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Portsmouth Courtyard by Marriott

fresh





## Continental Breakfast

### The Continental

Assorted Breakfast Pastries and Muffins  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$7.95 per person

### Traditional Continental

Chilled Orange and Cranberry Juices  
Assortment of Breakfast Pastries, Muffins and Bagels  
Served with Cream Cheese, Butter and Preserves  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$8.95 per person

### Executive Continental

Chilled Orange and Cranberry Juices  
Assortment of Seasonal Fresh Fruit  
Individual Low Fat Yogurt  
Breakfast Pastries, Muffins, Croissants and Bagels  
Served with Cream Cheese, Butter and Preserves  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$9.95 per person

### Bagel Works

Chilled Orange and Cranberry Juices  
Assorted Bagels Served with  
Plain and Fruit Flavored Cream Cheeses  
Butter and Preserves, Individual Low Fat Fruit Yogurt  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$7.95 per person

## Enhancements

Assorted Milk  
\$1.50 per person

Individual Fruit Yogurt  
\$1.50 per person

Assorted Fresh Fruit  
\$2.00 per person

Assorted Granola Bars  
\$2.00 per person

Chilled Juices  
\$2.50 per person



## Breakfast Buffets

### Healthy Start

Chilled Orange and Cranberry Juices  
Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurt  
Natural and Whole Grain Cereals, Skim and Low Fat Milk  
Assorted Breakfast Muffins  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$8.95 per person

### All American

Chilled Orange and Cranberry Juices  
Seasonal Fresh Fruit, Fluffy Scrambled Eggs  
Breakfast Potatoes, Crisp Bacon, Sausage  
Assortment of Breakfast Pastries, Muffins and Croissants  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$12.95 per person

### Eye Opener

Chilled Orange and Cranberry Juices  
Seasonal Fresh Fruit and Berries, Cinnamon French Toast Supreme  
Fluffy Scrambled Eggs, Breakfast Potatoes  
Crisp Bacon, Sausage, Individual Fruit Yogurt  
Assortment of Breakfast Pastries, Muffins and Croissants  
Coffee, Decaffeinated Coffee, and Assorted Teas  
\$13.95 per person

## Add a Station

### Waffle Station

Belgian Waffles Hot from the Iron, Served with Fruit and Berries  
Chocolate Chips, Whipped Cream, Maple Syrup and Butter  
\$3.95 per person

## Take a Break

*Breaks are available for two hours*

### Rise & Shine

Coffee, Decaffeinated Coffee, and Assorted Teas  
\$3.50 per person



### **All Day Beverage Break**

Coffee Decaffeinated Coffee, and Assorted Teas  
Assorted Soft Drinks and Bottled Spring Water  
\$8.50 per person

### **Cookie Jar**

Freshly Baked Assorted Cookies  
Coffee, Decaffeinated Coffee, and Assorted Teas  
Assorted Soft Drinks and Bottled Spring Water  
\$7.95 per person

### **Cheese and Crackers**

Domestic and Imported Cheeses with  
Assorted Crackers, Crisp Apples, and Sweet Red Grapes  
Assorted Soft Drinks and Bottled Spring Water  
\$11.95 per person *When Available*

### **Sweet and Salty Break**

Individual Bags of Chips, Mixed Nuts,  
Granola Bars and Mini Candy Bars  
Assorted Soft Drinks and Bottled Spring Water  
\$6.95 per person

### **Healthy Choice**

Assortment of Sliced and Whole Seasonal Fresh Fruit  
Individual Low Fat Fruit Yogurt, Assorted Granola Bars  
Chilled Fruit Juices and Bottled Spring Water  
\$10.95 per person

### **Enhancements**

Assorted Soft Drinks and  
Bottled Spring Water  
\$1.85 per person

Sparkling or Mineral Waters  
\$1.85 per person

Coffee, Decaffeinated Coffee,  
and Assorted Teas  
\$19.95 per gallon

Garden Gathering Crudités Platter  
\$1.95 per person

Freshly Baked Assorted Cookies  
or Double Fudge Brownies  
\$9.95 per dozen

Fresh Fruit Platter  
\$1.95 per person



## Luncheon Salads and Sandwiches

All Salads and Sandwiches are served with Assorted Soft Drinks

### Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Herb Croutons  
Tossed with Creamy Caesar Dressing, Served with Garlic Bread  
\$8.95 per person      Add Grilled Chicken \$2.00 per person

