



MARRIOTT **MARQUIS**  
WASHINGTON DC



# EVENTS MENU

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# BREAKFAST

## Continental Breakfast

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### TRADITIONAL CONTINENTAL | \$36 per person

Orange, Grapefruit and Cranberry Juices

Seasonal Fresh Fruit

A Bakery Basket to Include: Assorted Croissants, Danishes and Muffins served with Fruit Preserves, Honey and Sweet Butter

Assorted Cereals with Whole and Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas

### MARQUIS CONTINENTAL | \$40 per person

Orange, Grapefruit and Cranberry Juices

Seasonal Fresh Fruit

A Bakery Basket to Include: Assorted Croissants, Danishes and Muffins served with Fruit Preserves, Honey and Sweet Butter

Assorted New York Style Bagels with Cream Cheese

Smoked Salmon, Sliced Red Onion & Sliced Tomato

Individual Breakfast Frittatas with Egg Whites, Spinach and Tomato

Assorted Cereals with Whole and Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas

*A customary 25% taxable service charge and sales tax will be added to prices.*

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# BREAKFAST

## Breakfast Buffets

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### **BREAKFAST BUFFET | \$47 per person**

A Minimum of Twenty Five Guests is Required\*

Orange, Grapefruit and Cranberry Juices

Seasonal Fresh Fruit

Steel Cut Irish Oatmeal Accompanied with Brown Sugar, Dried Fruit, Nuts, Fresh Berries and Maple Syrup

Cage Free All Natural Scrambled Eggs

Smoked Bacon and Breakfast Sausage

Skillet Breakfast Potatoes

A Bakery Basket to include Assorted Croissants, Danishes and Muffins

Fruit Preserves and Sweet Butter

Stoneyfield Farms Yogurts

Assorted Cereals with Whole and Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas

### **HEALTHY BREAKFAST BUFFET | \$49 per person**

A Minimum of Twenty Five Guests is Required\*

Orange, Grapefruit and Cranberry Juices

Seasonal Fresh Fruit

Steel Cut Irish Oatmeal Accompanied with Brown Sugar, Dried Fruit, Nuts, Fresh Berries and Maple Syrup

Cage Free All Natural Scrambled Egg Whites with Spinach and Tomato

Chicken Sausage

Savory Whole Grain Hash

Wheat Croissants & Bran Muffins

Fruit Preserves and Sweet Butter

*Build Your Own Parfait*

Nonfat Organic Yogurt and Greek Yogurt with Assorted Fruit, Nuts and Natural Sweeteners

Assorted Cereals with Whole and Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas

*\*Additional service charge of \$200 to apply for groups less than twenty five people.*



*A customary 25% taxable service charge and sales tax will be added to prices.*

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# BREAKFAST

## Breakfast Buffets Continued & Plated Breakfast

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### SOUTHERN "BRUNCH" BREAKFAST BUFFET | \$53 per person

A Minimum of Twenty Five Guests is Required\*

Orange, Grapefruit and Cranberry Juices  
Seasonal Fresh Fruit  
Southern Grits, Cheddar, Pepper Jack Cheese, Hot Sauce and Andouille Sausage  
Carved Ham Steak with Red Eye Gravy and Country Biscuits  
Cage Free All Natural Scrambled Eggs  
Maryland Crab Benedict  
Smoked Bacon and Breakfast Sausage  
Assorted Croissants and Cornbread Muffins  
Fruit Preserves and Sweet Butter  
Stoneyfield Farms Yogurts  
Assorted Cereals with Whole and Skim Milk  
Peach Cobbler and Banana Pudding  
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas

*\*Additional service charge of \$200 to apply for groups less than twenty five people.*

## Plated Breakfast

Plated Breakfast's include a selection of fruit juices, assorted breakfast breads and pastries, freshly brewed regular, decaffeinated coffee and Tazo tea

### ALL AMERICAN | \$39

Fluffy Scrambled Eggs served with Crisp Bacon, Link Sausage, and Oven-Roasted Red Bliss Potatoes

### EGGS BENEDICT | \$43

Served on an English muffin with Canadian Bacon, Fresh Asparagus and Potatoes O'Brien (maximum 400 guests)



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meetings  imagined

# BREAKFAST

## Breakfast Enhancements

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**GREEK YOGURT AND BERRY PARFAITS** | \$8 each

**CREATE YOUR OWN BREAKFAST SANDWICHES** | \$120 per Dozen

Choose Your Bread: English muffin, Whole Wheat Croissant, New York Style Plain Bagel or Whole Wheat Tortilla Wrap  
Cage Free Eggs

Lionza Cheese

Choose Your Meat: Virginia Ham, Applewood Smoked Bacon or Chicken Maple Sausage

**ASSORTED NEW YORK STYLE BAGELS** with Cream Cheese | \$65 per dozen

**SMOKED SALMON**, Sliced Red Onions & Sliced Tomato | \$12 per person

(Minimum of ten guests is required for Smoked Salmon)

**BREAKFAST BURRITOS** | \$8 each

Egg and Sausage Wrapped in a Flour Tortilla and Served with Salsa, Guacamole and Sour Cream

**BENEDICT STATION** | \$14 per person\*

Choose One of the Following:

Classic Eggs Benedict | Poached Eggs, Canadian Bacon on an English Muffin with Hollandaise Sauce

Steak & Eggs Benedict | Poached Eggs & Tenderloin Medallions

Local Benedict | Poached Eggs & Maryland Crab Cakes

Hangover Benedict | Poached Eggs, Andouille Sausage, Cheese, Rancheros Sauce, Tortillas

