



MARRIOTT
AUBURN HILLS
PONTIAC



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Marriott Auburn Hills Pontiac Campus
3600 Centerpoint Parkway, Pontiac, MI 48341
www.marriott.com/dtwp

Prices are subject to change

CONTINENTAL BREAKFAST

THE MARRIOTT CONTINENTAL \$11 PP

Assorted Orange, Grapefruit, Cranberry and Tomato Juices
Muffins, Bagels, Breakfast Bakeries and Raisin Bread
Butter, Fruit Preserves, Cream Cheese
Freshly Brewed Coffee and Specialty Teas

MOTOR CITY CONTINENTAL \$16 PP

Assorted Orange, Grapefruit, Cranberry and Tomato Juices
Individual Low-Fat Flavored Yogurts and Granola
Sliced Seasonal Fruit and Berries
Muffins, Bagels, Breakfast Bakeries and Raisin Bread
Butter, Fruit Preserves, Cream Cheese
Freshly Brewed Coffee and Specialty Teas

FIT FOR YOU \$17 PP

Orange Juice and Cranberry Juice
Warm Oatmeal with Dried Fruits
Yogurt and Granola Parfaits
Scrambled Egg Whites with Cheese
Whole Grain Bagels with Preserves & Butter
Freshly Brewed Coffee and Specialty Teas

THE MARQUIS CONTINENTAL \$18 PP

Assorted Orange, Grapefruit, Cranberry and Tomato Juices
Choose Two: Egg-a-Muffins, Sausage Egg Biscuits or Breakfast Burritos
Cold Cereals and Milk with Whole Bananas
Sliced Seasonal Fruit and Berries
Coffee Cake, Breakfast Bakeries, Raisin Bread and Muffins
Bagels with Two Flavored Cream Cheeses
Individual Low-Fat Flavored Yogurts with Granola Topping
Freshly Brewed Coffee and Specialty Teas



PRICES ARE PER PERSON. A CUSTOMARY 24% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES

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PLATED BREAKFAST SELECTIONS

ALL BREAKFAST SELECTIONS ARE ACCOMPANIED BY:

Orange and Cranberry Juices / Assortment of Breakfast Bakeries Butter and Fruit Preserves / Freshly Brewed Coffee and Specialty Teas

THE "FRENCH" TOAST | \$18 PP

Thick Sliced Raisin Bread Dipped in Egg Batter and Grilled Golden Brown Served with Warm Maple Syrup

Choice of One:

Ham, Sausage, Crisp Bacon

SCRAMBLED EGGS | \$20 PP

With Choice of One:

Ham, Sausage, Crisp Bacon or Corned Beef Hash Served with Breakfast Potatoes

BREAKFAST QUICHE | \$17 PP

Choice of Ham, Sausage or Bacon Served with Breakfast Potatoes



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BREAKFAST BUFFET

EXPRESS BREAKFAST BUFFET | \$25 PP

(MINIMUM OF 25 PEOPLE)

Assorted Chilled Juices, Fresh Fruit and Berries, Assorted Yogurts, Cold Cereals or Steaming Hot Oatmeal, Fluffy Scrambled Eggs, Crisp Bacon and Link Sausage, Breakfast Potatoes, Assorted Breakfast Bakeries, Butter and Fruit Preserves and Freshly Brewed Coffee, Specialty Teas

(Based on one and a half hours of service)

*Substitute Ham or Canadian Bacon additional \$1 per guest

BREAKFAST BUFFET ENHANCEMENTS

CHEESE BLINTZES | + \$4 PP

With Berry Compote, Sour Cream and Apple Sauce

OMELET STATION | + \$8 PP

Omelets made to order with over 10 assorted ingredients:

Ham, Sausage, Bacon, Jack & Cheddar Cheese, Scallions, Tomatoes, Onion, Green & Red Peppers, Mushrooms, Spinach, and Pico de Gallo

SLICED SMOKED SALMON | + \$200 PER SIDE (SERVES 40 PEOPLE)

Assorted Miniature Bagels, Sliced Onions, Capers and Cream Cheese

FLUFFY FRENCH TOAST | + \$4 PP

Warm Maple Syrup, Raspberry Sauce and Butter

BISCUITS AND GRAVY | + \$3 PP

Sausage Gravy and Buttermilk Biscuits

BELGIAN WAFFLE STATION | + \$5 PP

Waffles made to order with Assorted Toppings: Whipped Butter, Maple Syrup, Pecans, Strawberry, and Blueberry Compote

EGGS BENEDICT | + \$5 PP

English Muffin Topped with Slice of Ham, Poached Egg, and a Dollop of Hollandaise and Chives

SILVER DOLLAR PANCAKES | + \$4 PP

Fluffy Buttermilk Pancakes with Strawberries and Caramelized Michigan Apples with Cinnamon, Brown Sugar, Warm Maple Syrup and Butter



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BREAKS

The P.M. Quencher | \$14 pp

Freshly Brewed Coffee and Specialty Teas, Assorted Soft Drinks, Bottled Water, an Assortment of Cookies, Brownies, Blondie's & Goopy Snack Bars

Cracker Jack Break | \$15 pp

Soft Jumbo Pretzels with Mustard Selection and Cheese Sauce, Candy Bars, Cracker Jacks, Warm Popcorn, Roasted Peanuts, Assorted Soft Drinks, and Bottled Water

