



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Holiday Brunch Buffet

Sliced Seasonal Fruit
Assorted Cold Cereals and Milk
Oatmeal with Strawberries and Bananas
Bagels and Cream Cheese
Carved Holiday Ham
Carved Prime Rib
Peel & Eat Shrimp
Scrambled Eggs
Bacon
Pork Sausage
Breakfast Potatoes
Freshly-baked Croissants and Muffins
Fruit Preserves, Butter and Margarine
Chilled Apple, Orange, Cranberry and Grapefruit Juices
Freshly Brewed gourmet Bean Premium Roast Coffee and Decaffeinated

Enhancements

Smoothie Shots \$1.50
French Toast or Waffles \$3
Yogurt Parfait \$5
Croissant, Egg, Ham and Cheddar Sandwiches \$5
Champagne, Mimosa or Bloody Mary \$6
Smoked Salmon Display \$10

Action Stations

(require Chef Attendant for each station, \$100 per attendant)

Omelet Station \$6
Belgian Waffle Station \$6
Crepe Station \$8
Turkey Carving Station \$275 each

\$45 per person



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Holiday Plated Luncheon

Choose 1 Salad:

Assorted Artisan Rolls

A Field of Greens

*Baby Lettuce, European Cucumbers, Red Onion,
Red and Yellow Teardrop Tomatoes with Cranberry Vinaigrette or
Peppercorn Ranch Dressing*

Caesar

*Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar
Dressing*

Spinach

*Fresh Spinach with Sliced Strawberries, Goat Cheese and Homemade Fried Onions
tossed in Champagne Vinaigrette*

Caribbean

*Mixed Tender Young Field Greens with Sliced Roma Tomatoes,
Roasted Peppers, Pumpkin Seeds, Feta Cheese and Mango served with Sesame Citrus
Vinaigrette*

Tropical

*Mesculin Greens with Grilled Pineapple, Citrus Segments,
Red and Yellow Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette*

Choose 1 Entrée:

Rosemary Rubbed Grilled Center-Cut Pork Chop

With a Dijon Mustard Glaze, served with Apple Compote

Grilled Salmon with Dill Hollandaise Sauce

Sliced London Broil

With a Mushroom, Shallot Merlot Demi Glace



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Choose 1 Vegetable and 1 Starch:

Caramelized Onion Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Cranberry Scented Rice

Green Bean Almandine

Candied Yams

Asparagus and Tomatoes

Choose 1 Dessert:

Pumpkin Pie, Pecan Pie, Chocolate Cream Pie,
Apple Strudel with Vanilla Ice Cream, Cranberry Cheesecake,
Godiva Chocolate Bread Pudding with Vanilla Ice Cream,
Chocolate Ganache Cake, White Chocolate Cranberry Bread Pudding

\$32 per person



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Holiday Luncheon Buffet

Choose 2 Salad:

Assorted Artisan Rolls

A Field of Greens

*Baby Lettuce, European Cucumbers, Red Onion,
Red and Yellow Teardrop Tomatoes with Cranberry Vinaigrette or
Peppercorn Ranch Dressing*

Caesar

*Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar
Dressing*

Spinach

*Fresh Spinach with Sliced Strawberries, Goat Cheese and Homemade Fried Onions
tossed in Champagne Vinaigrette*

Caribbean

*Mixed Tender Young Field Greens with Sliced Roma Tomatoes,
Roasted Peppers, Pumpkin Seeds, Feta Cheese and Mango served with Sesame Citrus
Vinaigrette*

Tropical

*Mesculin Greens with Grilled Pineapple, Citrus Segments,
Red and Yellow Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette*

Choose 2 Entrée:

Rosemary Rubbed Grilled Center-Cut Pork Chop

With a Dijon Mustard Glaze, served with Apple Compote

Grilled Salmon with Dill Hollandaise Sauce

Sliced London Broil

With a Mushroom, Shallot Merlot Demi Glace



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Choose 1 Vegetable and 1 Starch:

Caramelized Onion Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Cranberry Scented Rice

Green Bean Almandine

Candied Yams

Asparagus and Tomatoes

Choose 3 Desserts:

Pumpkin Pie, Pecan Pie, Chocolate Cream Pie,
Apple Strudel with Vanilla Ice Cream, Cranberry Cheesecake,
Godiva Chocolate Bread Pudding with Vanilla Ice Cream,
Chocolate Ganache Cake, White Chocolate Cranberry Bread Pudding

\$36 per person



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Holiday Plated Dinner

Choose 1 Salad:

Assorted Artisan Rolls

A Field of Greens

*Baby Lettuce, European Cucumbers, Red Onion,
Red and Yellow Teardrop Tomatoes with Cranberry Vinaigrette or
Peppercorn Ranch Dressing*

Caesar

*Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar
Dressing*

Spinach

*Fresh Spinach with Sliced Strawberries, Goat Cheese and Homemade Fried Onions
tossed in Champagne Vinaigrette*