### Salad Platter

Mixed Garden Greens Topped with Chicken, Tuna, and Pasta Salads  
Garnished with Cucumbers and Tomatoes  
Served with a Fresh Roll  
\$10.95 per person

### Grilled Vegetable Wrap

Grilled Zucchini, Yellow Squash, Roasted Red Peppers  
Portabella Mushrooms and Onions  
Wrapped with Cheddar Cheese and Hummus in Tortilla Bread  
Served with Potato Chips and Seasonal Fruit  
\$10.95 per person

### American Wrap

Smoked Turkey and Ham, Provolone and American Cheese  
With Lettuce Leaves, Ripe Tomato and Mayonnaise  
Wrapped in Tortilla Bread  
Served with Potato Chips and Seasonal Fruit  
\$10.95 per person

### Chicken Caesar Wrap

Grilled Chicken Breast Tossed with Romaine Lettuce  
Parmesan Cheese and Creamy Caesar Dressing  
Wrapped in Tortilla Bread  
Served with Potato Chips and Seasonal Fruit  
\$12.95 per person

### Lobster Roll

Fresh Lobster Meat Dressed with Seasoned Mayonnaise  
Served in a Toasted Roll with Potato Chips and Cole Slaw  
\$17.95 per person



## Plated Lunches

All Luncheons are served with Freshly Baked Rolls and Butter,  
Coffee, Decaffeinated Coffee, and Assorted Teas  
(Choose one Starter, one Entrée, two Accompaniments, one Dessert)

### Starters

(Select one)

Soup du Jour  
Mixed Garden Salad with Vinaigrette Dressing  
Fresh Seasonal Fruit Cup

### Entrees

(Select one)

#### Rotisserie Chicken

A Half Chicken, Herb Crusted and Slow Roasted  
\$12.95 per person

#### Grilled Chicken Breast

6oz. Breast of Chicken Served with Your choice  
of Pineapple Curry **or** Orange Ginger Sauce  
\$14.95 per person

#### Oven Roasted Turkey Breast

Slowly Roasted and Served with  
Country Style Stuffing and Pan Gravy  
\$13.95 per person

#### Barbecued Pork Chops

Flavorful Pork Chops Seasoned and Grilled  
Topped with Barbecue Sauce  
\$12.95 per person

#### Stuffed Chicken

Boneless Chicken Breast Stuffed with  
Traditional Bread Stuffing, served with Pan Gravy  
\$14.95 per person



### **Vegetarian Penne**

Penne Pasta Mixed with Seasonal Vegetables  
Served with Choice of Alfredo **or** Marinara Sauce  
\$9.95 per person

### **Baked Haddock**

Baked Haddock Dusted with  
Italian Breadcrumbs  
\$13.95 per person

### **Sliced Roast Sirloin**

Roast Sirloin Sliced and Served with a  
Mushroom Peppercorn Demi-Glaze  
\$14.95 per person

### **Accompaniments**

(Select two)

Herbed Rice Pilaf  
Baked Potatoes  
Fresh Vegetable Medley  
Honey Glazed Carrots

Oven Roasted Red Potatoes  
Garlic Mashed Potatoes  
Green Bean Almondine

### **Desserts**

(Select one)

Baked Apple Crisp  
Traditional Carrot Cake

Chocolate Mousse  
NY Style Cheesecake with  
Strawberries

### **Additional Desserts**

Double Chocolate Layer Cake  
Walnut Crème Layer Cake

**add \$2.25 per person**

Raspberry Yogurt Torte  
Warm Fruit Cobbler

### **Buffet Lunches**

All Buffets are served with Assorted Soft Drinks

#### **Southern Buffet**

Mixed Garden Salad with Dressings  
Roast Chicken and Barbecue Ribs  
Baked Beans, Corn on the Cob, Mashed Potatoes  
Corn Bread, Fresh Sliced Watermelon  
\$17.95 per person

*Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.*



### **Deli Buffet**

Soup du Jour, Red Bliss Potato Salad, Creamy Cole Slaw  
Mixed Garden Salad with Dressings  
Sliced Rare Roast Beef, Smoked Turkey Breast, Smoked Ham, Tuna Salad  
American, Swiss, and Provolone Cheeses, Lettuce Leaves  
Ripe Tomato Slices, Red Onion and Sour Pickles  
Variety of Condiments  
Assorted Breads and Rolls  
Freshly Baked Cookies  
\$15.95 per person

