



MARRIOTT
BOSTON NEWTON

Banquet Event Menus

Breakfast Menus

Breakfast Buffets

Buffets are designated for a service time of two (2) hours.

Buffets require a minimum of 20 guests.

Additional \$5 per person for groups less than 20.

All American Buffet | \$29

Assortment of House Made Muffins, and Croissants

Fruit Preserves, Sweet Butter, and Nutella

Cold Breakfast Cereals, Milk, and House Made Granola

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Fresh Cut Seasonal Fruit and Berries

Farm Fresh Scrambled Eggs

Country Pork Sausage, Applewood Smoked Bacon

Roasted Yukon Potatoes with Sweet Peppers and Onions

Sunrise Buffet | \$32

Assortment of House Made Muffins, Croissants and Fruit Filled Danish

Fruit Preserves, Sweet Butter, and Nutella

Stonyfield® Yogurt with House Made Granola

Hot Oatmeal with Brown Sugar and Raisins

Fresh Cut Seasonal Fruit and Berries

Cinnamon Brioche French Toast with Maple Syrup and Sweet Butter

Farm Fresh Scrambled Eggs

Chicken Apple Sausage, Applewood Smoked Bacon

Roasted Yukon Potatoes with Sweet Peppers and Onions

All Breakfast Buffets include:

- Fruit Juices to Include Orange, Cranberry, Apple, and V8
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Buffet Enhancements

Belgian Waffle Station | \$10 per person

Warm Maple Syrup and Softened Butter with Fresh Cut Strawberries and Whipped Cream

French Toast Station | \$10 per person

Brioche, Cinnamon Raisin, Stone Ground Wheat Breads
Warm Maple Syrup, Fresh Cut Strawberries, Mixed Berry Preserves, and Sweet Butter

Omelet Station | \$10 per person

Local Cheddar Cheese, Maple Smoked Ham, Sweet Peppers, Vine Tomatoes, Cremini Mushrooms, Spinach Greens, and Onions

Fresh Fruit Smoothie Station | \$10 per person

Stonyfield Yogurt®, Fresh Strawberries, Blueberries, Raspberries, Mangoes, and Honey

European Meat Platter | \$10 per person

Assortment of Artisanal Cured Sausages and Meats, Stone Ground Mustard, and Fresh Baked Baguettes

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Brunch

Norumbega Brunch | \$39

Smoked Salmon with Capers, Red Onion and Chopped Egg

Assorted NY Style Bagels, House Made Muffins, Croissants, Fruit Filled Danish

Fruit Preserves, Sweet Butter, Cream Cheese and Nutella

Stonyfield® Yogurt with House Made Granola

Hot Oatmeal with Brown Sugar and Raisins

Seasonal Fresh Cut Fruit with Berries

Farm Fresh Scrambled Eggs

New Hampshire Cobb Smoked Bacon

Chicken Apple Sausage

Maple Grilled Chicken Breast with Fresh Herbs

Locally Grown Seasonal Fresh Vegetables

Herb Roasted Fingerling Potato

Fresh Rigatoni Pasta with Asparagus, Roasted Peppers, Fennel, Spinach with a Pesto Butter Sauce

Freshly Made Dessert Pastries

Fruit Juices to include Orange, Cranberry, Apple, and V8 Juices

Freshly Brewed Seattle's Best Coffee® and Premium Tazo® Teas

Enhancements

Carved Maple Glazed Ham | \$6 per person

Carved Herb Roasted Prime Rib with Horse Radish and Au Jus | \$10 per person

Plated Breakfast

All Plated Breakfasts include:

- Assortment of House Made Muffins, Croissants and Fruit Filled Danishes
- Fruit Juices to Include Orange, Cranberry, Apple, and V8
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

All American | \$23

Farm Fresh Scrambled Eggs served with Roasted Yukon Potatoes, Sweet Peppers and Onions with choice of Applewood Smoked Bacon, Country Pork Sausage or Chicken Apple Sausage

Omelet Breakfast | \$25

Maple Smoked Ham and Local Cheddar Cheese Omelet served with Roasted Yukon Potatoes, Sweet Peppers and Onions with choice of Applewood Smoked Bacon, Country Pork Sausage or Chicken Apple Sausage

* Please see your Event Manager for Additional Options

Norwegian Smoked Salmon | \$28

With Fresh Baked N.Y. Bagels, Cream Cheese, Capers, Chopped Onion, and Vine Tomatoes

Enhancements

Turkey Sausage | \$4 per person

Grilled Canadian Bacon | \$4 per person

Maple Peppered Bacon | \$4 per person

Sliced Seasonal Fruit with Stonyfield® Yogurt | \$5 per person

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Coffee Breaks Menus

Morning Breaks

Coffee & Tea | \$7

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

The Refresher | \$9

Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
Bottled Spring Water

Back to Basics | \$16

Assorted House Made Muffins
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple, Cranberry, V8
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Mid Morning Snack | \$20

(Please Choose Two Food Items)

Fruit Filled Turnovers, House Made Pecan Sticky Buns, House Made Granola and Yogurt Parfaits, Blueberry Crumble Coffee Bread, House Made Muffins
Stonyfield® Yogurt Smoothies
Fruit Juices to Include Orange, Apple, Cranberry, V8
Sweet Leaf Iced Teas
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Continental | \$22

Assorted House Made Muffins, Croissants and Fruit Filled Danish
NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves
Fresh Cut Seasonal Fruit and Berries
Assorted Stonyfield® Yogurts
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Charles River Sunrise | \$24

