



---

SAN ANTONIO MARRIOTT® NORTHWEST

# QUINCEAÑERA MENU

---



## CONGRATULATIONS!

### YOUR QUINCEAÑERA IS ALMOST HERE.

Indulge yourself in the area's finest host, the San Antonio Marriott® Northwest. The professional catering staff are here to relieve you of some of the anxieties with planning and hosting your Quinceañera. This is our specialty! We are a full service Marriott® offering the finest in service, culinary excellence, and breathtaking ballroom facilities.

#### ENHANCEMENTS

- First class Marriott® service
- Complimentary mirror tile, hurricane lamp, white tapered candle, and votive candles
- Special rate for out of town guests
- Complimentary airport shuttle service
- Complimentary white glove service offered with butler passed hors d'oeuvres
- Complimentary parking
- Elegance, quality service and value for the most important day that you have planned



## DINNER BUFFETS

includes choice of soup or salad, choice of starch and served with oven fresh rolls, sweet butter, iced tea, and freshly brewed coffee

### **SOUTH OF THE BORDER** \$46 per person

tortilla soup  
chips and salsa  
jicama, corn salad  
enchilada suiza served with shredded chicken, queso fresco, salsa verde, flour, and corn tortillas  
crispy taco bar served with seasoned beef, pico, guacamole, shredded lettuce, grated cheddar and monterrey cheese, sour cream, and grilled tomato salsa  
red snapper vera cruz served with capers, olives, peppers, and sautéed rich tomato sauce  
chicken fajita served with sautéed onions and peppers  
spanish rice  
refried beans

### **TUSCAN** \$44 per person

minestrone soup  
caesar salad served with shaved parmesan, herb croutons, and creamy caesar dressing  
chicken breast cacciatore  
lasagna napolitano (vegetarian)  
tilapia served with basil butter sauce  
zucchini and squash served with caramelized onions  
potato gnocchi

### **LA GRANGE BBQ**

**select two** \$43 per person  
**select three** \$46 per person

smoked sliced brisket  
skin on smoked chicken  
baby back ribs  
smoked sausage  
buttered corn  
baked beans  
homestyle potato salad  
jalapeño cornbread  
sliced watermelon

### **PRIME** \$49 per person

*uniformed chef \$125 carver fee*

tomato basil veloute  
fresh mixed greens served with cherry tomato, cucumbers, goat cheese, and balsamic vinaigrette  
sea salt and thyme fresh salmon served with yellow tomato coulis  
rotisserie style chicken  
carved roasted prime rib au jus served with creamy horseradish  
yukon gold mashed potatoes  
glazed baby carrots  
sautéed green beans almondine with bacon



San Antonio Marriott® Northwest

3233 NW Loop 410 • San Antonio, TX 78213 • 210.377.3900 • [Marriott.com/SATNW](http://Marriott.com/SATNW)  
All prices are subject to a 23% service charge and applicable sales tax.

# CREATE YOUR OWN BUFFET

includes choice of soup or salad, choice of starch and served with oven fresh rolls, sweet butter, market fresh vegetables, iced tea, and freshly brewed coffee

## **SALADS** select two

### **classic caesar**

crisp romaine, parmeggiano reggiano, herb croutons, and house-made creamy caesar dressing

### **red oak lettuce and baby arugula**

sun dried tomatoes, goat cheese, and balsamic vinaigrette

### **wedge crisp**

iceberg, diced tomato, bacon, blue cheese, and house-made ranch dressing

### **spinach and watercress salad**

smoked bacon, enoki mushroom, roasted walnuts, cranberries, and lemon olive oil dressing