Ice Cream Break | \$11 pp

Ice Cream & Sundae Bar Featuring: Chocolate and Vanilla Ice Cream with Assorted Accompaniments

Merienda | \$13 pp

Chicken and Cheese Quesadillas, Fresh Tortilla Chips, Guacamole, Salsa, Sour Cream and Warm Cheese Sauce with Soft Drinks and Bottled Water

Mid Morning Refresher | \$14 pp

Protein Bars, Variety of Whole Fruit, Assorted Yogurt, Housemade Granola Trail Mix, Vitamin Water, Freshly Brewed Coffee and Specialty Teas

Milk & Cookies Break | \$8 pp

White and Chocolate Milk Shooters with Assortment of Cookies and Brownies

Mediterranean Break | \$12 pp

Hummus, Tabouli, and Garlic Spread. Served with Mixed Olives, Sliced Baguette, Crackers, and Grilled Pita Wedges. Classic Baklava, Soft Drinks and Bottled Water



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A LA CARTE

Beverages

Starbucks® Coffee

Includes Hot Water and Tea Bags
\$54 per gallon

Warm Apple Cider

\$35 per gallon (Spike it for \$8.00 more)

Hot Chocolate

\$3 each

Seasonal Berry and Fruit Smoothies

\$6.00 per person

Assorted Juices

Serves 6 Glasses Per Liter
\$19 per liter

Soft Drinks

\$4 each

Refreshing Iced Tea, Lemonade or Fruit Punch

\$32 per gallon

Bottled Water

\$4 each

Energy Drinks

\$5 each

CENTERPOINT BREAK PACKAGE

\$37 pp

\$25 pp - ½ day
(Breakfast & Mid-Morning Refresh)

Morning

Orange, Grapefruit, Cranberry and Tomato Juices
Freshly Brewed Coffee and Specialty Teas
Danish, Muffins, Croissants and Bagels
Individual Low-Fat Flavored Yogurts
with Granola
Fruits and Berries
Butter, Fruit Preserves, Cream Cheese

Mid-Morning

Freshly Brewed Coffee
and Specialty Teas
Soft Drinks, Bottled Water
Basket of Whole Seasonal Fruit
Breakfast Bars and Fruit Breads

Afternoon

Soft Drinks and Bottled Water
Coffee and Specialty Teas
Cookies and Brownies, with
Chocolate Drizzle
Potato Chips, Pretzels and Rice Krispie® Treats



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A LA CARTE

Snacks & Dips

- Muffins, Pastries, Croissants or Bagels** | \$32 per Dozen
- Assorted Donuts** | \$28 per Dozen
- Warm Sticky Cinnamon Buns** | \$30 per Dozen
- Assorted Flavored Yogurts** served with Granola | \$3.50 each
- Assorted Dry Cereals** With Milk and Fruit | \$3.75 each
- Chewy Granola Bars** | \$3.50 each
- Jumbo Cookies** | \$30 per Dozen
- Gourmet Brownies** | \$30 per Dozen
- Chocolate Dipped Strawberries** | \$35 per Dozen
- Whole Fruit** | \$22 per Dozen
- Fruit Kabobs** with Strawberry Yogurt Dip | \$6.50 per Person
- Sliced Seasonal Fruits and Berries** | \$6.50 per Person
- Homemade Chips and Onion Dip** | \$4.50 per Person
- Tortilla Chips** with Salsa and Guacamole | \$6 per Person
- Soft Jumbo Pretzels** with Mustard & Cheese Sauce | \$35 per Dozen
- Hummus & Tabbouleh** served with Pita Wedges | \$4.50 per Person
- Tea Sandwiches** | \$32 per Dozen
- Individual Bags of Chips & Pretzels** | \$3 each
- Party Mix** (serves 25) | \$19 per Pound
- KIND® Bars** | \$5 each
- Fresh Popcorn** | \$3 per Person
- Rice Krispie® Treats** | \$26 per Dozen
- Dessert Bars** | \$30 per Dozen
- Candy Bars** | \$3.50 each
- Granola Trail Mix** | \$24 per Pound
- Cheese and Pepperoni Pizza** | \$24 per 12 slice pizza



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PLATED LUNCH ENTREES

Select salad and dessert

Seared Salmon | \$33 pp

Served with Mai Ploy Chili Sauce and Citrus Infused Rice

Orchard Chicken | \$32 pp

Apple and Almond Stuffed Boneless Breast of Chicken in a Traverse City Cherry Glaze

Caribbean Chicken | \$30 pp

Jerk Spiced Seared Chicken Breast Served over Coconut Rice and Pineapple Salsa

Pan Seared Mahi Mahi | \$30 pp

Seared Mahi Mahi Filet with Five Spice Rub, Lime Ginger Glaze, Grilled Scallions and Sweet Garlic

Chicken Piccata | \$30 pp

Pan-Seared Chicken Breast with Lemon Caper Cream Sauce

Filet of Sirloin | \$35 pp

Seared Filet With Port Braised Shallots, Balsamic Drizzle and Maytag Blue Cheese Crumbles

Roasted Butternut Squash | \$29 pp

Stuffed with Quinoa, Dried Cherries, Asparagus, Mushrooms and Shallots Drizzled with Butternut Squash Puree and Candied Pecans (Vegan)

