



EVENTS MENU



BREAKFAST | CONTINENTAL

HEALTHY START CONTINENTAL | \$27 PER PERSON

- Assorted Low Fat Yogurts with Granola
- An Assortment of Freshly Baked Muffins including:
 Low Fat Bran and Blueberry Muffins with Preserves & Honey Butter
 Fresh Seasonal Sliced Fruit
- An Assortment of Juices
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

EXECUTIVE CONTINENTAL | \$24 PER PERSON

- Sliced Freshly Baked Breakfast Breads
- Specialty Danish, Muffins and Flaky Croissants
- · Assortment of Fresh Bagels with Whipped Flavored & Plain Cream Cheese
- Fresh Seasonal Sliced Fruit
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

THE MARRIOTT CONTINENTAL | \$25 PER PERSON

- Fresh Seasonal Sliced Fruit including Sliced Melon & Pineapple
- Assorted Fresh Berries with Honey Yogurt Dip, Granola Topping
- Fresh Scones, Cinnamon Buns
- Muffins with Butter & Preserves, Assorted Freshly Baked Danish,
- Sliced Freshly Baked Fruit Breads
- · Assorted Cold Cereals with Milk, Individual Assorted Fruit Yogurts
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



BREAKFAST | BUFFET

THE AMERICAN BREAKFAST BUFFETI \$35 PER PERSON

- Selection of Fresh Chilled Juices
- Display of Sliced Fresh Seasonal Melons, Fruits and Berries
- Individual Fruit Flavored and Plain Yogurt
- Farm Fresh Scrambled Eggs with Chives
- House Baked Biscuits and Gravy
- Buttermilk Pancakes with Vermont Maple Syrup
- Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage
- · Breakfast Potatoes with Fresh Herbs
- Breakfast Pastries including:

Freshly Baked Danish Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves

Freshly Brewed Regular & DecaffeInated Coffee & Tea Selection

SUNRISE BUFFET | \$29 PER PERSON

- Selection of Fresh Chilled Juices
- Display of Sliced Fresh Seasonal Melons, Fruits and Berries
- Whole Bananas, Assortment of Breakfast Cereals and Granola
- Whole and Skim Milk
- Farm Fresh Scrambled Eggs with Chives
- Breakfast Potatoes with Fresh Herbs
- Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage
- · Breakfast Pastries including:

Freshly Baked Danish, Muffins and Croissants with Sweet Butter, Margarine and Assorted Preserves

Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

THERE WILL BE A FEE OF \$150 FOR PARTIES LESS THAN 30 PEOPLE BREAKFAST BUFFET SERVICE IS ONE HOUR

All prices are subject to a 25% service charge and applicable taxes



BREAKFAST | PLATED

CROISSANT | \$27 PER PERSON

- Farm Fresh Scrambled Eggs with Applewood Smoked Bacon or Smokehouse Breakfast Ham served on a Large French Croissant, topped with Sliced White Cheddar Cheese
- Served with Breakfast Potatoes & Fresh Seasonal Fruit
- Freshly Brewed Regular & DecaffeInated Coffee & Tea Selection

BREAKFAST BURRITO | \$27 PER PERSON

- Flour Tortilla filled with Farm Fresh Scrambled Eggs, Country Sausage, Peppers and Cheese Topped with Mild Salsa
- Served with Hash Browns and Fresh Seasonal Fruit
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

THE ALL AMERICAN | \$27 PER PERSON

- Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Smokehouse Breakfast Ham or Country Sausage
- Served with Breakfast Potatoes & Fresh Seasonal Fruit
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

EGGS BENEDICTI \$29 PER PERSON

- English Muffin with Canadian Bacon, Poached Eggs Topped with Hollandaise Sauce
- Served with Breakfast Potatoes and Fresh Seasonal Fruit
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

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BREAKFAST | BRUNCH

MARRIOTT BRUNCH BUFFET | \$39 PER PERSON

- Selection of Fresh Chilled Juices
- Display of Fresh Sliced Seasonal Melons
- Fresh Fruits and Berries with Yogurt Dipping Sauce
- Assorted Individual Fruit Yogurts
- Assorted Breakfast Cereal with Dried Fruits and Granola
- Whole and Skim Milk
- Assorted Freshly Baked Danish, Muffins and Croissants with Sweet Butter and Assorted Preserves
- Assorted Bagels with Flavored Whipped and Regular Cream Cheese
- European Style Meat and Cheese Display with Artisan Breads,
 Relishes and Mustards
- Smoked Salmon Display with Appropriate Condiments
- Pan Seared Breast of Chicken with Pancetta, Wilted Leeks and White Wine Sauce with Steamed White Rice
- Farm Fresh Scrambled Eggs with Chives
- Applewood Smoked Bacon
- Country Sausage Links or Turkey Sausage
- Roasted Breakfast Potatoes with Fine Herbs
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection

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BREAKFAST | ENHANCEMENTS

BREAKFAST ENHANCEMENTS PRICED PER PERSON

- · Yogurts with Berries \$5.50
- Bottled Water \$5.50
- Assorted Pepsi® Products-\$5.50
- Oatmeal \$5.50
- House Baked Biscults & Gravy \$7.00
- Sausage Biscuits \$7.00
- Breakfast Burrito \$7.25
- Sausage and Egg Biscuits \$7.25
- Ham and Cheese Croissant Sandwich \$9.25
- Egg and Bacon Croissant Sandwich \$9.25
- Spinach or Bacon Quiche \$7.25
- Banana Pecan Pancakes \$7.25
- Eggs to Order \$8.00(Plus \$100 attendant fee)
- Smoked Salmon & Bagel \$9.25

OMELET STATION | \$8.00 PER PERSON

Omelets are made to order with choice of:

Onions, Bell Peppers, Spinach, Sautéed Mushrooms

Ham, Bacon, Tomatoes and Cheddar Cheese

(Egg Whites and Egg Beaters are available upon request)

WAFFLE STATION | \$8.00 PER PERSON

Served with:

Fruit Toppings, Hot Vermont Syrup, Fresh Whipped Cream, Chocolate Sprinkles and Whipped Butter

ADDITIONAL STATIONS | \$100 UNIFORMED CHEF PER STATION

\$100 FEE FOR UNDER 20 GUESTS

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BREAKS | ALL DAY BREAK

\$45 PER PERSON

EARLY MORNING

(One Hour of Service)

- Assorted Mini Danish, Muffins & Croissants with Preserves & Sweet Butter
- Sliced Seasonal Fruit, Individual Fruit Yogurts
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Chilled Assorted Fruit Juices

MID-MORNING REFRESH

(45 Minutes of Service)

- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks and Bottled Water
- Whole Fresh Fruit

AFTERNOON

(45 Minutes of Service)

- · Select two snacks from the list below:
 - **Gourmet Brownies**
 - Lemon Bars
 - Fresh Baked Cookies
 - Fruit, Cereal Bars and Granola Bars
 - Warm Jumbo Pretzels, Cracker Jacks and Gourmet Chips
 - Celery and Carrot Sticks with Herbal Dip
 - **Imported Cheese Tray**
 - St. Louis' Famous Gooey Butter Cake
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks and Bottled Water

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BREAKS

BEVERAGE BREAK | \$15 PER PERSON

- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks & Bottled Water
- One Hour of Service

AM/PM BEVERAGE BREAK | \$27 PER PERSON

- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks & Bottled Water
- One Hour of Service on AM & PM

CONTINUOUS BEVERAGE BREAK | \$33 PER PERSON

- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks & Bottled Water
- · Beverages in room for duration of event

CHILL OUT BREAK | \$19 PER PERSON

- Assorted Ice Cream Novelties
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks & Bottled Water

COOKIES AND MILK BREAK | \$21PER PERSON

- Assorted Freshly Baked Jumbo Cookies, Brownies & Blondles
- · Chilled Whole, 2% & Chocolate Milk
- Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- Assorted Soft Drinks & Bottled Water

ALL BREAKS ARE OFFERED FOR 45 MINUTES OF SERVICE UNLESS OTHERWISE NOTED

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BREAKS

TAILGATE BREAK | \$23 PER PERSON

- Mini Hot Dogs with Assorted Condiments
- · Popcorn, Cracker Jacks,
- Jumbo Hot Pretzels with Pommery Mustard, Classic Cheese Nachos
- · Assorted Soda and Bottled Water

CHOCOLATE LOVERS | \$25 PER PERSON

- · Chocolate Chunk Cookies, Double Fudge Brownies
- · Chocolate Dipped Strawberries
- Chocolate Fondue with Diced Fresh Fruit for Dipping
- · Freshly Brewed Regular & Decaffeinated Coffee & Tea Selection
- · Assorted Soft Drinks

SPIRIT OF ST. LOUIS | \$25 PER PERSON

· A True Taste of St. Louis Classics to include:

Individual Ted Drewes Frozen Custard

Toasted Ravioli with Marinara Sauce

House Baked Assorted Cookles

Assorted Fitz's Soda and Bottled Water

HEALTHY POWER BREAK | \$25 PER PERSON

- · Whole Fresh Fruits
- Assorted Fruit Yogurts
- Trail Mix and Yogurt Covered Pretzels
- Power Bars and Granola Bars
- Assorted Bottled Juices
- Bottled Water, Energy Drinks and Assorted Soft Drinks

