



Banquet menu

Denver Airport Marriott at Gateway Park

Events Menu



Breakfast

Per Guest Price | \$50 Surcharge Applies to Buffets Served to 19 People or Less, and \$100 for 10 People or Less.

BUFFETS

CONTINENTAL

Variety of breakfast breads + pastries + preserves + butter
Old fashioned oatmeal + honey
Sliced seasonal fruits + berries
Assorted cereals + milk
Greek Yogurt + granola
Assorted juices
Freshly brewed coffee + decaffeinated coffee + hot teas

ALL AMERICAN

Variety of breakfast breads + pastries + preserves + butter
Cheese Blintz
Sliced seasonal fruits + berries
Scrambled eggs + cheese + salsa
Hickory-smoked bacon + sausage links
Breakfast potatoes
Greek Yogurt + granola
Assorted juices
Freshly brewed coffee + decaffeinated coffee + hot teas

FARMHOUSE

Variety of breakfast breads + pastries + preserves + butter
Sliced seasonal fruits + berries
Scrambled eggs
Hickory-smoked bacon
Biscuits and gravy
French toast + warm maple syrup
Breakfast potatoes
Assorted juices
Freshly brewed coffee + decaffeinated coffee + hot teas

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Breakfast

*Chef attendant fee - \$200 charge based upon maximum of 2 hours

ENHANCEMENTS

SMOOTHIE STATION

Seasonal fruits + Garden vegetables +
oatmeal + chia seeds

CREPES STATION

Mozzarella + seasonal fruits + mushroom +
ham + tomato + dulce de
leche + hazelnut spread



*Chef attendant required

OMELETE STATION

Local eggs + egg whites + peppers + onions +
ham +
sausage + bacon + cheddar + feta

*Chef attendant required

SMOKED SALMON DISPLAY

Pier 22 Signature smoked salmon + cream
cheese +
onions + capers + bagels

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Breaks

ONE - HOUR BREAKS

ONE HOUR BREAKS

MORNING REFRESH

Bagels + cream cheese
Variety of breakfast breads + pastries + butter + fruit preserves
Freshly brewed coffee + decaffeinated coffee + hot teas

ENERGY BREAK

Granola bars
Assorted candy bars
Mixed Nuts
Assorted sodas
Bottled waters
Rockstar energy drinks
Freshly brewed regular coffee + decaffeinated coffee + hot teas

SWEET & SALTY SNACK BREAK

Cookies + brownies
Assorted chips
Sweet & Salty Granola Bars
Bottled waters
Assorted sodas
Freshly brewed coffee + decaffeinated coffee + hot teas

HEALTH & HAPPINESS BREAK

Whole fruit
Assorted Hummus + Pita Chips + Carrots + Celery
Granola bars
Bottled waters
Assorted bubly sparkling waters

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Breaks

A LA CARTE ITEMS

CHARGED ON CONSUMPTION

À LACARTE BEVERAGES

Bottled water	each
Soft drinks	each
Assorted juices	each
Assorted bubly sparkling waters	each
Rockstar energy drinks	each
Freshly brewed coffee, decaf & teas	per gallon
	per ½ gallon
Starbucks coffee, decaf & hot teas	per gallon
	per ½ gallon
Iced tea	per gallon
Lemonade	per gallon

À LA CARTE SNACKS

Granola bars	each
Assorted yogurts Candy bars	each
Cookies	each
Yogurt-covered pretzels	each
Assorted chips	each
Trail mix	each
Mixed nuts	each
Chex mix	each

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

LUNCH | BUFFETS

\$50 surcharge applies to buffets served to 19 people or less and \$100 for 10 people or less

ARTISAN DELI

Soup of the day
Garden salad + ranch + balsamic vinaigrette
Pasta salad
Assorted breads
Thinly sliced roast beef + turkey + ham
Condiments: lettuce + tomato + onion + pickles,
mustard + mayonnaise + cheddar + Swiss & pepper
jack cheese
Assorted chips
Chef's choice dessert
Hot teas + iced tea