**BRIOCHE FRENCH TOAST** | \$12 per person\*

Powdered Sugar and Vermont Maple Syrup

**BUTTERMILK PANCAKES** | \$12 per person\*

Local Berries, Butter and Vermont Maple Syrup

**BELGIAN WAFFLES PREPARED TO ORDER** | \$12 per person\*

Assorted Toppings to include Whipped Cream, Maple and Blueberry Syrups, Fresh Berries and Whipped Butter

**OMELET STATION** | \$18 per person\*

Omelets and Eggs prepared to Order

Selection of Toppings to Include: Ham, Cheese, Mushrooms, Tomatoes, Onions, Peppers, Scallions, Bacon, Crabmeat and Salsa

*\*The Above Stations Require (1) Chef Attendant for Every (100) Guests at \$300 per Attendant.*



*A customary 25% taxable service charge and sales tax will be added to prices.*

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meetings  imagined

# BREAKS

## Beverages

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Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas Gallon | \$110  
Half Gallon | \$55

Pepsi, Diet Pepsi, Sierra Mist Natural | \$6 each  
Mineral Waters | \$6 each  
San Pellegrino Sparkling | \$6 each

Assorted Bottled Juices | \$8 each  
Assorted Gatorades | \$8 each  
Selected Organic Odwalla Juices | \$8 each  
Assorted Naked Juices | \$8 each  
Assorted Vitamin Waters | \$8 each  
Assorted Bottled Lipton Teas | \$8 each  
Red Bull and Sugar Free Red Bull | \$8 each

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meetings  imagined

# BREAKS

## À La Carte Break Items

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### BY THE DOZEN | \$65

Muffins, Croissants or Scones

Assorted New York Style Bagels with Cream Cheese

Cinnamon Rolls

Cronuts

Pumpkin Bars

Cheesecake Lollipops

Double Chocolate Brownies

Butterscotch Blondies

Assorted Homemade Cookies

Chocolate Dipped Strawberries

Jumbo Soft Pretzels

Served with Whole Grain Mustard and Warm Cheese for Dipping

### ADDITIONAL OPTIONS:

Frozen Fruit Bars | \$6 each

Ice Cream Bars | \$6 each

Tortilla Chips, Guacamole and Fresh Salsa | \$10 per person

Fresh Popcorn | \$8 per person

Deluxe Mixed Nuts | \$6 per person

Kind, Granola, Candy or Power Bars | \$6 each

Whole Fruit | \$6 each

Individual Yogurts | \$6 each

Individual Bags of Trail Mix | \$6 each

Individual Bags of Potato Chips, Popcorn and Pretzels | \$6 each



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meetings  imagined



# BREAKS

## Specialty Breaks

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### HEALTH BREAK| \$23

Greek Yogurt Parfaits, Fruit Kabobs  
Hummus and Crudité Shooters, Individual Smoothies

### TRAIL MIX BAR| \$20

Selection of: Yogurt Raisins, Banana Chips, Assorted Dried Fruits, Roasted Sunflower Seeds, Almonds, Peanuts, Pistachios, M&M's, Dark Chocolate, Pretzels, and Gummies

### BAKE SALE| \$20

Banana Chocolate Chip Bread, Orange Pound Cake, Doughnuts, Scones, Fresh Sliced Fruits and Berries

### MOVIE BREAK| \$23

White Cheddar and Cajun Spiced Popcorn, Dry Roasted Peanuts, Twizzlers, Cracker Jacks, Assorted Candy Bars

### CHOCOLATE CRAVING| \$20

Double Chocolate Brownies, Chocolate Covered Pretzels and Potato Chips, Chocolate Chip Cookies, Plain and Peanut M&M's, Chilled Milk

### TAKE ME TO THE BALLGAME| \$23

Peanuts, Cracker Jacks Nachos with Cheese, Soft Pretzels with Mustard, Mini Hot Dogs

### CINCO DE MAYO| \$23

Tortilla Chips with Queso, Salsa, and Guacamole, Mini Quesadillas

### CHERRY BLOSSOM BREAK| \$25

"Cherry Garcia" Ice Cream, Savory Cherry Goat Cheese Tart, Chocolate Dipped Cherries, Fresh Cherries, Cherry Lattice Pastry, Cherry Newtown and Cherry Coke

### GROOVY CANDY BREAK| \$21

Tootsie Rolls, Root Beer Barrels, Caramel Cream, Taffy, Pop Rocks, Smarties, Atomic Fireballs, Mary Janes, Good and Plenty, York Peppermint Patties, Lemon Heads, Licorice Zagnuts, Necco Wafers, and Whoppers

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# BREAKS

## Specialty Breaks Continued

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### JUICED BREAK | \$25

Beef Jerky, Assorted Almonds & Whole Fruit

Juices

Orange, Pineapple, Carrot, Beet, Apple & Ginger

Smoothies

The Blues Cruise - Summer Blueberries & Strawberries Blended with Banana & Apple Juice

Mango Madness - Mango, Pineapple, Banana & Freshly Squeezed Orange Juice

*To add beverages to your breaks, please consult with your Event Manager.*

*\*Prices are per person and based on 30 minutes of service*



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meetings  imagined

Marriott Marquis Washington DC  
901 Massachusetts Avenue NW-Washington, District of Columbia  
20001 USA 202 824 9200

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# LUNCH

## Luncheons

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Luncheons include gourmet rolls with sweet butter and your selection of a first course, entrée, finale, iced tea and freshly brewed regular, decaffeinated coffee and Tazo tea.