Fruit Filled Turnovers, House Made Pecan Sticky Buns
House Made Granola and Yogurt Parfaits
Fresh Cut Seasonal Fruit and Berries
Fruit Juices to Include Orange, Apple, Cranberry, V8
Bottled Spring Water
Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Morning Enhancements

Morning Enhancements

- House Made Granola and Yogurt Parfaits | \$4 each
- Cold Breakfast Cereals with Milk | \$4 each
- Hot Oatmeal with Brown Sugar and Raisins | \$4 each
- Stonyfield Yogurt Smoothies | \$4 each
- Fresh Cut Seasonal Fruit and Berries | \$4 per person
- Assorted Breakfast Sandwiches | \$5 per person
- Assorted Quiches | \$5 per person
- Egg White and Vegetable Frittata | \$6 per person

Baked Goods

- Assorted House Made Muffins, Fruit Filled Turnovers, and Croissants | \$30 per dozen
- NY Style Bagels with Cream Cheese, Sweet Butter and Fruit Preserves | \$32 per dozen
- Assorted Scones and Filled Croissants | \$34 per dozen

Beverages

- Freshly Brewed Seattle's Best® Coffee | \$65 per gallon
- Tazo® Premium Teas | \$57 per gallon
- Orange, Cranberry, Apple, V8 juices | \$4 Each
- Assorted Sweet Leaf Teas | \$4 Each
- Assorted Soft Drinks | \$4 Each
- Bottled Spring Water | \$4 Each

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Afternoon Breaks

From Our Bake Shop | \$14

All below items are made in our In House Bakery

Orange Glazed Shortbread, Seasonal Whoopie Pie, Sugar Cookies, and Spicy Chex Mix

The Cookie Jar | \$14

Assorted Fresh Baked Cookies to include

Chocolate Chip, Peanut Butter, Lemon Poppyseed, Double Chocolate, and Oatmeal Raisin

Locally Produced Milk to include Regular, Chocolate, and Strawberry

The Chocoholic | \$16

Dark Chocolate Dipped Strawberry

Chocolate Caramel Ganache Tart

White Chocolate Crème Brulee Tart

Chocolate Raspberry Mousse

Chocolate Milk

Candy Store | \$15

Caramel Bulls Eyes®, Sweet Tarts®, Jelly Belly® Jelly Beans, Hershey® Miniatures, Miniature Toblerone®, Snickers®, Twizzlers®

All Afternoon Breaks include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Flavored Sweet Leaf® Iced Teas
- Assorted Soft Drinks and Bottled Spring Water

Apple Break | \$15

Available from September to November

Cinnamon Apple Strudel, Apple Crisp Whoopie Pie, Dutch Apple Pie Bar

Warm Apple Cider Donuts

Caramel Apple Bread Pudding with Richardsons® Vanilla Bean Ice Cream

Warm and Chilled Apple cider

Fitness Break | \$16

Fresh Whole Fruit

Fresh Cut Seasonal Fruit Skewers

Assorted Stonyfield® Yogurts

Protein Power Bars

Granola Bars

Stonyfield® Yogurt Smoothies

Fenway Park | \$17

Dry Roasted Peanuts

Cracker Jacks

Baby Ruth Bars

Warm Jumbo Pretzels with Mustard

Miniature Beef Franks with Ketchup and Mustard

Italian Sausage, Peppers and Onion Sliders on a Pretzel Roll

Ice Cream Bars

Afternoon Enhancements

Fresh Seasonal Whole Fruit | *\$3 each*

Assorted Stonyfield® Yogurts | *\$4 each*

Frozen Gourmet Ice Cream Bars | *\$4 each*

Trail Mix | *\$4 per bag*

Roasted Peanuts in Shell | *\$4 per bag*

Fresh Cut Seasonal Fruit and Berries | *\$4 per person*

Stonyfield® Fruit Smoothies | *\$4 each*

Warm Salted Pretzels | *\$5 each*

Smoked Salmon, NY Style Bagels, Capers, Red Onions, and Cream cheese | *\$10 per person*

Chocolate Chip Cookies | *\$26 per dozen*

Chocolate Fudge Brownies | *\$26 per dozen*

Seasonal Whoopie Pies | *\$28 per dozen*

Assorted Cupcakes | *\$28 per dozen*

Assorted Mini Pastries | *\$30 per dozen*

Perfect Agenda Package

Perfect Agenda Packages include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
 - Assorted Soft Drinks, Bottled Spring Water

Perfect Agenda Package | \$40

Continental

Fresh Cut Seasonal Fruit
Assorted House Made Muffins, Croissants,
and Fruit Filled Danish
NY Style Bagels with Cream Cheese,
Sweet Butter and Fruit Preserve
Fruit Juices to Include Orange, Cranberry, Apple, and V8

Mid Morning Snack

Fruit Filled Turnovers, House Made Pecan Sticky Buns
Assorted Sweet Leaf® Iced Teas

Mid Afternoon Snack

Assorted Seasonal Cupcakes
Assorted Seasonal Whoopie pies
Assorted Sweet Leaf® Iced Teas

Energize Menus

Breakfast

Fit for you items have been selected to meet the diverse dietary needs of our guests. Your Event Manager can answer any questions you may have.

