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# EVENTS MENU

Miami Marriott Connection

Miami Airport Marriott  
Courtyard at Miami Airport  
Residence Inn Miami Airport

Breakfast, Breaks, Lunch, Dinner, Reception & Beverage



Miami Airport Marriott

**Miami Airport Marriott, Courtyard Miami Airport, Residence Inn Miami Airport**

1201 NW Le Jeune Road, Building A, Miami, Florida, USA

13056495000 | 13056428200 | 13056428570

[marriott.com/miaap](https://marriott.com/miaap)  
[marriott.com/miacs](https://marriott.com/miacs)  
[marriott.com/miaas](https://marriott.com/miaas)



## Breakfast Buffet

All Buffet Breakfasts include Seattle's Best Regular & Decaffeinated Coffee, Assorted Selection of Teas

### Traditional Continental Breakfast

Seasonal Cut Fruits  
Assorted Breakfast Pastries,  
Muffins, Croissants & Danishes  
Assorted Bagels, Butter, Fruit  
Preserves, Cream Cheese  
Individual Plain & Greek  
Yogurts  
Florida Orange & Cranberry  
Juice  
\$30.00 per guest

### Upgraded Continental Breakfast

Choice of Hot Item |  
Breakfast  
Veggie Burrito or Egg & Cheese  
Croissant  
Seasonal Cut Fruits Assorted  
Breakfast Pastries, Muffins,  
Croissants & Danishes  
Assorted Bagels, Butter, Fruit  
Preserves, Cream Cheese  
Individual Plain & Greek  
Yogurts  
Florida Orange & Cranberry  
Juice  
\$37.00 per guest

### Hot Breakfast Buffet

Choice of | Bacon or Sausage  
Seasonal Cut Fruits, Assorted  
Breakfast Pastries, Muffins,  
Croissants & Danishes  
Assorted Bagels, Butter, Fruit  
Preserves, Cream Cheese  
Individual Plain & Greek  
Yogurts, Hot Oatmeal, Brown  
Sugar, Raisins, Toasted  
Almonds  
Scrambled Eggs  
Breakfast Potatoes  
Florida Orange & Cranberry  
Juice  
\$41.00 per guest

For groups of 20 guests or less, a fee of \$150 will apply |  
26% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices





## Plated Breakfast

All Buffet Breakfasts include Seattle's Best Regular & Decaffeinated Coffee, Assorted Selection of Teas

### All American

- Choice of | Bacon or Sausage
- Seasonal Cut Fruits
- Freshly Baked Muffins & Danishes
- Florida Orange Juice
- Scrambled Eggs
- Breakfast Potato Hash

\$29.00 per guest

### French Toast

- Choice of | Bacon or Sausage Sweet Cream
- Cheese, Maple Syrup, Berries

\$27.00 per guest

### Breakfast Burrito

- Choice of | Bacon or Sausage
- Seasonal Cut Fruits
- Freshly Baked Muffins & Danishes
- Florida Orange Juice
- Scrambled Eggs, Chorizo, Cheddar Cheese, Flour Tortilla
- Breakfast Potato Hash

\$29.00 per guest

For groups of 20 guests or less, a fee of \$150 will apply |  
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# Breakfast Enhancements and Stations

## Enhancements

- Croissant Sandwich - Bacon, Egg, Cheddar Cheese |\$9.00 each
- Breakfast Sandwich - Ham, Egg, Avocado, Swiss Cheese |\$9.00 each
- Biscuits and Gravy |\$7.00 each
- French Toast - Maple Syrup |\$7.00each
- Hot Oatmeal - Brown Sugar, Raisins, Toasted Almonds |\$5.00 each
- Mini Parfaits |\$5.00 each
- Cuban Pastries | \$41.00 per dozen
- Smoked Lox - Bagels, Cream Cheese, Capers, Red Onions |\$13.00 each

## Stations

Minimum 25 guests required

Attendant Fee included

One Station Attendant per 50 guests

### Omelet Station

- Eggs, Egg Whites, Egg Beaters
- Peppers, Onions, Mushrooms, Tomatoes, Spinach
- Diced Ham, Bacon, Shredded Cheese

\$25.00 per guest

### Arepa Station

- Yellow Corn Arepas
- Perico, Scrambled Eggs, Tomatoes, Onions
- Queso Fresco
- Shredded Beef, Shredded Chicken & Avocado Salad (Reina Pepiada)
- Cilantro Sauce & Salsa Rosada
- Black Beans, Guacamole, Pico de Gallo, Butter

\$20.00 per guest

For groups of 20 guests or less, a fee of 150 will apply |  
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# Coffee Break

Breaks may be refreshed upon request. Minimum of 10 guests required.

