



BANQUET MENU

DENVER AIRPORT MARRIOTT AT GATEWAY PARK



Denver Airport Marriott at Gateway Park
16455 E. 40th Circle, Aurora, Colorado, USA
1.303.371.4333
www.marriott.com/dengp

BREAKFAST

\$50 Surcharge Applies to Buffets Served to 19 People or Less, and \$100 for 10 People or Less.

BUFFETS

TITANIUM

Variety of Breakfast Breads & Pastries with Butter & Fruit Preserves
Sliced Seasonal Fruits & Berries
Assorted Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Tazo Teas

Select One:

SW Breakfast Wrap

Scrambled eggs, Pico de Gallo, Pepper Jack Cheese, Green Chili & Flour Tortilla

Breakfast Burrito

Breakfast Potatoes, Scrambled Eggs, Sausage, Potatoes, Mixed Cheese & Flour Tortilla Sausage,

Egg, & Cheese English Muffin

Sausage Patty, American Cheese, Scrambled Egg & English Muffin

\$40.00 per Guest

GOLD

Sliced Fresh Fruit & Berries
Scrambled Eggs, Hickory Smoked Bacon
Country Sausage
Eggs Benedict
Cinnamon French Toast with Warm Syrup
Breakfast Potatoes
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Tazo Teas

\$36.00 per Guest

PLATINUM

Variety of Breakfast Breads & Pastries with Butter & Fruit Preserves
Sliced Fresh Fruit & Berries
Assorted Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Tazo Teas

Fluffy Scrambled Eggs with Cheese, Pico de Gallo, & Salsa Roja
Hickory Smoked Bacon
Sausage Links
Breakfast Potatoes

\$38.00 per Guest

SILVER

Sliced Fresh Fruit & Berries
Assorted Yogurts
Assorted Cereals & Granola with Low Fat & Skim Milk
Variety of Breakfast Breads & Pastries with Butter & Fruit Preserves
Assorted Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Tazo Teas

\$34.00 per Guest

All prices are subject to a 24% service charge and 8.5% sales tax and are subject to change without notice.

BREAKFAST

PLATED BREAKFAST

BUILD YOUR OWN

Select One

Scrambled Eggs - Plain or Cheese
Country Ham Scramble - Ham & Eggs
Southwestern Scramble, Eggs with Pepper Jack Cheese – Eggs, Pico de Gallo, & Salsa Roja
Cinnamon French Toast with Warm Syrup, Berries & Powder Sugar
Breakfast Quiches
Sausage, Egg & Cheese English Muffin - Sausage Patty, American Cheese & Eggs
Traditional Pancakes, Berries & Whipped Cream
Scrambled Eggs with Mushrooms, Spinach, Peppers, Cheese, & Onions

Select One Side

Country Ham
Hickory Smoked Bacon
Country Sausage
Turkey Bacon
Canadian Bacon
Chicken Fried Steak & Gravy (\$4.50 Upgrade)
Petite Top Sirloin Steak (\$8.00 Upgrade)

Select One Starch

Breakfast Potatoes
Cheddar Grits
Country Potatoes
Hash Browns

Served with Variety of Breakfast Breads & Pastries with Butter & Fruit Preserves
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Tazo Teas
\$42.00 per Guest

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BREAKFAST

ENHANCEMENTS

Assorted Yogurts	\$4.00 Each
Yogurt, Fruit & Granola Parfait	\$6.00 per Guest
Assorted Cereals with Low Fat & Skim Milk	\$4.00 per Guest
Scrambled Eggs	\$3.00 per Guest
Egg Whites	\$5.25 per Guest
Breakfast Potatoes	\$3.00 per Guest
Steel Cut Oatmeal with Brown Sugar, Cinnamon & Dried Fruit	\$4.00 per Guest
Biscuits with Country Gravy	\$3.50 per Guest
Bagels & Cream Cheese	\$35.00 per Dozen
Pancakes with Syrup, Fruit Topping & Whipped Cream	\$3.50 per Guest
Waffles with Syrup, Fruit Topping & Whipped Cream	\$3.50 per Guest
Country Ham	\$4.00 per Guest
Country Sausage	\$4.00 per Guest
Turkey Sausage	\$4.50 per Guest
Hickory Smoked Bacon	\$4.50 per Guest
Turkey Bacon	\$4.00 per Guest
Bagels with Smoked Salmon, Cream Cheese, Onions, Capers & Lemons	\$7.00 per Guest
Scrambled Eggs, Bacon & Monterey Jack Cheese Breakfast Wrap	\$8.00 Each
Scrambled Eggs, Ham & Swiss Cheese Croissant	\$8.00 Each
Scrambled Eggs & Cheddar Cheese English Muffin with a choice of Ham, Bacon or Sausage	\$9.00 Each

