



SPRINGHILL SUITES®  
MARRIOTT

# INVITATION TO INDULGE

MEETING AND EVENT MENU

SPRINGHILL SUITES BY MARRIOTT®  
CHATTANOOGA NORTH/ OOLTEWAH  
8876 Old Lee Highway, Collegedale, TN 37363  
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[marriott.com/chaow](http://marriott.com/chaow)

## THEMED BUFFETS

All lunches/dinners will include iced tea, water service and appropriate condiments. *Minimum 20 people.*

2 Hour Service Maximum

Vegetarian substitutions available upon request

### OLTEWAH CORNER DELI

Creekside farmers salad with dressings  
House-made coleslaw  
Assorted sandwich breads and wraps  
Sliced turkey, ham and roast beef  
Lettuce, tomato, onions pickles and assorted cheese  
Assorted individual bagged chips  
Fresh baked cookies and brownies

Lunch/Dinner  
**\$24/34**

### CREEKSIDE BURGER BAR

Fresh baked buns  
House-made coleslaw  
7oz Angus beef patties grilled to perfection  
Lettuce, tomato, onions pickles and assorted cheeses  
Choice of french fries, tater barrels or kettle chips  
Chefs choice dessert

**\$26/36**

### WOLFTEVER TACO BAR

Ground beef and shredded chicken  
Soft shell tortillas  
Black beans  
Lettuce, tomato, cheeses, onions  
Salsa & queso  
Churros with sauce

**\$18/26**

### SOUTHERN PICNIC

House-made coleslaw  
Potato salad  
Fresh baked buns  
Pulled BBQ pork  
Baked BBQ Chicken  
Mac-N-Cheese  
Baked beans  
Cheesecake and pecan pie

**\$29/39**

### TASTE OF ITALY

Chopped Caesar salad  
Baked beef lasagna  
Grilled chicken alfredo pasta  
Fresh vegetable medley  
Garlic knots  
Tiramisu and Cannoli's

**\$27/37**

## AFTERNOON INDULGENCES

Minimum 10 people-price is per person

### SWEET TOOTH

**\$15**

Fresh baked assorted cookies  
Chocolate fudge brownies  
Assorted soft drinks  
Fresh brewed coffee and milk

### TAKE ME OUT TO THE BALLGAME

**\$21**

Jumbo soft pretzels with specialty mustard  
Assorted candy bars  
Mini moon pies and little debbie's  
Assorted soft drinks  
Fresh brewed coffee and specialty tea

### SOUTH OF THE BORDER

**\$14**

Crispy tortilla chips  
Restaurant style salsa  
Warm queso cheese dip  
Churros  
Assorted soft drinks

### HEALTH KICK

**\$22**

Vegetable Crudit  platter  
Whole fruit basket  
Assorted KIND bars  
Bottled water and flavored water

## A LA CARTE

**COOKIES OR BROWNIES** dozen **\$36**

**JUMBO PRETZELS** dozen- served w/beer cheese **\$132**

**ASSORTED CANDY BARS** dozen **\$36**

**MIXED NUTS** pound **\$34**

**GRANOLA OR FRUIT BARS** dozen **\$48**

**MOON PIES AND LITTLE DEBBIE** dozen **\$36**

All parties are subject to a 21% service charge and applicable local sales taxes.

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## BREAKFAST

*Minimum 10 people-priced per person*

### COLLEGEDALE CONTINENTAL \$20

Signature pastries, danishes, muffins, breakfast breads, fresh brewed gourmet coffee, decaf and specialty hot tea.

### HONORS CONTINENTAL \$24

Signature pastries, danishes, muffins, breakfast breads, fresh sliced fruit, assorted yogurts with granola and berries, sliced bagels with Cream cheese, selection of chilled juices, fresh brewed gourmet Coffee, decaf and specialty tea.

### FRESH START \$28

Fresh sliced fruit, whole fruit basket, build your own parfait, hot oatmeal with gourmet toppings, granola and fruit bars, selection of chilled juices, fresh brewed coffee, decaf and specialty hot tea.

### CREEKSIDE ALL-AMERICAN \$18

Plated breakfast with fluffy scrambled eggs, choice of breakfast protein,

### SUMMIT BATTER UP \$17

Plated breakfast with two fluffy buttermilk pancakes, fresh berries and warm maple syrup. Served with your choice of breakfast protein, chilled juice and fresh brewed coffee. 25-person maximum

### SOUTHERN BREAKFAST BUFFET \$24

Create your own perfect breakfast buffet just how you like it! Served with fluffy scrambled eggs, fresh biscuits, breakfast breads, chilled juices and fresh brewed coffee.