## Little Havana

- Assortment of Cuban Pastries (Guava & Cheese) and Croquetas (Ham)
- Tostada (Petite Cuban Toast)

\$27.00 per guest

## Make Your Own Parfait Station

- Homemade Granola, Dried Fruits (Mango, Papaya, Apricot), Berries, Sliced Almonds, Chia Seeds, Shredded Coconut
- Honey, Greek Yogurt, Plain Yogurt

\$25.00 per guest

## Tea Time

- Assorted Mini Scones (Caramel Toffee & Orange Cranberry), Jam Fruit Preserves
- Assorted Tea Sandwiches | Paprika & Egg Salad, Roasted Pepper & Feta Cheese, Strawberry & Chicken Salad
- Orange Segments & Mint Infused Water

\$27.00 per guest

## Healthy

- Coconut Chia Pudding & Fruit Garnish
- Hummus Duo | Traditional & Sweet Potato, Pita Bread
- KeVita\* Probiotic Beverages

\$25.00 per guest

## Açaí

- Pineapple, Banana, Blueberries, Strawberries, Granola, Shredded Coconut, Chi Seeds, Agave, Honey

\$29.00 per guest



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# Coffee Break

Breaks may be refreshed upon request. Minimum of 10 guests required.

## Sugar Rush

- Freshly Baked Cookies - Chocolate Chip, Oatmeal Raisin, Macadamia Nut
- Lemon Bars
- Sliced Apples
- Caramel, Chocolate, Crushed Nuts

\$23.00 per guest

## Once Upon A Time In Mexico

- Guacamole, Fresh Salsa, Cheesy Dip
- Tricolor Tortilla Chips
- Churros, Dulce de Leche, Chocolate Dipping Sauces

\$27.00 per guest

## Welcome To Miami

- Choice of Empanadas | Beef or Chicken
- Homemade Cajun Spiced Chicharron
- Mariquitas (Plantain Chips) Aji Verde Sauce

\$32.00 per guest

## Cinema

- Popcorn Bar - Buttered Popcorn
- Assorted Toppings | Chipotle, Cheddar Cheese, Old Bay, Smoked Salt
- Assorted Candy Bars | Snickers, Gummy Bears, M&Ms

\$25.00 per guest

## All Day Beverage Break (up to 8 hours)

- Assorted Sodas
- Seattle's Best Regular & Decaffeinated Coffee, Assorted Selection of Teas

\$40.00 per guest



26% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices | All prices are subject to change.

# Break Enhancements

## Enhancements

### Sweet

- Fruit Skewers |\$41.00 per dozen
- Whole Fruit |\$4.00 each
- Mini Berry Parfaits |\$39.00 per dozen
- Glazed Cinnamon Buns |\$47.00 per dozen
- Pastries & Muffins |\$47.00 per dozen
- Assorted Granola & Fruit Bars |\$5.00 each
- Energy Bars |\$6.00 each
- Assorted Individual Yogurts |\$5.00 each
- Assorted Candy Bars |\$5.00 each
- Assorted Cookies |\$50.00 per dozen
- Brownies |\$39.00 per dozen
- Blondies |\$39.00 per dozen
- Cuban Pastries (Cheese & Guava) |\$41.00 per dozen

## Enhancements

### Savory

- Bagged Pretzels & Miss Vickie's Potato Chips | \$5.00 each
- Salted Soft Pretzel Sticks & Mustard |\$39.00 per dozen
- Cinnamon Sugar Pretzel Sticks |\$39.00 per dozen
- Mini Crudit  Vegetables & Ranch Dip | \$5.00 each
- Tortilla Chips & Salsa |\$5.00 each
- House Herb Roasted Nut Shooters |\$9.00 each