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BREAKS

ONE - HOUR BREAKS

ALL DAY BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Tazo Teas
Soft Drinks & Bottled Water

\$28.00 per Guest

HALF DAY BEVERAGE SERVICE

\$22.00 per Guest

MID-AFTERNOON BREAK

Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies
Chocolate Brownies
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Tazo Teas
Soft Drinks & Bottled Water

\$20.00 per Guest

BUILD YOUR OWN BRUSCHETTA STATION

Pita Chips & French Bread
Tomatoes, Olives, Basil Pesto, Mozzarella Cheese,
Sun Dried Tomatoes & Goat Cheese
Olive Tapenade, Eggplant Tapenade

\$18.00 per Guest

HEALTH & HAPPINESS

Whole Fruit, Pita Chips
Carrots, Celery & Assorted Hummus
Assorted Yogurts, Granola Bars

\$18.00 per Guest

BUILD YOUR OWN PARFAIT STATION

Greek Yogurt, Almonds, Fresh Berries, Dried Fruits,
Agave Syrup & Granola

\$19.00 per Guest

TOUCHDOWN

Pretzel Bites, Flavored Popcorn, Beef Sliders,
Chicken Wing Sampler, Nachos & Cheese Dip
Chocolate Brownies

\$24.00 per Guest

ENERGY

Granola Bars, Energy Bars, & Nut Mix
Vitamin Water
Freshly Brewed Regular & Decaffeinated Coffee
Soft Drinks & Bottled Water

\$20.00 per Guest

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BREAKS

À LA CARTE

BEVERAGES

Assorted Tazo Teas	\$2.50 per Packet
Chai Tea	\$3.00 per Packet
Hot Chocolate	\$3.00 per Packet
Bottled Water	\$4.00 Each
Soft Drinks	\$4.00 Each
Power Drinks	\$4.50 Each
Assorted Juices - Orange, Grapefruit, Apple, Tomato, Cranberry & Pineapple	\$20.00 per Quart
Iced Tea	\$28.00 per Gallon
Lemonade	\$30.00 per Gallon
Custom Infused Waters	\$32.00 per Gallon
Freshly Brewed Regular & Decaffeinated Coffee	\$65.00 per Gallon
Assorted Bubly Waters	\$4.00 Each

COLD SNACKS

Seasonal Whole Fresh Fruit	\$2.50 Each
Granola Bars	\$3.50 Each
Energy Bars	\$3.75 Each
Assorted Yogurts	\$4.00 Each
Sliced Fresh Fruit	\$6.00 per Guest
Chocolate Almond Biscotti	\$16.00 Per Dozen
Bagels with Cream Cheese	\$35.00 Per Dozen
Assorted Specialty Breads — Lemon Poppy Seed, Carrot Nut, Banana Nut & Coffee Cake	\$35.00 Per Dozen
Scones, Fruit-Filled Danish, Muffins & Croissants	\$35.00 Per Dozen

SWEETS

Gummy Bears	\$3.50 per Guest
Candy Bars	\$3.00 Each
Yogurt-Covered Pretzels	\$3.50 per Guest
Chocolate-Covered Almonds, Blueberries or Cherries	\$4.00 per Guest
Peanut Brittle	\$4.50 per Guest
Brownies	\$35.00 Per Dozen
Cookies – Chocolate Chip, Oatmeal Raisin & Peanut Butter	\$35.00 Per Dozen

SNACKS

Potato Chips	\$2.50 Individual Bag
Buttered Popcorn	\$3.50 per Guest
Tortilla Chips	\$3.50 per Guest
Pretzels	\$3.50 per Guest
Trail Mix	\$4.00 per Guest
Banana Chips	\$5.00 per Guest
Pita Chips	\$4.00 per Guest
Roasted Peanuts	\$4.50 per Guest
Mixed Nuts	\$5.00 per Guest
Cashews	\$5.50 per Guest
Pistachios	\$6.00 per Guest

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BREAKS

DIPS

HOT

Chili Con Queso served with Tortilla Chips	\$4.00 per Guest
Spinach & Artichoke served with Toasted Bread	\$5.00 per Guest
Crab & Spinach served with Celery & Carrots	\$7.50 per Guest

COLD

Salsa Ranch served with Pita Bread	\$3.75 per Guest
Hummus served with Celery & Carrots	\$4.00 per Guest
Black Bean Dip served with Tortilla Chips	\$4.00 per Guest
Guacamole served with Tortilla Chips	MARKET PRICE