MAKE IT YOUR OWN

COLD SELECTIONS (choose two)
Fresh fruit salad
Traditional Caesar salad
Green salad + carrots + tomatoes + cucumbers
Greek salad

HOT SELECTIONS (choose two)

Grilled chicken
Chicken piccata
Buttermilk fried chicken
Italian sausage + peppers + onions
Mesquite barbecued tri-tip
Braised beef brisket
Grilled salmon + lemon butter sauce

ACCOMPANIMENTS (choose two)

Macaroni & cheese
Oven-roasted potatoes
Au gratin potatoes
Steamed rice
Wild rice pilaf
Seasonal vegetables

Chef's choice dessert(s)

Hot teas + iced tea

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

BAJA FRESH

Soup of the day
Southwest chopped salad + corn + tomato + black
beans + red onion + cheddar cheese
Street corn + guajillo pepper + cotija cheese +
cilantro
Chile rellenos
Chicken tinga + sauteed onions
Carne Asada + grilled jalapenos
Tortillas
Chef's choice dessert
Hot teas + iced tea

WESTERN SLOPE

Soup of the day
Green salad + cucumbers + carrots + tomatoes
Slow-roasted BBQ brisket
Lemon pepper chicken
Herb-roasted red potatoes
Seasonal vegetables
Chef's choice dessert
Hot teas + iced tea

LUNCH | PLATED

Includes fresh artisan rolls with butter, entrée, dessert, hot teas, iced tea, and table side coffee and decaf service

SALAD (choose one)

Traditional Wedge Salad - bacon + scallions + tomatoes + blue cheese dressing
Mixed Greens - candied pecans + red peppers + carrots + balsamic vinaigrette
Caesar Salad - Romaine Lettuce + Parmesan Cheese + Croutons + Traditional Caesar Dressing
Baby Spinach Salad - dried cranberries + almonds + feta cheese + balsamic vinaigrette

ENTREES (choose one)

Roasted Vegetable Primavera
Sun-dried tomatoes + parmesan cheese
Vegetarian Pita Sandwich
Sun-dried tomatoes + artichokes + basil pesto + bean sprouts + hummus
Southwest Chicken Salad
Fire-roasted chile-lime chicken + crisp romaine + cherry tomatoes + red onions + jicama + Monterey jack cheese + southwestern dressing
Grilled Chicken Focaccia Sandwich
Swiss cheese + pesto + vegetable salad
Chicken Picatta
Wild rice medley + seasonal vegetables + lemon caper sauce
Baked Lemon Pepper Chicken
Grilled herb polenta cake + seasonal vegetables + Jus Lié
Grilled Filet of Salmon
Saffron boiled potatoes + seasonal vegetables + balsamic strawberry butter sauce
Petite Top Sirloin
Roasted garlic smashed potatoes + seasonal vegetables + wild mushroom sauce

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

DESSERT (choose one)

Carrot Cake

Vanilla Bean Cheesecake

Flourless Chocolate Cake (GF)

Add second option to create a duet

Lunch

THE DELI

LESS THAN 20 GUESTS ADD 4 PER GUEST

- Soup of the Day
- Potato Salad, Coleslaw, Fruit Salad, Italian Pasta Salad
- Ham, Turkey, Roast Beef, Corned Beef, Swiss & Cheddar Cheeses
- Lettuce, Tomato, Onions, Kosher Pickles, Mustard, Mayonnaise, Creamy Horseradish
- White, Wheat, Rye, and Sourdough Breads
- Chocolate Chip Cookies, Toffee Brownies, Seven Layer Bars, and Lemon Bars
- Freshly Brewed Regular & Decaffeinated Coffee
- Iced Tea

ENHANCEMENTS

Mixed Vegetable Salad	per Guest
Chicken Salad	per Guest
Tuna Salad	per Guest
Shrimp Salad	per Guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