## Enhancements

### Beverage

- Seattle's Best Regular |\$75.00 per gallon
- Decaffeinated Coffee |\$75.00 per gallon
- Assorted Selection of Teas |\$75.00 per gallon
- Assorted Pepsi Soft Drinks |\$5.50 each
- VASA Bottled Water |\$4.50 each
- Aquafina Bottled Water |\$6.00 each
- Life Water |\$7.00 each
- San Pellegrino Sparkling Water |\$7.00 each
- Lipton Iced Tea |\$6.00 each
- Lipton Lemonade |\$6.00 each
- Gatorade |\$6.00 each
- Starbucks(TM) Bottled Frappuccino |\$7.00 each
- Rockstar Energy Drink |\$7.00 each
- Redbull\* Energy Drink |\$7.00 each
- Celsius Energy Drink |\$7.00 each
- KeVita Probiotic |\$8.00 each

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# Lunch Buffet

All lunch buffets include: Baked Rolls, Seattle's Best\* Regular & Decaffeinated Coffee, Assorted Selection of Teas

## The Deli Market Buffet

Soup of the Day  
Garden Salad - Tomato Cucumber, Lettuce, Radish, Ranch & Balsamic Dressings  
Chickpea Salad - Roma Tomato, Cucumber, Avocado, Red Onion, Parsley, Bell Pepper, Lemon Vinaigrette  
Turkey BLT - Miltigrain Bread, Sweet Chili Honey Bacon, Roast Turkey, Sundried Tomato Aioli, Artisan Lettuce  
Chef's Pan Con Bistec Sandwich - Grilled Vegetables on Focaccia & Pesto Aioli  
Housemade Kettle Chips  
Assorted Cookies & Brownies  
\$41.00 per guest

## Latin Buffet

Black Bean Soup  
Garden Salad - Mixed Greens, Cucumber, Tomato, Raddish, Carrot, Ranch & Balsamic Dressings  
Mojo Marinated Pork  
Roasted Chicken Fricassee  
Fried Sweet Plantains  
White Rice  
Flan & Tres Leches Cake  
\$48.00 per guest

## The Everything Salad Buffet

Miami Sancocho Soup  
Pasta Salad - Spinach, Tomato, Olive, Red Wine Vinaigrette  
Loaded Potato Salad - Bacon, Scallion, Cheddar Cheese  
Salad Station - Romaine, Red Leaf, Kale, Lettuce, Tomato, Cucumber, Strawberry, Queso Fresco, Garbanzo Beans, Black Beans, Sundried Tomatoes, Quinoa, Fire Roasted Corn, Pecans, Almonds, Dried Cranberry, Green Goddess, Raspberry, Ranch, Balsamic Dressings  
Citrus Marinated Chicken Breast  
Grilled Blackened Salmon  
Grilled Shrimp  
Teriyaki Tofu  
Assorted Cookies & Brownies  
\$41.00 per guest

## Italian Buffet

Caprese Salad - Basil, Grape Tomato, Mozzarella Cheese, Virgin Olive Oil  
Caesar Salad - Romaine, Aged Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing  
Braised Beef - Wild Mushroom Ragout  
Lemon Caper Chicken  
Ratatouille - Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers  
Citrus Thyme Risotto Tiramisu & Fruit Tarts  
\$48.00 per guest

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## Lunch Buffet

All lunch buffets include: Baked Rolls, Seattle's Best\* Regular & Decaffeinated Coffee, Assorted Selection of Teas

### Mediterranean Buffet

Greek Salad - Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette  
Harvest Salad - Apple, Arugula, Blue Cheese, Candied Walnuts, Citrus Vinaigrette  
Lamb & Grilled Chicken Gyro Station - Lettuce, Tomato, Cucumbers, Onions, Tzatziki Sauce, Hummus  
Falafel Roasted Vegetables & Potato Wedges  
Croissant bread pudding  
\$60.00 per guest

### Mexican Buffet

Tortilla Soup  
Southwest Salad - Romaine, Black Beans, Pepper, Cotija Cheese, Tomato, Tortilla Chips, Ranch Dressing - Citrus Sauce  
Plantain Crusted Mahi Chipotle  
Braised Beef Sauteed Tri-Color Peppers & Onions Cilantro Lime Rice  
Soft Flour Tortillas Churros & Horchata Arroz Con Leche  
\$50.00 per guest

