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Burlington Harbor Hotel

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Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovating catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

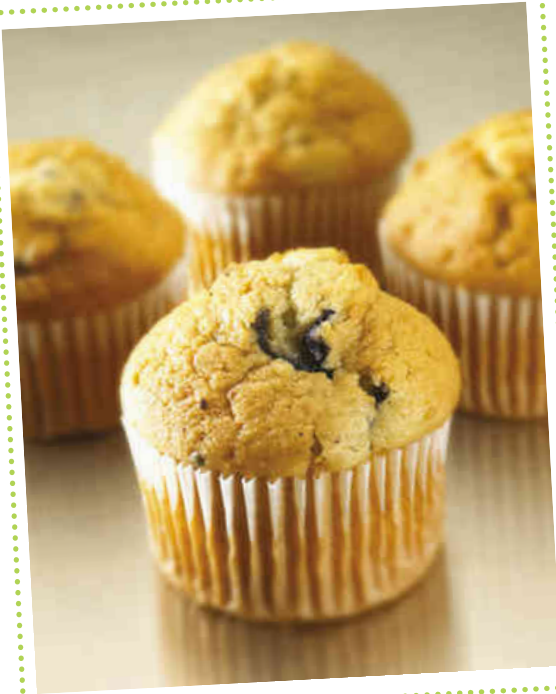
Looking forward to serving you soon,

The Courtyard Events Team

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breakfast

Hot Breakfast Table | \$15.00

Assorted local Klingers Pastries
Sliced bagels, plain, sesame, cinnamon raisin
Cabot butter and cream cheese
Smuckers preserves
Peanut butter
Fresh sliced fruit

Scrambled eggs
Breakfast potatoes
Vermont maple sausage
Vermont applewood smoked bacon
Assorted Fruit juice
Royal Cup Coffee and tea

Continental Breakfast | \$10.00

Assorted local Klingers pastries
Sliced bagels, plain, sesame and cinnamon
raisin
Peanut butter
Butter and cream cheese
Smuckers preserves
Fresh Sliced fruit
Assorted fruit Juice.
Royal Cup Coffee and tea

Enhancements | \$2.00

Assorted Fruit yogurt
Kellogg cereals with cold milk
Quaker oatmeal with brown sugar, raisins, and
walnuts.



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breaks

AM Break | \$6.50

Sliced seasonal fruits and berries
Bottled water and soft drinks
Royal Cup Coffee and tea

Coffee Break | \$2.75

Royal Cup Regular and Decaf Coffee and an
assortment of teas.

PM Break | 9.00

Fresh Sliced Fruit Display
Assorted cookies and brownies
Bottled water and assorted soft drinks

Beverage Break | \$3.00

Assorted sodas and bottled water



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breaks

Healthy Break | \$9.00

Fresh sliced fruit display, assorted yogurt, assorted granola bars and still and sparkling water.

Healthy Snack | \$6.00

Crudites with ranch and blue cheese dressing and Hummus

Junk Food Break | \$8.00

Mad house munchies potato chips, individual bags of popcorn and pretzels, assorted candy bars and bottled soft drinks and water

Baseball Break | \$7.00

Hot Jumbo Pretzels and Nacho chips served with melted cheese, peanuts and popcorn and assorted cold bottled beverages.



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lunch

Deli Table | \$15.00

Potato or Pasta salad, your Choice of a Mixed green salad or Caesar Salad Potato chips, Assorted Deli meats and Cheeses, Assorted breads and rolls, pickles, mayonnaise, mustard and hummus served with Assorted soft drinks and bottled water.

ADD TUNA OR CHICKEN SALAD TO BUFFET FOR \$2.00 PER PERSON



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lunch

Plated Sandwiches and Wraps
(CHOOSE TWO) \$16.00 PER PERSON

(CHOOSE THREE) \$18.00 PER PERSON

ADD A MIXED GREEN OR CAESAR SALAD
FOR \$2.00 PER PERSON

Dakin Farm smoked turkey club with Vermont maple smoked bacon, lettuce, tomato and mayonnaise on toasted wheatberry bread.

Roasted portabella mushroom wrap with brie cheese, plum tomatoes, baby spinach, roasted red pepper and fresh basil aioli.

