



MARRIOTT  
STAMFORD

# EVENTS MENU

# BREAKFAST

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*All Breakfasts Include:*

*Sweet Cream Butter, Fruit Preserves  
Cream Cheese, Sunflower Butter & Honey  
Starbuck's Coffees, Tazo Teas  
Orange & Cranberry Juices*

## **EXECUTIVE CONTINENTAL**

Sliced Seasonal Fruit & Berries <sup>GF V</sup>  
Housemade Cherry Almond Granola  
Organic Yogurt Parfaits  
Oat Bran Muffins, Blueberry Scones, Croissants  
Spinach Breakfast Flatbread "pizza"  
Steel Cut Oatmeal, Dried Fruit, Brown Sugar <sup>GF V</sup>  
Citrus Infused Water

25

## **ALL AMERICAN**

Sliced Seasonal Fruit & Berries <sup>GF V</sup>  
Breakfast Cereals & Milk  
Cage Free Scrambled Eggs <sup>GF</sup>  
Blueberry Pancakes, Maple Syrup  
Smoked Bacon & Sausage Links  
Caramelized Onion Breakfast Potatoes <sup>GF V</sup>

29

## **STAMFORD CONTINENTAL**

Seasonal Whole Fruit  
Nutrigrain & Kashi Bars  
Breakfast Cereals & Milk  
Bagels, Muffins, Croissants

24

## **GOOD HEART START**

Green Spinach Smoothie  
Blackberries  
Assorted Whole Fruit  
Egg White, Garlic Spinach, Feta, English Muffin  
Housemade Sunflower Oat Bars <sup>GF V</sup>

Organic Yogurt  
Infused water

27

## **MANHATTAN MORNING**

Smoked Scottish Salmon Display <sup>GF</sup>  
Housemade Cherry Almond Granola  
Greek Yogurt Parfaits  
Petite Almond & Chocolate Croissants  
Egg White, Tomato, Asparagus Frittata <sup>GF</sup>  
Skillet Roasted Breakfast Potatoes <sup>GF V</sup>  
Quinoa Fruit Salad, Fresh Mint <sup>GF V</sup>

Infused water

35

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## **STAMFORD MARRIOTT HOTEL**

