

Residence INN[®]
BY MARRIOTT

COURTYARD[®]
BY MARRIOTT

**SOCIAL
EVENTS
MENU**

BREAKFAST

BREAKFAST AVOCADO TOAST BAR - \$30.00 PER PERSON (MINIMUM 10 GUESTS)

TRAY OF HEARTY WHOLE-GRAIN BREAD AND CROSTINI AND SMASHED AVOCADO SLICES WITH PLATTERS OF MEATS, SMOKED FISH, AND CHEESES.

TOPPINGS (CHOOSE 8) :

Crumbled Cooked Bacon	Sautéed Spinach	Pecan	Grainy Mustard
Smoked Salmon	Sautéed Kale	Dried Apricots	Sriracha
Sliced Ham	Arugula	Coconut Flakes	Lemon Zest
Sliced Turkey	Smashed Tomatoes	Flaxseeds	Maple Syrup
Salami	Mashed White Beans	Banana	Raspberry Jam
Soft-Cooked Egg	Cherry Tomato	Grapes	COMPLIMENTARY
Flavored Cream Cheese	Scallions	Parsley	Black Pepper
Butter	Cucumber	Coconut Oil	Chili Pepper
Goat Cheese	Sliced Radishes	Extra Virgin Olive Oil	Sea Salt
Labaneh	Almonds	Basil Pesto	Red Pepper Flakes

BREAKFAST CHIA SEED PUDDING - \$21.00 PER PERSON CHOOSE 3

Mixed Berries

Banana Peanut Butter

Raspberry

Piña Colada

Mexican Chocolate

Maple Walnut

Matcha

FRITTATA PRIMAVERA MUFFIN SHAPED - \$24.00 PER GUEST

BAKED WITH WHOLE EGGS OR EGG WHITES

Garden vegetables with mozzarella

Wild mushroom, spinach and goat cheese

Roasted pepper, fontina cheese & basil

Healthy egg white vegetable frittata

BREAKFAST CHIA SEED PUDDING - \$21.00 PER PERSON

CHOOSE 3

Mixed Berries

Banana Peanut Butter

Raspberry

Piña Colada

Mexican Chocolate

Maple Walnut

Matcha

BREAKFAST OMELET SANDWICHES - \$24.00 PER PERSON

(CHOICE OF MINI BRIOCHE, PANINIS, WRAPS OR ENGLISH MUFFIN)

Plain fluffy eggs

Florentine egg whites, baby spinach & Swiss
cheese

Chorizo, peppers, onions and queso fresco

Egg whites, turkey sausage, jack cheese and
salsa

Baby spinach & wild mushrooms, white cheddar
cheese

Florentine egg whites, baby spinach & Swiss
cheese

Five star bacon, eggs and tomato with herb aioli

Classic wrap eggs, American cheese, ham, home
fries

Scrambled eggs, roasted prosciutto, mozzarella
on ciabatta

BREAKFAST TEA SANDWICHES - \$24.00 PER GUEST

CHOOSE 4 (TWO PER GUEST)

Smoked salmon with vegetable cream cheese

Roast portobello with herbed boursin and arugula

Sliced red peppers w/ green olives cream cheese

Bacon, cheddar and plum tomato

Banana, nutella and fresh strawberries

Peanut butter and caramelized banana

Prosciutto with fig butter

Prosciutto with sweet roasted red peppers and brie

BREAKFAST #1 - \$40.00 PER PERSON

Mini Bagels, pastries and muffins

Swiss Bircher Muesli Brûlée

Fresh Sliced Fruit or Fruit Salad

Fresh Orange Juice

Coffee or Tea

BREAKFAST#2 - \$45.00 PER PERSON

Buttermilk Pancakes with maple syrup

Individual cups of berry or vanilla yogurt parfait

Fresh Sliced Fruit or Fruit Salad

Coffee or Tea

NEW YORK BREAKFAST BUFFET - \$60.00 PER PERSON

Served with Sweet Butter, Preserves, Cream

Cheese, Syrup, Salt/Pepper and Ketchup

Scrambled eggs

Buttermilk pancakes or challah french toast

Choice of 2: sausage, bacon, turkey bacon,

turkey sausage

Home fried potatoes

Mini bagels, muffins, croissants and pastries

Coffee service and fresh squeezed orange juice

BRUNCH

BRUNCH IT UP | \$30.00 PER PERSON

ONLY AVAILABLE WITH THE PURCHASE OF BREAKFAST
BUFFET | SELECT ONE STARTER, ONE ENTRÉE AND ONE
DESSERTS

CHOICE OF ONE STARTER:

Caesar Salad | Buttered Garlic Stick, White Anchovies, Fresh Parmesan
Cheese

The Regency Baby Romaine Wedge | Sun-Dried Tomato, Baby Artichoke,
Toasted Pine Nuts, Parmigiano-Reggiano Vinaigrette (GF, V)