Breakfast

Crunchy French Toast | \$19

(low cholesterol)

Wheat bread coated with Corn Flakes®
Garnished with Strawberries, Bananas, and
Light Maple Syrup

Vegetable Egg White Frittata | \$19

(low fat)

Peppers, Onions, Tomatoes, and Spinach
nestled in Egg Whites
Accompanied with Turkey sausage and
Fresh Sliced Fruit

Breakfast Mixed Grill | \$20

(low carb)

Grilled Sirloin, Sausage, Bacon Strips, and
Tomatoes

Buffet Options

Grilled Sirloin | \$12 per person (low carb)

Grilled Tomato | \$4 per person (low carb)

Crunchy French toast | \$3 per person (low cholesterol)

Coffee Break A La Carte

(low carb)

Raspberry and Cream Yogurt | \$4 each

Strawberry and Cream Yogurt | \$4 each

Hard Boiled Eggs | \$2 per person

Cubed Pepperoni Plate | \$4 per person

Macadamia Nuts | \$3 per person

Walnut Halves | \$3 per person

Mixed Nuts | \$3 per person

Unsweetened Iced Tea | \$3 each

Pepsi One | \$3 each

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Lunch

Fit for you items have been selected to meet the diverse dietary needs of our guests. Your Event Manager can answer any questions you may have.

All Boxed Lunches include:

- Bag of Terra Chips
- Seasonal Fresh Whole Fruit
- Low Fat Cookie

Boxed Lunch

Oven Poached Breast of Chicken | \$30

(low fat)

With Sweet Potato Strings, Leaf Lettuce, and Vine Ripe Tomatoes

Served with Garlic Bean Spread on a Spinach Tortilla

Grilled Vegetable Wrap | \$30

(low cholesterol)

With Leaf Lettuce, Tomato, and Hummus

Wrapped in a Flour Tortilla

Served with Sweet Potato Salad

Plated Lunch

Searred Swordfish | \$32

(low carb)

Searred Swordfish served over Sweet Potato Fries With Sautéed Zucchini & Yellow Squash Noodles

Chilled Citrus Poached Shrimp | \$31

(low cholesterol)

Poached Salmon Fillet with Cranberry Vinaigrette Basmati Blend Pilaf and Zucchini & Yellow Squash Noodles

Chilled Sliced Tenderloin Plate | \$35

(low fat)

Sliced Tenderloin of Beef with Black Bean and Tomato relish Served with Roasted Green Bean Salad

Buffet Options

Sweet Potato Frits | \$3 per person (low carb)

Zucchini & Yellow Squash Noodles | \$4 per person (low carb)

Lunch Menus

Boxed Lunch

Boxed Lunches include:

Cape Cod Potato Chips

(choice of one of the below salads)

Country Potato Salad, Pasta Salad, or Mozzarella and Tomato Salad

Cape Cod Potato Chips

Seasonal Whole Fruit

Boxed Lunch | \$33

For groups under 20 please select two sandwiches

For groups over 20 please select three sandwiches

Oven Roasted Turkey

Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula, Chipotle Mayonnaise in a Garlic Herb Wrap

Maple Smoked Ham

Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar, Herbed Maple Mustard on a Multi Grain Bulkie Roll

North End Sandwich

Prosciutto, Salami, Capicola, Provolone Cheese, Banana Peppers, Red Onion, Oil and Vinegar, on Fresh Ciabatta Bread

Slow Roasted Beef

Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle Mayonnaise on Crusty French Bread

Roasted Vegetable Sandwich

Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens, Roasted Tomato Spread on Herb Focaccia

Grilled Chicken Caprese Wrap

Marinated Grilled Chicken Breast, Vine Ripened Tomatoes, Fresh Mozzarella, Arugula, Fresh Basil, with a Balsamic Glaze

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax

Express Lunch

All Express Lunches include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Express Lunch is designed exclusively for groups of 15 guests and under

Express Lunch | \$31

Chef's Crafted Soup

Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons, Shaved Romano Cheese and Mustard Vinaigrette

Assorted Fresh Baked Cookies and Brownies

Please Choose Two Sandwiches

Oven Roasted Turkey Club Wrap, Bib Lettuce, Vine Tomatoes, Smoked Bacon, Mayonnaise in a Garlic Herb Wrap

Tuna Fish Salad with Bib Lettuce, Vine Tomatoes, Salad Greens on County White Bread

Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens, Roasted Tomato Spread on Herb Focaccia

Avocado Caprese Wrap, Fresh Avocado, Vine Tomatoes, Fresh Mozzarella, Salad Greens, Arugula, Fresh Basil and Balsamic Dressing

Herbed Grilled Chicken, Prosciutto, Provolone Cheese, Arugula,

Rosemary Mayonnaise on Ciabatta Bread

Slow Roasted Beef, Vine Ripened Tomatoes, Bib Lettuce, Caramelized Onions, Aged Gouda, Chipotle Mayonnaise on Crusty French Bread

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Sandwich Buffet

All Luncheon Buffets include:

- Freshly Brewed Seattle's Best® Coffee And Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Cold Sandwich Wrap Buffet | \$38

Chef's Crafted Soup

Boston Bib Salad, Sweet Cherry Tomatoes, Ricotta Salata Cheese, Blueberries and Toasted Sunflower Seeds with Balsamic Vinaigrette

Tortellini Salad with Roasted Peppers, Broccoli, Artichokes and Italian Dressing

Country Style Potato Salad

Oven Roasted Turkey, Applewood Smoked Bacon, Avocado, Vine Ripened Tomatoes, Arugula and Chipotle Mayonnaise in a Garlic Herb Wrap

Mediterranean Salad Wrap, Kalamata Olives, Red Onion, Cucumber, Feta Cheese, Vine Tomatoes and Salad Greens with Oregano Vinaigrette in a Spinach Wrap

Thai Style Chicken Wrap, Shredded Chicken Red Cabbage and Peanut Sauce in a Flour Tortilla

