



# Anaheim Marriott

## 2022 Catering Menus

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## Breakfast | Continental Breakfasts

### Orange County | \$36

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice  
Market Style Seasonal Fruit, Melons and Fresh Berries  
Freshly Baked Anaheim Hotel Pastries, Breads and Muffins  
Served with Preserves  
Greek and Fruit Yogurts with House-Made Almond Granola  
Breakfast Cereals including Kashi Organic Cereal  
Whole, 2% and Fat Free Milk  
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

### Anaheim Continental | \$33

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice  
Market Style Seasonal Fruit, Melons and Fresh Berries  
Freshly Baked Anaheim Hotel Pastries, Breads and Muffins  
Preserves and Butter  
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

***A Fee of \$5 Per Person will be added for a seated Continental Breakfast***

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## Breakfast | Buffets

### SoCal Buffet | \$46

*(Minimum of 25 guests)*

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice  
Market Style Seasonal Fruit, Melons and Fresh Berries  
Freshly Baked Anaheim Hotel Pastries, Breads and Muffins  
Preserves and Butter  
Assorted Individual Yogurts and House-Made Almond Granola  
Breakfast Cereals including Kashi Organic Cereal served with Whole, 2% and Fat Free Milk  
Steel Cut Oatmeal, Brown Sugar, Dried Fruit and Roasted Pecans  
Scrambled Egg Station, Vine Ripe Tomatoes, Cheddar Cheese and Salsa  
Caramel Maple French Toast Served with Season's Best Berries  
Country Sausage and Smoked Bacon  
Heirloom Skillet Potatoes  
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

### Sunrise Buffet | \$42

*(Minimum of 25 guests)*

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice  
Market Style Seasonal Fruit, Melons and Fresh Berries  
Freshly Baked Anaheim Hotel Pastries, Breads and Muffins  
Preserves and Butter  
Fresh Cage Free Scrambled Eggs  
Country Sausage and Smoked Bacon  
Roasted Red Skin Potatoes with Caramelized Onions  
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

***\*Price increase of \$7.00 if minimum of 25 guests is not reached.***

***\*\*Buffets are designed for 1 ½ hours of service. Add \$8.00 per person for each additional 30 minutes.***

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## Breakfast | Enhancements

**Hard Boiled Eggs | \$4**

**Smoked Bacon (3 slices) | \$7**

**Country Sausage (2 links) | \$8**

**Turkey Maple sausage (2 links) | \$8**

**Greek Yogurt Berry Parfait | \$9**

**House-Made Granola | \$8 per person**

**Steel Cut Oatmeal | \$8 per person**

Brown Sugar and Dried Fruit

**Cage Free Scrambled Eggs | \$9 per person**

**Tuscan Frittata | \$11**

Tuscan Kale and Gruyere

**Pancakes | \$12**

Buttermilk Pancakes or Blueberry Pancakes

Maple Syrup and sweet cream

**French Toast | \$12**

Seasonal berries, roasted almonds,

Maple syrup

**California Breakfast Burrito | \$11**

Cage Free eggs, Spanish Chorizo, Potato,

Aged Cheddar and Fire Roasted Salsa

**Breakfast Croissant | \$12**

Black Forest Ham, Cage free fried egg, aged

White Cheddar

**Oak Smoked Salmon | \$12**

Smoked Salmon, Roasted Fingerling Potatoes,

Asparagus, Tomato and Citrus

**Breakfast Quesadilla | \$12**

Applewood Bacon, Flour Tortilla,

Scrambled Eggs, Cheddar and Fire Roasted Salsa

**Naan Flatbread | \$12**

Cage Free Egg Whites, Spinach and Feta

**Avocado Toast | \$13**

Malted Brown Bread, Avocado Fried Egg, Heirloom Tomato,

Sweet Onion

**Breakfast Muffin | \$9**

Cage Free Fried Egg, Bacon

Cheddar Cheese

**Wheat English Muffin | \$9**

Egg Whites, Turkey Sausage, Jack Cheese

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## Breakfast | Plated Breakfast

*All Breakfast Entrees Served with Fresh Squeezed Orange Juice,  
Basket of House-Made Anaheim Hotel Pastries, Breads, Muffins,  
Anaheim Chili Jam, Preserves and Butter  
Starbucks Regular, Decaffeinated Coffee and Tazo Teas*

### **Vegetable Frittata | \$36**

Seasonal Vegetable Frittata  
Country Sausage  
Yukon, Sweet and Yam Hash  
Seasonal Fruit

### **Cage Free Egg Benedict | \$38**

Cage Free Fried Eggs and Canadian Bacon  
English Muffin Hollandaise Sauce  
Breakfast Potatoes

### **Tuscan Quiche | \$36**

Tuscan Kale and Gruyere  
Asparagus, Roasted Tomato  
Potato Hash, Seasonal Fruit

### **Aged California Cheddar Cheese Omelet | \$36**

Apple Wood Bacon, Oven Roasted Tomato  
Roasted Red Potatoes, Caramelized Onions  
Seasonal Fruit

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## Break | Snack Breaks

*(Designed for 1 hour of service, minimum of 15 guests required unless otherwise noted)*

### Candy Store | \$27

*(Minimum of 20 guests required)*

Boston Baked Beans,  
Jelly Beans, Gummy Bears, M&Ms,  
Reese's Pieces, Red Vines, Chocolate Raisins,  
Malted Milk Balls, Yogurt Covered Raisins,  
Soft Drinks, Bottled Waters, Starbucks Coffee,  
Decaffeinated Coffee Tazo Tea