BOXED LUNCH

Select Two & One Vegetarian

Whole Fresh Fruit, Potato Chips,
Cookie, Mustard & Mayonnaise, Soft Drink

- Oven-Roasted Turkey and Swiss cheese
Croissant
- Roast Beef and Cheddar Cheese Croissant
- Ham and Swiss cheese Sub Sandwich
- Asian Chicken Wrap with Thai Peanut Sauce
- Italian Meat and Provolone cheese Sub
Sandwich
- Portobello Mushroom, Roasted Peppers,
Tomatoes & Red Onions on Focaccia V
- Grilled Vegetables & Roasted Tomatoes on
Ciabatta V

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

plated lunch

Includes Choice of Salad or Soup of the Day, Entrée, & Dessert Fresh Artisan Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee Assorted Hot Tazo Tea Iced Tea

SALAD

Select one

- Traditional Wedge Salad with Bacon, Scallions, Tomatoes, Blue Cheese Dressing GF
- Mixed Greens with Candied Pecans, Red Peppers & Carrots, Balsamic Vinaigrette GF/VG
- Caesar Salad with Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing V
- Baby Spinach with Dried Cranberries, Almonds & Feta Cheese, Balsamic Vinaigrette GF/V

COLD ENTRÉES

Select One

Sliced Roast Beef on a Croissant

Potato Salad

per Guest

Grilled Chicken Focaccia, Swiss Cheese & Pesto

Vegetable Salad

per Guest

Tortilla Wrap

Turkey, Bacon, Lettuce, Tomato, Swiss Cheese &

Garlic Mayonnaise

Pasta Salad

per Guest

Vegetarian Pita Sandwich

Sundried Tomatoes, Artichokes, Basil Pesto

and Bean Sprouts

per Guest

Southwest Chicken Salad GF

Fire-Roasted Chile Lime Chicken, Crisp Romaine,

Cherry Tomatoes

Red Onions, Jicama, Monterey Jack Cheese

Southwestern Dressing

per Guest

Poached Salmon Salad GF

Minted Cucumber Sauce, Toasted Barley Salad

per Guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.



PLATED DINNER

Includes Choice of Salad or Soup, Entree & Dessert Chef's Selection of Fresh Seasonal Vegetables
Fresh Artisan Rolls & Butter Freshly Brewed Coffee & Decaffeinated Coffee Assorted Hot Tazo Teas
Iced Tea

