

RESIDENCE INN –IRVINE AIRPORT CATERING MENUS

– BREAKFAST, SALADS & DESSERTS –

CATERED BY NEW YORK FOOD COMPANY



CONTINENTAL BREAKFAST \$10.65

Fresh baked muffins, assorted bagels, cinnamon rolls, breakfast breads, croissants, bearclaws, and assorted Danish are served with jam, butter, and your choice of cream cheese, autumn berry spread, or olive sun-dried tomato spread. Served with coffee and your choice of fresh fruit or juice.

BREAKFAST CROISSANTS \$10.75

(Minimum of 5 orders per style)
Choose from four different varieties.
Country ham & swiss cheese, roast turkey & cheddar cheese, italian sausage & mozzarella cheese, egg & swiss cheese.
Served with coffee and your choice of fresh fruit or juice.

BREAKFAST WRAP \$12.00

Scrambled eggs, seasoned pork or beef, fresh spinach, mild chiles and bell peppers wrapped in a giant flour tortilla, topped with ranchero sauce & grated cheese, are served with breakfast potatoes. Served with coffee and your choice of fresh fruit or juice.

PANCAKE BREAKFAST \$12.25

(Minimum of 5 orders per style)
Select your favorite style of pancakes, served with bacon or sausage, whipped butter, and warm syrup. Served with coffee and your choice of fresh fruit or juice.
Buttermilk • Maine Blueberry • Banana-pecan

OMELETTES \$12.25

(Minimum of 5 orders per style)
Choose from three varieties, all served with hash browns and choice of seasonal fresh fruit.

TRADITIONAL

Bacon, sausage, mushrooms, green bell peppers, onions, and Gouda cheese.

SPANISH

Green chiles, cilantro, tomatoes, onions, pepper jack cheese, and Spanish sauce.

VEGETARIAN

Spinach, mushrooms, onions, and Swiss cheese.

EARLY BIRD BREAKFAST \$12.25

Scrambled eggs, sausage or bacon, potatoes O'Brien, breakfast pastries, and condiments. Served with choice of seasonal fresh fruit.

BREAKFAST ADDITIONS

The following additions are available to compliment your breakfast order:

BAGEL PLATTER \$3.25

Assorted bagels served with your choice of cream cheese spread, and your choice of autumn berry spread or olive sun-dried tomato spread.

Add thinly sliced Norwegian smoked salmon sliced red onions, diced tomatoes, and capers
\$6.95

Assorted individual yogurt \$2.35
Homemade granola and berries \$3.00
Smoked bacon or link sausage \$2.50
Power bars and granola bars \$1.50
Assorted breakfast pastries \$3.00

ENTREE SALADS \$12.25

(Minimum of 10 orders)

CHINESE CHICKEN

Charbroiled breast of chicken tossed with fresh greens, mai fun noodles, Mandarin oranges, snow peas, bell peppers, water chestnuts, and green onions. Served with our homemade dressing, rolls and butter.

BARBECUE CHICKEN CHOP

A fork friendly julienne of grilled barbecue chicken, roasted pasilla peppers, smokehouse bacon, Gouda cheese, iceberg lettuce, cilantro, and tomatoes, and served with a honey Dijon dressing, rolls and butter.

STEAK OR CHICKEN CAESAR

Grilled & chilled strips of marinated angus flat iron steak or rosemary marinated chicken breast combined with crisp romaine, homemade croutons, Parmesan cheese, and finished with our famous Caesar dressing, rolls and butter.

ADDITIONAL SIDE SALAD SELECTIONS \$2.95

Red Rose Potato, Pasta Salad Primavera, Tossed Green, Traditional Caesar, Greek

UPGRADE SIDE SALADS

Asian Style Spinach add \$1.50
Greek Chop add \$2.50
Barbecue Chicken Chop add \$2.50
Chinese Chicken add \$2.75
Club or Cobb add \$3.25

SALAD DRESSINGS

House, Balsamic, Hard Cider, or Champagne Vinaigrette
Honey Lime, Fat Free Tomato Basil, Bleu Cheese, Aegean, Ranch, Honey Poppy Seed, Honey Dijon

** All Entrees are prepared for a minimum of 10 guests**



RESIDENCE INN - IRVINE AIRPORT
2855 Main Street | Irvine CA 92614 | 949-261-2020

RESIDENCE INN –IRVINE AIRPORT CATERING MENUS

DESSERTS ITEMS

NYFC'S FAMOUS COOKIES & BROWNIES \$3.25

(Two pieces per order)

