

# EVENT F&B MENUS

New York Marriott at the Brooklyn Bridge

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[marriott.com/nycbk](http://marriott.com/nycbk)





# HUNGRY FOR INSPIRATION

The New York Marriott at the Brooklyn Bridge Hotel provides a premier culinary experience with an award-winning team, comprised of chefs with a wide range of talents and specialties that turn dining into an artform.

Our renowned catering staff is recognized for its exceptional service, so you can browse with confidence as you choose a fresh snack to jumpstart your meeting or a plated meal that will allow your event attendees to reset and connect with colleagues and friends.

As you explore our menus, please keep in mind the following:

- Food service is limited to 1 ½ Hours.
- For groups with less than 25 guests an additional labor fee of \$300 will apply.
- All food and beverage and audiovisual charges are subject to a 25% service charge and 8.875% sales tax.
- Tax and service charges are subject to change.

We welcome you to make your selection of light bites to classics with a local twist and curate your own events menu that is familiar yet elevated beyond the expected.

## BREAKFAST

**CONTINENTAL BREAKFAST  
63 Per Person**

Freshly Squeezed Orange Juice

Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh-Cut Fruits and Berries

Homemade Granola

Oats, Raisins, and Dried Cranberries

Assorted Fresh Baked Muffins

Fresh Baked Coffee Cakes

Croissants and Local A&amp;S Mini Bagels

Butter, Nutella<sup>®</sup>, Preserves, Honey and Assorted Cream Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**BREAKFAST BUFFET  
76 Per Person**

Freshly Squeezed Orange Juice

Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh-Cut Fruits and Berries

Homemade Granola

Oats, Raisins, and Dried Cranberries

Assorted Fresh Baked Muffins

Fresh Baked Coffee Cakes

Croissants and Local A&amp;S Mini Bagels

Butter, Nutella<sup>®</sup>, Preserves, Honey and Assorted Cream Cheeses

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**Eggs*****Select one***

Cage-Free Scrambled Eggs with Chives

Cage-Free Egg Whites Scrambled, Sautéed Spinach

Western Scrambled Eggs with Ham, Onions, and Peppers

**Potatoes*****Select one***

Breakfast Potatoes, Peppers, and Onions

Roasted Herbed Fingerlings, Caramelized Sweet Onions

Sweet Potato and Yukon Hash, Caramelized Onions

**Crispy Bacon Strips****Breakfast Meats*****Select one***

Chicken Apple Sausage

Turkey Sausage

Pork Sausage

Canadian Bacon

## BREAKFAST

**PLATED BREAKFAST****Price Per Person****All Breakfast Entrees Include:**

Breakfast Bread, Croissants and Assorted Fresh Baked Muffins

Butter, Preserves and Honey

Freshly Squeezed Orange Juice

Chilled Grapefruit and Cranberry Juice

Potato Hash

Sweet Peppers and Onions

Selection of: Bacon, Ham or Chicken Apple Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

**Appetizers****Select one**

Fresh-Cut Fruit Salad with Honey Yogurt Sauce

Granola Yogurt Honey Parfait with Berries

Macerated Berry Cocktail with

Citrus Mascarpone Crème

**Entrées****Select one**

Fresh Scrambled Eggs with Roasted Tomato and Chives **72**

Brioche French Toast with Grand Marnier, Whipped Butter, and Maple Syrup **72**

Mediterranean Scramble with Pancetta, Onion, Spinach, Toasted Feta in Scrambled Eggs **75**

Vegetarian Egg White Frittata with Spinach, Roasted Onions, Goat Cheese and Tomato Relish **75**

**BREAKFAST ACTION STATIONS****Price per Person**

Omelets – Made to Order **17**

**Chef Required - 275 each for 3 hours**

(One Chef per 50 Guests)

Your choice of: Mushrooms, Cheddar Cheese, Sweet Peppers, Onions, Sausage and Ham

