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# 2022 CATERING MENUS

Auburn Marriott Opelika Resort and Spa

We are excited to host your special event at our beautiful resort property! Although these menus represent the best of what we have to offer, we would be happy to customize menus to suit any groups needs.



Auburn Marriott Opelika Resort & Spa at Grand National  
3700 Robert Trent Jones Trail, Opelika, Alabama, USA

1-334-737-9292 [marriott.com/](https://www.marriott.com/)

# CONTINENTAL BREAKFAST

## THE LODGE \$15

Selection of Freshly Baked Pastries, Danishes, and Muffins,  
Butter

Seasonal Sliced Fruit and Berries

Coffee, Tea, Decaf and Juice

## THE GRAND NATIONAL \$19

Selection of Freshly Baked Danishes, Croissants, Muffins  
and Bagels

Peanut Butter, Cream Cheese, Butter and Assorted  
Preserves

Individual Dannon Yogurts

Seasonal Sliced Fruit and Berries

Coffee, Tea, Decaf and Juice

## ENHANCEMENTS

Oatmeal with Brown Sugar & Cinnamon\* GF \$4

Fresh Made Grits with Cheddar Cheese\* \$4

Assorted Individual Cereals with Milk \$4

Whole Fresh Fruit \$4

Assorted Breakfast Bars \$4

Individual Yogurt Parfaits \$6

Scrambled Eggs with Cheddar Cheese\* \$4

Smoked Bacon, Sausage Links or Ham\* \$4

Egg and Cheese Biscuit Sandwiches with choice of Ham,  
Bacon or Sausage\* \$9

Egg and Cheese Croissant Sandwiches\* \$7

FOOD ITEMS WILL BE REPLENISHED FOR 30 MINUTES AND REMOVED AFTER 1 HOUR

Prices are per person unless otherwise indicated

all items are subject to a customary 24% taxable service charge and 9% sales tax



## BREAKFAST BUFFETS

### THE GOLD HILL \$28

Seasonal Sliced Fruit and Berries, Honey Yogurt Dip  
 Assorted Breakfast Pastries & Muffins  
 Fluffy Scrambled Eggs  
 Crisp Bacon and Conecuh Sausage Links  
 Breakfast Potato Casserole  
 Southern Style Grits with Butter and Cheddar Cheese  
 Oatmeal with Brown Sugar and Raisins  
 Biscuits and Gravy  
 Assorted Dry Cereals with Milk  
 Coffee, Decaf and Hot Tea

### THE FARMVILLE \$22

Seasonal Sliced Fruit and Berries, Honey Yogurt Dip  
 Assorted Freshly Baked Muffins  
 Fluffy Scrambled Eggs  
 Crisp Bacon and Conecuh Sausage Links  
 Breakfast Potato Casserole  
 Biscuits and Gravy  
 Coffee, Decaf and Hot Tea

### THE DOWN SOUTH \$25

Seasonal Sliced Fruit and Berries, Honey Yogurt Dip  
 Fresh Scrambled Eggs  
 Crisp Bacon and Conecuh Sausage  
 Southern Style Grits with Butter and Cheddar Cheese  
 French Toast Souffle  
 Warm Maple Syrup, Butter  
 Buttermilk Biscuits with Sawmill Gravy  
 Coffee, Decaf and Hot Tea

Buffets under 25 guests will be charged an additional service fee of \$150

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# BREAKFAST BUFFET ENHANCEMENTS

## WARM CINNAMON BUNS \$6

Grandma's Recipe, Bourbon Pecans, Sweet Glaze

## STEEL CUT OATMEAL \$6

Granny Smith Apple, Raisins, Brown Sugar, Cinnamon Vanilla Cream, Caramelized Banana, Toasted Coconut, Fresh Berries, Cinnamon and Sugar

## SOUTHERN GRITS \$6

Hominy Grits, Crumbled Bacon, Country Ham, Bourbon Mushrooms, Green Onion, Cheddar Cheese

## EGG SANDWICHES (select one) \$9

- English Muffin, Broken Yolk, Hickory Bacon, Cheddar
- Croissant, Cage Free Egg, Prosciutto, Provolone
- Donut, Cage Free Egg, Sliced Ham, Swiss Cheese

## BREAKFAST WRAP \$9

Scrambled Cage Free Eggs, Sausage, Monterey Jack Cheese, House Salsa

## WARM BEIGNETS \$7

Fresh out of the Fryer, Powdered Sugar, and Cinnamon Sugar



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## BREAKFAST BUFFET

### ACTION STATIONS\*

#### FRENCH TOAST \$8

Artisan Bread, Fresh Vanilla and Cinnamon  
Mixed Seasonal Berries  
Warm Maple Syrup, Powdered Sugar