SELECT A SALAD

Rainbow Salad

Colorful selection of Greens and Spiral Carrots, Tomato and Cucumber with Our Signature House Dressing

Red and Green Caesar Salad

Caesar Salad made with Romaine and Arugula Tossed with Fresh Parmesan and Toasted Croutons

SELECT A DESSERT

Lemon Tart

Cream Puff

Vanilla Bean Cheesecake

Gourmet Carrot Cake

Triple Chocolate Torte



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PLATED LIGHT LUNCHES

All Light Lunches include: Soup Creation of the Day , Chef's Choice of a Plated Dessert and Freshly Brewed Coffee and Specialty Teas.
All Sandwiches & Wraps are served with Kettle Style Potato Chips

Grilled Chicken Cobb Salad | \$24 pp

Mixed Greens, Tomatoes, Cucumber, Hard Boiled Eggs, Bleu Cheese, Grilled Chicken and Crumbled Bacon. Served with Ranch Dressing, Warm House Rolls and Butter

Reid's Orchard Chicken Sandwich | \$23 pp

Kentucky Inspired Chicken Salad with Delicious Red Apple Chunks and Walnuts. Served on a Ciabatta Roll, topped with Field Greens

Red and Green Caesar Salad | \$21 pp

Caesar Salad made with Romaine and Radicchio, Tossed with Fresh Parmesan Topped with Toasted Croutons and Grilled Chicken. Served with Warm House Rolls and Butter

Traverse City Chicken Salad | \$24 pp

Mixed Field Greens accompanied by Michigan Dried Cherries, Grilled Chicken, Spiced Pecans, and Bleu Cheese Served with House Vinaigrette. Served with Warm House Rolls and Butter

Southwest Turkey Wrap | \$23 pp

Sliced Turkey, Southwestern Ranch, Queso Fresco, Shredded Lettuce, and Pico de Gallo

Seasonal Fruit Plate | \$18 pp

Sliced Fresh Fruits and Berries, Banana Nut Bread and Cottage Cheese



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LUNCH BUFFETS

The Executive Luncheon Buffet \$32 pp

(Minimum of 25 People Please)

Soup Creation of the Day

Choice of 3 Salads

Choice of Two of the following Entrées:

Pan Seared Chicken Breast with

Lemon Caper Cream

Orange Ginger Chicken with Chopped Scallion

Roast Pork Loin with Country Mustard Rub and Brandied Apple-Onion Pan Sauce

Garden Vegetable Lasagna with

Tomato Basil Coulis

Charred Flank Steak with Crispy Sweet Onions and Honey-Orange BBQ Sauce

Seared Salmon with Sesame & Spiced Sugar Cane Chile Sauce

Peppercorn Crusted Sirloin of Beef with Rosemary Port Mushroom Demi

Accompaniments

Chef's Selection of Potato or Rice

Chef's Medley of Vegetables

Assorted Rolls and Butter

Southern BBQ \$35 pp

(Minimum of 25 People Please)

House Made Chili

Southern Belle Salad:

Chopped Lettuce with Tomatoes, Onions and Cucumbers served with Choice of

Dressing

Grilled Corn on the Cob

Baked Beans or Southern Style Green Beans

Warm Sweet Corn Bread

Choice of 2 Salads

Choice of 2:

Pulled BBQ Pork with Accompaniments

Baby Back Ribs

BBQ Chicken Quarters

Herb Roasted Chicken

London Broil with Orange BBQ Sauce

All Lunches Include Chef's Selection of Dessert, Freshly Brewed Coffee and Specialty Teas
(Based on one and a half hours of service)



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LUNCH BUFFETS

Wrap Buffet \$26 pp

(Minimum of 15 People Please)

Southwestern Turkey Wrap with Sliced Turkey, Southwestern Ranch, Queso Fresco, Shredded Lettuce and Pico de Gallo on a Sun-Dried Tomato Tortilla Wrap

Orchard Chicken Wrap with Grilled Chicken, Baby Spinach, Walnuts, Bleu Cheese and Dried Cranberries on a Whole Wheat Tortilla Wrap

Seasoned Grilled Vegetables with Field Greens, Goat Cheese and Pesto Mayonnaise Wrapped in a Spinach Tortilla Wrap

Choice of 3 Salads
Homemade Kettle Chips

Italian \$27 pp

(minimum of 25 people please)

Caesar Salad
Tomato Mozzarella Tray
Antipasto Tray
Penne with Asiago Cream
Grilled Chicken Parmesan
Cavatappi with Fresh Vegetables
Garlic Brushed Breadsticks
Cannoli and Éclairs

Pizza Buffet \$26 pp

(minimum of 15 People Please)

Caesar Salad
Pasta Salad
Bread Sticks with
Marinara Sauce
Selection of Pan Pizza

All Lunch Buffets Include Chef's Selection of Dessert, Freshly Brewed Coffee and Specialty Teas
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LUNCH BUFFETS

South of the Border Buffet \$34 pp

(Minimum of 25 People Please)

Chicken Tortilla Soup with Corn Tortilla Strips

Choice of 2 Salads

Chile Dusted Skirt Steak with Grilled Onions and Peppers

Grilled Chicken Breast with Grilled Onions and Peppers

Jalapeno Cornbread Muffins

Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo, Shredded Lettuce,
Jack and Cheddar Cheese, Chopped Scallions, Sliced Jalapenos
and Diced Tomatoes