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LUNCH

WEEKLY LUNCH BUFFET

\$45.00 per Guest

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MONDAY

Colorado Campfire

Black Bean Soup
Shaved Brussels Sprouts, Fennel & Apple Salad with
Adobo Aioli
Slow Roasted BBQ Brisket
Lemon Pepper Chicken
Herb Roasted Red Potatoes
Corn on the Cob
Seasonal Vegetables
Rustic Berry Cobbler

TUESDAY

The Sandwich Club

Tomato-Basil Soup
Iceberg Wedge Salad, Blue Cheese, Bacon, Croutons,
Cherry Tomatoes & Ranch Dressing
Greek Salad
Assorted Meat & Vegetable Paninis
Pre-made Gyro - Select Two of the Following:
Lamb, Chicken, Beef or Vegetarian
Assorted Potato Chips
Mississippi Mud Cake

WEDNESDAY

Baja Fresh

Chicken Pozole
Mexican Chopped Salad with Corn, Peppers, Cilantro,
Squash, Tomatoes, Black Beans, and Red Onion
Chile Rellenos
Achiote Chicken, Sautéed Onions and Peppers
Carne Asada and Sweat Baby Onions
Zucchini-Corn Casserole with Poblano Cream
Vanilla Bean Cheesecake

THURSDAY

Mangiamo

Italian Wedding Soup
Antipasto Salad with Romaine, Artichoke Hearts, Grape
Tomatoes, Kalamata Olives, Red Onion with Red Wine
Vinaigrette
Pasta Puttanesca, Olives, Garlic, Capers, Tomatoes and
Spaghetti
Chicken Caprese with Tomato-Basil and Fresh Mozzarella
Beef Roll Ups, Sundried Tomatoes, Spinach, and Boursin
Cheese with Demi
Baked Cheese Stuffed Zucchini
Stone-Fruit Panzanella with Fresh Whipped Cream

FRIDAY

Asian Fusion

Thai Basil Coconut Soup
Asian Green Salad with Napa Cabbage, Radicchio,
Wontons and Sesame Vinaigrette
Stir Fried Rice
Gunpowder Beef with Dried Chiles, and Peanuts
Kung Pao Chicken
Sautéed Oriental Vegetables
Pineapple Upside Down Cake & Sesame Balls

All Buffets Served with Freshly Brewed Regular & Decaffeinated Coffee
Fresh Artisan Rolls with Butter
Assorted Hot Tazo Tea, Iced Tea

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LUNCH

BUILD YOUR OWN LUNCH BUFFET

\$46.00 per Guest

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COLD SELECTIONS

Select Two

Fresh Fruit Salad
Traditional Caesar Salad
Tossed Salad with Ranch Dressing & Balsamic Vinaigrette
Marinated Tomato Salad
Greek Salad
Mixed Vegetable Salad
Cucumber & Tomato Salad

HOT SELECTIONS

Select Two

Oven-Roasted Pork Loin with Dijon Mustard Sauce
Rotisserie Chicken
Chicken Picatta
Chicken Marsala
Italian Sausage with Sautéed Peppers
Mesquite Barbecued Tri-Tip of Beef
Braised Beef Brisket
Grilled Salmon, Lemon Butter Sauce

ACCOMPANIMENTS

Select Two

Baked Tortellini
Macaroni & Cheese
Oven-Roasted Potatoes
Cheddar Au Gratin Potatoes
Garlic Smashed Potatoes
Tomato Infused Rice
Steamed Rice
Wild Rice Pilaf

Fresh Baked Rolls with Butter
Chef's Choice Fresh Seasonal Vegetables
Served with Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Tazo Tea
Iced Tea
Assorted Mini Desserts

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LUNCH

BUFFET ADDITIONS

SLIDER BAR

Lettuce, Tomato, Pickles & Condiments

Select Two

Buffalo Chicken
Chicken Parmesan
BBQ Pork
French Dip
Meatball Traditional

\$12.00 per Guest

WRAP BAR

Select Three

Grilled Chicken Caesar - Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons
Pesto Turkey - Oven Roasted Turkey, Spinach, Asiago Cheese, Red Peppers, Basil Pesto
Teriyaki Chicken - Marinated Chicken, Mixed Vegetables, Red Onions, Cabbage
Roast Beef - Roast Beef, Sharp Cheddar Cheese, Horseradish, Caramelized Onions, Romaine
Vegetable - Grilled Wild Mushroom, Roasted Red Peppers, Red Onion, Balsamic, Fresh Basil