### Bake Sale | \$25

Chocolate Chunk Cookies, Peanut Butter, Salted Caramel  
Brownie Pops, Oatmeal Raisin Cookies, Snicker Doodles, Soft  
Drinks, Bottled Water, Starbucks Coffee, Decaffeinated Coffee,  
Tazo Tea

### Energy Break | \$27

Build your own Trail Mix Bar, Dry Fruit, M&Ms,  
Cashews, Peanuts, Sunflower Seeds, Toasted  
Coconuts, Granola, Raisins, Almonds and  
Pumpkin Seeds, Cliff Energy Bars,  
Yogurt Covered Pretzels, Seasonal Whole Fruit, Soft Drinks,  
Bottled Waters, Starbucks Coffee, Decaffeinated Coffee  
Tazo Tea

### Infused Water & Hummus Break | \$25

*(Minimum 25 guests, choose (2) infused waters and (2) hummus)*

Infused Waters: Lemon-Cucumber, Strawberry-Basil,  
Black Raspberry-Acai and Red Raspberry Pomegranate  
Hummus: Traditional, Black Bean, Roasted Red Pepper,  
Edamame, White Bean and Herbs, Pita Chips and Lavash,  
Starbucks Coffee, Decaffeinated Coffee and  
Tazo Tea

### Latin American Station | \$25

House-Made Guacamole with Fire Roasted Salsa,  
Mini Beef Taquitos, Warm Pepper Cheese Dip,  
Corn Tortilla Chips and Pineapple Empanadas,  
Soft Drinks, Bottled Waters, Starbucks Coffee,  
Decaffeinated Coffee Tazo Tea

### Chips to Nuts | \$25

House-Made Potato Chips and Tortilla  
Chips with Warm Artichoke and Spinach Dip,  
Chipotle Ranch Dip and Roasted Anaheim Salsa,  
Cajun, Candied and Plain Nuts, Soft Drinks,  
Bottled Waters, Starbucks Coffee,  
Decaffeinated Coffee, Tazo Tea

### Breads & Bars | \$25

Freshly Baked Zucchini and Banana Bread,  
Assorted Grain and Fruit Bars, KIND Bars and Cliff Energy  
Bars, Lemon Poppy seed Loaf, Soft Drinks, Bottled  
Waters, Starbucks Coffee, Decaffeinated Coffee Tazo Tea

### Take Me Out to the Ball Game | \$25

Gourmet Popcorn: *(Choose 3 from the following)*

Natural Butter, Kettle Corn, Cheddar Cheese,  
Spicy Cheddar, Gourmet Caramel and Chocolate Drizzle  
Trail Mix, Warm Soft Pretzels, Whole Grain Mustard, Soft  
Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated  
Coffee Tazo Tea

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## Break | Refreshments

### By the Dozen | \$54

**Assorted Bagels**, Regular Cream  
Cheese & Smoked Salmon Cream Cheese

**Scones** - Blueberry, Orange-Rosemary, Chocolate Chip,  
Butter and Jam

**House Croissants with Butter and Jam**

**House-Made Anaheim Muffins, Danish and  
Breakfast Breads**

**Season's Best Whole Fruit**

**Special K and KIND Bars**

**PB& J Sandwiches**

**Warm Salted Soft Pretzels**  
Whole Grain Mustard

### Sweet Shop | \$65

*(Choose 3 from the following selection)*

#### Bars

Salted Caramel Brownies, Blondies, Rice Krispy Treats

#### Cookies

Peanut Butter, White Chocolate Macadamia, Chocolate  
Chip, Oatmeal Raisin, Sugar Cookie, Snicker Doodle,  
Rocky Road, Peanut Butter, Ginger Molasses, Salted  
Carmel Brownie Pops, Monster, Coconut Macaroons,  
Energy Bar, Raspberry Bar, Double Chocolate Brownie,  
and Chocolate Biscotti

### Individual Pricing |

**Market Style Fruit, Melons and Berries | \$12**

**Breakfast Cereals | \$7 each**

Including Kashi Organic Cereal with  
Whole, 2% and Fat Free Milk

**Individual Greek Yogurts | \$8 each**

**Pretzels and Trail Mix | \$12**

**Individual Bags of Chips | \$5.50 each**

**Individually Bagged Gourmet Popcorn | \$12**

*(Choose 3 from the following selection)*

Natural Butter, Kettle Corn, Cheddar Cheese,  
Spicy Cheddar, Gourmet Caramel, Chocolate Drizzle

**House-Made Guacamole | \$14**

Anaheim Chili Fire Roasted Salsa, Tomatillo Salsa and  
Warm Tortilla Chips

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## Break | Beverages

**Soft Drinks | \$5.50 each**

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew

**Bottled Water | \$5.50 each**

**Sparkling Bottled Water | \$5.50 each**

**Tropicana Bottled Juices | \$5.50 each**

Orange, Cranberry, Apple,  
Grapefruit Ruby Red, V8 Vegetable

**Fruit Smoothies | \$9 each**

**Individual Milk (Whole, 2%, Fat Free) | \$5 each**

**Rock Star Energy Drink | \$6 each**

Regular and Sugar Free

**Infused Water | \$80 per gallon**

Lemon-Cucumber

Strawberry-Basil

Black Raspberry-Acai

Red Raspberry-Pomegranate

**Fresh Juices | \$80 per gallon**

Orange

Lemonade

Grapefruit

Tropical Fruit Punch

**Starbucks Coffee | \$115 per gallon**

**Starbucks Decaffeinated Coffee | \$115 per gallon**

**Tazo Teas | \$115 per gallon**

**Tazo Iced Tea | \$115 per gallon**

**Libation Station | \$22**

*(2 hour service)*

Assorted Sodas and Waters, Fresh Seasonal Infused Waters,  
Starbucks Coffee,  
Decaffeinated Coffee and Selection of Tazo Tea