#### PECAN WAFFLE STATION \$8

Mini Pecan Waffles  
Fresh Seasonal Berries, Fruit Compote,  
Whipped Cream, Warm Maple Syrup

#### OMELET STATION \$10

Cage-Free Eggs, Egg Whites or Egg Beaters  
Toppings to include: Ham, Bacon, Onion, Pepper,  
Tomato, Spinach, Mushrooms, Salsa,  
Cheddar Cheese, Swiss Cheese, or Mozzarella Cheese

#### JUICE UP! JUICE STATION \$9

Freshly Squeezed Orange Juice  
Spinach, Carrot, and Apple Juice Shooters  
Apple, Beetroot and Ginger Shooters

\*STATIONS REQUIRE ONE UNIFORMED CULINARY ATTENDANT PER 50 PEOPLE \$150 PER ATTENDANT

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## MORNING BREAK

### ENERGIZE BREAK \$14

Blueberry, Orange, and Green Tea Smoothie Shots  
Nutella, Walnut and Granola Stuffed Crepes with Honey  
Drizzle  
Dark Chocolate Dipped Apple and Orange Segments

### CUSTOM PARFAIT BREAK \$11

Plain, Vanilla, and Greek Yogurts  
House Made Granola, Dried Fruits, Sunflower Seeds  
Fresh Berries, Strawberry Compote, Honey, Toasted Pecans

### THE HEALTH KICK \$12

Egg White Souffle, Spinach, Feta and Roasted Red Pepper  
Individual Fresh Fruit Parfaits  
Mango Smoothie Shooters

### ULTIMATE SNACKS \$13

House Roasted Nut Butter, Celery Stick Dippers  
House Made Granola Bars  
Warm Cast Iron Sticky Buns

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BREAKS DO NOT INCLUDE BEVERAGES UNLESS SPECIFIED IN DESCRIPTION

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## AFTERNOON BREAK

### Trail Mix Bar \$12

Roasted Peanuts, Cashews, Raisins, Craisins, M+M's, Pretzel Sticks, Mini Marshmallows, Sunflower Seeds, and Shaved Coconut

### Game Day \$11

Tortilla Chips, Salsa, Guacamole, Queso  
Boiled Alabama Peanuts  
Jumbo Pretzels, Dijon, Creole and Yellow Mustard

### All About the Popcorn \$10

Freshly Popped with a Variety of Seasonings:  
Truffle Sea Salt, Parmesan, Chives, Old Bay, BBQ and Cajun

### The Health Nut \$11

Individual Vegetable Crudite, Avocado Ranch Dip  
Toasted Pita Points, House Hummus, Pickled Carrot  
Granny Smith Apple Wedges, House Peanut Butter

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# COFFEE BREAK

## CUSTOMIZING OPTIONS

### ALA CARTE OPTIONS

#### FOOD ITEMS

Assorted Danish, Muffins or Bagels \$36 per dozen

Fresh Baked Assorted Cookies \$48 per dozen

Assorted Brownies and Blondies \$36 per dozen

Lemon Bars \$36 per dozen

Assorted Candy or Breakfast Bars \$4 each

Frozen Ice Cream Treats \$6 each

Bags of Chips, Pretzels, Popcorn \$4 each

Warm Pretzels with Honey Mustard 6 each

House Crafted Sweet, Salty and Spicy Nuts \$ 5.00 per person

#### BEVERAGE ITEMS

Assorted Sodas and Bottled Water \$6 each

Sports Drinks \$6 each

Energy Beverages \$7 each

Bottled Juices/ Assorted Teas \$5 each

Lemonade or Fruit Punch \$40 per gallon

Sweet and Unsweetened Iced Tea \$40 per gallon

Regular, Decaffeinated Coffee, Hot Tea \$54 per gallon

Flavored Syrups for Coffee Service \$ 2.00 per person

### BEVERAGE PACKAGES

#### ALL DAY BEVERAGE SERVICE \$24

Coffee, Decaf, Hot Tea  
Assorted Soft Drinks and Bottled Water

#### HALF DAY BEVERAGE SERVICE \$16

Coffee, Decaf, Hot Tea  
Assorted Soft Drinks and Bottled Water

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## PLATED LUNCH

3 - course packages

Choose one soup OR one salad:

### **Southern Caesar**

Crisp Romaine, Shaved Parmesan Cheese, Cornbread Croutons, Grilled Meyer Lemon Caesar Dressing

