

EVENT F&B MENUS

New York Marriott at the Brooklyn Bridge

333 Adams Street, Brooklyn, NY 11201

718.246.7000

marriott.com/nycbk





HUNGRY FOR INSPIRATION

The New York Marriott at the Brooklyn Bridge Hotel provides a premier culinary experience with an award-winning team, comprised of chefs with a wide range of talents and specialties that turn dining into an artform.

Our renowned catering staff is recognized for its exceptional service, so you can browse with confidence as you choose a fresh snack to jumpstart your meeting or a plated meal that will allow your event attendees to reset and connect with colleagues and friends.

As you explore our menus, please keep in mind the following:

- Food service is limited to 2 Hours.
- For groups with less than 25 guests an additional labor fee of \$300 will apply.
- All food and beverage and audiovisual charges are subject to a 25% service charge and 8.875% sales tax.
- Tax and service charges are subject to change.

We welcome you to make your selection of light bites to classics with a local twist and curate your own events menu that is familiar yet elevated beyond the expected.

BREAKFAST

**CONTINENTAL BREAKFAST
65 Per Person**

Freshly Squeezed Orange Juice

Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh-Cut Fruits and Berries

Homemade Granola

Oats, Raisins, and Dried Cranberries

Assorted Fresh Baked Muffins

Fresh Baked Coffee Cakes

Croissants and Local A&S Mini Bagels

Butter, Nutella®, Preserves, Honey and
Assorted Cream CheesesFreshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas**BREAKFAST BUFFET
78 Per Person**

Freshly Squeezed Orange Juice

Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh-Cut Fruits and Berries

Homemade Granola

Oats, Raisins, and Dried Cranberries

Assorted Fresh Baked Muffins

Fresh Baked Coffee Cakes

Croissants and Local A&S Mini Bagels

Butter, Nutella®, Preserves, Honey and
Assorted Cream CheesesFreshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas**Eggs*****Select one***

Cage-Free Scrambled Eggs with Chives

Cage-Free Egg Whites Scrambled, Sautéed Spinach

Western Scrambled Eggs with Ham, Onions, and Peppers

Potatoes***Select one***

Breakfast Potatoes, Peppers, and Onions

Roasted Herbed Fingerlings, Caramelized Sweet Onions

Sweet Potato and Yukon Hash, Caramelized Onions

Crispy Bacon Strips**Breakfast Meats*****Select one***

Chicken Apple Sausage

Turkey Sausage

Pork Sausage

Canadian Bacon

BREAKFAST

PLATED BREAKFAST

Price Per Person

All Breakfast Entrees Include:

Breakfast Bread, Croissants and Assorted Fresh Baked Muffins

Butter, Preserves and Honey

Freshly Squeezed Orange Juice

Chilled Grapefruit and Cranberry Juice

Potato Hash

Sweet Peppers and Onions

Selection of: Bacon, Ham or Chicken Apple Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Appetizers

Select one

Fresh-Cut Fruit Salad with Honey Yogurt Sauce

Granola Yogurt Honey Parfait with Berries

Macerated Berry Cocktail with

Citrus Mascarpone Crème

Entrées

Select one

Fresh Scrambled Eggs with Roasted Tomato and Chives **78**

Brioche French Toast with Grand Marnier, Whipped Butter, and Maple Syrup **78**

Mediterranean Scramble with Pancetta, Onion, Spinach, Toasted Feta in Scrambled Eggs **80**

Vegetarian Egg White Frittata with Spinach, Roasted Onions, Goat Cheese and Tomato Relish **80**

BREAKFAST ACTION STATIONS

Price per Person

Omelets – Made to Order **20**

Chef Required - 300 each for 3 hours
(One Chef per 50 Guests)

Your choice of: Mushrooms, Cheddar Cheese, Sweet Peppers, Onions, Sausage and Ham

Build Your Own Yogurt Parfait **18**

Your choice of: Greek and Low-Fat Yogurts
Dried Fruits, Honey, Fresh Fruits & Berries,
Shaved Almonds, Raisins, Chocolate
Chips and Homemade Granola

MORE FLAVOR

Personalize your breakfast buffet or brunch with these elevated menu items

Price Per Person

Biscuit Egg Sandwich **13**

Select one

Sausage, Egg, and Cheddar Buttermilk Biscuit **OR**
Cheddar, Egg, and Spring Onion Buttermilk Biscuit

Breakfast Burrito **13**

Sausage, Egg and Cheddar **OR** Western Veggie Wrap
Served with Roasted Salsa on a Whole Wheat Tortilla

Crustless Quiche **12**

Select one

Sautéed Spinach and Swiss **OR** Smoked Bacon

Breakfast Empanada **13**

Sausage, Egg, and Cheese

Individual Potato Leek
and Aged Gruyere Quiche **12**

Hot Oatmeal served with
Raisins and Brown Sugar **10**

Belgian Waffles **12**
Berry Compote, Maple Syrup
and Whipped Cream

French Toast **12**
with Maple Syrup

Smoked Salmon **16**
Capers, Onions, Parsley,
Tomato and Cream Cheese

Cage Free Hard-Boiled Eggs
50 Per Dozen

BREAKS

ALL-DAY COFFEE BREAK PACKAGE**102 Per Person***(Based on 8-Hours of service)***Morning Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Mini Bagels

Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low-Card Protein Bars

Hard-Boiled Eggs

Mid-Morning Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fruit and Nut Bars