### **Zesty Italian Buffet**

Minestrone Soup  
Caesar Salad and Herb Garlic Bread  
Chicken Marsala **or** Chicken Parmesan  
Baked Lasagna  
Green Bean Almondine  
Assorted Italian Pastries  
\$16.95 per person

### **Wrap Buffet**

Soup du Jour **or** Garden Salad  
Create Your Own Wrap From The Following Delicious Choices:  
Lobster Salad, Chicken Salad, Buffalo Chicken Salad, Tuna Salad  
American, Swiss, and Provolone Cheeses, Lettuce Leaves  
Ripe Tomato Slices, Red Onion and Sour Pickles  
Variety of Condiments  
Mini French Pastries  
\$22.95 per person

### **Land and Sea Buffet**

Chicken Rice Soup  
Mixed Garden Salad with Dressings  
Sliced Roast Sirloin with Madeira Sauce  
Seafood Newburg  
Herb Roasted Red Potatoes  
Fresh Vegetable Medley  
Assorted Cakes and Pies  
\$18.95 per person





## Hors D'oeuvres: Stationed

### International Cheese Board

Imported and Domestic Cheeses, Fresh Fruit Garnish  
Assorted Crackers and French Bread

Small (serves 50)	\$120.00
Medium (serves 100)	\$200.00
Large (serves 150)	\$295.00

(For each additional 25 guests, add \$40.00)

### Garden Gathering

Crisp, Fresh Vegetable Crudités with Creamy Dill Dip

Small (serves 50)	\$85.00
Medium (serves 100)	\$145.00
Large (serves 150)	\$200.00

(For each additional 25 guests, add \$30.00)

### Fresh Fruit Platter

Sliced Fresh Fruit and Berries with Yogurt Dip

Small (serves 50)	\$120.00
Medium (serves 100)	\$200.00
Large (serves 150)	\$295.00

(For each additional 25 guests, add \$40.00)

### Smoked Salmon Board

Served with Red Onions, Capers, Whipped Cream Cheese  
And Assorted Party Breads

Small (serves 50)	\$175.00
Medium (serves 100)	\$325.00
Large (serves 150)	\$450.00

(For each additional 25 guests, add \$60.00)

### Antipasto Board

Prosciutto, Genoa Salami, Pepperoni, Provolone, Fresh Mozzarella Cheese, Plum  
Tomatoes, Marinated Vegetables, Pepperoncini, Black Olives and Italian Breads

Small (serves 50)	\$150.00
Medium (serves 100)	\$275.00
Large (serves 150)	\$375.00



## Hors D'oeuvres: Passed

### Cold Selections

	<u>50 pieces</u>	<u>100 pieces</u>
Deviled Eggs	\$50.00	\$90.00
Assorted Canapés	\$65.00	\$115.00
Shrimp Mousse-Stuffed Celery	\$75.00	\$140.00
Fruit Kabobs with Dip	\$75.00	\$140.00
Melon Wrapped in Prosciutto	\$75.00	\$140.00
Salmon Mousse on Belgian Endive	\$75.00	\$140.00
Carpaccio of Beef Tenderloin on Garlic Toast	\$85.00	\$155.00
Smoked Salmon and Cucumber Canapés	\$85.00	\$155.00
Chilled Jumbo Shrimp Cocktail	\$135.00	\$245.00

### Hot Selections

Italian or Swedish Meatballs	\$60.00	\$115.00
Mozzarella Cheese Sticks with Marinara Sauce	\$65.00	\$125.00
Egg Rolls with Plum Sauce	\$65.00	\$125.00
Franks in a Blanket	\$65.00	\$125.00
Stuffed Jalapeno Peppers	\$75.00	\$145.00
Spanikopita	\$75.00	\$145.00
Chicken Fingers with Dipping Sauce	\$75.00	\$145.00
Boneless Buffalo Chicken Fingers with Celery & Bleu Cheese	\$75.00	\$145.00
Jerk Chicken Tenders with Mango Chutney	\$75.00	\$145.00
Teriyaki Beef or Chicken Brochettes (on a skewer)	\$75.00	\$145.00
Pork Pot Stickers with Ginger Soy Sauce	\$75.00	\$145.00
Sesame Chicken Strips with Honey Mustard	\$85.00	\$165.00
Sea Scallops Wrapped in Bacon	\$85.00	\$165.00
Crabmeat Stuffed Mushrooms	\$85.00	\$165.00
Coconut Fried Shrimp	\$135.00	\$245.00
Baby Lamb Chops with Rosemary-Garlic Sauce	\$135.00	\$245.00

*Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.*



## Reception Enhancements

### Pasta Station

(Prepared by our Chef in the presence of your guests)

Cheese Tortellini Tossed with Pesto  
Fettuccine Tossed with Parmesan Cream sauce  
Penne Pasta Tossed with Tomato Basil Marinara  
\$8.95 per person

### Carving Stations

(Hand carved by our chef in the presence of your guests)

*A fee of \$50.00 per Chef will apply to each station.*

#### Roast Turkey Breast

Accompanied by Stuffing, Cranberry Relish and Natural Gravy  
(serves 30 people)  
\$175.00

#### Honey Baked Ham

Accompanied by Raisin Pineapple Sauce and Honey Mustard  
(serves 50 people)  
\$195.00

#### Roast Tenderloin of Beef

Accompanied by Béarnaise and Horseradish Cream Sauce  
(serves 20 people)  
\$250.00

#### Roast Sirloin of Beef

Accompanied by Mushroom Sauce and Au Jus  
(serves 50 people)  
\$225.00

#### Sweet Table Display

Italian Mini Pastries, Assorted Traditional Italian Cookies and Biscotti  
Served with Coffee, Decaffeinated Coffee and Assorted Teas  
\$6.50 per person

With Assorted Pies, Cakes and Tortes  
\$8.25 per person



## Plated Dinners

Dinners include Fresh Rolls, Coffee, Decaffeinated Coffee and Assorted Teas  
(Choose one Starter, up to two Entrées, two Accompaniments, one Dessert)

### Starters

(Select one)

Soup du Jour  
Fresh Fruit Cup  
Mixed Garden Salad with Vinaigrette Dressing  
Classic Caesar Salad

### Additional Appetizers and Salads

New England Clam Chowder  
\$3.50 per person

Melon Wrapped in Prosciutto  
\$3.95 per person

Greek Salad with Tomatoes  
Feta Cheese and Olives  
\$4.95 per person

Tortellini with Pesto Cream Sauce  
\$2.95 per person

Fresh Mozzarella, Plum Tomatoes  
with Balsamic Vinaigrette  
\$3.95 per person

Gulf Shrimp Cocktail  
\$6.95 per person

### Dinner Entrees

(Select up to two)

*\$5 per person additional entrée selected above two*

**Traditional Baked Stuffed Chicken**  
Boneless Breast Chicken Stuffed with  
Seasoned Bread Stuffing, Topped with Supreme Sauce  
\$17.95 per person

**Chicken Divan**  
Boneless Breast of Chicken Stuffed with  
Broccoli & Cheddar Cheese and Drizzled with Lemon Herb Butter  
\$18.95 per person

**Baked Salmon**  
8 oz. Filet of Salmon  
Served Over a Bed of Spinach  
And Topped with a Creamy Dill Sauce  
\$19.95 per person

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### **Chicken Wellington**

Boneless Breast of Chicken Filled with Spinach, Cheese and Seasoning  
Wrapped in Puff Pastry and Served over a Garlic Veloute Sauce  
\$18.95 per person

### **Roast Prime Rib Au Jus**

Herbed Crusted and Slow Roasted  
Served with Horseradish Cream Sauce  
\$20.95 per person

### **Stuffed Haddock Filet**

Herb Dusted and Baked with Seafood Stuffing  
Finished with Lobster Cream Sauce  
\$20.95 per person

### **Shrimp Scampi**

Sautéed Shrimp, Tomatoes, Onions, Mushrooms and Scallions  
In a Garlic White Wine Sauce  
Served Over a Bed of Linguini  
\$16.95 per person

### **Filet Mignon**

Served on a Garlic Studded Crouton  
\$24.95 per person

## **Combination Dinners**

### **Field and Fowl**

Roast Sliced Beef with Choice of  
Chicken Marsala **or** Roasted Turkey Breast  
\$24.95 per person

### **Charming Couple**

Caesar Marinated Grilled Chicken Breast  
Paired with Two Baked Stuffed Shrimp  
\$26.95 per person

### **Surf and Turf**

Petite Filet Mignon Accompanied by Grilled Salmon  
With a Lemon Dill Cream Sauce  
\$30.95 per person



## Accompaniments

(Select Two)

Herbed Rice Pilaf	Fresh Vegetable Medley
Garlic Mashed Potatoes	Green Bean Almondine
Oven Roasted Potatoes	Honey Glazed Carrots
Steamed Parsley New Potatoes	Seasoned Broccoli Spears
Twice Baked Potatoes	Zucchini Provencal