243 Tresser Boulevard, Stamford, CT 06901 T 203.977.1211

*\*Minimum 25 guests. Below Minimum, Fee Applies*



meetings  imagined

# PLATED BREAKFAST

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*All Breakfasts Include:*

*Sweet Cream Butter, Fruit Preserves*

*Cream Cheese, Sunflower Butter & Honey*

*Basket of Breakfast Pastries, Orange Juice*

*Starbuck's Coffees, Tazo Teas*

*Choice of Seasonal Fruit & Berry Martini or*

*Quinoa Fruit Salad*

## **ACAI MUESLI BOWL**

Acai, Rolled Oats, Honey

Seasonal Berries, Sliced Bananas

Almonds, Natural Chocolate, Toasted Coconut

24

## **TEXAS STYLE FRENCH TOAST**

Choice of Nutella & Strawberries

OR Apple Spice Compote

Choice of Bacon or Sausage

25

## **EGGS BENEDICT**

English Muffin, Canadian Bacon, Poached Egg

Fresh Lemon Hollandaise

Roasted Potatoes

28

## **TRADITIONAL BREAKFAST**

Scrambled Eggs, Cheddar Cheese

Choice of Bacon or Sausage

Roasted Skillet Potatoes, Onions, Peppers

26

## **MEXICAN BREAKFAST BOWL**

Sweet Potato, Avocado

Scrambled Eggs, Black Bean, Chorizo

Scallions, Cilantro, Jalapeno

24

## **STEAK & EGGS**

6 oz. Grilled New York Sirloin

Scrambled Eggs, Chives

Hash Browns, Thyme

33

## **BUTTERMILK PANCAKES**

Served Family Style

Choice of Buttermilk OR Blueberry

Whipped Vanilla Butter

New England Maple Syrup

Fruit Garnish

Choice of Bacon or Sausage

24

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# BRUNCH

*Includes Starbucks Coffees, Tazo Teas, Fruit Juices*

## BAKERY

Zucchini Bread, Scones, Muffins

## COLD

Seasonal Sliced Fruit and Berry Display

Tossed Garden Salad

Selection of Housemade Dressings

## BREAKFAST

Scrambled Eggs

Smoked Bacon, Country Sausage

French Toast, Maple Syrup, Whipped

Home-style Breakfast Potato

## ENTREES

*Select Two*

Chicken Breast, Artichoke Heart, Caper Beurre Blanc

Chicken Cacciatore, Mushrooms, Peppers, Olives, Creamy Red Sauce

Sticky Asian Glazed Chicken, Hoisin-Sweet Chili, Sesame, Scallion

Garlic Honey Salmon, Julienne Leeks, Carrots

New England Style Cod, Butter Cracker Topping, Lemon

Seared Salmon, Tarragon Beurre Blanc, Tomato Salsa

Beef Tips Marsala, Mushrooms, Veal Glace

Jerk Spiced Pork Loin, Plantains, Pineapple Salsa

Meat OR Vegetable Lasagna

Ricotta Tortellini, Vodka Sauce

Penne Alfredo, Broccoli, Chicken

## DESSERT

Mini Italian Pastries & Cookies

36

## ADDITIONS\*

Omelet Station 12

Waffle Station 8

Lox & Bagels 11

Eggs Benedict 7

Carving Station *Select One* 9

- Roasted Turkey, Cranberry Compote, Sage Gravy

- Honey Glazed Ham, Dijon Mustard

- Oven Roast Top Sirloin, Horseradish Cream, Au Jus

*\*Breakfast Stations have a maximum duration of one (1) hour. Minimum 25 guests. Chef Attendant Fee \$150.*



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# BREAKFAST ENHANCEMENTS

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## OMELET STATION\*

Variety of fillings to include:

Whole Eggs, Egg Whites, Scrambled Eggs

Diced Country Ham, Smoked Salmon

Tri-Colored Peppers Mushrooms, Onions

Spinach, Tomatoes, Broccoli, Chives

Cheddar, Swiss & Goat Cheeses

12

## CREPE STATION\*

Variety of Sweet and Savory Toppings

8

## OATS BAR

Steel Cut Oatmeal, dried fruits, brown sugar

Chocolate, Assorted Nuts & Seeds

Organic Yogurts

Cherry Almond House Granola

8

## ASSORTED BREAKFAST SANDWICH

Sausage, Egg & Cheese Biscuit; OR

Bacon, Egg & Cheese Kaiser Roll; OR

Breakfast Burritos with Chorizo Sausage

7

## ADDITIONS:

Grits with Cheddar Cheese 3

Hard Boiled Eggs 3

Chef's Seasonal Frittata 7

Seasonal Breakfast Breads 5

Dry Cereals with Assorted Milks 4

Sliced Seasonal Fruit 9

Fruit Smoothie 5

Smoked Salmon Display 15

Lox & Bagels, Cream Cheese 11

Bleu Berry Cheese Blintzes 7

Belgian Waffles 6

Pancakes 5

Warm Fruit Topping 3

Granola, Fruit & Yogurt Parfaits 5

Buttermilk Biscuits  
& Flaky Croissants 5

Fruit Skewer Display  
& Honey Yogurt Dip 9

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# A LA CARTE

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One Hour Beverage Service Includes: Starbuck's Regular & Decaffeinated Coffees, Tazo Hot Teas Soft Drinks, Still & Sparkling Waters	10
Starbuck's Regular or Decaffeinated Coffees	5
Tazo Hot Teas	5
Assorted Cookies	36 per dozen
Fudge Brownies & Blondie's	36 per dozen
French & Italian Pastries	38 per dozen
Miniature Donuts	38 per dozen
Breakfast Pastries	38 per dozen
NY Bagels with Cream Cheese	32 per dozen
Housemade Orange & Carrot Juice	5
Orange, Grapefruit or Cranberry Juices	4
Red Bull Energy Drink	4
Starbuck's Frappuccino	4
Dannon Yogurt	4
Whole Fruit	3 per piece
Granola & Power Bars	3
House Made Sunflower Oat Bars <sup>GF V</sup>	3
Individual Bags of Popcorn, Pretzels & Chips	3
Haagen-Dazs Ice Cream Bars	4
Individual Bags of Mixed Nuts	3
Candy Bowl	5
Soft Drinks, Coconut Water, Lipton Iced Teas, Still & Sparkling Waters	4.25



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# COFFEE BREAKS

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*Includes Soft Drinks, Still & Sparkling Waters  
Starbuck's Regular & Decaffeinated Coffees  
Tazo Hot Teas*

## **HALFTIME**

Mini Franks in Puff Pastry, Deli Mustard  
Warm Soft Pretzels, Honey Mustard  
Housemade Popcorn & Cracker Jacks  
18

## **CARNIVAL**

Chocolate Chip, Oatmeal Raisin  
Sugar & Short Bread Cookies  
New England Kettle Corn  
Whole Fruit  
16

## **GREEN MACHINE**

Matcha Beverages, Yogurt Parfaits  
Individual Bags of Trail Mix  
15

## **SAVORY**

Select (3) Reception Hors D'Oeuvres Vegetable  
Crudit e  
Starbuck's Refreshers  
16