Afternoon Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit (Oranges, Apples, and Bananas)

Assorted Homemade Cookies and Brownies

ALL-DAY COFFEE ONLY PACKAGE**60 Per Person***(Based on 8-Hours of Service, excluding mealtimes)*

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

BREAKS

HALF-DAY AM COFFEE BREAK PACKAGE**57 Per Person**

(Based on 4-Hours of service)

Morning Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Mini Bagels

Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low-Carb Protein Bars

Hard-Boiled Eggs

Fruit and Nut Bars

HALF-DAY PM COFFEE BREAK PACKAGE**57 Per Person**

(Based on 4-Hours of service)

Mid-Afternoon Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fruit and Nut Bars

Afternoon Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit

Assorted Homemade Cookies and Brownies

BREAKS

COFFEE PACKAGES

Price Per Person

1.5 Hour Break

Good morning, Brooklyn**39**

Coffee Cake and Assorted Freshly Baked Muffins

Variety of Seasonal Whole Fruits

Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas**333 Adams Stadium****40**

Mini Black and White Cookies

Gourmet Flavored Popcorn, Cracker Jacks,
NY Jumbo Pretzel Served with MustardTraditional Cinnamon Churros with Chocolate
Dipping Sauce, Whole ApplesAssorted Soft Drinks, Craft Sodas, Iced Tea,
and Bottled WaterFreshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas**Super Chocolate****40**

Chocolate Chip Cookies and Fudge Brownies

Chocolate Espresso Beans and
Chocolate-Covered PretzelsAssorted Soft Drinks, Chocolate Milk,
Mochaccino and Hot ChocolateFreshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas**The Sweet Tooth****42**

Brownie Bites, Assorted Macarons

Mini Chocolate Hazelnut Beignets,
Assorted Mini Dessert Cups

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

BREAKS

COFFEE PACKAGES

Price Per Person

1.5 Hour Break

Health and Energy 41

Low-Carb Protein Bars, Power Bars
String Cheese

Variety of Seasonal Whole Fruits

Build Your Own Trail Mix Bar
*Yogurt Raisins, Dried Fruit, Cashews, Almonds,
Pumpkin Seeds, Sunflower Seeds, Toasted
Coconut Flakes, Peanuts and Granola*

Yogurt-Covered Pretzels

Red Bull, Gatorade, and Vitamin Water

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

Bensonhurst 42

Mini Cannoli and Tiramisu

Chocolate Cream Puffs

Biscotti (Chocolate-Dipped, Almond and Fruit)
Chocolate Espresso Beans

Warm Salted Almonds

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

Sweet and Savory 43

Beef Jerky
House-Made BBQ, Sea Salt and Vinegar Potato Chips

Salted Cashews and Almonds, Peanut M&M'S®, Rice
Krispies Treats® and Mini Candies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, and
Assorted Teas

Parfait Your Way 18

Greek and Low-Fat Yogurts

Dried Fruits, Agave Nectar, Honey, Fresh Berries,
Dried Fruit, Shaved Almonds, Raisins, Chocolate Chips
and Homemade Granola

Chips and Dips 42

House-Made Kettle Chips and Onion Dip

Tortilla & Plantain Chips

Guacamole, Queso Fundido and Salsa

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas



MORE FLAVOR

Sweeten the deal with these elevated menu items

À LA CARTE

Priced per Item

Individual Fruit Yogurts	9
Bottled Fruit and Yogurt Smoothies	9
Granola Bars and Protein Bars	7
Assorted Cold Cereals	8

Priced per Dozen

Freshly Baked Coffee Cake	89
Assorted Scones	115
Fresh Cream and Strawberry Jam	
Assorted Fruit Danish	95
Assorted Fresh Baked Muffins	95
Assorted Freshly Baked Bagels	95

Priced per Person

Build Your Own Trail Mix Bar	16
<i>Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut Flakes, Peanuts and Granola</i>	
Individual Artisanal Nuts	9
Fresh-Cut Fruits and Berries	15

Priced per Item

Häagen-Dazs® Ice Cream Bars	9
Individual Bags of Pretzels and Potato Chips	7
Individual Bags of M&M's®	8
Candies and Assorted Candy Bars	
Rice Krispies® Treats	8

Priced per Dozen

Variety of Seasonal Whole Fruit	52
<i>Apples, Bananas, Oranges</i>	
Black and White Cookies	82
Assorted Homemade Cookies	82
<i>Chocolate Chunk, Oatmeal Raisin, Double Chocolate, Sugar, and Peanut Butter</i>	
Brownies and Blondies	82
Assorted Cupcakes	84
Biscotti	77
<i>Almond and Fruit</i>	

Priced per Person

Assorted Hand-Dipped	14
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MORE FLAVOR

Personalize your beverage break with these elevated menu items

COFFEE SERVICE

22 per Person

(Based on 2 Hours of service)

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

BEVERAGE SERVICE

29 Per Person

(Based on 2 Hours of service)

Assorted Soft Drinks, Iced Tea, Mineral Waters

Assorted Juices
Orange, Apple, Grapefruit

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

À LA CARTE

Priced per Item

Assorted Soft Drinks and Iced Tea **9**

Individual Milk and
Chocolate Milk **9**

Individual Flavored
Sparkling Water **9**

Hot Chocolate and
Freshly Whipped Cream **140**

Lemonade **125**

Fresh Brewed Iced Tea **125**

Fruit Infused Water **125**

Chilled Fruit Juices
Orange, Apple, Grapefruit **125**

Food service is 1.5 Hours.