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BREAKS | ENHANCEMENTS

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE | \$75 PER GALLON SELECTION OF FINE TEAS, ICED TEA OR HOT CHOCOLATE | \$70 PER GALLON ASSORTED PEPSI® PRODUCTS | \$5.50 EACH

BOTTLED WATER | \$5.50EACH

CHILLED ORANGE, GRAPEFRUIT, CRANBERRY, APPLE OR TOMATO JUICE | \$5.00 EACH

ASSORTED BREAKFAST PASTRIES | \$42 PER DOZEN

- CROISSANTS, BREAKFAST BREADS, CINNAMON BUNS, DANISH & MUFFINS

WHOLE FRESH FRUITS | \$4.75 EACH

ASSORTED SMOOTHIES AND ENERGY DRINKS | \$6.00 EACH

HOUSE BAKED BROWNIES AND ASSORTED COOKIES | \$37 PER DOZEN

WARM SOURDOUGH PRETZELS | \$44 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES | \$50 PER DOZEN

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LUNCH | LIGHT LUNCH

GRILLED CHICKEN SANDWICH | \$29 PER PERSON

Boneless Breast of Chicken, Pepper Jack Cheese and Bacon served on an Onion Roll with Three Pepper Mayonnaise, Herb New Potatoes and Condiments

CHICKEN CAESAR SALAD | \$30 PER PERSON

MARRIOTT CLUB | \$30 PER PERSON

Deli-Sliced Turkey Breast, Bacon, Lettuce and Tomato with Cranberry
Mayonnaise, Served on Multi-Grain Wheat Bread, Chilled Salads and Relishes

CHICKEN SALAD WRAP | \$30 PER PERSON

White Chicken Meat with Craisins and Walnuts, Garnished with Lettuce, Tomato, and Sprouts on a Herb Flour Tortilla

DESSERT SELECTION

CHOOSE ONE TO ACCOMPANY YOUR ENTRÉE SELECTION

- Cookie Duo
- Lemon Bar
- Two House Baked Jumbo Cookies
- · Brownie with Whipped Cream Garnish

ALL ENTREES SERVED WITH FRESHLY BREWED COFFEE, TEA SELECTION, ICED TEA AND WATER

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LUNCH | BOXED LUNCH

SLICED HERB ROASTED CHICKEN | \$33 PER PERSON

Served on Slipper Bread with Basil Mayonnaise, Potato Chips, Seasonal Fresh Fruit & House Baked Jumbo Cookie. Choice of Bottled Water or Soft Drink.

CHOICE OF HAM, TURKEY OR ROAST BEEF! \$33 PER PERSON

Served on a Kaiser Roll with Lettuce, Tomato & Onion, Potato Chips, Seasonal Fruit & House Baked Jumbo Cookie. Choice of Bottled Water or Soft Drink.

GRILLED EGGPLANT, TOMATO & PARMESAN SANDWICH | \$33 PER PERSON

Served on Sourdough Bread with Verte Sauce, Terra Chips, Seasonal Fresh Fruit & Power Bar. Choice of Bottled Water or Soft Drink.

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LUNCH | PLATED

BEEF

- Roast Sirloin of Beef | \$38 Per Person
 Sliced and Served with Bordelaise Sauce
- Grilled Sirloin Steak | \$42 Per Person Topped with Herb Butter
- Char-grilled Flat Iron Steak | \$42 Per Person with Merlot Sauce and Blue Cheese Grits
- Roasted Peppered Filet of Beef | \$45 Per Person with Cabernet Deml-Glace

POULTRY

- Chicken Imperial | \$35 Per Person
 Pan Seared Breast of Chicken served with a Lobster Basil Cognac Sauce over Asparagus and Wild Mushroom Risotto
- Marinated Grilled Chicken Breast | \$35 Per Person with Creole Mustard Sauce
- Roasted Chicken | \$35 Per Person with Shallot Demi-Glace, Woodland Mushroom Medley & Fresh Rosemary Sauce
- Chicken Florentine | \$37 Per Person
 Stuffed with Spinach and Asiago Cheese Picante Red Pepper Coulis

PORK

- Grilled Boneless Pork Loin Chops | \$35 Per Person Topped with a Parmesan Herb Topping
- Dry Rubbed Loin of Pork | \$39 Per Person with Classic Apple Sauce & Armagnac Demi-Glace

SEAFOOD

- Pan Seared Salmon | \$36 Per Person Balsamic Reduction
- Tilapia | \$36 Per Person with Roasted Tomatoes, Mushrooms & Smoked Gouda



LUNCH | PLATED

PASTA

Penne Pasta | 30.00 Per Person
with Basil and Olive Oill Tossed with Asparagus, Mushrooms and
Julienne Bell Peppers