Chocolate Chunk, Double Chocolate Chip Walnut,
Oatmeal Raisin Peanut Butter Chip, White
Chocolate Chip Macadamia Nut, Molasses Spice
Chocolate Brownies with Walnuts

CONFECTIONS \$3.25

(Two pieces per order)

Blondies, Pecan Caramel Shortbread, Éclairs,
Cream Puffs, Munchie Bars, Baseball Bars

GOURMET CUPCAKES

\$2.50 PER PERSON

Boston Cream, White Chocolate Mousse,
Coconut Pineapple, Raspberry-Lemon,
Black Forest, PB & J

ADDITIONAL BREAK ITEMS

COFFEE SERVICE

Freshly brewed Gourmet Bean 100% Colombian
Regular & Decaffeinated Coffee
\$2.75 PER PERSON

ASSORTED FOUNTAIN JUICES

Choice of Apple, Grapefruit, Cranberry, or Orange
\$2.75 PER PERSON

ASSORTED FOUNTAIN SOFT DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist,
Mug Root Beer, Raspberry Brisk, & Tropicana
Pink Lemonade
\$2.75 PER PERSON

BOTTLED 20OZ WATER – \$2.00 PER BOTTLE

BEVERAGE BREAK

Freshly brewed Gourmet Bean 100% Colombian
Regular & Decaffeinated Coffee, Hot Teas,
Assorted Fountain Soft Drinks
& Bottled Waters.
\$4.00 PER PERSON

COFFEE & TEA SERVICE

Freshly brewed Gourmet Bean 100% Colombian
Regular & Decaffeinated Coffee
Coffee, Hot Teas & Assorted Herbal Teas
\$3.00 PER PERSON

MID-MORNING OR AFTERNOON BREAK

Freshly brewed Gourmet Bean 100% Colombian
Regular & Decaffeinated Coffee, Hot Teas, Assorted
Fountain Soft Drinks, Assorted Fountain Juices,
Bottled Water, Whole Fresh Fruit & Granola Bars.
\$7.00 PER PERSON

AFTERNOON COOKIE BREAK

Coffee, Hot Teas, Assorted Fountain Soft Drinks,
Bottled Water & Cookies
\$6.95 PER PERSON

COOKIES CATERED BY

IRVINE AIRPORT RESIDENCE INN

Choice of Chocolate Chip, Oatmeal or Sugar Cookies
\$25 PER DOZEN

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– LUNCH & DINNER MENU –

CATERED BY NEW YORK FOOD COMPANY



COLD ENTRÉES

(Minimum of 10 orders)

CROISSANT SANDWICHES \$12.75

Choose from six differently delicious combinations below, all served on our flaky croissant rolls with your choice of side salad:

- Egg salad with applewood smoked bacon and cheddar cheese
- Deli ham with provolone cheese
- Roast turkey with Monterey jack
- Chicken salad with cheddar cheese
- Tuna salad with Swiss cheese
- Club style with cheddar cheese

MEAT & CHEESE PLATTER \$12.25

A variety of roast beef, turkey breast, ham, corned beef, and/or pastrami with Gouda, provolone, cheddar and Swiss (choice of two cheeses). Assorted sandwich breads and rolls, relish platter, condiments, and choice of salad.

THE FEAST \$13.25

Albacore tuna salad and chicken salad plus your choice of two of the following deli meats: turkey, roast beef, ham, pastrami, or corned beef. Choice of two cheeses: Gouda, provolone, cheddar, and Swiss. Assorted sandwich breads and rolls, relish platter, condiments, and choice of two side salads.

DELI SANDWICH BASKET \$12.25

Decorative baskets filled with a variety of our best deli style sandwiches. Served with choice of salad and assorted relishes:

- Roast beef with horseradish cheddar cheese
- Tavern ham with provolone cheese
- Roast turkey with Monterey Jack cheese
- Peppered pastrami with Swiss cheese
- Corned beef with Swiss cheese
- Chicken salad with cheddar cheese
- Tuna salad with Swiss cheese
- Grilled vegetables with cheddar cheese

BAJA BUNDLES \$11.25

Tri-colored tortillas layered with your choice of thinly sliced turkey, roast beef, ham, or vegetarian style. All include cheddar cheese, lettuce, tomatoes, alfalfa sprouts, and an herbed cream cheese spread. Served with homemade salsa and choice of salad.

GRILLED CHICKEN SANDWICHES \$13.25

Three delicious styles of grilled chicken breast sandwiches presented on fresh Kaiser rolls. Served with choice of salad.

KEY LIME BBQ

Marinated in a key lime barbecue sauce, charbroiled and topped with strips of apple wood smoked bacon, pepperjack cheese, lettuce, tomatoes, and fried shoestring onions. Finished with our barbecue aioli.