## **ENERGIZE**

Make Your Own Trail Mix, Macaroons  
Orange Juice  
Rise Coffee  
17

## **SCHOOL'S OUT**

Crust Cut-Off PB&J Sandwiches, M&M's  
Kit Kats, Chocolate Bars  
Cookies, Sliced Apples with Caramel  
Chocolate Dipping Sauce, Sprinkles  
15

## **BYO S'MORES**

Graham Crackers, Chocolate Bars  
Reese's Peanut Butter Cups  
Caramel, Marshmallows  
15

## **GUILT FREE**

Fruit Smoothies  
House Made Sunflower Oat Bars <sup>GF V</sup>  
Whole Fruit  
Coconut Waters  
17

## **CHARCUTERIE**

Sliced Cured & Smoked Meats & Cheeses  
Pita, Focaccia  
18

## **DIP IT**

Plantain, Tortilla, Potato & Terra Root Chips  
Dips: Artichoke & Spinach  
Sour Cream & Chive, Guacamole, Salsa  
15

## **SWEET TOOTH**

Donuts & Churros  
15

## **SUNDAES NOT MONDAYS**

Vanilla, Chocolate & Strawberry Ice Creams  
Whipped Cream, Nuts, Cherries, Chopped Heath  
Bar, Crushed Oreo & M&M Candies  
Strawberry, Caramel, Hot Fudge Topping  
17

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# MEETING PLANNER PACKAGE

29 PER PERSON

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## MORNING CONTINENTAL BREAKFAST

Orange, Grapefruit, Cranberry, V8, Carrot Ginger Juices

Starbuck's Regular and Decaffeinated Coffees & Tazo Teas

Blueberry & Bran Muffins

Apple Strudel

Housemade Breakfast Bars <sup>GF V</sup>

Bagels & 7 Grain Bread

Sweet Cream Butter, Fruit Preserves, Cream Cheese, Honey

## AM REFRESH

Starbuck's Regular and Decaffeinated Coffees & Tazo Teas

Soft Drinks & Infused Water

## PM BREAK

Chocolate Chip & Oatmeal Raisin Cookies

Brownies

Starbuck's Regular and Decaffeinated Coffees & Tazo Teas

Soft Drinks, Ice Cold Milk & Infused Water

Notepads, Pens, Pads & Mints Included

*add any lunch table \$57 per person*



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# LUNCH TABLES

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*Includes Starbuck's Coffees & Tazo Hot Teas*

## **READY MADE SANDWICH TABLE**

*Select Three*

- Soup of the Day
- Tomato, Mozzarella, Fresh Basil & Virgin Olive Oil
- Fingerling Potato Salad with Green Beans
- Cranberry Spinach Salad, Toasted Almonds, Honey Mustard
- Garden Salad, Seasonal Toppings, Housemade Dressings

*Select Three*

- Grilled Chicken Caesar Wrap
- Turkey, Smoked Bacon, Lettuce, Tomato, Onion, Sriracha Mayo, Cheddar, Ciabatta Roll
- Falafel, Tahini Dressing, Tomato, Onion, Romaine Lettuce, Pita
- Albacore Tuna, Celery, Red Onion, Lemon Parsley Mayo, Baby Greens, Tomato, Kaiser Roll
- Roast Beef, Blue Cheese Crema, Lettuce, Tomato, Caramelized Onions, Swiss, Onion Brioche
- Smoked Honey Ham, Apple, Whole Grain Mustard, Fresh Thyme Mayo, Swiss, Wheat Berry Bread
- Salami, Ham, Pepperoni, Dressed Lettuce, Oregano, Tomato, Roasted Peppers, Provolone, Ciabatta
- Hummus, Black Beans, Brown Rice, Carrot, Bell Pepper, Spinach Wrap

Relish Tray of Pickles, Hot Cherry Peppers & Olives

Chocolate Chip Cookie & Whole Fruit

29

## **TO GO BOX LUNCH**

Whole Fruit

Bag of Chips

Chocolate Chip Cookie

Choice of (3) Sandwiches from Above

29

## **EXECUTIVE DELI TABLE**

Seasonal Soup of the Day

Spinach & Frisee Salad, Toasted Almond, Dried Cranberry, Smoked Blue Cheese, Balsamic Dressing

Roasted Shrimp & Orzo Salad, Cucumber, Feta Cheese, Scallion, Tomato

Hothouse Tomato & Buffalo Mozzarella, Balsamic Reduction

Oven Roasted Breast of Turkey

Peppercorn Crusted Tenderloin of Beef & Grilled Herb Chicken Breast

French Baguette, Kaiser & Onion Brioche Rolls

Cranberry Mayo, Dijon Mustard & Béarnaise Aioli

Leaf Lettuce, Tomatoes, Red Onions, Pickles, Banana Pepper Rings

Fudge Brownies & Blondie's

42



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# LUNCH TABLES CONT.