Grilled Misty Knoll Farm chicken breast on a Kaiser roll with lettuce, tomato, red onion and fresh basil mayonnaise.

Albacore tuna salad with crispy bibb lettuce, havarti cheese, lettuce, tomato, and red onion on a crispy Kaiser roll.

Roast beef wrap with caramelized onions, roasted red peppers, provolone cheese and fresh horseradish mayonnaise.

Green Mountain smoked ham and swiss on marbled rye with honey mustard and tomato.



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lunch

Hot Lunch Buffet | \$17.00
 ADD A MIXED GREEN OR CAESER SALAD
 FOR \$2.00 PER PERSON
 Includes assorted beverages

Chicken or Eggplant Parmesan
 Breaded and served with marinara, parmesan
 cheese, penne and garlic bread.

Lemon Rosemary Chicken
 Served with seasonal vegetables and wild rice.

Grilled Pork Loin
 Served with roasted red potatoes and an apple
 compote.

Pan Seared Salmon
 Served with lemon butter, wilted spinach and
 rice pilaf.

Steak and Frites
 Grilled Flank steak, served with french fries and
 rosemary ketchup.

Penne Marinara with Meatballs
 Served with parmesan cheese, and garlic
 bread.

Stuffed Portabella Mushroom
 Stuffed with peppers, onions and cheese.
 Served with cous cous and an herb cream
 sauce.



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reception

Mozzarella Wraps | \$26.00/dozen
Fresh Mozzarella wrapped in Prociutto and drizzled with balsamic reduction.

Spicy Deviled Eggs | \$24.00/dozen
Spicy Deviled Eggs topped with dill.

Shrimp Cocktail | \$30.00/dozen
Jumbo Shrimp cocktail with a classic spicy sauce.

Tuna | \$32.00/dozen
Seared Ahi Tuna served with a wasabi pickled ginger and mango-pineapple chutney.

Grilled Asparagus | \$34.00/dozen
Grilled asparagus wrapped in prosciutto.

Beef Tenderloin | \$36.00/dozen
Grilled and thinly sliced beef tenderloin on crispy focacia with a horseradish aioli.

Spring Rolls | \$25.00/dozen
Vegetable Spring Rolls with a spicy sweet and sour sauce.

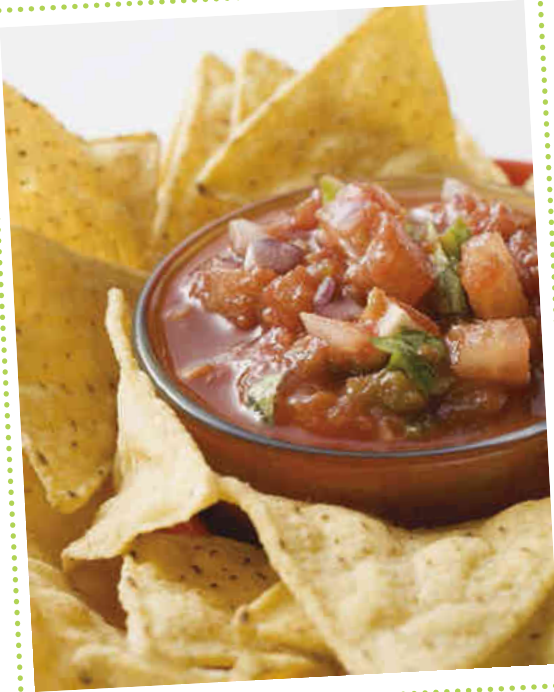
Sesame Chicken Skewers | \$32.00/dozen
Sesame Chicken Skewers with a mango chutney.



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Jumbo Scallops | \$35.00/Dozen
 Applewood smoked bacon wrapped scallops
 with a fresh basil aioli.

Thai Beef Skewers | \$28.00/Dozen

Antipasto | \$7.50 per person
 Assorted meats, artisan cheeses and grilled
 vegetables.

Whole Side Poached Salmon | \$9.00 per
 person
 With dill remoulade, tomato cucumber relish
 and bagel chips.

Vermont Cheese Display | \$10.00 per person
 Includes brie, goat cheese, cheddar cheese,
 local farmers market cheeses. seasonal fruit
 and assorted crackers and sliced baguettes.