### **Wedge Salad**

Iceburg Lettuce, Artesian Greens, Cucumber, Feta Cheese, Kalamata Olives, Feta Parmesan Vinaigrette

### **Berry Salad**

Mixed Greens, Fresh Berries, Goat Cheese, Candied Pecans, Citrus Vinaigrette

### **Tomato Basil Bisque**

Creamy Tomato Soup, Garden Basil, Olive Oil Crouton

### **Local Beer and Cheddar Soup**

Local Brown Ale, Aged Cheddar, Rye Croutons

### **Grand National Brunswick Stew**

BBQ Pork, Chicken, Potatoes, Corn, Sweet Peas, Signature BBQ Sauce

All plated meals include iced water, un-sweet tea, and coffee service  
Bread service available upon request \$2 per person

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# PLATED LUNCH

Entrees and Desserts

## PLATED ENTREES

Select one of the following:

### BISTRO CHICKEN \$32

Herb Roasted Bone-In Chicken Breast, Butter Whipped Potatoes, Broccolini and Blistered Tomatoes, Mushroom Pan Gravy

### BARBECUE BEEF BRISKET \$40

Slow and Low Smoked Brisket, Buttered Green Beans, Caramelized Onion Mashed Potatoes, Espresso BBQ Sauce

### MANHATTAN NY STRIP STEAK \$44

Grilled to Perfection, Roasted Garlic Smashed Potatoes, Cipollini Onion and Mushroom Ragout, Caramelized Bacon Brussel Sprouts

### FARM RAISED SALMON \$36

Seared Salmon, Quinoa Pilaf, Fresh Herbs, Cucumber, Tomato Fennel Slaw, Lemon Butter Sauce

### GROUPER \$48

Pan Seared Grouper, Corn Succotash, Roasted Fingerling Potatoes, Creamed Leek Butter

## PLATED DESSERTS (select One)

### Carrot Cake Parfait

Moist Carrot Cake, Cream Cheese Icing

### Alabama Pecan Pie

Bourbon Chantilly, Candied Pecans

### Banana Bread Pudding Parfait

Candied Ginger Chantilly

### Flourless Chocolate Cake

Raspberry Compote

All plated meals include water, un-sweet tea, and coffee service

Bread service available upon request \$2 per person

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# BOXED LUNCH

\$23 per person

ALL BOX LUNCHES INCLUDE CHOICE OF SIDE, ZAPP'S POTATO CHIPS AND COOKIE

Select up to 3 of the following options:

## Oven Roasted Turkey

Frisse, Caramelized Pear and Brie Cheese Spread, Focaccia Loaf

## Shaved Roast Beef

Tobacco Onions, Mixed Greens, Havarti Cheese, Horseradish Spread

## Southern Chicken Salad Wrap

Alabama Pecans, White Grapes, Bibb Lettuce, Flour Tortilla

## Honey Cured Ham

Goat Cheese, Arugula, Sliced Apple, Dijon Mustard Spread, Buttery Croissant

## BLTA Stack

Crisp Bacon, Bibb Lettuce, Heirloom Tomato, Avocado, Ranch Spread, Roma Bun

## Grilled Vegetable Wrap

Herb Marinated Garden Vegetables, Hummus, Baby Spinach, Jalapeno Tortilla

## Caprese Wrap

Sea Salt and Peppered Buffalo Mozzarella, Roasted Heirloom Tomato, Arugula, Balsamic Vinaigrette

## BEVERAGES

Assorted Sodas and Bottled Water	\$4 each
Sports Drinks	\$5 each
Energy Beverages	\$7 each
Bottled Juices/ Assorted Teas	\$5 each

## SIDES (select one)

Whole Apple  
Quinoa Pilaf  
Pasta Salad  
Potato Salad

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# LUNCH BUFFET

## SOUTHERN BBQ EXPERIENCE \$34

House Brunswick Stew

Freshly Baked Corn Bread

Mixed Greens Salad

Buttered Croutons, Tomato, Cucumber  
Balsamic Vinaigrette

"BLT" Slaw  
Bacon, Farm Fresh Tomatoes

"Beer Can" Smoked Chicken

Cumin Rubbed Beef Brisket  
Creamy Polenta and Espresso BBQ Sauce

Grandma's Green Beans, Caramelized Onions

Triple Cheese Macaroni and Cheese

Peach Cobbler  
Biscuit Crumble, Chantilly Cream

Carrot Cake Parfait

Water, Unsweet Tea, and Coffee Service



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# LUNCH BUFFET

## TASTE OF LATIN AMERICA \$36

Chicken Tortilla Soup  
Sour Cream, Cilantro, Tortilla Crisps

Mixed Greens  
Cheddar Cheese, Cucumber, Tomato  
Southwest Ranch Dressing

Southwest Cesar Salad  
Romaine Lettuce, Cotija Cheese, Toasted Cumin Croutons  
Chipotle Cesar Dressing