**Libation Station | \$56**

*(all-day service)*

Assorted Sodas and Waters, Fresh Seasonal Infused Waters,  
Starbucks Coffee,  
Decaffeinated Coffee and Selection of Tazo Tea

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## Lunch | Plated Hot Luncheons

*All Hot Lunches Include a Choice of Soup or Salad, Entrée, Dessert, Assorted Rolls and Butter Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea*

### Starters (Choose one Soup or one Salad)

#### Soup

Rainbow Chard Tomato Soup

Harvest Bean Vegetable Soup

Sweet Corn All Natural Chicken Chowder

Spring Onion Clam Chowder

#### Salad

**De Stefano Burrata, Heirloom Tomato, Frisee, Mache and Fresh Basil**  
Sea Salt and EVOO

#### Purple Kale Arugula Salad

Mary's Tear Drop Tomatoes & Roasted Cashews, Red Wine vinaigrette

#### Hearts of Romaine

Sculpted, Crisp, house Crouton, Asiago and Oven Roasted Tomato

#### Roasted Beet & Arugula

Heirloom Tomato, Rocket Arugula, Shaved Fennel and Red Wine Vinaigrette

#### Chefs House Salad

Red Romaine, Mache and Frisee with Fresh Mango Served with Mango Vinaigrette and Focaccia Croutons

#### Strawberry Field

Rocket Arugula, Bloomsdale Spinach, Strawberries, Pecans, Feta, White Balsamic

#### Butter Lettuce

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Blackberry Balsamic Vinaigrette

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## Lunch | Plated Hot Luncheons

### Choice of Entrée

#### Anaheim Red Ale Braised Short Ribs | \$59

Root Vegetable Ratatouille Green Beans,  
Natural Jus, Harissa Tomato

#### Local White Fish | \$59

Braised Baby Bok Choy, Red Rice, Rainbow Carrots,  
Pea Tendrils and Citrus Vinaigrette

#### Prime Flat Iron Steak | \$57

Au Gratin Garnets, Asparagus,  
Chimichurri

#### Cedar Seared Salmon | \$57

Vegetable Farro, Citrus Slaw, Haricot Verts

#### Roasted Balsamic Chicken | \$54

Tomato Basil, Vegetables  
Asiago Cheese Risotto

#### Citrus Roasted Chicken | \$54

Braised Brussels Sprouts, Rainbow Carrots  
Bacon Lardons, Local Honey, Warm Vinaigrette

#### Vegetarian | \$52

Roasted Vegetable Cous Cous, Grilled Cauliflower,  
Broccolini, Rainbow Carrots, Roasted Tomato  
Charred Tomatillo

### Choice of Dessert

*(All desserts below are individually plated)*

Strawberry Tiramisu, Sweet Mascarpone

Caramelized Apple Crisp

Blackberry Cheese Cake

Hazelnut Mocha Chocolate Cake

Lemon Blueberry Bar

Local Honey layer cake

### Bundtlet Cakes *(Choice of one flavor)*

Lemon Vanilla Bean, Chocolate Valencia

White Chocolate Pistachio, Vanilla Bean Fresh Berries

Sweet Cream

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## Lunch | Plated Chilled Luncheons

*All Chilled Lunches are served with Choice of Entrée, Dessert, Rolls and Butter, Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea*

### **Kale Chop All Natural Chicken Salad | \$43**

Kale, Crisp Romaine, Granny Smith Apples, Blackberries, Feta, Balsamic Vinaigrette

### **Seared Ahi Napa Salad | \$43**

Seared Ahi, Baby Greens, Napa Cabbage Salad, Hoisin Vinaigrette, Crisp Wontons, Wasabi Sesame Seeds

### **California Cobb Salad | \$39**

Grilled Chicken, Crisp Baby Greens, Smoked Bacon, Avocado, Blue Cheese and Vine Ripe Tomatoes, Ranch Dressing

### **Bloomsdale Spinach Oak Smoke Salmon | \$41**

Roasted Corn, Tender Spinach, Toy box Tomatoes, Cucumbers Caramelized Shallot Vinagrette

### **Chicken Caesar | \$39**

Crisp Hearts of Romaine, All Natural Chicken Aged Asiago, House Crouton and Caesar Dressing

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## Lunch | Plated Desserts

### Desserts

*(Choose 3 from the following)*

*All Desserts Served Family Style*

### Cakes / Bars

Double Chocolate mousse cake  
Apple Butterscotch crumble Bar  
White Chocolate Pistachio Cake  
Local Honey Layer Cake  
Strawberry Shortcake  
Biscuit, Berries & sweet cream  
Orange Panna Cotta

### Cheesecake

Salted Caramel Chocolate Chip Cheesecake  
Strawberry Short Biscuit  
Crème Brule Cheesecake Bar

### Mini Pies

Banana Cream  
Apple Caramel  
Blueberry Lavender  
Chocolate Mud  
Citron Meringue

