

Denver Marriott South at Park Meadows Continental Breakfast

Signature Continental Breakfast

No Two Days Alike

Local and Seasonally Inspired Fruit

Bakery Selection and Specialties

Individual Yogurts

Selection of Chilled Juices

Starbucks Coffee, Decaffeinated Coffee and Herbal Teas

\$24.00 per guest

Boilermaker Continental

No Two Days Alike

Local and Seasonally Inspired Fruit

Bakery Selection and Specialties

Individual yogurts

Individual Whole Grain Cereals with 2% and Skim Milk

Selection of Chilled Juices

Starbucks Coffee, Decaffeinated Coffee and Herbal Teas

\$28.00 per guest

Centennial State Continental Breakfast

Local and Seasonally Inspired Fruit

Assorted Fresh Baked Bagels

Onion and Chive, Strawberry and Low Fat Cream Cheese

Selection of Chilled Juices

Starbucks Coffee, Decaffeinated Coffee and Herbal Teas

\$25.00 per guest

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Continental Breakfast

UPGRADE YOUR CONTINENTAL WITH AN ENHANCEMENT

Farm Breakfast

Scrambled Eggs with Fresh Chive
Naturally Cured Bacon and Chicken Sausage
Herb Roasted Potato with Caramelized Onion
\$8.00 per guest

Artisan Breakfast Panini

Cage Free Over Hard Egg, Shaved Country Ham
Caramelized Leeks, One Year Aged Cheddar
\$7.00 per guest

Build Your Own Parfait

Low Fat Yogurt, House Made Granola, Spring Berry Compote
\$8 per guest

Egg Station*

Cage Free Eggs and Omelets
Served with Seasonally Inspired Ingredients Including Chives, Local Goat Cheese,
One Year Aged Cheddar, All Natural Bacon, Smoked Ham, Wild Mushrooms,
Asparagus
\$10.00 per guest

*Requires a Chef Attendant at \$100/each

All Enhancements must be ordered in addition to a continental breakfast

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Continental Breakfast

UPGRADE YOUR CONTINENTAL WITH AN ENHANCEMENT

Eggs N' Toast

Pepper, Onion, Ham, and Cheddar Scramble
Brioche French Toast with Sugarmans Maple and Apple Butter
\$10.00 per guest

Steel Cut Oatmeal

Accompanied by Nuts, Brown Sugar, Dried Fruits, and Skim Milk
\$8.00 per guest

Health Nut

Avocado, Kale, and Banana Smoothies
Baby Spinach, Tomato, Goat Cheese Frittata
Chicken Sausage
\$9 per guest

Breakfast Muffin Sandwiches

Eggs, Canadian Bacon, and One Year Aged Cheddar on an English Muffin
Egg Whites, Spinach, Mushrooms, and Smoked Gouda on an English Muffin
\$6.50 each

From The Griddle

Your Choice of Brioche French Toast, Fluffy Buttermilk Pancakes, or Belgian Waffle
Served with; Berry Compote and Warm Maple Syrup
\$8.00 per guest

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Denver Marriott South at Park Meadows Breakfast Buffet

Pikes Peak Buffet

No Two Days Alike

Selection of Chilled Juices

Local and Seasonally Inspired Fruit

Freshly Made Bakeries and Local Specialties

Individual Whole Grain Cereal with Skim and 2% Milk

Egg, Ham, Potato and Cheddar Scramble

Naturally Cured Bacon

Breakfast Chicken Sausage Links

Country Style Hash Browns

House Made Biscuits and Sausage Gravy

Starbucks Coffee, Decaffeinated Coffee and Herbal Teas

\$36.00 per guest

Delicia Buffet

No Two Days Alike

Selection of Chilled Juices

Mango, Papaya, Kiwi and Pineapple Fruit Salad

Freshly Made Bakeries and Local Specialties

Individual Whole Grain Cereal with Skim and 2% Milk

Chorizo and Scrambled Egg Burrito, Fire Roasted Salsa and Queso Fresco on the
Side

Scrambled Eggs with Roasted Peppers

Crispy Potatoes with Poblano Peppers and Caramelized Onions

Starbucks Coffee, Decaffeinated Coffee and Herbal Teas

\$34.00 per guest

An Additional \$100 surcharge will apply for all groups less than 25 people

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Brunch

BRUNCH SELECTIONS

Buffet Brunch

Selection of Chilled Juices Starbucks Gourmet Coffee, Decaffeinated Coffee
And Selection of Teas

Sliced Season Fruit and Berries with Yogurt Sauce

Freshly Baked Muffins - Blueberry, Cranberry Orange, Bran and Raisin, Banana Nut

Freshly Baked Croissants and Danish with Butter and Preserves

Assorted Warm Bagels served with Cranberry Walnut, Smoked Salmon

Plain Cream Cheeses

Herbed Scrambled Eggs

Applewood smoked bacon and country sausage links

Red Bliss Home Fries

Fresh Fruit Tarts and Petit Fours

Your Choice Of

Eggs Benedict or Florentine

~Or~

Omelet Station

With Selection of Fillings to Include:

Ham, Cheddar, Swiss, Onions, Mushrooms, Peppers, Tomatoes

(\$100.00 chef fee required)

An additional \$100 surcharge will apply for all groups less than 25 people

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Denver Marriott South at Park Meadows Brunch

BRUNCH SELECTIONS

Buffet Brunch

Fresh Baked Quiche

(Please Choose Two)

Farmer's Vegetable

Spinach, Swiss and Mushroom

Lorraine

Blue Crab and Scallion

Salads

(Please Choose Two)

Garden Salad with Two Dressings

Curried Chicken Pecan Salad

Thai Seafood and Rice Noodle Salad

Mozzarella and Heirloom Tomato Salad

Tuna Nicoise Salad

Grilled Vegetables and Goat Cheese

\$55.00 per guest

An Additional \$100 surcharge will apply for all groups less than 25 people

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Denver Marriott South at Park Meadows Ala Carte and Packages

Today's Fresh Bakeries

A Minimum Order of One Dozen of Each Selections:

Muffins, Croissants, and Danishes

\$36.00 per dozen

Assorted Bagels

Served With Onion Chive, Strawberry, and Plain Cream Cheese

\$38.00 per dozen

Whole Market Fruits

Seasonal Selection

\$3.00 per piece

Sliced Fresh Fruit

Vanilla Bourbon Spiced Yogurt Dip

\$9.00 per guest

Individual Bags of House Made Trail Mix

\$4.00 each

Stuffed Croissants

Ham Spinach, Tomato Asiago, and Chocolate Almond Mini Croissants

\$54.00 per dozen

Seasonal Scones

Served with Assorted Local Jams and Lemon Zest Butter

\$44.00 per dozen

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Breaks

Coffee Break For a Cause

When you choose to offer coffee break for a cause, \$2.00 per guest will be donated to the Food Bank of the Rockies

The Food Bank of the Rockies provides 134,000 meals a day to children, seniors and families in need. For every \$1.00 donation FBR provides four meals to our neighbors in need.

Sundae Bar with Rocky Road and Vanilla Ice Cream, Includes Assorted Toppings
Assorted Cupcakes
Salted Caramel Cake Bites

Starbucks Regular and Decaf Coffee with Herbal Tea Selection

\$18.00 per guest

Drive In

Jars of M&Ms, Malted Milk Balls and Twizzlers

Individual Bags of White Cheddar Popcorn

Spicy Cajun Snack Mix

Pigs in a Blanket with Spicy Mustard

Root Beer

\$16.00 per guest

Crunch

Build Your Own Snack Mix

House Made Granola, Walnuts, Peanuts, Almonds, Chocolate Chips, M&M's,

Yogurt Covered Pretzels, Dried Fruit

Strawberry Lemonade

\$12.00 per guest

An Additional \$100 surcharge will apply for all groups less than 25 people

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Ala Carte and Packages

Afternoon Treats

Jumbo Homestyle Cookies: Chocolate Chunk, Peanut Butter,
and Oatmeal Raisin
Minimum Order of 1 dozen
\$36.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

Minimum order of 1 dozen
\$44.00 per dozen

Grab N' Go Snacks

Bags of Potato Chips, Pretzels and Candy Bars
\$3.50 each

Pretzels and House Made Potato Chips

Served with Caramelized French Onion Dip
\$4.50 per guest

Raw and Roasted Nuts

\$4.50 per guest

White Cheddar Popcorn

\$4.50 per guest

Denver Marriott South at Park Meadows Ala Carte

Cheesecake Bites

Assorted Flavors Dipped in White, Milk and Dark Chocolates

\$44.00 per dozen

Ice Cream Treats

Assorted Flavors

\$4.50 each

Individual Bags of Probiotic Boost Snack Mix

Dark Chocolate Covered Raisins, Cranberries, and Espresso Beans with
Raw Almonds and Dried Cranberries

\$5.50 each

Tortilla Chips

Fire Roasted Tomato Salsa and Warm Spinach Artichoke Dip

\$4.50 per guest

Denver Marriott South at Park Meadows Ala Carte Beverages

Coffee

Starbucks Regular and Decaffeinated Coffee

Herbal Tea

\$70.00 per gallon

\$8.00 per person continual refresh

Soft Drinks

Regular, Diet and Decaffeinated

\$4.50 each

Chilled Juices

Orange, Grapefruit, Apple and Cranberry

\$40.00 per gallon

Izze Grown Up Soda

Sparkling Juices

\$5.50 each

Hot Chocolate

Served with Whipped Cream, Mini Marshmallows, and Chocolate Shavings

\$78.00 per gallon

Bottled Water

Still Water

\$3.50 each

Flavored Iced Teas

Honest Tea Bottled Teas

\$5.50 each

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Denver Marriott South at Park Meadows Ala Carte Beverages

