



Dear Event Planner,

Thank you for selecting the Residence Inn by Marriott Cincinnati Airport and Chef's Choice for your event. Our seamless partnership allows you to select Gourmet options for your guests. Please review the following terms and conditions for the following menu options:

Pricing is Per Person and based on a minimum number of guests. For a guest count less than the minimum please contact us for menu selections and pricing. All events will be charged a 24% service fee. If your event requires extra service staff additional fees may be applied. Pricing is subject to change.

All buffets/ plated service, except the Breakfast Buffets, are based on set-up in the Gatehouse. Private set-up, additional service equipment and/ or china, linens, or service ware may incur an additional fee.

Specialty menus are available including healthy options. Please contact us for selections and pricing. If you are looking for something you do not see on the provided menus please contact us!

We look forward to working with you! Please contact us with questions or to set-up your event!

Sincerely,

The Residence Inn Cincinnati Airport Sales Team

859.817.5562



Gourmet Breakfast And Brunch Buffets

15 People Minimum

- Action Omelet Station*** \$12.00
Omelets Made To Order At Your Event
Includes Eggs, Cheese, Bacon, Ham, Sausage, Peppers, Onions, Mushrooms & Tomatoes
Served With Flaky Biscuits, Fruit Preserves & Butter
- Great Start*** \$12.50
Your Choice Of A Fluffy Quiche Lorraine Or Egg Frittata With Peppers, Mushrooms & Cheese
Accompanied By Assorted Fresh Breakfast Pastries & Overstuffed Muffins
Seasonal Fresh Fruit Salad & Assorted Juices
- Let's Get Crackin'*** \$14.50
Fluffy Scrambled Eggs, Crispy Bacon, Savory Sausage, Breakfast Potatoes, Flaky Biscuits
With Sausage Gravy, Fresh Breakfast Pastries & Overstuffed Muffins With Fruit Preserves &
Butter
Assorted Juices
- Sunday Brunch*** \$15.50
Assorted Fresh Breakfast Pastries, Overstuffed Muffins & Light Angel Biscuits Served With
Butter & Fruit Preserves, Fluffy Scrambled Eggs Or A Frittata Topped With Grilled Vegetables
& Cheese Served With Country Ham, Breakfast Potatoes, Seasonal Sliced Fruit & Assorted
Juices

***All Breakfast Buffets are for Private Parties and
must be set up in the Conference Room only.***



Gourmet Lunch Boxes

15 People Minimum

\$14.50 Per Person

All Lunch Boxes Include Two Accompaniments & A Signature Fresh Baked Cookie

*All Boxed Lunches Are Limited To Three Sandwich Selections Per Order,
And The Same Two Side Dishes For All Lunches
(Several Sandwiches May Be Ordered As A Wrap Or Salad, Please Ask For Details)*

Chicken Salad Or Tuna Salad On Flaky Croissant

Savory Chicken & Grape Salad Or Albacore Tuna & Dill Salad
Served With Red Leaf Lettuce, Sliced Roma Tomatoes & Condiment Packets

Grilled Chicken Sandwich

Grilled Herb Chicken Served On A Fresh Kaiser Roll
Served With Red Leaf Lettuce, Sliced Roma Tomatoes, Caramelized Onions & Red Pepper Aioli

Chicken Caesar Wrap

Julienned Grilled Chicken With Romaine Lettuce, Shredded Asiago Cheese & Creamy Caesar Dressing
Rolled In A Spinach Tortilla

Veggie Wrap

Hearty Leaf Lettuce, Sliced Roma Tomatoes, Cucumber, Bean Sprouts, Red Onions,
Your Choice Of Cheese & Red Pepper Aioli
Rolled In A Whole Wheat, Flour Or Spinach Tortilla

Classic Club Wrap (\$15.00 Per Person)

Roasted Turkey, Roast Beef And Crispy Bacon
Served With Red Leaf Lettuce, Sliced Roma Tomatoes, Red Onions & Condiment Packets

