



MARRIOTT
DALLAS/FORT WORTH
CHAMPIONS CIRCLE

Banquet Catering
Menus

2016-
2017

3300 Championship Pkwy Fort Worth, TX 76177 | Sales Office: 817-497-3025

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

CONTINENTAL BREAKFAST

Served with Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas. *Prices are Per Guest, Unless Indicated Otherwise, are Based on a 90 Minute Service and Carries no Minimum*

Continental Breakfast | 24

Orange, Grapefruit and Cranberry Juices

A Variety of Whole Seasonal Fruit

A Selection of Morning Pastries, Muffins and Croissants | Fruit Preserves and Butter

An Assortment of Breakfast Cereals | Whole, 2% and Skim Milk

The Executive Continental Breakfast | 29

Orange, Grapefruit and Cranberry Juices

Sliced Melons, Seasonal Fruits and Berries

A Selection of Morning Pastries, Muffins and Croissants | Fruit Preserves and Butter

An Assortment of Breakfast Cereals | Whole, 2% and Skim Milk

New York Style Bagels | Fat Free, Flavored and Regular Cream Cheeses

Individual Assorted Plain, Greek and Fruit Yogurts

Continental Breakfast Enhancements

Egg and Sausage on a Buttermilk Biscuit | 6

Grilled Smokehouse Ham and Swiss Cheese on a Croissant | 6

Hardwood Smoked Bacon, Egg, and American Cheese on an English Muffin | 6

Southwestern Style Breakfast Burrito | Chorizo Peppers, Onions, Cheddar, Salsa | 6

Breakfast Burrito | Bacon, Cheddar | 5

Fruit Yogurt Parfait | Pure and Natural Granola, Seasonal Berries | 6

Steel-cut Oatmeal | Brown Sugar, Dried Fruits, Nuts, and Milk | 5

Assorted Granola and Energy Bars | 3

Individual Assorted Plain, Greek and Fruit Yogurts | 3

Chilled Hard Boiled Eggs | 18|doz

Freshly Made Smoothie | Yogurt, Honey, Seasonal Fruits and Berries | 6

Warm Apple Taquitos | Strawberry Compote, Fresh Whipped Cream | 5

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BREAKFAST

Served with Just Now Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas. *Breakfast Buffets Requires 20 Person Minimum and is Based on 90 Minutes of Service.*

Complete Breakfast Buffet | 34

Orange, Grapefruit and Cranberry Juices

Sliced Melons, Seasonal Fruits and Berries

A Selection of Morning Pastries, Sliced Breads and Croissants | Fruit Preserves and Whipped Butter

An Assortment of Breakfast Cereals | Whole, 2% and Skim Milk

Individual Assorted Plain, Greek and Fruit Yogurts

Fluffy Scrambled Eggs

Choice of Two: Hardwood Smoked Bacon, Country Sausage Links, Turkey Sausage Patty, or Grilled Smokehouse Ham

Oven Roasted Breakfast Red Bliss Potatoes | Vidalia Onions

South of the Border Breakfast | 37

Orange, Grapefruit and Cranberry Juices

Sliced Melons, Seasonal Fruits and Berries

Assorted Breakfast Breads and Muffins | Butter, Fruit Preserves

Build Your Own Breakfast Burrito

Warm Flour Tortillas, Scrambled Eggs, Chorizo Sausage, Applewood Bacon, Cheddar Cheese, Monterey Jack Cheese, Pico de Gallo, Jalapenos, Sour Cream, Salsa

Breakfast Potatoes

Enhancements

Vanilla Bean French Toast or Fluffy Griddle Pancakes | Warm Syrup and Whipped Butter | 5

Made to Order Belgian Waffles** | Berry Compote, Warm Syrup, Whipped Cream and Butter | 6

Biscuits | Homemade Sausage Gravy | 5

Made to Order Omelets** | Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Bacon, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Salsa (Eggbeaters Available) | 10

***Requires Uniformed Attendant | \$125 each per 30 Guests*

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BREAKS

Prices are Per Guest

Beverage Service

HOT BEVERAGES: Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Hot Teas

CARBONATED BEVERAGE: Pepsi's Collection of Soft Drinks and Bottled Water

ENHANCED BEVERAGE: Selection of Upgraded Pepsi Collection Soft Drinks, Bottled Water, Energy Drinks and more