### Bundt Cakes

Red Velvet  
Vanilla Bean  
Guinness Chocolate  
Chocolate, Caramel  
Valencia Orange, Sweet Cream  
Berry Compote and Sweet Cream

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## Lunch | Deli Buffets

### The Food Court | \$60

Chef's Soup of the Day  
Caesar Salad  
Pasta Salad with Sweet Red Peppers, Greek Olives, Arugula and Feta Cheese  
Asian BBQ Beef Salad  
Seared Ahi Tuna  
Grilled Vegetable Wrap  
BBQ Chicken Sandwich on Ciabatta with Chipotle Aioli  
Beef Tenderloin with Boursin Cheese and Caramelized Onion on Asiago Sourdough  
House-Made Yukon Gold Chips  
Berry Panna Cotta, Mocha Brownie Mousse Cup  
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea  
Iced Tea

### Deli Market | \$56

Chef's Soup of the Day  
California Garden Salad with Herb Ranch Dressing and Shallot Vinaigrette  
Roasted Red Skin Potato Salad  
Orzo Salad with Sundried Tomato, Artichoke and Basil  
Vegetable Wrap – Portobello, Roasted Peppers, Asparagus and Arugula, Chipotle Aioli  
House Roasted Roast Beef, Ham, Barbeque Chicken and Honey Roasted Turkey  
Peppered Jack, Havarti, Cheddar and Swiss Cheeses  
Red Leaf Lettuce, Sliced Vine Ripe Tomatoes and Pickles  
Herb Aioli, Grey Poupon Mustard, Yellow Mustard, Herb Dressing  
Kaiser Rolls, Sourdough and Whole Grain Sliced Bread  
House- Made Chips  
Berries & Biscotti, Salted Caramel Chocolate Chip Cheesecake  
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea  
Iced Tea

***Price increase of 8.00 if minimum of 25 guests is not reached.***

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## Lunch | Buffet or Lazy Susan Styles

### Comfort | \$66

Cheddar Biscuits and Corn Bread Muffin  
Butter Lettuce, Romaine, Heirloom Tomato Salad,  
Buttermilk Ranch Dressing  
Vegetable Slaw  
Slow & Low Baked Beans  
Yukon Mash Potatoes  
Bourbon Barbecue Grilled Chicken  
Anaheim Red Ale Braised Beef Brisket  
Strawberry Shortcake and Blueberry Fruit Bar

### Mediterranean | \$66

Roasted Garlic Lemon Hummus and Pita Chips  
Spinach, Arugula, Radicchio Chickpea, Pickled Red Onion  
Salad, Greek Dressing  
Turmeric Roasted Vegetable Cous Cous, Lemon Oil  
Roasted Chicken, Kalamata, Artichokes, Roasted Tomato  
Citrus Jus  
Seared Salmon and Spinach with Warm Herb Vinaigrette  
Aged Asiago Vegetable Risotto  
Berry Clafoutis Local Honey Granola  
Orange Ricotta Custard Cherry Blossom

### Taste of Italy | \$64

Artisan Parmesan and Rustic Sage Rosemary Rolls  
Antipasti Platter – Roasted Red Bell Peppers, Green  
Olives, Kalamata Olives, Grilled Asparagus, Salami,  
Prosciutto, Capicola and Provolone Cheese  
Kale Caesar salad  
Vine Ripe Tomatoes, Fresh Mozzarella Basil, EVOO  
Sea Salt Grilled Vegetable  
Tuscan Roasted Chicken  
Rigatoni, Tenderloin Bolognese  
Sundried Tomato Tortellini Pesto  
Chocolate Cannoli, Tiramisu Cake  
Mango Panna Cotta

### LA Asian | \$64

Spring Vegetable Mandarin Salad  
Sweet Soy Chicken Stir-fry  
Edamame Pot sticker  
Bok Choy Vegetable Stir-Fry  
Vegetable Fried Rice  
Apple Pie Egg Roll  
Drunken Caramelized Pineapple Bar

### South of the Border | \$64

Romaine Chopped Salad, Roasted Poblano Dressing  
Salted Tortillas, House Guacamole and Fire Roasted Salsa  
Pinto Pot Beans  
Pollo Asada  
Skirt Steak Asada  
Roasted Corn and Tomato Rice  
Warm Flour Tortillas  
Caramel Sweet Cream Flan  
Horchata Kahlua Panna Cotta

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## Dinner | Soups and Salads

*All Entrees are Served with Choice of Salad or Soup, Entrée, Dessert, Assorted Rolls and Butter Starbucks Coffee Decaffeinated Coffee and Selection of Tazo Teas.*

### Starters (Choose one Soup or one Salad)

#### Soup

Rainbow Chard Tomato Soup

Harvest Bean Vegetable Soup

Sweet Corn All Natural Chicken Chowder

Spring Onion Clam Chowder

Oven Roasted Plum Tomato Basil Bisque en Croute

Asparagus Apple Wood Smoked Bacon Soup

Lobster Bisque en Croute

#### Salads

##### Hearts of Romaine

Sculpted, Crisp, house Crouton, Asiago and Oven Roasted Tomato

##### Chefs House Salad

Red Romaine, Mache, Frisee Lettuces with Fresh Mango, Served with Mango Vinaigrette and Focaccia Croutons

##### Roasted Pear Salad

Spinach, Frisee, toasted walnuts, blue cheese, Burnt honey vinaigrette

##### Steakhouse Wedge

Iceberg Lettuce with Crumbled Maytag Bleu Cheese, Maple Pepper Bacon, Vine Ripe Tomato and Gorgonzola Dressing