Prices noted include selection of three courses.

### FIRST COURSE

Purple Potato Leek Soup with Rock Shrimp Hash

Baked Onion Soup with a Gruyere Cheese Crouton

Fire Roasted Tomato with Aged Cheddar Toastie

Maryland Crab and Corn Chowder with Corn Fritters

Mixed Greens, Pickled Vegetables, Goat Gouda served with Wild Flower Honey Vinaigrette

Baby Iceberg with Tomato, Bacon, Crumbled Bleu Cheese served with Herb Ranch Dressing

Local Lettuce with Crispy Red Onion, Crumbled Goat Cheese, Roasted Pine Nuts served with Tarragon Dressing

Kale Caesar Salad with Almonds, Sun-dried Tomatoes, Parmesan Cheese and Olive Croutons

Asparagus and Prosciutto Salad with White Asparagus Cream served with Parmesan Vinaigrette

### ENTRÉE

(Our chef's work with local farms to source the best and freshest seasonal accompaniments to our entrées)

Horseradish Crusted Beef Medallion with Grain Mustard Jus | \$61 per person

Pesto Crusted Chicken Scaloppini with Lemon Thyme Jus | \$51 per person

Soy Ginger Marinated Chicken Breast with Orange Glaze, Baby Bok Choy on a Crispy Rice Cake | \$55 per person

Seared Rockfish, Pearl Couscous, Sauce Vierge | \$60 per person

Grilled Farm Raised Salmon | \$58 per person

### FINALE

Chocolate Peanut Caramel Tart

Crème Brulee with Seasonal Berries

Pumpkin Tart with Mascarpone Cream and Cranberry Sauce

Black Pepper Panna Cotta with Poached Figs, Port Reduction

Orange Carrot Cake with Candied Pecans

Please contact your Event Manager to add a fourth course or for information on à la carte dining.



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meetings  imagined

# LUNCH

## Lunch Buffet One

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**MASSACHUSETTS AVENUE** | \$56 per person  
A Minimum of Twenty Five Guests is Required

Soup du Jour  
Gourmet Potato Chips  
Kosher Dill Pickles  
Seasonal Vegetable Pasta Salad  
Greek Salad  
Classic Caesar Salad  
Locally Sourced Artisan Meats and Cheeses  
All Natural Herb Roasted Beef  
Naturally Brined Turkey Breast  
Rosemary Ham  
Soppressata  
Manchego Cheese  
Amber Sixteen Cheddar  
Smoked Gouda  
Brie Cheese  
Sandwich Rolls and Rustic Breads  
Condiments to Include:  
Local Lettuce, Vine Ripe Tomatoes, Caramelized Onions  
Dijon Spread, Honey Boursin, Mayonnaise and Horseradish  
Cheesecake  
Assorted Cookies  
Panna Cotta  
Fresh Blueberry Tart  
Freshly Brewed Iced Tea with Lemon Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

*\*Additional Service Charge of \$200 to apply for groups less than twenty five people.*

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meetings *imagined*

# LUNCH

## Lunch Buffet Two

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**NEW YORK AVENUE** | \$58 per person  
A Minimum of Twenty Five Guests is Required

Chicken Noodle Soup  
Gourmet Potato Chips  
Kosher Dill Pickles  
Salad (Select Two)  
Seasonal Fruit and Berries Salad  
Classic Caesar Salad  
Spinach Salad, Mushrooms, Dried Cranberries, Goat Cheese Crumbles, Balsamic Vinegar Dressing  
Green Lentil and Walnut Salad, Champagne Dressing  
Lemon Orzo Pasta Salad  
Sandwiches (Select Three)  
Grilled Tuna, Olive Tapenade, Vine Ripe Tomato, Sprouts, Lettuce on Focaccia Bread  
Chicken Salad, Sun-Dried Cranberry on Pecan Raisin Bread  
Roasted Turkey, Bleu Cheese, Smoked Bacon, Arugula, Sweet and Spicy Mustard on a Baguette  
Classic Reuben on Rye Bread  
Vegetable Wrap with Falafel, Chopped Lettuce, Tomato, Red Onion, Tahini Dressing in a Spinach Wrap  
Steak Sandwich, Slow Roasted Shaved Beef Loin, Red Onion Jam, Fontina Cheese on Ciabatta Bread  
Grilled Cheese, Swiss, Muenster, Fontina, White Cheddar on Rustic Bread  
Assorted Cookies  
Brownies  
Almond Raspberry Tart  
Freshly Brewed Iced Tea with Lemon Wedges  
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

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meetings  imagined

# LUNCH

## Lunch Buffet Three

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L STREET | \$63 per person

A Minimum of Twenty Five Guests is Required

Soup du Jour

Gourmet Rolls and Sweet Butter

Lola Rosa and Baby Spinach Salad with Green Apple and Marinated Feta Cheese

Mini Penne Pasta Salad with Fine Herbs, Roasted Diced Green Peppers, Cherry Tomatoes and Goat Cheese

Baby Mesclun Salad with Spring Onions, Sun-Dried Tomatoes and Mushrooms with Herb Vinaigrette

Roasted Chicken Breast, Wild Rice and Dried Fruit with Tarragon Cream

Seared Local Rockfish, Pearl Couscous and Green Onions with Three Pepper Relish

Grilled Beef Medallion and Roasted Rosemary Fingerling Potatoes with Forest Mushroom Brandy Sauce