Add grilled chicken - \$5.00 per person

Add grilled shrimp - \$6.50 per person

SALADS | CHOOSE ONE TO ACCOMPANY ENTREE

- Classic Caesar with Parmesan Croutons
- Spinach with Mushrooms, Onions, Eggs, and Tomato with Herb Vinaigrette
- · Vine Ripened Tomatoes with Fresh Mozzarella, and Basil Olive Oil
- Marriott Salad:
 Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts
 Fresh Shaved Parmesan Cheese, Herb Vinaigrette

DESSERTS | CHOOSE ONE TO ACCOMPANY ENTREE

- Lemon Berry Mascarpone Cake
- Lavered Lemon Curd Cake
- New York Cheesecake
- Chocolate Lovin' Spoon Cake
- Carrot Cake with Cream Cheese Icing

ALL ENTREES SERVED WITH ASSORTED ROLLS & BUTTER
FRESHLY BREWED COFFEE, TEA SELECTION, ICED TEA AND WATER

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LUNCH | ENHANCEMENTS

ASSORTED PEPSI® PRODUCTS | \$5.50 EACH

BOTTLED WATER | \$5.50 EACH

CHILLED ORANGE, GRAPEFRUIT, CRANBERRY, APPLE OR TOMATO JUICE | \$5.50EACH

WHOLE FRESH FRUITS | \$4.75 EACH

ASSORTED SMOOTHIES AND ENERGY DRINKS | \$6.00 EACH

SOUP OF THE DAY | \$6.00 PER PERSON

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LUNCH | BUFFET

FROM THE HILL | \$41 PER PERSON

- Marriott Salad, Caesar Salad, Tomato and Buffalo Mozzarella Salad
- Antipasto Display
- Pan Seared Chicken with Herb Tomato and Roasted Garlic
- Grilled Pesto Salmon with Creamy Polenta
- · Cheese Tortellini with Roasted Vegetables, Olive Oil and Garlic Saffron Broth
- Artisan Breads and Garlic Bread
- Tiramisu & Cannolis

AMERICAN BUFFET | \$39 PER PERSON

- Tangle of Mixed Greens with Two Dressings
- Roasted Yukon Potato Salad with Green Onions, Eggs & Chipotle Ranch Dressing, Fresh Fruit Salad
- Hamburgers (Turkey and Boca Burgers available on request)
- Grilled Boneless Chicken Breast
- Baked Beans, Corn on the Cob, Steak Fries and Kaiser Rolls
- Sliced Tomatoes, Market Basket of Local Lettuce, Selection of Silced Cheeses, Bermuda Onions and Kosher Style Pickles
- Apple Pie & Pecan Pie

SOUTHWEST BUFFET | \$44 PER PERSON

- Roasted Corn, Black Bean and Jicama Salad with Citrus Cumin Dressing
- Southwest Mixed Salad with Avocado, Cucumber, Peppers and Tortilla Strips
- Fajita Chicken and Beef with Grilled Peppers and Onions
- Baja Tilapia with Lime and Tequila Glaze
- Soft Flour Tortillas, Southwest Style Rice
- Pico de Gallo, Shredded Lettuce, Jalapeno, Sour Cream, Guacamole & Grated Monterey & Cheddar Cheeses
- Key Lime Cheesecake, Charros Dusted with Cinnamon and Powdered Sugar

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LUNCH | BUFFET

DELI BUFFET | \$35 PER PERSON

- Featured Soup of the Day
- Tossed Mixed Greens and Seasonal Accompaniments and House Dressing
- Penne Pasta Salad, Vegetable Slaw with Crème Fraîche & Mustard Dressing
- Roasted Yukon Potato Salad with Green Onions, Eggs with Chipotle Ranch DressIng
- Sliced Virginia Ham, Roasted Smoked Turkey Breast
- Roast Peppered Sirloin of Beef, Aged Salami, Sliced Emmenthal Wisconsin Cheddar & Smoked Provolone Cheeses
- Market Basket of Local Lettuce, Sliced Tomatoes, Bermuda Onions & Kosher Style Pickles, Grain Mustards and Mayonnaise
- Rustic French and Italian Bread Presentation
- Jumbo Baked Cookies and Brownies

ALL BUFFETS ARE SERVED WITH ASSORTED ROLLS & BUTTER,
FRESHLY BREWED COFFEE, TEA SELECTION, ICED TEA AND WATER

THERE WILL BE A FEE OF \$150 FOR PARTIES LESS THAN 30 PEOPLE

LUNCH BUFFET SERVICE IS ONE HOUR

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DINNER | SOUP & APPETIZERS

SOUPS | ADD \$6.00 TO ENTRÉE PRICE

- Lobster Bisque with aged Sherry
- Roasted Tomato Bisque with Sundried Tomato Crostini
- · Creamy Asparagus with Pistachios