90 Minute Beverage Service

Hot Beverages | 7

Carbonated Beverages | 5

Enhanced Beverages | 7

Hot and Carbonated Beverages | 12

Hot and Enhanced Beverages | 14

1 1/2 Day Beverage Service

Hot Beverages | 11

Carbonated Beverages | 7

Enhanced Beverages | 11

Hot and Carbonated Beverages | 19

Hot and Enhanced Beverages | 22

All Day Beverage Service

Refreshed Throughout the Day

Hot Beverages | 20

Carbonated Beverages | 14

Enhanced Beverages | 17

Hot and Carbonated Beverages | 20

Hot and Enhanced Beverages | 40

Enhanced Beverage Selection

Please Select Up to Four

+ Pepsi's Collection of Soft Drinks

+ Gatorade | G2

+ Pure Leaf Iced Teas

+ Izze Sparkling Juices in Assorted Flavors

+ Red Bull Energy Drinks

+ Starbuck's Frappuccino and Double Shots

+ Fiji Water

+ Assorted Naked Brand Smoothies

+ Coconut Water

+ Aquafina Sparkling Water in Assorted Flavors

+ Stubborn Soda in Assorted Flavors

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Snacks

AM Enhancements

Choose up to 3 | 11

Choose up to 5 | 15

Morning Designer Trail Mix Station | Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Raisins, Pretzels

Assorted Granola and Energy Bars

Fruit Yogurt Parfait | Granola and Berries

Ripe and Delicious Whole Fruit

Fruit Smoothie | Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and Berries

Buttery Crumble Coffee Cake

Assorted Breakfast Breads and Muffins

Warm Cinnamon Rolls | Cream Cheese Glaze

Warm Apple Taquitos | Strawberry Compote and Fresh Whipped Cream

PM Enhancements

Choose up to 3 | 13

Choose up to 5 | 18

Individual Bags of Texas Seasoned Popcorn

Ripe and Delicious Whole Fruit

Sliced Melons, Seasonal Fruit and Berries

Pita Triangles Chips | Smooth Hummus

Assorted Miniature Candy Bars and Candies

Mixed Gourmet Nuts

Lemon Tart Bars

Decadent Fudge Brownies

Deep South Pecan Bars

Crudité Shooters | Bleu Cheese and Chipotle Ranch Dip

Assorted Bags of Potato and Pretzels

Texas Sized Pretzels | Yellow and Brown Mustard
+ Spicy Cheddar Dip | add 2

Tortilla Chips | Guacamole and Salsa

Assorted Jumbo Cookies

Assorted Granola and Energy Bars

Afternoon Designer Trail Mix Station | Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, M&Ms, Banana Chip, Pretzels

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PLATED LUNCHEONS

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Hot and Iced Tea. *A minimum of 10 Guests is Required.*

Plated First Course

Please Select One

~**Baby Field Greens Salad** | Roma Tomato Wedges, English Cucumber, Julienne Carrot, Balsamic Vinaigrette

~**Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

~**Baby Spinach Salad** | Roasted Pecans, Orange Segments, Bleu Cheese Crumbles, Raspberry Vinaigrette

~**Romaine Wedge** | Diced Tomato, Bacon, Bleu Cheese Crumbles, Jalapeño Ranch Dressing

~**Today's Soup**

Plated Main Course

Please Select One

Chilled Entrées

~**Traditional Club Sandwich** | 34

Ham, Turkey, Bacon, Mayo, Cheddar, Swiss, Lettuce, Tomato, Pickle Spear and Housemade Marriott Chips

~**Southwestern Chicken Salad** | 32

Diced Chicken, Local Greens, Black Bean and Corn Relish, Smoked Cheddar, Tri-Colored Tortilla Strips, Jalapeno Ranch Dressing