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# Plated Lunch

3 Course Plated Lunches include: Baked Rolls, Seattle's Best\* Regular & Decaffeinated Coffee, Assorted Selection of Teas

## Starters

Select One

### Spinach Salad

Baby Spinach, Orange Segments, Queso Fresco, Almonds, Citrus Vinaigrette

### Garbanzo Garden Salad

Mesclun Greens, Cucumber, Tomato, Radish, Roasted Sweet Corn, Ranch Dressing

### Kale Caesar Salad

Romaine, Parmesan Cheese, House Croutons, Olives, Sundried Tomatoes, Caesar Dressing

### Chopped Greek Salad

Iceberg, Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

## Dessert

Select One

Guava Cheesecake

Apple Tart

Chocolate Cake

Tiramisu

Key Lime Tart

## Entrees

Select One

### Grilled Salmon

Tomato Jam, Bok Choy, Green Pea Puree  
\$50.00 per guest

### Grilled Chicken

Plantain Mash, Asparagus, Roasted Garlic Mojo  
\$45.00 per guest

### Pan Seared Chicken Breast

Roasted Garlic Mashed Potato & Grilled Asparagus  
\$45.00 per guest

### Roast Pork Loin

Plantains & Potato Gratin, Cilantro Lime Rice  
\$45.00 per guest

### Braised Short Rib

Polenta & Shaved Brussels Sprout Salad  
\$53.00 per guest

### Grilled 6 oz. Churrasco

Herb Roasted Potato & Sautéed Mushroom  
\$58.00 per guest

### Vegetarian/Sofrito Vegetable Rice

Paella  
\$45.50 per guest

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## Boxed Lunch

All Boxed Lunches include: Fruit Salad, Miss Vickie's Bag of Chips, and choice of Brownies or Cookies

### Sandwiches

Select Two Pre-Made Sandwiches  
Minimum of 20 guests required. Minimum of 5 Pre-Made Sandwiches per each selection.

### Vegetable

Brioche, Lemon Garlic Aioli, Grilled Vegetables  
\$42.00 per guest

### Chicken Salad Wrap

Herb Flour Tortilla, Fuji Apple, Celery, Raisins, Baby Spinach \$49.00 per guest

### Ham

Focaccia, Raspberry Jam, Caramelized Onions, Brie Cheese, Lettuce \$49.00 per guest

### Turkey Pita

Pita, Hummus, Cucumber, Mixed Greens, Tomato, Provolone Cheese  
\$49.00 per guest

### Roast Beef

Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato \$49.00 per guest

### Tuna

Capers, Scallions, Avocado, Lettuce, Tomato, Brioche  
\$49.00 per guest

### C u ban

Ham, Roast Pork, Swiss Cheese and Mustard on Cuban Bread \$49.00 per guest

### Dessert

Select One  
Brownies or Cookies





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## Sandwich Buffet

Sandwich Buffet includes: Three Sandwiches of your choice, Roasted Tomato Bisque, Seasonal Greens Salad, Assorted House made Cookie Platter, Seattle's Best  
\* Regular & Decaffeinated Coffee, and Assorted Selection of Teas

### Vegetable Sandwich

Brioche, Lemon Garlic Aioli, Grilled Vegetables  
\$49.00 per person

### Chicken Salad Wrap

Herb Flour Tortilla, Fuji Apple, Celery, Raisins, Baby Spinach  
\$49.00 per person

### Ham Sandwich

Focaccia, Raspberry Jam, Caramelized Onion, Brie Cheese, Lettuce  
\$49.00 per person

### Turkey Pita

Pita, Hummus, Cucumber, Mixed Greens, Tomato, Provola  
\$49.00 per person

### Roast Beef Sandwich

Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato  
\$49.00 per person

### Mediterranean Tuna Salad

Tender Field Greens Tossed with Grilled Yellow Fin Tuna, French Green Beans, Potatoes, Yellow Peppers, Plum Tomatoes and Lemon Pepper Vinaigrette  
\$49.00 per person

### Cuban Sandwich

Ham, Roast Pork, Swiss Cheese and Mustard on Cuban Bread  
\$49.00 per person

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# Three Course Plated Dinner