APPETIZERS

- Lemon Steamed Artichokes with Pesto Cream Sauce & Herbed Angel Hair Pasta | \$5.00 additional
- Crab Cake topped with Ginger Scallion Aioli Served with Sesame Cucumber Salad on a Sesame Crisp | \$6.75 additional
- Pan Seared Shrimp served over Wilted Greens with a Citrus Vinalgrette & Toasted Pecans | \$6.75 additional

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DINNER | PLATED

BEEF

- Roasted Sirloin of Beef \$56 Per Person with Five Peppercorn Blend
- Grilled New York Strip Steak | \$62 Per Person
- Oven Roasted Beef Tenderloin | \$62 Per Person with Merlot Demi-Glace
- Grilled Filet Mignon | \$66 Per Person Mushroom Bordelaise Sauce
- Beef Wellington | \$69 Per Person with Mushroom Duxelle and Perigordine Sauce

POULTRY

- Chicken Capri | \$47 Per Person
 Broiled Chicken Breast topped with a Smoked Gouda and Wild Mushroom Sauce
 & Served with Dauphinoise Potatoes
- Pecan Crusted Chicken | \$47 Per Person
 Marsala Cream Sauce served with Sweet Mashed Potatoes and Chives
- Breast of Chicken | \$47 Per Person
 Pan Seared & Herb Marinated Chicken Breast with Roasted Shallot Demi-Glace,
 Woodland Mushroom Medley & Fresh Rosemary Served
 with Roasted Red Potatoes
- Chicken Mudega | \$47 Per Person
 Breast of Chicken, Char-Broiled and Topped with Onion, Mushrooms,
 Bacon & Cheese, Served with Herb Orzo
- Chicken Florentine | \$47 Per Person
 Stuffed with Spinach and served with Picante Red Pepper Coulis & Basmati Rice
- Chicken Wellington | \$50 Per Person
 Boneless Breast of Chicken In Flaky Puff Pastry with Mushroom Duxelle
 Served with a light Merlot Sauce



DINNER | PLATED

PORK & VEAL

- Roasted Pork Loin | \$49 Per Person
 Served with Granny Smith Apple and Raisin Chutney & Dauphinoise Potatoes
- Herb Pork Tenderloin | \$49 Per Person
 Topped with Herb Demi-Glace and served with Creamy Poienta
- Roast Loin of Veal | \$64 Per Person
 With a Lemon, Roasted Garlic Apple Sauce and Savory Risotto

SEAFOOD

- Grilled Salmon | \$50 Per Person
 Topped with Citrus and Dried Cherry Glaze & served with Creamy Polenta
- Cajun Tilapia \$52 Per Person Served with Dirty Rice
- Seared Grouper | \$54 Per Person
 Topped with Minted Red & Yellow Tomato Relish & Served over Roasted Vegetable Couscous

VEGETARIAN

- Polenta Napoleon | \$43 Per Person
 Layers of Grilled Veggies, Spinach, Fontina Cheese with Mushroom Ragout
- Stuffed Portobello \$43 Per Person
 Filled with Curried Couscous, Grilled Vegetables & Herbs Red Pepper Coulis

LAMB

Rack of Lamb | \$65 Per Person
 Topped with Herb and Grain Mustard Crust, Rosemary Lamb Jus &
 Served with Smashed Potatoes

ALL ENTREES SERVED WITH SALAD & DESSERT SELECTION ALONG WITH CHEF'S CHOICE OF VEGETABLE

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DINNER | COMBINATION PLATED

MIXED GRILL | \$64 PER PERSON

Medallions of Chicken & Beef Tenderloin marinated in Tarragon & Herbs served with a Portobello Demi-Glace

TENDERLOIN OF BEEF & SALMON | \$66 PER PERSON

Roasted Tenderloin of Beef with Missouri Wild Mushroom Demi-Glace Paired with Pan Seared Pacific Salmon

GRILLED TRIO | \$71 PER PERSON

Herb Grilled Shrimp, Roasted Tenderloin of Beef and Chicken Roulade with Spinach, Pine Nuts & Asiago Cheese

BEEF TENDERLOIN & SEA BASS | \$74 PER PERSON

Pepper Rubbed Tenderloin & Seared Sea Bass with Lobster Cognac Sauce

ALL ENTREES SERVED WITH SALAD & DESSERT SELECTION ALONG WITH CHEF'S CHOICE OF VEGETABLE

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DINNER | PLATED SALAD & DESSERT SELECTION