Kettle Style Chips

Dessert Bars

Sandwich Buffet

Hot & Cold Sandwich Buffet | \$41

Chef's Crafted Soup

Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano Cheese with Mustard Vinaigrette

German Style Yukon Potato Salad with Smoked Bacon

Cavatelli Pasta Salad with Roasted Vegetables and Fresh Basil Dressing

Half Sour Dill Pickles

Chef's Dessert Selections

Choice of three (3) sandwiches:

Chilled Sandwich Selections

Buffalo Style Fried Chicken, Bib Lettuce, Vine Tomatoes and Blue Cheese Dressing

Roasted Sweet Peppers, Mushrooms, Zucchini, Squash, Eggplant, Caramelized Onion, Salad Greens and Roasted Tomato Spread on Herb Focaccia

Maple Smoked Ham, Vine Ripened Tomatoes, Bib Lettuce, Cabot® Cheddar and Herbed Maple Mustard on a Multi Grain Bulkie Roll

Warm Sandwich Selections

Corned Beef Rubeen, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Thick Cut Marble Rye Bread

Oven Roasted Turkey, Coleslaw, Cabot® Cheddar Cheese, Ranch Dressing, Smoked Bacon on Sourdough Bread

House Smoked Brisket, Aged Gouda Cheese, Caramelized Onion, on a Sea Salted Pretzel Roll

Grilled Salmon, Maple Peppered Bacon, Vine Tomatoes, Bib Lettuce and Lemon Mayonnaise, on Grilled Sourdough Bread

Upgrade to a choice of four (4) sandwiches for an additional \$3 per person

Luncheon Buffets

Buffets are designated for a service time of two (2) hours.

Buffets require a minimum of 20 guests.

Additional \$5 per person for groups less than 20.

All Luncheon Buffets include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Taste of New England | \$45

New England Clam Chowder
Fresh Baked Anadama Bread
Locally Grown Salad Greens, Goat Cheese, Fresh Strawberries, Sweet Peppers, Candied Walnuts with Maple Spice Vinaigrette
New England Style Country Potato Salad
Maple Glazed Grilled Chicken Breast
Grilled and Marinated Teres Major Beef Tips with Citrus Barbecue Sauce
Fresh New England Lobster Rolls
Molasses Baked Beans
Fresh seasonal vegetables
Miniature Boston Cream Pies and
Warm Apple Hand Pies

New England Style Barbecue | \$43

Chef's Crafted Soup
Iceberg Lettuce Sweet Tomatoes, Apple Wood Smoked Bacon and Great Hill Blue Cheese with Ranch Dressing
Shell Pasta Salad, Broccoli, Roasted Red Pepper, Tomato, Artichokes and Fresh Basil Dressing
House Smoked Pork Ribs, Sausage, and Chicken Breast
Grilled Vegetable Skewers with
Fresh Herb Marinade
Fresh Grilled Corn on the Cob
Chef's Choice of Desserts

Luncheon Buffets

Buffets are designated for a service time of two (2) hours.

Buffets require a minimum of 20 guests.

Additional \$5 per person for groups less than 20.

Italian Buffet | \$43

Pasta Fagioli

Herb Focaccia and Crusty Italian Bread with White Bean and Artichoke Spreads

Traditional Caesar Salad, Herbed Croutons, Caesar Dressing and Shaved Pecorino Romano

Fresh Mozzarella and Vine Ripened Heirloom Tomato Salad with Fresh Basil and

Balsamic Dressing

Cremini Mushroom, Eggplant, Artichoke and Roasted Red Pepper Salad

Fresh Rigatoni, Roasted Tomatoes, Spinach Greens, Roasted Fennel, Sweet Peppers with Pesto Cream Sauce

Pan Seared Chicken Marsala with Sweet Florio® Marsala Wine and Wild Mushrooms

Roasted Zucchini, Squash, Peppers, Eggplant, Fennel and Carrots

Rosemary and Parmesan Risotto

Assortment of Panna Cotta and Cannoli's

All Luncheon Buffets include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

The Commonwealth Deli | \$40

Chef's Crafted Soup

Farro Salad with Roasted Vegetables, Tomato and

Ricotta Salata Cheese with Oregano Dressing

Romaine Lettuce, Field Greens, Fresh Sliced Apples, Sweet Tomatoes and Peppers, with Mustard Vinaigrette

Slow Roasted Beef, Oven Roasted Turkey, Maple Smoked Ham and Dry Cured Salami

Sliced Cabot® Cheddar, Provolone Cheese and Swiss Cheese

Vine Ripened Tomato, Bib Lettuce, Red Onion, and Half Sour Pickles

Country White and Wheat Bread, Pretzel Roll, Garlic and Herb Wrap

Kettle Chips

Assorted Miniature Cupcakes and Dessert Bars

Luncheon Buffets

Buffets are designated for a service time of two (2) hours.

Buffets require a minimum of 20 guests.

Additional \$5 per person for groups less than 20.