Grilled Cumin Flank Steak  
Peppers and Onions

Chipotle Chicken Tenderloins  
Caramelized Onions

Chili Lime Marinated Tilapia

Shredded Lettuce and Shredded Cheese  
Flour Tortillas, Corn Tacos,  
House Salsa, Sour Cream, Guacamole

Borracho Beans

Spanish Rice

Tres Leches Cake Parfait

Mexican Chocolate Brownies

Water, Unsweet Tea, and Coffee Service

## TOUR OF THE MEDITERANEAN \$34

Minestrone Soup

Rustic Garlic Bread

Classic Caesar Salad  
Croutons, Parmesan Cheese  
Peppercorn Caesar Dressing

Greek Salad Wedges  
Cherry Tomato, Cucumber, Feta Cheese, Olives  
Pepperoncini Herb Vinaigrette

Seared Chicken Picatta  
Broccolini, Lemon Caper Beurre Blanc

Seared Striploin of Beef  
Crimini Mushrooms, Caramelized Onions  
Marsala Demi-Glace

Roasted Garlic Tortellini  
Olives, Tomatoes, Basil Cream Sauce

Eggplant Ratatouille

Tiramisu, Sweet Chocolate Shavings

Panna Cotta, Seasonal Fruit, Pistachio

Water, Unsweet Tea, and Coffee Service

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# LUNCH BUFFET

## SOUP AND SALADS \$34

*choose two of the following soups:*

Roasted Chicken Noodle  
Spicy Black Bean  
Broccoli and Cheddar  
Southwest Corn Chowder  
Creamy Roasted Tomato Basil  
Garden Vegetable Minestrone

### **Brown Derby Cobb Salad**

Chopped Iceberg and Romaine, Grilled Chicken, Applewood  
Bacon, Ripe Tomato, Avocado, Bleu Cheese, Egg, Aged  
Sherry Vinaigrette

### **Broken Salmon Salad**

Broken Roasted Salmon, Fingerling Potato, Hard Boiled Egg,  
Roasted Red Pepper, Haricot Verts, Baby Spinach, Basil  
Olive Vinaigrette

### **Grilled Chicken Caesar**

Shaved Parmesan and Garlic Croutons

### **Panzanella and Mozzarella Salad**

Focaccia, Heirloom Tomato, Roasted Fennel, Red Onion,  
Fresh Mozzarella, Basil and Red Wine Vinaigrette

Hazelnut Crunch Cake

Normandy Apple Tart

Water, Unsweet Tea, and Coffee Service

## THE DELICATESSAN \$32

Cream of Broccoli and Cheddar Soup

Mixed Greens Salad  
Green Beans, Pickled Onion, Tomato  
Herb Vinaigrette

Loaded Potato Salad  
Bacon Crumbles, Chive, Sour Cream

Georgia Rueben  
Sliced Turkey, Cole Slaw, Marble Rye

Cuban Pork Panini  
Roast Pork, Sliced Ham, Swiss Cheese, Pickles

Eggplant Parmesan Sub  
Marinara, Parmesan Cheese

Kettle Potato Chips

Rice Krispie Bars

Salted Caramel Brownies

Water, Unsweet Tea, and Coffee Service

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# LUNCH BUFFET

## GAME DAY BUFFET \$31

Three Bean Chili  
Cheddar Cheese, Sour Cream

Mixed Greens Salad  
Tomato, Cucumber, Basil Croutons  
Buttermilk Ranch Dressing

Pasta Salad  
Roasted Tomatoes, Olives, Feta Cheese

Secret Recipe Fried Chicken

Grilled Conecuh Sausage  
Peppers, Onions, Kaiser Bun

Sweet Potato Casserole

Corn Succotash

Moon Pie Banana Pudding

Assorted Freshly Baked Cookies

Water, Unsweet Tea, and Coffee Service

## DOWN ON THE MISSISSIPPI \$33

Chicken Gumbo  
White Rice, Green Onion

Mixed Greens Salad  
Tomato, Olives, Pepperoncini, Pickled Carrots  
Herb Vinaigrette

