



Breakfast:

Continental Breakfasts:

Fresh Start | \$ 13

Selection of juices
Freshly baked sweet tart, croissants,
apple danish & blueberry muffins
NY Style Bagels with whipped butter and
flavored cream cheeses
Sliced seasonal fruit and berries
Dakota roast coffee, iced coffee
Tazo Teas

The Healthy Start | \$14

Assorted juices
Steel cut oatmeal
House made cranberry-almond granola
with brown sugar, coconut, raisins, fresh
berries, dried cranberries, cream
Sliced seasonal fruit and berries
Baker's Blueberry muffins
Dakota roast coffee, iced coffee
Tazo Teas

Tuscan Breakfast | \$16

Gruyere, leek and spinach Tart
Butter croissants
Hard boiled eggs
Sliced ham and salami
Cheddar and provolone
Fresh sliced seasonal fruit
Whole milk, orange juice and cranberry juice
Dakota roast coffee, iced coffee
Tazo Teas

Add-on enhancements are available
Please see your catering manager or current menus

BREAKFAST BUFFETS:

Portwalk Breakfast Buffet | \$19

Assorted juices
Selection of NY Style bagels with whipped butter and flavored cream cheeses
Individual Greek yogurts and house made granola
Freshly baked sweet tarts, blueberry muffins and croissants
Port scrambled eggs with fresh herbs and jack cheese
Crisp farmhouse bacon **or** country link sausage
Seasoned potatoes
Sliced seasonal fruit and berries
Dakota roast coffee, iced coffee, Tazo Teas



Brunch:

Portsmouth Champagne Brunch | \$39 (25 person minimum)

Assorted juices, passed champagne and mimosas
Selection of bagels with butter and cream cheeses
Freshly baked breakfast pastries, muffins, and croissants
Chef attended omelet station
Crisp farmhouse bacon or country sausage links
Cinnamon French toast or pancakes
Seasoned potatoes
Chef carved NY strip with horseradish butter and jus
Chicken and ricotta ravioli with tomato-shallot confit
Oven roasted vegetables
Array chef's choice seasonal desserts
Dakota roast coffee, iced coffee, Tazo Teas

Enhancements:

Added to already planned menu. Ala carte items can be provided upon request at a different price

NY Style Bagels with smoked salmon, capers, onions, chives, chopped eggs & cream cheese | \$6
NY Style Bagels with flavored cream cheese, whipped butter & fruit preserves | \$3
Buttery croissants with fruit preserves | \$3
European sweet breakfast tart | \$4
Steel cut oatmeal with brown sugar, coconut, raisins, fresh berries, dried cranberries, cream | \$3
House made granola with yogurt and dried fruits | \$4
Fresh fruit smoothies with protein shot | \$5
Sliced fresh seasonal fruits | \$5
Greek Yogurts | \$2

Sandwiches:

Egg, prosciutto and arugula croissant | \$5
Sausage breakfast burritos | \$4
Egg whites, swiss & spinach on sandwich English muffin | \$4

Station: (20 person minimum)

Omelet station | \$8
Eggs, egg whites, spinach, tomatoes, mushrooms, peppers, jack cheese, goat cheese feta, onion, sausage, bacon and ham

Chef Attendant Fee \$75

Ala carte:

Dakota roast coffee, iced coffee, Tazo Teas | \$4 per person
Freshly squeezed orange & grapefruit juice | \$3 per person
Individual assorted juices | \$3 each
Red Bull Energy Drink | \$4
Individual spring waters | \$3 each
Individual soft drinks | \$3 each
Varieties of NY style bagels, flavored cream cheese, whipped butter, fruit preserves | \$30 per dozen
Homemade croissants | \$30 per dozen
Fresh baked blueberry muffins, apple Danish, sweet tart and croissants, | \$36 per dozen



Energy & protein bars | \$4.25 each

BREAKS:

Mid-Morning Boost | \$10
Fresh baked granola bar
Whole fresh fruit
House made fruit smoothies
Assorted soft drinks and water

The Pretzel Bar | \$12
Bavarian Pretzel Bar
Cheese sauce, mustard, peanut sauce, chocolate sauce, caramel sauce, coconut and crushed nuts
Assorted soft drinks and water

Movies and Showcase | \$12
Smart Food popcorn & Cape Cod chips
Assorted candy bars
Chocolate chip cookies
Assorted soft drinks and water
Dakota roast coffee, iced coffee, Tazo Teas