Fruit Crumble

Lemon Financiers

Individual Chocolate Mousse

Berry Napoleon

Freshly Brewed Iced Tea with Lemon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

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# LUNCH

## Lunch Buffet Four

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9TH STREET | \$60 per person

A Minimum of Twenty Five Guests is Required

Italian Wedding Soup with Swiss Chard and Parmesan Veal Meatballs

Gourmet Rolls and Sweet Butter

Oven-dried Tomato Mozzarella Salad with Artichokes, Capers and Basil Dressing

Farro Salad, Cucumber, Tomato, Pancetta, Pine Nuts and Chive Dressing

Bicolor Caesar Salad with Croutons, Shaved Parmesan and Caesar Dressing

Atlantic Cod Provencal, Braised with Mussels, Capers, and Olives with Herb Polenta

Beef Short Rib Gremolata with Herb Risotto

Eggplant Caponatta

Mushroom Ravioli with Sundried Tomato Cream Sauce

Tiramisu

Cherry Almond Tart

Panna Cotta

Biscotti

Freshly Brewed Iced Tea with Lemon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

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meetings  imagined

# LUNCH

## Lunch Buffet Five

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**EASTERN MARKET** | \$59 per person

A Minimum of Twenty Five Guests is Required

Pulled Chicken Tortilla Soup

Baby Arugula and Red Oak Leaf Salad with Grapefruit, Avocado and Mild Chili Dressing

Roasted Asparagus, Grilled Corn and Red Peppers with Creamy Cilantro Vinaigrette

Peruvian Potato Salad

Fish Tacos, Cabbage Slaw, Salsa Fresca, Guacamole with Corn Tortillas

Grilled Marinated Skirt Steak, Chimichurri, Sweet Potatoes

Roasted Chicken Sofritos, Fried Plantains

Mexican Beans and Rice

Individual Flan

Mango Fruit Tarts

Mexican Chocolate and Banana Mousse

Freshly Brewed Iced Tea with Lemon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

*\*Additional Service Charge of \$200 to apply for groups less than twenty five people.*

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# LUNCH

## Lunch Buffet Six

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**FAR EAST** | \$59 per person

A Minimum of Twenty Five Guests is Required

Lemongrass Soup with Chicken, Coconut and Fried Basil

Mixed Greens with Tuna, Cucumber and Sesame Dressing

Cellophane Noodles with Grilled Vegetables and Marinated Tofu with Garlic Sweet & Spicy Dressing

Cabbage Salad with Mushrooms, Cashew Nuts and Green Jalapeño Pesto

Butter Chicken, Basmati Rice, Naan, Raita

Szechuan Beef and Broccoli

Steamed Halibut, Baby Bok Choy

Vegetable Pad Thai

Orange Ginger Pot de Crème

Green Tea Tiramisu

Lychee and Fruit Tarts

Fortune Cookies

Rice Pudding

Freshly Brewed Iced Tea with Lemon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

*\*Additional Service Charge of \$200 to apply for groups less than twenty five people.*



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# LUNCH

## Lunch Buffet Seven

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**PENN QUARTER** | \$59 per person

A minimum of twenty five guests is required

Soup du Jour

Make your Own Salad Buffet

Served with Gourmet Rolls and Sweet Butter

Greens (Select Three)

Spinach, Romaine, Arugula

Bibb, Petite Lettuces

Proteins (Select Three)

Soy Garlic Marinated Tofu, Seared Sesame Tuna, Grilled Thai Beef

Grilled Marinated Chicken Breast, Scallops, Prawns

Cheese (Select Two)

Feta Cheese, Goat Cheese, Parmesan Cheese

Cheddar Cheese, Bleu Cheese

Toppings (Select Six Total)

Haricot Vert, Kalamata Olives, Vine-Ripened Tomatoes, Carrots,

English Cucumbers, Kidney Beans, Garbanzo Beans, Hard Boiled Eggs

Candied Walnuts, Toasted Almonds, Sunflower Seeds, Avocado, Chopped Bacon

Dressings (Select Three)

Balsamic Vinaigrette, Soy Ginger Vinaigrette,

Virgin Olive Oil & Vinegar, Buttermilk Ranch

Fresh Fruit Salad

Pear Tart

Strawberry Panna Cotta

Pistachio Madeleine

Freshly Brewed Iced Tea with Lemon Wedges

Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Tea

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meetings  imagined

# LUNCH

## Lunch To GO

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All "To Go" Lunches are Served with (1) Salad, (1) Wrap or Sandwich, (1) Pastry, Whole Fruit and Chips

### SALADS

Couscous Salad

Couscous with Feta Cheese, Red Bell Peppers, Green Onion, Cucumber and Garnished with Pine Nuts

Pasta Salad

Pasta with Jack Cheese, Bell Peppers, Cilantro, Green Onion and Spiced with Chipotle Pepper

Orzo Salad

Orzo with Avocado, Red Onion, Tomatoes, Green Olives, Crumbled Goat Cheese, Chili, Parsley and a Hint of Lime Juice

Vegan Salad

Mixed Greens with Grape Tomatoes, Carrots, Cucumber, Red Onion and Black Olives with Italian Vinaigrette

### PASTRIES

Brownie

Chocolate Chip Cookie

Peanut Butter Cookie

White Chocolate Blueberry Cookie

Raspberry Linzer

Blueberry Almond Cake

### WRAPS AND SANDWICHES

Turkey | \$46 per person

Apple Cranberry Compote, Greens, Roma Tomatoes and Whole Grain Mustard Aioli in a Whole Wheat Tortilla