For groups with less than 25 guests an additional labor fee of \$300 will apply.

All food and beverage and audiovisual charges are subject to a 25% service charge and 8.875% sales tax.

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LUNCH

PLATED LUNCH
Price per Person

Each Plated Lunch Includes:
Freshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas

Choice of Salad
Select one

Butter Bibb Lettuce
Watercress, Green Peas,
Shaved Hearts of Palm,
Toasted Sunflower Seeds,
Citrus Crème Fraiche Dressing

Mixed Field Greens Salad
Blistered Tomatoes, Radish,
Fresh Herbs, Toasted Pine Nuts,
Champagne Vinaigrette

Steakhouse Salad
Crisp Iceberg Lettuce with Watercress,
Radicchio, Charred Red and Yellow
Cherry Tomatoes, Radish, Cucumber
and Crumbled Blue Cheese, Roasted
Shallot Vinaigrette

Caesar Salad
Crisp Romaine Lettuce,
Parmesan Cheese, Croutons,
Classic Caesar Dressing

Lunch Desserts
Select one

Raspberry Mousse and Mascarpone
Cake with Raspberry Coulis

Junior’s Cheesecake with
Strawberry Compote

Tiramisu, Whipped Cream and
Chocolate Cigarette

Chocolate Mousse Cake with
Raspberries

Choice of Entrée
Select one

CHICKEN 102

Sofrito Roasted Chicken Breast
Yukon Gold Mashed Potatoes, Asparagus, Oyster Mushrooms, Tomato
Marmalade, Chicken Jus

Basil Marinated Chicken Breast
Roasted Tomato Risotto, Grape Tomatoes, Broccolini with
Roasted Garlic Oil, Thyme Chicken Jus

Citrus Marinated Chicken Breast
Roasted Fingerling Potatoes, Broccolini, Lemon Caper and
Tomato Relish, Thyme Chicken Jus

VEGETARIAN 98

Roasted Cauliflower Steak
Wild Mushroom Quinoa, Sautéed Spinach, Tomato Caper Relish

BEEF 113

Slow Braised Beef Short Rib
Yukon Gold Potato Puree, Roasted Herb Baby Carrots,
Mirepoix Vegetables and Red Wine Braising Jus

Seared Filet Mignon
Roasted Fingerling Potatoes, Butter Poached Asparagus,
Bordelaise Sauce

FISH 108

Pan Seared Red Snapper
Lemon Farro, Shiitake Mushrooms, Roasted Asparagus,
Champagne Beurre Blanc

Roasted Salmon
Basmati Rice, Haricots Verts, Tomato Confit,
Caper Beurre Blanc

Herb Roasted Cod
Butter Braised Potato, Sautéed Spinach,
Fried Caper and Tomato Relish,
Lemon Beurre Blanc

PASTA 98

Cavatappi Pasta
Shrimp, Crisp Pancetta, Peas, Alfredo Sauce

Cavatelli Pasta
Roasted Asparagus, Wild Mushrooms,
White Wine Cream Sauce

LUNCH

TWO COURSE PLATED LUNCH**Entrée and Dessert only****95 Per Person****Entrées****Cilantro and Lime Crusted Chicken Breast**

Orzo, Roasted Corn, Tomatoes, Roasted Red Pepper, Queso Fresco, Cilantro Vinaigrette

Sofrito Marinated Chicken Breast

Romaine, Tomatoes, Couscous Salad, Citrus Vinaigrette

Herb Crusted Chicken Breast

Frisée and Arugula Salad, Slab Bacon, Wholegrain Potato Salad, Boiled Egg

Herb Crusted Salmon Bibb Lettuce

Hard Boiled Egg, Haricot Verts, Olives, Crumbled Blue Cheese and Sherry Vinaigrette

Lunch Desserts***Select one***

Raspberry Mousse and Mascarpone Cake with Raspberry Coulis

Junior's Cheesecake with Strawberry Compote

Chocolate Ganache Cake, Whipped Chantilly Cream
Chocolate Cigarette

Apple Tart with Almond Cream, Whipped Chantilly Cream

Chocolate Mousse Cake with Raspberries



LUNCH

LUNCH BUFFET

Price Per Person

CLINTON HILL

108

- Appetizers

Mixed Greens, Tomatoes, Mixed Mediterranean Olives, Cucumbers and Goat Cheese, Red Wine Vinaigrette

Roasted Vegetable Farro Salad with Baby Arugula Lemon and Extra Virgin Olive Oil

Entrées

Roasted Breast of Chicken

Roasted Apple, Celery and Onions with Chicken Jus

White Wine Braised Short Ribs with Chimichurri

Herb Roasted Marble Potatoes

Broccolini with Roasted Garlic and Olive Oil

Desserts

Chocolate Cherry Cheesecake

Assorted French Macaroons

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Lemon Tart with Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LITTLE ITALY

104

- Appetizers

Panzanella Salad, Ciabatta, Red Onions, Cherry Tomatoes, Olives, Cucumbers with Red Wine Vinaigrette

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Parmesan Cheese with Caesar Dressing