~**Grilled Chicken Caesar Salad** | 33

Sliced Chicken, Baby Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

*Substitute 3 large Poached Shrimp | Add 5

Hot Entrées

Includes Chef's Choice of Seasonal Vegetables

~**Sage Marinated Seared Chicken Breast** | 35

Garlic and Thyme Roasted Red Bliss Potatoes

~**Fresh Garlic and Three Peppercorn Seared Chicken** | 38

Roasted Red Bell Pepper Sauce and Pesto Infused Orzo Pasta

~**Pan Seared Tenderloin of Beef** | 47

Peppercorn and Red Wine Demi-Glace, Yukon Gold Mashed Potatoes

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~Dill and Citrus Marinated Salmon Filet | 38

Lemon Herb Butter Sauce, Vegetable Rice Pilaf

Vegetarian Selection

Please Select One

~Portobello and Vegetable Short Stack | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil (GF)

~Vegetable Wellington | Mushrooms, Zucchini, Onions, Carrots in Puff Pastry with a Pan Sauce

Plated Dessert

Please Select One

~Chocolate Mousse Cake | Crushed Toffee

~Chocolate Decadence Cake

~Carrot Cake | Cream Cheese Frosting

~Cheesecake | Fresh Fruit Compote

~Deep-dish Chocolate Bourbon Pecan Pie

~Margarita Mousse Cake

~Lemon Tart

~White and Dark Chocolate Mousse Cake

~Seasonal Berries and Cream

Soup Enhancement | Add \$4

Substitute one of these Soups for Today's Soup

~Minestrone Soup | Chiffonade Basil, Ditalini Pasta, Shaved Parmesan

~Tomato Bisque | Crème Fraiche with Basil Oil

~Roasted Poblano Corn Chowder

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COLD BUFFET LUNCHEONS

All Buffets are served with Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Hot and Iced Teas. *Buffet Luncheons Require a Minimum of 20 Guests. Enjoy Value Pricing if Selected on Corresponding Day.*

Simply Sandwiches | 41

Monday and Thursday Value Price | 36

Today's Soup

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Spiral Pasta Salad

Peppers, Onions, Olives in Red Wine Vinaigrette

Oven Roasted Turkey Breast and Swiss on Ciabatta

Sundried Tomato Aioli, Greens, Tomatoes, Red Onion

Roast Beef and Grilled Onion on Baguette

Cheddar Cheese, Horseradish Cream, Greens

Grilled Vegetables in Tomato Tortilla | Smooth Hummus

Classic Italian Submarine Sandwich | Genoa

Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Housemade Potato Salad

Dessert

Amaretto Cheesecake
Chocolate Decadence Cake
Almond Biscotti

Southwestern Salad | 41

Tuesday and Friday Value Price | 36

Today's Soup

Tequila Citrus Romaine Salad

Shaved Red Onions, Crispy 3 Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw

Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing

Greens

Shredded Romaine and Iceberg Salad

Toppings

Black Beans, Corn, Shredded Carrots, Tomatoes, Red Onion, Jalapenos, Shredded Tri-Colored Tortilla Strips, Shredded Cheese, Shredded Jalapeno Jack Cheese, Sliced Jalapenos, Salsa Rojas, Sour Cream

Proteins

Marinated and Grilled Sliced Chicken Breast, Flank Steak

+ Add Warm Taco Beef | \$3

Dressings

Buttermilk Ranch and Jalapeno Ranch Dressings

Dessert

Mexican Chocolate Cake
Bread Pudding Sopapillas | Cinnamon and Honey

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Neighborhood Deli | 41

Wednesday Value Price | 36

Today's Soup

Chopped Salad

Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Creamy Vinaigrette

Composed Salads

Homemade Tuna and Tarragon Chicken Salad

Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Meats and Cheeses

Sliced Roast Beef, Virginia Ham, Smoked Turkey, Genoa Salami, Sliced Cheddar, Swiss, Pepper Jack, Provolone Cheese

Accompaniments

A Variety of Sliced Breads and Artisan Rolls

Lettuce, Sliced Tomato, Red Onion, Pickles Spears

Housemade Kettle Chips

Mayonnaise, Ground Mustard, Oil and Vinegar

House-Made Ranch Chips

Dessert

Bourbon Chocolate Bread Pudding | Rich Caramel Sauce

Cheesecake of the Season

Homemade Lemon Pound Cake | Fresh Strawberry Sauce and Whipped Sweet Cream

HOT BUFFET LUNCHEONS

All Buffets are served with Just Now Brewed Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Hot and Iced Teas. *Buffet Luncheons Require a Minimum of 20 Guests. Enjoy Value Pricing if Selected on Corresponding Day.*

