip Served with Sliced French Baguettes and Crackers

Pasta Station | \$10 Penne Pasta with Fresh Tomato, Garlic and Basil and Tri Color Tortellini With Alfredo Sauce served with Parmesan Cheese and toasted Garlic Bread

RECEPTION

Breaklast Beverage Breaks Editor Billiner Reception Bar Av	<u>Breakfast</u>	<u>Beverage</u>	<u>Breaks</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Reception</u>	<u>Bar</u>	<u>AV</u>
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Carving Stations

Station Attendant required for all Carving Stations at \$125 per station

Roasted Boneless Breast of Turkey | \$275.00 each (serves 40 people) Served with Seasoned Mayonnaise, Cranberry Chutney, and Silver Dollar Rolls

Bourbon Glazed Virginia Bone-In Ham | \$275.00 each (serves 40 people) With Dijon and Whole Grain Mustards and Buttermilk Biscuits

Grilled Whole Tenderloin of Beef | \$350.00 each (serves 20 people) With Chipotle Barbecue Glaze Served with Whole Grain Mustard, Horseradish and Silver Dollar Rolls

Strip Loin of Beef Au Poivre | \$325.00 each (serves 30 guests) Served with Cognac Peppercorn Sauce and Silver Dollar Rolls

Slow Roasted Top Round of Beef | \$450.00 each (serves 50 guests) With Dijon Mustard, Horseradish and Silver Dollar Rolls

Atlantic Salmon | \$175.00 each (serves 20 guests) Roasted Side of Salmon Seasoned with Lemon and Dill, Served with Cool Cucumber Ranch

Reception Dessert Displays and Stations

Fruits and Fondue | \$11 Cubed Pineapple, Cantaloupe, Strawberries, Pound Cake, and Marshmallows with Fresh Whipped Cream and Warm Chocolate Fondue Spiked with Frangelico for Dipping

Sugar Land | \$12 Variety of Miniature Italian and French Pastries to Include Raspberry, Strawberry, Kiwi and Blueberry Tarts, Vanilla Napoleons, Cream Puffs, Mini Chocolate Mousse Cups and Chocolate Éclairs

Ice Cream Sundae Station | \$10 Vanilla and Chocolate Ice Cream with Caramel, Hot Fudge and Strawberry Sauces, Nuts, Oreo Crumbles, Sprinkles, and Whipped Cream

Coffee Craze | \$9 Selection of Flavored Syrups to Excite your Coffee Including Hazelnut, Swiss Chocolate, and Irish Cream, Cinnamon Sticks, Sugar Cubes, and Whipped Cream



HOST AND CASH BAR ARRANGEMENT

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Champagne Toast \$7.95 per person

Continuous wine service to accompany main course \$12.95 per person.

<u>Host Bar</u> (Charged per beverage on consumption to Master)

Marriott Gold Standard Bar

Soft Drinks and Juices \$3.50

Mineral Water \$5.00

Domestic Beer \$6.00

Imported Beer \$6.50

Wine and Champagne \$7.00

Mixed Drinks \$7.50

Top Shelf Arrangements

Soft Drinks and Juices \$3.50

Mineral Water \$5.00

Domestic Beer \$6.50

Imported Beer \$7.50

Wine and Champagne \$8.50

Mixed Drinks \$9.00

Pricing are subject to applicable taxes (currently 8.5%) and taxable service charge (currently 22%) in effect on the date(s) of the event.

<u>Cash Bar</u> (Charged per beverage to Individual)

Inclusive of Taxable 22% Service Charge and

Sales Tax

Marriott Gold Standard Bar

Soft Drinks and Juices \$4.00

Mineral Water \$5.00

Domestic Beer \$6.50

Imported Beer \$7.00

Wine and Champagne \$8.50

Mixed Drinks \$9.00

Top Shelf Arrangements

Soft Drinks and Juices \$4.00

Mineral Water \$5.00

Domestic Beer \$6.50

Imported Beer \$7.50

Wine and Champagne \$10.50

Mixed Drinks \$11.00

Pricing is inclusive of applicable taxes (currently 8.5%) and taxable service charge (currently 22%).

One Bartender per 80 guests is Recommended *Bar Fee of \$125.00 up to 4 Hours



OPEN BAR ARRANGEMENT

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Marriott Gold Standard

One Hour \$15.00 Two Hours \$25.00 Three Hours \$33.00 Four Hours \$39.00

Marriott's Gold Standard Liquor Brands
Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Jim Beam White Label Bourbon
Dewar's White Label Scotch
Canadian Club Whiskey
Jose Cuervo Traditional Silver Tequila
Korbel Brandy

Wine Selection
Stone Cellars By Beringer (Pinot Grigio, Chardonnay, Merlot,

Cabernet Sauvignon)
Beringer Vineyards White Zinfandel

Domestic Beer Selection Miller Lite, Michelob Ultra, Samuel Adams Boston Lager, Black Ox (Local Craft Beer), O'Doul's