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*Includes Starbuck's Coffees & Tazo Hot Teas*

## **HIBACHI TABLE**

Miso Soup, Shiitake Mushrooms, Green Onion  
Iceberg Lettuce, Carrot Ginger Dressing

*Select Two*

Sesame Ginger Salmon, Sweet Chili Sauce, Garlic Green Beans  
General Tao's Chicken, Steamed Broccoli  
Teriyaki Chicken  
Orange Sesame Chicken  
Honey Ginger Tofu Stir Fry

California Roll, Pickled Ginger, Wasabi, Soy (3 pieces per person)  
Green Tea Jasmine Rice  
Vegetable Fried Rice  
Fresh Pineapple, Fortune Cookie  
34

## **ITALIAN TABLE**

Basket of Flavored Focaccia Breads, Grissini Breadsticks  
Pasta Faggioli  
Roasted Asparagus, Toasted Pignoli, Lemon Zest  
Kale Caesar Salad, Polenta Croutons  
Chicken Parmesan  
Ricotta Ravioli, Pomodoro Sauce, Fresh Basil  
Orecchiette, Sundried Tomato Cream Sauce, Fresh Basil  
Roasted Tuscan Vegetables  
Miniature Cannoli & Pana Cotta  
33

## **BAJA CALIFORNIA TABLE**

Jalapeño Corn Bread  
Chicken Tortilla Soup  
Chopped Cobb Salad, Chipotle Ranch Dressing  
Tortilla Chips & Salsa  
Select Two: Spiced Chicken, Grilled Flank Steak or Shrimp Fajitas (Fajita or Cajun Spice)  
Grilled Portobello Mushrooms  
Sautéed Onions, Tri-Colored Peppers & Jalapeños  
Warm Flour Tortillas, Guacamole, Salsa, Sour Cream & Jack Cheese  
IPA Black Beans  
Cilantro Rice Pilaf  
Warm Cinnamon Churros, Ancho Chili Chocolate Sauce, Vanilla Ice Cream  
33

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# LUNCH TABLES CONT.

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*Includes Starbuck's Coffees & Tazo Hot Teas*

## **SOUTHERN COMFORT TABLE**

Country Biscuits  
Three Potato Salad  
Tossed Garden Salad, Seasonal Toppings, Housemade Dressings  
Coleslaw, Poppy Seed Dressing  
Buttermilk Fried Chicken, Vidalia Onion Cream  
BBQ Smoked Beef Brisket  
Green Beans  
White Cheddar Mac N' Cheese  
*add creole shrimp and grits 9*  
Apple & Pecan Pies  
32

## **GREEN MARKET CAFE**

Grilled Pita Breads  
Soup of the Day  
Organic Baby Field Greens, Shaved Romaine  
*Toppings to Include:*  
Avocado, Tomato, Cucumber, Broccoli, Edamame, Julienne Carrot, Red Onion, Sprouts, Toasted Almonds, Dried Cranberries, Goat Cheese, Blue Cheese, Shredded Cheddar Cheese  
Grilled Chicken Breast  
Cajun Crusted Salmon Filets  
Lemon & Raspberry Bars  
Whole Fruit  
32

## **BYO POWER BOWL**

Vegetable Chili  
Kale, Spinach, Red Quinoa, Black Beans  
*Toppings to Include:*  
Crunchy Spiced Chickpeas, Roasted Sweet Potato, Grilled Squash, Toasted Almonds  
Red Cabbage, Brown Rice, Tomatoes, Roasted Corn, Cilantro, Green Onion, Roasted Broccoli  
*Dressings to Include:*  
Tahini Dressing, Balsamic Vinaigrette, Almond Butter Dressing  
*Select Two*

- Enchilada Chicken
- Honey Ginger Tofu
- Pan Seared Salmon
- Braised Tri Tip Sirloin

Olive Oil Cake, Panna Cotta, Blueberries  
Whole Fruit  
33



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# TAILORED LUNCH

*Includes Starbuck's Coffees, Tazo Teas, Seasonal Accompaniments, Bread Rolls & Sweet Cream Butter  
Select One Beginning, One Middle & One End*

## BEGINNING

Roasted Butternut Squash Bisque  
Classic Tomato Soup, Mini Cheddar Cheese Scones  
Home-style Chicken Noodle  
Grilled Asparagus Spears, Roasted Peppers, Balsamic Reduction

Baby Kale Caesar Salad, Sun-Dried Tomatoes, Parmesan  
Focaccia Croutons, Caesar Dressing

Organic Baby Greens, Stilton Cheese, Toasted Almonds  
Dried Apples, Cranberries, Honey-Pomegranate Vinaigrette

Roasted Red & Golden Beet Salad, Arugula, Toasted Pecans  
Goat Cheese, Roasted Red Pepper-Sherry Vinaigrette