Taste of Italy | 48

Monday and Thursday Value Price | 43

Today's Soup

Traditional Caesar Salad

Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Spinach Salad

Roasted Pecans, Orange Segments, Bleu Cheese Crumbles, Balsamic Vinaigrette

Caprese

Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil

Baked Gemelli

Roasted Garlic Tomato Sauce, Italian Sausage, Mozzarella and Shaved Parmesan

Cheese Tortellini

Julienne Vegetables, Roasted Garlic Cream Sauce

Chicken Chardonnay

Chardonnay Cream Sauce, Roasted Tomatoes, Artichokes, Garlic Confit

Garlic Cheese Toasted Focaccia
Seasonal Fresh Vegetables

Desserts

Amaretto Cheesecake
Chocolate Decadence Cake
Almond Biscotti

Nuevo Latino | 47

Tuesday and Friday Value Price | 42

Today's Soup

Tequila Citrus Romaine Salad

Shaved Red Onion, Crispy 3 Color Tortilla Strips, Chipotle Caesar Dressing

Jicama Jalapeno Slaw

Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing

Char-Grilled Sliced Sirloin and Chicken Fajitas

Flour Tortillas, Jack Cheese, Salsa Roja, Lettuce, Sour Cream

Tilapia Vera Cruz

Chipotle Chicken Enchiladas

Cilantro Cream, Pepper Jack Cheese

Arroz Espanola

Frijoles Borrachos

Slow Simmered Pinto Beans, Minced Jalapeno, Red Onion, Cilantro

Desserts

Mexican Chocolate Cake
Bread Pudding
Sopapillas | Cinnamon and Honey

American Comfort | 47

Wednesday Value Price | 42

Today's Soup

Chopped Salad

Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Ranch Dressing and Balsamic Vinaigrette

Crispy Buttermilk Fried Chicken

House-made Peppered Cream Gravy

Flat Iron Steak

Mushroom Pan Jus, Tobacco Onions

Baked Salmon

Roasted Lemons and Olive Oil

Garlic Mashed Potatoes

Traditional Homemade Cole Slaw

Whole Grain Mustard Potato Salad

Seasonal Fresh Vegetables

Southwest Style Corn Bread and Dinner Rolls

Desserts

Bourbon Chocolate Bread Pudding | Rich Caramel Sauce

Cheesecake of the Season

Homemade Lemon Pound Cake | Fresh Strawberry Sauce and Whipped Sweet Cream

Boxed Lunch to Go | 22

All box lunches include: Ripe and Delicious Whole Fruit, Individual Bagged Potato Chips, Freshly Baked Chocolate Chip Cookie, Sandwich Condiments, Pepsi's Collection of Soft Drinks and Bottled Water

Italian Sub Sandwich on a Gourmet Hoagie Sub | Genoa Salami, Ham, Cheese, Lettuce and Tomato Served

Turkey and Swiss on Ciabatta | Turkey and Swiss Sandwich with Lettuce and Tomato

Marinated Grilled Chicken on an Onion Roll | Marinated Grilled Chicken Sandwich with Mozzarella

Tomato Vegetarian Wrap | Grilled Portobello Mushrooms and Assorted Grilled Vegetables

Groups up to 25 Guests, Select Two Sandwiches

Groups of over 25 Guests Select Three Sandwiches

Dine In Fee | 5

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

PLATED DINNER

All Dinners include Three Courses, Artisanal Rolls and Sweet Butter, Just Now Brewed Coffee Including Decaffeinated and a Selection of Black, Herbal and Specialty Hot and Iced Teas. *Plated Dinners Require a Minimum of 10 Guests*

Plated First Course

Please Select one

~Today's Soup

~Baby Field Greens Salad | Cherry Tomato, English Cucumber, Julienne Vegetables Balsamic Vinaigrette