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Salads

Select One Soup or Salad

Baby Spinach & Gorgonzola Salad GF/V

Dried Cranberries, Red Onions

Balsamic Vinaigrette

Mixed Field Greens GF/V

Mixed greens, tomatoes, cheese, cucumbers

Italian Vinaigrette

Traditional Wedge Salad GF

Bacon, Scallions, Tomatoes

Bleu Cheese Dressing

Kale Salad GF

Berries, Walnuts, Goat Cheese

Honey-Lemon Vinaigrette

Caesar Salad

Parmesan Cheese, Herb Croutons,

Traditional Caesar Dressing

Soups

Sweet Corn & Potato Chowder

Hardwood Smoked Bacon

Tortilla Soup

Guacamole, Pico de Gallo

Cream of Mushroom

Truffle Oil

Tomato-basil Bisque

Croutons

Soup of the Day

DINNER ENTRÉES

Max of Two Entrees

Seared Chicken GF

Basil Cream Sauce, Grilled Polenta & Sun-Dried

Tomato

per Guest

Boursin Cheese Stuffed Chicken

Wild Mushroom Sauce & Roasted Garlic Potatoes

per Guest

Seared Pork Loin GF

Port Cherry Reduction, Bacon & Chive Smashed

Potatoes

per Guest

Cedar Plank Salmon GF

Mezcal-Honey Glazed & Wild Rice Medley with

Dried Cranberries

per Guest

Sesame Crusted Halibut GF

Ginger Cilantro Butter & Garlic Infused Rice

per Guest

Grilled New York Strip Steak GF

Cabernet Thyme Reduction, Sour Cream & Green

Onion Mashed Potatoes

per Guest

Merlot Braised Beef Short Ribs GF

Root Vegetables, & Parsnip Purée

per Guest

Grilled Rib-Eye Steak GF

Adobo Au-Jus & Oven Roasted Fingerling Potatoes

per Guest

Grilled Filet Mignon GF

Cabernet Sauvignon Sauce & Sweet Potato

Casserole

per Guest

Grilled Colorado Lamb Chops GF

Rosemary Red Wine Sauce & Roasted Garlic

Potatoes

per Guest

PLATED DINNER

À LA CARTE

SINGLE OR DUETS

- Grilled Fillet of Salmon, Citrus Butter GF
- Pan-Seared Breast of Chicken, Herb Pan Sauce GF
- Sage & Lemon Stuffed Chicken Breast, Pan Jus GF
- Grilled Petite Filet Mignon, Wild Mushroom Sauce GF
- Grilled Fillet of Salmon, Tomato Butter GF
- Grilled Petite Filet Mignon, Cabernet Sauvignon Reduction GF
- Grilled Beef Tenderloin, Shiraz Reduction GF
- Roasted Garlic & Rosemary Stuffed Chicken Breast, Meyer Lemon Sauce GF
- Grilled Petite Filet Mignon, Wild Mushroom Madeira Sauce GF
- Shrimp Scampi GF

per Guest

Add a second option
per Guest

DESERTS

Carrot Cake

Caramelized White Chocolate Cream Cheese Icing
Rum Soaked Raisins & Apricots

Chocolate Blackout Cake

Chocolate Mousse, Raspberry Chocolate Crunch
Chocolate Glaze

Vanilla Bean Cheesecake

Seasonal Fresh Fruit Compote, Lemon Cremeux
White Chocolate Croquant

Chocolate Tres Leches Cake

Sweet Cinnamon Cream, Passion Fruit Dulce de
Leche

Strawberry Shortcake

Pound Cake, Orange Scented Mascarpone Cream
White Chocolate Wafer

Coconut and Vanilla Bean Crème Brûlée

Toasted coconut flakes, Ginger Snap Cookie

Flourless Chocolate Cake

Peanut Butter Mousse, Spiced Cherry Jam

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

dinner buffets

\$50 Surcharge Applies to Buffets Served to 19 People or Less, & \$100 for 10 People or Less.

SOUTHWESTERN DINNER BUFFET

COLD SELECTIONS

Select Two

Shrimp Ceviche GF
Mexican Chicken Salad GF
Fruit Salad with Toasted Coconut GF
Tortilla Chips with Fire Roasted Salsas & Guacamole
Roasted Corn & Black Bean Salad GF
Garden Salad with Cilantro Lime Vinaigrette GF

HOT SELECTIONS

Select Two

Chicken Monterey, Jack Cheese & Avocado GF
Pepper-Stuffed Breast of Chicken GF
Chicken Enchiladas, Green Chile Sauce
Chicken Fajitas, Sautéed Peppers & Onions
Chicken Tamales
Chicken Tacos
Chile-Rubbed Sirloin Steak
Smothered Beef Burrito
Beef Fajitas, Sautéed Peppers & Onions
Beef Tacos
Beef Enchiladas, Red Chile Sauce
Southwestern Pork Loin
Pork Chili Verde
Pork Tamales
Black Bean & Corn Quesadillas
Fish Tacos with Pickled Cabbage

ACCOMPANIMENTS

Spanish Rice
Refried Beans
Tortilla Chips, Taco Shells, Flour Tortillas
Monterey Jack & Cheddar Cheeses, Onions, Lettuce,
Jalapeños
Sour Cream, Guacamole, Fresh Cilantro, Salsa

DESSERTS

Mexican Wedding Cookies
Caramelized Passion Fruit Tartlets
Churros
Cinnamon Chocolate Tres Leches Cake

Freshly Brewed Regular & Decaffeinated Coffee

per Guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

DINNER BUFFETS

\$50 Surcharge Applies to Buffets Served to 19 People or Less, & \$100 for 10 People or Less.