All plated dinners include: Baked Rolls, Seattle's Best\* Regular & Decaffeinated Coffee, Assorted Selection of Teas

## Starters

Select One

Spinach & Arugula

Seasonal Berries, Brule Farmers Cheese, Apricot, Pecans, Champagne Vinaigrette

Miami Artisan Green Salad

Mixed Greens, Plantain, Mango, Cucumber, Tomato, Radish, Ranch Dressing

Kale Caesar Salad

Romaine, Pamesan Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing

Quinoa Greek Salad

Plum & Cherry Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

## Desserts

Select One

- Coconut Crema Catalana
- Chocolate Mousse, Raspberry
- Apple Tart Tatin
- Key Lime Tart, Burnt Meringue

## Entrees

Select One

Pan Seared Salmon

Spinach & Garbanzo, Lemon Cream, Paprika  
\$63.00 per guest

Seared Snapper

Fingerling Potato, Cherry Tomato, Kale  
\$54.00 per guest

Grilled Chicken

Cauliflower Rice & Arugula  
\$52.00 per guest

Roast Chicken

Honey Balsamic, Mushroom, Mashed Potato  
\$52.00 per guest

Herb Roast Pork Loin

Curry Carrots & Cauliflower Puree  
\$50.00 per guest

Achiote Braised Short Rib

Polenta & Shaved Brussels Sprout Salad  
\$65.00 per guest

New York Strip

Herb Roasted Potato, Sautéed Mushroom, Red Wine Jus  
\$62.00 per guest

Vegetarian/Sofrito Vegetable Rice

Paella  
\$48.00 per guest

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# Dinner Buffet

All buffet dinners include: Baked Rolls, Seattle's Best\* Regular & Decaffeinated Coffee, Assorted Selection of Teas

## Southern Buffet

From The South Salad - Romaine, Red Beans, Grilled Corn, Jalapeño, Boiled Egg, Green Peas, Tomato, Red Onion, Carrot, Queso Fresco, Herb Vinaigrette Quinoa Cole Slaw - Cabbage, Shredded Carrots, Slaw Dressing

Apple Cider Pork Ribs - Caramalized Onions  
Blackened Chicken - Pineapple & Mango Salsa  
Slow Roasted Beef Brisket - Pan A Jus  
Fire Roasted Corn & Broccolini  
Cheesy Grits  
Apple Pie  
Caramel Flan  
Cheesecake

\$75.00 per guest

## Grove Buffet

Hacienda Salad - Kale, Strawberry, Garbanzo Beans, Tomato, Cucumber, Red Onion, Almond, Carrots, Raspberry Vinaigrette Couscous - Baby Spinach, Apricot, Tomato, Olive Oil, Raisins

Pan Seared Salmon - Tomato Jam  
Potato Gnocchi - Adobo Pork Ragu Caribbean  
Chicken Casserole Escalivada - Sauteed Garlic, Onions, Zucchini, Eggplant, Bell Peppers

Thyme Risotto & Green Beans

Tiramisu Fruit Tarts Guava  
Bread Pudding

\$77.00 per guest

## Little Havana Buffet

La Granja Salad - Red Leaf, Green Plantain Chips, Corn, Tomato, Cucumber, Blackbean, Queso Fresco, Carrot, Mojo Vinaigrette  
Ensalada Rusa - Garlic Aioli, Sweet Peas, Boiled Egg, Carrots, Apple  
Roasted Pork Fricassee - Pollo al Ajillo, Roasted Garlic, White Wine

Aji Panka Braised Beef - Red Onion, Tomato, Cilantro  
Saffron Yellow Rice & Green Peas  
Oven Roasted Sweet Plantains  
Churros & Horchata Arroz con Leche  
Flan

\$79.00 per guest

## The Gables Buffet

Orchard Salad - Artisan Greens, Quinoa, Roasted Pepper, Garbanzo Beans, Dried Cranberry, Candied Pecans, Citrus Balsamic  
Ensalada de Garbanzo - Roasted Pepper, Sweet Onion, Sherry Vinegar  
Cod Vizcaina - White Wine & Tomato Sofrito  
Arroz Caldozo de Pollo - White Wine (Soupy Chicken Rice)  
Estofado de Res - Baby Carrots, Shallots, Rosemary