~Traditional Caesar Salad | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

~Baby Spinach Salad | Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette

~Romaine Wedge | Diced Tomato, Bacon, Bleu Cheese Crumbles, Jalapeno Ranch or Bleu Cheese Dressing

Plated Main Entrées

Please Select One

Includes Chef's Choice of Seasonal Vegetables

~Pan Seared Breast of Chicken | 48

Roasted Red Bliss Potatoes, Choice of Sauce

~Classic Chicken Picatta | 50

Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf

~Boneless Beef Short Ribs | 50

Spinach Mashed Potatoes, Natural Jus

~Beef Tenderloin | 64

Mushroom Pan Jus, Whipped Mashed Potatoes

~Petit Filet Mignon and Grilled Shrimp | 74

Merlot Demi-Glace, Garlic White Wine Butter, Mashed Yukon Gold Potatoes

~Mesquite Rubbed 12oz Ribeye | 55

Texas Caviar, Tobacco Onions

~Dijon Marinated Salmon | 53

Lemon Herb Butter, Vegetable Rice Pilaf

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

Vegetarian Selection

Please Select One

~**Portobello and Vegetable Short Stack** | Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

~**Vegetable Wellington** | Mushrooms, Zucchini, Onions, Carrots in Puff Pastry, Pan Sauce

Plated Desserts

Please Select One

~Chocolate Mousse Cake | Crushed Toffee

~Carrot Cake | Cream Cheese Frosting

~Chocolate Decadence Cake | Berry Coulis

~Cheesecake | Fresh Fruit Compote

~Deep Dish Bourbon Pecan Pie

~Margarita Mousse Cake

~Fruit Tart | Whipped Sweet Cream

~Seasonal Berries and Cream

Add a Fourth Course | 12

To be Served Before or After the Plated Salad Course

~Caprese | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil

~Maryland Style Crab Cake | Chow Chow, Old Bay Marmalade

~Classic Shrimp Cocktail | Raspberry Cocktail Sauce, Lemon Wedge

~Lobster Ravioli | Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

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BUFFET DINNER

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Just Now Brewed Coffee, All Buffets are served with Just Now Brewed Coffee Including Decaffeinated and a Selection of Black, Herbal and Specialty Hot and Iced Teas. *A Minimum of 25 Guests is Required.*

Flavors of the Mediterranean | 65

Today's Soup

Baby Spinach Salad

Roasted Pecans, Orange Segments, Bleu Cheese Crumbles, Balsamic Vinaigrette

Tabouleh

Grain Bulgur, Flat-Leaf Parsley, Diced Tomatoes, Green Onions, Mint Leaves

Pan Seared Chicken Breast

Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

Grilled Flank Steak

Peppers, Green Onion, Balsamic Jus

Blackened Tilapia

Herb Garlic Butter

Side Items

Red Pepper Risotto

Bouquet of Marinated and Grilled Vegetables

Dessert

Italian Cream Cake

Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone
Almond Biscotti

Steakhouse | 70

Today's Soup

Texas Field Greens

Diced Tomato, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

Chop House Caesar

Romaine, Shaved Parmesan Cheese, Homemade Croutons, Caesar Dressing

Marinated Vegetable Salad

Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Fire-Grilled Sliced New York Strip

Maître d'hôtel Butter, Horseradish Cream

Pan-Roasted Atlantic Salmon Filets

Lemon Aioli

Herb Roasted Porkloin

Whole Grain Mustard

Side Items

Oven Roasted Steakhouse Asparagus and Baby Carrots

Baked Potato Bar | Sour Cream, Crumbled Bacon, Chives, Cheddar Cheese, Soft Butter

Dessert

Cheesecake | Fresh Fruit Compote

Key Lime Pie

Chocolate Decadence Cake | Raspberry Coulis

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Vivo Italiano | 65

Today's Soup

Traditional Caesar Salad

Crisp Romaine, Shredded Parmesan Cheese,
Homemade Croutons, Caesar Dressing

Fresh Spinach Leaf Salad

Roasted Pecans, Orange Segments, Bleu Cheese,
Champagne Vinaigrette

Tomato and Fresh Mozzarella Salad

English Cucumber, Basil Chiffonade, Herb
Vinaigrette

Parmesan Crusted Boneless Breast of Chicken

Roasted Garlic Tomato Sauce

Grilled Salmon Puttanesca

Chopped Tomatoes, Olives, Capers

Baked Gemelli

Roasted Garlic Tomato Sauce, Mozzarella, Shaved
Parmesan

Balsamic Laced Flank Steak

Marinated, Grilled & Sliced Thin, Fresh Herbs,
Roasted Garlic Demi-Glace

Side Items

Herb Roasted Potatoes
Bouquet of Marinated and Grilled Vegetables
Focaccia and Extra Virgin Olive Oil