\$17.00 per Guest

CHICKEN WING BAR

Traditional & Boneless Wings with Carrots, Celery, Bleu Cheese & Ranch Dressing

Select Three Sauces

Mild
Medium
Hot
Honey BBQ
Garlic Parmesan
Sweet Chile
Chipotle Lime
Smokey BBQ

\$16.00 per Guest

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LUNCH

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THE DELI

- Soup of the Day
- Potato Salad, Coleslaw, Fruit Salad, Italian Pasta Salad
- Ham, Turkey, Roast Beef, Swiss & Cheddar Cheese
- Lettuce, Tomato, Onions, Kosher Pickles, Mustard, Mayonnaise, Creamy Horseradish
- White, Wheat, & Sourdough Breads
- Chocolate Chip Cookies, Toffee Brownies, Seven Layer Bars & Lemon Bars
- Freshly Brewed Regular, Decaffeinated Coffee & Iced Tea

\$40.00 per Guest

ENHANCEMENTS

Mixed Vegetables Salad	\$4.00 per Guest
Chicken Salad	\$5.00 per Guest
Tuna Salad	\$6.00 per Guest
Shrimp Salad	\$8.00 per Guest

BOXED LUNCH

Select Two

Whole Fresh Fruit, Potato Chips, Cookie, Mustard & Mayonnaise, Soft Drink

- Oven-Roasted Turkey & Swiss Cheese Croissant
- Roast Beef & Cheddar Cheese Croissant
- Ham & Swiss Cheese Sub Sandwich
- Asian Chicken Wrap with Thai Peanut Sauce
- Italian Meat & Provolone Cheese Sub Sandwich
- Portobello Mushroom, Roasted Peppers, Tomatoes & Red Onions on Focaccia V
- Grilled Vegetables & Roasted Tomatoes on Ciabatta V

\$42.00 per Guest

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PLATED LUNCH

SALAD

Pick One

Traditional Wedge Salad
with Bacon, Scallions, Tomatoes
Blue Cheese Dressing

Mixed Greens
with Candied Pecans, Red Peppers & Carrots
Balsamic Vinaigrette

Caesar Salad with Herbed Croutons, Parmesan Cheese
Traditional Caesar Dressing

Baby Spinach with Dried Cranberries
Almonds & Feta Cheese
Balsamic Vinaigrette

Pick One Entrée from Hot or Cold

HOT ENTRÉES

Roasted Vegetable Primavera
Sun-dried Tomatoes, Parmesan Cheese

\$34.00 per Guest

Chicken Picatta
Wild Rice Medley, Seasonal Vegetables Lemon Caper
Sauce

\$38.00 per Guest

Baked Lemon Pepper Chicken
Grilled Herb Polenta Cake, Seasonal Vegetables
Chart Jus-Lie

\$40.00 per Guest

Grilled Fillet of Salmon
Saffron Boiled Potatoes, Seasonal Vegetables
Balsamic Strawberry Butter Sauce

\$40.00 per Guest

Petite Top Sirloin
Roasted Garlic Smashed Potatoes, Seasonal Vegetables
Wild Mushroom Sauce

\$42.00 per Guest

Add second option for Duet Plate \$8.00 per Guest

COLD ENTRÉES

Sliced Roast Beef on a Croissant
Potato Salad

\$38.00 per Guest

Grilled Chicken Focaccia
Swiss Cheese & Pesto, Vegetable Salad

\$38.00 per Guest

Tortilla Wrap
Turkey, Bacon, Lettuce, Tomato, Swiss Cheese & Garlic
Mayonnaise, Pasta Salad

\$36.00 per Guest

Vegetarian Pita Sandwich
Sundried Tomatoes, Artichokes, Basil Pesto and Bean
Sprouts, Served with Hummus

\$36.00 per Guest

Southwest Chicken Salad
Fire-Roasted Chile Lime Chicken, Crisp Romaine, Cherry
Tomatoes, Red Onions, Jicama, Monterey Jack Cheese
Southwestern Dressing

\$36.00 per Guest

Poached Salmon Salad
Minted Cucumber Sauce, Arugula Salad

\$40.00 per Guest

DESSERT

Pick One

Carrot Cake
Caramelized White Chocolate Cream Icing
Rum Soaked Apricots, Golden Raisins

Vanilla Bean Cheesecake
Fresh Fruit Compote, Lemon Torte White Chocolate
Croquant

Flourless Chocolate Cake
Peanut Butter Mousse, Spiced Cherry Jam

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Tazo Tea, Iced Tea
Freshly Baked Artisan Rolls with Butter

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PLATED DINNER

SALAD

Pick One Salad or Soup

Baby Spinach & Gorgonzola Salad
Dried Cranberries, Red Onions, Balsamic Vinaigrette