Chef's Signature Stacked Sandwich (\$15.00 Per Person)

Triple Stack Of Salami, Italian Ham & Smoked Turkey With Provolone Cheese,
Red Leaf Lettuce & Sliced Roma Tomatoes
Served On A Toasted French Baguette Dressed In Creamy Parmesan Aioli

Chef's Salad

Julienne Turkey And Ham With Mixed Field Greens,
Bell Peppers, Egg, Shredded Carrots, Julienne Swiss Cheese & Grape Tomatoes
Served With Your Choice Of Dressing & Roll

Accompaniments

Chef's Pasta Salad with Vinaigrette
Gourmet Red Skin Potato Salad
Creamy Broccoli Salad with Bacon

Traditional Cole Slaw or Chef's Asian Slaw
Seasonal Fresh Fruit Salad
Bag of Regular Chips, BBQ Chips, or Pretzels



Gourmet Cold Lunch Buffets

15 People Minimum

\$15.50 Per Person

*All Cold Lunch Buffets Include Fresh Garden Salad, Your Choice of Two Accompaniments
& Two Gourmet Dessert Bites Per Person*

It's A Wrap Buffet

An assortment of our specialty wraps including:

Chicken Caesar Wrap, Classic Club Wrap & Your choice of turkey, ham or roast beef deli wrap

Served With Leaf Lettuce, Sliced Tomato & Appropriate Specialty Sauces

Rolled In Assorted Whole Wheat, Flour or Spinach Tortillas

Miniature Palm Roll & Petite Stuffed Croissants

An Assortment of Palm Sized Sandwiches with Roasted Turkey, Ham & Roast Beef (1 Per Person)

And

Fresh Baked Miniature Croissants Filled With Your Choice Of One Of The Following:

Chicken With Grape Salad, Albacore Tuna Salad & Classic Egg Salad

Served With Assorted Sliced Cheese, Leaf Lettuce, Sliced Tomato, Mayonnaise & Mustard (1 Per Person)

Accompaniments

Chef's Pasta Salad with Vinaigrette

Gourmet Red Skin Potato Salad

Creamy Broccoli Salad with Bacon

House Made Saratoga Chips

Traditional Cole Slaw or Chef's Asian Slaw

Seasonal Fresh Fruit Salad

Bag of Regular Chips, BBQ Chips, or Pretzels

Chilled Cucumber Salad



Gourmet Salad Bar: \$26.75 per person
15 People Minimum

Traditional Caesar Salad

Topped With Blackened Julienned Chicken Breast Strips,
Parmesan Cheese, and House Made Croutons

Asian Salmon Salad

Grilled Salmon on a Bed of Mixed Greens
Topped with Baby Corn, Mandarin Orange Segments, Red Bell
Peppers, Water Chestnuts, and Grape Tomatoes
Served with Sesame Dressing

California Chopped Shrimp Salad

Romaine Lettuce Topped with Seasoned Shrimp, Zucchini, Tomatoes, and Avocado
Finished with Tortilla Strips

Plus:

Chicken Caesar Wrap & Classic Club Wrap
Served With Leaf Lettuce, Sliced Tomato & Appropriate Specialty Sauces
Rolled In Assorted Whole Wheat, Flour & Spinach Tortillas

Additional Dessert Options: Add \$2.25 each Per Person

(1) Key Lime Pie

(1) Derby Pie

Salads may also be available individually. The buffet may also be available with fewer salad options. Please contact the Event Team for more information and pricing.