Dessert

Tiramisu | Espresso Soaked Lady Fingers, Cocoa,
Mascarpone Filling
Carrot Cake | Cream Cheese Frosting
Italian Cake

Southwestern Barbecue Buffet | 62

Marriott House Salad

Assorted Garnishments, Ranch Dressing and
Balsamic Vinaigrette

Traditional Potato Salad

Coleslaw

Mesquite Rubbed Chicken Breast

Slow Roasted Brisket

Housemade Barbecue Sauce

Sliced Gourmet Sausage

Whiskey Barbecue Sauce

Side Items

Roasted Potatoes
Homemade Macaroni and Cheese
Home-style Green Beans

+ Upgrade to a build-your-own Mashed Potato Bar
| 3

Traditional & Jalapeno Cornbread with Sweet
Butter

Desserts

Fruit Cobbler
Texas Fudge Cake
Pecan Pie

Display Tables

Prices are Per Person, are Based on a 60 Minute Service and Require a Minimum of 20 Guests

Artisanal Cheese Display | 16

International and Domestic Cheeses
Fresh Berries, Grapes, Seasonal Accompaniments
Whole Grain and Water Crackers, Sliced Baguettes

Crudité | 13

Display of Crisp Raw Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Pita Chips and Crostini
Smooth Hummus and Baba Ghanoush

Seasonal Fruit Display | 15

Sliced Melons, Pineapple, Seasonal Fruits and Berries
Honey Yogurt Dressing

European Antipasti | 22

Cappicola, Salami, Mortadella, Prosciutto
Fresh Mozzarella, Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms
Marinated Olives, Artichoke Hearts, and Roasted Tomatoes
Crusty Country Bread, Crackers, Crostini

Signature Sweets | 19

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours
Seasonal Berries and Cream
Just Now Brewed Coffee Including Decaffeinated and a Selection of Black, Herbal and Specialty Teas

Mini Sliders with House Made Potato Chips| 22

Choose Two
Grilled Mini Angus Beef with Chili Fried Onions
Mini Jerk Chicken with Smoked Gouda
Philly Cheesesteak
Mini BLT
Tomato Mozzarella
Mini Grilled Cheese

Add Additional Options | 3 each

Bangkok Station | 18

Veggie & Pork Pot Stickers
Thai Chicken Sate | Peanut Sauce
Kimchi and Vegetarian Spring Rolls

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Action Station

*Prices are Per Person, are Based on 60 Minute Service and Require a Minimum of 30 Guests
Uniformed Attendant is Required | \$125 each Station*

Custom Pasta Creations | 28

Penne, Gemelli and Cheese Tortellini

Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom and Garlic Confit

Italian Sausage and Grilled Chicken

Shrimp | Add \$2

Gorgonzola and Parmesan Cheese

Basil Marinara, Herb Cream and Pesto Sauces Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Focaccia

The Mini Po-Boys | 26

Fried Catfish with Pickle Relish and Creamy Garlic Sauce

Shredded Blackened Chicken Breast with Creole Mustard

Shrimp with Lemon Aioli

Creamy Coleslaw, Sliced Tomato, Shredded Lettuce, Malt Vinegar and Hot Sauce

Gourmet Mac – n – Cheese | 23

Ditali & Fusili Pastas

Sharp Cheddar and Creamy Alfredo Sauces

Grilled Chicken, Peppered Smoked Bacon, Broccoli, Roasted Peppers, Texas Straw Onions, Roasted Garlic Mushrooms, and Green Onions

Build Your Own Street Tacos | 24

Marinated Skirt Steak, Grilled Chipotle Chicken Breast and Southwest Seasoned Tilapia