Soup

Minestrone

Entrées

Sautéed Breast of Chicken Piccata, White Wine, Lemon and Caper Butter

Baked Rigatoni Bolognese, Tomato, Marinara and Beef with Ricotta and Mozzarella Cheese

Broccoli Rabe with White Beans, Sautéed in Olive oil and Garlic

Soft Herb Polenta

Desserts

Tiramisu

Cheesecake Lollipops

Lemon Tart with Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LUNCH

LUNCH BUFFET

Price Per Person

SUNSET PARK

108

Appetizers

Wok Seared Green Bean Salad, Garlic, Soy and Black Sesame Seeds

Spicy Sesame Noodle Salad with Peanut and Cucumbers

Baby Tatsoi, Mizuna, Spinach and Frisée with Mandarin Oranges, Toasted Sesame Seeds, and Pickled Red Onion, Sesame Soy Vinaigrette

Soup

Vegetable Hot and Sour

Entrées

Sweet Chili Glazed Chicken, Wok Fried Peppers and Onions

Ginger Soy Glazed Salmon, Shitake Mushrooms and Scallions

Ginger and Garlic Stir Fry, Asian Vegetables and Sesame Jasmine Rice

Desserts

Coconut Cake

Haupia, Passion Fruit Purée and Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BAY RIDGE

108

Appetizers

Grape Tomatoes and Mozzarella with Arugula

Farfalle Pasta

Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette

Chopped Romaine

Olives, Tomato, Cucumber, Red Onion and Goat Cheese, Red Wine Vinaigrette

Entrées

Herb Roasted Chicken Breast

Sautéed Gigante Beans, Artichokes and Tomatoes

Cavatelli Pasta

Roasted Eggplant, Rapini, Slow-Cooked Fresh Tomato, Olive Oil, Basil Tomato Braised

Short Rib with Gremolata Braised Escarole

Creamy Herb Polenta

Desserts

Homemade Cannoli

Tuscan Tiramisu

Almond Anise Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LUNCH

WILLIAMSBURG VEGAN BUFFET 102

Appetizers

Orzo Salad with Marinated Artichokes, Tomatoes Kalamata Olives, Olive Oil, Lemon and Parsley

Freekeh Salad

Cucumber, Tomatoes, Harissa, Olive Oil and Lemon

Crisp Lettuce Salad

Tomatoes, Cucumbers, Olives, Red Onions, Croutons, Red Wine Vinaigrette and Champagne Vinaigrette

Soup

Mushroom Barley

Entrées

Curry Roasted Cauliflower, Capers, Raisins, and Parsley, Garlic Roasted Eggplant and Tomatoes, Kalamata Olives, and Vegetable Stock Glaze

Spiced Butternut Squash Ragout, Pearl Onions and Shiitake Mushrooms, Steamed Basmati Rice

Desserts

Coconut Custard Fruit Tarts and Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LUNCH

LUNCH BUFFET

100 Per Person

BROOKLYN DELI LUNCH

Appetizers

- Market Fresh Soup of the Day
- Farfalle, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette
- Deli-Style Potato Salad and Tuna Salad
- Mixed Greens, Micro Herbs, Radishes, Citrus Vinaigrette and Buttermilk Ranch Dressing

Deli Meats

Select three

- Shaved Honey Roasted Turkey
- Roast Beef
- Low-Sodium Ham
- New York Pastrami
- Low-Sodium Chicken Breast
- Mortadella
- Corned Beef
- Pepperoni
- Salami

Deli Cheese

Select three

- American
- Swiss
- Cheddar
- Provolone
- Pepper Jack

Deli Breads

Select three

- Kaiser Rolls, Whole Wheat Rolls, Multigrain Rolls, Locally Sourced from Aladdin Bakers
- Sliced Country Sourdough Bread, Sliced Rye Bread, Flat Bread, Sesame Hero
- Gluten-Free Bread Option Available on Request

Condiments

- Sweet and Tangy Pickles, Kosher Dill Pickles, and Giardiniera Pickled Vegetables
- Sliced Red Onion and Tomato
- Homemade Sea Salt and BBQ Flavored Potato Chips
- Stout Whole Grain Mustard, Dijon Mustard, Mayonnaise, Horseradish Cream, Tomato Olive Tapenade

Desserts

- Assorted Mini Cup Cakes
- Black and White Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BREAKFAST	BREAKS	LUNCH	RECEPTION	DINNER	BEVERAGES
		PLATED	BUFFET		

LUNCH

LUNCH BUFFET

79 Per Person

THE BRIDGE “ON THE GO” BOX LUNCH

One Sandwich, Wrap or Entrée Salad, One Side, New York State Apple
Terra or Potato Chips and One Dessert and Soft Drinks

(A Maximum of 3 Entrée selections per Event)

Entrée Sandwich/ Wrap

Rolls Locally Sourced from Aladdin Bakery

Light Tuna Fish Salad

Sun Dried Tomato, Black Olives and Sour Cream on a Multigrain Roll

Harissa Grilled Vegetable Wrap

Baby Arugula, Hummus, Toasted Feta and Artichoke Spread

Smoked Paprika Chicken Breast

Manchego Cheese, Piquillo Peppers, Baby Spinach, Garlic Aioli on Ciabatta Bread

Roast Beef

Baby Arugula, Shaved Asiago, Oven Roasted
Tomato, Mushroom Truffle Aioli on Ciabatta Bread