Fruit Smoothie Shooters
\$5.00 each

House Made Coolers
Chilled Lemon Gingerade
\$55.00 per gallon

Café Coconut Water
\$5.50 each

Starbucks Frappuccino
\$6.00 each

Red Bull
Regular and Sugar Free
\$6.00 each

Hot Apple Cider
Served with Cinnamon Sticks
\$50.00 per gallon

Denver Marriott South at Park Meadows Plated Lunches

Starters (your choice of the following)

Roasted Corn and Red Pepper Soup with Thyme Crème Fraiche

Spicy Sausage, Kale, and Asparagus Soup

Lemon Chicken Orzo Soup

Baby Spinach and Rocket, Shaved Radish, Crispy Pancetta, Citrus Segments, Orange
and Cognac Vinaigrette

Romaine and Kale, Shaved Pecorino, Brioche Crouton, Classic Caesar Dressing

Organic Spring Mix, Roasted Apple, Grapes, Raw Walnuts, Roquefort Vinaigrette

Hearts of Romaine, Cucumber, Herbed Chickpeas, Heirloom Tomato, Feta,
Pita Crisp, Oregano Lemon Vinaigrette

Arugula, Roasted Red Beets, Bermuda Onion, Grape Tomato, Herbed Goat Cheese,
White Balsamic and Thyme Vinaigrette

All lunches include bread service, coffee and tea selection
Please select one starter, one entrée and one dessert
All prices are subject to 24% service charge and current sales tax

Denver Marriott South

at Park Meadows

Plated Lunches

Entrees

Dried Cherry BBQ Chicken, Grilled Scallion Polenta, Roasted Summer Squash
\$34.00 per guest

Chicory Brined Pork Loin with Breckenridge Bourbon Apple Mustard Glaze, Roasted New Potato, Charred Heirloom Carrot \$34.00 per guest

Chipotle Glazed Salmon, Sweet Potato Faro Risotto, Spring Vegetables
\$34.00 per guest

Ale Marinated Barrel Cut New York Strip, Green Peppercorn Sauce, Garlic and Herb Whipped Potato, Haricot Vert and Heirloom Peppers \$42.00 per guest

Garlic Thyme Marinated Chicken, Mushroom Ravioli, Blistered Tomato and Mushroom Ragout, Sautéed Broccoli \$36.00 per guest

Stout and Citrus Braised Beef Short Ribs, Horseradish Mashed Potato, Wilted Kale, Baby Root Vegetable \$38.00 per guest

Grilled Mahi Steak, Mango Cucumber Salsa, Charred Corn Anson Mills Rice Pilaf
\$38.00 per guest

Pan Roasted Heritage Pork Chop, Natural Juices, Bacon and Cheddar Stone Ground Grits, Crispy Brussel Sprouts \$36.00 per guest

Wild Mushroom Ravioli, Grilled Trumpet Mushrooms, Herb Pesto \$34.00 per guest

Stuffed Portabella Caps, Artichoke and Feta Tapenade, Wilted tomato Couscous
\$32.00 per guest

All lunches include bread service, coffee and tea selection
Please select one starter, one entrée and one dessert
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Plated Lunches

Desserts

Strawberry Sponge Cake, Macerated Berries

Flourless Chocolate Cake with Hazelnut Brittle

Meyer Lemon Tart, Shortbread, Vanilla Cream

Red Velvet Trifle, White Chocolate and Cream Cheese Icing

Chocolate Raspberry Nocturne, Chantilly Cream

Local Beer Batter Chocolate Cake, Mocha Ganache

Black Forest Cheesecake, Oreo Crust

All lunches include bread service, coffee and tea selection
Please select one starter, one entrée and one dessert
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Lunch Buffets

Nourish Buffet

Arugula Salad, Shaved Fennel, Citrus Segments, Crumbled Goat Cheese and Blood
Orange Vinaigrette
Shrimp, Couscous and Eggplant Salad
Herb Marinated Olives and Grilled Flatbreads
Pan Roasted Chicken Breast, Over Artichoke Parmesan Risotto, with Spring
Mushroom Compote
Charred Flank Steak, Over Rosemary New Potato, Seasonal Grilled Vegetables
Dark Chocolate Cake, Fresh Strawberries and Whipped Mascarpone
\$44.00 per guest

Stay Fit

Curry And Cauliflower Bisque
Composed Mixed Green, Dried Apricot, Cranberry, Apple, Candied Pecan, Blue
Cheese Crumble, Walnut Vinaigrette
Five Bean Salad with Chopped Tomato, Mint, Parsley, Lemon Juice, Extra Virgin
Olive Oil
Pan Roasted Lemon Thyme Chicken with Roasted Tomato
Broiled Black Cod, Wilted Greens, Citrus Basil Vinaigrette
Whole Grain Penne, Blistered Tomato, Haricot Vert, Pine Nuts,
Herbed Vegetable Broth
Lemon Trifle With Lavender Cream
\$42.00 per guest

