



© 2009, Marriott International. All Rights Reserved.

Portsmouth Courtyard by Marriott

fresh





Continental Breakfast

The Continental

Assorted Breakfast Pastries and Muffins
Coffee, Decaffeinated Coffee, and Assorted Teas
\$7.95 per person

Traditional Continental

Chilled Orange and Cranberry Juices
Assortment of Breakfast Pastries, Muffins and Bagels
Served with Cream Cheese, Butter and Preserves
Coffee, Decaffeinated Coffee, and Assorted Teas
\$8.95 per person

Executive Continental

Chilled Orange and Cranberry Juices
Assortment of Seasonal Fresh Fruit
Individual Low Fat Yogurt
Breakfast Pastries, Muffins, Croissants and Bagels
Served with Cream Cheese, Butter and Preserves
Coffee, Decaffeinated Coffee, and Assorted Teas
\$9.95 per person

Bagel Works

Chilled Orange and Cranberry Juices
Assorted Bagels Served with
Plain and Fruit Flavored Cream Cheeses
Butter and Preserves, Individual Low Fat Fruit Yogurt
Coffee, Decaffeinated Coffee, and Assorted Teas
\$7.95 per person

Enhancements

Assorted Milk
\$1.50 per person

Individual Fruit Yogurt
\$1.50 per person

Assorted Fresh Fruit
\$2.00 per person

Assorted Granola Bars
\$2.00 per person

Chilled Juices
\$2.50 per person



Breakfast Buffets

Healthy Start

Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurt
Natural and Whole Grain Cereals, Skim and Low Fat Milk
Assorted Breakfast Muffins
Coffee, Decaffeinated Coffee, and Assorted Teas
\$8.95 per person

All American

Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit, Fluffy Scrambled Eggs
Breakfast Potatoes, Crisp Bacon, Sausage
Assortment of Breakfast Pastries, Muffins and Croissants
Coffee, Decaffeinated Coffee, and Assorted Teas
\$12.95 per person

Eye Opener

Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit and Berries, Cinnamon French Toast Supreme
Fluffy Scrambled Eggs, Breakfast Potatoes
Crisp Bacon, Sausage, Individual Fruit Yogurt
Assortment of Breakfast Pastries, Muffins and Croissants
Coffee, Decaffeinated Coffee, and Assorted Teas
\$13.95 per person

Add a Station

Waffle Station

Belgian Waffles Hot from the Iron, Served with Fruit and Berries
Chocolate Chips, Whipped Cream, Maple Syrup and Butter
\$3.95 per person

Take a Break

Breaks are available for two hours

Rise & Shine

Coffee, Decaffeinated Coffee, and Assorted Teas
\$3.50 per person



All Day Beverage Break

Coffee Decaffeinated Coffee, and Assorted Teas
Assorted Soft Drinks and Bottled Spring Water
\$8.50 per person

Cookie Jar

Freshly Baked Assorted Cookies
Coffee, Decaffeinated Coffee, and Assorted Teas
Assorted Soft Drinks and Bottled Spring Water
\$7.95 per person

Cheese and Crackers

Domestic and Imported Cheeses with
Assorted Crackers, Crisp Apples, and Sweet Red Grapes
Assorted Soft Drinks and Bottled Spring Water
\$11.95 per person *When Available*

Sweet and Salty Break

Individual Bags of Chips, Mixed Nuts,
Granola Bars and Mini Candy Bars
Assorted Soft Drinks and Bottled Spring Water
\$6.95 per person

Healthy Choice

Assortment of Sliced and Whole Seasonal Fresh Fruit
Individual Low Fat Fruit Yogurt, Assorted Granola Bars
Chilled Fruit Juices and Bottled Spring Water
\$10.95 per person

Enhancements

Assorted Soft Drinks and
Bottled Spring Water
\$1.85 per person

Sparkling or Mineral Waters
\$1.85 per person

Coffee, Decaffeinated Coffee,
and Assorted Teas
\$19.95 per gallon

Garden Gathering Crudités Platter
\$1.95 per person

Freshly Baked Assorted Cookies
or Double Fudge Brownies
\$9.95 per dozen

Fresh Fruit Platter
\$1.95 per person



Luncheon Salads and Sandwiches

All Salads and Sandwiches are served with Assorted Soft Drinks

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Herb Croutons
Tossed with Creamy Caesar Dressing, Served with Garlic Bread
\$8.95 per person Add Grilled Chicken \$2.00 per person