Harvest Farro Crisp Brussels Sprouts  
Butternut Squash & Arugula - Apple & Soy  
Caramel sauce

Apple Tart Tatin  
Caramel Chocolate Dome  
Chocolate Ganache  
Key Lime Tart

\$95.00 per guest

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## Hors D'oeuvres

Minimum of 25 hors d'oeuvres per order

### Butler Passed Hors D'oeuvres

#### Hot | Each

- Beef Skewers & "Lomo Saltado Sauce" |\$8.00
- Pulled Chicken Taco |\$8.00
- Pork Bacon BLT |\$8.00
- Dates & Bacon |\$8.00
- Pigs In A Blanket |\$8.00
- Short Rib Sliders |\$11.00
- Pork Belly BLT |\$11.00
- Crab Cakes, Mango Salsa |\$11.00
- Blackened Shrimp Skewer |\$11.00

### Butler Passed Hors D'oeuvres

#### Cold | Each

- Sundried Tomato Tapenade Crostini |\$8.00
- Crudite Shots & Ranch Dip |\$8.00
- Boursin & Caramalized Onion Tart |\$8.00
- Pan Con Tomate & Manchego Cheese |\$8.00
- Antipasto Skewer |\$9.00
- Mini Tortilla Espanola & Garlic Aioli |\$9.00
- Cocktail Shrimp |\$9.00
- Mini Tuna Poke, Sushi Rice, Radish |\$9.00

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## Reception Displays

### Domestic Cheese Display

Cheddar, Swiss & Pepper Jack Cheese  
Assorted Crackers & Crusty Bread

\$19.00 per guest

### Vegetable Antipasto

Balsamic Mushroom, Grilled Zucchini & Yellow  
Squash, Basil Infused Tomato  
Roasted Sweet Baby Pepper, Marinated Artichoke,  
Greek Olives  
Artisan Bread

\$19.00 per guest

### Dim Sum

Steamed Shrimp, Pork Shumai, Edamame & Chicken  
Pot Stickers  
Sweet Fried Wonton in Syrup  
Spring Roll

\$25.00 per guest

### Bruschetta

Greek Salad, Tomato Rallado, Sundried Tomato  
Tapenade  
Roasted Eggplant, Cherry Tomato & Basil, Mozzarella  
Cheese & Pesto  
Hummus & Tzatziki  
Multigrain Bread, Baguette, Focaccia, Pita

\$19.00 per guest

### Cheese & Charcuterie

Brie, Pepper & Herb Goat Cheese, Mozzarella  
Cheese, Prosciutto Chorizo, Salami  
Assorted Crackers & Artisan Breads, Dried Fruits,  
Honey

\$25.00 per guest

### House Made Duo Hummus

Sweet Potato & Original Hummus  
Grilled Pita, Carrots, Celery

\$19.00 per guest

All prices are subject to change



# Reception Stations

Minimum of 20 guests per station | One chef attendant for up to 50 guests is included | An additional chef attendant (+\$150) is required for each additional set of 75 guests per station

## From The Farm Salad Bar

Greens | Romaine, Red Leaf, Kale, Lettuce  
Sides | Tomato, Cucumber, Carrot, Strawberry,  
Garbanzo Beans, Black Beans, Quinoa, Fire Roasted  
Corn, Pecans, Almonds, Dried Cranberry Dressing |  
Green Goddess, Raspberry, Ranch, Balsamic  
\$23.00 per guest

## Pasta Station (Choose Two)

Tortellini Alfredo | Garlic & Parmesan Cream Sauce  
Penne Bolognese | Tomato Meat Sauce  
Rigatoni Pesto | Basil, Pine Nut, Parmesan Cheese,  
Olive Oil  
Mac & Cheese | Bacon Bits  
\$27.00 per guest

## Poke Station

Proteins | Poke Tuna, Seared Salmon, Mahi Ceviche  
Grains | Sushi Rice, Brown Rice, Quinoa  
Toppings | Edamame, Radish, Cucumber, Mango,  
Cabbage, Carrots, Artisan Lettuce Wakame, Nori,  
Pickled Ginger, Lime Emulsion  
\$42.00 per guest