TAILGATE DINNER BUFFET

COLD SELECTIONS

Select Three

Caesar Salad
Garden Salad, Selection of Dressing
Cobb Salad
Chef's Salad
Grilled Marinated Vegetable Salad
Seasonal Fruit Salad
Coleslaw
Potato Salad
Macaroni Salad

ACCOMPANIMENTS

Select Two

Beef Chili with Cheddar Cheese & Onions
Onion Rings
Macaroni & Cheese
Soft Pretzels with Beer Cheddar Dip & Mustard
Roasted Steak Fries
House Made Kettle Chips
Baked Potato Bar, Sour Cream, Bacon, Cheddar
Cheese & Chives

Freshly Brewed Regular & Decaffeinated Coffee

per Guest

HOT SELECTIONS

Select Three

Beef Sliders
Philly Cheesesteaks
BBQ Beef Sandwiches
Stadium Dogs
Beer Brats & Onions
Pulled Pork Sandwiches
Buffalo Wings
BBQ Chicken

DESSERTS

Red Velvet Cake
Key Lime Pie
Pineapple Upside-Down Cake
Turtle Cake

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

dinner buffets

\$50 Surcharge Applies to Buffets Served to 19 People or Less, & \$100 for 10 People or Less.

campfire dinner buffet

COLD SELECTIONS

Select Three

Coleslaw
Potato Salad
Seasonal Fruit Salad
Summer Vegetable Salad
Tomato, Cucumber & Red Onion Salad
Garden Green Salad, BBQ Ranch Dressing
Roasted Corn & Black Bean Salad

ACCOMPANIMENTS

Select Three

Whipped Potatoes
Corn on the Cob
Cheddar Tater Tots
Steamed Broccoli
Sweet Potato Bar - Brown Sugar & Pecans
Baked Potato Bar - Sour Cream, Bacon
Cheddar Cheese & Chives
Barbecued Baked Beans
Oven-Roasted Potatoes
Macaroni & Cheese
Green Beans with Caramelized Onions

HOT SELECTIONS

Select Two

Colorado Chili with Cheddar Cheese & Onions
Braised Beef Short Ribs
Barbecued Beef Brisket
Fried Chicken
Barbecued Rotisserie Chicken
Barbecued Pork Ribs
Barbecued Pork Loin
Fried Catfish with Hushpuppies
Grilled Salmon, Lemon Butter Sauce
Grilled Rainbow Trout

DESSERTS

Apple Pie, Pecan Pie & Warm Peach Cobbler
Build Your Own S'mores-Graham Cracker Brioche,
Chocolate Pudding, Toasted Marshmallows
Freshly Baked Dinner Rolls, Cornbread & Biscuits
with Butter

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Freshly Baked Dinner Rolls, Cornbread & Biscuits
with Butter
Freshly brewed Regular & Decaffeinated Coffee

per Guest

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

DINNER BUFFETS

\$50 Surcharge Applies to Buffets Served to 19 People or Less, & \$100 for 10 People or Less.

MAIN STREET BUFFET

COLD SELECTIONS

Select Three

Seasonal Fruit Salad
Baby Shrimp Salad
Mixed Vegetable Salad
Romaine Salad, Candied Walnuts, Parmesan
Peppercorn Dressing V GF
Tomato & Mozzarella Salad, Balsamic Vinegar, Extra
Virgin Olive Oil, Fresh Basil
Garden Salad, Tomatoes, Cucumber, Black Olives,
Balsamic Vinaigrette & Ranch Dressing
Baby Spinach Salad, Mushrooms, Red Onions,
Raspberry Walnut Vinaigrette
Seasonal Baby Greens, Marinated Vegetables,
Hearts of Palm, Champagne Vinaigrette

ACCOMPANIMENTS

Select Three

Orzo Pasta with Asparagus
Baked Cheese Tortellini
Garden Vegetable Pearl Couscous
Macaroni & Cheese
Oven-Roasted Potatoes
Au Gratin Potatoes
Garlic Smashed Potatoes
Herbed Wild Rice
Saffron Rice

HOT SELECTIONS

Select Two

Roasted Beef Sirloin, Merlot Sauce
Braised Beef Brisket
Braised Boneless Beef Short Ribs
Chicken & Gnocchi, Gorgonzola Cream Sauce
Chicken Marsala
Chicken Parmesan
Baked Cod, Lemon Butter Sauce
Herb-Crusted Halibut, Roasted Tomato Marmalade
Grilled Salmon Fillet, Orange Butter
Shrimp Scampi
Grilled Pork Chops, Rosemary Garlic Sauce
Roasted Pork Loin, Port Cherry Sauce