Mixed Field Greens
Mixed greens, Tomatoes, Cheese, Cucumbers Italian
Vinaigrette

Traditional Wedge Salad
Bacon, Scallions, Tomatoes, Bleu Cheese Dressing

Kale Salad
Berries, Walnuts, Goat Cheese Honey-Lemon Vinaigrette

Caesar Salad
Parmesan Cheese, Herb Croutons, Traditional Caesar
Dressing

HOT ENTRÉES

Pick One

Seared Chicken
Basil Cream Sauce, Grilled Polenta & Sun-Dried Tomatoes

\$44.00 per Guest

Seared Pork Loin
Port Cherry Reduction, Bacon & Chive Smashed Potatoes

\$42.00 per Guest

Cedar Plank Salmon
Mezcal-Honey Glazed & Wild Rice Medley with Dried
Cranberries

\$46.00 per Guest

Grilled New York Strip Steak
Cabernet Thyme Reduction, Sour Cream & Green Onion
Mashed Potatoes

\$46.00 per Guest

Grilled Filet Mignon G
Cabernet Sauvignon Sauce & Sweet Potato Casserole

\$52.00 per Guest

Grilled Colorado Lamb Chops
Rosemary Red Wine Sauce & Roasted Garlic Potatoes

\$56.00 per Guest

Pick Two Options for Duet Plate for \$62.00 per Guest

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PLATED DINNER

SOUPS

Sweet Corn & Potato Chowder
Hickory Smoked Bacon

Cream of Mushroom
Truffle Oil

Tomato-Basil Bisque
Croutons

DESSERT

Pick One

Carrot Cake
Caramelized White Chocolate Cream Cheese Icing Rum
Soaked Raisins & Apricots

Vanilla Bean Cheesecake
Seasonal Fresh Fruit Compote, Lemon Cremeux White
Chocolate Croquant

Chocolate Tres Leches Cake
Sweet Cinnamon Cream, Passion Fruit Dulce de Leche

Strawberry Shortcake
Pound Cake, Orange Scented Mascarpone Cream White
Chocolate Wafer

Flourless Chocolate Cake
Peanut Butter Mousse, Spiced Cherry Jam

Includes Chef's Selection of Fresh Seasonal Vegetables, Choice of Salad or Soup, Entree & Dessert
Fresh Artisan Rolls with Butter
Freshly Brewed Coffee & Decaffeinated Coffee, Assorted Hot Tazo Teas, Iced Tea

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SOUTHWESTERN DINNER BUFFET

\$54.00 per Guest

COLD SELECTIONS

Pick Two

Shrimp Ceviche
Mexican Chicken Salad
Fruit Salad with Toasted Coconut
Tortilla Chips with Fire Roasted Salsas & Guacamole
Roasted Corn & Black Bean Salad
Garden Salad with Cilantro Lime Vinaigrette
Summer Vegetable Salad

HOT SELECTIONS

Pick Two

Pepper-Stuffed Chicken Breast
Chicken Enchiladas, Green Chile Sauce
Chicken Fajitas, Sautéed Peppers & Onions
Chile-Rubbed Sirloin Steak
Beef Fajitas, Sautéed Peppers & Onions
Beef Tacos
Southwestern Pork Loin
Pork Tamales
Black Bean & Corn Quesadillas
Fish Tacos with Pickled Cabbage
Grilled Vegetable Fajitas

ACCOMPANIMENTS

Spanish Rice
Refried Beans
Tortilla Chips, Taco Shells, Flour Tortillas
Monterey Jack & Cheddar Cheeses, Onions, Lettuce,
Jalapenos, Sour Cream, Guacamole, Fresh Cilantro, Salsa

DESSERT

Pick Two

Mexican Wedding Cookies
Caramelized Passion Fruit Tartlets
Churros
Cinnamon Chocolate Tres Leches Cake

Chef's Selection of Fresh Seasonal Vegetables
Freshly Baked Cornbread and Biscuits with Butter
Freshly Brewed Coffee & Decaffeinated Coffee, Assorted Hot Tazo Teas, Iced Tea

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TAILGATE DINNER BUFFET

\$58.00 per Guest

COLD SELECTIONS

Pick Two

Caesar Salad
Cobb Salad
Grilled Marinated Vegetable Salad
Seasonal Fruit Salad
Coleslaw
Potato Salad
Macaroni Salad

HOT SELECTIONS

Pick Two

Beef Sliders
Philly Cheesesteaks
BBQ Beef Sandwiches
All Beef Stadium Dogs
Beer Brats & Onions
Pulled Pork Sandwiches
Buffalo Wings
BBQ Chicken

