



EVENTS MENU





Chicken Caesar \$24

- herb grilled chicken
- baby romaine lettuce
- shaved parmesan cheese
- herb dusted tomato
- garlic crostini
- classic caesar dressing

Shrimp Salad \$25

- chilled blackened shrimp
- artisan mixed greens
- kalamata olives
- crumbled hard boiled egg
- shaved cucumber
- pickled carrots
- red wine vinaigrette dressing

Steak Salad \$26

- chimichurri grilled flank steak
- mesclun & kale mixed greens
- grape tomato
- julienne red onion
- crumbled bleu cheese
- warm bacon vinaigrette

high protein, healthy & guick

that is also friendly on your budget!

PoweredGreens PlatedLunchesInclude:

client's choice of dessert iced water, iced tea regular & decaffeinated coffee, hot herbal tea

A customary 25% taxable service charge and sales tax will be added to the price (a minimum of 30 guests required: a \$5 surcharge will be added for groups under 30)





Starters (choose one)

- california salad: butter bibb lettuce, roasted grape tomato, shaved cucumber, pickled carrot, pea tendrils, red wine vinaigrette dressing
- greek salad: cucumber wrapped mixed greens, sundried tomato, banana pepper, kalamata olives, greek feta vinaigrette dressing
- chopped house salad: iceberg lettuce, watermelon radish, dried cranberry, applewood smoked bacon, avocado ranch dressing
- soup du jour



The Mains

- stuffed poblano pepper, balsamic crème sauce | \$29 (V)
- rosemary & garlic grilled chicken breast, sundried tomato crème sauce | \$30
- cilantro & lime marinated chicken breast, avocado salsa | \$30
- slow roasted pork loin ,mojo, peach chutney | \$32
- roasted salmon, teriyaki glaze, cucumber salad | \$34
- lemon pepper baked cod fish, garlic shrimp sauce | \$34
- 4oz filet mignon, balsamic demi | \$38

Sweet Stuff (choose one)

- hot fudge sundae cheesecake
- deconstructed strawberry shortcake
- flourless chocolate cake (GF)
- Mike's key lime pie

All Hot Plated Lunches Include:

chef selection of appropriate starch & vegetable warm rolls & butter iced water, iced tea regular & decaffeinated coffee, hot herbal tea

Change it Up!

For a quicker service, opt for a pre-set starter, dessert or both!

(a minimum of 30 guests required; a \$5 surcharge will be added for groups under 30) A customary 25% taxable service charge and sales tax will be added to the price





The Delicatessen \$30

- artisan green salad, assorted dressings
- vegetarian pasta salad
- house baked bread
- oven roasted turkey breast, sliced new york strip steak, smoked ham
- baby swiss, horseradish havarti , aged yellow cheddar
- mayonnaise, whole grain mustard, roasted garlic aioli . olive oil, red wine vinegar
- leaf lettuce, sliced tomatoes, banana peppers, pickle chips
- individual bags of potato chips
- fresh baked gourmet cookies

Bit-Bor-You lunch \$33

- broth based soup du jour
- power greens salad, assorted vinaigrette dressings
- grilled chicken, citrus marinade
- grilled vegetable stack, aged balsamic
- fresh seasonal fruit salad

All LunchBuffets Include:

warm rolls & butter iced water, iced tea regular & decaffeinated coffee, hot herbal tea

A customary 25% taxable service charge and sales tax will be added to the price $\,$

(a minimum of 30 guests required; a \$5 surcharge will be added for less than 30 guests)

Salorosa \$35

- mini taco salad, chopped lettuce, pico de gallo, queso fresco, cilantro lime dressing
- pork tamales, tomatillo salsa
- chicken enchiladas, mole sauce on the side
- cumin scented sour cream, fresh cilantro, fire roasted tomato salsa
- black beans, spanish rice
- cinnamon crème filled churros

Pranzo Italiano \$36

- classic caesar salad.
- grilled artichoke & eggplant salad
- herb grilled chicken, tomato & basil bruschetta sauce
- sausage & pepperoni stromboli
- vegetable baked ziti
- herb focaccia bread
- tiramisu, almond biscotti





Island Plair \$37

- cobb salad, bleu cheese crumbles, diced tomato, bacon bits, avocado, chopped hard boiled eggs, bleu cheese dressing, balsamic vinaigrette dressing
- Caribbean grilled chicken, pineapple salsa
- blackened cod fish, lemon caper sauce
- coconut cilantro rice
- grilled asparagus & roasted red pepper
- mango cheesecake



All LunchBuffets Include:

warm rolls & butter iced water, iced tea regular & decaffeinated coffee, hot herbal tea

Bowl This Poke Bowl \$38

- sesame marinated tuna sashimi
- tempura chicken
- bulgogi beef & vegetables
- grilled tofu
- mixed greens
- sticky rice, quinoa
- green onion, toasted sesame, pickled cucumber, sliced avocado
- sesame dressing, soy sauce
- pineapple upside down cake, fortune cookies

The farmland \$39

- mixed greens salad, assorted dressings
- tomato, cucumber & feta salad
- grilled chicken, garlic jus
- strip steak medallions, wild mushroom demi
- sunshine blend green beans
- yukon gold mashed potatoes
- chef's selection of desserts

A customary 25% taxable service charge and sales tax will be added to the price (a minimum of 30 guests required; a \$5 surcharge will be added for less than 30 guests)







Chicken Caesar Wrap or Salad \$23

- herb grilled sliced chicken breast
- shaved parmesan cheese
- chopped romaine
- creamy caesar dressing
- flour tortilla wrap

Caprese Wrap or Salad \$23 (V)

- arugula, sliced heirloom tomatoes
- fresh mozzarella cheese
- fresh basil leaves
- aged balsamic mayonnaise
- sundried tomato flour tortilla

Boxed Lunches Include:

Turkey Tower \$23

- roasted sliced turkey
- butter cheese
- thick cut tomatoes, lead lettuce
- dried cranberry aioli
- house baked bread

Deluxe Roast Beef \$23

- thinly sliced roast beef
- spicy havarti cheese
- pickled red onion, arugula
- a1 mayonnaise
- amoroso roll

client's choice of: red bliss potato salad or pasta salad, kettle chips, jumbo cookie, whole fresh fruit, assorted soft drinks, bottled water, breath mint

(a minimum of 15 guests required; a \$5 surcharge will be added for groups under 15) A customary 25% taxable service charge and sales tax will be added to the price



Meeting & Event Space DIAGRAM







General Information

• Our printed menus are for general reference. Your Catering Manager will be glad to customize any menu for your guest needs.

Event Space

• We reserve the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Shipping & Receiving

 Packages may be delivered to the Hotel five business days prior to the event. Due to limited storage space, no more than two packages will be stored complimentary.

Damages

• It is the responsibility of the patron to assume full responsibility of any damages to the Hotel property caused by the patron, their guests, or the agent of the patron (i.e. bands, display companies, etc.).

Payments

• Unless credit has been established with the St. Petersburg Marriott or an authorized credit card is on file, payment must be received as outlined in your contract.

Catering Pricing

 Food and Beverage charges are subject to a Service charge of 24% and 7% State Sales Tax. These charges are subject to change at any time.

Guarantees

• In order to make your event a success, please notify your Catering Manager of the guaranteed number of guests attending each function, at least four business days in advance. Guarantees are not subject to reduction within the four business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

Outside Good & Beverage

• Food and Beverages may not be brought into the hotel by any patron or attendee from an outside source.

Cancellation

• Should you find it necessary to cancel your confirmed function, cancellation charges as outlined in your contract will be assessed.