DESSERTS

Assorted Miniature Pastries

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Chef's Selection of Fresh Seasonal vegetables
Freshly Baked Rolls with Butter
Freshly brewed Regular & Decaffeinated Coffee

per Guest

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

dinner buffets

\$50 Surcharge Applies to Buffets Served to 19 People or Less, & \$100 for 10 People or Less.

little italy buffet

COLD SELECTIONS

Select Three

Caesar Salad
Seasonal Fruit Salad
Pesto Pasta Salad
Garden Salad with Italian Dressing
Italian Potato Salad
Antipasti Salad
Grape Tomatoes & Fresh Mozzarella, Balsamic
Vinegar & Fresh Basil

ACCOMPANIMENTS

Select Three

Saffron Rice Milanese
Parmesan Potatoes
Roasted Garlic Au Gratin Potatoes
Potato Gnocchi al Forno
Baked Tortellini Alfredo
Orzo Pasta with Asparagus
Penne Pasta alla Vodka
Chef's Selection of Fresh Seasonal Vegetables

HOT SELECTIONS

Select Two

Beef Lasagna
Baked Penne Bolognese
Sirloin Pizzaiola
Italian Braised Beef Short Ribs
Eggplant Parmesan
Vegetable Lasagna
Calamari Marinara
Herb-Crusted Cod
Chicken Marsala
Chicken Parmesan
Pork Scallopini with Wild Mushrooms
Sausage, Peppers & Onions

DESSERTS

Seasonal Rustic Fruit Tarts
Tiramisu
Italian Raspberry Pudding with Citrus Mascarpone
Amaretti Cookies
Cannoli's

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Assortment of Breads
Served with Olive Oil & Balsamic Vinegar
Freshly Brewed Regular & Decaffeinated Coffee

per Guest

Reception

displays

\$50 Surcharge Applies to Display Stations Served to 19 People or Less.

FRESH SEASONAL FRUIT

Sliced Fresh Fruit, Sweet Dip
per Guest

CRUDITÉS

Fresh Seasonal Vegetables
Ranch Dressing and Southwestern Dip
per Guest

INTERNATIONAL & DOMESTIC CHEESE

Sliced Fresh Fruit, Dried Fruits & Gourmet Crackers
per Guest

ANTIPASTI

Charcuterie Meats & Cheeses
Olives & Pickled Vegetables
French Baguettes & Gourmet Crackers
per Guest

SNACKS

Select Three

Buttered Popcorn
Assorted Popcorn
Potato Chips
Tortilla Chips
Pretzels
Trail Mix
Pita Chips
Roasted Peanuts
Mixed Nuts
Cashews
Pistachios
Celery & Carrots
French Bread

per Guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

HOT/COLD DIPS

Select Three; per Guest

COLD

Salsa

Ranch

French Onion

Hummus

Southwestern

Guacamole MARKET PRICE

HOT

Chili Con Queso

Spinach & Artichoke

Crab & Spinach

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Reception

COLD HORS D'OEUVRES

Minimum Order is Two Dozen Pieces per Item

Butler Passed \$125 per Server

- Red Potatoes with Sour Cream & Chives
- Assorted Finger Sandwiches
- Deviled Eggs
- Brie Cheese, Strawberries & Walnuts on Toast
- Assorted Crostinis
- Prosciutto & Melon
- Chicken Salad in Potato Cup
- Artichoke Bottoms with Bay Shrimp Salad

per Dozen

- Prosciutto & Brie, Truffle Oil & Honey on Toasted Brioche
- Peppered Beef Tenderloin, Onion Jam & Micro Greens on Toasted Baguette
- Beef Tenderloin Carpaccio, Parmesan, Fried Capers & Olive Oil on Garlic Toast
- Elk Tenderloin on Pepper Crostini
- Cucumber Cup with Crab Meat
- Jumbo Shrimp
- Shrimp Ceviche Shots
- Tuna Tartare & Pickled Vegetables
- Smoked Salmon on Buckwheat Blini

