



Authentic Event Menus

15-25 Guests



JW MARRIOTT MARQUIS MIAMI
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SALES & CATERING: 305-421-8620

BREAKFAST

MONDAY - MIAMI CONTINENTAL BUFFET \$35 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant

Mini Pastelitos de Guava and Guava and Cheese

Fruit Selection to Include:

Whole Fruits

Sliced Seasonal Fruits

Fruit And Yogurt Parfait With Granola

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



BREAKFAST

TUESDAY – AMERICAN BREAKFAST BUFFET \$45 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant, Assorted Danish

Sliced White Bread And Wheat

Fruit Selection to Include:

Sliced Seasonal Fruits

Fruit and Yogurt Parfait with Granola

Hot Items to Include:

Scrambled Eggs

Bacon

Home fries

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



BREAKFAST

WEDNESDAY – MIAMI BREAKFAST BUFFET \$45 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant, Assorted Latin Pastries

Sliced White Bread and Wheat

Fruit Selection to Include:

Sliced Seasonal Fruits

Fruit and Yogurt Parfait with Granola

Hot Items to Include:

Bagel Sandwich with Egg and Ham

Sausage

Hash Browns

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



BREAKFAST

THURSDAY – DOWNTOWN BREAKFAST BUFFET \$45 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular And Decaffeinated Illy Coffee And Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant, Assorted Donuts

Sliced White Bread And Wheat

Fruit Selection to Include:

Sliced Seasonal Fruits

24hour Muesli with Apples, Raisins and Nuts

Hot Items to Include:

Avocado Toast with Smoked Salmon

Sausage and Egg Burritos

Home Style Potatoes

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



BREAKFAST

FRIDAY – EURO BREAKFAST BUFFET \$45 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant, Assorted Danishes

Sliced White Bread and Wheat

Cold Selection to Include:

Sliced Seasonal Fruits

Assorted Cheeses and Cured Meats

Hot Items to Include:

Oatmeal With Raisins and Honey on the Side

Tortilla Espanola

Patatas Bravas

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



BREAKFAST

SATURDAY – COUNTRY BREAKFAST BUFFET \$45 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant, assorted Danishes

Sliced White Bread and Wheat

Cold Selection to Include:

Sliced Seasonal Fruits

Yogurt and Berry Parfait with Honey

Hot Items to Include:

Cheesy Scrambled Eggs

Thick Cut Bacon

Tri Color Potatoes Homestyle

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



BREAKFAST

SUNDAY – SOBE BREAKFAST BUFFET \$45 per person

This menu is available for groups of 15 to 25 guests only

Freshly Brewed Regular And Decaffeinated Illy Coffee And Imported Teas

Bakery Basket to Include:

Plain and Everything Bagels (Toaster Available)

Plain, Nova, Onion Cream Cheeses

Sliced White Bread and Wheat

Cold Selection to Include:

Sliced Seasonal Fruits

Mango and Passion Fruit Chia Pudding

Hot Items to Include:

Individual Egg White Frittatas with Spinach, Tomato and Goat Cheese

Chicken Sausage

Roasted Vegetable Sweet Potato Hash

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Pricing based for one hour of service

Minimum of 15 guests required for buffet service

All prices subject to 24% service charge and 9% tax



COFFEE BREAKS

QUICK BREAK \$25 per person

Sweet and Savory Granola Bars

Assorted Individual Bags of Chips

Snickers Bars and Kit Kats

Soy, 2%, Fat Free, and Whole Milk

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

Illy COFFEE BREAK \$25 per person

Enjoy Illy, the Finest Italian Coffee in your Meeting Room

Classic Café Espresso, Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

Chocolate Chip Coffee Cake and Berry Tart

Attendant Required For This Station

BUENOS AIRES BREAK \$25 per person

Miga Sandwiches and Beef Empanadas

Mini Alfajores

Classic Café Espresso, Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

COOKIE AND DONUT BREAK \$ 20 per person

Freshly Baked Chocolate Chip, Peanut Butter, Sugar, and Oatmeal Raisin Cookies

Assorted Mini Donuts

Soy, 2%, Fat Free, and Whole Milk

*All breaks are based on 30 minutes of service.
Attendant fee of \$250 for up to 4 hours*



COFFEE BREAKS

MIAMI MARLINS BREAK \$25 per person

Salted Soft Pretzels with French's Yellow and Whole Grain Mustard

Individual Bags of Salted Peanuts, Popcorn, and Cracker Jacks

A selection of Candy and Hershey's Chocolate Bars

Assorted Pepsi Soft Drinks

TASTE OF MIAMI \$25 per person

Assorted Latin Pastries to Include

Guava Pastelitos, Pan De Bono, Senoritas, Cappuccino, Guava Cookies

Guava Juice

Assorted Latin Sodas

BEVERAGE BREAK \$18 PER PERSON

Still and Sparkling Bottled Water, Assorted Pepsi Soft Drinks

Freshly Brewed Regular and Decaffeinated Illy Coffee, and Imported Hot Teas

CONTINUOUS BEVERAGE STATIONS

4 HOURS \$30 per person

6 HOURS \$38 per person

8 HOURS \$45 per person

Still and Sparkling Bottled Water

Assorted Pepsi Products

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

*All breaks are based on 30 minutes of service.
Attendant fee of \$250 for up to 4 hours*