Salad Platter

Mixed Garden Greens Topped with Chicken, Tuna, and Pasta Salads
Garnished with Cucumbers and Tomatoes
Served with a Fresh Roll
\$10.95 per person

Grilled Vegetable Wrap

Grilled Zucchini, Yellow Squash, Roasted Red Peppers
Portabella Mushrooms and Onions
Wrapped with Cheddar Cheese and Hummus in Tortilla Bread
Served with Potato Chips and Seasonal Fruit
\$10.95 per person

American Wrap

Smoked Turkey and Ham, Provolone and American Cheese
With Lettuce Leaves, Ripe Tomato and Mayonnaise
Wrapped in Tortilla Bread
Served with Potato Chips and Seasonal Fruit
\$10.95 per person

Chicken Caesar Wrap

Grilled Chicken Breast Tossed with Romaine Lettuce
Parmesan Cheese and Creamy Caesar Dressing
Wrapped in Tortilla Bread
Served with Potato Chips and Seasonal Fruit
\$12.95 per person

Lobster Roll

Fresh Lobster Meat Dressed with Seasoned Mayonnaise
Served in a Toasted Roll with Potato Chips and Cole Slaw
\$17.95 per person



Plated Lunches

All Luncheons are served with Freshly Baked Rolls and Butter,
Coffee, Decaffeinated Coffee, and Assorted Teas
(Choose one Starter, one Entrée, two Accompaniments, one Dessert)

Starters

(Select one)

Soup du Jour
Mixed Garden Salad with Vinaigrette Dressing
Fresh Seasonal Fruit Cup

Entrees

(Select one)

Rotisserie Chicken

A Half Chicken, Herb Crusted and Slow Roasted
\$12.95 per person

Grilled Chicken Breast

6oz. Breast of Chicken Served with Your choice
of Pineapple Curry **or** Orange Ginger Sauce
\$14.95 per person

Oven Roasted Turkey Breast

Slowly Roasted and Served with
Country Style Stuffing and Pan Gravy
\$13.95 per person

Barbecued Pork Chops

Flavorful Pork Chops Seasoned and Grilled
Topped with Barbecue Sauce
\$12.95 per person

Stuffed Chicken

Boneless Chicken Breast Stuffed with
Traditional Bread Stuffing, served with Pan Gravy
\$14.95 per person



Vegetarian Penne

Penne Pasta Mixed with Seasonal Vegetables
Served with Choice of Alfredo **or** Marinara Sauce
\$9.95 per person

Baked Haddock

Baked Haddock Dusted with
Italian Breadcrumbs
\$13.95 per person

Sliced Roast Sirloin

Roast Sirloin Sliced and Served with a
Mushroom Peppercorn Demi-Glaze
\$14.95 per person

Accompaniments

(Select two)

Herbed Rice Pilaf
Baked Potatoes
Fresh Vegetable Medley
Honey Glazed Carrots

Oven Roasted Red Potatoes
Garlic Mashed Potatoes
Green Bean Almondine

Desserts

(Select one)

Baked Apple Crisp
Traditional Carrot Cake

Chocolate Mousse
NY Style Cheesecake with
Strawberries

Additional Desserts

Double Chocolate Layer Cake
Walnut Crème Layer Cake

add \$2.25 per person

Raspberry Yogurt Torte
Warm Fruit Cobbler

Buffet Lunches

All Buffets are served with Assorted Soft Drinks

Southern Buffet

Mixed Garden Salad with Dressings
Roast Chicken and Barbecue Ribs
Baked Beans, Corn on the Cob, Mashed Potatoes
Corn Bread, Fresh Sliced Watermelon
\$17.95 per person

Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.