CALIFORNIAN

Marinated in a tangy citrus sauce, charbroiled and topped with cheddar cheese, lettuce, tomato, avocado, and pesto mayonnaise.

TERIYAKI STYLE

Marinated in teriyaki sauce, charbroiled and topped with ham, Swiss cheese, lettuce, tomatoes, and a pineapple ring.

GOURMET SAMPLER \$12.75

Create your own variety of NYFC's best selling "up-scale" sandwiches. Served with choice of salad.

FOCACCIA

Oven roast turkey, coppacola ham, smoked mozzarella cheese, lettuce, sliced tomatoes with pesto mayonnaise on our homemade focaccia bread.

BUFFALO CHICKEN

Spicy breast of chicken, Gouda cheese, sliced tomatoes, diced celery with blue cheese spread on a fresh Kaiser roll

COBB

Carved turkey breast, double cut bacon, avocado, lettuce, hard cooked egg, sliced tomatoes, and bleu cheese on a rosemary olive roll.

NYFC'S GRINDER

Coppacola ham, Genoa salami, roast turkey, fresh basil, sliced tomatoes, mozzarella cheese, and lettuce with an herbed dressing on a French roll.

GRILLED PORTOBELLO

Fire roasted Portobello mushroom, mesclun greens, Swiss cheese with sweet pepper vinaigrette on a sesame kaiser roll.

PANINI DE SICILY

Parmesan encrusted chicken breast, fresh mozzarella cheese, lettuce, roma tomatoes, and garlic aioli on a panini style roll.

PHILLY CHICKEN

Grilled breast of chicken, sautéed onions, bell peppers, and provolone cheese on a French roll.

COWBOY STEAK

Marinated skirt steak, grilled onions, pepperjack cheese, sliced tomatoes, and shaved cabbage with cilantro aioli on a panini style roll.

NYFC'S WRAPS \$12.75

Three different "wrap" style sandwiches rolled in giant tri-colored flour tortillas. Served with your choice of salad.

ASIAN CHICKEN

Charbroiled ginger-hoisin marinated chicken breast combined with shitake mushrooms and Asian vegetables with a citrus-soy spread.

BUFFALO SHRIMP

Sweet Tiger shrimp sautéed with fresh garlic and traditional buffalo hot sauce, layered with mixed greens, sweet and sour red cabbage and herbed cream cheese.

ANGUS SIRLOIN

Charbroiled and piled high atop farm fresh romaine, beefsteak tomatoes, Hass avocados, and horseradish cream cheese.



RESIDENCE INN –IRVINE AIRPORT CATERING MENUS

– LUNCH & DINNER MENU – CATERED BY NEW YORK FOOD COMPANY



HOT ENTRÉES

(Minimum of 10 orders)

PANINI SAMPLER \$13.00

(MINIMUM OF 5 ORDERS PER STYLE)

A variety of our warm panini style grilled sandwiches.
Served with choice of salad.

HERBED TURKEY CLUB

Sliced oven roasted breast of turkey, applewood smoked bacon, shaved coppacola ham, mozzarella cheese, and beef steak tomatoes with pesto mayonnaise.

CHICKEN PROSCIUTTO

Chicken medallions, lightly sautéed, layered with shaved prosciutto ham, and Gouda cheese. Finished with garlic aioli.

ROAST BEEF STACK

Thin sliced Angus sirloin with grilled onions and horseradish white cheddar cheese.

NYFC PASTRAMI \$12.75

Black pepper rubbed pastrami with grain Dijon mustard and natural-aged Swiss cheese served on a sourdough baguette.
Served warm with choice of salad.

ALBACORE MELT \$11.75

All white flaky albacore, Swiss cheese, red onions, vine ripened tomatoes, and capers combined with our house garlic aioli served warm on a French roll. Served with choice of salad.

MANHATTAN MEATLOAF \$12.95

Back by popular demand. Joe's secret recipe served with homemade mashed potatoes and fresh vegetable medley. Rolls and butter.

TOSTADA BAR \$11.25

A build-your-own buffet with choice of ground beef or chopped chicken, with refried beans, fresh salsa, sour cream, green onions, shredded lettuce, grated cheese, olives, and chopped tomatoes in a crisp flour tortilla bowl.

FAJITAS \$11.95

Choice of chicken or top sirloin marinated in fresh citrus juices, then charbroiled and sliced. Served with sautéed onions and bell peppers, homemade salsa, sour cream, flour tortillas, black beans, and Mexican rice.
(Substitute shrimp for an additional \$2.00 per person.)