ACCOMPANIMENTS

Beef Chili with Cheddar Cheese & Onions
Soft Pretzels with Beer Cheddar Dip & Mustard
Baked Potato Bar, Sour Cream, Bacon, Cheddar Cheese & Chives

DESSERT

Pick Two

Red Velvet Cake
Key Lime Pie
Pineapple Upside-Down Cake
Turtle Cake

Chef's Selection of Fresh Seasonal Vegetables
Freshly Baked Cornbread and Biscuits with Butter
Freshly Brewed Coffee & Decaffeinated Coffee, Assorted Hot Tazo Teas, Iced Tea

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CAMPFIRE DINNER BUFFET

\$54.00 per Guest

COLD SELECTIONS

Pick Two

Coleslaw
Potato Salad
Roasted Corn & Black Bean Salad

HOT SELECTIONS

Pick Two

Braised Beef Short Ribs
Barbecued Beef Brisket
Fried Chicken
Barbecued Rotisserie Chicken
Barbecued Pork Loin
Grilled Salmon, Lemon Butter Sauce

ACCOMPANIMENTS

Corn on the Cob
Barbecued Baked Beans
Green Beans with Caramelized Onions
Chef's Selection of Fresh Seasonal Vegetables

DESSERT

Pick Two

Apple Pie
Pecan Pie
Warm Peach Cobbler
Red Velvet Cake

Freshly Baked Cornbread and Biscuits with Butter
Freshly Brewed Coffee & Decaffeinated Coffee, Assorted Hot Tazo Teas, Iced Tea

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MAIN STREET BUFFET

\$58.00 per Guest

COLD SELECTIONS

Pick Two

Tomato & Mozzarella Salad
Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Basil

Baby Spinach Salad
Mushrooms, Red Onions, Raspberry Walnut Vinaigrette

Seasonal Baby Greens
Marinated Vegetables, Hearts of Palm, Champagne
Vinaigrette

HOT SELECTIONS

Pick Two

Roasted Beef Sirloin, Merlot Sauce
Braised Beef Brisket
Gnocchi with Gorgonzola Cream Sauce
Chicken Marsala
Baked Cod, Lemon Butter Sauce
Grilled Salmon Fillet, Orange Butter
Roasted Pork Loin, Port Cherry Sauce

ACCOMPANIMENTS

Garden Vegetable Pearl Couscous
Oven-Roasted Potatoes
Herbed Wild Rice
Chef's Selection of Fresh Seasonal Vegetables

DESSERT

Pick Two

Flourless Chocolate Cake
Peanut Butter Mousse, Spiced Cherry Jam
Vanilla Bean Cheesecake
Seasonal Fresh Fruit Compote, Lemon Cremeux White
Chocolate Croquant
Red Velvet Cake

Freshly Baked Cornbread and Biscuits with Butter
Freshly Brewed Coffee & Decaffeinated Coffee, Assorted Hot Tazo Teas, Iced Tea

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LITTLE ITALY BUFFET

\$56.00 per Guest

COLD SELECTIONS

Caesar Salad
Antipasti Salad

HOT SELECTIONS

Pick Two

Beef Lasagna
Baked Penne Bolognese
Eggplant Parmesan
Vegetable Lasagna
Herb-Crusted Cod
Chicken Parmesan
Pork Scaloppini with Wild Mushrooms
Sausage, Peppers & Onions

ACCOMPANIMENTS

Parmesan Potatoes
Baked Tortellini Alfredo
Chef's Selection of Fresh Seasonal Vegetables

DESSERT

Pick Two

Tiramisu
Amaretti Cookies
Cannoli's
Seasonal Rustic Fruit Tarts

Assortment of Breads Served with Olive Oil & Balsamic Vinegar
Freshly Brewed Coffee & Decaffeinated Coffee, Assorted Hot Tazo Teas, Iced Tea

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RECEPTION

\$50 Surcharge Applies to Display Stations Served to 19 People or Less.

DISPLAYS

FRESH SEASONAL FRUIT

Sliced Fresh Fruit, Sweet Dip

\$10.00 per Guest

DIPS - COLD

Salsa Ranch served with Pita Bread
Hummus served with Celery & Carrots
Black Bean Dip served with Tortilla
Chips
Guacamole served with Tortilla Chips

\$3.75 per Guest

\$4.00 per Guest

\$4.00 per Guest

Market Price

CRUDITÉS

Fresh Seasonal Vegetables
Ranch Dressing and Southwestern Dip

\$8.00 per Guest

DIPS - HOT

Chili Con Queso served with Tortilla
Chips
Spinach & Artichoke served with
Toasted Bread
Crab & Spinach served with Celery &
Carrots