### **fresh mixed greens**

served with raspberry vinaigrette

### **tossed cherry tomatoes and mozzarella**

served with balsamic lemon olive oil dressing

### **grilled vegetables and cannellini salad**

served with parmesan and roasted garlic tomato paste sauce

## **STARCH** select one

yukon gold mashed potatoes

cheddar mac and cheese

au gratin scalloped potatoes

parsley fingerling potatoes

buttered linguini, pappardelle, spaghetti

or whole wheat pasta

rice pilaf

saffron cilantro rice

## **ENTRÉES**

**select two** \$42 per person

**select three** \$50 per person

shrimp scampi served with garlic butter

seared pacific salmon served with leek confit

grilled teriyaki glazed mahi mahi served with mango pineapple relish

fillet of sole served with lemon butter

braised pork osso bucco style

sliced london broil served with cabernet sauce

grilled hanger steak served with chimichurri

chicken marsala

chicken scallopini

## **VEGETABLES** select one

grilled asparagus

roasted broccolini

parmesan roasted brussels sprouts

ratatouille

fresh vegetable medley

squash and caramelized onions

## **CARVED ITEMS IN LIEU OF ONE ENTRÉE**

### **roasted prime rib au jus**

add \$15 per person, \$125 per chef carver

### **roasted tenderloin**

add \$18 per person, \$125 per chef carver

### **roasted turkey breast**

add \$12 per person, \$125 per chef carver



San Antonio Marriott® Northwest

3233 NW Loop 410 • San Antonio, TX 78213 • 210.377.3900 • Marriott.com/SATNW  
All prices are subject to a 23% service charge and applicable sales tax.

# PLATED DINNER À LA CARTE

includes choice of soup or salad, choice of starch and served with oven fresh rolls, sweet butter, market fresh vegetables, iced tea, and freshly brewed coffee

## SOUP OR SALAD select one

### soup

roasted tomato basil  
cream of mushroom  
tortilla  
minestrone  
clam chowder  
potato bacon with leeks  
cold avocado soup

### salad

#### classic caesar

served with crisp romaine, parmeggiano reggiano, herb croutons, and house made creamy caesar dressing

#### red oak lettuce and baby arugula

served with sun dried tomatoes, goat cheese, and balsamic vinaigrette

#### wedge crisp

served with iceberg, diced tomato, bacon, blue cheese, and house made ranch dressing

#### spinach and watercress salad

served with smoked bacon, enoki mushroom, roasted walnuts, dried cranberries, and lemon olive oil dressing

#### fresh mixed greens

served with raspberry vinaigrette

#### tomato panzanella

served with heirloom tomatoes, fresh mozzarella, herb croutons, cucumbers, capers, black garlic slivers, sea salt, olive oil, basil, and balsamic glaze

## STARCH select one

yukon gold mashed potatoes  
cheddar mac and cheese  
au gratin scalloped potatoes  
parsley fingerling potatoes  
buttered penne pasta  
rice pilaf  
saffron cilantro rice

## ENTRÉE select one

**roasted chicken breast florentine** \$35 per person  
served with parmesan cream sauce

**chicken breast piccata** \$35 per person  
served with lemon butter caper sauce

**boneless beef short ribs** \$42 per person  
served with braised osso bucco style

**roasted pork tenderloin** \$38 per person  
served with mushroom marsala demi glaze

**grilled ny steak** \$45 per person  
served with spicy chimichurri

**seared beef tenderloin** \$52 per person  
6oz. served with fresh thyme, roasted garlic, and cabernet

**flat iron steak** \$42 per person  
served with shallots and cabernet demi

**house made lasagna** \$34 per person  
meat or vegetarian

**seared sea salt thyme salmon** \$39 per person  
served with tomato coulis

**snapper vera cruz** \$44 per person

### combination plate

select any two entrees for an additional \$5 over the greater priced item

## VEGETABLE select one

grilled asparagus  
roasted broccolini  
parmesan roasted brussels sprouts  
ratatouille  
fresh vegetable medley  
squash and caramelized onions  
roasted grape tomatoes  
green beans almondine



San Antonio Marriott® Northwest

3233 NW Loop 410 • San Antonio, TX 78213 • 210.377.3900 • Marriott.com/SATNW  
All prices are subject to a 23% service charge and applicable sales tax.