All buffets include coffee and tea selection
An Additional \$100 surcharge will apply for all groups less than 25 people
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Denver Marriott South at Park Meadows Lunch Buffets

Spring BBQ

Yukon Potato Salad with Peppercorn and Buttermilk Dressing
Apple and Napa Cabbage Slaw with Lemon Ginger Vinaigrette
Composed Chopped Salad with Cornbread Crumble, Tomato, Radish, Corn, Bacon,
Red Onion and Sweet Onion Vinaigrette
Dry Rubbed Baby Back Ribs with Sorghum BBQ
Rosemary Lemon Chicken Breast with Queso Fresco
Grape Tomato and Sugar Snap Peas
Skillet Potatoes
Aged Cheddar and Jalapeno Cornbread
New York Cheesecake with Fresh Berries
\$42.00 per guest

Tuscan

Tuscan White Bean Soup with Spicy Sausage
Caesar Salad with Romaine Hearts, Shaved Parmesan, White Anchovy,
Garlic Croutons, Classic Caesar Dressing
Antipasto Salad with Pepperoncini, Artichoke, Olive, Cappicola Ham, Roasted Red
Pepper, Red Onion, Marinated Mozzarella, EVOO and Herbs
Potato Gnocchi with Leek, Mushroom, Tomato, and Spinach Parmesan Sauce
Broiled Salmon with Wilted Greens and Orange Parsley Sauce
Chicken Scaloppini, Grilled Mushroom and Marsala Sauce
Tiramisu
\$40.00 per guest

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Denver Marriott South at Park Meadows Lunch Buffets

Executive Deli

Potato Corn Chowder with Andouille
Pasta Salad with Sun Dried Tomato, Feta Cheese and Grilled Asparagus
Grilled Vegetable Salad, Baby Spinach, Herbed Goat Cheese, Bermuda Onion,
Roasted Red Pepper Vinaigrette
Vineyard Chicken Salad with Toasted Almonds, Tarragon and Grapes
Slow Roasted Beef
Hand Carved Roasted Turkey Breast ,Shaved Black Forest Sliced Ham
Sliced Cheese Selection
Spinach Parmesan Spread, Horseradish Cream, Dijon, Mayo
Butter Lettuce, Tomato, Onion, Pickle
Potato Bread, Buttermilk Sourdough and Wholegrain
Gremolata Chips
Apricot and Raspberry Almond Bars
\$40.00 per guest

South of the Border

Tortilla Soup with Tortilla Strips and Queso Fresco
Chopped Salad with Corn, Radish, Black Bean, Red Onion, Grape Tomato,
Tortilla Crisp, Chipotle Ranch
Char Grilled Flat Iron with Salsa Borracha
Carnitas Pastor
Achote Grilled Chicken Thighs
Grilled Pepper and Onion
Stewed Pinto Beans with Tomato and Poblano
Tortilla Chips with Pico de Gallo, Fire Roasted Salsa, Salsa Verde
Sour Cream, Shredded Lettuce, Cojita Cheese, Guacamole
Tres Leche and Churros
\$38.00 per guest

All buffets include coffee and tea selection
Additional \$100 surcharge will apply for all groups less than 25 people
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Denver Marriott South at Park Meadows Boxed Lunches

Sandwiches (select two plus vegetarian)

Roast Beef with Roasted Tomatoes, Arugula, Aged Cheddar, Sourdough Hoagie Roll
Shaved Virginia Ham, Swiss Cheese, Lettuce, Tomato and Dijon Mustard on a Pretzel Roll

Smoked Turkey, Spinach, Tomato, Pepper jack, Hoagie Roll

Grilled Chicken Mozzarella, Roma Tomato, Fresh Basil, Pesto Aioli, Telera Roll

Vegan Wrap, Portabella, Squash, Zucchini, Bell Pepper, Spinach, Avocado, Hummus

Veggie Caprese, Roma Tomato, Mozzarella, Basil, Balsamic Glaze, Spinach, Pesto Aioli, Ciabatta

Salads (Select one):

Roasted Chipotle Potato Salad

Greek Pasta Salad with Feta, Artichokes, Olives and Tomatoes

Tomato, Basil and Mozzarella Salad

All Lunches to Include:

Local Potato Chips

Cookie

Whole Fresh Fruit

Bottle of Water or Can of Soda

34.00 per guest

Denver Marriott South at Park Meadows Cold Hors D'oeuvres

Prime steak tartare, miso mustard, micro herb salad, sesame cone \$5.00 each

Petite chipotle shrimp tacos, avocado mousse \$5.00 each (GF)