\$4.00 per Guest

\$5.00 per Guest

\$7.50 per Guest

Select Three \$12 per Guest

INTERNATIONAL & DOMESTIC

CHEESE

Sliced Fresh Fruit, Dried Fruits & Gourmet
Crackers

\$12.00 per Guest

ANTIPASTI

Charcuterie Meats & Cheeses Olives &
Pickled Vegetables
French Baguettes & Gourmet Crackers

\$10.00 per Guest

SNACKS

Buttered Popcorn
Assorted Flavored Popcorn (White Cheddar, BBQ, Lemon
Pepper, Cajun)
Potato Chips
Tortilla Chips
Soft Warm Pretzels served with Mustard and Beer Cheese
Trail Mix
Pita Chips
Roasted Peanuts
Mixed Nuts
Cashews
Pistachios
Celery & Carrots
French Bread

\$3.50 per Guest

\$4.00 per Guest

\$3.75 per Guest

\$3.50 per Guest

\$5.00 per Guest

\$4.50 per Guest

\$4.00 per Guest

\$4.50 per Guest

\$5.00 per Guest

\$5.50 per Guest

\$6.00 per Guest

\$3.50 per Guest

\$4.00 per Guest

Option to Select Three \$10.00 per Guest

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RECEPTION

Minimum order is Two Dozen Pieces per Item
Butler Passed \$125 per Server (One Server per xx Guest)

COLD HORS D'OEUVRES

- Red Potatoes with Sour Cream & Chives
- Deviled Eggs
- Brie Cheese, Strawberries & Walnuts on Toast Assorted Crostini's
- Prosciutto & Melon
- Cucumber Chip with Seared Ahi Tuna
- Prosciutto & Brie, Truffle Oil & Honey on Toasted Brioche
- Peppered Beef Tenderloin, Onion Jam & Micro Greens on Toasted Baguette
- Cucumber Cup with Crab Meat Jumbo Shrimp
- Shrimp Ceviche Shooters
- Tuna Tartare & Pickled Vegetables
- Buckwheat Blini on Smoked Salmon

\$42.00 per Dozen

\$48.00 per Dozen

HOT HORS D'OEUVRES

- Beef Empanadas
- Miniature Quiche
- Buffalo Chicken Quesadillas
- Spicy Buffalo Chicken Wings, Ranch Dressing
- Baked Brie, Raspberry Coulis
- Bacon & Gorgonzola Cheese Wrapped Artichoke Heart
- Asian Eggrolls, Sweet Chile Dipping Sauce
- Meatballs (BBQ, Swedish or Marinara)
- Mini Sausage Pizzas
- Chicken Satay
- Mini Beef Wellingtons
- Teriyaki Beef Brochettes
- Coconut Shrimp, Apricot Chutney
- Prosciutto & Basil Wrapped Shrimp
- Bacon Wrapped Sea Scallops
- Tempura Shrimp with Asian Dipping Sauce
- Mini Crab Cakes with Remoulade Sauce
- Pork Pot Stickers with Soy Dipping Sauce

\$42.00 per Dozen

\$48.00 per Dozen

TAPAS

COLD

Marinated Spanish Olives & Vegetables
Endive with Bleu Cheese, Walnuts & Piquillo Peppers
Roasted Eggplant with Goat Cheese & Capers
Serrano Ham Wrapped Melon

Select Four \$18.00 per Guest

HOT

Shrimp with Garlic, Olive Oil, Basil & Red Pepper
Bacon Wrapped Dates
Spanish Sausage with Sherry Aioli & Arugula
Bacon Wrapped Scallops with Lemon & Micro Mint
Marinated Chicken Skewers with Romanesco Sauce
Mini Paella with Chicken & Mussels

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RECEPTION

BUILD YOUR OWN INTERACTIVE STATIONS

CAESAR SALAD

Grilled Chicken Breast & Marinated Shrimp Romaine,
Herbed Croutons, Parmesan Cheese, Traditional
Caesar Dressing
\$12.00 per Guest

SALAD PRESENTATION

Spinach, Field Greens, Iceberg Lettuce, Tomatoes,
Artichokes, Black Olives
Grilled Chicken, Shrimp, Bacon, Sunflower Seeds,
Candied Walnuts, Cheddar & Parmesan Cheeses
Red Onions, Cucumbers, Croutons, Chickpeas, Kidney
Beans, Red Beets
Ranch, Balsamic & Peppercorn Parmesan Dressings

\$14.00 per Guest

BRUSCHETTA

Toasted Pitas & French Bread
Olive Tapenade, Eggplant Tapenade, Goat Cheese
\$11.00 per Guest