Healthy Choice Lunch Buffets

15 People Minimum

Option 1: \$14.50 per person

Salad and Baked Potato Bar

Field Greens Salad Tossed With Tomatoes, Carrots, Crumbled Blue Cheese And Croutons
Traditional Caesar Salad With Parmesan Cheese
Julienned Grilled And Blackened Chicken Breast
Served With Your Choice Of Two Salad Dressings & Rolls

AND

Large Baked Potato With All The Toppings:
Shredded Cheese, Bacon Bits, Sour Cream, Chives, Broccoli & Butter
Accompanied By A Gourmet Cookie & Chocolate Brownie

Dessert:

Signature Fresh Baked Cookies & Chocolate Brownies

Option 2: \$17.00 per person

Grilled Or Sautéed Breast Of Chicken Buffet

(Accompanied By Your Choice Of Sauce)

Tarragon and Mushroom Cream Sauce / Traditional Sweet Marsala Sauce /
Pineapple and Mango Salsa

Accompaniments:

Classic Caesar Salad

Roasted Rosemary Red Skin Potatoes

Fresh Baked Rolls With Butter

Dessert:

Signature Fresh Baked Cookies & Chocolate Brownies



Kentucky Kitchen Buffet

(\$18.50 Per Person)

Priced For Groups Of 50 People Or More Only- Please contact us for pricing and selections for less than 50 guests

*Hot Buffet Package Includes,
Assorted Dinner Rolls with Butter & Two Assorted Gourmet Dessert Bites Per Person*

Select One Salad, Two Accompaniments & Two Entrées

Salad

Fresh Garden Salad
Caesar Salad
Gourmet Pasta Salad

Creamy Cole Slaw
Gourmet Red Skin Salad
Macaroni Salad

Salad Dressing

Buttermilk Ranch
Bleu Cheese
Zesty Italian
Creamy Parmesan

Fat Free Raspberry Vinaigrette
Pine Nut Balsamic Vinaigrette
Apple Rosemary Vinaigrette
Citrus Vinaigrette

Accompaniments

Sweet Corn & Bell Pepper Blend
Seasonal Vegetable Medley
Country Style Green Beans
Maple Baked Beans

Mashed Potatoes & Gravy
Garlic Mashed Potatoes
Roasted Red Potatoes
Wild Rice Blend

Main Course

Sliced Oven Roasted Turkey Breast & Traditional Home-Style Gravy

Sliced Baked Ham with Traditional Glaze

Sliced Roast Beef & Traditional Home-Style Gravy

Golden Crispy Fried Chicken

Penne Pasta & Meatballs Marinara

Pulled Pork or Chicken BBQ Sandwiches



Gourmet Dinner Selections

30 People Minimum- please contact us for pricing and selections for less than 30 guests
Available for Seated or Buffet Meals

First Course (please select 1)

(All Salads Served With Two Dressings of Your Choice)

Fresh Crispy Garden Salad with Seasonal Fresh Cut Vegetables

Caesar Style Salad with Shaved Parmesan & Seasoned Croutons

Mixed Field Greens with Shredded Carrots, Tomatoes, Shredded Cheese and Croutons

Romaine & Red Leaf Lettuce Blend With Mandarin Oranges, Crumbled Feta & Caramelized Red Onions
With An Oregano Vinaigrette Dressing

Vegetable (please select 1)

Country Style Green Beans with Smoked Ham

Seasonal Vegetable Medley

Buttered Corn Blend With a Confetti of Bell Peppers

Green Beans Almandine

Ginger Glazed Baby Carrots

Roasted Zucchini, Yellow Squash and Bell Peppers

Bok Choy with Sugar Snap Peas and Baby Carrots

Starch (please select 1)

Mashed Potatoes & Gravy

Three Cheese Garlic Mashed Potatoes

Tri-Colored Potato Wedges

(A Blend of Purple, Yukon, and Sweet Potatoes)

White Cheddar Potato Au Gratin

Rosemary Roasted Red Skin Potatoes

Roasted Garlic Yukon Gold Potatoes

Wild Rice Blend

Penne or Bowtie Pasta in an Asiago Cream Sauce

Roasted Vegetable Orzo Pasta

Beef Selections

Have Your Meat Selection Carved To Order by One of Our Chefs for an Additional Fee