SALADS | CHOOSE ONE TO ACCOMPANY ENTREE

- Classic Caesar Salad with Parmesan Cheese, Croutons & Caesar Dressing
- Fresh Baby Spinach Salad with chopped Bacon, Diced Egg & Avocado with Citrus Vinaigrette
- Vine Ripened Tomatoes with Fresh Mozzarella, and Basil Olive Oll
- Marriott Salad:
 Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts
 Fresh Shaved Parmesan Cheese, Herb Vinaigrette
- Midwest Iceberg & Romaine Lettuces with Julienne of Carrots & Zucchini,
 Plum Tomatoes, Red Onion with Creamy Parmesan Dressing
- Field Greens Tossed in Toasted Pecans, Oranges, Sun Dried Cranberries
 & Chives Served with Champagne Vinaigrette

DESSERTS | CHOOSE ONE TO ACCOMPANY ENTREE

- Lemon Berry Mascarpone Cake
- Layered Lemon Curd Cake
- New York Cheesecake
- Chocolate Lovin' Spoon Cake
- Carrot Cake with Cream Cheese Icing

ALL ENTREES SERVED WITH ASSORTED ROLLS & BUTTER FRESHLY BREWED COFFEE, TEA SELECTION & ICED WATER

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DINNER | ENHANCEMENTS

ASSORTED PEPSI® PRODUCTS | \$5.50 EACH

BOTTLED WATER | \$5.50 EACH

WHOLE FRESH FRUITS | \$4.75 EACH

ASSORTED SMOOTHIES AND ENERGY DRINKS | \$6.00 EACH

SOUP OF THE DAY | \$6.00 PER PERSON

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DINNER | BUFFET

WESTERN BUFFET| \$57 PER PERSON

- Tangle of Baby Lettuce and Garden Greens with Tomatoes & Cucumber
- · Roasted Yukon Potato Salad with Green Onions, Eggs, and Chipotle Ranch Dressing
- Signature Vegetable Slaw with Crème Fraiche and Mustard Dressing
- Combread, Jalapeno Muffins and Biscuits
- BBQ Brisket of Beef with Grilled Onions & Mushrooms
- Herb Basted Roast Chicken with Chipotle Butter, Baby Back Ribs
- Lyonnaise Potatoes, Baked Beans, Corn on the Cob
- · Bread Pudding, Strawberry Shortcake
- Assorted Sliced Melon and Whole Strawberries

MARRIOTT DINNER BUFFET | \$57 PER PERSON

- Mixed Greens with Roasted Red Peppers, Shaved Parmesan Cheese
- Artichoke Hearts with Sundried Tomato Dressing
- Marinated Tomato, Red Onion and Cucumber Salad
- Seafood Pasta Salad
- Caesar Salad with Garlic Croutons
- Roasted Sirloin of Beef with Five Peppercorn Blend
- Grilled Pacific Salmon with Chardonnay Cream
- · Chicken Caprice with Lemon Butter, Mushrooms and Artichoke Hearts
- Dauphinoise Potatoes & Wild Rice
- Fresh Steamed Green Beans with Roasted Red Peppers
- · Chef's Dessert Table

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MARRIOT

DINNER | BUFFET

DINNER AT THE HILL BUFFET | \$55 PER PERSON

- Baby Spinach and Arugula Salad with Grilled Vegetables and Italian Balsamic Dressing
- Buffalo Mozzarella, Sliced Roma Tomatoes, Chiffonade of Basil and Basil Dressing
- Assorted Antipasto to include: Assorted Tapenade, Crostini, Marinated Olives, Italian Cured Meats and Assorted Breads and Rolls
- Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms
- Penne Pasta with Italian Sweet Sausage & Marinara Sauce
- Eggplant Parmesan
- Pistachio-Crusted Pan Seared Salmon Filet with Wilted Greens
- · Chef's Selection of Italian-style Vegetable
- Artisan Bread Display
- Italian Cannoli's, Tiramisu, New York Cheesecake

THE BIG EASY | \$60 PER PERSON

- Seafood Gumbo
- Bayou Garden Greens with Honey Habanero Dressing
- Bayou Chicken with Pecan Glaze
- Cornmeal Crusted Catfish with Bacon Corn Relish
- · Red Beans and Rice
- Seafood Étouffée with Louisiana Vegetable Medley
- Pecan Ple, Bread Pudding with Vanilla Sauce

ALL BUFFETS ARE SERVED WITH ASSORTED ROLLS & BUTTER, FRESHLY BREWED COFFEE, TEA SELECTION AND ICED WATER

THERE WILL BE A FEE OF \$150 FOR PARTIES LESS THAN 30 PEOPLE DINNER BUFFET SERVICE IS ONE HOUR

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RECEPTION | CARVING STATION

MAPLE & ROSEMARY GLAZED ROASTED LOIN OF PORK | \$225 PER 35 GUESTS

Served with Apple Chutney & Assorted Rolls

SMOKED VIRGINIA BAKED HAM | \$275 PER 35 GUESTS

Served with Honey Mustard Glaze & Sweet Mustard Sauce Assorted Rolls & Buttermilk Biscuits