Build Your Own Yogurt Parfait **17**

Your choice of: Greek and Low-Fat Yogurts

Dried Fruits, Honey, Fresh Fruits & Berries,

Shaved Almonds, Raisins, Chocolate

Chips and Homemade Granola

# MORE FLAVOR

Personalize your breakfast buffet or brunch with these elevated menu items

## Price Per Person

Biscuit Egg Sandwich **12**

**Select one**

Sausage, Egg, and Cheddar Buttermilk Biscuit **OR**  
Cheddar, Egg, and Spring Onion Buttermilk Biscuit

Breakfast Burrito **12**

Sausage, Egg and Cheddar **OR** Western Veggie Wrap  
Served with Roasted Salsa on a Whole Wheat Tortilla

Crustless Quiche **11**

**Select one**

Sautéed Spinach and Swiss **OR** Smoked Bacon

Breakfast Empanada **12**

Sausage, Egg, and Cheese

Individual Potato Leek  
and Aged Gruyere Quiche **11**

Hot Oatmeal served with  
Raisins and Brown Sugar **9**

Belgian Waffles **11**  
Berry Compote, Maple Syrup  
and Whipped Cream

French Toast **11**  
with Maple Syrup

Smoked Salmon **15**  
Capers, Onions, Parsley,  
Tomato and Cream Cheese

Cage Free Hard-Boiled Eggs  
**48 Per Dozen**



## BREAKS

**ALL-DAY COFFEE BREAK PACKAGE****99 Per Person**

(Based on 8-Hours of service)

**Morning Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Mini Bagels

Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low-Card Protein Bars

Hard-Boiled Eggs

**Mid-Morning Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fruit and Nut Bars

**Afternoon Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit (Oranges, Apples, and Bananas)

Assorted Homemade Cookies and Brownies

**ALL-DAY COFFEE ONLY PACKAGE****59 Per Person**

*(Based on 8-Hours of Service, excluding mealtimes)*

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

## BREAKS

**HALF-DAY AM COFFEE BREAK PACKAGE****55 Per Person**

(Based on 4-Hours of service)

**Morning Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Mini Bagels

Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low-Carb Protein Bars

Hard-Boiled Eggs

Fruit and Nut Bars

**HALF-DAY PM COFFEE BREAK PACKAGE****55 Per Person**

(Based on 4-Hours of service)

**Mid-Afternoon Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fruit and Nut Bars

**Afternoon Coffee Service**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit

Assorted Homemade Cookies and Brownies

## BREAKS

## COFFEE PACKAGES

## Price Per Person

## 1.5 Hour Break

**Good morning, Brooklyn 38**

Coffee Cake and Assorted Freshly Baked Muffins

Variety of Seasonal Whole Fruits

Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas**333 Adams Stadium 39**

Mini Black and White Cookies

Gourmet Flavored Popcorn, Cracker Jacks,  
NY Jumbo Pretzel Served with MustardTraditional Cinnamon Churros with Chocolate  
Dipping Sauce, Whole ApplesAssorted Soft Drinks, Craft Sodas, Iced Tea,  
and Bottled WaterFreshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas**Super Chocolate 39**

Chocolate Chip Cookies and Fudge Brownies

Chocolate Espresso Beans and  
Chocolate-Covered PretzelsAssorted Soft Drinks, Chocolate Milk,  
Mochaccino and Hot ChocolateFreshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas**The Sweet Tooth 41**

Brownie Bites, Assorted Macarons

Mini Chocolate Hazelnut Beignets,  
Assorted Mini Dessert Cups

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas



## BREAKS

## COFFEE PACKAGES

## Price Per Person

## 1.5 Hour Break

**Health and Energy 40**

Low-Carb Protein Bars, Power Bars  
String Cheese

Variety of Seasonal Whole Fruits

Build Your Own Trail Mix Bar  
*Yogurt Raisins, Dried Fruit, Cashews, Almonds,  
Pumpkin Seeds, Sunflower Seeds, Toasted  
Coconut Flakes, Peanuts and Granola*