Roast Beef and Cheddar | \$46 per person

Medium Rare Roast Beef with Lettuce, Tomato and Horseradish Sauce on a Roll

Rosemary Ham and Swiss | \$46 per person

Roma Tomatoes, Greens and Honey Dijon Aioli on a Crusty Baguette

Club | \$46 per person

Oven Roasted Turkey Breast and Country Ham with Swiss Cheese, Bacon, Lettuce and Tomato

Vegan Primavera | \$46 per person

Grilled Eggplant, Peppers, Onions and Zucchini with Herbed White Bean Puree on a Ciabatta Roll

Greek Entrée Salad | \$46 per person

Grilled Chicken, Mixed Greens, Feta Cheese, Olives, Tomatoes, Red Onion and Greek Dressing

*A customary 25% taxable service charge and sales tax will be added to prices.*



# DINNER

## Dinner-First Course

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Dinners include gourmet rolls with sweet butter and your selection of first course, entrée, finale and freshly brewed regular, decaffeinated coffee and Tazo tea.

### FIRST COURSE

#### Soups

Cauliflower Potato Velouté, Parmesan, White Truffle

Pear and Pumpkin Bisque

Lobster Bisque en Croute

Asparagus Cream, Morel Mushrooms

Fava Bean Puree, Grilled Jumbo Shrimp

#### Warm

Porcini Ravioli, Basil Potato Cream

Lobster Crepe, Parsnips, Lobster Sauce | Additional \$10 per person

Duck Confit, Potato Gnocchi, Cherry Jus | Additional \$8 per person

#### Chilled

Baby Red and Green Romaine, Daikon Ribbon, Pickled Vegetables, Soy-Ginger Vinaigrette

Local Lettuce, Cucumber Ribbon, Goat Cheese Mousse and Raspberry Vinaigrette

Spinach Kale Salad, Crispy Red Onion, Crumbled Goat Cheese, Roasted Pine Nuts, Tarragon Dressing

Roasted Pear, Candied Pecans, Red and Green Oak Lettuce, Dried Cherries, Truffle Vinaigrette

Heirloom Tomato and Burratta, Basil, Micro Greens, Sea Salt, Extra Virgin Olive Oil

Goat Cheese Tart, Gold Beet Carpaccio, Thyme Onion Chutney, Balsamic Syrup

Smoked Salmon, Crab Cannelloni, Olives, Tomatoes, Capers

Chilled Sesame Seared Tuna, Asparagus Tempura, Miso Dressing

Grilled Corn and Avocado Tian, Crab Salsa, Mild Chili Dressing

Green Apple Lobster Salad, Bosc Pear, Celery Root and Vanilla Walnut Dressing

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# DINNER

## Dinner-Entrée

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### ENTRÉE

(Our chef's work with local farms to source the best and freshest seasonal accompaniments to our entrées)

Roasted Chicken Stuffed with Spinach and Fontina Cheese served with a Morel Cream Sauce | \$81 per person

Citrus Cardamom Marinated Chicken with Warm Aioli | \$81 per person

Saffron Marinated Sea Bass with Spring Onion Puree and Orange Marmalade | \$95 per person

Three Day Beef Short Rib | \$85 per person

Red Onion Crusted Filet of Beef with Truffle Jus | \$97 per person

Herb Marinated All Natural Chicken Breast with Mushroom Jus | \$81 per person

Grilled Organic Salmon with Mussel Bisque | \$83 per person

Grilled Pepper Crusted New York Striploin with Horseradish and Shiitake Mushroom Sauce | \$90 per person

Jumbo Lump Crab Crusted Rockfish (Regional Favorite) with Trout Caviar Sauce | \$83 per person

### DUET

Pepper Crusted Tenderloin of Beef with Tarragon Jus and Prosciutto Wrapped Shrimp | \$110 per person

Red Onion Tenderloin of Beef and Seared Crab Cake served with a Coriander and Mango Salsa | \$114 per person

Herb Marinated Tenderloin of Beef and Olive Crusted Sea Bass served with a Beurre Blanc Sauce | \$119 per person

Sesame Crusted Breast of Chicken and Ginger Sweet Soy and Lemongrass Marinated Shrimp | \$99 per person

Please contact your Event Manager to add a fourth course or for information on à la carte dining

*A customary 25% taxable service charge and sales tax will be added to prices.*



# DINNER

## Dinner-Finale

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### FINALE

Chestnut Chocolate Bar with Candied Mandarin  
Hazelnut Chocolate Bar with Sous Vide Pears  
Vanilla Cheesecake with Apple Butter and Gingerbread  
Chocolate and Tea Infused Panna Cotta  
White Chocolate Cherry Bar  
Pumpkin Tart with Mascarpone Cream and Cranberry Sauce



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meetings  imagined

# DINNER

## Dinner Buffet

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**STARS I** \$89 per person

A Minimum of Twenty Five Guests is Required

Green Salad with Dried Figs, Roasted Almonds and Crumbled Goat Cheese  
Tomato Bruschetta with Rosemary and Black Olives on Crostini  
Caesar Salad with Grilled Asparagus, Lemon Marinated Anchovies and Shaved Parmesan  
Sautéed Salmon with Herb Risotto, Fennel and Tomato Chutney  
Citrus Glazed Chicken Breast with Home Fried Potatoes, Artichokes and Saffron Jus  
Grilled Beef Medallion  
Baby Carrots with Lemon Parsley Butter  
Assorted Cakes, Tartlets, French Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