Herbed Tabbouleh Salad, Cucumbers, Tomatoes  
Parsley, Pita, Meyer Lemon Vinaigrette

## MIDDLE

Pan Seared Chicken Breast (*Picatta, Marsala or Rosemary*) 42

Roasted Chicken Breast, Tarragon Dijon Cream Sauce 42

Grilled Wild Seas Bass, Lentil Salad MP

Honey Cedar Plank Salmon 45

Pan Seared Crab Cake MP

Rosemary Infused Pork Loin, White Wine, Whole Grain Mustard 42

Braised Short Rib, Potato Puree 43

Grilled 6oz Sirloin 44

Butternut Squash Ravioli 37

Curried Chickpeas & Tofu, Basmati Rice, Yellow Lentils 36

Vegetarian Stuffed Peppers 35

Classic Caesar OR Tropical Kale, Mango Vinaigrette 35

Asian Salad Napa Cabbage, Carrots, Cashew, Edamame 33  
*Add Chicken 3 | Add Salmon 4 | Add Shrimp 5*

## END

Chocolate Lava Cake  
Strawberries & White  
Chocolate Sauce

Apple & Blackberry Crisp  
Vanilla Ice Cream

Tiramisu  
White & Dark Chocolate  
Crunch, Espresso Beans

Carrot Cake  
Grand Marnier, Caramel

Fresh Fruit Tart  
Raspberry & Kiwi Coulis

Key Lime Pie

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# DINNER TABLE

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*Includes Starbuck's Coffees & Tazo Hot Teas*

## STAMFORD DINNER TABLE

*Select Two*

Lobster Corn Chowder  
Minestrone, Pecorino, Pastini  
Caesar Salad  
Field Greens Salad  
Tortellini Salad, Sundried Tomato Pesto, Basil Oil  
Greek Salad, Tomato, Cucumber, Kalamata Olives, Feta  
Grilled Vegetable Platter, Fennel, Garlic, Olive Oil  
Beef Steak Tomato, Mozzarella, Basil, Balsamic Reduction

*Select Two*

Roasted N.Y. Strip  
Creamy Tuscan Herbed Chicken, Spinach, Sundried Tomatoes  
Short Ribs  
Apple Stuffed Pork Loin  
Chicken Marsala, Shitake Mushroom, Veal Stock  
Chicken Romesco, Garlic Spinach  
Seared Salmon Tarragon Beurre Blanc, Spring Peas  
Swordfish Picatta, Artichoke Heart, Caper, Lemon, Sweet Cream  
Rigatoni Bolognese, Pecorino, Fried Basil  
Penne Pesto, Mozzarella, Sundried Tomatoes

*Select One*

Rosemary & Parmesan Potato Wedges, Wild Rice, Gratin Potatoes, Rice Pilaf

Seasonal Vegetable

Bread Rolls, Sweet Cream Butter

*Select Two*

Chocolate Cake  
Carrot Cake  
Apple Pie  
Italian Pastries  
Red Velvet Cake  
Lemon Cake

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# TAILORED DINNER

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*Includes Starbucks's Coffees, Tazo Teas, Seasonal Accompaniments, Bread Rolls & Sweet Cream Butter  
Select One Beginning, One Middle & One End*

## BEGINNING

Lobster Corn Chowder

New England Clam Chowder

Roasted Butternut Bisque

French Onion, Swiss, Parmesan, Crouton

Minestrone, Parmesan, Basil

Shaved Brussel Sprouts, Pecan, Blue Cheese, Cranberry

Spinach Salad, Red Onion, Goat Cheese, Strawberries, Candied Walnuts, Balsamic Vinaigrette

Greek Salad, Tomato, Cucumber, Kalamata Olives, Feta, White Balsamic Vinaigrette, Fresh Oregano

Fennel, Orange & Rocket Salad, Pomegranate, Coriander Vinaigrette, Toasted Almond

Roasted Beet & Burrata Salad, Dressed Field Greens, Pistachio, Blood Orange Reduction

Red & Green Romaine, Radicchio, Sun-Dried Tomato, Parmesan, Focaccia Croutons, Caesar Dressing

## ADD A COURSE

Penne, Fire Roasted Tomato Sauce, Shaved Parmesan, Fresh Basil 8

Artisan Meat & Cheese Plate 12  
*Shaved Prosciutto, Smoked Bleu Cheese, Parmesan Cheese, Honey Comb, Crostini*

Shrimp Cocktail, Cocktail Sauce, Lemon, Horseradish Sauce 15

Pan Seared Crab Cake, Smoked Onion Remoulade MP

Seared Scallops, Balsamic Reduction, Truffle Mushroom Risotto MP

Intermezzo Sorbet 5  
*Select One: Coconut Lime, Meyer Lemon, Blood Orange, Raspberry*



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# TAILORED DINNER CONT.