Chinese Chicken Salad

Asian Greens and Noodles

Chicken Caesar Salad

Grilled Chicken with Parmesan Cheese and Croutons

Sides

Select one

Couscous Salad

Quinoa Salad

Pasta Salad

Potato Salad

Desserts

Select one

Chocolate Chunk Brownie

Blondie

Chocolate Chip Cookie

Oatmeal Cookie

Gluten Free Brownie

RECEPTION

HORS D'OEUVRES4 Pieces per Person Butler-Passed **37**6 Pieces per Person Butler-Passed **50****Hot Hors D'oeuvres**

Mini Cheeseburgers

Franks in a Blanket

Short Rib and Stilton Crescent

Beef Barbacoa Taquito

Mini Philadelphia-Style
Cheesesteak Hoagie

Chicken Fontina Bites

Chicken Pot Pie

Chicken Tikka Masala

Peking Roasted Duck Spring Roll

Soft Chicken Taco

Classic Mini Crab Cakes

Lobster Cobbler

Salmon Satay with Lime and Cilantro

Marinade Maui Shrimp Spring Roll with Cilantro

Coconut Shrimp Skewer

Mushroom Gouda Tart

Quinoa Zucchini Bites

Indian Samosa with Spiced Potato and Peas (Vegan)

Four Cheese Arancini

Spinach and Artichoke Crisp

Pear, Almond and Brie in Phyllo Roll

Roasted Root Vegetable Kabob

Falafel

Cold Hors D'oeuvres

Beef Filet with Creamy Horseradish

Ciliengine and Sundried Tomato

Peppered Ahi Tuna with Wasabi "Caviar"

Shrimp with Pesto

DISPLAYS
Per Price Person

- Market Style Crudit 
21

Carrots, Peppers, Cucumber, Asparagus, Squash
Garlic Parmesan Cream, Mint Dill Yogurt,
Lemon Paprika Hummus
- Bruschetta
22

Traditional Diced Roma Tomatoes
Anchovy Relish: Green Olives, Red Onion, Anchovy
and Red Pepper Olive Tapenade, Kalamata Olives,
Artichoke Hearts, Red Pepper, and Herb Roasted
Forest Mushroom with Chives and Toasted Ficelle
- Mezze
22

Hummus, Baba Ghanoush
Spinach, Artichoke and Feta Spread
Tabbouleh Salad, Turkish Tomato and
Cucumber Salad Toasted Pita
- Artisanal Cheese
25

American and European Artisanal
Cheeses Fruit Compote
Crackers, Flat Breads, Breadsticks and
Sliced French Bread
- Antipasto
25

Salami, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs,
Auricchio Provolone, Eggplant, Zucchini, Squash,
Sweet Peppers Breadsticks
and French Bread
- Artisanal Cheese & Charcuterie
38

American and European Artisanal Cheeses
Prosciutto and Salami, Mixed Olives, Whole Grain
Mustard, Pepperoncini, Fruit Compotes, Crackers,
Breadsticks and Sliced French Bread
- Brooklyn Rooftop Garden
25

Mixed Baby Greens, Romaine, Freekeh Salad
Tomatoes, Cucumbers, Roasted Beets, Red Onions,
Chickpeas, Candied Walnuts, Goat Cheese, Shaved
Parmesan, Stilton Bleu Cheese, Champagne
Vinaigrette, Red Wine Vinaigrette, Citrus Vinaigrette

- Jumbo Shrimp on Ice
700

100 Pieces
Lemons, Cocktail and Marie Rose Sauce
- Cracked Crab Claws on Ice
700

100 Pieces
Remoulade and Lemon
- Chilled Oysters on The Half-Shell
600

100 Pieces
Lemon, Mignonette and Cocktail Sauce
- Chilled Clams and
Marinated Mussels on The Half-Shell
500

100 Pieces
Lemon, Mignonette and Cocktail Sauce
- Sheepshead Bay Seafood Display
35

Price Per Person
(Minimum of 50 people)
Jumbo Shrimp, Cracked Crab Claws, Oysters
and Marinated Mussels Lemon, Mignonette
and Cocktail Sauce
- Deluxe Sushi Display
900

80 Pieces
(Minimum of 240 pieces)

Your Selection of the Following:

Lobster and Shrimp California Rolls,
Shrimp Tempura Roll

Torched Salmon Roll, Black Pepper Spicy
Tuna Roll, California Dream Roll

Shrimp, Yellowtail, Tuna, and Salmon Nigiri
- Sushi Display
800

80 Pieces
(Minimum of 240 pieces)
- Chef's Selection of Maki Rolls

California, Tuna, Salmon, Spicy Tuna
accompanied with Vegetarian Pickled Ginger, Wasabi and
Soy Sauce

RECEPTION

DISPLAYS

Per Price Person

Bushwick**29**

Pernil-Style Slow-Roasted Pork Shoulder
 Arroz Con Pollo, Crisp Plantains,
 Garlic Sauce, Cuban Salad

Sunset Park**26**

Vegetable Lo Mein, Chicken Lemon
 Grass Dumplings, Vegetable Shui Mai
 Soy Sauce, Sweet Chili Sauce
 and Sriracha Hot Chili Sauce

Borough Park**28**

Sweet and Sour Chicken,
 Wok Fried Broccoli, and Mushrooms
 Steamed Jasmine Rice, Crisp Egg Rolls
 Soy Sauce, Sweet Chili Sauce
 and Sriracha Hot Chili Sauce