The Seacoast | \$12 (10 person min)
Popcorn shrimp with remoulade and cocktail sauce for dipping
House made pub cheese and crackers
Assorted soft drinks
Ice cold Sam Adams add \$4.00

Afternoon Energizer | \$12
Roasted pepper hummus and basil pesto with pita chips
Carrots and celery
Assorted nuts
Whole fruit
Flavored seltzer and iced teas

All Day Beverage Break | \$12 Half Day Break | \$8
Freshly brewed regular coffee & iced coffee
Tazo teas
Assorted juices
Assorted soft drinks & water
Upgraded beverage break including iced teas, and sparkling waters add \$2.00



ALA CART BREAK ITEMS:

Beverages:

Dakota roast coffee, iced coffee, Tazo Teas

\$4

Selections of soft drinks and waters | \$3
each

Powerade | \$3.25

Skim, 2%, whole, milk | \$2 each

From the Bakery:

House baked sweets choice of:

Chocolate chip cookie | \$30 per dozen

Chocolate fudge brownies | \$20 per
dozen

The Executive all Day Break | \$27

Continental

Freshly baked sweet tart, croissants,
apple danish & blueberry muffins

NY Style Bagels with whipped butter and flavored cream cheeses

Sliced seasonal fruit and berries

Dakota roast coffee, iced coffee, Tazo Teas

Morning Refresh

House made granola & bars

Assorted greek yogurts and whole fruit

Bottled spring water

Dakota roast coffee, iced coffee, Tazo Teas

Afternoon Refresh

Soft pretzels with stone ground mustard

Chocolate chip cookies

Fresh whole fruit and strawberries

Assorted soft drinks & bottled spring water

Dakota roast coffee, iced coffee, Tazo Teas



Lunch:

Plated Lunch:

All plated lunches include freshly baked Breads, choice of appetizer & dessert
For split menu, a higher price prevails

Appetizer: choose one

Mixed baby greens, candied pecans, dried tart Cape Cod cranberries, creamy strawberry vinaigrette

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Spinach salad with gorgonzola, shaved red onion and dried apricots

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Caesar salad with garlic crostini

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New England clam chowder

Entrees:

Chicken Primavera | \$23

Choice of red sauce, cream sauce, or roasted garlic & olive oil, over penne pasta

Fresh Herb Crusted Chicken Breast | \$25

Fresh herbs, with oven roasted seasonal vegetables with a roasted red pepper cream sauce

Five Hour Braised Short Ribs | \$26

Whipped red bliss potato, roasted garlic au jus

Shrimp Scampi | \$24

Penne pasta tossed with roasted garlic, white wine lemon sauce

Grilled Atlantic Salmon | \$26

Roasted fingerling potato hash with vine tomato fresh basil beurre blanc

Local Caught Baked Haddock | \$24

Lemon butter sauce, herbed panko crumbs

Vegetarian Option | \$19

Chef's choice

Dessert:

Chef's Choice

Please ask if you would like a custom plated menu

Residence Inn by Marriott Portsmouth Downtown/Waterfront | 100 Deer St. Portsmouth, NH 03801 | 603-422-9200
prices are per person. 13% service charge & 7% admin fee and 9% state sales tax will be added to food and beverage prices
all prices are subject to change.



Lunch Buffets:

Harborside | \$26

New England clam chowder
Mixed baby greens, candied pecans, dried tart
Cape Cod cranberries, creamy strawberry
vinaigrette
Kale Caesar Salad
Spinach and feta ravioli with lobster cream
sauce
Chicken Piccata
Wild rice pilaf
Local caught baked haddock with a lemon
butter sauce with herbed panko crumbs
Lemon bars

Comfort Zone | \$25

Creamy Tomato Bisque
Roasted corn salad
Spinach salad with Craisins and goat cheese
Smothered steak tips with onions, peppers and
mushrooms
Truffle baked macaroni and cheese with
rosemary bread crumb crust
Fried Chicken
Chocolate chip cookies and brownies

Italian | \$26

Minestrone soup
Caesar salad
Vegetable Ravioli with Pesto Cream
Chicken Marsala
Herbed Salmon with tomato-shallot confit
Italian meatballs
Chef's vegetable
Freshly baked garlic bread
Tiramisu