Spanish Rice

Refried Beans

Tortilla Chips and Salsa

The Classic Deli Buffet \$26 pp

(Minimum of 10 People Please)

Soup

Soup Creation of the Day

Choice of 2 Salads

Deli Assortment

Cold Sliced Breast of Turkey,
Roast Beef, Ham, Sliced Provolone,
Cheddar and Swiss Cheeses
Sliced Onion, Tomatoes, Lettuce
and Relish Tray

Homemade Kettle Chips
Assorted Variety of Sandwich Breads
Appropriate Condiments

Salad Selections

Seasonal Mixed Garden Greens

Caesar Salad

Tomato, Cucumber & Red Onion
Salad with Crumbled Feta

Cavatappi Pasta with Grilled
Vegetables

Black Bean & Roasted
Corn Salad

Coleslaw

Fresh Seasonal Fruit

Red Bliss Potato Salad

All Lunch Buffets Include Chef's Selection of Dessert, Freshly Brewed Coffee and Specialty Teas
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Hot Hors d'Oeuvres

Priced at 50 pieces | *Indicates passable items

Meatless

- *Individual Baked Brie en Croute with Raspberries | \$215
- *Fried Cheese Ravioli with Pesto Marinara Sauce | \$95
- *Crisp Savory Cream Cheese Stuffed Jalapeno Bullets | \$85
- *Sun Dried Tomato and Feta Phyllo | \$120
- *Spinach and Feta Phyllo | \$110
- *Savory Mixed Mushroom Tarts | \$190
- *Crunchy Boursin Stuffed Mushrooms | \$120
- *Vegetable Spring Roll with Sweet Chile Sauce | \$145
- *Boursin Cheese Potato Tartlets | \$105

Pork and Lamb

- *Andouille Sausage and Shrimp on Skewers | \$190
- *Baby Lamb Chops | \$275
- *Danish Baby Back BBQ or Asian Glazed Spareribs | \$115
- *Gourmet Pizza Wedges | \$110
- * Stuffed Potato Skins with Sour Cream, Bacon, Cheddar and Scallions | \$110
- *Barbeque Lamb Meatballs with Coconut Curry Sauce | \$110

Seafood

- *Coconut Fried Shrimp | \$150
- *Mini Crab Cakes with Remoulade Sauce | \$150
- Crab Rangoon with Wasabi Soy Sauce | \$120
- *Sesame Crusted Salmon Skewers with Pickled Ginger | \$160

Beef

- *Mini Beef Wellingtons | \$215
- Meatballs with Fresh Basil and Marinara | \$110
- *Soy Ginger Glazed Beef Sate | \$190

Poultry

- *Chicken Spring Rolls with Wasabi Soy Sauce | \$175
- *Chicken Sate with Peanut Sauce | \$160
- *Dijon Almond Chicken Tenders with Honey Mustard | \$140
- *Honey and Chile Glazed Chicken Wings | \$140
- Chicken Monterey Quesadillas with Pico de Gallo | \$120
- *Chicken Wellington | \$190
- Buffalo Chicken Spring Rolls with Bleu Cheese Dipping Sauce | \$185
- Lemon Grass Chicken Pot Stickers with Mandarin Sauce | \$110



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Cold Hors d'Oeuvres

Priced at 50 pieces | *Indicates passable items

Seafood

- *Smoked Atlantic Salmon and American Sturgeon Caviar on Pumpnickel | \$160
- *California Sushi Roll with Wasabi Soy Sauce | \$190
- *Smoked Salmon Mousse in a Cucumber Cup | \$110
- *Smoked Trout and Caper Relish on Pumpnickel | \$110
- *Lobster Medallions and Caviar | \$250
- Endive Petals with Crab Salad and Dill | \$140

Pork

- *Prosciutto and Basil Wrapped Cheese Tortellini on Skewers | \$110
- *Pork Tenderloin on Toasted Baguette | \$160
- *Asparagus Tips with Prosciutto | \$110
- *Shaved Pork Loin on Focaccia Tips with Onion Relish and Sweet Mustard Crème Fraiche | \$125

Displays

International and Domestic Cheeses Served with Fruit Garnish, Crackers and French Bread | \$5.50 per guest

Assortment of Sliced Fresh Fruit with Strawberry Dip | \$6 per guest

Vegetable Crudités with Spinach Dip, Sun Dried Tomato Dip and Buttermilk Ranch | \$5.50 per guest

Meatless

*Roasted Red Pepper Bruschetta with Goat Cheese | \$100

*Mediterranean Tapenade on Crostini | \$105

Housemade Hummus and Pita | \$105

Iced Fresh Seafood

- Oysters on the Half Shell | \$125
- Snow Crab Claws | \$220
- Cherrystone Clams on the Half Shell | \$165
- Chilled Jumbo Gulf Shrimp and Sauce | \$210

Beef

- *Roast Beef Tenderloin Canapés with Scallion Aioli | \$190
- *Beef Carpaccio and Red Pepper Aioli on Crostini | \$175



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CARVED SPECIALTIES

*All Carved Specialties are Served with Appropriate Condiments, Breads and Petite Rolls