Roasted Red Bliss Potato Salad | Celery, Scallion, Hard Boiled Eggs

Orzo Pasta Salad | Cucumber, Feta Cheese, Cherry Tomatoes, Chickpeas,
Diced Red Onion, Chopped Parsley and Dijon Red Wine Vinaigrette with
Fresh Oregano

Mediterranean Couscous Salad | Israeli Couscous, Cucumber, Diced Red
Onion, Tomatoes, Parsley, Lemon Sumac Vinaigrette

Caprese Salad | Heirloom Cherry Tomatoes, Pesto Marinated Ciligine
Mozzarella, Arugula, Balsamic Reduction

Smoked Salmon Display | Assorted Bagels, Cream Cheese, Capers,
Chopped Hard Boiled Eggs, Diced Red Onions

Antipasti Display | Grilled Asparagus, Balsamic Marinated Mushrooms,
Oven Dried Tomatoes, Citrus Infused Olives, Ciliegine Mozzarella,
Grilled Petit Pan Squash and Zucchini

CHOICE OF ONE ENTRÉE:

Rotisserie Style Chicken | Salsa Verde (GF)

Roasted Love Farm Organic Chicken Breast Puttanesca (GF)

Herb Rubbed Grilled Flank Steak | Oven Roasted Pee Wee Potatoes,
Charred Asparagus, Fresh Herb and Citrus Gremolat

Pan Seared Salmon | Braised Fennel, Herbed Garlic Butter

Gemelli Pasta | Roasted Corn, Diced Green Chili, Ancho Cream Sauce
(V)

Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella,
Shrimp, Shaved Parmesan

Cheese Ravioli (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

CHOICE OF ONE DESSERTS

Sfogliatella | Orange Zest, Almond Cream

Seasonal Cheesecake | Caramel Sauce, Almond Hazelnut Praline, Chantilly Cream (V)

Apple Tartlet | Almond Cream, Toasted Crushed Walnuts, Crème Chantilly (V)

Chocolate Crunch Cake (V)

Apple Bread Pudding | Caramel Sauce (V)

Chef's Signature Bread Pudding

Flourless Chocolate Cake | Whipped Cream (GF)

******Add mimosas for \$15.00 per person******



WEDDING MENU

PACKAGE #1: 5 HOUR OPEN PREMIUM BAR - \$185.00
PREMIUM BAR SERVICE – PREMIUM LIQUOR, BEER, WINE, SOFT
DRINKS

PACKAGE #2: 5 HOUR OPEN PREMIUM BAR - \$175.00
HOUSE BAR SERVICE – HOUSE LIQUOR, BEER, WINE, SOFT DRINKS

PACKAGE #3: 5 HOUR OPEN BEER & WINE - \$165.00 PP
BAR SERVICE – BEER, WINE, SOFT DRINKS

Hors D' Oeuvres Display

(Choose One 1)

LOUISIANA MÉLANGE

- Spicy Shrimp Skewers • Blackened Catfish Bites • Sweet Potato Chips • Creole Crab Dip with Toasts
- Hot & Spicy Pecans • jalapeño and Cheddar Biscuits • Blackened Cajun Chicken • Grilled Andouille sausage

USA MÉLANGE

- Mini Crab Cakes • Skewers of Sirloin Steak • Skewers of Parmesan Chicken Fingers • Smoked Salmon with Caper Cream Cheese on Black Bread • Grilled Asparagus • Sweet Potato Sticks • Roasted Pepper Sauce • BBQ Sauce • Horseradish Cream sauce

AMERICANA MÉLANGE

- Jumbo shrimp cocktail • Kosher franks in puff pastry • Buffalo chicken fingers • Quesadillas • Mini spinach knish • Homemade Yukon Gold potato chips • Cocktail sauce • Spicy mustard • Carrots, celery, blue cheese Sauce

SANTA FE MÉLANGE

- Assorted mini Quesadillas Chicken and Cheese in four Different colors • Beef Empanada with Mint Mojo • Tomato Corn Salsa • Salsa Verde • Cilantro and Cumin Dip • Guacamole • Pico De Gallo • Corn Chips

OAXACA MÉLANGE

- Oaxaca chicken skewers with chipotle • Chicken and Monterey cheese tequitos • Shrimp with Pineapple Hibiscus Salsa • Vegetables skewers with achiote herbs • Grilled Mexican steak skewers • Guacamole • Beans dip

MIDDLE EASTERN MÉLANGE

- Lamb Kebab mixed with Tahini • Cumin rubbed Chicken Skewers • Stuffed Grape Leaves • Hummus • Babaghanoush • Labaneh (Cheese) Zatar Spiced • Yogurt Mint Dipping Sauce • Spiced Pita Crisps