Bordeaux Braised Short Ribs**30**

Yukon Gold Potato Purée
 Sautéed Mushrooms

Crown Heights**28**

Jamaican Spiced Jerk Chicken,
 Pigeon Peas, Rice, Sweet Plantains
 with Mango Salsa

Bensonhurst**29**

Roasted Cod with Tomatoes,
 Olives, Peppers Penne alla Vodka,
 Broccolini, Roasted Garlic and Red Chili

Build Your Own Tacos**28**

Spicy Shredded Chicken
 Seasoned Ground Beef, Shredded Cheese
 Tomato, Shredded Lettuce

Brooklyn Pizza Parlor**26**

Margarita, Pepperoni Pizzas
 Tomato Eggplant and Chevre Flatbread
 Garlic Knots, Caesar Salad

Dry Snack Station**55 Per Bowl**

(Each bowl serves up to 10 people)

Crunchy Pretzels, Crisp Chips
 and Dry Roasted Peanuts

RECEPTION

RECEPTION ACTION STATIONS

Price Per Person

Attendant Fee: 300

(1 – Attendant Required per Station)

Sage Roasted Turkey Breast 27Shaved Brussels Sprouts with
Wild Mushrooms Cranberry Relish**Mustard Crusted Roasted Pork Loin 27**

Potato and Apple Hash, Pork Jus

Whole Roasted Striploin 34Parmesan Creamed Spinach
Steak Sauce Demi**Wild Mushroom Dusted 34****Beef Tenderloin**Cauliflower and Potato Purée
Port Wine Reduction**Rack Of Lamb 34**Rosemary Roasted Fingerling Potatoes
Garlic and Tomato Marmalade**Herb Roasted Leg of Lamb 28**Slow-Roasted Ratatouille
White Bean and Roasted Garlic Purée**Fines Herbs Crusted Salmon Fillet 31**

Apple Fennel Slaw, Baby Watercress

Sautéed Wild Mushrooms 23**and Pearl Onions**Vegetable Polenta, Tomato Ragout
Vegan Parmesan

PASTA STATIONS

30 Per Person

Attendant Fee: 300

(1 – Attendant Required per Station)

Prepared to Order

Select Two

Penne alla Vodka

Mezze Rigatoni Bolognese

Cavatappi PastaSautéed with Eggplant, and Escarole in a
Ragout of Tomato, Capers, Onions, Olive Oil,
Basil, Oregano and Lemon**Orecchiette**Capers, Blistered Tomatoes, Cannellini Beans,
Red Pepper Flakes, Artichoke Hearts
Spinach in Garlic, and Oil**Grilled Vegetable Ravioli**

Roasted Squash with Cherry Tomato Ragout

Gemelli PastaHot Italian Sausage, Broccoli Rabe,
Roasted Garlic and Blistered Cherry
Tomato Sauce

GOURMET MAC-N-CHEESE STATION

Prepared to Order

Station Includes

Traditional Creamy Mac and Cheese

Select One Additional Flavor

Asiago, Truffle and Chive

Asparagus, Oyster Mushrooms and Gruyere

Pecanwood Smoked Bacon,
Boursin and Leek Fondue

Triple Crème Brie and Lobster

Sharp Cheddar and BBQ Pulled Chicken

Smoked Paprika Shrimp, Crisp Jamón
and Green Onion

RECEPTION

SLIDERS AND DOGS STATION**30 Per Person****Attendant Fee: 300**

(1 – Attendant Required per Station)

Select Two

Coney Island Dog with Sauerkraut and Spicy Mustard

Chicago Dog with Pickles, Onions, Tomato, Peppers, Sesame Seed Bun

New York Dog with Sauerkraut, Stewed Onions, Mustard and Ketchup

Corned Beef, Sauerkraut, Swiss and Russian Dressing on Rye

BBQ Pulled Chicken on Mini Brioche Roll

Korean BBQ Beef with Kimchi and Pickled Vegetables in a Bao Bun

Meatball Parmesan on Mini Brioche Roll

BBQ Pulled Pork Served with Cole Slaw on Mini Brioche Roll

Butter Poached Lobster Roll

Crab Cake with Caper Aioli on Mini Brioche Roll

DESSERT STATION**Price Per Person****Petit Fours Display****23**

Chef's Selection of Mini Pastries, Tarts, Cookies, and Cake Bites

Black Tie Petit Fours Display**26**

Assortment of Dark, Milk, White Chocolate, Caramel and Gianduja Confections, Tarts, Eclairs, Truffles and Ganache

Ice Cream Sundae Bar**27**

French Vanilla, Double Chocolate Fudge, and Strawberry Ice Cream

Attendant Fee: 300

Toppings include: Mini Marshmallows, M&Ms, Sprinkles, Crushed Oreos, Strawberry Topping, Hot Fudge, Butterscotch Sauce, Whipped Cream and Cherries



DINNER

PLATED DINNER

Price Per Person

All Entrées Include Artisanal Dinner Rolls and Sweet Butter, Coffee, and Tea Service

Salads

*Select one***10 Herb Market Salad**

Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette

Classic Steak House Iceberg Wedge Salad

Green Onions, Tomatoes, Blue Cheese Bacon Buttermilk Dressing

Baby Kale and Endive Salad

Almonds, Parmesan Cheese and Lemon Caper Vinaigrette

Entrée

*Select one***CHICKEN****130****Herb Roasted Breast of Chicken**

Bacon Roasted Brussels Sprouts, Parsnip Puree, Cipollini Onions, Chicken Thyme Jus