*All Carved Specialties Require a Chef's Attendant at \$80.00 per Chef, One Chef will be scheduled per 100 guests

- **Roasted Sirloin of Beef** | \$310 EACH

75 Servings

- **Prime Rib of Beef** | \$300 EACH

20 Servings

- **Whole Peppered Strip Loin of Beef** | \$330 EACH

40 Servings

- **Smoked Bourbon-Honey Ham** | \$190 EACH

50 Servings

- **Roasted Boneless Breast of Turkey** | \$220 EACH

50 Servings

- **Tenderloin of Beef** | \$300 EACH

20 Servings

- **Rosemary and Thyme Crusted Leg of Lamb** | \$300 EACH

Served with Cucumber Yogurt, Mint Jelly and Pita Bread

50 Servings



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ACTION STATIONS

(Minimum of 25 People Please)

The below Selections are based upon one and a half hours of service. If used as a meal function, a minimum of 3 stations will need to be selected.

* Items require a Chef's Attendant Fee at \$80.00 per Chef, One Chef per 100 guests will be scheduled

Asian Choice of 2 | \$13 pp
Szechwan Chicken, Szechwan Shrimp or Stir-Fried Beef
Add Fried Rice or Vegetables | \$2 pp

Italian | \$15 pp
Choose 2 Pastas:
Cavatappi, Linguini or Cheese Tortellini
Choose 2 Sauces:
Alfredo, Pesto Cream, Roasted Red Pepper, Marinara or Tomato-Basil Cream
Served with Warm Garlic Breadsticks

Salad Station | \$9 pp
Mixed Greens or Caesar
Served with Assorted Toppings & Dressings

***Bourbon Steak Station** | \$16 pp
Sliced Beef, Seared to Order and Finished with our Fine Bourbon Demi Glaze

Slider Station | \$14 pp
Variety of All Beef Mini Sliders, Pulled Pork Sliders, and Vegetarian Black Bean Sliders, served with Homemade Kettle Chips

***Fajita** | \$18 pp
Grilled Chicken or Steak, Sautéed Peppers and Onions
Flour Tortillas
Guacamole, Cheddar Cheese, Salsa and Sour Cream
Refried Beans and Spanish Rice

Mashed Potato Bar | \$12 pp
Mashed Idaho, Yukon Gold and Sweet Potatoes with Sun Dried Tomato Butter, Sharp Cheddar, Gorgonzola Crumbles, Honey Smoked Bacon, Sour Cream, Chives, Caramelized Walnuts, Onion Straws and Fried Spinach

Mac & Cheese Bar | \$13 pp
Classic Cheddar Mac & Cheese with Assorted Toppings to include Scallions, Sautéed Mushrooms, Jalapenos, Fried Onions, Bacon, Hot Sauce & Bread Crumbs



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STROLLING RECEPTION | \$52 PP

*All Items Displayed for One and a Half Hours

Your Choice of Two Action Stations

Chef's Platters

Vegetable Crudités with Fresh Vegetables and Dip
Assortment of Sliced Fresh Fruit with Strawberry Dip
International and Domestic Cheeses Served with Crackers and French Bread and Fruit Garnish

Sweet Table

Assorted Desserts featuring:
Cookies, Brownies and Mini Shooters of Sliced Strawberries topped with Fresh Whipped Cream.
Freshly Brewed Coffee & Specialty Teas

Salad Station

Mixed Greens or Caesar
Served with Assorted Toppings & Dressing
Add Grilled Chicken at \$2.00 per person

Mashed Idaho Potato Station

Mashed Idaho Potatoes with Sun-dried Tomato Butter, Sharp Cheddar, Gorgonzola Crumbles, Honey Smoked Bacon, Sour Cream, Chives, Caramelized Walnuts, Onion Straws and Fried Spinach

*Bourbon Steak Station

Sliced Beef, Seared to Order and Finished with our Fine Bourbon Demi Glaze

Italian Station

Choose 2 Pastas:
Cavatappi, Linguini or Cheese Tortellini
Choose 2 Sauces:
Alfredo,, Pesto Cream, Roasted Red Pepper ,
Marinara or Tomato-Basil Cream
Served with Warm Garlic Breadsticks

Asian Choice of 2

Szechwan Chicken, Szechwan Shrimp or Stir-Fried Beef
With Fried Rice or Vegetables



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MARRIOTT SWEET TABLES

*Sundae Bar

(Minimum of 25 guests)

Chocolate and Vanilla Ice Cream
Chocolate, Strawberry & Caramel
Toppings,
Hot Fudge Sauce, Rainbow Sprinkles,
Crushed Oreos®, Chopped Nuts, Whipped
Cream, M&M's®, Heath Bits® & Chocolate
Chips
\$11 pp

Sealed with a Kiss Sweet Table

(Minimum of 50 guests)

Miniature French Pastries
Sliced Seasonal Assorted Fruits and Berries
Chocolate Fondue and Yogurt Dip
An Assortment of Cakes and Tortes
Chocolate Dipped Oreos® & Pretzels
Flavored Mousse Selection
Freshly Brewed Coffee and Specialty Teas
\$16.50 pp

Sweet Options

- Chocolate Covered Strawberries Infused with Chambord and Drizzled with White Chocolate
| \$33 per Dozen
- Miniature French Pastries | \$39 per Dozen
- Chocolate Dipped Pretzel Rods | \$26 per Dozen
- Assorted Chocolate Truffles | \$35 per Dozen