Deli Buffet

Soup du Jour, Red Bliss Potato Salad, Creamy Cole Slaw
Mixed Garden Salad with Dressings
Sliced Rare Roast Beef, Smoked Turkey Breast, Smoked Ham, Tuna Salad
American, Swiss, and Provolone Cheeses, Lettuce Leaves
Ripe Tomato Slices, Red Onion and Sour Pickles
Variety of Condiments
Assorted Breads and Rolls
Freshly Baked Cookies
\$15.95 per person

Zesty Italian Buffet

Minestrone Soup
Caesar Salad and Herb Garlic Bread
Chicken Marsala **or** Chicken Parmesan
Baked Lasagna
Green Bean Almondine
Assorted Italian Pastries
\$16.95 per person

Wrap Buffet

Soup du Jour **or** Garden Salad
Create Your Own Wrap From The Following Delicious Choices:
Lobster Salad, Chicken Salad, Buffalo Chicken Salad, Tuna Salad
American, Swiss, and Provolone Cheeses, Lettuce Leaves
Ripe Tomato Slices, Red Onion and Sour Pickles
Variety of Condiments
Mini French Pastries
\$22.95 per person

Land and Sea Buffet

Chicken Rice Soup
Mixed Garden Salad with Dressings
Sliced Roast Sirloin with Madeira Sauce
Seafood Newburg
Herb Roasted Red Potatoes
Fresh Vegetable Medley
Assorted Cakes and Pies
\$18.95 per person



Hors D'oeuvres: Stationed

International Cheese Board

Imported and Domestic Cheeses, Fresh Fruit Garnish
Assorted Crackers and French Bread

Small (serves 50)	\$120.00
Medium (serves 100)	\$200.00
Large (serves 150)	\$295.00

(For each additional 25 guests, add \$40.00)

Garden Gathering

Crisp, Fresh Vegetable Crudités with Creamy Dill Dip

Small (serves 50)	\$85.00
Medium (serves 100)	\$145.00
Large (serves 150)	\$200.00

(For each additional 25 guests, add \$30.00)

Fresh Fruit Platter

Sliced Fresh Fruit and Berries with Yogurt Dip

Small (serves 50)	\$120.00
Medium (serves 100)	\$200.00
Large (serves 150)	\$295.00

(For each additional 25 guests, add \$40.00)

Smoked Salmon Board

Served with Red Onions, Capers, Whipped Cream Cheese
And Assorted Party Breads

Small (serves 50)	\$175.00
Medium (serves 100)	\$325.00
Large (serves 150)	\$450.00

(For each additional 25 guests, add \$60.00)

Antipasto Board

Prosciutto, Genoa Salami, Pepperoni, Provolone, Fresh Mozzarella Cheese, Plum
Tomatoes, Marinated Vegetables, Pepperoncini, Black Olives and Italian Breads

Small (serves 50)	\$150.00
Medium (serves 100)	\$275.00
Large (serves 150)	\$375.00



Hors D'oeuvres: Passed

Cold Selections

	<u>50 pieces</u>	<u>100 pieces</u>
Deviled Eggs	\$50.00	\$90.00
Assorted Canapés	\$65.00	\$115.00
Shrimp Mousse-Stuffed Celery	\$75.00	\$140.00
Fruit Kabobs with Dip	\$75.00	\$140.00
Melon Wrapped in Prosciutto	\$75.00	\$140.00
Salmon Mousse on Belgian Endive	\$75.00	\$140.00
Carpaccio of Beef Tenderloin on Garlic Toast	\$85.00	\$155.00
Smoked Salmon and Cucumber Canapés	\$85.00	\$155.00
Chilled Jumbo Shrimp Cocktail	\$135.00	\$245.00

Hot Selections

Italian or Swedish Meatballs	\$60.00	\$115.00
Mozzarella Cheese Sticks with Marinara Sauce	\$65.00	\$125.00
Egg Rolls with Plum Sauce	\$65.00	\$125.00
Franks in a Blanket	\$65.00	\$125.00
Stuffed Jalapeno Peppers	\$75.00	\$145.00
Spanikopita	\$75.00	\$145.00
Chicken Fingers with Dipping Sauce	\$75.00	\$145.00
Boneless Buffalo Chicken Fingers with Celery & Bleu Cheese	\$75.00	\$145.00
Jerk Chicken Tenders with Mango Chutney	\$75.00	\$145.00
Teriyaki Beef or Chicken Brochettes (on a skewer)	\$75.00	\$145.00
Pork Pot Stickers with Ginger Soy Sauce	\$75.00	\$145.00
Sesame Chicken Strips with Honey Mustard	\$85.00	\$165.00
Sea Scallops Wrapped in Bacon	\$85.00	\$165.00
Crabmeat Stuffed Mushrooms	\$85.00	\$165.00
Coconut Fried Shrimp	\$135.00	\$245.00
Baby Lamb Chops with Rosemary-Garlic Sauce	\$135.00	\$245.00

Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.