Squash Salad  
Feta Cheese, Pumpkin Seed Pesto

Mississippi Delta Tamales  
filled with BBQ Pork

Crawfish Etouffee

Mini Muffaletta Sandwiches

Red Beans and Rice

Corn Succotash

Chess Pie

Raisin Bread Pudding  
Bourbon Sauce

Water, Unsweet Tea, and Coffee Service

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# DELI LUNCH

## THE GRAND NATIONAL DELI \$29

Chicken Noodle Soup

Mixed Greens

Tomatoes, Cucumber, Butter Croutons

Buttermilk Ranch Dressing, Balsamic Vinaigrette

Fresh Seasonal Fruit Salad

Sliced Roast Beef, Honey Ham, and Smoked Turkey

Swiss, Pepper Jack and Cheddar Cheese

Bibb Lettuce, Ripe Tomato, Shaved Red Onion,  
Wickles Pickles

Basil Mayo, Yellow Mustard, Dijon Mustard,  
Horseradish Spread

Sour Dough Bread, White, Whole Grain Bread,  
Foccacia Bread

Assorted Chips

Assorted Freshly Baked Cookies

Triple Chocolate Brownies

Water, Unsweet Tea, and Coffee Service



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# DINNER EVENTS

## THE GRAND BBQ EXPERIENCE \$60

Charred Corn Chowder  
Lime Crème Fraiche

Cornbread Panzanella Salad  
Grilled Tomatoes, Malt Vinegar Dressing

Arugula Salad  
Candied Bacon “Croutons”, Pickled Onion,  
Roasted Corn, Buttermilk Ranch Dressing

“Beer Can” Smoked Chicken  
Black and Tan Gravy

Cumin Rubbed Beef Brisket  
Creamy Goat Cheese Grits, Blueberry BBQ Sauce

Award Winning BBQ Pork Spare Ribs  
Pineapple Chili Glaze

Cedar Plank Salmon

Tasso Ham and Black Eyed Pea Succotash

BBQ Baked Beans

Southern Macaroni and Cheese

Grilled Corn on the Cob, Chipotle Butter, Green  
Onion

Individual Smore’s Parfaits

Smoked Raisin Bread Pudding, Bourbon Caramel  
Sauce

Water, Unsweet Iced Tea, and Coffee Service



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# DINNER EVENTS

## THE EPICUREAN BUFFET \$52

Sweet Potato and Andouille Soup

Artisan Dinner Rolls

Baby Spinach

Ripe Pear, Candied Pecans, Blue Cheese

Maple Gorgonzola Vinaigrette

Classic Cesar Salad

Cornbread Croutons, Parmesan Cheese

Peppered Cesar Dressing

Grilled Lemon Chicken

Quinoa Pilaf, Artichoke and Tomato Ragout

Cumin Pork Loin

Roasted Sage and Sea Salt Potatoes

Cedar Plank Salmon

Mango and Sweet Pepper Relish

Grilled Broccolini, Slivered Almonds

Rice Pilaf

Dried Fruit and Pecans

Strawberry Shortcake, Southern Biscuit

Red Velvet Cake

Water, Unsweet Iced Tea, and Coffee Service

## SOUTHERN SPREAD \$49

Chicken Gumbo

White Rice, Green Onion

Baby Spinach

Pickled Onion, Radish, Bacon

Smoked Ranch Dressing

Pimento Cheese Dip

Pita Crisps and Classic Crackers

Deviled Eggs, Crisp Prosciutto

Grand National Chicken and Dumplings

Pearl Onions, Chive and Buttermilk Biscuit

Maw Maw's Meatloaf

Honey Glaze, Garlic Whipped Potatoes

BBQ Shrimp and Creamy Grits

Corn Succotash, Fava Beans, Fresh Herbs

Bacon Braised Collard Greens

Pecan Pie

Sweet Potato Bread Pudding

Water, Unsweet Iced Tea, and Coffee Service

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## RECEPTION

### ACTION STATIONS

#### SHAKEN BUFFALO WINGS \$15

Smoked Chicken Wings tossed to order with Alabama White BBQ Sauce, Blueberry BBQ Sauce, or AU-Burn Hot Sauce  
Celery Sticks, Blue Cheese and Ranch Dips

#### SOUTHERN SHRIMP AND GRITS \$17

Andouille Sausage, Shrimp, Thyme, Apricot Butter  
Sauce, Creamy Grits

#### PULLED PORK SLIDERS \$13

BBQ Pulled Pork, Southern Cole Slaw, Yellow Mustard BBQ  
Sauce, Blueberry BBQ, or Chipotle BBQ Sauce

#### PASTA STATION \$14

Penne Pasta, Roasted Tomatoes, Artichokes, Basil Pesto  
Bowtie Pasta, Shrimp, Baby Spinach, Black Pepper Cream  
Linguine, Conecuh Sausage, Peppers, Garlic Marinara