All Luncheon Buffets include:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Flavors from the Southwest | \$43

Chipotle and Fire Roasted Corn Chowder

Romaine Lettuce, Avocado, Vine Cherry Tomatoes, Red Onions, Sweet Peppers,

Cotija Cheese with a Chili Cream Dressing

Nopale Salad with Roasted Red Pepper and Red Onions with Smoked Serano Vinaigrette

Spanish Rice

Roasted Corn, Black Bean, Hominy, Tomato and Arugula Salad with Cilantro Lime Vinaigrette

Ancho Chili Rubbed Char Grilled Skirt Steak, with Salsa Roja

Chili Lime and Cilantro Grilled Chicken Breast

Fire Roasted Poblano Pepper Stuffed with vegetables and Cotija Cheese

Caramel Flan and Cinnamon Churros

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Plated Lunches

All Plated Lunches served with:

- Fresh Baked Rolls with Sweet Butter
- Salad, Entrée, and Dessert
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas
- Assorted Soft Drinks and Bottled Spring Water

Please Choose One Salad

Garden Green Salad

Locally Grown Salad Greens, Rainbow Carrots, Vine Tomatoes, Sweet Peppers, Herbed Croutons and Shaved Romano with Mustard Vinaigrette

Butterhead Lettuce Wedge Salad

Cave Aged Cheddar, Applewood Smoked Bacon, Heirloom Cherry Tomatoes and Shaved Fennel with Buttermilk Ranch Dressing

Traditional Caesar

Romaine Lettuce, Herbed Croutons, Caesar Dressing, and Shaved Pecorino Romano Cheese

Spinach and Arugula Salad

Candied Pecans, Dried Cranberries, Sweet Peppers and Ricotta Salata Cheese with House White Balsamic Dressing

****Higher menu price prevails for split menu service**

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Lunch Entrees

All Entrées come with Locally Grown Seasonal Vegetables and One Accompaniment

Chicken Selections

Citrus Brined Chicken Breast | \$35

Shallot and Apricot Orange Glaze

Herb Grilled Chicken Breast | \$35

White Balsamic and Herb Grilled

Stuffed Chicken Breast | \$35

Fresh Apples, Walnuts, Fennel, Eggplant with Apple Cider Demi Glace

Vegetarian

Wild Mushroom Strudel | \$35

Seasoned Wild Mushrooms in Pastry served over Rosemary Braised Lentils

Vegan Lasagna | \$35

Local Eggplant, Squash, Zucchini, Peppers in a Fire Roasted Tomato Sauce

Accompaniments

Yukon Gold Mashed Potato, Herb Roasted Fingerling Potato, Sweet Potato Puree, Parmesan and Sweet Pea Risotto, Quinoa Pilaf

Beef Selections

Teres Major Steak | \$38

Grilled and Smoked Teres Major with Herbed Butter

6oz Corn Fed Filet Mignon | \$41

Char Grilled with Crispy Onions and Roasted Shallot Sauce

Seafood Selections

Atlantic Salmon | \$37

Pan-seared with Mustard Vinaigrette

New England Cod | \$37

Locally Sourced Cod, Oyster Cracker Crust and Lemon Butter Sauce

Lobster Stuffed Fluke | \$37

Fresh Lobster and Tarragon Stuffing

***Higher menu price prevails for split menu service*

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Dinner Menus

Dinner Buffet

Buffets are designated for a service time of two (2) hours.

Buffets require a minimum of 20 guests.

Additional \$5 per person for groups less than 20.

All Dinner Buffets served with:

- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Newton Dinner Buffet | \$50

Chef's Crafted Soup

Fresh Baked Rolls and Sweet Butter

Chopped Cobb Salad, Romaine, Iceberg, Blue Cheese, Hard Cooked Egg, Sweet Tomatoes, Avocado, Smoked Bacon and Cucumber with Ranch Dressing

Quinoa, Sundried Tomato, Roasted Eggplant and Kale Salad

Green Bean, Shaved Fennel, Heirloom Tomato and Fresh Herb Salad

Yukon Gold Whipped Potatoes

Locally Grown Seasonal Vegetables

Chef's Seasonal Dessert Selections

Please Choose Three Entrees

- Herb Grilled Chicken with Roasted Tomato, Fennel, and Fresh Herb Relish
- House Smoked Ancho Rubbed Short Rib with Pickled Vegetables
- Maple Glazed Grilled Salmon with Fresh Herbs
- Pan Seared Locally Sourced Haddock with Caramelized Onion Buerre Blanc
- Spinach and Garlic Tortellini, Spinach Greens, Artichokes, Vine Tomatoes with a Fresh Basil Cream Sauce
- Grilled and Marinated Flank Steak with Fresh Chimichurri Sauce
- Potato Gnocchi, Spinach, Sundried Tomatoes, Pine Nuts and Fresh Herbs
- Wood Grilled Maple Chicken Breast

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Plated Dinner

All Dinner Entrees served with:

- Fresh Baked Rolls with Sweet Butter
- Salad, Entrée, Dessert
- Freshly Brewed Seattle's Best® Coffee and Tazo® Premium Teas

Additional Course Enhancements

New England Clam Chowder | \$6 per person

Tuscan Kale and Italian Sausage Soup | \$6 per person

Maple Smoked Sea Scallop with Lobster Saffron and Fennel Relish | \$7 per person

Colossal Shrimp Scampi | \$7 per person
Garlic, Tomatoes, and White Wine Sauce

Fresh Peekytoe Crab Cake with Fresh Shellbean Succotash Salad | \$7 per person

Fresh Lobster Ravioli with Roasted Fennel, Tomato, Jicama with a Saffron Cream Sauce | \$7 per person

Pan Seared Risotto Cake with a Sweet Red Pepper Coulis and Crispy Shallots | \$7 per person

Salad Course

(Please Choose One)

Locally Grown Salad Greens

Grilled Pears, Aged Gouda, Sweet Peppers, Vine Tomatoes with Mustard Vinaigrette

Roasted Beet Salad

Fresh Basil, Micro Arugula, Goat Cheese, Toasted Sunflower Seeds with Blood Orange Vinaigrette