per Dozen

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

HOT HORS D'OEUVRES

Minimum Order is Two Dozen Pieces per Item

Butler Passed per Server

- Beef Empanadas
- Miniature Quiche
- Buffalo Chicken Quesadillas
- Buffalo Chicken Spring Rolls, Bleu Cheese Dip
- Spicy Buffalo Chicken Wings, Ranch Dressing
- Fried Chicken Drumsticks, Ranch Dressing
- Chicken Pot Pie Empanadas
- Chicken Fingers, Honey Mustard Dip
- Baked Brie, Raspberry Coulis
- Bacon & Gorgonzola Cheese Wrapped Artichoke Heart
- Jalapeño Poppers, Ranch Dressing
- Santa Fe Potato Cups
- Spinach & Feta Wrapped in Phyllo Dough
- Asian Eggrolls, Sweet Chile Dipping Sauce
- Meatballs (BBQ, Polynesian, Swedish or Marinara)
- Pork Char Sui Lollipops
- Mini Sausage Pizzas

per Dozen

- Chicken Satay
- Chicken Skewers
- Coconut Chicken Tender, Apricot Horseradish Sauce
- Chicken & Gruyère Cheese Mushroom Caps
- Mini Beef Wellingtons
- Teriyaki Beef Brochettes
- Chimichurri Beef Skewers
- Coconut Shrimp, Apricot Chutney
- Prosciutto & Basil Wrapped Shrimp
- Bacon Wrapped Sea Scallops
- Tempura Shrimp, Asian Dipping Sauce
- Mini Crab Cakes, Remoulade Sauce
- Fried Shrimp, Cocktail Sauce
- Pork Pot Stickers, Soy Dipping Sauce

per Dozen

Reception

TAPAS

Select Four. \$18 per guest

COLD

Marinated Spanish Olives & Vegetables
Spanish Hard Cheese with Apricot & Honey
Endive with Bleu Cheese, Walnuts & Piquillo Peppers
Roasted Eggplant with Goat Cheese & Capers
Grilled Romaine Hearts, Capers & Manchego Cheese
Serrano Ham Wrapped Melon

HOT

Shrimp with Garlic, Olive Oil, Basil & Red Pepper
Bacon Wrapped Dates
Spanish Sausage with Sherry Aioli & Arugula
Chorizo Meatballs with Crème Fraîche & Basil
Bacon Wrapped Scallops with Lemon & Micro Mint
Marinated Chicken Skewers with Romanesco Sauce
Mini Paella with Chicken & Mussels

Build your own Stations

CAESAR SALAD

Grilled Chicken Breast & Marinated Shrimp
Romaine, Herbed Croutons, Parmesan Cheese,
Traditional Caesar Dressing

SALAD PRESENTATION

Spinach, Field Greens, Iceberg Lettuce, Tomatoes,
Artichokes, Black Olives
Grilled Chicken, Shrimp, Bacon, Sunflower Seeds,
Candied Walnuts, Cheddar & Parmesan Cheeses
Red Onions, Cucumbers, Croutons, Chickpeas,
Kidney Beans, Red Beets
Ranch, Balsamic & Peppercorn Parmesan Dressings

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

POTATO BAR

Select One

Whipped Potatoes – Garlic Butter, Scallions, Bacon,
Cheddar Cheese

Whipped Sweet Potatoes– Honey, Cinnamon
Butter, Toasted Pecans

Baked Idaho Potatoes– Scallions, Bacon, Cheddar
Cheese, Chili Con Queso

Baked Sweet Potatoes– Honey, Cinnamon Butter,
Toasted Pecans

Add Second Option

per guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Reception

chef attended action station

\$50 Surcharge Applies to Action Stations Served to 19 People or Less, and \$100 for 10 People or Less.