**STRIPES I** \$99 per person

A Minimum of Twenty Five Guests is Required

Roasted Fennel Watermelon Salad with Basil Marinated Yellow Tomato  
Tropical Shrimp Salad with Pineapple, Cucumber, Papaya and Red Pepper and Cilantro Dressing  
Artichoke Green Bean Salad with Smoked Duck and a Cherry Walnut Dressing  
Red Oak Leaf, Bibb and Frisée Salad with Big Woods Bleu Cheese, Garlic Croutons and Mustard Dressing  
Crab Cakes with Mashed Potatoes  
Spiced Fried Chicken and Hush Puppies  
Seafood Paella with Clams, Mussels, Bay Scallops and Arborio Rice with Saffron  
Braised Beef Short Ribs with Roasted Red Bliss Potatoes and Natural Jus  
Silver Queen Corn Succotash  
Assorted Fruit Pies and Individual Cakes  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

*\*Additional Service Charge of \$200 to apply for groups less than twenty five people.*

*A customary 25% taxable service charge and sales tax will be added to prices.*



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meetings  imagined

# RECEPTION

## Cold Canapés

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### Cold Canapés | \$7 each

Marinated Tomato Mozzarella Skewer  
Tomato Tartar, Parmesan  
Basil Goat Cheese Profiterole  
Curried Chicken Crostini  
Chilled Vietnamese Spring Rolls  
California Rolls with Ginger and Wasabi Mayonnaise

### Cold Canapés | \$8 each

Steak Tartare, Savory Tuille  
Smoked Salmon Rosette, Orange Fennel Salad  
Tuna Tartare, Fried Tortilla  
Foie Gras Macaroon  
Duck Prosciutto, Green Apple Salad, Asian Spoon  
Caviar and Lemon Sour Cream Stuffed Quail Eggs  
Beef Tenderloin, Sweet Potato Latke, Bleu Cheese  
Rock Shrimp Ceviche, Asian Spoon  
Crab, Avocado, Blue Corn Tart

*Minimum Order of Fifty Pieces per Item*

*Butler Servers are \$300 per Server. It is Recommended to Have (1) Butler Server per 100 Attendees*



*A customary 25% taxable service charge and sales tax will be added to prices.*

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meetings  imagined



# RECEPTION

## Hot Hors D'oeuvres

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### Hot Hors D'oeuvres | \$7 per piece

Spinach, Feta, Pine Nut Strudel  
Crispy Vegetarian Spring Rolls, Sweet Chili Dipping Sauce  
Mushroom Tart St. Andre  
Goat Cheese, Cherry Puff  
Mushroom Beggars Purse

### Hot Hors D'oeuvres | \$8 per piece

Dijon Chicken in Puff Pastry  
Maryland Crab and Brie Arancini, Old Bay Aioli  
Chicken Sate, Peanut Sauce  
Vietnamese Beef Skewer, Lemongrass Sauce  
Brie and Walnut, Puff Pastry  
Chicken Samosa  
Peking Duck, Steamed Bun, Scallions, Hoisin Sauce  
Bacon Wrapped Sea Scallops  
Crab Cakes, Lime Tartar Sauce  
Lamb Kofta  
Veal and Truffle Wontons  
Corn and Crab Fritters

*Minimum Order of Fifty Pieces per Item*

*Butler Servers are \$300 per Server. It is Recommended to Have (1) Butler Server per 100 Attendees*

*A customary 25% taxable service charge and sales tax will be added to prices.*



meetings  imagined

# RECEPTION

## Chilled Presentations

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### **INTERNATIONAL AND FARMHOUSE CHEESES** | \$18 per person

A Selection of Gourmet Domestic and International Cheeses  
Nuts, Honey Comb, Quince Paste, Mustardo, Sliced Baguette and Crackers

### **DISPLAY OF SUN-DRENCHED FRUIT** | \$14 per person

Pineapple, Honeydew, Cantaloupe, Strawberries and Seasonal Berries, Honey Yogurt Dip

### **SELECTION OF SUSHI** | \$24 per person

An Artful Display of Traditional Sushi and Nigiri, Wasabi, Pickled Ginger and Soy Sauce  
(Three Pieces Per Person)

### **CHARCUTIERE DISPLAY** | \$21 per person

Prosciutto, Soppresata, Coppa, Beef Bresola, Dijon and Grain Mustards, Cornichons, Olives, Cocktail Onions, Rustic Bread, Lavosh

### **CAVIAR STATION** | Market Price

Choice of Paddlefish, Salmon, Sturgeon served on Ice with Classical Garnishes to Include:  
Grated Egg White and Yolk, Minced Red Onion, Chopped Parsley, Crème Fraîche and Buckwheat Blini  
(Subject to Market Availability)

### **MARKET DISPLAY OF FRESH AND GRILLED VEGETABLES** | \$16 per person

Baby and Garden Fresh Vegetables Selection of Baby Carrots, Asparagus, Squash, Zucchini, Roasted Onions and Portobello

Mushrooms

Green Goddess Dip and Lemon Aioli

### **TAPAS STATION** | \$22 per person

Carved Serrano Ham

Tomato Mozzarella Skewer

Cantaloupe and Bresola Skewer

Manchego Cheese, Marconna Almonds

Bruschetta Display

*A customary 25% taxable service charge and sales tax will be added to prices.*



# RECEPTION

## Carved Presentations

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**INDIAN** | \$22 per person