Reception Enhancements

Pasta Station

(Prepared by our Chef in the presence of your guests)

Cheese Tortellini Tossed with Pesto
Fettuccine Tossed with Parmesan Cream sauce
Penne Pasta Tossed with Tomato Basil Marinara
\$8.95 per person

Carving Stations

(Hand carved by our chef in the presence of your guests)

A fee of \$50.00 per Chef will apply to each station.

Roast Turkey Breast

Accompanied by Stuffing, Cranberry Relish and Natural Gravy
(serves 30 people)
\$175.00

Honey Baked Ham

Accompanied by Raisin Pineapple Sauce and Honey Mustard
(serves 50 people)
\$195.00

Roast Tenderloin of Beef

Accompanied by Béarnaise and Horseradish Cream Sauce
(serves 20 people)
\$250.00

Roast Sirloin of Beef

Accompanied by Mushroom Sauce and Au Jus
(serves 50 people)
\$225.00

Sweet Table Display

Italian Mini Pastries, Assorted Traditional Italian Cookies and Biscotti
Served with Coffee, Decaffeinated Coffee and Assorted Teas
\$6.50 per person

With Assorted Pies, Cakes and Tortes
\$8.25 per person



Plated Dinners

Dinners include Fresh Rolls, Coffee, Decaffeinated Coffee and Assorted Teas
(Choose one Starter, up to two Entrées, two Accompaniments, one Dessert)

Starters

(Select one)

Soup du Jour
Fresh Fruit Cup
Mixed Garden Salad with Vinaigrette Dressing
Classic Caesar Salad

Additional Appetizers and Salads

New England Clam Chowder
\$3.50 per person

Melon Wrapped in Prosciutto
\$3.95 per person

Greek Salad with Tomatoes
Feta Cheese and Olives
\$4.95 per person

Tortellini with Pesto Cream Sauce
\$2.95 per person

Fresh Mozzarella, Plum Tomatoes
with Balsamic Vinaigrette
\$3.95 per person

Gulf Shrimp Cocktail
\$6.95 per person

Dinner Entrees

(Select up to two)

\$5 per person additional entrée selected above two

Traditional Baked Stuffed Chicken
Boneless Breast Chicken Stuffed with
Seasoned Bread Stuffing, Topped with Supreme Sauce
\$17.95 per person

Chicken Divan
Boneless Breast of Chicken Stuffed with
Broccoli & Cheddar Cheese and Drizzled with Lemon Herb Butter
\$18.95 per person

Baked Salmon
8 oz. Filet of Salmon
Served Over a Bed of Spinach
And Topped with a Creamy Dill Sauce
\$19.95 per person

Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.



Chicken Wellington

Boneless Breast of Chicken Filled with Spinach, Cheese and Seasoning
Wrapped in Puff Pastry and Served over a Garlic Veloute Sauce
\$18.95 per person

Roast Prime Rib Au Jus

Herbed Crusted and Slow Roasted
Served with Horseradish Cream Sauce
\$20.95 per person

Stuffed Haddock Filet

Herb Dusted and Baked with Seafood Stuffing
Finished with Lobster Cream Sauce
\$20.95 per person

Shrimp Scampi

Sautéed Shrimp, Tomatoes, Onions, Mushrooms and Scallions
In a Garlic White Wine Sauce
Served Over a Bed of Linguini
\$16.95 per person

Filet Mignon

Served on a Garlic Studded Crouton
\$24.95 per person

Combination Dinners

Field and Fowl

Roast Sliced Beef with Choice of
Chicken Marsala **or** Roasted Turkey Breast
\$24.95 per person

Charming Couple

Caesar Marinated Grilled Chicken Breast
Paired with Two Baked Stuffed Shrimp
\$26.95 per person

Surf and Turf

Petite Filet Mignon Accompanied by Grilled Salmon
With a Lemon Dill Cream Sauce
\$30.95 per person



Accompaniments

(Select Two)

Herbed Rice Pilaf	Fresh Vegetable Medley
Garlic Mashed Potatoes	Green Bean Almondine
Oven Roasted Potatoes	Honey Glazed Carrots
Steamed Parsley New Potatoes	Seasoned Broccoli Spears
Twice Baked Potatoes	Zucchini Provencal