##### Roasted Beet Salad

Heirloom Tomato, Rocket Arugula and Red Wine Vinaigrette

##### De Stefano Mozzarella, Heirloom tomato, Water Cress, Mache Fresh Basil

Sea Salt and Orange Oil

##### Purple Kale Arugula Salad

Mary's Tear Drop Tomatoes & Roasted Cashews, Shaved Fennel, Red Wine vinaigrette

##### Butter Lettuce

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Blackberry Balsamic Vinaigrette

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## Dinner | Entrees

**Roasted Tenderloin of Beef, Pan Jus | \$94**

White Cheddar Au-gratin, Seasonal Vegetables

**Chop House New York | \$88**

Vegetable Ratatouille, Herb Plugra

**Prime flat Iron Steak | \$84**

Caramelized leek, root Vegetable, asparagus, local Seasonal ale demi

**All Natural Chicken | \$74**

Bok Choy, Sweet Jasmine rice, Caramelized Corn, Citrus Soy Vinaigrette

**Citrus Roasted Chicken | \$74**

Braised Brussels sprouts, Rainbow Carrots

Bacon Lardons, Local Honey, Warm Vinaigrette

**Loch Duart Salmon | \$77**

Heirloom Potatoes, Sunburst Squash, Haricot Verts, Citrus greens

**Local Bass | \$77**

Brown Rice, Rainbow Cauliflower, Lemon Pea Tendrils

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## Dinner | Combination Dinners

### **Filet and Shrimp | \$102**

Petit Filet and Jumbo Shrimp, Au gratin Potatoes, Season's Vegetables

### **Chop House NY Steak and Loche Duarte Salmon | \$102**

Yukon Mashed Potatoes, Asparagus, Rainbow Cauliflower, Montage Reduction

### **Anaheim Ale Braised Short Rib and Local Bass | \$98**

Asiago-Mushroom Risotto, Anaheim Red Ale Reduction, Season's Vegetable

### **Chop House New York and Herb Roasted Chicken | \$98**

Roasted Fingerling Potatoes, Season's Vegetables, Meyer Lemon

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## Dinner | Desserts

### Choice of Dessert

*(All desserts are individually plated)*

Guinness Chocolate Cake Baileys Sweet Cream

Local Honey Layer Cream Cake

Crème Brule Mascarpone Cheesecake

Chocolate Banana Cream Bomb

White Chocolate Mousse, Fresh Berries  
Chocolate Waffle

Espresso Chocolate Banana Pavlova,

Cinnamon Apple Crumble, Caramel

Seasonal Berry Shortcake

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## Dinner | Buffets

### Dinner Buffet Priced at:

Two Entree Selections | \$96

Three Entree Selections | \$106

### Salads | Choose Two

Kale Caesar Salad  
Kale, Romaine Lettuces, Parmesan Cheese, Croutons

Spring Lettuce Cucumber Salad  
Dried Cranberries and Red and Yellow Tomatoes  
Avocado-Champagne Vinaigrette

Organic Mixed Greens and Tomato Salad  
Cucumber, Red Onion and Feta, Shallot Vinaigrette

Bulgur Wheat Corn and Green Bean Salad

Red Roasted Potato Salad

Vegetable Tabbouleh Salad

Spinach Tortellini, Sweet Peppers, Sweet Onion Pasta  
Salad

### Accompaniments | Choose Two

Yukon Gold Mashed Potatoes  
Herb Brown Rice  
Red and White Quinoa  
Gruyere Au Gratin Potatoes  
Thyme Roasted Heirloom Potatoes  
Vegetable Mushroom Risotto  
White Cheddar Macaroni and Cheese  
Grilled Lemon and Butter Asparagus  
Brussel Sprouts, Bacon  
Roasted Root Vegetables

### Mains | Choose Two or Three

Herb Roasted Turkey, Natural Jus  
Grilled Chicken Scaloppini with a Lemon Caper Sauce  
Tuscan Chicken with a Tomato Bruschetta  
Herb Crusted Chicken, Natural Pan Jus  
Dry Rub Spiced Chicken, Roasted Corn Cilantro Relish  
Anaheim Ale Braised Beef Short Ribs  
Roasted Herb New York Strip  
Roasted Pork Loin Granny Smith Apple Chutney  
Salmon, Pineapple Mango Salsa  
Local White Fish with a Mary's Tomato Relish

### Desserts | Choose Two

Salted Caramel Banana Cream Cup  
Guinness Chocolate Cake  
German Chocolate Cake  
Berries, Biscotti Sweet Cream  
Crème Brule Cheesecake  
Chocolate Chip Cannoli

**Dinner Buffets require a minimum of 25 guests. Groups under 25 guests are subject to an additional charge of \$8.00 per guest.**

*Starbucks Coffee, Decaffeinated Coffee, and a Selection of Tazo Tea*

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## Reception | Cold Hors D'oeuvres

### Deluxe | \$7 per piece

Vine Ripe Tomato Bruschetta Artisan Sourdough  
Oven Roasted Tear Drop Tomato, Boccioni, Lemon Oil Toasted Naan  
Pesto Chicken Crostini with Vine Ripe Tomato Basil Relish  
Local White Fish Ceviche  
Oak Smoke Salmon, Artisan Crostini, Crème Fraiche