Tandoori Spiced Chicken, Basmati Rice, Naan Bread and Raita

**SPICE CRUSTED TUNA LOIN** | \$24 per person

Ahi Tuna Loin, Chilled Soba Noodles, Mixed Greens, Miso Dressing

**PEPPER & ROASTED GARLIC CRUSTED BEEF TENDERLOIN** | \$26 per person

Bleu Cheese Port Sauce and Horseradish Mayonnaise, Brioche Rolls

**RACK OF AUSTRALIAN LAMB** | \$24 per person

Kalamata Olive and Orange Zest Crust, Rosemary Pinot Noir Sauce

**ROASTED TURKEY BREAST** | \$19 per person

Cranberry Orange Chutney, Herb Stuffing, Giblet Gravy

**CARVED BONE IN COWBOY RIB-EYE** | \$26 per person

Chimichuri Sauce, Sweet Potato Rolls

Each Station Requires (1) Chef Attendant for Every (100) Guests at \$300 per Attendant

Prices are per person.

*A customary 25% taxable service charge and sales tax will be added to prices.*



meetings  imagined

# RECEPTION

## Reception Presentations

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### PASTA STATION | \$22 per person

Potato and Truffle Tortellini, Herb Cream Sauce  
Tomato Caper Orecchiette, Baby Shrimp and Scallop  
Parmesan Cheese and Garlic Bread

### TACO STATION | \$22 per person

Choose Two:  
Sautéed Shrimp, Cabbage Slaw  
Slow Roasted Pulled Chicken, Chorizo Sausage, Onion and Cilantro  
Slow Braised Korean Short Rib, Kimchi Slaw  
Soft Corn Tortillas, Lime Wedges, Mexican Crema, Pico de Gallo

### SLIDER STATION | \$24 per person

Choose Two:  
Mini Beef Burgers, Aged Cheddar  
Mini Maryland Crab Cakes  
Teriyaki Chicken, Pickled Ginger  
Crinkle Cut Fries, Traditional Condiments

### MIDDLE EASTERN | \$26 per person

Chicken Shawarma Pita  
Lamb Kofta  
Assorted Hot Mezze to Include Kibbi, Fetayer and Sambousek  
Vegetarian Stuffed Grape Leaves  
Tabouleh, Hummus and Baba Ghanoush, Pita Bread

### INDIAN STATION | \$26 per person

Vegetable Tandoor, Basamati Rice, Nann Bread, Cucumber Dip  
Aloo Golbi, Cauliflower and Potato  
Vegetable Samosas, Chutney Sauce

*A customary 25% taxable service charge and sales tax will be added to prices.*



# RECEPTION

## Reception Presentations Continued

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### ICE AND RAW SEAFOOD BAR

\*Twenty Five Piece Minimum

Oysters in the Half Shell\* | \$7

Cracked Crab Claws | \$9

Jumbo Poached Shrimp | \$8

Cold Poached Half Lobster Tail | \$14

\*Oyster Shuckers at \$3Phi00 per attendant

### QUESADILLAS | \$24 per person

Grilled Flour Tortillas

Marinated Beef and Pulled Mesquite Chicken

Peppers, Onions, Cheddar and Jack Cheeses, Cilantro and Black Beans

Pico de Gallo, Guacamole and Sour Cream

### JUMBO CRAB CAKES | \$25 per person

Maryland Crab Cakes Seared to Order, Roasted Corn, Black Bean and Sundried Tomato Buerre Blanc

### CHINATOWN | \$26 per person

Whole Roasted Peking Duck, Moo-Shu Shells, Hoisin Sauce, Scallions

Assorted Dim Sum, Crispy Fried Shrimp, Sweet Chilis, Pork and Vegetable Shu Mai

Chicken and Vegetable Pot Stickers, Assorted Dipping Sauces

Steamed Rice

### RISOTTO STATION | \$26 per person

Slow Cooked Arborio Rice, Parmesan Cheese

Choose Two:

Jumbo Seared Sea Scallops, Saffron Broth

Seventy-Two Hour Beef Short Rib

Classic Mushroom

### SAUTEED JUMBO SHRIMP | \$26 per person

Sautéed Jumbo Shrimp, Garlic, Lemon Infused Olive Oil, Butter, Herbs, Tomato Concasse

Parmesan Toast

Each Station Requires (1) Chef Attendant for Every (100) Guests at \$300 per Attendant

*A customary 25% taxable service charge and sales tax will be added to prices.*



# ADULT BEVERAGES

## Host Bar

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**Top Shelf Cocktails** | Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS

**Luxury Cocktails** | Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Whisky, Patron Silver Tequila, Hennessy Privilege VSOP

**Top Shelf Wine** | Magnolia Grove by Chateau St. Jean Wines Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

**Luxury Wine** | Brancott Estate, Sauvignon Blanc; J. Lohr Estates, Chardonnay; Aquinas Cabernet Sauvignon; Canoe Ridge Vineyard, Merlot

**Domestic Beer** | Budweiser, Samuel Adams Boston Lager

**Domestic Light** | Miller Lite

**Regional Craft** | Yuengling Lager, Flying Dog

**Imported Premium** | Corona, Heineken

**Non-Alcoholic** | O'Doul's

### Hosted Consumption Bars

Top Shelf Cocktails | \$12 each

Luxury Tier Cocktails | \$13 each

Imported & Craft Beers | \$9 per bottle

Domestic Beers | \$8 per bottle

Top Shelf Wine | \$10 per glass

Luxury Wine | \$11 per glass

Sodas and Water | \$6 each

Labor Charge: \$300 per Bartender per 100 guests for up to 3 Hours

*A customary 25% taxable service charge and sales tax will be added to prices.*



# ADULT BEVERAGES

## Package Open Bar

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### Top Shelf Packages

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS

Domestic Beer | Budweiser, Samuel Adams Boston Lager

Domestic Light | Miller Lite

Regional Craft | Yuengling Lager, Flying Dog

Imported Premium | Corona, Heineken

Non-Alcoholic | O'Doul's

Top Shelf Wine | Magnolia Grove by Chateau St. Jean Wines: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