Soup and Salad | \$24

Chef's choice two soups
Chef's salad bar including:
Grilled chicken
Roasted sirloin
Tuna Salad
Romaine, Arcadia mix, Chopped bacon, garlic
croutons, cucumbers, red onion, tomatoes,
carrots, hard-boiled egg, cheese, peppers, sliced
mushrooms, hummus, olives, sunflower seeds,
chick peas, cottage cheese, dried cranberries
Freshly baked rolls
Assorted salad dressings
Assorted desserts

The Fiesta | \$22

Chicken tortilla soup
Jalapeno poppers
Chicken fajitas with flour tortillas
Baja garlic shrimp with grilled pineapple
Seasoned pinto beans
Mission rice
Tortilla chips with cheese sauce
Guacamole, sour cream, cilantro
Salsa
Churros with chocolate sauce

Portsmouth Deli | \$22

Chef's soup of the day
Roasted corn salad
Orzo salad with feta and roasted tomatoes
Select one: chicken or tuna salad
Sliced Swiss, cheddar & provolone cheese
Sliced roast beef, herb roasted turkey breast,
Salami, black forest ham
Roasted pepper hummus
Assorted artisanal breads
Kettle style chips
Chocolate chip cookies



Pizzeria Buffet | \$22

Thin crust homemade pizzas
Build your own Caesar salad
Parmesan cheese
Crushed red pepper
Chef made asiago dressing
Grilled chicken
Marinated steak
Lightly tossed tortellini pesto salad with fresh tomatoes
Vanilla Ice cream with assorted toppings

Streetside BBQ | \$24

Chef's chili
Broccoli slaw
Lentil salad with roasted vegetables
Hamburgers
Italian sausage with peppers and onion
Marinated grilled chicken breast
BBQ Pork Spare Ribs
Assorted sliced cheeses
Appropriate condiments
Lemon bars
Fresh made lemonade and iced tea

Boxed Lunch \$20

All boxed lunches include:
Kettle style potato chips
Chocolate chip cookies, Chefs Choice Salad
Red Delicious Apple
Soft drink

Gluten free chicken caesar salad
Grilled chicken, fresh romaine, asiago and cherry tomatoes

Classic tuna salad wrap
with lettuce & tomato

Ham and cheese
Thinly sliced black forest ham, brie cheese spinach, roasted peppers with whole grain Dijonaise
Served on homemade focaccia bread

Rosemary roast beef
Sliced roast beef with boursin, arugula, fresh grated horseradish cream
And roasted tomatoes Served on ciabatta roll

Marinated & grilled vegetable wrap
Grilled seasonal vegetables wrapped in a tortilla, roasted red pepper hummus and mixed greens

Herb roasted breast of turkey
On ciabatta with field greens, cheddar, pesto mayo, roasted tomatoes,



Receptions:

Hors d'oeuvres | \$3.50
Minimum of 25 pieces

Seafood

- Day boat scallop and bacon
- Risotto crab cakes, caper remoulade
- Shrimp cocktail
- Crab meat cocktail on crisp flatbread
- Tuna tartar on wonton crisp
- House hickory smoked Atlantic salmon on rye bread
- Lobster fritter
- California roll
- Spicy Tuna Maki

Poultry

- Sesame chicken
- Grilled chicken and hummus with roasted tomato chutney
- Chicken dijon puffs
- Grilled Chicken quesadillas with Chipotle Crème Fraiche

Beef, Pork, Lamb

- Lamb slider
- Short rib crostini
- Mini beef wellington
- Beef teriyaki skewer

Vegetable

- Baby brie en croute
- Spanakopita
- Vegetable spring roll
- Classic bruschetta on crostini
- Vegetable ratatouille
- Roasted pepper goat cheese tartlet

Display Stations:

Garden vegetable crudité | \$5

Cheese station | \$7

Local artisan cheese & berry board – locally aged cheese from the New England area and fresh berries with assorted crackers

Antipasto station | \$9

Antipasto display- array of meats, cheeses and marinated seasonal vegetables

Mediterranean Station | \$8

Hummus, pita chips and falafel; marinated olives
Red pepper pesto and bread sticks

Dim Sum | \$12

Assorted dumplings including shrimp, pork and garden vegetables accompanied with thai chili sauce, coconut peanut sauce and sesame-ginger dressing plus chopsticks