### Premium | \$8 per piece

Fingerling Potato, Crème Fraiche and Caviar  
Grilled Fig Mine Shaft Bleu Cheese  
Sushi Grade Ahi Nacho on Wonton Crisp  
Golden Chanterelle Sourdough Crostini with Pecorino Cheese  
Rhan's Ahi Poke on Wonton Chip  
Tenderloin, Brie, Caramelized Onion  
Grilled Rainbow Carrots, Yogurt, Local Honey Drizzle  
Shrimp Cocktail with Horseradish Cocktail Sauce

**All Hors d'Oeuvres are priced by the piece and are sold in increments of 25 pieces**

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## Reception | Hot Hors d'Oeuvres

### Deluxe | \$7 per piece

Wagyu Meatballs, House Marinara  
Manchego Jack Quesadilla  
Risotto Tellegio Croquette  
Ginger Chicken Katsu  
Spinach, Feta Cheese Turnover, Crème Fraiche  
Lemon Grass Pork Pot sticker  
Vegetable Satay with Roasted Rainbow Carrots, Tomato, Onion, Mushrooms  
Vegetable Samosa  
Chicken Wellington

### Premium | \$8 per piece

Southwest Chicken Spring Roll  
Shrimp and Scallop Skewer, spicy & sweet  
Chimichurri Beef Satay  
Thai Chicken Sriracha Meatball  
Caribbean Jerk Shrimp, Banana, Peanut and Coconut Crust  
Kahlua Duck Empanadas  
Maryland Style Crab Cake, Spicy Citrus Aioli  
Chipotle White Tequila BBQ Chicken Satay  
Tenderloin Wellington  
Jalapeno Pork Belly

**All Hors D'Oeuvres are priced by the piece and are sold in increments of 25 pieces**

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## Reception | Action Stations

*(Minimum 50 servings per station; a \$200 fee per attendant is required)*

### **Street Taco | \$20**

*(Two tacos per serving; Choose two of the following :)*

**Short Rib**, Queso Fresco, Fire Roasted Salsa

**Braised Pulled Pork** Tomatillo, Cotija Cheese

**Fish Taco**, Ginger Lime Slaw

**Chicken**, Avocado, Roasted Corn Jicama and Crème Fraiche

Pico de Gallo and Fire Roasted Salsa

### **Mini Grilled Cheese Station | \$20**

Pulled Pork, Cheddar on Sourdough Bread,

Green Apple, Brie on Malted Brown Bread,

White Cheddar Mahone, Tomato Jam on

Multi-Grain Bread

### **Ale Braised Short Ribs | \$18**

Gruyere and White Cheddar Macaroni and Cheese

### **Salt Block Seared Tuna | \$20**

Ahi Tuna, Salt Block Seared, Asian Salad

### **Stir Fry Station | \$22**

Orange Chicken, Shrimp, Scallops, Sugar Snaps, Radish

Sprouts, Bok Choy, Napa Cabbage, Rainbow Carrots,

Shiitake Mushrooms, Lo Mein and Jasmine Fried Rice

### **Scallop Station | \$18**

Day boat scallop, Charred Corn, Roasted sweet Peppers

Kale Pesto

### **Korean Bao Bun | \$18**

Smoked Pork Belly, Korean Slaw and Hoisin Vinaigrette

### **Mini Brioche Slider Station | \$20**

*(Two sliders per serving; Choose two of the following :)*

**Wagyu Beef** Maple Pepper Bacon, Guacamole, Cheddar Cheese, Chipotle Ketchup

**Turkey** Maple Pepper Bacon, Guacamole, Provolone Cheese, House Aioli

**Pulled Pork** Country Slaw, Sweet BBQ Sauce

**Meatball** with Marinara Sauce with Provolone Cheese

### **Sweet Chili Rubbed Skirt Steak | \$22**

Root Vegetable Hash

### **Pasta Station | \$18**

Rigatoni with Sweet Sausage Bolognese

Strozzapreti Pasta Carbonara, Pancetta and Peas

Tomato Basil Cheese Tortellini

### **California Pizza Station | \$18**

*(Two slices per serving; choose two of the following)*

Barbeque Chicken -Red Onion, Cilantro

Margarita - Mozzarella, Tomatoes, & Basil

Italian - Sweet Peppers, Sausage & Olives,

Protein - Meatball, Pepperoni, Italian Sausage

**Displays and Stations are designed for 1 hour of service.**

**Add \$6.00 per person for each additional 30 minutes.**

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## Reception | Stations

### Carving Stations

*(A \$200 fee per attendant is required)  
(Serves approximately 30 guests)*

#### House Roasted Thyme Turkey

Cranberry Sauce, Herb Mayo | **\$440 each**

#### Roasted Balsamic Rosemary Rack of Lamb | **\$750 each**

#### Organic Roasted Bone-in Ham

Honey Mustard Spread  
Mini Brioche Rolls | **\$480 each**

#### Roasted New York Striploin

Wet Rubbed, Horseradish Cream,  
Mini Brioche Rolls | **\$540 each**

#### Herb Crusted Whole Beef Tenderloin

Brussel Slaw, Brioche Roll | **\$540 each**

### Displays

#### Grilled Vegetables | **\$14**

EVOO, Aged Balsamic, Sea salt  
Roasted Red Pepper Aioli

#### Bruschetta, Hummus and Tapenade | **\$12**

Tomato Basil Garlic Bruschetta, Edamame Hummus,  
Mushroom Olive Tapenade,  
House Lavash and Pita