Pickled vegetable, marinated cheese skewer \$4.00 each (GF)

Sesame crusted ahi tuna, wasabi aioli \$5.00 each

Smoked duck breast, asparagus slaw, crispy wonton \$6.00 each

Curry devilled egg, blue crab, chive \$5.00 each (GF)

Roasted tomato bruschetta, herbed goat cheese, balsamic reduction \$4.00 each

Grilled boursin toast points, country ham, onion marmalade \$5.00 each

Smoked salmon rillettes, rye toast points, pickled jalapeno \$5.00 each

Heirloom gazpacho, Hendricks gin, chive oil \$5.00 each (GF)

Jumbo Poached Shrimp Cocktail Shooter \$6.00 (GF)

A Minimum of 25 pieces for each selection
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Hot Hors D'oeuvres

Petite beef wellington, mushroom duxelle \$5.00 each

Fig and blue cheese flatbread, spiced honey \$5.00 each

Bacon wrapped shrimp, magic bourbon sauce \$6.00 each (GF)

Corn and blue crab fritter, lemon ginger aioli \$5.00 each

Brie en croute, blueberry preserves, toasted hazelnut \$5.00 each

Beef meatball, wild mushroom tomato ragout \$5.00 each (GF)

Fried Lobster and truffle mac and cheese \$5.00 each

Petite vegetable quesadilla \$5.00 each

Coconut fried shrimp, chili lime dip \$6.00 each

Chicken tandoori skewers, curry yogurt sauce \$5.00 each (GF)

Artichoke and Goat Cheese, organic stewed tomatoes \$4.00 each

Maryland style crab cake, preserved lemon, old bay aioli \$6.00 each

Artichoke and Parmesan Arancini \$4.00 each

Cauliflower and potato samosa, tamarind sweet and sour \$4.00 each

Gulf shrimp and grits spoon, andouille \$6.00 each (GF)

A Minimum of 25 pieces for each selection

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Presentation Stations

Artisanal Cheese Selection

Chefs Selection of Local Soft, Semi-Soft and Hard Cheese
Served with Sliced French Bread, Lavosh Crisps, Assorted Wafers, Dried Fruits and
Nuts
\$18.00 per guest

Dip Station

Broccoli, Cauliflower, Cucumber, Peppers, Radishes, Snow Peas, Celery, Carrots,
and Grape Tomato
Red Pepper Hummus and Sweet Onion Greek Yogurt Dip
Warm Stout Cheese Dip, New York Pretzel Bread
Hot Spinach and Artichoke Dip with Fresh Tortilla Chips
\$14.00 per guest

Charcuterie

Assorted Local and Imported Meats Including Prosciutto, Speck, and Capicola
Marinated Olives, Artichokes, Cornichons and Marcona Almonds
Grain Mustard and Dijon
Fresh Baguette and Grilled Flatbread
\$18.00 per guest

Bagels and Lox

Citrus and Beet Marinated Gravlax, Dill Garlic Crème Fraiche, Heirloom Tomatoes,
Pickled Onions, Marinated Mushrooms, Hard Boiled Eggs, Caper, Diced Avocado
Bagel Chips
\$20.00 per guest

Presentation stations are designed to serve reception sized portions for one hour
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Denver Marriott South at Park Meadows Presentation Stations

Antipasto

Marinated Artichokes, Assorted Olives, Roasted Tomato, Cherry Pepper,
Pepperoncini, and Marinated Mushrooms
Smoked Provolone, Marinated Mozzarella, Shaved Parmesan, Genoa Salami,
Sopresatta, and Capicola Ham
Grilled Flatbread and Crostini
\$19.00 per guest

Fresh Fruit Bar

Tarragon and mint marinated fruit skewers
Berry and basil salads with sweet balsamic
Concentrated fruit and herb mini shooters
Prosciutto wrapped melon
\$16.00 per guest

Sip and Dip

Creamy tomato basil soup
Asparagus, spicy Italian sausage and kale
Wild mushroom bisque
Aged cheddar, wilted tomato, natural sourdough
Slow roast beef, roasted mushroom, parsley, smoked provolone,
Montana baguette
Croque Monsieur, country ham, gruyere, pain au levain
\$22.00 per guest

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Denver Marriott South at Park Meadows Presentation Stations

Tossed*

Arugula, red onion, prosciutto crisps, cherry tomato, garlic buttermilk dressing
Arugula, baby kale, chai spiced pears, shaved asparagus, crushed hazelnut,
Bay bleu and rhubarb and honey vinaigrette
Field greens, Napa cabbage, grilled prawn, bean sprouts, carrot, cucumber, cilantro,
scallion, snow pea, chili lime vinaigrette
\$19.00 per guest