POTATO BAR

Select One

Whipped Potatoes
Garlic Butter, Scallions, Bacon, Cheddar Cheese

Whipped Sweet Potatoes
Honey, Cinnamon Butter, Toasted Pecans

Baked Idaho Potatoes
Scallions, Bacon, Cheddar Cheese, Chili Con Queso

Baked Sweet Potatoes
Honey, Cinnamon Butter, Toasted Pecans
\$8 per Guest

Add Second Option
\$4.50 per Guest

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RECEPTION

\$50 Surcharge Applies to Action Stations Served to 19 People or Less, and \$100 for 10 People or Less.
\$125 Chef's Fee per 50 Guests for 2 Hour Reception

CHEF ATTENDED ACTION STATION

PASTA & NOODLES

Linguini, Tortellini, & Penne
Assorted Toppings
Marinara, Alfredo & Diavolo

\$14.00 per Guest

TACOS

Beef or Chicken Tacos
Lettuce, Tomatoes Onions, Monterey Jack & Cheddar
Cheeses, Guacamole, Sour Cream, Salsa

\$12.00 per Guest

SANDWICH BAR

Select Three

The Classic

Cheddar Cheese, Country White Bread

California Turkey Melt

Avocado, Sprouts, Tomatoes, Monterey Jack Cheese,
Whole Wheat Bread

Black Forest Melt

Black Forest Ham, Gruyere Cheese, Marbled Rye Bread

Santa Fe Chicken Melt

Spiced Chicken, Jalapeño Jack Cheese, Guacamole, Red
Onions, Country White Bread

Texas BBQ Melt

BBQ Beef, Sharp Cheddar, Caramelized Onions, Texas
Toast

South of the Border Stuffed Tortilla

Pepper Jack Cheese, Flour Tortillas, Salsa, Sour Cream

Midwestern BLT

Applewood Bacon, Tomatoes, Cheddar Cheese, Country
White Bread

Tuna Melt

Tuna, Cheddar Cheese, Tomatoes, Whole Grain Bread

\$20.00 per Guest

MACARONI & CHEESE

Select Three

Seafood

Smoked Cheddar & Country Ham

Traditional

Spinach & Feta Cheese

Smoked Chicken & Monterey Jack Cheese

Andouille Sausage, Blackened Chicken & Roasted
Peppers

\$12.00 per Guest

CHEF ATTENDED SAUTÉ

Shrimp with Garlic & Olive Oil
(3 pieces per guest)

\$13.00

Tournedos of Beef, Green Peppercorn or Sherry
Mushroom Sauce
(4 ounces per guest)

\$14.00

Colorado Lamb Lollipops with Rosemary Lamb Jus &
Mint Jelly
(4 ounces per guest)

\$15.00

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RECEPTION

\$125 Chef's Fee per 50 Guests for 2 Hour Reception
All Stations Include Freshly Baked Artisan Rolls and Butter

CARVING STATIONS

HERB LEG OF LAMB

Rosemary Mayonnaise, Mint Jelly
Serves Approximately 30 Guests

\$300

SALMON & SPINACH EN CROÛTE

Wrapped in Delicate Puff Pastry Sun Dried Tomato Aioli
Serves Approximately 25 Guests

\$325

STEAMSHIP OF BEEF

Creamy Horseradish, Mustard & Mayonnaise
Serves Approximately 75 Guests

\$825

SLOW ROASTED PRIME RIB

Creamy Horseradish, Mustard & Mayonnaise
Serves Approximately 30 Guests

\$375

CONFECTIONS

Less than 20 Guests add \$4 per Guest

GRANDMA'S PIE & COBBLER TABLE

Apple, Mixed Berry, Coconut, Banana, Chocolate Silk

\$12.00 per Guest

MINIATURE DESSERT BUFFET

Pick Two

Rice Pudding Shooters
Mousse Pie
Oreo Cheesecake
Cream Puffs
Crème Brûlée Cheesecake

\$14.00 per Guest

FROM THE PASTRY SHOP

Éclairs, Fruit Tartlets, Chocolate Raspberry Torte, Passion
Fruit Tarts

\$11.00 per Guest

BUILD YOUR OWN SHORTCAKE STATION

Brioche Wafer, Pound Cake, Chocolate Puff Pastry
Strawberry, Mint, Orange Guava & Pear Fillings
Pastry Cream, Toffee Chocolate Pudding, Passion Fruit
Lemon

\$13.00 per Guest

A LA CARTE DESSERT

COLD

Cheese Cake
Chocolate Cake
Key Lime Pie
Panna Cotta

\$8.00 per Guest

HOT

Bread Pudding
Black Berry Grunt
Orange Cake
Apple Crumbled
Warm Rocky Road Cake

\$10.00 per Guest

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