## Ramen Station

Noodles | Soba Noodle & Egg Noodle  
Toppings | Mushroom, Broccoli, Soy Marinated Egg,  
Soy Bean, Tofu, Scallion, Bok Choy, Edamame,  
Jalapeños, Vegetable Broth (Kombu, Mirin, Dried  
Mushroom)  
\$35.00 per guest

## Banana Leaf Baked Snapper

Lemon Herb Jus  
Charred Cauliflower & Caper Butter  
\$37.00 per guest

## Peruvian Style Brined Turkey Breast Two Ways

Aji Verde Sauce  
Traditional Gravy  
Papa a la Huancaína (Miami Style with Aji Amarillo)  
Assorted Dinner Rolls  
\$24.00 per guest

## Guava Honey Glazed Ham

Chayote, Apple & Plantain Chutney  
Potato Au Gratin  
Assorted Dinner Rolls  
\$25.00 per guest

## Coffee Rub Beef Tenderloin

Cream Sauce & Au Jus  
Garlic Mashed Potatoes  
Assorted Dinner Rolls  
\$45.00 per guest

## Orange Salt Crusted Pork Loin

Apricot, Dates, Mushroom Ragout  
Fried Yucca & Cilantro Aioli  
Assorted Dinner Rolls  
\$27.00 per guest

## Roasted Strip Loin

Herb Demi Glaze  
Jasmine Rice & Sofrito  
Assorted Dinner Rolls  
\$35.00 per guest

# Premium Hosted Bar

One Bar Attendant (+\$175) 1 attendant per 75 guests

## Cocktail Brands

16 each

- Vodka | Grey Goose
- Light Rum | Bacardi Superior
- Spiced Rum | Captain Morgan Original
- Gin | Bombay Sapphire
- Scotch | Johnnie Walker Black Label
- Bourbon Whiskey | Knob Creek
- Tennessee Whiskey | Jack Daniel's
- Canadian Whiskey | Crown Royal
- Tequila | Casamigos Blanco
- Cognac | Hennessy Privilege VSOP
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

## Imported Beers / Select Two

- Corona Extra
- Heineken

\$9.00 each

## Domestic Beers / Select Two

- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Miller Lite

\$8.00 each

## Craft Beer

- Funky Buddha IPA

\$9.00 each

## Hard Seltzer

- Truly Wild Berry

\$8.00 each

## Soft Drinks and Bottled Water

\$6.00 each

## House Wine

\$12.00 each

## Upon Request

Coors Light, Budweiser, Blue Moon, Stella, Sam Adams Seasonal, Modelo, Heineken 0.0, Corona Premier, Corona Light, Space Dust IPA

Addition of Sparkling Wine - \$4 per guest per hour

Beverage charge based upon consumption | Substitution of liquor available - pricing upon request  
26% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price

# Well Hosted Bar

One Bar Attendant (+\$175) 1 per 75 guests

## Cocktail Brands

- Vodka | Smirnoff Red
  - Light Rum | Cruzan Aged
  - Spiced Rum | Captain Morgan Original
  - Gin | Beefeater
  - Scotch | Dewar's White Label
  - Bourbon Whiskey | Jim Beam White Label
  - Tequila | Jose Cuervo Tradicional Plata
  - Cognac | Hennessy VS
  - Sweet Vermouth | Martini & Rossi Rosso
  - Dry Vermouth | Martini & Rossi Extra Dry
  - Triple Sec | Hiram Walker
- \$12.00 each

## Imported Beers / Select Two

- Corona Extra
- Heineken

\$9.00 each

## Domestic Beers / Select Two

- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Miller Lite

\$8.00 each

## Craft Beers / Select One

- Funky Buddha IPA

\$9.00 each

## Hard Seltzer

- Truly Wild Berry

\$8.00 each

## Soft Drinks and Bottled Water

\$6.00 each

## House Wine

\$12.00 each

## Upon Request

Coors Light, Budweiser, Blue Moon, Stella, Sam Adams Seasonal, Modelo, Heineken 0.0, Corona Premier, Corona Light, Space Dust IPA

Addition of Sparkling Wine - \$4 per guest per hour

Beverage charge based upon consumption | Substitution of liquor available - pricing upon request  
26% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price