\$125 Chef's Fee per 50 Guests for 2 Hour Reception

PASTA & NOODLES

Linguini, tortellini, & Penne
Assorted toppings
Marinara, Alfredo & Diavolo
per Guest

TACOS

Beef or Chicken Tacos
Lettuce, Tomatoes Onions, Monterey Jack &
Cheddar Cheeses
Guacamole, Sour Cream, Salsa
per Guest

SANDWICH BAR

Select Three

The Classic – Cheddar Cheese, Country White
Bread

California Turkey Melt– Avocado, Sprouts,
Tomatoes, Monterey Jack Cheese, Whole Wheat
Bread

Black Forest Melt– Black Forest Ham, Gruyère
Cheese, Marbled Rye Bread

Santa Fe Chicken Melt– Spiced Chicken, Jalapeño
Jack Cheese, Guacamole, Red Onions, Country
White Bread

Texas BBQ Melt – BBQ Beef, Sharp Cheddar,
Caramelized Onions, Texas Toast

South of the Border Stuffed Tortilla – Pepper Jack
Cheese, Flour Tortillas, Salsa, Sour Cream

Midwestern BLT – Applewood Bacon, Tomatoes,
Cheddar Cheese, Country White Bread

Tuna Melt – Tuna, Cheddar Cheese, Tomatoes,
Whole Grain Bread
per Guest

MACARONI & CHEESE

Select Three

Seafood
Smoked Cheddar & Country Ham
Traditional V
Spinach & Feta Cheese V
Smoked Chicken & Monterey Jack Cheese
Andouille Sausage, Blackened Chicken & Roasted
Peppers
per Guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

CHEF ATTENDED SAUTÉ

Shrimp with Garlic & Olive Oil GF
(3 pieces per guest)

Tournedos of Beef, Green Peppercorn or Sherry
Mushroom Sauce GF
(4 ounces per guest)

Colorado Lamb Lollipops with Rosemary Lamb Jus &
Mint Jelly GF
(4 ounces per guest)

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Reception

CARVING STATIONS

\$125 Chef's Fee per Station for 2 Hour Reception

All Stations Include Fresh Artisan Rolls

HERB LEG OF LAMB

Rosemary Mayonnaise, Mint Jelly

Serves Approximately 30 Guests

SALMON & SPINACH EN CROÛTE

Wrapped in Delicate Puff Pastry
Sun Dried Tomato Aioli

Serves Approximately 25 Guests

STEAMSHIP OF BEEF

Creamy Horseradish, Mustard & Mayonnaise

Serves Approximately 75 Guests

SLOW ROASTED PRIME RIB

Creamy Horseradish, Mustard & Mayonnaise

Serves Approximately 30 Guests

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

Reception

Less than 20 Guests add \$4 per Guest

confections

GRANDMA'S PIE & COBBLER TABLE

Apple, Mixed Berry, Coconut, Banana, Chocolate
Silk

per Guest

MINIATURE DESSERT BUFFET

Select Two

Rice Pudding Shooters
Mousse Pie
Oreo Cheesecake
Cream Puffs
Crème Brûlée Cheesecake

per Guest

FROM THE PASTRY SHOP

Éclairs, Fruit Tartlets, Chocolate Raspberry Torte,
Passion Fruit Tarts

BUILD YOUR OWN SHORTCAKE STATION

Brioche Wafer, Pound Cake, Chocolate Puff Pastry
Strawberry, Mint, Orange Guava & Pear Fillings
Pastry Cream, Toffee Chocolate Pudding, Passion
Fruit Lemon

A LA CARTE DESSERT

COLD

Cheese Cake
Chocolate Cake
Lime Pie
Panna Cotta
Crème Brûlée

per guest

HOT

Bread pudding
Black Beery Grunt
Orange Cake
Apple Crumbled
Warm Rocky Road Cake

per guest

v = vegetarian; vg = vegan; gf = gluten free

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

DENVER AIRPORT MARRIOTT AT GATEWAY PARK

16455 E. 40th Circle, Aurora, Colorado, USA

marriott.com/DENGP

1.303.371.4333



Jul 27, 2023. Marriott International. All Rights Reserved.