WHOLE OVEN ROASTED TURKEY BREAST | \$260 PER 30 GUESTS

Served with Turkey Gravy & Cranberry Chutney, Assorted Rolls

PEPPER ROASTED BEEF TENDERLOIN | \$350 PER 35 GUESTS

Served with Turkey Gravy & Cranberry Chutney, Assorted Rolls

BARON OF BEEF | \$716 PER 100-175 GUESTS

Served with Au Jus & Horseradish Cream, Assorted Rolls

EACH CARVING STATION REQUIRES A UNIFORMED CHEF AT \$100 PER HOUR OF SERVICE

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MARRI

RECEPTION | STATIONS

CRUDITE | \$7.75 PER PERSON

Seasonal Assortment of Crisp Fresh Vegetables with Ranch & Spinach Dip

FRESH FRUIT DISPLAY | \$7.75 PER PERSON

Seasonal Fresh Sliced Fruits, Berries & Melons with Fruit Yogurt Dipping Fruits

CHEESE DISPLAY | \$8.50 PER PERSON

Assorted Cheese with Dried Fruit & Nuts Served with Crackers & French Breads

MARRIOTT MONTAGE | \$18 PER PERSON

International & Domestic Cheese Display, Seasonal Fruits, Grilled Marinated Vegetables, Dried Fruits, Cured Meats, French Bread & a Variety of Fruit & Vegetable Dips Served with Appropriate Condiments, Lavosh & Water Crackers

BIG PIZZA PIE | \$20 PER PERSON

Assorted Pizzas with Toppings to Include: Sweet Italian Sausage, Pepperoni, Mushrooms, Green Peppers Fresh Mozzarella Cheese, Fresh Basil Olive Oil Sprinkled with Oregano Grated Parmesan Cheese & Red Pepper Flakes

ANTIPASTO| \$10.75 per person

Imported Italian Meats and Cheeses
Olives, Marinated Artichoke Hearts
Grilled Marinated Vegetables
Crisp Pizza Squares, Olive Dipping Oil
Artisan Bread Display and Focaccia

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



RECEPTION | ACTION STATIONS

ITALIAN TRATTORIA | \$21 PER PERSON

Prepared to Order by our Chef with Your Choice of the Following: Assorted Vegetables, Italian Sausage, Shrimp & Chicken Breast

Pastas:

Penne, Tortellini & Orecchiette Pasta

Sauces (Choice of Two):

Marinara, Pesto Cream, Alfredo & Fresh Herb Olive Oil

Toppings:

Grated Parmesan Cheese, Red Pepper Flakes, Chiffonade of Basil

Served with Garlic Bread & Focaccia

ASIAN STIR FRY STATION | \$25PER PERSON

Wok Stirred Beef, Chicken or Shrimp with Bok Choy, Bamboo Shoots, Carrots, Peppers, Baby Corn, Broccoli, Bean Sprouts & Water Chestnuts Prepared with Sesame Oll Pork & Chicken Pot Stickers with Soy Dipping Sauce Steamed Rice & Fortune Cookies

PRICE BASED ON 25 PERSON MINIMUM
EACH ACTION STATION REQUIRES A UNIFORMED CHEF AT \$100 PER HOUR OF SERVICE
BASED ON ONE HOUR OF SERVICE

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



RECEPTION | HOT HORS D'OEUVRES

\$150 PER 50 PIECES

Toasted Ravioli with Marinara

Chinese Egg Rolls with Hot Mustard Sauce

Feta and Spinach Spanakopita

Buffalo Chicken Wings with Bleu Cheese Sauce

Assorted Mini Deep Dish Pizzas

Mushroom Beggar Purses

\$200 PER 50 PIECES

Vegetable Spring Rolls

Vegetable Quesadilla

Grilled Shrimp Skewers Hibachi Chicken Skewers

Cannelloni Bites

Chicken Drumettes with Spicy BBQ Sauce

Crabmeat Rangoon with Sweet and Sour Sauce

Spinach and Feta in Phyllo with Spicy Ranch Sauce

Petite Quiche Lorraine

Kalamata Olives and Artichoke Tarts

Cozy Shrimp

Crab cakes with Remoulade Sauce

Thal Chicken and Cashew Spring rolls

Scallops in Bacon

Mini Beef Wellington

Pork Pot Stickers with Soy dipping Sauce

Smoked Chicken Quesadilla

All prices are subject to 24% service charge and applicable taxes. Prices are subject to change without notice