Traditional Caesar Salad

Fresh Cut Romaine Lettuce, Herbed Croutons with Caesar Dressing and Shaved Pecorino Romano

Spinach and Arugula Salad

Candied Pecans, Dried Cranberries, Sweet Peppers, Ricotta Salata Cheese with House White Balsamic Dressing

**Higher menu price prevails for split menu service

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Dinner Entrees

All Entrées come with Locally Grown Seasonal Vegetables and One Accompaniment

Chicken Selections

Maple Smoked Chicken Breast | \$42

With Apple Cider Glaze

Grilled Chicken Breast | \$42

With Tomato Caper Relish and Garlic Butter Sauce

Herb Roasted Chicken | \$42

Seasoned With Lemon and Garlic

Apricot Stuffed Chicken | \$42

With Apricot, Shallot and Orange Glaze

Vegetarian Selections

Wild Mushroom Strudel | \$42

Seasoned Wild Mushrooms in Pastry served over
Rosemary Braised Lentils

Vegan Lasagna | \$42

Local Eggplant, Squash, Zucchini, Peppers in a Fire
Roasted Tomato Sauce

Beef Selections

Char Grilled Corn Fed Bone-In Rib Eye | \$58

Char Grilled Corn Fed New York Sirloin | \$60

Char Grilled Corn Fed Filet Mignon | \$64

Chops Selection

Seared Australian Lamb Chop | \$54

With Soft Polenta, Fig, and Shallot Marmalade

Herb Crusted Veal Chop | \$56

With Blackberry Gastric

Seafood Selections

Pan Seared Atlantic Salmon | \$44

with Maple Syrup Glaze

Pan Seared Atlantic Halibut | \$44

with Fennel and Apple Salad

Locally Harvested Sea Scallops | \$44

with Roasted Corn and Leek Risotto

Accompaniments

Yukon Gold Mashed Potato, Herb Roasted Fingerling Potato, Sweet Potato Puree, Parmesan and Sweet Pea Risotto, Quinoa Pilaf

**Higher menu price prevails for split menu service

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Dinner Entrees

Combination Plates

Herb Roasted Lemon and Garlic Chicken Breast and Lobster Crab Cake | \$58

Petite Filet Mignon and Lobster Crab Cake | \$62

Petite Filet Mignon and Colossal Shrimp Scampi | \$62

Other combinations available upon request

****Higher menu price prevails for split menu service**

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7%

Dessert Menus

Dessert Enhancements

Cupcake Station | \$9 per person (\$6 as dessert substitute)

Assorted Gourmet Cupcakes to include, Chocolate, Vanilla, Strawberry Shortcake, Lemon Meringue, Carrot Cake, Red Velvet and Double Chocolate (*Varieties May Change*)

Fresh Donuts Fried to Order | \$14 per person

75 Guest Minimum

Fresh Brioche and Cake Donuts with Assorted Gourmet House Made Jellies, Milk Chocolate Ganache, Honey Glaze, Salted Caramel and Assorted Toppings

The Chocoholic | \$10 per person

Chocolate Dipped Strawberries, Chocolate Caramel Ganache Tart, White Chocolate Crème Brulee Tart and Chocolate Raspberry Mousse

Deluxe Viennese Table | \$15 per person

Fresh Sliced Seasonal Fruit, Assorted Mousses, Chocolate Covered Strawberries, Miniature Cakes and Tarts, Assorted Cannoli's, Napoleans and Cream Puffs,

Freshly Brewed Coffees and Premium Teas

Gourmet Sundae Bar | \$10 per person

Richardson's® Premium Vanilla, Chocolate and Strawberry Ice Cream, served with Hot Fudge, Fresh Strawberry Sauce, Caramel Sauce, Crushed Oreos®, Brownie Pieces, Toasted Coconut, M&M's, Fresh Blueberries, Freshly Whipped Cream and Maraschino Cherries

Reception Menus

Action Stations

Made to Order Noodles

Italian Inspired | \$17 per person

Fresh Rigatoni, Bucatini and Gluten Free Gemelli Pasta

Marinated Grilled Chicken, Local Scallops, Shrimp, Fennel, Roasted Tomatoes, Vine Heirloom Tomatoes, Artichokes, Sweet Peppers and Spring Onion

Herb Pesto, Fire Roasted Tomato Ragout and Romano Cream Sauce

Asian Inspired | \$17 per person

Pad Thai , Rice, Udon and Soba Noodles

Spicy Shrimp, Grilled Chicken, Tofu, Bok Choy, Lemongrass, Cilantro, Peanuts and Thai Chili's

Coconut Sauce, Garlic Chili Sauce, Soy and Teriyaki Sauce

New England Seafood Station | \$22 per person

New England Clam Chowder served with Corn Bread and Oyster Crackers

Traditional Corn Flour Dusted Fried Clams and Calamari served with House made Tartar Sauce and Fire Roasted Tomato Sauce

Maine Lobster Rolls on Toasted Buttered Brioche with Fried Potato Wedges and Coleslaw

Globally Inspired Rice Station | \$18 per person

Risotto, Jasmine and Basmati Rice's

Seasoned Shrimp, Chicken Yakatori, Curried Lamb, Fennel ,Asparagus, Mushrooms, Red Pepper, Seasoned Egg and Roasted Carrots