1-Hour Package | \$28 Per Person

2-Hour Package | \$41 Per Person

3-Hour Package | \$52 Per Person

4-Hour Package | \$63 Per Person

### Luxury Tier Packages

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Whisky, Patron Silver Tequila, Hennessy Privilege VSOP

Domestic Beer | Budweiser, Samuel Adams Boston Lager

Domestic Light | Miller Lite

Regional Craft | Yuengling Lager, Flying Dog

Imported Premium | Corona, Heineken

Non-Alcoholic | O'Doul's

Luxury Tier Wines | Brancott Estate, Sauvignon Blanc; J. Lohr Estates, Chardonnay; Aquinas Cabernet Sauvignon; Canoe Ridge Vineyard, Merlot

1-Hour Package | \$32 Per Person

2-Hour Package | \$47 Per Person

3-Hour Package | \$59 Per Person

4-Hour Package | \$71 Per Person

Labor Charge: \$300 per Bartender per 100 guests for up to 3 Hours



*A customary 25% taxable service charge and sales tax will be added to prices.*

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meetings  imagined

# ADULT BEVERAGES

## Wine List

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### Sparkling Wines and Champagnes

LaMarca, Extra Dry, Prosecco, Veneto, Italy | \$65

Mionetto, Prosecco, Organic, Veneto, Italy | \$67

Mumm Napa, Brut, "Prestige, Chefs de Caves", Napa Valley, California | \$70

Moët & Chandon, Brut, "Imperial", Epernay, France | \$125

### Sweet and Off-Dry White/Blush Wine

Magnolia Grove by Chateau St. Jean, Rose, California | \$44

Chateau Ste. Michelle Riesling, Columbia Valley, Washington | \$51

Beringer Vineyards White Zinfandel, California | \$44

### Lighter Intensity White Wines

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | \$58

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$53

Provenance Vineyards, Sauvignon Blanc, Napa Valley, California | \$67

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$44

CasaSmith, Pinot Grigio, "VINO", Ancient Lakes, Washington | \$61

### Fuller Intensity White Wines

Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$44

J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California | \$62

Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California | \$67

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California | \$68

### Lighter Intensity Red Wines

Line 39, Pinot Noir, California | \$53

Erath, Pinot Noir, Oregon | \$66

Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | \$70

Mohau Wines, Pinot Noir, Central Otago, New Zealand | \$67

Magnolia Grove by Chateau St. Jean, Merlot, California | \$44

J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California | \$62

Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, Washington | \$66

Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, California | \$70

### Fuller Intensity Red Wines

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$44

Avalon, Cabernet Sauvignon, California | \$51

Aquinas, Cabernet Sauvignon, North Coast, California | \$66

*Please ask your Event Planning Professional for availability of other wine labels if required*



*A customary 25% taxable service charge and sales tax will be added to prices.*

meetings  imagined



# GENERAL INFORMATION

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## General Information

These menus are guidelines designed to assist you in selecting a menu for your event. Our Event staff will be happy to prepare a customized proposal to meet your specific needs. All prices are subject to change without notice. Your Event/Catering Manager will confirm menu prices.

## Taxes and Service Charges

A twenty five percent (25%) taxable service charge and ten percent (10%) District of Columbia Sales Tax will be added to all food and beverage and audio visual charges. Bartender and attendant fees are subject to 10% District of Columbia Sales Tax. The aforementioned taxes are mandated by District of Columbia law. The District of Columbia requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the District of Columbia in order to receive a refund.

## Food and Beverage Guarantees(s)

All catered food and beverage require attendance guarantee(s). Final attendance must be confirmed three (3) business days in advance by 12 Noon, or the expected number will be used as the guarantee.

This number will be your guarantee and is not subject to reduction. We will set and prepare for three percent (3%) over the guarantee, and for groups over 1,000 guests we will set a maximum of fifty (50) guests over the guarantee.

## Food and Beverage

Due to liability and legal restrictions, no outside food and beverage of any kind may be brought in the hotel by the customer, guest or exhibitors. The Marriott Marquis Washington, DC is the only licensed authority to sell and serve liquor for consumption on the premises. District of Columbia law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Marriott Marquis Washington, DC reserves the right to refuse alcohol service to anyone.

## Signage and Decor

The Marriott Marquis Washington, DC reserves the right to approve all signage, staging, props and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the hotel nor should they obstruct permanent hotel signage from view. The hotel prohibits signs, banners, easels, and posters from being displayed on the lobby level and ballroom level without prior approval. Flammable substances are not permitted in the building or anywhere on the hotel's premises. Please work directly with FedEx as they are our approved partner for all branding opportunities.

## Outside Vendors

All vendors (i.e. entertainment, decorators, etc.) contracted directly with the group must sign the Marriott Marquis Washington, DC vendor agreement and provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges.

## Electrical Charges

The hotel can accommodate any electrical needs. There will be charges for electrical requirements exceeding standard capacity. Please consult with your Event Manager for details.