FAR EAST MÉLANGE

- Soy glazed grilled Shrimp Skewers • Curried Chicken Skewers • Spring Rolls • Vegetable Sushi Rolls • Pickled Ginger • Wasabi and Ginger- Soy Dipping Sauce • Shrimp Chips

THAI MÉLANGE

- Lemongrass Shrimp • Thai Beef Satay • Red Curried Chicken Skewers • Vietnamese winter Rolls Pan-fried Dumplings • Coconut Milk & Peanut Dipping Sauce • Asian Chili Dipping Sauce

ASIAN MÉLANGE

- Penang grilled beef • Thai Chicken • Coconut Shrimp • Vegetable Spring Rolls • Grilled Pineapple • Cucumber peanut noodles • Wonton Chips • Plum Sauce • Tamari-Ginger Dipping Sauce

INDIAN MÉLANGE

- Skewers of Tandoori Style Chicken • Skewers of Spicy Ginger Coconut Shrimp • Curried Vegetable Samosas • Fried Cauliflower • Vegetable Patties with Mango Chutney • Crisp Indian Poppadums an Lentil Dip

SUSHI MÉLANGE

Assorted Sushi including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls and Chef's Special Rolls
Accompanied by Pickled Ginger, Wasabi and Scallion Soy Sauce

Dinner Buffet

(Choose One 1)

SPA BUFFET

- Grilled salmon with roasted red pepper coulis • Soy and ginger glazed breast of chicken • Hummus and grilled whole wheat pita • Garden salad • Grilled italian vegetables • Organic brown rice • Mushroom and asparagus salad • Chilled ginger spiced melon soup • Chef's selection of sorbets

AMERICA

- Mini burgers on toasted brioche bread with all the trimmings • Southern chicken fingers with Honey mustard dipping • Crab cakes with chipotle aioli • Old fashioned coleslaw • Butter lettuce with tomatoes, radish and cucumber • Apple pie • Basket of fresh bread and rolls

HAWAIIAN

- Hula-hula spiced chicken • Bang bang coconut shrimp • Hawaiian paniolo grilled steak • Macadamia nut rice • Sesame ginger noodles with bean sprouts and crispy snow peas • Waimea salad with roasted red and yellow peppers, fresh basil and macadamia nut pesto vinaigrette • Coconut cake with chocolate rum sauce

CARIBBEAN

•Jamaican jerk chicken •Island style meatballs •Grilled mahi mahi with pineapple glaze •Rice stewed with beans and coconut milk •Fried cassava with garlic sauce •Sliced tomato and avocado salad •Coconut pudding •Assorted breads and rolls

MEDITERRANEAN

•Herb Beef Kabobs •Herb crusted tilapia with lemon drizzles •Honey and za'atar glazed chicken kabobs w/ white bean brandade •Orzo salad with sun dried tomato, olives and fresh basil •Eggplant and squash coponata with charred onion & nigella seeds •Endive, radicchio and arugula with tomatoes and radish •Sun dried tomato and kalamata olives, hummus with pita triangles •Dessert Platter

MEXICO-A

•Lime chipotle grilled carne asada •Chicken breast in spicy bell-pepper corn sauce •Chili and lime rice •Spicy southwest lasagna corn tortillas layered with spicy ground beef, a blend of monterey jack and cheddar cheeses & enchilada sauce with fresh tomatoes and mild green chilies •Crisp romaine and field greens tossed with tomatoes, queso fresco, tortilla chips, and avocado vinaigrette •Flour tortillas •Tapioca pudding

MEXICO –B

(Fiesta And Burrito Bar) •Grilled Steak Fajita •Chicken fajitas •Seasoned ground beef •Spanish rice •Refried beans •Soft corn & flour tortillas, corn chips •Green salad •Guacamole, fresh salsa, sour cream, pico de gallo, shredded cheese •Mexican churros with dulce de leche sauce

SOUTH PACIFIC

•Coconut Shrimp with a mango relish •Papaya BBQ Baked Salmon •Grilled Citrus Chicken with amaretto citrus glaze •Jasmine Coconut Rice •Medley of Grilled Fruit & Vegetables assorted grilled citrus fruit with sweet potato, plantain, sweet onions •Asian Salad (romaine, watercress, mango, tomato, cucumber, segment of oranges, shredded coconut) •Fruit Bars

INDIA

•Chicken Tandoori kabob style with cilantro chutney •Curry Salmon broiled over sautéed curry spinach •Lamb Tikka Masala •Kheer Ka Raita (yogurt with cucumber and mint) •Curried Potato and Pea Samosa •Biryani basmati rice with mixed vegetables and nuts •Cookies and brownies •Assorted Indian Breads including Naan

Your Package Includes

Wedding Cake

Champagne Toast

Linen (White or Ivory)

Event Detailer

Discounted Hotel Rates

Complimentary Amenity for the Couple if staying at property

Complimentary Upgrade

Waived Bartender Fee