Yogurt-Covered Pretzels

Red Bull, Gatorade, and Vitamin Water

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas

**Bensonhurst 41**

Mini Cannoli and Tiramisu

Chocolate Cream Puffs

Biscotti (Chocolate-Dipped, Almond and Fruit)  
Chocolate Espresso Beans

Warm Salted Almonds

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas

**Sweet and Savory 42**

Beef Jerky  
House-Made BBQ, Sea Salt and Vinegar Potato Chips

Salted Cashews and Almonds, Peanut M&M'S®, Rice  
Krispies Treats® and Mini Candies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, and  
Assorted Teas

**Parfait Your Way 17**

Greek and Low-Fat Yogurts

Dried Fruits, Agave Nectar, Honey, Fresh Berries,  
Dried Fruit, Shaved Almonds, Raisins, Chocolate Chips  
and Homemade Granola

**Chips and Dips 41**

House-Made Kettle Chips and Onion Dip

Tortilla & Plantain Chips

Guacamole, Queso Fundido and Salsa

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Assorted Teas



# MORE FLAVOR

Sweeten the deal with these elevated menu items

## À LA CARTE

### Priced per Item

Individual Fruit Yogurts	8
Bottled Fruit and Yogurt Smoothies	8
Granola Bars and Protein Bars	6
Assorted Cold Cereals	7

### Priced per Dozen

Freshly Baked Coffee Cake	86
Assorted Scones Fresh Cream and Strawberry Jam	115
Assorted Fruit Danish	92
Assorted Fresh Baked Muffins	92
Assorted Freshly Baked Bagels	92

### Priced per Person

Build Your Own Trail Mix Bar <i>Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut Flakes, Peanuts and Granola</i>	15
Individual Artisanal Nuts	8
Fresh-Cut Fruits and Berries	14

### Priced per Item

Häagen-Dazs® Ice Cream Bars	8
Individual Bags of Pretzels and Potato Chips	6
Individual Bags of M&M's® Candies and Assorted Candy Bars	7
Rice Krispies® Treats	7

### Priced per Dozen

Variety of Seasonal Whole Fruit <i>Apples, Bananas, Oranges</i>	50
Black and White Cookies	80
Assorted Homemade Cookies <i>Chocolate Chunk, Oatmeal Raisin, Double Chocolate, Sugar, and Peanut Butter</i>	80
Brownies and Blondies	80
Assorted Cupcakes	82
Biscotti <i>Almond and Fruit</i>	75
<b>Priced per Person</b> Assorted Hand-Dipped Chocolate-Covered Pretzels	12

# MORE FLAVOR

Personalize your beverage break with these elevated menu items

## COFFEE SERVICE

### 22 per Person

(Based on 1.5 Hours of service)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## BEVERAGE SERVICE

### 29 Per Person

(Based on 1.5 Hours of service)

Assorted Soft Drinks, Iced Tea, Mineral Waters

Assorted Juices  
*Orange, Apple, Grapefruit*

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## COFFEE SERVICE

### Priced per Gallon

Freshly Brewed Coffee **127**

Freshly Brewed Decaffeinated Coffee **127**

## À LA CARTE

### Priced per Item

Assorted Soft Drinks and Iced Tea **8**

Individual Milk and Chocolate Milk **8**

Individual Flavored Sparkling Water **8**

### Priced per Gallon

Assorted Teas **127**

Hot Chocolate and Freshly Whipped Cream **127**

Lemonade **95**

Fresh Brewed Iced Tea **95**

Fruit Infused Water **95**

Chilled Fruit Juices  
*Orange, Apple, Grapefruit* **95**

Food service is 1.5 Hours.

For groups with less than 25 guests an additional labor fee of \$300 will apply.

All food and beverage and audiovisual charges are subject to a 25% service charge and 8.875% sales tax.

Tax and service charges are subject to change.