Sliced Fresh Fruit Display | \$8.00 per person
 Fresh sliced Fruit with seasonal berries and
 fruits.

Baked Brie | \$9.00 per person
 Baked Brie with seasonal fruit

Fresh Vegetable Crudites | \$8.00 per person
 Served with Bleu cheese and Ranch dressings.



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Breads and Spreads | \$6.00 pp
Hummus, tapenades, and warm spinach
arti-choke dip with a roasted garlic and
rosemary infused olive oil. Served with local
artisan breads.



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dinner

Dinner Buffets

Please add \$3.00 per person for plated meals.

Price includes a plated garden salad and warm rolls and butter.

Silver Entrées \$24.00 per person
(Choose Two)

Chicken Picatta; chicken breasts lightly floured and pan seared served with lemon, white wine caper sauce

Barbeque Ribs; slow cooked pork ribs finished on the grill with our own house barbeque sauce

Herb Grilled Chicken; bone in marinated flame grilled chicken topped with an herb gravy

Eggplant Parmesan; breaded eggplant cutlets topped with marinara sauce and parmesan cheese

Grilled Flank Steak; tender marinated flank steak grilled to perfection topped with beef au jus



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dinner

Gold Entrées | \$36.00 per person
(Choose Two)

Herb dusted sirloin steaks oven roasted to perfection topped with au jus

Roasted garlic and herb rubbed pork loin

Pan seared Atlantic salmon filet with a dill cream sauce

Stuffed portabella mushrooms with vegetable and goat cheese stuffing

Chicken cordon bleu, ham and cheese stuffed chicken breast with a Dijon cream sauce

Sirloin tips topped with peppers and onions in a beef gravy



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dinner

Platinum Entrées | \$45.00 per person
(Choose Two)

Chef carved prime rib; herb crusted prime rib slow roasted and thinly sliced served with au jus

Tropical chicken; chicken breast with a seafood stuffing, breaded and served with fresh fruit chutney

Grilled swordfish steaks; citrus marinated swordfish steaks grilled to perfections, served in a lime butter sauce

Filet Mignon; bacon wrapped filet served with a bordelaise sauce

Stuffed pork loin; apple stuffed pork loin baked and served with an herb gravy

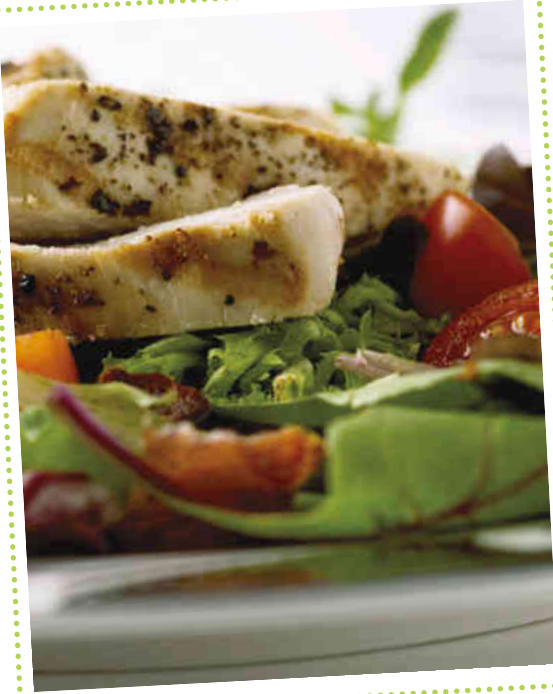
Veal saltimbocca; tender veal cutlets with prosciutto ham and sage



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dinner

Desserts

Assortment of bite-sized cheesecake \$3.00 per person

Assortment of petit fours \$3.00 per person

House made cookies and brownies \$3.00 per person

Key Lime Pie \$4.00 per person

Flourless Chocolate Cake \$4.00 per person

Double Chocolate Mousse Cake \$6.00 per person

White Chocolate and Mixed Berry Cheesecake \$6.00 per person



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considerations

General Information and Policies

Food and beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

Guarantees

In order to make your meeting a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event. The expected number will act as the final guaranteed number if the guaranteed number is not received.

All food and beverage prices are subject to a 20% service charge and 11% tax.

Menu prices subject to change.

Shipping

If shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. The hotel can not assume responsibility for the damage or loss of merchandise sent for storage.

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