Roasted Breast of Chicken

Wild Mushroom Polenta, Sautéed Swiss Chard, Chicken Wild Mushroom Jus

FISH**133****Pan Seared Red Snapper**

Lemon Faro, Spinach, Roasted Cherry Tomatoes, Golden Raisin and Caper Beurre Blanc

Atlantic Cod

Lemon Farro, Sautéed Mustard Greens, Roasted Red Pepper, Tomato and Olive Salpicon

Miso Glazed Salmon

Baby Bok Choy, Shiitake Mushrooms, Coconut Sticky Rice, Lemon Grass Beurre Blanc

VEGETARIAN**113**

Campanelle Pasta, Roasted Squash, Goat Cheese, Cherry Tomato Ragout

Roasted Cauliflower Steak, Vegetable Quinoa, Asparagus, Garlic Marinated Cherry Tomatoes

Entrée

*Select one***BEEF****Slow Braised Beef Short Rib****142**

Yukon Gold Potato Gratin, Roasted Brussels Sprouts, Mirepoix Vegetables, Red Wine Braising Jus

Herb Crusted Filet Mignon**145**

Yukon Potato Puree, Roasted Asparagus, King Trumpet Mushroom, Cabernet Sauce

DUET**147/157***

Seared Petite Filet of Beef and Jumbo Prawns, (or Half Lobster Tail)* Parsnip Purée, Haricots Verts, Charred Tomatoes, Bordelaise Sauce

Dessert

*Select one***Trilogy Cake**

A Combination of White and Dark Chocolate Mousse with a Thin Layer of Chocolate Crunch

Gianduja Chocolate Tart

Crushed Hazelnuts and Chocolate Sauce

Chocolate Mousse Cake

Mixed Berries

Caramelized Apple Tart

Chantilly Cream and Caramel Sauce

Coconut & Mango Shortbread

Mixed Berries and Berry Coulis

Junior's Cheesecake

Strawberry Compote

NEXT LEVEL

TIER 1 – DINNER BUFFET 132 Per Person

TIER 2 – DINNER BUFFET 147 Per Person

Soup

(included in Tier 2 Dinner Buffet only)

Select one

Cream of Mushroom

Lobster Bisque

Chicken Noodle

Vegetable Garden

Salads and Appetizers

Select two

Cobb Salad

Iceberg, Watercress, Endive and Romaine
Lettuce Tomato, Cucumber, Red Onion,
Hard-Boiled Eggs, Avocado, Bleu Cheese,
Bacon on the Side, Red Wine Vinaigrette and
French Dressing

Mediterranean Salad

Romaine, Marinated Artichokes, Tomatoes,
Cucumbers, Red Onions, Mixed Olives,
Crumbled Goat Cheese, Red Wine Vinaigrette
and Lemon Dressing

Iceberg Wedge

Bacon, Blue Cheese, Tomato, Scallions,
Blue Cheese Dressing

Spicy Sesame Lo Mein Salad

Peanuts, Carrots and Cucumbers

Orzo Pasta

Roasted Tomatoes, Kalamata Olives,
Red Onions, Parmesan Cheese

Red Quinoa Salad

Apples, Red Currents, Pine Nuts,
Micro Herbs, Sherry Dressing

Bloody Mary Shrimp

Salad Shrimp Tossed with Onion, Shaved
Celery and Frisée Bloody Mary Vinaigrette

Chips and Dips

Pita Chips, Tortilla Chips, Plantain Chips,
Hummus, Baba Ghanoush and Guacamole

TIER 1 DINNER BUFFET INCLUDES:

(2) Salads or Appetizers, (2) Entrees, (1) Pasta
(1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea

TIER 2 DINNER BUFFET INCLUDES:

(1) Soup, (3) Salads or Appetizers, (3) Entrees,
(1) Pasta (1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea

Entrées

Select two

Burgundy Braised Beef Short Ribs

Wild Mushrooms and Pearl Onions

Yankee Pot Roast with Roasted Mirepoix

Red Wine Braised Beef Brisket with Baby Carrots

Chicken Pot Pie

Roasted Breast of Chicken

Roasted Peppers, Onions, and Thyme Jus

Teriyaki Glazed Breast of Chicken

Onions and Shiitake Mushrooms

Roasted White Bass

Olive Oil Roasted Fennel, Lemon and Tomatoes

Roasted Salmon

Sautéed Leeks, White Wine Cream Sauce

Garlic Roasted Eggplant

Tomatoes and Kalamata Olives

DINNER

TIER 1 – DINNER BUFFET
132 Per Person**TIER 2 – DINNER BUFFET**
147 Per Person**Pasta*****Select one***

Bacon and Gruyere Mac and Cheese

Penne alla Vodka

Baked Tortellini Alfredo with Roasted
Tomatoes and Peas

Mezzi Rigatoni Bolognese

Spicy Vegetable Pad Thai

Traditional Paella, Shrimp, Clams, Mussels,
Chicken, Chorizo, Green Olives**Starch*****Select one***Baked Potato Bar, Sour Cream,
Cheddar Cheese, Chives and Bacon