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*Includes Starbuck's Coffees, Tazo Teas, Seasonal Accompaniments, Bread Rolls & Sweet Cream Butter  
Select One Beginning, One Middle & One End*

## MIDDLE\*

Pan Seared Halibut, Garlic Spinach, Cannellini Bean & Tomato Ragout <sup>GF</sup>	MP
Pan Seared Salmon Fillet, Whole Grain Mustard, Beurre Blanc	49
Baked Stuffed Shrimp, Lobster Claw Stuffing, Lemon Butter Sauce	52
Porcini Mushroom Dusted Filet Mignon, Smoked Stilton Cream Sauce, Fried Leek	56
Roasted Prime Rib of Beef, Horseradish Crème Fraiche, Au Jus, Fried Horseradish	54
Cranberry Apple Stuffed Chicken Roulade, Brie, Cider-Calvados Cream	47
Pan Seared Boneless Breast of Chicken Marsala, Marsala & Forest Mushroom Sauce	44
Seared Branzino, Olives, Capers, Tomato Olive Oil Emulsion, Crispy Baguette	MP
Honey-Ginger Glaze Tofu, Baby Bok Choy, Jasmine Rice	39
Roasted Vegetables, Polenta Cakes, Olive & Herb Purees	39
Pan Seared Chicken Schnitzel, Garlic Spinach, Braised Red Cabbage, Mustard Au Jus	47
Lobster Tail, Drawn Butter	MP
Surf & Turf, Grilled Filet Mignon, Lobster Stuffed Shrimp, Béarnaise Sauce, Clarified Butter	69
<i>Select One:</i> Roasted Potato Wedges, Rice Pilaf, Potato Gratin, Polenta Cake, Smashed Potatoes	

*\*Select Two Middles Add 15*

## END

Carrot Cake  
Tiramisu Torte  
Fruit Tart  
Ultimate Chocolate Cake  
Red Velvet Cake  
Key Lime Pie  
New York Style Cheese Cake



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# RECEPTION HORS D'OEUVRES

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## POULTRY

Chicken Pecan Tender, Honey Mustard  
Sesame Chicken, Sweet Chili Ginger Sauce  
Jerk Chicken Sweet Potato Biscuit, Cilantro-Lime Crème  
Mini Chicken & Waffles, Vermont Maple Syrup  
Chicken & Lemon Grass Pot Sticker, Black Vinegar & Soy  
Duck & Apricot Brandy Purse  
Texas White Wings, Bacon, Cherry Peppers  
Buffalo Chicken Spring Rolls, Blue Cheese Dip  
Chicken Burrito, Salsa Verde

## BEEF & PORK

Petite Short Rib & Fontina Panini  
Coney Island Dog, Yellow Mustard  
Corned Beef Reuben Pillows  
Petite Beef Wellington  
Skirt Steak Fajita in Tortilla Shell, Jalapeño Pico De Gallo  
Beef Tamale, Chipotle Crema, Cilantro  
House Ground Meatballs, Fire Roasted Tomato Sauce  
Andouille in Croute  
Bacon Wrapped Brussel Sprouts, Honey BBQ

## FISH

Risotto Crab Cakes, Smoked Onion Remoulade  
Coconut Tempura Shrimp, Pomegranate Duck Sauce  
California Rolls, Soy-Wasabi Sauce  
Seared Tuna on Cornbread, Wasabi Cream  
\*Maine Lobster Roll, Lemon Butter  
Mini Shortbread Spoon, Crème Fraiche, Caviar, Dill  
Thai Cozy Shrimp, Green Coconut Curry  
Smoked Salmon, Pumpnickel, Dill, Cream Cheese

## VEGETARIAN

Raspberry & Brie, Almond, Phyllo Dough  
Truffle Potato Croquette, Parmesan Cream  
Brown Rice Vegetable Rolls, Soy Sauce  
Fried Boursin Stuffed Artichoke Hearts, Gremolata  
Vegetarian Samosa, Tamarind Sauce  
Asparagus In Phyllo, Hollandaise  
Edamame Pot Sticker, Garlic-Soy Dip  
Potato Pancake, Crème Fraiche, Chive  
Vegetable Empanada, Chipotle Pico De Gallo  
Fig & Mascarpone Purse, Apple Sauce  
Brie & Pear in Filo

## ONE HOUR TRAY PASSED SERVICE

Choice of 3	25
Choice of 6	27
Choice of 9	29

Per 100 Pieces	425
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*Minimum Order of 50 Pieces per Item*

*\*seasonal market price*



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# FOR DISPLAY

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## **FARM HOUSE CHEESE DISPLAY**