SHRIMP & PROSCIUTTO PASTA \$12.25

Garlic marinated tiger shrimp and imported prosciutto sautéed with roasted pasilla chiles, red bell peppers, fresh tomatoes, basil, and olive oil before being tossed with tender linguini. Served with grilled flat bread and choice of salad.

TRADITIONAL CHICKEN & RIBS \$15.50

Apple wood smoked and slow roasted until tender and juicy, brushed with NYFC's secret BBQ sauce and served with molasses baked beans, choice of two salads and garlic bread sticks.

APRICOT CHICKEN \$13.25

Boneless breast of chicken stuffed with a unique mixture of Jarlsberg cheese, Hawaiian sweet bread, and Granny Smith apples. Baked and glazed with an apricot brandy sauce. Served with wild mushroom pecan pilaf and vegetable medley. Rolls and butter.

CHICKEN PICCATA \$12.75

Boneless, skinless breast of chicken quickly sautéed in olive oil, lemon juice and white wine with capers. Served with oven-browned potatoes and choice of tossed salad or vegetables. Rolls and butter.

ROLLED LASAGNA \$12.00

Your choice of traditional or fresh spinach style lasagna. Both are combined with a trio of cheese and fresh spices, individually rolled, and then baked with your choice of our homemade marinara or meat sauce. Served with fresh vegetables or choice of salad, and focaccia bread.

MEXICAN MEDLEY \$13.75

Choose crisp or soft flour tortillas then add shredded beef or chopped chicken, grated cheddar cheese, shredded lettuce, homemade salsa, sour cream and green onions. Served with choice of chicken, beef or cheese enchiladas, Spanish beans, and rice. Fresh tortilla chips and salsa.

SOUTHERN SMOKED BRISKET \$16.95 & BARBECUE PORK

Slow smoked for 12 hours in our own kitchen, this tasty combination of carved brisket and pulled pork is perfect for any true BBQ lover. Includes creamy coleslaw, cilantro potato salad, fried pickles, and homemade bacon corn muffins.

BONELESS FRIED CHICKEN \$12.75

A boneless breast of chicken, marinated in buttermilk then rolled in Japanese style bread crumbs, quick-fried to a golden brown and served with homemade mashed potatoes, country style gravy, and coleslaw. Biscuits and butter

ADDITIONAL SIDE ITEMS FOR LUNCH OR DINNER

ADD-A SOUP \$3.95

Add one of our homemade soups to any of your entrée selections.
Broccoli White Cheddar, Albóndigas, Arroz Con Pollo,
Onion Portobello, Seafood Gumbo

MID-DAY SNACKS CATERED BY NEW YORK FOOD CO.

Delivered with your breakfast or lunch order, ready to unwrap and serve at your convenience.
(Minimum of 10 per selection)

Whole Fresh Fruit - \$2.50 Assorted Candy Bars - \$1.95
Power Bars and Granola Bars - \$1.50 Mini Cheese Basket - \$3.25
Chips and Salsa - \$2.75 Guacamole - \$3.00
Ice Cream Bars: Häagen Daz or Dove Bar - \$4.00

Individual Bags - \$1.00 - \$2.50
Peanuts, Assorted Chips or Popcorn

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- MTG PLANNER'S CHECK LIST -

RESIDENCE INN BY MARRIOTT, IRVINE AIRPORT

MEETING ROOM TO INCLUDE:

Pens & Pads and Refreshing Water

SELECT YOUR STYLE SEATING:

Number of People _____

____ Conference

____ Classroom

____ U-Shape

____ Theater

____ Reception

____ Banquet

SELECT YOUR AUDIO VISUAL:

____ Conference Phone \$50.00

____ Overhead Projector \$30.00

____ Flip Chart/Pad W/Mark \$20.00

____ Podium \$30.00

____ Dry Erase Board \$20.00

____ Projector Screen \$20.00

____ LCD Projector \$175.00

____ TV/VCR/DVD \$75.00

____ Wireless Internet \$100.00

(Additional equipment available. Please inquire with the Property Sales Staff)

COMPLIMENTARY ITEMS:

____ Registration Table

____ Display Table

____ Flip Chart Stand

____ Podium

____ 5" x 5" Screen

____ 27" TV/VCR/DVD

FOOD AND BEVERAGE OPTIONS:

All prices are per person

Continental Breakfast \$7.95

Midmorning Break \$6.25

Coffee Break \$2.75

Beverage Break \$3.25

Afternoon Break \$6.95

Complimentary Water Service \$0.00

Minimum does not include Continental Breakfast or Breaks.