**CHOOSE ONE STARTER ITEM:** Sliced fruit, assorted pastries, danishes and muffins, yogurt and granola with fresh berries or fresh baked cinnamon rolls.

**CHOOSE TWO SIDE ITEMS & TWO PROTEINS:** Skillet potatoes, stone ground grits, cinnamon spiced apples, sausage gravy or hot oatmeal with toppings. Bacon, sausage, country ham.

## A LA CARTE

FRESH SLICED FRUIT 25ppl \$150

BREAKFAST PASTRIES & BREADS 25ppl \$65

SLICED BAGELS dozen \$34

CINNAMON ROLLS dozen \$45

ASSORTED DONUTS dozen \$30

GRANOLA AND FRUIT BARS dozen \$30

ASSORTED YOGURTS dozen \$30

HOT OATMEAL W/ TOPPINGS 25ppl \$65

BACON, SAUSAGE OR HAM BISCUITS \$38  
With egg and cheese dozen

CHICKEN BISCUITS dozen \$34  
skillet breakfast potatoes and a fresh baked biscuit.  
Served with chilled juice and fresh brewed coffee. 25-person maximum

## BEVERAGE

FRESH BREWED COFFEE gallon \$40

SPECIALTY HOT TEA each \$4

CHILLED JUICE each \$4

MILKS each \$3

SOFT DRINKS each \$4

BOTTLED WATER each \$3

NAKED SMOOTHIES each \$5

ICED TEA gallon \$35

COUNTRY LEMONADE gallon \$35

HOT CHOCOLATE each \$4

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## BOX LUNCH

All box lunches include chips, whole fruit, soft drinks and a fresh baked cookie.  
Minimum 10 people

- |   |             |
|---|-------------|
| <b>J.W. CLUB</b>  | <b>\$18</b> |
| Roasted turkey, ham, bacon, lettuce and tomato served on country white toast.   |             |
| <b>ROAST BEEF</b>   | <b>\$18</b> |
| Thin sliced roast beef, cheddar cheese, lettuce, tomato and onion served on wheatberry bread.   |             |
| <b>CHICKEN BLT</b>  | <b>\$18</b> |
| Grilled chicken breast, bacon, lettuce and tomato served on a fresh potato bun.   |             |
| <b>CAESAR CHICKEN WRAP</b>  | <b>\$18</b> |
| Sliced grilled chicken, crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing wrapped in a sundried tomato flour tortilla. |             |
| <b>PHILLY BEEF STEAK</b>  | <b>\$18</b> |
| Beef steak, grilled peppers and onions, cheddar cheese served on a fresh hoagie roll.   |             |

## PLATED MEALS

All plated lunches/dinners are served with fresh baked bread and include water and tea service.

- |   |                |
|---|----------------|
| Lunch/Dinner  |                |
| <b>CITRUS CHICKEN</b>   | <b>\$17/27</b> |
| Fresh chicken breast pan seared, then topped with a citrus salsa. Served with roasted red potatoes and fresh seasonal vegetables. |                |
| <b>SHRIMP SCAMPI</b>  | <b>\$19/29</b> |
| Black Tiger Shrimp cooked in a savory lemon garlic sauce. Served over a bed of white rice and a side of steamed broccoli.         |                |
| <b>ROASTED PORK TENDERLOIN</b>  | <b>\$18/28</b> |
| Prime cuts of pork tenderloin seasoned up and roasted to perfection. Served with house-made mashed potatoes and green beans.      |                |
| <b>CHICKEN MARSALA</b>  | <b>\$17/27</b> |
| Fresh pan seared chicken breast topped with a creamy marsala mushroom sauce. Served over a bed of angel hair pasta.               |                |

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## DINNER PLATES

All dinners are served with fresh baked bread and include water and tea service.

### MUSHROOM BEEF TIPS- Market Price

Sliced marinated beef tips with a peppered mushroom gravy, served over mashed potatoes. Served with a side of seasonal vegetables.

### CAST IRON RIBEYE- \$34

Prime Angus beef cooked to perfection, then topped with our house herbed butter. Served with roasted red potatoes and fresh steamed broccoli.