Caribbean

*Mixed Tender Young Field Greens with Sliced Roma Tomatoes,
Roasted Peppers, Pumpkin Seeds, Feta Cheese and Mango served with Sesame Citrus
Vinaigrette*

Tropical

*Mesculin Greens with Grilled Pineapple, Citrus Segments,
Red and Yellow Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette*

Choose 1 Entrée:

Rosemary Rubbed Grilled Center-Cut Pork Chop

With a Dijon Mustard Glaze, served with Apple Compote

Grilled Salmon with Dill Hollandaise Sauce

Sliced London Broil

With a Mushroom, Shallot Merlot Demi Glace



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Choose 1 Vegetable and 1 Starch:

Caramelized Onion Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Cranberry Scented Rice

Green Bean Almandine

Candied Yams

Asparagus and Tomatoes

Choose 1 Dessert:

Pumpkin Pie, Pecan Pie, Chocolate Cream Pie,
Apple Strudel with Vanilla Ice Cream, Cranberry Cheesecake,
Godiva Chocolate Bread Pudding with Vanilla Ice Cream,
Chocolate Ganache Cake, White Chocolate Cranberry Bread Pudding

\$42 per person



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Holiday Dinner Buffet

Choose 2 Salads:

Assorted Artisan Rolls

A Field of Greens

*Baby Lettuce, European Cucumbers, Red Onion,
Red and Yellow Teardrop Tomatoes with Cranberry Vinaigrette or
Peppercorn Ranch Dressing*

Caesar

*Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar
Dressing*

Spinach

*Fresh Spinach with Sliced Strawberries, Goat Cheese and Homemade Fried Onions
tossed in Champagne Vinaigrette*

Caribbean

*Mixed Tender Young Field Greens with Sliced Roma Tomatoes,
Roasted Peppers, Pumpkin Seeds, Feta Cheese and Mango served with Sesame Citrus
Vinaigrette*

Tropical

*Mesculin Greens with Grilled Pineapple, Citrus Segments,
Red and Yellow Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette*

Choose 2 Entrées:

Sliced Ham with Pineapple Glace

Sliced Oven-Roasted Turkey

Served with Gravy, Stuffing and Cranberry Sauce

Grilled Salmon with Dill Hollandaise Sauce

Prime Rib

Grilled Pork Tenderloin

with Cinnamon Apple Compote



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Choose 1 Vegetable and 1 Starch:

Caramelized Onion Mashed Potatoes

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Cranberry Scented Rice

Green Bean Almandine

Candied Yams

Asparagus and Tomatoes

Choose 3 Desserts:

Pumpkin Pie, Pecan Pie, Chocolate Cream Pie,
Apple Strudel with Vanilla Ice Cream, Cranberry Cheesecake,
Godiva Chocolate Bread Pudding with Vanilla Ice Cream,
Chocolate Ganache Cake, White Chocolate Cranberry Bread Pudding

\$46 per person



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Holiday Cocktail Reception

Choose 4 Hors D'Oeuvres below

Cold Spoons

Heirloom Tomato Bruschetta
Tuna Tartare, served with Wonton Chips
Brie Cheese with Tangerine and Honey
Buffalo Mozzarella and Tomato Skewers
Grouper Ceviche
Thai Chicken Salad
Shrimp, Mango and Radish, served on Plantain Chips

Cold Canapés

Proscuitto Wrapped Asparagus
Portabello Mushroom with Balsamic Glaze
Beef Tenderloin, served with Caramelized Onions and Bleu Cheese
Smoked Salmon Pinwheel
Smoked Salmon on Pumppernickel with Dill Cream Sauce
Shrimp Scampi Bruschetta

Tapas

Mini Caesar Salad
Tomato Mozzarella Skewers
Gazpacho with Crab "Skewers"
Seared Ahi Tuna with Shaved Fennel
Thai Chili Scallops
Sugar Cane Grilled Shrimp
Shrimp Cocktail



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Hot Hors d'Oeuvres

Vegetable Spring Roll
Mini Coney Island Hot Dogs
Brie and Raspberry Puffs
Spinach and Feta Triangles
Coconut Chicken
Chicken Quesadilla
Chicken or Pork Potstickers
Crab Rangoon
Mini Beef Wellington
Conch Fritters with Lime Aioli
Grilled Pineapple Chicken Skewers
Beef or Chicken Satay with Lemongrass and Ginger
Spicy Beef Empanada, served with Salsa
Andouille Cheese Puff
Tenderloin Bites with Portabella and Bleu Cheese
Coconut Key Lime Shrimp
Wonton Wrapped Shrimp
Fried Coconut Shrimp, with Key Lime Coconut Dip or Piña Colada Dip
Bacon Wrapped Scallops
Spinach and Artichoke in Phyllo Cup
Wild Mushroom and Garlic Crostini

\$15 per person