Dessert station | \$15



Chef's selection of desserts

Chef Attended Stations:
Attendant required, Chef fee of \$75

Tenderloin of Beef | \$16

Whole roasted filet mignon with horseradish cream sauce, au jus, mustards and mushroom demi glaze with assorted rolls

Pasta Station | \$12

Spinach ricotta ravioli with vodka sauce, rigatoni bolognese and cavatappi with San Marzano marinara sauce and roasted vegetables

Roasted Herb Breast of Turkey | \$10

Cranberry relish and herbed mayonnaise with finger rolls

Raw-Bar Station | \$18

Jumbo Shrimp cocktail, fresh shucked oysters, and littleneck clams
Lemons, vodka infused cocktail sauce, classic sauce, tabasco and horseradish

Fried Ice Cream | \$8

Caramel sauce, hot fudge, whipped cream



Dinners:

Plated:

All plated dinners include freshly baked breads, choice of salad & dessert
For split menu, a higher price prevails

Salad Course: choose one

Boston bibb, candied pecans, dried tart Cape Cod cranberries, balsamic vinaigrette
Caprese salad with fresh mozzarella, basil, heirloom tomatoes, olive oil and balsamic drizzle
Caesar salad with garlic crostini
Spinach salad with gorgonzola, shaved red onion and dried apricots
Lola rosa salad

Entrees:

Grilled Filet mignon | \$59
with morel demi glace

Garlic crusted Hanger Steak | \$49 with
roasted red pepper salsa and chimichurri

Baked crab stuffed shrimp | \$45

Duet Entrée of Lobster Tail with Petit Filet
Mignon with sauce béarnaise | \$ 72

Stuffed Breast of Chicken | \$45
Spinach, wild mushrooms & boursin cheese,
tarragon buerre blanc sauce

Local Caught Baked Haddock | \$45
Lemon butter, herb panko crumbs

Herb Crusted Breast of Chicken | \$42

Seared Pork Chop \$41
Bacon and apple chutney

Dessert: choose one

Fresh Trifle
Fresh apple tart, cinnamon whipped cream
Chef seasonal cheesecake, strawberry sauce, cookie gaufrette
Chocolate flourless torte
Chocolate pot de crème
Coppa mascarpone



Portwalk Dinner Buffet | \$45

Minimum of 25 guests: less than 25 add \$4 per person
Includes chef's selection of starch and seasonal vegetables & desserts

Appetizer- choose three

Caesar salad crisp romaine, creamy dressing, garlic crouton
Mixed baby greens, candied pecans, tart dried cranberries, creamy strawberry dressing
Baby spinach, gorgonzola, shaved red onion with dried apricots
Tortellini salad, chilled three cheese filled tortellini, fresh garden vegetables, country olives, in a balsamic vinaigrette
Fresh mozzarella and vine tomato salad, basil, cracked black pepper, extra virgin olive oil, balsamic glaze
Chef's soup of the day
New England clam chowder

Entrees - choose two

Local caught haddock, lemon-herb panko crumbs
Atlantic salmon with roasted tomato veloute
Roasted pork loin with pear-cranberry chutney
Shrimp scampi, tossed with roasted garlic, white wine lemon sauce
Grilled marinated steak tips
Herb crusted breast of chicken
Coconut chicken with grilled pineapple salsa
Spinach and feta ravioli with tomato cream sauce
New York strip with roasted corn salsa and chimichurri
Roasted chicken primavera, tossed with chef's pasta and seasonal vegetables, parmesan cream sauce or traditional marinara

Themed Dinner Buffets

"A touch of Italy" \$39.00

Caprese salad
Grilled vegetables display with balsamic drizzle
Orzo salad with feta and roasted tomatoes
Minestrone soup
Chicken saltimboca
Baked haddock margherita
Fresh cheese ravioli with garlic butter and asiago
Roasted vegetables
Tiramisu

Southern Comfort \$38.00

Shrimp gumbo
Sweet potato salad
Cole slaw
Corn bread
Roasted corn, red pepper salad
Fried chicken

Beef short ribs
Green beans
Baked apple crisp

Taste of the Coast: Market Price

New England clam chowder
Potato salad
Mixed green salad
Steamed lobsters and steamers
With drawn butter and broth
Grilled marinated steak tips
Baby roasted potato salad
Chef marinated grilled chicken wings
Corn on the cob
Fresh rolls and butter
"Make your own strawberry shortcake"