White Wine Butter Sauce, Sesame Soy and Cilantro Yogurt Sauce

Maine Sea Scallops | \$16 per person

Smoked Bacon Risotto, Roasted Shallots and Asparagus

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax

Carving Stations

From the Carvery

House Smoked Beef Brisket with Warm Potato Rolls | \$18 Per Person

Slow Roasted Corn Fed Beef Tenderloin with Creamed Spinach | \$22 Per Person

Herb Roasted Misty Knoll Turkey Breast with Cranberry Aioli | \$20 Per Person

House Smoked Prime Rib with Warm Potato Rolls | \$20 Per Person

Grilled Sweet Rubbed Pork Loin with Apple and Jicama Slaw | \$18 Per Person

Display Stations

Garden Vegetables | \$6 Per Person

Broccoli, Carrots, Celery, Cherry Tomatoes, and Sweet Peppers with Roasted Red Pepper Dip and Caramelized Onion Dip

Artisanal Cheese Display | \$8 Per Person

Cave Aged Cheddar, Smoked Gouda, Local Jack Cheese, Blue Cheese, Locally Made Jams, Mixed Nuts, Fresh Baked Herb Crostini and Crackers

Antipasto Display | \$12 Per Person

Artisanal Cured Meats, Hard Cheeses, Grilled Vegetables, Fresh Mozzarella, Heirloom Tomatoes, Artichokes with Grilled Ciabatta Slices

Mediterranean Display | \$9 Per Person

Tabbouleh, Hummus, Roasted Eggplant Spread, Mixed Olives, Herbed Feta Cheese, Sea Salted Cashews, Grilled Pita Bread

Seasonal Fruit Display | \$7 Per Person

Fresh Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Fresh Berries

Hors D'oeuvres

Cold Hors D'oeuvres Selection

Pear, Caramelized Onion, Ricotta Salata, on Herbed Toast Point

Herbed Artichoke Spread, Kalamata Olive, Roasted Tomatoes on Herbed Toast Point

Smoked Salmon, Caper, Dill, Lemon, Cream Cheese on a Crostini

Roasted Garlic, Tomato and Grilled Vegetable Bruschetta on a Grilled Crostini

Above Selection \$5 Per Piece

Char Grilled Beef Tenderloin with Aged Gouda on Crostini

Ahi Tuna on Cucumber Slaw and Wasbai Aioli on a Crispy Fried Wonton

Colossal Shrimp Cocktail with Cocktail Sauce

Above Selections \$6 Per Piece

Hot Hors D'oeuvres Selection

New England Style Crab Cake with Tarragon Remoulade

Miniature Beef Wellington with Béarnaise Sauce

Spinach and Feta Phyllo, Cucumber and Dill Dipping Sauce

Grilled Maple Bourbon Chicken Skewers

Fried Artichoke Hearts with Roasted Garlic Aioli

Edamame Quesadilla

Balsamic Quinoa Stuffed Mushrooms

Above Selections \$5 Per Piece

Lamb Tenderloin Kabob, Fig, Apricot, Peppers

Smoked Bacon Wrapped Sea Scallops

Short Rib and Fontina Panini

Grilled Salmon Satay with Red Berry Remoulade

Char Grilled New Zealand Lamb Chop with Rosemary Aioli

Above Selections \$6 Per Piece

Minimum order of 50 pieces per item

Additional \$1 per piece for orders under the minimum

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Small Plates

Small Plates

Crispy Chicken Cobb Salad | \$8 per person

Mixed Lettuces, Vine Tomato, Bacon, Boiled Egg, Avocado, and Bleu Cheese

Fresh Gemelli Pasta | \$10 per person

House Smoked Chicken, Artichokes, Prosciutto, Pecorino Romano Cheese

Fish & Chips | \$14 per person

Boston Lager Batter Fried Atlantic Cod with Fried Potato Wedges

Shrimp Fried Rice | \$13 per person

Baby Shrimp, Bok Choy, Carrots, and Bean Sprouts

Bacon Wrapped Meatloaf | \$12 per person

Roasted Carrots with Cheddar Mashed Potatoes

Marinated Skirt Steak | \$13 per person

with Cilantro, Onions, and Peppers

Lobster Roll | \$16 per person

Fresh Maine Lobster Salad, Buttered Toasted Brioche with House Fried Chips and Cole Slaw

New England Style Lump Crab Cake | \$14 per person

Old Bay Remoulade with Corn and Shell Bean Salad

Braised Short Ribs | \$15 per person

Merlot Demi Glace with Cheddar Mashed Potatoes

Sushi

***For all sushi orders, please consult with the chef. The chef will gladly assist in a custom menu based on availability and seasonality of products.*

Rolls | \$22 Per Person

Based on 6 Pieces Per Guest

Cucumber roll

Spicy tuna roll

California roll

Tuna roll

Eel roll

Served with Pickled Ginger, Wasabi, and Seaweed Salad

Nigiri | \$25 Per Person

Based on 6 Pieces Per Guest

Tuna

Salmon

Squid

Sweet Shrimp

Crab Stick

Sweet egg

Served with Pickled Ginger, Wasabi, and Seaweed Salad

Sushi Displays designed for a minimum of 50 Guests

Please add 15% Service Charge, 12% Taxable Administrative Fee, 7% Tax.