# Premium Open Bar

One Bar Attendant (+\$175) 1 per 75 guests

## Cocktail Brands

First Hour | 30 per guest

Additional Hour | 18 per guest

- Vodka | Grey Goose
- Light Rum | Bacardi Superior
- Spiced Rum | Captain Morgan Original
- Gin | Bombay Sapphire
- Scotch | Johnnie Walker Black Label
- Bourbon Whiskey | Knob Creek
- Tennessee Whiskey | Jack Daniel's
- Canadian Whiskey | Crown Royal
- Tequila | Casamigo Blanco
- Cognac | Hennessy VS
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

## Wine Enhancements

Pricing Upon Request

Sparkling

La Marca, Extra Dry Prosecco, Veneto Mumm, Brut,  
Napa Valley, California

Red

Fable Roots, Red Blend, Italy Harmony and Soul,  
Cabernet Sauvignon, California

White

Campo di Fiori, Pinot Grigio, Italy  
Quintara, Chardonnay, California  
Vin 21, Sauvignon Blanc, California

Rosé

Sirena del Mare, Rosé, Italy

## Mixer Upgrades

Pricing Upon Request

Fever Tree Tonic Water, Fever Tree Soda, Fever Tree  
Ginger Beer, Redbull

## Beers & Hard Seltzer / Choose Five Options

Corona

Heineken

Michelob Ultra

Bud Light

Samuel Adams Boston Lager

Miller Lite

Funky Buddha IPA

Truly Wild Berry

## House Red & White Wine

## Soft Drinks & Bottled Water

## Upgrades Upon Request

Additional offer of beer - \$2 per guest per hour

## Cash Bar

One Bar Attendant (+\$175) 1 attendant per 75 guests

- Cashier | 175 each - 1 every \$75.00
- Premium Cocktail | \$16.00 each
- Domestic Beer | \$8.00 each
- Imported Beer | \$9.00 each
- House Wine | \$12.00 each
- Pepsi Soft Drinks or Juice | \$6.00 each

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price



# Well Open Bar

One Bar Attendant (+\$175) 1 per 75 guests

## Cocktail Brands

First Hour | 25 per guest

Additional Hour | 13 per guest

- Vodka | Smirnoff Red
- Light Rum | Cruzan Aged
- Spiced Rum | Captain Morgan Original
- Gin | Beefeater
- Scotch | Dewar's White Label
- Bourbon Whiskey | Jim Beam White Label
- Tequila | Jose Cuervo Tradicional Plata
- Cognac | Hennessy VS
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

## Wine Enhancements

Pricing Upon Request

Sparkling

La Marca, Extra Dry Prosecco, Veneto Mumm, Brut,  
Napa Valley, California

Red

Fable Roots, Red Blend, Italy Harmony and Soul,  
Cabernet Sauvignon, California

White

Campo di Fiori, Pinot Grigio, Italy

Quintara, Chardonnay, California

Vin 21, Sauvignon Blanc, California

Rosé

Sirena del Mare, Rosé, Italy

## Beers & Hard Seltzer | Choose Five Options

Corona Extra

Heineken

Bud Light

Samuel Adams Boston Lager

Michelob Ultra

Miller Lite

Funky Buddha IPA

Truly Wild Berry

House Red & White Wine

Soft Drinks & Bottled Water

## Upgrades

Additional offer of beer - \$2 per guest per hour

## Cash Bar

One Bartender for Every 75 Guests

- Cashier or Bartender |\$175.00 each
- Premium Cocktail |\$15.00 each
- Domestic Beer |\$8.00 each
- Imported Beer |\$9.00 each
- House Wine |\$12.00 each
- Pepsi Soft Drinks or Juice |\$6.00 each

26% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price



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## Wine and Beer Bar

One Bar Attendant (+\$175) 1 per 75 guests

### Wine and Beer Bar Package

First Hour | \$22 per guest

Additional Hour | \$11 per guest

House Wine Red and White

House Sparkling Wine

Beer & Seltzers

- Michelob Ultra
- Miller Lite
- Bud Light
- Samuel Adams Boston Lager
- Corona Extra
- Heineken
- Funky Buddha IPA
- Truly Wild Berry

Soft Drink and Bottled Water

26% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price

THE CONNECTION AT MIAMI AIRPORT

1201 NW Le Jeune Road, Building A, Miami, Florida,  
USA 13056495000



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