## LUNCH

**PLATED LUNCH****Price per Person****Each Plated Lunch Includes:**

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Choice of Salad**

*Select one*

**Butter Bibb Lettuce**

Watercress, Green Peas, Shaved Hearts of Palm, Toasted Sunflower Seeds, Citrus Crème Fraîche Dressing

**Mixed Field Greens Salad**

Blistered Tomatoes, Radish, Fresh Herbs, Toasted Pine Nuts, Champagne Vinaigrette

**Steakhouse Salad**

Crisp Iceberg Lettuce with Watercress, Radicchio, Charred Red and Yellow Cherry Tomatoes, Radish, Cucumber and Crumbled Blue Cheese, Roasted Shallot Vinaigrette

**Caesar Salad**

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Classic Caesar Dressing

**Lunch Desserts**

*Select one*

Raspberry Mousse and Mascarpone Cake with Raspberry Coulis

Junior's Cheesecake with Strawberry Compote

Tiramisu, Whipped Cream and Chocolate Cigarette

Chocolate Mousse Cake with Raspberries

**Choice of Entrée**

*Select one*

**CHICKEN****99****Sofrito Roasted Chicken Breast**

Yukon Gold Mashed Potatoes, Asparagus, Oyster Mushrooms, Tomato Marmalade, Chicken Jus

**Basil Marinated Chicken Breast**

Roasted Tomato Risotto, Grape Tomatoes, Broccolini with Roasted Garlic Oil, Thyme Chicken Jus

**Citrus Marinated Chicken Breast**

Roasted Fingerling Potatoes, Broccolini, Lemon Capers and Tomato Relish, Thyme Chicken Jus

**VEGETARIAN****95****Roasted Cauliflower Steak**

Wild Mushroom Quinoa, Sautéed Spinach, Tomato Capers Relish

**BEEF****110****Slow Braised Beef Short Rib**

Yukon Gold Potato Puree, Roasted Herb Baby Carrots, Mirepoix Vegetables and Red Wine Braising Jus

**Seared Filet Mignon**

Roasted Fingerling Potatoes, Butter Poached Asparagus, Bordelaise Sauce

**FISH****105****Pan Seared Red Snapper**

Lemon Farro, Shiitake Mushrooms, Roasted Asparagus, Champagne Beurre Blanc

**Roasted Salmon**

Basmati Rice, Haricots Verts, Tomato Confit, Capers Beurre Blanc

**Herb Roasted Cod**

Butter Braised Potato, Sautéed Spinach, Fried Capers and Tomato Relish, Lemon Beurre Blanc

**PASTA****95****Cavatappi Pasta**

Shrimp, Crisp Pancetta, Peas, Alfredo Sauce

**Cavatelli Pasta**

Roasted Asparagus, Wild Mushrooms, White Wine Cream Sauce

## LUNCH

**TWO COURSE PLATED LUNCH****Entrée and Dessert only****92 Per Person****Entrées****Cilantro and Lime Crusted Chicken Breast**

Orzo, Roasted Corn, Tomatoes, Roasted Red Pepper, Queso Fresco, Cilantro Vinaigrette

**Sofrito Marinated Chicken Breast**

Romaine, Tomatoes, Couscous Salad, Citrus Vinaigrette

**Herb Crusted Chicken Breast**

Frisée and Arugula Salad, Slab Bacon, Wholegrain Potato Salad, Boiled Egg

**Herb Crusted Salmon Bibb Lettuce**

Hard Boiled Egg, Haricot Verts, Olives, Crumbled Blue Cheese and Sherry Vinaigrette

**Lunch Desserts*****Select one***

Raspberry Mousse and Mascarpone Cake with Raspberry Coulis

Junior's Cheesecake with Strawberry Compote

Chocolate Ganache Cake, Whipped Chantilly Cream  
Chocolate Cigarette

Apple Tart with Almond Cream, Whipped Chantilly Cream

Chocolate Mousse Cake with Raspberries



## LUNCH

**LUNCH BUFFET****Price Per Person****CLINTON HILL 105****Appetizers**

Mixed Greens, Tomatoes, Mixed Mediterranean Olives,  
Cucumbers and Goat Cheese, Red Wine Vinaigrette