Beverage Menus

Bar Package Per Hour

Premium Well

One hour | \$17 per person

Two hours | \$22 per person

Three hours | \$26 per person

Four hours | \$29 per person

Top Shelf

One hour | \$20 per person

Two hours | \$25 per person

Three hours | \$29 per person

Four hours | \$32 per person

Luxury

One hour | \$23 per person

Two hours | \$29 per person

Three hours | \$33 per person

Four hours | \$36 per person

Top Shelf Cash Bar Service

Mixed drinks | \$7.50 per drink

Domestic beers | \$6 per bottle

Craft/ Imported beers | \$6.50 per bottle

Wine | \$8.50 per glass

Cordials | \$12 per drink

Martinis | \$12 per drink

Mineral water | \$3.50 per bottle

Soft drinks | \$3 per bottle

All Bar Packages Include

- Soft drinks, bottle water
- Cordials are additional
- ***Martinis are additional

One bartender required per 100 guests

Additional \$100 per bartender

Beverage Arrangements

Domestic Beer

Bud Light, Budweiser, O'Doul's NA

Handcrafted/Imported Beer

Heineken; Sam Adams; Harpoon IPA

Premium Wine

Beringer Stone Cellars Chardonnay, Cabernet Sauvignon, Merlot, and Pinot Grigio

Top Shelf Wine

BV Century Cellars Chardonnay; Cabinet Sauvignon, Merlot and Meridian Pinot Grigio

Luxury Wine

Clos du Bois Chardonnay, Estancia Cabernet Sauvignon, Clos du Bois Merlot, Pighin Pinot Grigio

Premium Brands

Beefeater Gin; Captain Morgan Spiced Rum; Smirnoff Vodka, Jim Bean Bourbon; Grants Reserve Scotch; Canadian Club Blended Whiskey; Kahlua; Smirnoff Twist Lemon; Rasp Stoli Vodka; Cruzan White Rum

Top Shelf Brands

Absolut Vodka; Tanqueray Gin; Bacardi Rum; Captain Morgan Spiced Rum; Jack Daniels Whiskey; Seagram's V.O. Blended Whiskey; Kahlua; Dewar's Scotch; Absolut Citron; Rasp Stoli Vodka

Luxury Brands

Grey Goose Vodka; Bombay Sapphire Gin; Bacardi Rum; Captain Morgan Spiced Rum; Maker's Mark Bourbon; Crown Royal Whiskey; Kahlua; Johnie Walker Black Scotch; Grey Goose Citron; Amaretto Di Saronno; Bailey's Irish Cream; Sambucca Romana; Frangelico

Hosted Bars

Fully stocked bar(s) featuring Marriott's premium well, top shelf, or luxury brands. Charges reflect the actual number of drinks consumed.

*One bartender required per 100 guests
Additional cost of \$100 per bartender*

Premium Well

Mixed drinks | \$6.50 per drink
Domestic beers | \$5.75 per bottle
Craft/ imported beers | \$6.25 per bottle
Wine | \$7.75 per glass
Martinis | \$10 per drink
Mineral water | \$3.25 per bottle
Soft drinks | \$2.75 per glass

Top Shelf

Mixed drinks | \$7 per drink
Domestic beers | \$5.75 per bottle
Imported beers | \$6.25 per bottle
Wine | \$8.25 per glass
Cordials | \$11 per drink
Martinis | \$11 per drink
Mineral water | \$3.25 per bottle
Soft drinks | \$2.75 per glass

Luxury

Mixed drinks | \$9 per drink
Domestic beers | \$5.75 per bottle
Imported beers | \$6.25 per bottle
Wine | \$10 per glass
Cordials | \$15 per drink
Martinis | \$15 per drink
Mineral water | \$3.25 per bottle
Soft drinks | \$2.75 per glass

White Wine

Sparkling Wine

Segura Viudas "Aria" Estate Brut
San Sadumi d'Anoia Spain | \$32

Mumm Cuvee "Brut Prestige"
Napa Valley USA | \$42

Moet & Chandon "Imperial"
Epernay France | \$90

LaMarca Prosecco
Veneto. Italy | \$38

Blush/Riesling

White Zinfandel, Beringer Vineyards
California USA | \$30

Riesling, Chateau Ste. Michelle
Columbia Valley USA | \$36

Pinot Noir

Mark West
California USA | \$42

Kim Crawford
Marlborough New Zealand | \$48

Hob Nob
Languedoc-Roussillon France | \$35

Merlot

Beaulieu Vineyards (BV)
"Coastal Estates" California USA | \$32

St. Francis Vineyards
Sonoma County, California USA | \$42

Clos du Bois (Special Select)
North Coast, California USA | \$42

Pinot Grigio

Pighin
Grave del Friuli Italy | \$40

Barone Fini
Valdadige Italy | \$34

Sauvignon Blanc

Provenace Vineyards
Napa Valley, California | \$50

Brancott
Marlborough New Zealand | \$40

Kim Crawford
Marlborough New Zealand | \$46

Red Specialties

Apothic, Red Blend
California USA | \$38

Ravenswood Zen of Zin, Zinfandel
Sonoma County USA | \$39

Alamos, Malbec
Mendoza, Argentina | \$35

Cabernet Sauvignon

Beaulieu Vineyards (BV)
"Coastal Estates" California USA | \$32

Aquinas
Napa Valley USA | \$50

Estancia
Paso Robles, California | \$46

Columbia Crest "H3"
Horse Heaven Hills, Washington St. | \$32

Franciscan, Oakville Estates
Napa Valley, USA | \$68

Chardonnay

Kunde
Sonoma Country, California USA | \$38

Clos du Bois
North Coast, California USA | \$42

Chateau St. Jean
North Coast, California USA | \$36

Cakebread Cellars
Napa Valley USA | \$80

Beaulieu Vineyard (BV)
Coastal Estates, California USA | \$32

Sonoma Cutrer "Russian River Ranches"
Sonoma Coast, California USA | \$48

Red Wine

Red Wine

Pinot Noir

Mark West
California USA | \$42

Kim Crawford
Marlborough New Zealand | \$48

Hob Nob
Languedoc-Roussillon France | \$35

Merlot

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St. Francis Vineyards
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