## Desserts

(Select One)

Double Chocolate Cake	Black Forest Cake
N.Y. Style Cheesecake with Strawberries	Coconut Cake
White Chocolate Raspberry Cheesecake	Boston Cream Pie
Golden Yellow Cake with Chocolate Fudge	Chocolate Mousse

## Classic Dinner Buffet

Minimum of 50 Guests

Served with Mixed Garden Salad, Select Dressings, Freshly Baked Rolls and Butter Coffee, Decaffeinated Coffee and Assorted Teas

\$22.95 per person      A \$3.00 per person surcharge will be applied when minimum is not met.

## Entrees

(Select Two)

Baked Haddock with Lemon and White Wine  
Baked Three Cheese Lasagna  
Beef Stroganoff  
Chicken Florentine  
Chicken Marsala  
Oven Roasted Turkey Breast  
Penne Primavera  
Pork Loin Au Poivre  
Roast Sliced Sirloin with Madeira Sauce  
Salmon Beurre Blanc

## Accompaniments

(Select three)

Herbed Rice Pilaf	Green Bean Almondine
Garlic Mashed Potatoes	Honey Glazed Carrots
Oven Roasted Potatoes	Seasoned Broccoli Spears
Fresh Vegetables Medley	Zucchini Provencal

*Pricing is subject to change and does not include the 20% Service Charge and 9% State Sales Tax.*

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## Dessert

Assorted Cakes and Pastries

## Theme Dinners

Minimum of 50 Guests

A \$3.00 per person surcharge will be applied when minimum is not met.

All Buffets include Coffee, Decaffeinated Coffee and Assorted Teas

### Italian Feast

Minestrone Soup

Antipasto Salad

Herb Garlic Bread and Rolls

Italian Crusted Roast Sirloin of Beef

Penne Pasta Alla Carbonara

Haddock Florentine

Oven Roasted Red Potatoes

Fresh Vegetable Medley

Assorted Italian Pastries

\$26.95 per person

### Taste of New England

New England Clam Chowder

Mixed Green Salad with Select Dressings

Freshly Baked Rolls with Butter

Chicken Breast Baked around a Cranberry Apple Stuffing

Baked Boston Haddock with Lemon Herb Butter

Roasted Pork with Mushroom Madeira Sauce

Garlic Mashed Potatoes

Herbed Rice Pilaf

Maple Glazed Carrots

Boston Cream Pie and Apple Pie

\$28.95 per person

### South of the Border Buffet

Chili Con Carne

Tortilla Chips Served with Salsa

Ensalada with Oil and Vinegar

Chicken Quesadillas

Beef Stew with Okra

Spanish Rice with Caramel

\$21.95 per person

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## Beverage Selections

All bars must reach \$250 in revenue or a \$50 an hour fee will be applied.

### Open Bar

20 Person Minimum on Open Bar Parties

### Cash Bar

Per Drink

Premium Brands	\$6.50-\$8.50	Domestic Beer	\$3.75
Preferred Brands	\$6.00-\$7.00	Non-Alcoholic Beer	\$3.75
Cordials & Brandies	\$5.00-\$6.50	Imported Beer	\$4.50
Two Liquor Cocktail	\$6.50-\$9.00	Juice & Sparkling Water	\$2.00
House Wine	\$6.00	Soft Drinks	\$2.00

### Specialty Beverages

Per Gallon

Fruit Punch	\$25.00	Champagne Punch	\$50.00
Mimosa	\$45.00	Rum Punch	\$55.00

### Additional Options

Per Glass

Champagne Toast	\$3.00	Sparkling Cider Toast	\$2.00
House Wine Toast	\$2.50	Soft Drinks per pitcher	\$8.00

## Wines

### White Wine

Per Bottle

Chardonnay, Kendall Jackson	\$35.00
Pinot Grigio, Ecco Domani	\$22.00
Chardonnay, Camelot	\$18.00
Pinot Noir, Mirrasou	\$26.00

### Red Wine

Per Bottle

Cabernet Sauvignon, Kendall Jackson	\$39.00
Cabernet Sauvignon, Mirrasou	\$30.00
Merlot, Kendal Jackson	\$39.00

### Champagne/Sparkling Wine

Per Bottle

Korbel Chardonnay Champagne	\$23.00
Barefoot Bubbly	\$21.00

Bartender Fee of \$50.00 per bartender. One bartender per 100 guests recommended.