



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Brunch

Sliced Seasonal Fruit
Assorted Cold Cereals and Milk
Oatmeal with Strawberries and Bananas
Bagels and Cream Cheese
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
Shrimp Cocktail \$6
Smoked Salmon Display \$10

Action Stations

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

Omelet Station \$6
Belgian Waffle Station \$6
Ham Carving Station \$275 each
Turkey Carving Station \$275 each
Prime Rib Carving Station \$325 each

\$25.00 per person



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Plated Luncheon

Caribbean Chicken Salad

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

Key Lime Pie

\$23 per person

OR

Grilled Salmon with Dill Cream Sauce
served with Tuscan Grilled Vegetables and Wild Rice

Tiramisu

\$25 per person



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Luncheon Wrap Buffet

Display of Assorted Wraps, Choose 2:

Chicken Salad Wrap with Apples and Walnuts
Tuna Salad Wrap
Roast Beef with Boursin Cheese
Turkey and Smoked Gouda

Coleslaw

Potato Salad

Vegetable Crudite

Fresh Fruit Skewers

Cookies and Brownies

\$21 per person



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration 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

Prosciutto Wrapped Asparagus
Portabello Mushroom with Balsamic Glaze
Beef Tenderloin, served with Caramelized Onions and Bleu Cheese
Smoked Salmon Pinwheel
Smoked Salmon on Pumpernickel with Dill Cream Sauce

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

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

\$15.00 per person

All prices subject to 24% Service Charge and a 6% State Sales Tax



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Reception Enhancements

Reception Displays

Antipasto Display - \$175 each (feeds 50 ppl)

Salami, Prosciutto, Cappicola, Provolone, Black and Green Olives, Marinated Mushrooms and Peppers, served with Sliced French Baguettes

Mediterranean Display - \$6 pp++

Hummus, Tabbouleh, Olive Tapenade and Feta Cheese, served with Grilled Pita Points and Herb Crostini

Spinach and Artichoke Dip - \$4 pp++

Served with Pumpnickel Toast Points

Drop Stations

- Cheese Display, served with Dried Fruits and French Bread - \$125 each, feeds 50
- Grilled Vegetable Display, with Asparagus, Portabello Mushrooms, Peppers and Squash - \$125 each, feeds 50
 - Mediterranean Display, with Olive Tapenade, Lavash, Hummus, Pita Chips, Eggplant Salad, Israeli Salad and Flatbreads - \$125 each, feeds 50
 - Chicken Wing Sampler – Mojito Lime, Thai Chili and Buffalo - \$4 pp++
- Sushi Station – California Rolls, Spicy Tuna Rolls, Salmon and Cream Cheese Rolls – Market Price
 - Raw Bar – Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell – Market Price
- Corn Chips, served with Pico de Gallo, Salsa Diablo, Guacamole and Warm Queso - \$75 each, feeds 30

Hearty Hors d'Oeuvres Stations

- Pasta 3 Ways: Penne baked with Marinara and Mozzarella
 - Bowtie with Grilled Chicken, Spinach and Alfredo
 - Linguini with Grape Tomatoes, Leeks, Fresh Basil, Olive Oil and Garlic - \$175, feeds 50
 - Paella: Shrimp, Clams, Mussels, Andouille Sausage and Saffron Rice - \$275, feeds 50
- Fajitas: Ancho Chicken, Tequila-Cilantro Marinated Skirt Steak, Spanish Rice and Borracho Beans - \$225, feeds 50
- Churasco BBQ: Marinated Skirt Steak, Braised Short Ribs with Chimmi Churri Sauce - \$295, feeds 50
- House Potato Chips, served with French Onion Dip, Sea Salt, Cracked Pepper and Bleu Cheese - \$125, feeds 50
- Asian Station: LoMein Noodle Salad, Fried Rice, Beef and Chicken Stir Fry - \$295, feeds 50



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Action Stations - Chef Attendant Required (\$100)

Pasta Extravaganza (minimum of 25 people)

Penne and Tortellini Pasta Sautéed with:
Mushrooms, Sun-Dried Tomatoes, Peppers, Onions and Fresh Basil
Marinara, Alfredo and Pesto
Assorted Fresh Breads and Parmesan Cheese
\$11.00 pp++
Add Chicken - \$3.00 pp++
Add Shrimp - \$6.00 pp++
Add Chicken and Shrimp - \$6.00 pp++

Fajita Fiesta

Marinated Sliced Chicken and Beef, cooked to perfection
Shredded Cheddar Cheese, Lettuce Tomatoes, Onions and Peppers, Salsa, Sour Cream and
Guacamole
Served with Warm Flour Tortillas
\$11.00 pp++

Oriental Express

Chicken and Beef Stir Fry
Served with Stir Fried Vegetables and Fried Rice
\$13.00 pp++

Paella Station

Clams, Mussels, Pork, Chicken and Shrimp
Served with Saffron Rice and Diced Vegetables
\$16.00 pp++