- Requires a Chef's Attendant fee at \$80 per Chef
 - One Chef will be scheduled per 100 guests

Petite Sweet Table

(Minimum of 25 guests)

Miniature French Pastries & Truffles
Homemade Cookies & Brownies
Sliced Seasonal Assorted Fruits and Berries
Chocolate Fondue and Yogurt Dip
Freshly Brewed Coffee and Specialty Teas
\$14.50 pp

Pineapple Fruit Tree

A Variety of Fresh Fruit on a Pineapple "Tree"
Served with Bailey's Chocolate Fondue,
Strawberry Yogurt Dip and Pound Cake (100
Servings) | \$450 each

*Grand Finale Sweet Table

(Minimum of 50 guests)

Deluxe Assortment of Cakes, Tortes and
Cheesecakes
Pineapple Fruit Tree with Chocolate Fondue
and Yogurt Dip
Assorted Truffles & Chocolate Dipped
Strawberries
A Spectacular Display as our Chef Flambés
Bananas Foster and Cherries Jubilee
serve over Ice Cream
Upgraded Coffee and Tea Station
\$22 pp



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Plated Dinner Entrées

Select Salad and Dessert

Beef

Seared Filet of Beef with Horseradish Crust, Balsamic Onion & Port Demi | \$50 pp

Medallions of Beef Tenderloin with Gorgonzola Crumbles, Pear Demi, & Fried Basil | \$48 pp

Pan Seared Filet Mignon with Frizzled Onion & Wild Mushroom Ragout | \$50 pp

Char Seared Filet of Sirloin with Bourbon Demi | \$40 pp

Braised Boneless Short Rib | \$39 pp

Seafood

Seared Mahi Mahi Filet with Five Spice Rub, Lime Ginger Glaze, Grilled Scallion, & Sweet Garlic | \$37 pp

Broiled Filet of Tilapia with Lemon Butter Sauce & Citrus Thyme Salad | \$34 pp

Oven Braised Salmon Filet with Tomato-Basil Coulis & Sweet Onions | \$42 pp

Caribbean Shrimp Skewers Served with Citrus Rice and Pineapple Glaze | \$41 pp

Chicken

Tuscan Chicken Breast with Roma Tomatoes, Capers and Kalamata Relish | \$37 pp

Artichoke & Asiago Stuffed Chicken Breast with Fresh Dijon Sage Cream | \$38 pp

Grilled Chicken Breast with Boursin Cream and Roasted Scallions | \$37 pp

Chipotle Grilled Chicken Breast with Roasted Poblano Pepper & Corn Relish. Served with Spanish Rice | \$38 pp

Herb Roasted Chicken Breast with Oven Dried Tomato, Portobello Mushroom, Shiitake Mushroom and Marsala Garlic Broth | \$38 pp

Baby Spinach & Fresh Mozzarella Stuffed Chicken Breast with Roasted Garlic & Tomato-Basil Cream | \$38 pp

Pork

Whole Roasted Pork Loin Medallions with Apricot-Brown Sugar Glaze & Marsala Mustard Sauce | \$41 pp

Pommery Rubbed Pork Loin with Cracked Pepper, Madeira Pan Sauce & Sage Chips | \$37 pp

**All Entrées Served with Assorted Rolls and Butter,
Chef's Selection of Starch and Vegetables,
Freshly Brewed Coffee and Specialty Teas**



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PLATED DINNER ENTRÉES CONTINUED

Dinner Salads

Choice of one included with dinner entrée selection

Centerpoint Salad Seasonal Baby Greens, Caramelized Walnuts, Gorgonzola Cheese, Red Peppers, & Raspberry Walnut Vinaigrette

Rainbow Salad Colorful Selection of Greens, Spiral Carrots, Tomato, Cucumber & Our Signature House Dressing

Red & Green Caesar Made with Romaine & Radicchio, Tossed with Parmesan Cheese & Garlic Croutons

Classic Wedge Iceberg Lettuce, Maple Pepper Bacon, Crumbled Gorgonzola, Vine Ripe Tomato, Minced Shallots & Bleu Cheese Dressing

Select a Dessert

Seasonal Berry Shortcake
Tiramisu Torte
Lemon Tart
Cream Puff
Gourmet Carrot Cake
Triple Chocolate Torte
Vanilla Bean Cheesecake
Gluten Free & Vegan Dessert Available at Additional Cost

Dessert Upgrade Options (Minimum of 30 people)

Cherries Jubilee Flambé or Bananas Foster

Chef Flambéed with French Vanilla Ice Cream and Crepes | \$7 pp (Chef's Attendant Required at \$80)



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Plated Dinner Combination Or Vegetarian entrées

Duet Entrées

Select Salad and Dessert

Beef Duets: Rosemary Crusted Petite Filet of Beef & Jumbo Shrimp Skewer with Cracked Pepper Mushroom Brandied Cream & Chopped Tomato-Pancetta Relish | \$56 pp

Petite Filet of Beef & Broiled Lobster Tail with Cabernet Essence, Drawn Butter & Herb Oil | \$67 pp

Petite Filet of Beef Tenderloin and Fresh Grilled Chicken Breast with Mixed Mushroom Cabernet | \$50 pp