#### Artisan Cheese | **\$16**

Mahon, Humboldt Fog Goat Cheese, Petit Basque,  
Vermont White Cheddar and Brie, Rustic Breads, French  
Baguettes, Crackers, Bread Sticks, Quince Paste,  
Balsamic Fig Chutney, Dried Fruits and Nuts

#### Antipasti | **\$16**

Salami, Prosciutto, Capicola, Roasted Red Bell Peppers,  
Tuscan Olives, Kalamata Olives, Grilled Asparagus and  
Provolone Cheese

**Displays and Stations are designed for 1 hour of service.  
Add \$6.00 per person for each additional 30 minutes.**

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## Beverage | Wines

### Pinot Grigio

Campo di Fiori, Italy | \$38

### Sauvignon Blanc

Vin 21, California | \$38

Brancott Estate, Marlborough, New Zealand | \$55

Kenwood Vineyards, Sonoma County, California | \$60

Provenance Vineyards, Rutherford, California | \$75

### Chardonnay

Quintara, California | \$38

J. Lohr, "Riverstone", Arroyo Seco, Monterey | \$42

Sonoma Cutrer, Sonoma, California | \$50

Clos du Bois, North Coast, California | \$54

Chateau St. Michelle, Canoe Ridge, Columbia Valley | \$60

### Champagnes & Sparkling Wines

Freixenet, Blanc de Blanc, Spain | \$40

Domaine St. Michelle Brut, California | \$42

Mumm Brut Prestige, Napa Valley | \$45

Mionetto, Prosecco, *Organic*, Veneto, Italy | \$52

Moet Chandon, Imperial, France | \$90

### Sweet White/Blush Wines

Beringer, White Zinfandel | \$38

Sirena del Mare, Italy | \$38

Listel Rose, Provence | \$48

Chateau Saint Michelle, Riesling | \$44

Columbia Valley, Washington | \$42

### Pinot Noir

Cellar 8 Pinot Noir, California | \$38

Mark West, California | \$42

Line 39, California | \$42

10 Span, California | \$42

Acacia Carneros, Napa Valley | \$55

### Merlot

Castle Rock, California | \$42

J.Lohr Estates, "Los Osos" Paso Robles California | \$49

St. Francis Vineyards, Sonoma Valley, California | \$52

Clos du Bois, North Coast, California | \$64

Rutherford Hill, Napa Valley | \$64

### Cabernet Sauvignon

Harmony & Soul, California | \$38

Avalon, California | \$38

Aquinas, Napa Valley, California | \$58

Estancia, Paso Robles, California | \$60

Ferrari-Carano, Alexander Valley | \$64

### Alternative Red

Kunde Zinfandel, Sonoma, California | \$48

Penfolds Shiraz, Bin 128, Australia | \$75

Fable Roots, Italy | \$38

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## Beverage | Beer

### Domestic Beer

**Host Bar | \$9.00 each**  
**Cash Bar | \$10.00 each**

Michelob Ultra  
Bud Light

### Premium Beer

**Host Bar | \$10.00 each**  
**Cash Bar | \$11.00 each**

Blue Moon Belgium White  
Golden Road Wolf Pup Session IPA  
Corona Extra  
Heineken  
Stella Artois Lager

Truly Hard Seltzer  
Non Alcoholic Heineken 0.0

**\*\*Upon availability, please inquire about our Draft Beers\*\***

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## Beverage | Beer & Wine

### Premium Beer and Wine Hosted Package

Vin 21, Sauvignon Blanc, California  
Fable Roots, Red Blend, Italy  
Harmony & Soul, Cabernet Sauvignon, California  
Quintera, Chardonnay, California

### Domestic

Michelob Ultra, Bud Light

### Imported and Craft

Blue Moon, Heineken, Corona Extra,  
Golden Road Wolf Pup Session IPA

Truly Hard Seltzer  
Non Alcoholic Heineken o.o

First Hour | \$23 per person

*\$11 per person for each additional hour  
\$200 fee per bartender for up to 4 hours; \$50 each additional  
hour*

### Luxury Beer and Wine Hosted Package

Vin 21, Sauvignon Blanc, California  
Quintera, Chardonnay, California  
Campo di Fiori, Pinot Grigio, Italy  
Harmony & Soul, Cabernet Sauvignon, California  
Fable Roots, Red Blend, Italy  
Sirena del Mare, Rose, Italy

### Domestic

Budweiser, Bud Light, Amstel Light

### Imported and Craft

Stella Artois Lager, Heineken, Modelo Especial, Golden  
Road Wolf Pup Session IPA, Blue Moon

Truly Hard Seltzer  
Non Alcoholic Heineken o.o

First Hour | \$27 per person

*\$12 per person for each additional hour  
\$200 fee per bartender for up to 4 hours; \$50 each  
additional hour*

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**Breakfast   Break   Lunch   Dinner   Reception   Beverage   Technology   General Information**

Anaheim Marriott 700 West Convention Way · Anaheim, California 92802 USA Phone: 1-714-750-8000 Fax: 1-714-750-9100

# Beverage | Premium Bar

## Brands

Smirnoff Vodka  
Cruzan Aged Light Rum  
Captain Morgan Original Spiced Rum  
Beefeater Gin  
Dewar White Label Scotch  
Jim Beam White Label Whiskey

Jose Cuervo Tradicional Silver Tequila  
Courvoisier VS  
Vermouth Martini & Rossi Extra Dry  
Vermouth Martini & Rossi Rosso  
Hiram Walker Triple Sec