Date of Meeting: _____ Time of Meeting _____ to _____

Name of Group: _____

Food Break Service Times:

Breakfast _____ Lunch _____

Afternoon _____ Dinner _____

Please call your Sales Staff Contact with any questions. We look forward to serving you. Have a great day!

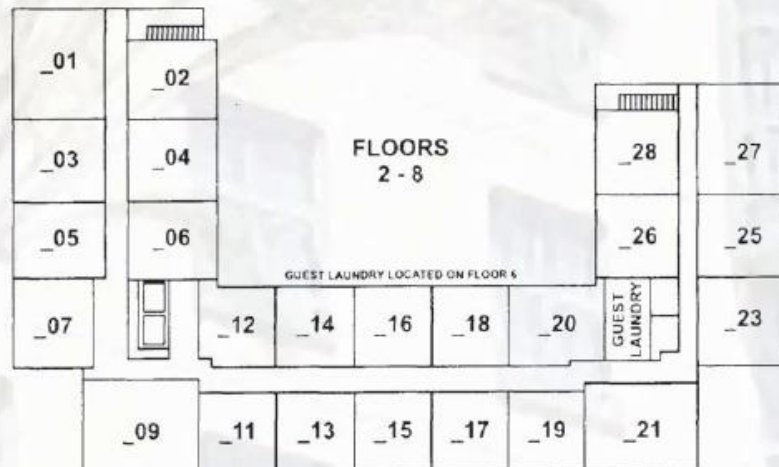
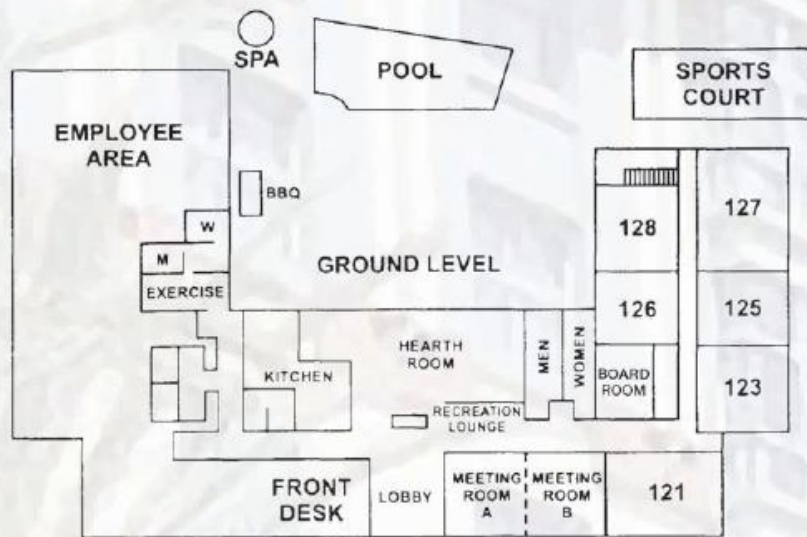


- PROPERTY MAP -

IRVINE, CALIFORNIA

BUSINESS CENTER

ROOM LAYOUT



RESIDENCE INN –IRVINE AIRPORT CATERING MENUS

- MEETING PACKAGES -



RESIDENCE INN BY MARRIOTT, IRVINE AIRPORT

CLASSROOM



THEATRE



U-SHAPE



CONFERENCE



CONFERENCE ROOM RENTAL PRICES

North Shore (A)	\$325.00	South Shore (B)	\$325.00
The Shores	\$650.00	The Board Room	\$200.00

AUDIO/VISUAL EQUIPMENT RENTAL CHARGES

Conference Phone	\$50.00	Overhead Projector	\$30.00
Flip Chart/Pad W/Mark	\$20.00	Podium	\$30.00
Dry Erase Board	\$20.00	Projector Screen	\$20.00
LCD Projector	\$175.00	TV/VCR/DVD	\$75.00
Wireless Internet	\$100.00		

INCLUDED AUDIO/VISUAL EQUIPMENT

Registration Table	Flip Chart Stand
Display Table	5" x 5" Screen

*Additional equipment available. Please ask the sales staff
All above prices are subject to a 7.75% sales tax.*

MEETING ROOMS

ROOM DIMENSIONS			CAPACITY					
MEETING ROOM	DIMENSION	SQ. FOOTAGE	THEATER	CLASSROOM	CONFERENCE	U-SHAPED	RECEPTION	BANQUET
THE SHORES	10x44x22	968	80	48	28	24	70	60
NORTH SHORE	10x22x22	460	40	24	14	12	35	30
SOUTH SHORE	10x22x22	460	40	24	14	12	35	30
BOARD ROOM	8x10x8	80	N/A	N/A	6	N/A	N/A	N/A

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