Seared Petite Filet of Beef with Port Demi, Paired with Seared Salmon Topped with Lemon Tarragon Buerre Blanc | \$56 pp

Chicken Duets:

Pan Seared Chicken Breast with Sun-Dried Tomato Pesto & Fontina Cheese, served with Jumbo Lump Crab Cake, Fried Basil & Fresh Tomato Concasse | \$45 pp

Sautéed Chicken Breast & Tilapia Filet with Baby Shrimp & Roasted Pepper Relish | \$45 pp

Vegetarian Options

Butternut Squash:

Stuffed with Quinoa, Dried Cherries, Asparagus, Mushrooms and Shallots Drizzled with Butternut Squash Puree and Candied Pecans (Vegan & Gluten Free) | \$31 pp

Vegetable Armani:

Italian Ratatouille and Feta Cheese Wrapped in Puff Pastry Served with Tomato-Basil Sauce | \$30 pp

**All Entrées Served with Assorted Rolls and Butter,
Chef's Selection of Starch and Vegetables
(for Duet Entrees), Freshly Brewed Coffee
and Specialty Teas**



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Dinner Buffets

(Based on one and a half hours of service)

Little Italy | \$44 pp

- Minestrone Soup, Grated Parmigiana Reggiano
- Caesar Salad
- Basket of Savory Focaccia, Rolls, and Parmesan Bread Sticks
- Fresh Mozzarella, Roma Tomatoes, and Basil Infused Olive Oil
- Antipasti Salad of Cured Meats, Preserved Vegetables
- Elaborate Pasta Station to Include:
Cavatappi Pasta, Italian Sausage, Sweet Bell Peppers, Ricotta Salata and Pomodoro Sauce
- Cheese Tortellini with Sun-Dried Tomatoes, Roasted Mushrooms and Artichoke with Parmesan Cream Sauce
- Parmesan Crusted Chicken Breast on Fennel with Tomato-Caper Ragout and Tomato-Basil Cream Sauce
- Roasted Squash, Eggplant, Carrots Scented with Thyme and Oregano Served with Wilted Rapini
- Traditional Cannoli, Chocolate Hazelnut Torte and Fresh Berries

All Dinner Buffets have a Minimum of 50 People and are served with Freshly Brewed Coffee and Specialty Teas

Southern BBQ | \$43 pp

- House Made Chili
- Southern Belle Salad: Chopped Lettuce with Tomatoes, Onions and Cucumbers served with Choice of Dressing
- Grilled Corn on the Cob
- Baked Beans or Southern Style Green Beans
- Mac and Cheese
- Fried Brussel Sprouts
- Roasted Potatoes
- Warm Sweet Corn Bread

Choice of Two Salads:

- Potato Salad
- Tomato, Cucumber & Red Onion Salad with Crumbled Feta Cheese
- Coleslaw

Choice of Two Entrées :

- Pulled BBQ Pork with Accompaniments
- Baby Back Ribs
- Chicken Quarters
- Herb Roasted Chicken
- London Broil with Orange BBQ Sauce

Centerpoint Buffet | \$45 pp

- Fresh Garden Salad Bar with Assorted Toppings and Two Dressings
- Two Chef Selected Specialty Salads
- Soup du Jour
- Assortment of Breads and Rolls and Butter

Choice of Two Entrées :

- Fresh Seared Salmon
- Shrimp Scampi
- Breast of Chicken Piccata
- Breast of Chicken with Fresh Mushroom and Herb Sherry Cream
- Chicken Teriyaki with Pineapple Salsa
- Pasta Primavera
- London Broil in Caramelized Shallot Port Wine Demi-Glaze
- Roasted Strip Loin with Wild Mushroom Cabernet Sauce

Accompaniments:

- Chef's Selection of Starch
- Chef's Selection of Vegetable
- Assorted Cakes and Pies



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BEVERAGE SELECTIONS

Bar Service

Well "Essential"

Smirnoff Vodka
Beefeater Gin
Cruzan Light Rum
Sauza Blue Silver Tequila
Jim Beam Bourbon
Grant's Scotch
E&J Brandy

HOSTED: \$7.25
CASH: \$8.00

Call "Exceptional"

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Sauza Hornitos Reposado
Jack Daniel's Whiskey
Dewar's White Label
Scotch
Hennessy VS Cognac

HOSTED: \$8.00
CASH: \$9.00

Premium "Extraordinary"

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Rum
Patron Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Hennessy XO Cognac

HOSTED: \$9.75
CASH: \$11.00

Package Bars

WELL "ESSENTIAL" Wine/Beer/Liquor

\$12 per person for First Hour; \$10 per person for Second Hour and \$5.00 each additional hour

CALL "EXCEPTIONAL" Wine/Beer/Liquor

\$14 per person for First Hour; \$11 per person for Second Hour and \$6.00 each additional hour

PREMIUM "EXTRAORDINARY" Wine/Beer/Liquor

\$16 per person for First Hour; \$13 per person for Second Hour and \$7.00 each additional hour

HOUSE WINE & BEER ONLY

\$11 per person for the First Hour; \$5 per person for each additional hour

SOFT DRINK & JUICE ONLY

\$10 per person; available up to five hours

Each Bar requires a \$100 bartender fee, 1 bartender will be scheduled per 100 guests.