<i>Flank Steak Marinated Mandarin Style Grilled & Sliced</i> Served With an Almond Ginger Hoisin Sauce	\$19.00
<i>Tenderloin of Beef Tips Sautéed with Wild Mushrooms & Caramelized Onions</i> In A Savory Bourguignon Demi Glace Served With Buttered Noodles	\$20.25
<i>Strip Loin Marinated With Cilantro, Lime & Zesty Spices</i> Slow Roasted & Served With an Ancho Poblano Southwest Demi Glace	\$26.25
<i>Braised Boneless Short Ribs</i> Seared Short Ribs Braised In a Burgundy Beef Stock And Sautéed with Balsamic Demi Glace	\$26.25
<i>Classic Prime Rib Seasoned & Slow Roasted To Your Specification</i> Complemented By Au Jus & Horseradish Chive Sauce	\$29.75
<i>Sliced Herb Crusted Beef in Our Own Seasonings</i> Served With A Port Wine Reduction	\$31.00

Poultry Selections

<i>Boneless Breast of Chicken</i> Accompanied By a Savory Wild Mushroom Marsala Demi Glace	\$17.75
<i>Pistachio Encrusted Breast of Chicken Sautéed with Artichokes & Leeks</i> Napped In a Dijon Chardonnay Cream Sauce	\$19.00
<i>Pan Seared Chicken Breast</i> Topped With Montachez Cheese & Sun-Dried Tomatoes With a Lemon Basil Butter Sauce	\$21.50
<i>Grilled Tarragon Chicken</i> With Fire Roasted Tomatoes & Smoked Mozzarella	\$21.50
<i>Pan Seared Asian Chicken</i> With Toasted Pecans, Bok Choy & Wild Mushrooms In a Ginger Hoisin Sauce	\$21.50
<i>Pan Seared Chicken Breast</i> Topped With Maryland Blue Tip Crabmeat & Asparagus Tops Covered With a Spinach Hollandaise	\$23.75

Pork Selections

<i>Traditional Kentucky Ham</i> Coated With A Brown Sugar Plum Glaze & Baked Slowly To Seal in the Flavors	\$16.75
<i>Herb Crusted Pork Loin</i> Seared & Roasted To Seal In a Savory, Moist Flavor Served With Creamy Pesto	\$17.75
<i>Roasted Pork Tenderloin</i> Soaked In an Apple Cider Marinade for 24 Hours to Melt In Your Mouth, Served With an Apple Rosemary Sauce	\$15.75
<i>Island Blend Roasted Pork Tenderloin</i> Marinated In Citrus & Jerk Seasoning and Served With a Pineapple Mango Salsa	\$19.00

Seafood Selections

<i>Grilled Salmon Filet</i> With A Sweet Tequila Lime Glaze & Peperonata	\$23.75
<i>Caribbean Shrimp Skewers</i> With Pineapple, Peppers & Onions Served With Sweet Chili Citrus Sauce	\$23.75
<i>Pan Seared Tilapia</i> Topped With Pineapple & Orange Segments, Drizzled With Sesame Ginger Soy Glaze	\$23.75
<i>Mahi-Mahi Grilled</i> Topped With Artichoke Hearts, Sun-Dried Tomatoes & Basil Served In a Lemon Butter Sauce	\$28.75

Vegetarian Selections

<i>Greek Linguini</i> With Sautéed Vegetables, Spinach & Black Olives Tossed With Linguini & Dressed With Feta Cheese Vinaigrette	\$15.25
<i>Baked Moussaka</i> With Layers of Grilled Zucchini, Yellow Squash, Eggplant & Roasted Red Peppers With Romano Cheese & Accompanied By Red & Yellow Pepper Coulis	\$20.25
<i>Portobello Strudel</i> Rolled & Baked With Pine Nuts, Basil & Balsamic Reduction Served With Sun-Dried Tomato Cream Sauce	\$20.25

****All Dinners Include Fresh Baked Rolls with Butter and Two Assorted Gourmet Dessert Bites Per Person****
****Dual Entrée Dinners are Available, Please Ask Your Event Specialist for More Details****