

A festive holiday-themed background featuring two wine glasses filled with a golden liquid, likely champagne or wine, set against a backdrop of warm, glowing bokeh lights. In the foreground, there are several red and gold Christmas ornaments and a red ribbon with a gold pattern, all resting on a dark red surface.

Holiday Menus

Marriott
ORLANDO AIRPORT

The Event Management and Culinary staff wishes to thank you for the opportunity to host your special event with us. We are all eager to assist you in creating a perfect stay for you and your Attendees at the Orlando Airport Marriott.

Enclosed is a guideline of menus we offer. The Culinary staff offers the opportunity to create special menus, in addition to the printed suggestions.

Rebecca White | Catering Sales Executive | 407.816.4058

Orlando Airport Marriott | 7499 Augusta National Drive | Orlando, FL 32822 | OrlandoAirportMarriott.com

Plated Offerings: \$48++

PLATED DINNER INCLUDES

Freshly Baked Bread Service
Choice of Salad, Soup or Appetizer
Choice of Dessert
Coffee and Tea Service

CHOOSE ONE

Warm Goat Cheese and Leek Tart

Butternut Squash Risotto

Lobster Bisque
En Croute

Endive Salad, Bacon, Apple, Roquefort Cheese
And Orange Vinaigrette

Grilled Baby Romaine
Focaccia Crouton, Caesar Dressing

CHOOSE ONE

Tanglewood Farms Breast of Chicken
Forest Mushroom Polenta
Cherry Tomato Pan Sauce

Pan Seared Salmon
Braised Leeks, Caviar

Center Cut Pork Chop
Roasted Vegetable Orzo, Citrus Butter

Oven Roasted Black Grouper
Marble Potatoes, French Beans

Red Wine Braised Beef Short Rib
Horseradish Mash

NY Strip Steak
Sautéed Brussel Sprouts with House Made Pancetta

HOLIDAY DESSERT - CHOOSE ONE

Orange and Cranberry Bread Pudding
Double Chocolate Mousse
Warm Ginger Apple Cobbler, Vanilla Cream
Eggnog Cheesecake

Reception \$60++

Minimum 50ppl - Create your own reception



CHOOSE TWO

Build your Own Salad

Romaine, Spring and Iceberg Lettuces
Cherry Tomatoes, Red Onions, Crumbled Bleu Cheese,
Cucumbers, Green Onions, Bell Peppers, Olives,
Roasted Almonds, Croutons, Parmesan and Feta Cheese
Chef Selected Dressings

Chefs Seasonal Soup (one selection)

Roasted Tomato, Clam Chowder,
White Bean and Kale, or Pumpkin

Antipasto Display

Marinated Grilled Vegetables, Assorted Olives,
Buffalo Mozzarella and Heirloom Tomatoes
Genoa Salami and Prosciutto di Parma

Artisan Cheese Display

Artisan and Farmstead Cheese Selection
Selection Based on Availability and Seasonality
Assorted Fresh Breads and Crackers and Appropriated Accompaniments

CHOOSE ONE

Gourmet Potato Bar

Sweet Potato and Yukon Gold Puree
Caramelized Onion, Roasted Mushrooms, Aged Cheddar, Green Onions
Applewood Smoked Bacon and Roasted Garlic

Carnitas

Slow Roasted Pork Flour Tortillas, Cilantro Slaw
Avocado and Pico de Gallo

Dim Sum

Seafood Shumai, Shrimp Shumai, Shrimp Hagao
Sweet Soy, Peanut and Chili Dipping Sauces

Ceviche *

Shrimp, Corvine, Bay Scallops
Citrus, Onion, Tomato and Hot Sauce
Plantain Chips and Popcorn

* Attendant Required. Add Additional Station For \$10 pp ++

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Minimum 50ppl - Create your own reception



CHOOSE ONE

Rib of Beef
Garlic Mashed Potatoes
Creamy Horseradish and Red Wine Jus

Virginia Ham
Cheddar Grits
Grain Mustard and Tomato Jam

Spice Rubbed Pork Loin
Herb Roasted Potatoes
Apple and Raisin Compote

Herb Roasted Tom Turkey
Sweet Potato Casserole
Sage Pan Gravy, Cornbread Dressing, Cranberry Sauce

All Carving Stations Are Served with Fresh Baked Bread Service

Pasta
Spinach and Garlic Tortoloni, Crushed Tomatoes and Fresh Herbs

Paella
Mussels, Shrimp and Chicken
Saffron Rice, Chorizo and Roasted Peppers

Fish Tacos
Lime Cilantro Grouper, Warm Flour Tortilla
Shaved Lettuce and Pico de Gallo

Sliders
BBQ Pork and Slow Smoked Brisket
Cheddar Cheese and Grilled Onions

Quesadilla
Shrimp, Beef or Chicken
Monterey Jack Cheeses
Onions and Peppers
Sour Cream, Guacamole and Salsa

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DESSERT - CHOOSE ONE

Assorted Mini Holiday Cakes, Pastries and Cookies

Totally Chocolate

Double Chocolate Brownies, White and Dark Chocolate Chip Cookies
Chocolate Mouse Cake, German Chocolate Cake and Chocolate Truffles

DESSERT INCLUDES

Coffee and Tea service

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Buffet \$55++

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BUFFET DINNER INCLUDES

Freshly Baked Bread
Coffee and Tea Service

Butternut Squash Soup
Caesar Salad
Shrimp Pasta Salad

Fresh Baked Rolls and Butter

Seared Salmon
Champagne Chive Sauce

Chicken Breast
Roasted Shallots and Wild Mushrooms

Garlic Mashed Potatoes
Almond Green Beans

CHOICE OF ONE

Cracked Pepper Crusted Top Round of Beef
Au Jus, Creamy Horseradish

Maple Glazed Ham
Stone Ground Mustard

Tom Turkey
Mushroom Sage Dressing, Cranberry Sauce

HOLIDAY DESSERT TABLE

Pumpkin Pie, Eggnog Cheesecake and Holiday Cookies

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