LUNCH

MONDAY PICNIC LUNCH \$ 60 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Traditional Caesar Salad

Cajun Pasta Salad with Italian Meats and Roasted Garlic

Sandwiches

Chorizo and Manchego on Baguette with Butter Lettuce Tomato and Lemon Garlic Aioli

Chicken Club on Ciabatta with Lettuce, Tomato, Mayo and Provolone Cheese

Grilled Vegetables on Baguette, Pesto Aioli, Butter Lettuce and Tomato

Hot Item

Beef Empanadas

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

TUESDAY LATIN LUNCH \$ 65 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Tomato and Avocado Salad with Red Onion

Shrimp and Hearts of Palm Salad

Hot Entrées

Grilled Chicken with Honey Chipotle Sauce

Achiote Mahi-Mahi with Citrus Cream Sauce

Sides

Maduros

Spanish Rice

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

WEDNESDAY DOWNTOWN LUNCH \$ 65 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Baby Wedge Salads with Tomato, Bacon, and Blue Cheese Dressing

Crab and Avocado Salad with Baby Arugula

Hot Entrées

Grilled Flank Steak with Mushroom Demi Glace

Lemon and Parsley Snapper with Mango Relish

Sides

Sweet Potato Mash

Roasted Seasonal Vegetables

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

THURSDAY MIAMI LUNCH \$ 65 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Peruvian Ceviche

Baby Tomato Salad with Baby Arugula and Chorizo

Hot Entrées

Roasted Mojo Pork Tenderloin

Roasted Grouper with Tomato and Onions

Sides

Black Beans and Rice

Tostones

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

FRIDAY SOBE LUNCH \$ 65 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Spinach Salad with Grapefruit, Pepitas, and Goat Cheese

Cucumber Salad with Lemon, Parsley, Olive Oil, and Onion

Hot Entrées

Grilled Chicken Breast with Mango Cilantro Sauce

Roasted Grouper with Tomato and Onions

Sides

Brown Rice Pilaf

Roasted Carrots

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

SATURDAY COUNTRY LUNCH \$ 65 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Artisanal Greens with Berries, Apples, and Walnuts

Gourmet Potato Salad

Hot Entrées

Fried Chicken

BBQ Pork Loin

Sides

Braised Collard Greens

Green Beans

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

SUNDAY BBQ LUNCH \$ 65 per person

This menu is available for groups of 15 to 25 guests only

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads

Pasta Salad with Ham

Spinach Salad with Walnuts and Cherry Tomato

Hot Entrée

Pulled Pork with Buns on the Side

Grilled Kielbasa and Italian Sausages with Peppers and Onions

Sides

Macaroni and Cheese

Steamed Broccoli

Desserts

Chef's Choice of Mini Cakes and Pastries

*Pricing based for one hour of service
Minimum of 15 guests required for buffet service
All prices subject to 24% service charge and 9% tax*



LUNCH

GRAB AND GO LUNCH \$50 per person

Each lunch is pack with Sun Chips, Oatmeal Granola Bar, Recycled Disposable Utensils, Napkins, Salt and Pepper Packets Choice of Bottled Water or Pepsi Soft Drink

Salads (Select One):

Tri-color Orzo Pasta and Blue Crab Salad

Fresh Herb Potato Salad

Lentil Salad with Lemon Vinaigrette

Cajun Pasta Salad with Italian Meats, Roasted Garlic, and Cherry Tomatoes

Sweet Basil and Buffalo Mozzarella Salad

Grilled Vegetable Antipasto Salad with a Light Herb Vinaigrette

Asian Noodle Salad with Bok Choy and Shiitake Mushrooms in Soy Vinaigrette

Sandwiches (Select Three):

- Mesquite Smoked Turkey Wrap with Pico De Gallo, Sliced Avocado, Bibb Lettuce and Applewood Smoked Bacon in a Jalapeno Tortilla

- Chicken Club with Fresh Mozzarella, Sliced Vine Ripened Tomato, Boston Bibb Lettuce and Pesto Mayonnaise on Rosemary Ciabatta Bread

- Italian Sub with Genoa Salami, Prosciutto, Capicola, Black Forest Ham, Provolone Cheese, Black Olives, Shredded Iceberg Lettuce, Tomatoes and Olive Oil on Toasted French Baguette

- Grilled Seasonal Vegetables with Fresh Mozzarella Cheese, Extra Virgin Olive Oil and Fresh Basil on a French Baguette

- Balsamic Marinated Garden Vegetables, Couscous Salad and Feta Cheese in a Whole Wheat Tortilla

Fruit (Select One):

Bosc Pear

Banana

Red Apple

Chef's Selection of Seasonal Fruit

Desserts (Select One):

Chocolate Fudge Brownie

Jumbo Chocolate Chip Cookie

Bag of Trail Mix

Blondie Brownie

Minimum of 15 guests required

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.