#### LOW-COUNTRY BOIL \$14

Shrimp, Andouille Sausage, Potatoes, Corn on the Cob,  
Onion

#### FRIED CHICKEN AND WAFFLES \$15

Roasted Corn and Bourbon Maple Syrup

Stations require one uniformed culinary attendant per 50 people - \$150 per attendant

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## RECEPTION

### CARVING STATIONS\*

#### HERB MARINATED PORK LOIN \$12

Southern Cornbread Stuffing, Dijon Mustard, Mayonnaise, Warm Bacon Vinaigrette, Soft Buns

#### HONEY GLAZED HAM \$10

Mashed Sweet Potatoes, Brown Sugar Glaze, Honey Dijon, Whole Grain Mustard, Soft Buns

#### CITRUS BRINED TURKEY \$14

Roasted Garlic Mashed Potatoes, Mayonnaise, House Gravy, Orange Cranberry Relish, Soft Buns

#### BARBECUE BEEF BRISKET \$16

Slow and Low Smoked Brisket, Triple Cheese Mac and Cheese, Blueberry BBQ Sauce, Soft Buns

#### BEEF STRIP LOIN \$18

Herb Roasted Yukon Gold Potatoes, Mushroom Demi-Glace, Horseradish Spread, Soft Buns

#### BEEF TENDERLOIN \$19

Fingerling Potato Hash, Cabernet Demi-Glace, Horseradish, Mayonnaise, Whole Grain Mustard, Soft Buns

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## RECEPTION

### DISPLAY STATIONS

#### HOUSE POTATO CHIPS \$10

Potato Chips, Blue Cheese, Bacon, Pimento Cheese, Cheddar Cheese Sauce, Chives

#### ARTISAN CHEESES \$15

Assortment of Cheeses to include Local, Hard Rind, Triple Cream, Blue, and Goat Cheeses. House Jams, Relish, Candied Nuts, Crackers and Baguette Slices

#### VEGETABLE CRUDITE \$10

Fresh Carrots, Celery, Broccoli, Cauliflower, Red and Yellow Pepper, with Buttermilk Ranch Dressing

#### CHIPS AND DIPS \$13

Fresh Tortilla and Pita Chips, House Cheese Sauce, Spinach Artichoke Dip, Pico de Gallo, Guacamole, and Hummus

#### MAC N' CHEESE BAR \$16

Cavatappi Pasta Macaroni and Cheese with toppings to include Caramelized Onion, Mushrooms, Bacon, Blue Cheese, Baby Shrimp, Conecuh Sausage, Smoked Ham

#### ANTIPASTO STATION \$12

Antipasto Display with Grilled and Marinated Vegetables, Fresh Mozzarella, Assorted Olives, and an Assortment of Cured Meats

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## RECEPTION

### HORS D'OEUVRES PASSED OR DISPLAYED

#### COLD (priced per piece)

Vegetable Crudite Shooter, Buttermilk Ranch Dressing	\$5
Pimento Cheese Crostada, Pickled Vegetables	\$4
Caprese Salad Skewer	\$4
Blue Cheese and Pecan Stuffed Cherry Peppers	\$4
Local Ham and Manchego Cheese Straws	\$4
Mini Peppercorn BLT Bite	\$5
Southern Chicken Salad Taco	\$5
Pineapple Curried Shrimp, Avocado Mousse	\$5
Devilled Egg, Maple Peppered Bacon, Chives	\$5
Tuna Poke Taco, Seaweed Salad	\$6

#### HOT (priced per piece)

Conecuh en Croute, Creole Mustard Aioli	\$4
Vegetable Spring Roll, Thai Chili Glaze	\$4
Mini Twice Baked Potatoes	\$4
Chicken Skewers, Peanut Sauce	\$4
Pecan Chicken Tender, Creole Mustard Aioli	\$4
Tuscan Ratatouille Tart	\$4
Pimento Mac n' Cheese Fritter	\$4
Butter Pecan Shrimp	\$5
Low Country Boil Kabob	\$5
Smoked Brisket Picadillo Empanada	\$5
BBQ Pulled Pork Biscuit	\$5
BBQ Shrimp and Grits	\$6
Mini Crab Cakes, Cajun Remoulade	\$6
Maple & Peppercorn Pork Belly Skewer	\$6

PASSED OPTIONS REQUIRE ATTENDANTS \$150 PER ATTENDANT

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## PLATED DINNER

Choose 1 soup or salad

### **Southern Caesar**

Crisp Romaine, Shaved Parmesan Cheese, Cornbread  
Croutons, Grilled Meyer Lemon Caesar Dressing