Herb Roasted Fingerling Potatoes

Potato Gratin with Parmesan Cheese

Roasted Vegetable Farro, Pearl Onions,
Butternut Squash

Wild Mushroom Risotto

Yukon Gold Mashed Potatoes

Steamed Jasmine Rice

TIER 1 DINNER BUFFET INCLUDES:(2) Salads or Appetizers, (2) Entrees, (1) Pasta
(1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea**TIER 2 DINNER BUFFET INCLUDES:**(1) Soup, (3) Salads or Appetizers, (3) Entrees, (1) Pasta
(1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea**Vegetables*****Select one***

Slow-Roasted Root Vegetables

Classic Ratatouille

Pesto Roasted Squash and Grape Tomatoes

Roasted Cauliflower Flowerets with Capers and Raisins

Three Bean Medley with Thyme and Tomatoes

Stir Fried Broccoli with Hon Shimeji Mushrooms,
Hoisin Chili Sauce**Desserts*****Select three***

Apple Strudel

Chocolate Mousse Cream Puffs

Mini Chocolate Fudge Cupcakes

Apple Empanadas, Cinnamon Sugar

Chocolate Mousse Crunch Bar with Raspberries

Assorted Mini Junior's Cheesecakes

Cream Cheese Frosted Carrot Cake Bites

Seasonal Fruit Cobbler

BEVERAGES

The New York Marriott at the Brooklyn Bridge is the only licensed authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in hotel may not be consumed outside the building. All labor related fees will be added directly to your account.

Bartender Fee for Hosted Bar	300	(1 Bartender Per 100 Guests)
Cashier Fee for Cash Bar	300	(1 Cashier Per 200 Guests)
Bar Sales Minimum for Cash Bars (each)	1000	

Hosted Bar

- 1 Bartender per 100 guests
- Labor fee of \$300 per bartender for up to four (4) hours
- Charges will reflect the number of cocktails (1 oz.) and other beverages actually consumed
- Hosted bars require a minimum of \$500.00 in sales. If the minimum is not reached, the difference will be charged as miscellaneous per bar.

CALL

Tito's Handmade Vodka, BACARDI Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Whiskey/Bourbon/Rye, Jack Daniel's Whiskey/Bourbon/Rye, Patron Silver Tequila, Courvoisier VS OR Hennessy VS Cognac, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth, Hiram Walker Triple Sec Cordials/Liqueurs

Featured Wines:

Campo di Fiori, Pinot Grigio, Italy

Quintara Chardonnay, California, USA

Fable Roots, Red Blend Light, Italy

Harmony and Soul, Cabernet Sauvignon, California

Price Per Person**Host/Cash Bar**

Cocktails	14
Wine	14
Imported Beer	14
Domestic Beer	12
Mineral Water	9
Soft Drinks	9

Open Bar

1 Hour	34
2 Hours	46
3 Hours	53
4 Hours	62
5 Hours	71
Additional Hour	10 (Per Bartender, Per Hour)

PREMIUM

Jack Daniel's Whiskey, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Superior Rum, Captain Morgan Spiced Rum, Casamigos Blanco Tequila, Knob Creek Kentucky Straight Bourbon, Hennessy V.S, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Extra Dry Sweet Vermouth, Hiram Walker Triple Sec, Luxury Red and White Wines, Domaine Ste. Michelle Brut Sparkling Wine, Budweiser, Coors Light, Modelo Especial, Blue Moon Belgian White, Brooklyn Lager, Truly Hard Seltzer, Assorted Pepsi and Schweppes Soda Products

Price Per Person**Host/Cash Bar**

Cocktails	16
Wine	16
Imported Beer	14
Domestic Beer	12
Mineral Water	9
Soft Drinks	9

Open Bar

1 Hour	39
2 Hours	49
3 Hours	58
4 Hours	67
5 Hours	76
Additional Hour	11.50
(Per Bartender, Per Hour)	

BREAKFAST	BREAKS	LUNCH	RECEPTION	DINNER	BEVERAGES
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BEVERAGES

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Bartender Fee **300** (1 Bartender Per 100 Guests)
(Up to 4 Hours)

Additional Hour **50** (Per Bartender, Per Hour)

Price Per Bottle

WHITES

VIN 21 Sauvignon Blanc, California, USA **60**

Quintara Chardonnay, California, USA **60**

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA **60**

J. Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA **65**

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand **65**

Sauvignon Blanc, Dashwood, Marlborough **65**

Casa Smith, Pinot Grigio, "ViNO," Ancient Lakes, Washington, USA **70**

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California, USA **75**

SPARKLING WINES

Mumm Napa Brut Prestige, Napa Valley, California, USA **60**

Domaine Ste. Michelle, Brut, Washington **70**

ROSÉ

Chandon Rosé, California **60**

RED WINES

Harmony and Soul Cabernet Sauvignon, California, USA **60**

Fable Roots Red Blend, Italy **60**

Alamos, Malbec, Mendoza, Argentina **65**

Columbia Crest, Cabernet Sauvignon, "H3," Horse Heaven Hills, Washington, USA **70**

Avalon, Cabernet Sauvignon, California, USA **70**

J. Lohr Estates, Merlot, "Los Osos," Paso Robles, California, USA **70**

Estancia, Cabernet Sauvignon, Paso Robles, California, USA **70**

Line 39, Pinot Noir, California, USA **70**



MARRIOTT
NEW YORK
BROOKLYN BRIDGE