Pico de Gallo, Sliced Avocado, Sour Cream, Tomato, Lettuce, Cilantro, Onion, and Cabbage Slaw

Soft Corn and Flour Tortillas

Add Queso Fresco | 2

Carvery Stations

*All Stations Include Artisanal Rolls and are Based on 60 Minutes of Service
Uniformed Attendant Is Required | \$125 each Carving Station*

Herb Roasted Whole Breast of Turkey | 250

Cranberry Relish, Herb Mayonnaise Serves 20 Guests

Slow Roasted Prime Rib of Beef | 450

Horseradish Sauce, Au Jus Serves 25 Guests

Root Beer Glazed Smokehouse Ham | 310

Pineapple Relish, Spicy Honey Mustard Sauce Serves 35 Guests

Roasted Beef Tenderloin | 375

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard Serves 15 Guests

Marinated Pork Loin | 295

Chipotle Mayonnaise Serves 20 Guests

Cuban Pork Loin | 310

Citrus Marinated Slow Roasted served with Garlic Mojo Sauce Serves 20 Guests

Add Roasted Red Potatoes and Seasonal Vegetables | 8 per guest

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

Passed Hors d'oeuvres

Minimum Order 50 pieces per Item

Not all Items Listed are Suitable for Butler Passed Service

Chilled Specialties | Per Item

Oven Roasted Tomato and Buffalo Mozzarella on Crostini | 4
Smoked Salmon Rolls with Cream Cheese on Cucumbers | 4
Marinated Artichoke on Pita Crisp | 4
Cherry Tomato Stuffed with Mascarpone | 4
Deviled Eggs | 4
Melon Wrapped in Prosciutto | 4
Smoked Chicken Salad on Crostini with Tomatillo Green Chili Relish | 4
Phyllo Cup with Crab Salad | 5
Roast Beef Roulade with Creamed Horseradish | 5
Mushrooms, Artichoke Hearts, Mozzarella and Grape Tomato Kabob | 6
Jumbo Shrimp with Cocktail Sauce | 6
Sushi Rolls with Soy-Wasabi Dip | 6

Hot Specialties | Per Item

Beef Empanada | 4
All-Beef Cocktail Franks En Crouete | Dijon | 4
Pork Dumplings with Thai Chili Sauce | 4
Buffalo Chicken Wings | Bleu Cheese | 4
Chicken Tandoori | Spicy Yogurt Dip | 5
Chicken Tenders | Mango-Ginger Sauce | 4
Chicken Quesadilla | Chipotle Sour Cream | 4
Chicken Taquitos | Salsa Verde | 4
Spanakopita | 4
Assorted Mini Quiches | 4
Cheddar Stuffed Jalapeno | 4
Vegetarian Spring Rolls | Sweet Chili Thai Sauce | 4
Stuffed Mushrooms Florentine | 4
Three Cheese Quesadilla | Salsa | 4
Parmesan Encrusted Artichoke Hearts | Goat Cheese | 4
Santa Fe Chicken and Black Bean Egg Rolls | 5
Beef Sate | Bangkok Peanut Sauce | 5
Beef Wellington | Mushrooms Duxelle in Puff Pastry | 5
Hawaiian Chicken Brochettes | 5
Brie and Pear in Puff Pastry | 5
Mini Crab Cake | Mango Chutney | 5
Coconut Shrimp | Mango Chutney | 6
Scallops Wrapped in Bacon | 6

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

Reception Packages

*Prices are Per Person, are Based on 60 Minute Service and Require a Minimum of 20 Guests
Uniformed Attendant Is Required | \$125 each Action or Carving Station*

4 Pieces per guest: | 18 per guest ~~ Select (2) Hot and (2) Cold

6 Pieces per guest: | 26 per guest ~~ Select (3) Hot and (3) Cold

8 Pieces per guest: | 34 per guest ~~ Select (4) Hot and (4) Cold

Add a display table, Action or Carving Station with your Hors d'oeuvres package:

Display Stations

Artisanal Cheese Display | Add 14

Crudités | Add 11

Seasonal Fruit | Add 13

European Antipasti | Add 20

Signature Sweets | Add 17

Mini Sliders with House Made Potato Chips | Add 20

Bangkok Station | Add 16

Action Stations

Custom Pasta Creations Action | Add 23

The Mini Po-Boys | 21

Gourmet Mac – n – Cheese | 18

Build Your Own Street Tacos | 19

Carving Stations

Deduct \$50.00 from any One Carving Station Option

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

Beverage Services

Bartender Fee | \$125 each Bar

Recommended 1 Bar per 75 guests

Favorite Brands

SPIRITS

New Amsterdam Vodka, Bacardi Superior Rum, Beefeaters Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club 6 Year, Dewar's Scotch, DeKuyper Brand Cordials, Courvoisier VS, Martini & Rossi Vermouth

WINE

Sycamore Lane, California; Cabernet Sauvignon and Chardonnay SMWE; Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Coors Light, Bud Light, Miller Light, Corona Light/Extra, St. Pauli Girl N.A.**

Package Bar / Priced per Hour

First Hour \$19.00

Additional Hours \$9.00

Hosted Bar / Priced per Drink

Mixed Drinks \$9.00

Imported Beer \$7.00

Domestic Beer \$6.00

Wine by the Glass \$8.00

Bottled Waters \$4.00

Soft Drinks \$4.00

Favorites Beer and House Wine Bar | Priced Per Person

First Hour | \$17.00

Additional Hours | \$8.00

**Please Ask Your Planner for More Options & Pricing If You Have Additional Beer Option Requests

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

Beverage Services Continued

Bartender Fee | \$125 each Bar

Recommended 1 Bar per 75 guests

Appreciated Brands

SPIRITS

Finlandia Vodka, Bacardi Superior Rum, Tanqueray Gin, Milagro Silver Tequila, Makers Mark Bourbon, Canadian Club 12 Year, Dewar's Scotch, Jamison Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Hennessey VS, Martini & Rossi Vermouth

WINE

Trinity Oaks, California; Cabernet Sauvignon and Chardonnay SMWE; Michelle NV Brut, Columbia Valley, WA, Sparkling

BEER

Coors Light, Bud Light, Miller Light, Dox XX Lager/Amber, St. Pauli Girl N.A.**

Package Bar / Priced per Hour

First Hour \$24.00

Additional Hours \$11.00

Hosted Bar / Priced per Drink

Mixed Drinks \$11.00

Imported Beer \$7.00

Domestic Beer \$6.00

Wine by the Glass \$10.00

Bottled Waters \$4.00

Soft Drinks \$4.00

Appreciated Beer and Wine Bar | Priced Per Person

First Hour | \$21.00

Additional Hours | \$10.00

**Please Ask Your Planner for More Options & Pricing If You Have Additional Beer Option Requests

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax

Beverage Services Continued

Bartender Fee | \$125 each Bar

Recommended 1 Bar per 75 guests

Extraordinary Brands

SPIRITS

Grey Goose Vodka, Bacardi 8 Rum, Plymouth Gin, Patron Añejo Tequila, Woodford Reserve Bourbon, Crowne Royal Canadian Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Cointreau, Disaronno, Baileys, Kahlua, Grand Marnier, DeKuyper Brands Cordials, Hennessey VSOP, Martini & Rossi Vermouth

WINE

Joel Gott, California; Cabernet Sauvignon and Chardonnay; Mumm Napa, CA Sparkling

BEER

Coors Light, Bud Light, Miller Light, Modelo Especial/Negra, St. Pauli Girl N.A.**

Package Bar | Priced per Hour

First Hour \$28.00

Additional Hours \$13.00

Hosted Bar | Priced per Drink

Mixed Drinks \$13.00

Imported Beer \$7.00

Domestic Beer \$6.00

Wine by the Glass \$12.00

Bottled Waters \$4.00

Soft Drinks \$4.00

Extraordinary Beer and Wine Bar | Priced Per Person

First Hour | \$25.00

Additional Hours | \$12.00

**Please Ask Your Planner for More Options & Pricing If You Have Additional Beer Option Request

Above prices subject to 24% service charge, 5% Event Fee (with 6% Occupancy Tax) and 8.25% sales tax