Imported & American Cheeses, Artisan Breads, Crackers  
Dried Fruits, Grapes, Local Honey

11

## **NORTH ATLANTIC SEAFOOD**

Gulf Shrimp, Poached Prince Edward Island Mussels  
Littleneck Clams & Blue Point Oysters  
Cocktail Sauce, Mustard Sauce, Lemon & Horseradish

MP

## **ICED BOWL OF JUMBO GULF SHRIMP**

Cocktail Sauce, Lemon, Horseradish

14

## **CHARCUTERIE**

Artisan Breads, Focaccia Chicken Liver Pate, Dry Salami, Prosciutto  
Brie , Pecorino, Smoked Bleu Cheese  
Whole Grain Mustard, Fruit Compote, Olives, Cornichons

16

## **GRILLED VEGETABLE DISPLAY**

Mushrooms, Red Onion, Baby Carrot, Summer Squash, Grilled Eggplant  
Cauliflower, Whole Garlic, Haricot Vert, Red Pepper  
Garlic-Hummus, Tzatsiki Dipping Sauce, Pita Chips

10

## **GARDEN VEGETABLE CRUDITÉS**

Bleu Cheese, Red Beet Hummus & Wasabi Ranch Dips

8

## **FAJITA STATION**

Chicken & Beef Fajita Strips, Onions, Peppers, Flour Tortillas  
Monterey Jack, Cheddar, Sour Cream, Salsa, Guacamole

12

## **DISPLAY OF FRUIT SALAD**

Melon, Pineapple , Strawberries, Kiwi, Blackberries, Seedless Grapes  
Orange Segments, Honey-Vanilla Yogurt

8



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## **STAMFORD MARRIOTT HOTEL**

243 Tresser Boulevard, Stamford, CT 06901 T 203.977.1211

*\*Minimum 25 guests. Below Minimum, Fee Applies*

meetings  imagined

# CARVING & ACTION STATIONS

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## CARVING

<b>Ale Braised Beef Brisket</b> , Whole Grain Mustard Jus	13
<b>Apple- Smoked Turkey Breast</b> , Cranberry- Orange Chutney	12
<b>Rosemary Marinated Beef Sirloin</b> , Shallot Beef Jus	14
<b>Truffle Stuffed Chicken Roulade</b> , Pinot Noir Reduction	12
<b>Whole Roasted Beef Filet</b> , Juniper Demi-Glace	19
<b>Herb Crusted Pork Loin</b> , Apple Compote	13
<b>Tea Smoked Duck Breast</b> , Duck Soy Jus	13
<b>Carved Porterhouse Steaks</b>	17
<b>Herb Crusted Australian Rack of Lamb</b>	19

## ACTION

### PASTA WHEEL

Hallowed Out Wheel of Grana Padano, Flamed & Melted, Fresh Pasta Tossed Inside Spaghetti Carbonara, Penne A La Vodka

13

### PASTA STATION

Select Two Pastas: Penne, Cavatappi, Tri Colored Tortellini Or Farfalle Select Two Sauces: Tomato-basil, Pesto, Wild Mushroom, Alfredo Roasted Red Pepper Sauce  
Add Rock Shrimp, Grilled Herbal Chicken or Sweet Italian Sausage 8

12

### RISOTTO BAR

Peas, Asparagus, Forest Mushrooms, Spinach, Baby Shrimp  
Served from Parmesan Wheel, Crushed Red Pepper

13

### PAELLA

Shrimp, Cockles, Chorizo, Chicken Breast, Sweet Peas, PEI Mussels  
Long Grain Saffron Rice, Onions, Peppers, Fried Plantains

15

### STREET TACOS

Carne Asada, Ancho Chili Pulled Chicken, Cilantro Red Onions, Salsa Verde  
Jalapeno, Cotija Cheese, White Corn Tortillas <sup>GF</sup>

12

*Minimum 25 guests. Chef Attendant Fee \$150.*



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# BAR SERVICE

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## PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Label Scotch  
Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Bacardi Superior Rum  
Mount Gay Eclipse Gold, Patron Silver, Hennessy Privilege VSOP, Crown Royal  
Budweiser, Bud Light, Amstel Light, Michelob Ultra, Sam Adams Boston Lager  
Road 2 Ruin Double IPA , Corona, Heineken, O'Doul's Non-Alcoholic Beer  
Pighin Pinot Grigio, Beaulieu Vineyards Chardonnay & Cabernet Sauvignon

23

Each Additional Hour 12

## DELUXE BAR

Absolute Vodka, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon  
Bacardi Superior Rum, Captain Morgan Original Spiced, 1800 Silver Tequila  
Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whiskey, Courvoisier VS  
Budweiser, Bud Light, Amstel Light, Michelob Ultra, Sam Adams Boston Lager  
Road 2 Ruin Double IPA , Corona, Heineken, O'Doul's Non-Alcoholic Beer  
Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

