

WE HAVE A LOT TO CELEBRATE THIS YEAR.

It may still be summer, but we're looking forward to celebrating together this holiday season.

To help you pre-plan your get together, our chef put together some tasty menu options just for you.

Book your event by October 15 and choose one of the following complimentary items:

- Passed sparkling wine, served upon arrival
- Seasonal "mocktail", served upon arrival
- Cheese & fruit display, served upon arrival
- Gift certificate for a 1-night weekend stay

TO DISCUSS YOUR HOLIDAY EVENT & RESERVE YOUR PREFERRED DATE, PLEASE CONTACT:

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HOLIDAY BUFFET MENU, \$72 PER GUEST

Soup & Salads: Butternut Squash Soup; Winter Salad with Dried Cranberries, Toasted Walnuts, Red Onion, Cheese Crumble & Vanilla Vinaigrette; Roasted Mushroom & Havarti Cheese Salad
Entrées: Pomegranate Glazed Salmon; Pecan Crusted Chicken with Maple Grain Mustard Cream Sauce; Cinnamon Orange Glazed Carving Ham
Sides & Dessert: Cranberry Wild Rice Pilaf; Herb Roasted Baby Potatoes; Balsamic Glazed Baby Carrots & Asparagus; Chef's Selection of Two Holiday Desserts

THREE COURSE MENU, \$60 PER GUEST

Salad: Roasted Winter Salad with Mixed Greens, Frisee, Tart Cherries, Fresh Cheese & Candied Pecans with Vanilla Vinaigrette
Entrée Choice: Prosciutto & Fig Stuffed Roasted Chicken with Herb Cream Sauce or Pistachio Crusted Salmon with Cranberry Gastrique; Roasted Butternut Squash Risotto; Sautéed Garlicky Baby Kale
Dessert: Black Forest Cake

TWO COURSE MENU, \$45 PER GUEST

Choice of: Salad or Dessert
Salad: Yellow Beet Salad with Arugula, Romaine, Goat Cheese, Cherry Tomatoes & Toasted Almonds with Lemon Mint Dressing
Entrée: Roasted Chicken with Creamy Mushroom Leek Sauce; Herb Mashed Potatoes; Honey Glazed Carrots
Dessert: Warm Apple Crumble with Cinnamon & Whipped Cream