Sautéed*

Penne with Braised Sausage, roasted Garlic, Tomato, and Red Chili's Tossed In Herb
Oil
Orecchiette, Grilled Chicken, Broccoli Rabe, Sun Dried Tomato, in Pesto Asiago
sauce
Trophie Pasta, Spinach, Roasted Peppers, Tomato, Marinated Mushroom, Asparagus,
Garlic, in Fortified Vegetable Broth
Shaved Parmesan, Red Pepper Flake, Cracked Black Pepper
\$24.00 per guest

Grits Station*

Stone ground grits, spicy andouille, gulf white shrimp, roasted chicken, peppers,
onions and Cajun red eye gravy
Smothered biscuits
\$22.00 per guest

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Denver Marriott South at Park Meadows Presentation Stations

Street Market Taco

Napa salad, black bean, corn, sliced radish, queso fresco, tortilla crisps, cilantro
vinaigrette

Rolled Carnitas and barbacoa tacos in white corn tortilla

Black beans and cilantro rice

Salsa Bar with shredded cabbage, lime wedges, red onion,

Cilantro, queso fresco, fire roasted salsa, salsa verde,

Sour cream and pico de gallo

\$22.00 per guest

Brick Oven

Arugula, shaved pecorino, pickled onion, marinated olive, lemon garlic vinaigrette
Artichoke parmesan flatbread, kale, candied turnip, herbed goat cheese spiced honey

Brie and prosciutto flatbread, manchego, pickled onion, garlic aioli

Hot fennel sausage, brussel sprout, naturally cured bacon,

Smoked provolone, tomato jam

\$18.00 per guest

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Denver Marriott South at Park Meadows Reception Packages

Burger, Burger, Burger

Sesame crusted tuna, cucumber kimchi slaw, avocado mayo
Angus slider with sautéed mushrooms, onions and aged Cheddar
Slow smoked pork, bread and butter pickle, black BBQ
Kettle chips and French onion dip
(Based on 3 Pieces per guest)
\$24.00 per guest

Tapas

Salmon mousse, avocado, crispy shallot
Zataar crusted chilled prawn, eggplant and olive Tapenade
Grilled flatbread, white grape, Marcona almond, bay bleu, spiced honey
Bresaola, fig jam and herbed goat cheese
(Based on 4 Pieces per guest)
\$22.00 per guest

Dim Sum

Singapore rice noodle salad
Ginger shrimp Siu mai
Smoked duck breast, scallion slaw, crispy wonton
Bok choy steamed dumpling
Steamed pork and scallion meatballs
Sweet and sour broth, Siracha aioli, Ponzu and spicy mustard
\$24.00 per guest

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Denver Marriott South at Park Meadows Reception Packages

Gastro Pub

Beer Braised bratwurst, stone ground mustard
Smoked pastrami, mushroom, arugula, spicy mustard, rye
Thick cut BLT, butter lettuce, roasted tomato, herb mayo
Potato string cones, malt vinegar aioli
\$24.00 per guest

Shore Line

Blue point oysters on the half shell
White wine, wilted tomato, steamed Littleneck Clams
Sautéed mussels in spicy broth
Poached white gulf shrimp
Grapefruit mignonette, spicy cocktail, jalapeno remoulade, fresh horseradish
\$31.00 per guest

Xoco

Chicken and Cheese Quesadilla
Chorizo and Potato Tacos
Poblano, Onion and Cheese Quesadillas
Chicken Flauta
Tortilla Chips, Fire Roasted Salsa, Salsa Verde, Queso, Guacamole
\$22.00 per guest

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Denver Marriott South at Park Meadows Carving Stations

Turkey*

Rosemary and Sea Salt Brined Local Turkey Breast
Sweet Potato Casserole
Mixed Greens, Dried Cherries, Feta, Lemon Mustard Dressing
Citrus Cranberry Jam
Harvest Dinner Rolls
Each Serves 35 Guests
\$375.00 each

Pork*

Bourbon and Sorghum Glazed Pork Loin
Cinnamon Braised Granny Smith Apples
Roast Corn and Chive Smashed Potatoes
Buttermilk Biscuits with Butter
Each Serves 35 Guests
\$325.00 each

New York Strip*

Crushed Pepper Crusted Prime Beef Strip Loin
Spinach Salad with Mushrooms, Eggs, Tomatoes, Warm Bacon Dressing
Horseradish Whipped Potato
Horseradish Sauce, Pan Jus and Crusty French Bread
Each Serves 35 Guests
\$400.00 each

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Presentation stations are designed to serve reception sized portions for one hour
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Denver Marriott South at Park Meadows Carving Stations