20

Each Additional Hour 10

## SIGNATURE BAR

Smirnoff Vodka, Beefeater Gin, Dewar's White Label Scotch  
Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Traditional Silver Tequila  
Cruzan Aged Light Rum, Korbel Brandy  
Budweiser, Bud Light, Amstel Light, Michelob Ultra, Sam Adams Boston Lager  
Road 2 Ruin Double IPA , Corona, Heineken, O'Doul's Non-Alcoholic Beer  
Magnolia Grove by Chateau St. Jean Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

17

Each Additional Hour 8

## BEER & WINE BAR

Budweiser, Bud Light, Amstel Light, Michelob Ultra, Sam Adams Boston Lager  
Road 2 Ruin Double IPA , Corona, Heineken, O'Doul's Non-Alcoholic Beer  
Pighin Pinot Grigio, Beaulieu Vineyards Chardonnay & Cabernet Sauvignon

12

Each Additional Hour 6



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# BAR & WINE SERVICE

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## CONSUMPTION BAR

Beverage Selections:	Premium	Deluxe	Signature
Cocktails	11	9	8
Wine by the Glass	10	8	8
Imported & Domestic Beer	7	7	7
Soft Drinks, Juices & Bottled Water	5	5	5
Cordials	12		

## SPARKLING & ROSE

Sparkling Brut, Segura Aria Estate, Spain	36
Prosecco Brut, Mionetto Organic, Italy	43
Prosecco, LaMarca, Veneto, Italy, NV	65
Champagne, Moet and Chandon, Imperial, Epernay	110
Rose, Magnolia Grove by Chateau St. Jean, CA	32

## WHITE

Riesling, Chateau Ste. Michelle, WA	40
Pinot Grigio, Magnolia Grove by Chateau St. Jean, CA	36
Pinot Grigio, Pighin, Grave del Friuli, Italy	41
Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand	38
Chardonnay, Clos Du Bois, CA	44
Chardonnay, Magnolia Grove by Chateau St. Jean, CA	36
Chardonnay, J. Lohr Estates 11 Riverstone", Arroyo Seco, CA	68

## RED

Pinot Noir, Line 39, CA	44
Merlot, Magnolia Grove by Chateau St. Jean, CA	36
Merlot, Clos du Bois, CA	60
Cabernet Sauvignon, Magnolia Grove by Chateau St. Jean, CA	36
Cabernet Sauvignon, Avalon, CA	78
Cabernet Sauvignon, Columbia Crest "H3", WA	58

*\*Bartender Fee(s): \$150.00 Each For Up To 4 Hours; Additional Hours \$50.00  
Cash Bar Minimum \$250.00 Per Bartender  
Connecticut State Law: Beverage Service On Friday & Saturday To Conclude By 1:30am  
Sunday – Thursday 12:30am; Beverage Service To Begin No Earlier Than 11am On Sunday*

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# POLICIES

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## MINIMUM GUEST COUNT & SERVICE TIME

All menus have a 25 guest minimum. Should your event fall below the minimum a \$250 fee will incur. All Breakfasts, Lunches and Dinners will be available for up to 90 minutes of service. All Breaks will be available for up to 30 minutes of service.

## GUARANTEES

All clients will be contacted no later than thirty (30) days prior to your event to finalize event details. After details have been determined, a completed banquet event order will be forwarded for client approval no later than two (2) weeks prior to your arrival. If the event menus and details are not finalized two (2) weeks prior to said event, hotel cannot guarantee menu selections or room arrangements. Please note this will not affect your minimum food and beverage guarantees nor reserved space. Guaranteed guest counts are due seven (7) days prior to the event. Final guest counts are due three (3) days prior to event.

## ADMINISTRATIVE FEE & TAX

Menu pricing is per person unless otherwise stated. All affiliated catering items and menu selection subject to 24% taxable event administration fee and 6.35% sales tax.

## PARKING

Self-Parking \$4.50 per hour or \$23.00 daily maximum. Valet Available at \$30.00 per day per vehicle.

## SECURITY

Security is available at a cost of \$275.00 per (5) hours.

## MINIMUM REVENUES

A Food and Beverage minimum revenue will apply to your event. This minimum is determined upon the event space you require (or desire). The minimum revenue may vary depending upon day of week and date of interest.

## DEPOSITS AND FINAL PAYMENT INFORMATION

A deposit is required along with the signed copy of your contract to secure your event on a definite basis. A 25% deposit is required based on your total of estimated charges. Your final payment is due along with final guarantee of attendees not later than seven (7) business days prior to your event. Acceptable methods of payment for your final balance are Cash, Cashier's Check, Certified Check or Credit Card. Credit Card must be kept on file for incidentals.



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