### **Caprese Salad**

Mixed Greens, Roasted Grape Tomatoes, Fresh Mozzarella,  
Toasted Lavosh, Fresh Basil, Balsamic Vinaigrette

### **Tomato Basil Bisque**

Creamy Tomato Soup, Garden Basil, Olive Oil Crouton

### **Wedge Salad**

Iceburg Lettuce, Blue Cheese Crumbles, Grape Tomatoes,  
Smoked Bacon, Blue Cheese Dressing

### **Harvest Salad**

Mixed Greens, Candied Pecans, Diced Pears, Maple  
Gorgonzola Vinaigrette

### **Lobster Bisque (\$2 upcharge)**

Creamy Veloute of Lobster, Sherry, Basil Crème Fraiche

All plated meals include water, un-sweet tea, and coffee service

Salads and Desserts may be pre-set, additional charges will be applied for any set over the guarantee number of guests

Bread service may be added for \$2 per person

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# PLATED DINNER

## PLATED ENTREES

### SEARED CHICKEN BREAST \$44

Bone-in Brined Chicken, Buttermilk Mashed Potatoes,  
Haricot Verts, Lemon Butter

### BRAISED BEEF SHORT RIB \$48

Horseradish Mashed Potatoes, Roasted Carrots, Sorghum,  
Spiced Pecans, Gremolata

### SEARED FILET MIGNON \$60

Sea Salt Roasted Fingerling Potatoes, Asparagus Spears,  
Cabernet Demi-Glace

### FILET AND LOCAL SHRIMP \$65

5 oz. Seared Filet Mignon, Butter Poached GA Shrimp,  
Fingerling Potato Hash, Wild Mushroom Demi-Glace

### ROASTED SALMON \$47

Blistered Tomatoes, Basil Pesto, Arugula, Roasted Corn  
Risotto

### BLACKENED REDFISH \$50

Conecuh Sausage Jambalaya, Haricot Verts, Crawfish  
Cream Sauce

### 10oz. NY STRIP STEAK \$58

Roasted Garlic Smashed Potatoes, Cipollini Onion and  
Mushroom Ragout, Haricot Verts

### CHARRED TOMATO TART \$40

Fire Roasted Tomatoes, Artichokes, Red Pepper Hummus,  
Arugula, Balsamic Vinegar Reduction

All plated meals include iced water, un-sweet tea, and coffee service

Bread service available upon request \$2 per person

Prices are per person unless otherwise indicated

all items are subject to a customary 24% taxable service charge and 9% sales tax



## PLATED DESSERTS

### **Bourbon Deep Dish Pecan Pie**

Vanilla Cream, Salted Caramel

### **Caramel Apple Tartlet**

Vanilla Cream, Candied Pecans

### **Chocolate Mousse Cake**

Pistachio Cream

### **Strawberry Shortcake**

Buttered Biscuit, Chantilly Cream

Prices are per person unless otherwise indicated  
all items are subject to a customary 24% taxable service charge and 9% sales tax



# BEVERAGES

## BANQUET BAR SERVICE

### TOP SHELF BRANDS \$12

Crown Royal Whiskey, Maker's Mark Bourbon, Grey Goose Vodka, Bombay Gin, Bacardi Rum, 1800 Tequila, Remy Martin VSOP Cognac, J+B Scotch

### PREMIUM BRANDS \$10

Dewars Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Tito's Vodka, Beefeaters Gin, Captain Morgan Rum, Jose Cuervo Especial Gold, Hennessy VS Cognac, Bacardi Rum, Amaretto

### HOUSE WINE SERVICE \$8

Chardonnay, Pinot Grigio, Merlot, Cabernet

### DOMESTIC BEER \$7

Miller Lite, Coors Light, Michelob Ultra, Bud Light

### CRAFT AND IMPORT BEER \$8

Corona, Sam Adams Seasonal, Sweet Water 420 Yuengling, Heineken, Stella Artois

### UPON REQUEST

Keg Beer	Price varies
Woodford Bourbon	\$12
Patron Silver Tequila	\$15
Macallan 12 Year Scotch	\$16
Patron Anejo Tequila	\$20



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# BEVERAGES

## PACKAGE BARS

### PER PERSON/PER HOUR BAR

Bar service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and mineral water for a specified period of time.