Leg of Lamb*

Honey and Cinnamon Roasted Leg of Lamb

Quinoa Tabouli

Cucumber, Feta and Olive Salad

Dill and Mint Yogurt Sauce, Grilled pita

Each Serves 25 Guests

\$375.00 each

Salmon*

Honey Chipotle Glazed Scottish Salmon Side

Cucumber, Tomato, and Fennel Salad

Grilled Scallion Polenta

Green Goddess Sauce

Each Serves 25 Guests

\$325.00 each

Top Round Beef*

Herb and Mustard Crusted Beef Top Round

Rosemary Au Jus

Horseradish Whipped Potato

Petite Brioche Rolls and Irish Butter

Each Serves 35 Guests

\$365.00 each

Requires a Chef Attendant at \$100/each

Presentation stations are designed to serve reception sized portions for one hour

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Carving Stations

Ham*

Brown Butter and Molasses Glazed Bone in Ham
Green Chile Mac and Cheese
Sweet Corn Bread Muffins
Honey Mustard
Each Serves 35 Guests
\$325.00 each

BBQ Beef Brisket*

Habanero BBQ Beef Brisket
Smokey Pinto Beans
Buttermilk Potato Salad
Sweet Habanero BBQ Sauce
Sourdough and Bread and Butter Pickles
Each Serves 35 Guests
\$400.00 each

Beef Tenderloin*

Porcini and Herb Crusted Choice Tenderloin
Marinated Mushroom, Cucumber and Quinoa Salad
Olive baguette
Chimichurri and Horseradish
Each Serves 25 Guests
\$400.00 each

*Requires a Chef Attendant at \$100/each
Presentation stations are designed to serve reception sized portions for one hour
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Plated Dinner Menus

Starters

***Include a Pre Salad Starter for an Additional \$6.00 Per Guest**

Red pepper and goat cheese bisque, grilled scallion pesto

Roast Chicken and Colorado Sweet Corn Soup

Swiss Chard and Fontina Ravioli, Citrus Basil Cream

Crab Bisque, Old Bay Crouton, Sherry Cream

Diver Scallop, Sweet Corn and Chevre Mousse, Bacon Relish

Broiled Crab Cakes, Asparagus Fennel Slaw, Lemon Ginger Aioli

Salads

Kale and Romaine Caesar, Shaved Parmesan, Brioche Crouton

Butter lettuce and radicchio, marinated mozzarella, wilted tomato, micro herb and white balsamic vinaigrette

Bibb Lettuce and Field Green, Cucumber, Prosciutto, Marinated Olive, Heirloom Tomato, Chevre, Garlic and Parmesan Vinaigrette

Organic Mixed Green, Strawberry, Crispy Pancetta, Candied Pecan, Maple Sherry Vinaigrette

Baby Spinach, Wilted Tomato, Cucumber, Chick Peas, Feta, Lemon Oregano Vinaigrette

All Dinners include bread service, coffee and tea selection

Please select one salad, one entrée and one dessert

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Plated Dinner Menus

Entrees

Grilled Center Cut Filet, Caramelized Onion Whipped Potato, Baby Squash,
Au Poivre \$52.00 per guest

Stout Braised Boneless Short Ribs, Crispy Fingerling Potato, Vegetable Gratin,
Pan Juice \$48.00 per guest

Pistachio Crusted Salmon, Red Pepper Puree, Toasted Almond Pilaf,
Wilted Haricot Vert \$46.00 per guest

Stuffed French Chicken Breast, Boursin, Spinach, Toasted Pomegranate Quinoa,
Citrus Basil Cream \$48.00 per guest

Herb Crusted Striped Bass, Spring Onion and Wilted Greens, Saffron Rice, Lobster
Butter \$51.00 per guest

Herb Crusted Barrel Cut NY Strip, Horseradish Whipped Potato, Bourbon and
Honey Glazed Carrot, Gorgonzola Cream \$50.00 per guest

Molasses Brined Heritage Pork Steak, Aged Cheddar Potato Gratin,
Crispy Brussel Sprouts, Caramelized Shallot Sauce \$47.00 per guest

Crispy Skinned Amish Chicken, Crispy Cauliflower, Artichoke and Pine Nut Risotto,
Garlic Lemon Vinaigrette \$46.00 per guest

Pan Seared Red Snapper, Ginger Soy Glaze, Shitake Mushroom, Baby Bok Choy,
and Steamed Jasmine Rice \$50.00 per guest

All Dinners include bread service, coffee and tea selection
Please select one salad, one entrée and one dessert
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Plated Dinner Menus

Entrees

Roast Red Pepper and Goat Cheese Tart, Baby Fennel Colcannon,
Charred Root Vegetable \$46.00 per guest

Brown Butter Gnocchi, Wilted Tomato, Swiss Chard, Toasted Baby Artichokes,
Sage Parmesan Sauce, Shaved Pecorino \$46.00 per guest

Crispy Moroccan Style Tofu, Toasted Cauliflower, Almond and Basmati Pilaf,
Sweet Basil Sauce \$48.00 per guest