Desserts

(Select One)

Double Chocolate Cake	Black Forest Cake
N.Y. Style Cheesecake with Strawberries	Coconut Cake
White Chocolate Raspberry Cheesecake	Boston Cream Pie
Golden Yellow Cake with Chocolate Fudge	Chocolate Mousse

Classic Dinner Buffet

Minimum of 50 Guests

Served with Mixed Garden Salad, Select Dressings, Freshly Baked Rolls and Butter Coffee, Decaffeinated Coffee and Assorted Teas

\$22.95 per person A \$3.00 per person surcharge will be applied when minimum is not met.

Entrees

(Select Two)

Baked Haddock with Lemon and White Wine
Baked Three Cheese Lasagna
Beef Stroganoff
Chicken Florentine
Chicken Marsala
Oven Roasted Turkey Breast
Penne Primavera
Pork Loin Au Poivre
Roast Sliced Sirloin with Madeira Sauce
Salmon Beurre Blanc

Accompaniments

(Select three)

Herbed Rice Pilaf	Green Bean Almondine
Garlic Mashed Potatoes	Honey Glazed Carrots
Oven Roasted Potatoes	Seasoned Broccoli Spears
Fresh Vegetables Medley	Zucchini Provencal

Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.

13



Dessert

Assorted Cakes and Pastries

Theme Dinners

Minimum of 50 Guests

A \$3.00 per person surcharge will be applied when minimum is not met.

All Buffets include Coffee, Decaffeinated Coffee and Assorted Teas

Italian Feast

Minestrone Soup

Antipasto Salad

Herb Garlic Bread and Rolls

Italian Crusted Roast Sirloin of Beef

Penne Pasta Alla Carbonara

Haddock Florentine

Oven Roasted Red Potatoes

Fresh Vegetable Medley

Assorted Italian Pastries

\$26.95 per person

Taste of New England

New England Clam Chowder

Mixed Green Salad with Select Dressings

Freshly Baked Rolls with Butter

Chicken Breast Baked around a Cranberry Apple Stuffing

Baked Boston Haddock with Lemon Herb Butter

Roasted Pork with Mushroom Madeira Sauce

Garlic Mashed Potatoes

Herbed Rice Pilaf

Maple Glazed Carrots

Boston Cream Pie and Apple Pie

\$28.95 per person

South of the Border Buffet

Chili Con Carne

Tortilla Chips Served with Salsa

Ensalada with Oil and Vinegar

Chicken Quesadillas

Beef Stew with Okra

Spanish Rice with Caramel

\$21.95 per person

Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.



Beverage Selections

All bars must reach \$250 in revenue or a \$50 an hour fee will be applied.

Open Bar

20 Person Minimum on Open Bar Parties

Cash Bar

Per Drink

Premium Brands	\$6.50-\$8.50	Domestic Beer	\$3.75
Preferred Brands	\$6.00-\$7.00	Non-Alcoholic Beer	\$3.75
Cordials & Brandies	\$5.00-\$6.50	Imported Beer	\$4.50
Two Liquor Cocktail	\$6.50-\$9.00	Juice & Sparkling Water	\$2.00
House Wine	\$6.00	Soft Drinks	\$2.00

Specialty Beverages

Per Gallon

Fruit Punch	\$25.00	Champagne Punch	\$50.00
Mimosa	\$45.00	Rum Punch	\$55.00

Additional Options

Per Glass

Champagne Toast	\$3.00	Sparkling Cider Toast	\$2.00
House Wine Toast	\$2.50	Soft Drinks per pitcher	\$8.00

Wines

White Wine

Per Bottle

Chardonnay, Kendall Jackson	\$35.00
Pinot Grigio, Ecco Domani	\$22.00
Chardonnay, Camelot	\$18.00
Pinot Noir, Mirrasou	\$26.00

Red Wine

Per Bottle

Cabernet Sauvignon, Kendall Jackson	\$39.00
Cabernet Sauvignon, Mirrasou	\$30.00
Merlot, Kendal Jackson	\$39.00

Champagne/Sparkling Wine

Per Bottle

Korbel Chardonnay Champagne	\$23.00
Barefoot Bubbly	\$21.00

Bartender Fee of \$50.00 per bartender. One bartender per 100 guests recommended.