## DINNER RECEPTIONS

### HOT SELECTIONS

prosciutto ham and melted manchego crostini \$4 each  
spanish shrimp skewers \$4 each  
mini beef empanadas \$4 each  
spicy chicken skewers \$4 each  
chicken satay \$4 each  
cocktail pizza, choice of cheese, meat, and vegetables \$4 each  
lollipop lamb chops \$7 each  
beef wellington \$5 each  
mini pork egg roll served with sweet chili sauce \$3 each  
mushroom turnovers \$3 each

### COLD SELECTIONS

lobster salad crostini \$5 each  
norwegian smoked salmon and avocado served  
on baguette toast \$4 each  
ahi tartar on wonton with aioli \$5 each  
bruschetta, tomato, basil, and asiago cheese \$3 each  
caprese skewers, tomato, mozzarella, and basil \$4 each  
shrimp cocktail \$4 each  
goat cheese, sun dried tomato, pecans, and  
belgium endives \$4 each  
deviled eggs asado, pickled serrano, smoked bacon  
jam, and micro cilantro \$4 each  
melon prosciutto \$4 each

### ONE HOUR HORS D'OEUVRES DISPLAYS

**chips and dips** \$14 per person  
hummus, olive tapenade, salsa, guacamole, corn  
chips, and pita chips

**grilled vegetables & crudites** \$8 per person  
fresh from the market, dipping sauces: blue  
cheese, ranch, aioli, and pesto

**cheese display** \$13 per person  
imported and domestic, sun dried fruit, grapes,  
crackers, and baguettes

**charcuterie** \$17 per person  
prosciutto, assorted salami, spanish chorizo,  
cured meats, country pâté, cornichons, marinated  
olives, whole grain mustard, and assorted breads



San Antonio Marriott® Northwest

3233 NW Loop 410 • San Antonio, TX 78213 • 210.377.3900 • [Marriott.com/SATNW](http://Marriott.com/SATNW)  
All prices are subject to a 23% service charge and applicable sales tax.

# ONE HOUR RECEPTION STATIONS

## SLIDERS

**select three** \$23 per person

### crab cake

served with arugula and aioli

### pulled pork

served with cabbage confit

### grilled baby bello

served with roasted pepper and provolone

### beef and lamb kefta

### philly cheesesteak

served with caramelized onions, peppers, and provolone

### italian meatball

served with tomato sauce, mozzarella, and parmesan

### sriracha buffalo chicken

served with bacon, blue cheese, and frizzled onions

## STREET TACOS

**select three** \$21 per person

marinated carnitas

carne asada

lime blackened mahi mahi

spicy shrimp

buffalo chicken

ahi tuna

includes salsa, avocado, cabbage confit, and spicy crema

## SUSHI

**select three** \$35 per person

california roll

spicy tuna roll

crab and avocado roll

salmon nigiri or shrimp nigiri

tuna sashimi

includes wasabi, ginger garlic sauce, soy sauce, preserved ginger, and chop sticks

## GAME DAY

**select three** \$21 per person

spicy buffalo or bbq wings

sweet sesame chili wings

crispy baked wings

loaded potato skins

blue cheese dressing, carrots, and celery sticks

## PASTA \$22 per person

cheese ravioli, fettuccini or ziti

basil pesto, marinara or alfredo

rock shrimp, italian sausage, and pancetta

olives, grilled asparagus, sautéed mushrooms, and caramelized bell peppers

## FAJITA \$22 per person

marinated grilled chicken or beef

sautéed onions and peppers

refried beans

cilantro rice

flour and corn tortillas

sour cream, guacamole, and roasted tomato salsa



San Antonio Marriott® Northwest

3233 NW Loop 410 • San Antonio, TX 78213 • 210.377.3900 • [Marriott.com/SATNW](http://Marriott.com/SATNW)  
All prices are subject to a 23% service charge and applicable sales tax.

## CARVING STATIONS

each station includes freshly baked breads  
chef attendant \$125 each

**herb roasted breast of turkey** \$300, serves 20 guests  
served with cranberry relish, herb mayonnaise,  
and turkey gravy

**roasted angus beef prime rib** \$450, serves 20 guests  
served with creamy horseradish, au jus, and stone  
ground mustard

**marinated pork loin** \$275, serves 20 guests  
served with apple cider demi glaze

**roasted beef tenderloin** \$400, serves 12 guests  
served with fresh thyme, roasted garlic, and  
cabernet reduction

**herb roasted salmon** \$200, serves 12 guests  
served with creamy dijon mustard sauce

**chimichurri colorado lamb** \$320, serves 12 guests  
slowly roasted



San Antonio Marriott® Northwest

3233 NW Loop 410 • San Antonio, TX 78213 • 210.377.3900 • [Marriott.com/SATNW](http://Marriott.com/SATNW)  
All prices are subject to a 23% service charge and applicable sales tax.