### HERBED NY STRIP- Market Price

Prime cut angus beef cooked to perfection, then topped with our house herbed butter. Served with roasted red potatoes and seasonal vegetables.

### CHICKEN PICCATA \$27

Pan seared chicken breasts topped with a lemon and white wine caper sauce. Served over a bed of angel hair pasta.

### BOURBON GLAZED SALMON- \$28

7oz of fresh Alaska salmon with a bourbon glaze and grilled to perfection. Served over a bed of white rice and black beans.

### COUNTRY PORK CHOP \$28

Bone-in cowboy pork chop grilled up and topped with sautéed mushrooms and onions. Served with a side of mashed potatoes and corn hash.

## FROM THE GARDEN

**Creekside Farmers** \$5  
Greens, tomato, red onion, cucumber, mushrooms, cheese, dressing

**Hail Caesar** \$6  
Crisp romaine, herbed croutons, parmesan cheese, hearty caesar

**Collegedale** \$7  
Greens, oranges, strawberry, feta, pecans, citrus vinaigrette

**Iceberg Wedge** \$7  
Baby iceberg wedge, bacon, red onion, cherry tomato, bleu cheese

## SWEET INDULGENCES

**NY Cheesecake** \$9  
**Bourbon Pecan Pie** \$9  
**Ultimate Chocolate Cake** \$9  
**Triple Chocolate Cheesecake** \$9  
**Blackberry or Peach Cobbler** \$9  
**Apple Pie** \$9  
**Key Lime Pie** \$9  
**Red Velvet Cake** \$9

Prices are subject to change. Selections based on availability.

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# PARTY PLATTERS

Each platter is made to serve 25-30 people

## **Vegetable Crudité \$125**

Sliced fresh seasonal vegetables served with appropriate condiments.

## **Fruit Salsa w/Cinnamon Sugar Tortilla Chips \$65**

## **Imported and Domestic Cheese \$125**

An array of sliced and cubed cheeses with an assortment of crackers.

## **Fresh Sliced Fruit \$150**

Sliced seasonal fruit with a yogurt dip

## **Mediterranean \$140**

Classic hummus, roasted red pepper hummus, salami, sliced pepperoni, feta cheese, mixed olives, pickled cucumbers, peppadew, pita bread and crackers.

## **Finger Sandwiches-Chicken Salad, Pimento Cheese & Cucumber Cream Cheese \$125**

# PARTY SHARABLES

Items are priced per 25 pieces. Market pricing subject to change & availability

**Shrimp Cocktail**

**Tempura Fried Shrimp**

**Southwest Egg Roll**

**Vegetable Egg Roll**

**Chicken Salad Canapes**

**Spanakopita**

**Chicken Tenders**

**Stuffed Cheese Sticks**

**Meatballs (BBQ, Swedish, Southern)**

**Pigs in a Blanket**

**Smoked Gouda Mac-n-Cheese Bites**

**Chicken Quesadilla**

**Fried Mushrooms**

**Spinach Artichoke Dip w/Tortilla  
Chips**

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# BEVERAGE SELECTIONS

Hosted bars are subject to TN State taxes in addition to the listed prices. Cash bars reflect price plus TN State taxes.

## Wine

House glass - \$7

House bottle - \$26

(Cabernet, Merlot, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel)

House Champagne - \$26 per bottle

## Beer

Domestic bottle - \$5

Import/Craft - \$6

Domestic can - \$4

Craft can - \$5

1/2 barrel domestic - \$330

1/6 barrel craft - \$190

1/2 barrel craft - \$380

## Wine & Beer Pours

House wine glass – 6oz pours

House wine bottle – 4 glasses

House Champagne – 4 glasses

1/6 barrel keg – 55 12oz pours

1/2 barrel keg – 165 12oz pours

## Well Pours

By the drink - \$7

Vodka

Gin

Bourbon

Scotch

Rum

Tequila

## Call Pours

By the drink - \$8

Tito's

Tanqueray

Jack Daniels

Dewar's

Bacardi

Jose Cuervo

Crown Royal

Captain Morgan

Jameson

Absolut

Seagrams 7

## Premium Pours

By the drink - \$9

Grey Goose

Hendricks

Woodford Reserve

Johnnie Walker Black

Patron

1800

Bombay Sapphire

Knob Creek

Kettle One

Seagrams VO

Glenfiddich

## Bartender Services

\$50 per bartender per hour

**One bartender required for every 75 people**

**Higher end bourbons & tequila's available at \$12**

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