#### PREMIUM BRANDS

One Hour	\$24
Two Hours	\$40
Three Hours	\$46
Four Hours	\$54

#### TOP SHELF BRANDS

One Hour	\$26
Two Hours	\$42
Three Hours	\$48
Four Hours	\$56

#### BARTENDER & CASHIER FEE \$150

This fee includes up to 2 hours for each bartender or cashier. Each additional hour is 25 per hour. A separate cashier is required for all cash bars

#### HOSTED AND CASH BAR PRICING

Hosted prices above are sponsored and will have tax and gratuity added. Cash bar pricing is inclusive of tax and gratuity.



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## BEVERAGES

### BOTTLE WINE SERVICE

#### WHITE WINE AND SPARKLING

<b>HOUSE</b> Chardonnay, Pinot Grigio	\$38
<b>PINOT GRIGIO</b> Ca'Donini, Pastrengo, Italy	\$40
<b>RIESLING</b> Firesteed, Willamette Valley, OR	\$42
<b>SAUVIGNON BLANC</b> Kim Crawford, Marl., NZ	\$60
<b>SAUVIGNON BLANC</b> Wither Hills, Marlborough, NZ	\$42
<b>ROSE</b> The Four Graces Willamette Valley, OR	\$52
<b>CHARDONNAY</b> Ca'Donini, Pastrengo, Italy	\$40
<b>CHARDONNAY</b> Argyle Winery, Will. Valley, OR	\$48
<b>CHARDONNAY</b> Sonoma Cutrer, Sonoma Co., CA	\$60
<b>CHARDONNAY</b> Duckhorn, Napa Valley, CA	\$64
<b>CHARDONNAY</b> Chehalem "INOX", Will. Valley, OR	\$65
<b>CHARDONNAY</b> Jordan, Russian River Valley, CA	\$85
<b>CHARDONNAY</b> Mer Soleil, S.L. Highlands, CA	\$98
<b>BRUT</b> Wycliff, CA	\$40
<b>BLANC DE NOIR</b> Gloria Ferrar, Carneros, CA	\$65

#### RED WINE

<b>HOUSE</b> Pinot Noir, Cabernet, Merlot	\$38
<b>PINOT NOIR</b> Firesteed, Willamette Valley, OR	\$40
<b>PINOT NOIR</b> William Hill, San Miguel, CA	\$48
<b>PINOT NOIR</b> Sonoma Cutrer, Sonoma County, CA	\$60
<b>PINOT NOIR</b> Chehalem Estate Grown, OR	\$70
<b>MALBEC</b> Altos, Mendoza, Argentina	\$40
<b>CABERNET SAUVIGNON</b> Steakhouse, Walla, WA	\$40
<b>CABERNET SAUVIGNON</b> L. M. Martini, St. Helena	\$56
<b>CABERNET SAUVIGNON</b> D. C. Bellacosa, Napa	\$60
<b>MERLOT</b> Bogle, Clarksburg, CA	\$40
<b>MERLOT</b> Spellbound, Napa, CA	\$42
<b>MERLOT</b> Rodney Strong Sonoma, CA	\$60
<b>ZINFANDEL</b> , Federalist Sonoma County, CA	\$56
<b>ZINFANDEL</b> Prisoner Wine "Saldo", St. Helena, CA	\$68
<b>RED BLEND</b> "Complicated" Napa, CA	\$48

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# GENERAL INFORMATION

We take pride in accommodating the needs of special dietary restrictions. Although details are preferred in advance of any event, our culinary team is prepared to meet specific dietary needs of any guest.

The Auburn Marriott Opelika Resort & Spa at Grand National is responsible for the quality and freshness of food service to our guests. Due to current Health Department regulations, food may not be brought into the Resort, and food may not be taken off the premises after it has been prepared and served.

## BEVERAGE

We offer a complete selection of beverages to compliment your event. The Auburn Marriott Opelika Resort & Spa at Grand National is the only licensed authority to sell and serve alcohol on the premises and is governed by the Alabama Beverage Control Board. By law, alcohol is not permitted to be brought into the Resort by outside vendors or individuals. The Resort reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated. The Auburn Marriott Opelika Resort & Spa at Grand National reserves the right to request the removal of any alcoholic beverage brought into the Resort's banquet facilities.

## GUARANTEES

All details pertinent to your event will need to be finalized and submitted to your Catering or Event Manager four weeks prior to the event date. Your final guaranteed attendance must be given to your Catering or Event Manager 72 business hours prior to the Event Date. If a guarantee is not received, the expected number given will be the guarantee. After this time the guarantee number may not be reduced.

## DEPOSIT AND PAYMENT

A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Payment in advance is required. Final payment for your event will be required three (3) business days prior to the event if paying with credit card, seven (7) business days if by check.



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