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Party Plated Dinner

Choice of Salad

A Field of Greens

Baby Lettuce, European Cucumbers, Red Onion, Red and Yellow Tomatoes with Peppercorn Dressing

Caesar

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

Spinach Salad

Spinach Salad with Sliced Strawberries, Goat Cheese and Homemade Fried Onions tossed in a Champagne Vinaigrette

Caribbean Greens

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, Grilled Pineapple, Citrus Segments, Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette

Choice of Entrée

Grilled Chicken Breast

served with Sundried Tomatoes, Mushrooms and Asparagus

\$34 per person

Free Range Chicken

served with Tomatoes, Spinach, Mushrooms and Red Onion

\$36 per person

Grilled Pork Tenderloin

served with a Fresh Rosemary Dijon-Herb Demi Glace

\$42 per person

All prices subject to 24% Service Charge and a 6% State Sales Tax



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Grilled Mahi Mahi
served with Key Lime Beurre Blanc

\$40 per person

Sautéed Snapper
served with Tropical Fruit Salsa

\$42 per person

Grilled Salmon
served with Roasted Fennel Salad

\$44 per person

Grilled Filet of Beef Tenderloin
served with Roasted Shallot Merlot Demi Glace

\$60 per person

Choice of Dessert

Florida's Own Key Lime Pie

Chocolate Ganache Cake

Chocolate Swirl Cheesecake

Godiva Chocolate Bread Pudding

Coconut Rum Bread Pudding

Tiramisu

Cannolis



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Dinner Buffet

Choice of 2 Salads

A Field of Greens

Baby Lettuce, European Cucumbers, Red Onion, Red and Yellow Tomatoes with Peppercorn Dressing

Caesar

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

Spinach Salad

Spinach Salad with Sliced Strawberries, Goat Cheese and Homemade Fried Onions tossed in a Champagne Vinaigrette

Caribbean Greens

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, Grilled Pineapple, Citrus Segments, Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette

Choice of 2 Entrées

Grilled Chicken Breast

served with Sundried Tomatoes, Mushrooms and Asparagus

Grilled Pork Tenderloin

served with a Fresh Rosemary Dijon-Herb Demi Glace

Grilled Mahi Mahi

served with Key Lime Beurre Blanc

Sautéed Snapper

served with Tropical Fruit Salsa

Grilled Salmon

served with Roasted Fennel Salad



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Choice of 3 Desserts

Florida's Own Key Lime Pie

Chocolate Ganache Cake

Chocolate Swirl Cheesecake

Godiva Chocolate Bread Pudding

Coconut Rum Bread Pudding

Tiramisu

Cannolis

\$54 per person



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Celebration Dessert Reception

Choose 3 Dessert Options below:

*Chocolate Swirl Cheesecake
Chocolate Ganache Cake
Florida's Own Key Lime Pie
Godiva Chocolate Bread Pudding
Coconut Rum Bread Pudding
Tiramisu
Cannolis
Assorted Freshly-baked Cookies
Brownies and Blondies*

\$15.00 per person

Enhancements

Gourmet Coffee Bar

Coffee, Decaffeinated and Herbal Teas, served with Flavored Syrups, Freshly Whipped Cream, Sugar Sticks, Chocolate Shavings and Cinnamon Sticks
\$6 per person

Add Coffee Cordials to include Bailey's Irish Cream, Jameson Irish Whiskey, Tia Maria, Sambuca, Frangelico, Kahlua, Grand Marnier and Amaretto di Saronno
\$11 per person

Ice Cream Sundae Bar

Premium Ice Cream, served with Hot Fudge, Caramel, Butterscotch, Chocolate and Rainbow Sprinkles, Chopped Nuts, Toasted Coconut, Whipped Cream and Maraschino Cherries

Vanilla only
\$4 per person

Vanilla, Chocolate and Strawberry
\$6 per person



West Palm Beach Marriott
1001 Okeechobee Boulevard
561.833.1234

Cookie Sandwich Bar

Assorted Freshly-baked Cookies (Chocolate Chip, Peanut Butter and Sugar), served with Vanilla and Chocolate Ice Cream, Chocolate and Rainbow Sprinkles, Toasted Coconut, Mini Chocolate Chips and Chopped Nuts

\$8 per person

with Chocolate Dipped Cookies

\$10 per person

Candy Bar

All your Favorite Assorted Candies, to include but not limited to Mini Chocolate Bars, Lollipops, M&Ms, Hard Candies and Licorice

\$6 per person

Chocolate-dipped Cookies

Assorted Freshly-baked Cookies, dipped first in Chocolate, then in assorted Sprinkles and Nuts

\$60 per dozen

Chocolate-dipped Brownies and Blondies

Assorted Brownies and Blondies, dipped first in Chocolate, then in assorted Sprinkles and Nuts

\$60 per dozen

S'mores

Just like you remember, served with Graham Crackers, Chocolate Squares and Huge Marshmallows

\$7 per person

(Chef Attendant Required)

Bananas Flambé

Fresh-sliced Bananas, served flaming with Caramel Sauce over Vanilla Ice Cream

\$8 per person

(Chef Attendant Required)