MARRIOTI

RECEPTION | COLD HORS D'OEUVRES

\$155 PER 50 PIECES

Olive Tapenade Bruschetta with Goat Cheese

Mozzarella and Tomato on a Garlic Pesto Crostini

\$205 PER 50 PIECES

California Nori Rolls with Soy Dipping Sauce
Seared Beef Tenderloin Carpaccio with Spicy Aloli
Mini BLT's
Petite Continental Sandwiches
Jumbo Shrimp Cocktail
Asparagus wrapped in Smoked Salmon
Belglum Endive with Lump Crab Meat
Grilled Tenderloin with Red Pepper Aloli on Toast Point

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BEVERAGES | WINES

SPARKLING

La Marca, Extra Dry, Prosecco, Italy - \$46 Segura Viudas, Cava, "Aria", Spain - \$36

CABERNETS

Magnolia Grove by Chateau St. Jean, CA - \$33 Avalon.- \$32

OTHER REDS

Line 39, Pinot Noir, CA - \$36

Magnolia Grove Merlot by Chateau St. Jean, CA - \$33

Erath, Pinot Noir, OR - \$41

J Lohr Estates, Merlot, "Los Osos", Paso Robles, CA - \$38

WHITE WINES

Magnolia Grove by Chateau St. Jean, Rose, CA - \$33

Magnolia Grove by Chateau St. Jean, Plnot Grigio, CA - \$33

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand - \$33

Magnolia Grove by Chateau St. Jean, Chardonnay, CA - \$33

J Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, CA - \$37

CasaSmith, Pinot Grigio, "VINO", Ancient Lakes, Washington - \$39

Brancott Estate, Sauvignon Blanc, New Zealand - \$35

Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, CA - \$48

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma Country, CA - \$35

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



WELL HOST SPONSORED BAR PER PERSON

One Hour - \$18.00

Each Additional Hour - \$8.00

WELL HOST SPONSORED BAR BY THE DRINK

Soft Drinks - \$5.50

Mineral Water - \$5.50

Domestic Beer - \$5.75

Premium and Imported Beer - \$6.25

Wine - \$8.50

Cocktails - \$8.25

WELL BAR OFFERS:

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeaters Gin,
Dewars White Label Scotch, Jim Beam White Label Scotch,
Canadian Club, Jose Cuervo Traditional Silver Tequila, Hennessey VS
White Zinfandel, Chardonnay, Merlot, Cabernet

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



CALL HOST SPONSORED BAR PER PERSON

One Hour - \$19

Each Additional Hour - \$8.50

CALL HOST SPONSORED BAR BY THE DRINK

Soft Drinks - \$5.50

Mineral Water - \$5.50

Domestic Beer - \$5.75

Premium and Imported Beer - \$6.25

Wine - \$8.50

Cocktails - \$8.75

CALL BAR OFFERS:

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewars White Label Scotch, Maker's Mark Bourbon, Jack Daniel's, Canadian Club, 1800 Silver Tequila, Hennessy VS White Zinfandel, Chardonnay, Merlot, Cabernet

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



PREMIUM HOST SPONSORED BAR PER PERSON

One Hour - \$20

Each Additional Hour - \$9.50

PREMIUM HOST SPONSORED BAR BY THE DRINK

Soft Drinks - \$5.50

Mineral Water - \$5.00

Domestic Beer - \$5.75

Premium and Imported Beer - \$6.25

Wine - \$8.50

Cocktails - \$8.50

PREMIUM BAR OFFERS:

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin,
Johnnie Walker Black Label Scotch, Knob Creek,
Jack Daniel's, Crown Royal, Patron Silver Tequila, Hennessey Privilege VSOP
White Zinfandel, Chardonnay, Merlot, Cabernet

All prices are subject to 25% service charge and applicable taxes. Prices are subject to change without notice



CASH BAR

Soft Drinks - \$5.50

Mineral Water - \$5.00

Domestic Beer - \$5.75

Premium and Imported Beer - \$6.25

Wine - \$8.50

Well Brand - \$8.25

Call Brand - \$8.75

Premium Brand - \$9.00

BEER SELECTION

Domestic Premlum: Budweiser, Michelob Ultra, Blue Moon Belgian White,

Samuel Adams Boston Lager, Samuel Adams Seasonals

Domestic Light: Bud Light, Coors Light, Miller Lite

Regional Craft: Lagunitas Pilsner, Boulevard Brewing Company Hoppy Wheat

Import Premium/Light: Corona Extra, Corona Light,

Guinness Draught, Heineken, Modelo Especial, Stella Artois

\$110 BARTENDER FEE PER BARTENDER FOR A MAXIMUM OF 4 HOURS \$50 PER ADDIONAL HOUR \$75 CASHIER FEE (EACH)

ONE BARTENDER PER 100

All prices are subject to 24% service charge and applicable taxes. Prices are subject to change without notice