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WINE/BEER SELECTION & PRICING

Each Bar requires a \$100 bartender fee,
1 bartender will be scheduled per 100
guests.

Bottled Beers

Domestic

Hosted | \$5.50 each

Cash | \$6.00 each

Bud, Bud Light,
Miller Lite

Imported/Specialty

Hosted | \$6.00 each

Cash | \$7.00 each

Lagunita's IPA, Samuel Adams Boston
Lager, Corona Extra, O'Doul's (Non-Alcoholic)

	Well	Call	Premium
HOSTED	\$7.25	\$8.00	\$9.75
CASH	\$8.00	\$9.00	\$11.00
BOTTLE	\$34.00	\$41.00	\$48.00

Well Brands- Chateau Ste. Michelle Riesling / Beringer Pinot Grigio / Rodney Strong "Charlotte's Home" Sauvignon Blanc / Canyon Road Chardonnay / Canyon Road Merlot / Canyon Road Cabernet Sauvignon / Wycliff Brut Champagne

Call Brands- Chateau Ste. Michelle Riesling / Stellina di Notte Pinot Grigio / Rodney Strong "Charlotte's Home" Sauvignon Blanc / Kendall Jackson Chardonnay / Chateau St. Jean Merlot / Kendal Jackson Cabernet Sauvignon / Michelle Brut Champagne

Premium Brands- Chateau Ste. Michelle Riesling / Kendall Jackson Pinot Grigio / Esk Valley Sauvignon Blanc / Sonoma Cutrer "Russian River Ranches" Chardonnay / Decoy by Duckhorn Merlot / Louis M Martini Cabernet Sauvignon / Michelle Brut Champagne

Additional Wines can be provided by request. Additional charges may apply.



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SPECIALTY SELECTIONS

Martini Bar | \$14.00 per Martini Call

| \$16.00 per Martini Premium

Allow your guest to choose from our special selection of various Gin and Vodka drinks that have been created from the finest spirits available. Our pre-mixed and infused specialty martinis appeal to even the most novice cocktail consumer. These selections will include flavored martinis such as Apple, Cosmopolitans, and Blue Moon.

Non-Alcoholic Beverages

Cash

Soft Drinks
\$4.50 each

Bottled Water
\$4.50 each

Hosted

Soft Drinks
\$4.00 each

Bottled Water
\$4.00 each

Each Bar requires a \$100 bartender fee,
1 bartender will be scheduled per 100 guests.

Ice Sculpture Enhancements available starting at \$325 Featuring items such
as a Carved Martini Glass



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Healthy Options

Freshly Brewed Coffee and Specialty Teas served with each Breakfast
Entrée and Full Break

Breakfast

Low Cholesterol | \$18 pp

Orange Juice or Cranberry Juice

Multi Grain Egg Beaters French Toast with Warm Syrup and Berries

Low Fat Breakfast | \$21 pp

Freshly Squeezed Juice

Bowl of Oatmeal

Rustic Egg White Vegetable Frittata Wedge

Sweet Potato Hash

Carb Conscious | \$25 pp

Tomato Juice or V8 Juice

Scrambled Eggs & Cheddar with Steak & Roasted Tomato

Breaks

Perry Break Package | \$12 pp

Specialty Teas

Fresh Whole Fruit

Low Carb Yogurt and Pretzels

Assorted Diet Sodas

Featherstone Break Package | \$15 pp

Specialty Teas

Assorted Cheese and Seasonal Fruit

Yogurt Covered Raisins

Mixed Nuts, Pretzels and Popcorn

Assorted Diet Sodas

A La Carte Break Items

Specialty Teas to Include Green Tea | \$4 pp

Low Carb Energy Bars | \$ 4.50 pp

Vegetable Crudite with Hummus | \$ 6 pp

Fruit Smoothies | \$ 6 pp



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Healthy Options

Lunch

Low Cholesterol | \$28 pp

Spring Vegetable Salad

Pan Seared Tilapia with Fine Herbs in Lemon Vinaigrette

Freshly Brewed Coffee and Specialty Tea

Low Fat | \$27 pp

Chilled Gazpacho

Grilled Tuscan Chicken Wrap

Freshly Brewed Coffee and Specialty Tea

Carb Conscious | \$30 pp

Summer Cucumber Salad

Oven Braised Salmon with Steamed Shrimp Salad

Freshly Brewed Coffee and Specialty Tea

Dinner

Low Cholesterol | \$38 pp

Bibb Lettuce and Spring Vegetable Salad

Poached Halibut with Lemon Marmalade

Freshly Brewed Coffee and Specialty Tea

Low Fat | \$38 pp

Ginger and Vegetable Dumpling Soup

Moroccan Spiced Salmon with Lentils and Grilled Vegetables

Freshly Brewed Coffee and Specialty Tea

Dessert Selection, Included in Lunch or Dinner Selection price

Raspberry Sorbet

Sugar-Free Cheesecake with Fresh Seasonal Berries

Flourless Sugar-Free Chocolate Decadence with Fresh Raspberries

Chef's Cheese Plate with Fresh Berries

Carb Conscious | \$43 pp

Vine Ripe Tomato and Asparagus Salad

Seared Grouper OR Petite Filet Mignon

Freshly Brewed Coffee and Specialty Tea



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