Duet Plates

Petite Filet and Grilled Gulf Shrimp, Artichoke and Parmesan Risotto,
Grilled Asparagus, Porcini Garlic Sauce \$58.00 per guest

Petite Filet and Crab Cake, Boursin Whipped Potato, Haricot Vert,
Green Peppercorn pan sauce \$62.00 per guest

French Breast of Chicken and Salmon filet, Brown and wild rice,
Roasted Cauliflower, Red Pepper Cream \$58.00 per guest

Petite Filet and French Breast of Chicken, Rosemary and Sea Salt Fingerling Potato,
Spring Mushroom, Black Truffle Glace \$60.00 per guest

All Dinners include bread service, coffee and tea selection
Please select one salad, one entrée and one dessert
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Plated Dinner Menus

Desserts

White Chocolate and Raspberry Torte

Carrot Cake with Salted Caramel Icing

Flourless Chocolate Cake, Orange Scented Cherry Compote

French Apple Normandy with Cream Anglaise

Dolce De Leche Sponge Cake with Spiced Caramel

Triple Chocolate Decadence, Espresso Ganache

New York Cheesecake served with Chantilly Cream and Fresh Berries

Hazelnut Genoise Torte, Blackberry Jam

All Dinners include bread service, coffee and tea selection
Please select one salad, one entrée and one dessert
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Dinner Buffet Menus

Surf and Turf

New England Clam Chowder with Oyster Crackers
Organic Spring Mix, Grape Tomato, Cucumber, Corn, Feta, Creamy Dijon Dressing
Red Bliss Potato Salad with Warm Bacon Dressing
Roasted Sirloin with Spring Mushrooms, Green Peppercorn and Garlic Pan Sauce
Herb Crusted Salmon, Beluga Lentils, Lemon Vinaigrette
Rigatoni with Shrimp, Chicken, Arugula, and Red Pepper Pesto
Grilled Spring Vegetables
Artisan Rolls with Whipped Butter
Fresh Berry Shortcake
Chocolate Mousse Cake
\$62.00 per guest

Harvest

Kale and Sausage Soup
Composed Spring Mix Salad, Cranberries, Diced Pears, Crumbled Bleu Cheese,
Toasted Pumpkin Seeds, Balsamic Vinaigrette
Toasted Faro, Macerated Beet, Grilled Radicchio Salad
Rosemary Roasted Chicken with Spiced Apple Butter
Porter and Herb Braised Boneless Beef Short Rib
Charred Brussel Sprouts with Bacon Vinaigrette
Herb Cheese Mashed Potato
Strawberry Shortcake, Shortbread Crumble
French Apple Lattice
\$55.00 per guest

All buffets include coffee and tea selection
An Additional \$100 surcharge will apply for all groups less than 25 people
All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Dinner Buffet Menus

Spring Supper

Wild Mushroom Bisque

Grilled Spring Vegetable Salad, Local Bleu Cheese and Basil Vinaigrette

Wheat Berry Salad with English Peas, Oven Roasted Tomato, Red Cabbage

Pan Roasted Sea Bass with Tomato and Eggplant Ragout

Spice Rubbed Chicken Breast, Cilantro, Spring Onions and Roasted Fingerling

Potato

Goat Cheese and Pepper Ravioli with Cold Pressed Olive Oil and Rapini

Chocolate Bread Pudding

Cheese Cake with Cherry Compote

\$54.00 per guest

Retro

Cheddar and Broccoli Bisque

Shrimp and Crab Louis Salad

Classic Apple Waldorf Salad

Crispy Chicken Cordon Bleu with Dijon Supreme Sauce

Bacon Wrapped Meatloaf with Mushroom Gravy

Broiled Salmon with Lemon, Garlic and Parsley

Scalloped Potato with Spring Onion

Spring Peas and Heirloom Carrot with Butter and Mint

Parker House Rolls and Whipped Butter

Pineapple Upside Down Cake

Warm Brownie Pudding

\$52.00 per guest

All buffets include coffee and tea selection

An Additional \$100 surcharge will apply for all groups less than 25 people

All prices are subject to 24% service charge and current sales tax

Denver Marriott South at Park Meadows Enhanced Dessert Stations

Chocolate Lovers

Miniature chocolate truffles
Double chocolate mousse shooters
Dark chocolate flourless cake
Open faced s'mores brul'ee
White and dark chocolate dipped strawberries
\$20.00 per guest

French Patisserie

Petite fruit tarts
Macaroon and Madeline cookie jars
Petite eclairs and cream puffs
Mocha cream napoleon
\$20.00 per guest

Italian Bistro

Assorted panna cotta, Italian wedding cookies
Espresso cream Zeppoles
Petite cannoli's and tiramisu
Espresso roast coffee and dark hot chocolate
With Chocolate Shavings, Whipped Cream, Cinnamon, Nutmeg, Orange Zest,
Vanilla Infused Sugar
\$22.00 per guest