



## 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

~

Spinach salad with gorgonzola, shaved red onion and dried apricots

~

Caesar salad with garlic crostini

~

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

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.



### 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 bierre 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"