> Imported Beer Selection Heineken, Stella Artois Lager

NON-Alcoholic Pepsi Products, Bottled Vasa Water

Top Shelf Arrangements

One Hour \$19.00 Two Hours \$29.00 Three Hours \$38.00 Four Hours \$46.00

Top Shelf Liquor Brands
Absolut Vodka
Bacardi Superior Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Johnnie Walker Red Scotch
Maker's Mark Bourbon
Jack Daniel's Whiskey
Seagram's Vo Canadian Whiskey
1800 Silver Tequila
Courvoisier VS

Wine Selection

Stone Cellars By Beringer (Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon) Beringer Vineyards White Zinfandel Freixenet Blanc De Blancs

Domestic Beer Selection Miller Lite, Michelob Ultra, Samuel Adams Boston Lager, Black Ox (Local Craft Beer), O'Doul's

Imported Beer Selection Corona Light, Guinness Draught, Heineken, Stella Artois Lager

> NON-Alcoholic Pepsi Products, Bottled Vasa Water

Top Shelf Arrangements Groups and Marriott Gold Standards Groups are Charged Per Person Based on the Guaranteed Numbers of Attendees. One Bartender Includes Unlimited, Continuous Consumption.

One Bartender per 80 guests is Recommended *Set-up Fee of \$125.00 up to 4 Hours

WASHINGTON DULLES MARRIOTT SUITES

13101 WORLDGATE DRIVE, HERNDON, VA 20170

meetings imagined

MARRIOTT

BEVERAGES

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

CHAMPAGNE & WHITE WINE SPARKLING WINES AND CHAMPAGNE

Freixenet Blanc De Blancs, Cava Catalonia, Spain, NV | \$30 Mumm Napa , Brut "Prestige Chefs De Caves", Napa Valley California, MV | \$48 Moët & Chandon, Brut, "Impérial" Champagne, France NV | \$90

SAUVIGNON BLANC

Brancott, Sauvignon Blanc Marlborough, New Zealand | \$38 Provenance, Sauvignon Blanc Napa Valley, California | \$52

PINOT GRIGIO

Stone Cellars by Beringer, Pinot Grigio California | \$38 Pighin, Pinot Grigio, Friuli Grave Friuli-Venezia Giulia, Italy | \$42

CHARDONNAY

Stone Cellars by Beringer Chardonnay, California | \$32 Beaulieu Vineyard Century Cellars | \$32 Clos Du Bois, Chardonnay North Coast, California | \$35 Chateau St. Jean Chardonnay, North Coast | \$38

SWEET WHITE AND BLUSH WINES

Beringer, White Zinfandel California | \$30 Chateau Ste. Michelle, Riesling Columbia Valley, Washington | \$35

RED WINE AND PORT PINOT NOIR

La Crema, Pinot Noir Sonoma Coast, California | \$46

MERLOT

Stone Cellars by Beringer Merlot, California | \$32 Clos Du Bois, North Coast California | \$30 Beaulieu Vineyards Century Cellars Merlot, California | \$48

CABERNET SAUVIGNON

Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California | \$28 Stone Cellars by Beringer Cabernet Sauvignon, California | \$28 Aquinas Cabernet Sauvignon, Napa Valley | \$32 Seven Falls Cabernet Sauvignon, Wahluke Slope | \$52



AUDIO VISUAL

Breakfast Breaks Beverage Lunch Dinner Reception Bar

Equipment	Price		
Conference Speaker Phone	\$ 300.00		
Internet			
1 - 20 Connections	\$ 150.00		
20 - 50 Connections	\$ 200.00		
50+ Connections	\$ 250.00		
Presentation Remote	\$ 25.00		
Flipchart Packages			
Standard Pad	\$ 60.00		
Sticky Pad	\$ 75.00		
No Pad	\$ 40.00		
Whiteboard	\$ 50.00		
Extended Power strip	\$ 30.00		
VGA Cable	\$ 20.00		
HDMI Cable	\$ 25.00		
Mac Adapter	\$ 15.00		
Easel	\$ 10.00		
Lectern	\$ 50.00		
CD Player	\$ 50.00		
Wireless Microphone	\$ 175.00		
Wired Microphone	\$ 75.00		
4 Channel Mixer	\$ 75.00		
12 Channel Mixer	\$ 200.00		
House Patch	\$ 125.00		
6' Screen	\$ 100.00		
7' Screen	\$ 125.00		
8' Screen	\$ 150.00		
DVD Player	\$ 100.00		
2500 Lumen Projector	\$ 350.00		





PROJECTION AND AUDIO PACKAGES

Breakfast Beverage Breaks Lunch Dinner Reception Bar AV

Support Package
6' Screen
VGA
Power strip
\$175 per day

Substitutes & Additions							
3500 Lumen Projector	\$100						
4500 Lumen Projector	\$200						
7' Screen	\$25						
8' Screen	\$50						
ндмі	\$15						
Mac Adapter	\$15						

Full Projector Package
2500 Lumen Projector
6' Screen
VGA
Power strip
\$500 per day

Speech Package
Lectern
Wired Microphone
Microphone Stand
\$150 per day

Duel Screen Projector Package
(2) 2500 Lumen Projector
(2) 6' Screens
VGA Distribution Box
VGA
Power strip
\$1100 per
day

Substitutes & Additions	
Wireless Microphone	
\$100 per day	

*the price of the screen and/or projector substitution will be doubled for this package