## Hosted Packages

First Hour | \$30.00 per person  
*\$11 per person for each additional hour*  
*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

## Individual Pricing

### Cocktails

Host Bar | \$13.00  
Cash Bar | \$14.00

### House Wine

Vin 21, Sauvignon Blanc, California  
Quintera, Chardonnay, California  
Fable Roots, Red Blend, Italy  
Harmony & Soul, Cabernet Sauvignon, California

Host Bar | \$11.00  
Cash Bar | \$12.00

### Martini

Host Bar | \$16  
Cash Bar | \$17

### Domestic

Host Bar | \$9  
Cash Bar | \$10

### Premium Beer

Host Bar | \$10  
Cash Bar | \$11

### Soft Drinks & Bottled Water

Host Bar | \$5.00  
Cash Bar | \$5.25

*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

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## Beverage | Luxury Bar

### Brands

Grey Goose Vodka  
Bacardi Superior Rum  
Captain Morgan Original Spiced Rum  
Bombay Sapphire  
Johnny Walker Black Label 12 Year Scotch  
Knob Creek Whiskey  
Jack Daniels Whiskey  
Crown Royal Whiskey  
Patron Silver Tequila  
Hennessy Privilege VSOP

Vermouth Martini & Rossi Extra Dry  
Vermouth Martini & Rossi Rosso  
Hiram Walker Triple Sec

### Hosted Packages

First Hour | \$31 per person  
*\$13 per person for each additional hour*  
*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

### Individual Pricing

#### Cocktails

Host Bar | \$14  
Cash Bar | \$15

Host Bar | \$17  
Cash Bar | \$18

#### House wine

Vin 21, Sauvignon Blanc, California  
Campo di Fiori, Pinot Grigio, Italy  
Quintera, Chardonnay, California  
Harmony & Soul, Cabernet Sauvignon, California  
Fable Roots, Red Blend, Italy  
Sirena del Mare, Rose, Italy

#### Domestic / Non-Alcoholic Beer

Host Bar | \$9  
Cash Bar | \$10

#### Premium Beer

Host Bar | \$11  
Cash Bar | \$12

Host bar | \$13  
Cash bar | \$14

#### Soft Drinks & Bottled Water

Host Bar | \$5.00  
Cash Bar | \$5.25

### Martini

*\$200 fee per bartender for up to 4 hours; \$50 each additional hour*

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## Technology | ENCORE

Encore is the official Anaheim Marriott provider for all of your audio visual equipment, rigging, electrical and communication needs.

Please contact Encore directly for more information at 714-748-2442.

## General Information

### General Information

Your Event Manager will confirm menus and pricing with you.

### Guarantees

The guaranteed attendance is due by 10:00am, 3 business days prior to the function. After this time, the guarantee may be increased, but may not be lowered. Should the guarantee number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number. Each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the expected number or the guaranteed number, whichever is the greater will apply.

### Payment

The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the hotel. Credit may be established no later than 90 days prior to the event.

### Food & Beverage

All Food and Beverage, including alcohol, must be purchased through the hotel and served only by Hotel Staff. All plated lunches have a requisite two (2) courses. All plated dinners have a requisite three (3) courses.

### Split Menus

If split entrees are requested, the appetizer, vegetable and dessert will be the same for all guests. The cost of the higher priced entrée will be charged.

### Banquet Room Set-up

Banquet Seating is provided at Rounds of 10. If a lower ratio is requested, additional labor charges will apply.

### Room Re-sets

If the room set-up is changed within 24 hours of the event, there will be an additional labor fee. The fee will be a minimum of \$200, but will increase depending on the size of the room and the complexity of the change(s).

### Service Charge & Sales Tax

A 25% taxable service charge and applicable state sales tax will be added to all Food & Beverage, Audio Visual, Set-up Fees and Room Rental

### Labor Charges

Bartenders, Carvers and Station Attendants are available at a \$200 each per 4-hour shift. Overtime rate beyond each 4-hour shift is \$50 for each additional hour. Should extra servers be requested above the normal staffing levels, the fee will be \$200 per server for a 4 hour shift. Labor fees are subject to California State Sales Tax.

## General Information (continued)

### Decorations

Arrangements for Floral Centerpieces, Special Props and Decorations may be made through Your Event Manager. All decorations must meet with the approval of the Anaheim Fire Department. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

### Security

The Hotel may require security officers for certain events. For the Safety & Security of the Hotel we require only to use the Hotel Approved Security Vendor. The Hotel strictly enforces a “no weapon” policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details contact your Event Manager.

### Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby; however signage is permitted in the ballroom area. Placement is subject to approval by your Event Manager and must meet traffic flow and safety guidelines. Signage can be ordered through our onsite FedEx by calling 714-703-2250.

### Audio Visual and Electrical

A complete line of audio visual aids are available through Encore. Your Event Manager can arrange equipment rental for you, or you may contact Encore directly at 714-748-2442. Electrical needs exceeding existing 120-volt/20-amp wall plug service must be arranged in advance and will require additional charges.

### Parking

Complimentary self-parking for your guests in our garage may be arranged by adding \$5 per person to your account. The count is based on the meal guarantee. Our regular parking fee per car is \$17 for the first hour & \$22 dollars for the second hour – or a flat rate of \$26 per day. Valet parking is also available at \$25 for the two hours or a flat rate of \$31 per day or overnight (not subject to reduction). In/Out privileges apply to overnight Self and Valet Parking. Special rates apply for coach/ bus parking. Rates are subject to change without notice