Roasted Vegetable Farro Salad with Baby Arugula  
Lemon and Extra Virgin Olive Oil

**Entrées**

Roasted Breast of Chicken  
Roasted Apple, Celery and Onions with Chicken Jus

White Wine Braised Short Ribs with Chimichurri

Herb Roasted Marble Potatoes

Broccolini with Roasted Garlic and Olive Oil

**Desserts**

Chocolate Cherry Cheesecake

Assorted French Macarons

Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Teas

Lemon Tart with Berries

Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Teas

**LITTLE ITALY 101****Appetizers**

Panzanella Salad, Ciabatta, Red Onions, Cherry  
Tomatoes, Olives, Cucumbers with Red Wine  
Vinaigrette

Caesar Salad, Romaine Lettuce, Focaccia Croutons,  
Parmesan Cheese with Caesar Dressing

**Soup**

Minestrone

**Entrées**

Sautéed Breast of Chicken Picatta, White Wine,  
Lemon  
and Capers Butter

Baked Rigatoni Bolognese, Tomato, Marinara and Beef  
with Ricotta and Mozzarella Cheese

Broccoli Rabe with White Beans, Sautéed in Olive oil  
and Garlic

Soft Herb Polenta

**Desserts**

Tiramisu

Cheesecake Lollipops



## LUNCH

**LUNCH BUFFET****Price Per Person****SUNSET PARK 105****Appetizers**

Wok Seared Green Bean Salad, Garlic, Soy and Black Sesame Seeds

Spicy Sesame Noodle Salad with Peanut and Cucumbers

Baby Tatsoi, Mizuna, Spinach and Frisée with Mandarin Oranges, Toasted Sesame Seeds, and Pickled Red Onion, Sesame Soy Vinaigrette

**Soup**

Vegetable Hot and Sour

**Entrées**

Sweet Chili Glazed Chicken, Wok Fried Peppers and Onions

Ginger Soy Glazed Salmon, Shitake Mushrooms and Scallions

Ginger and Garlic Stir Fry, Asian Vegetables and Sesame Jasmine Rice

**Desserts**

Coconut Cake

Haupia, Passion Fruit Purée and Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**BAY RIDGE 105****Appetizers**

Grape Tomatoes and Mozzarella with Arugula

Farfalle Pasta

Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette

Chopped Romaine

Olives, Tomato, Cucumber, Red Onion and Goat Cheese, Red Wine Vinaigrette

**Entrées**

Herb Roasted Chicken Breast

Sautéed Gigante Beans, Artichokes and Tomatoes

Cavatelli Pasta

Roasted Eggplant, Rapini, Slow-Cooked Fresh Tomato, Olive Oil, Basil Tomato Braised

Short Rib with Gremolata Braised Escarole

Creamy Herb Polenta

**Desserts**

Homemade Cannoli

Tuscan Tiramisu

Almond Anise Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## LUNCH

**WILLIAMSBURG VEGAN BUFFET****99****Appetizers**

Orzo Salad with Marinated Artichokes, Tomatoes Kalamata Olives, Olive Oil, Lemon and Parsley

Freekeh Salad

Cucumber, Tomatoes, Harissa, Olive Oil and Lemon

Crisp Lettuce Salad

Tomatoes, Cucumbers, Olives, Red Onions, Croutons, Red Wine Vinaigrette and Champagne Vinaigrette

**Soup**

Mushroom Barley

**Entrées**

Curry Roasted Cauliflower, Capers, Raisins, and Parsley, Garlic Roasted Eggplant and Tomatoes, Kalamata Olives, and Vegetable Stock Glaze

Spiced Butternut Squash Ragout, Pearl Onions and Shiitake Mushrooms, Steamed Basmati Rice

**Desserts**

Coconut Custard Fruit Tarts and Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## LUNCH

**LUNCH BUFFET****97 Per Person****BROOKLYN DELI LUNCH****Appetizers**

Market Fresh Soup of the Day

Farfalle, Caramelized Shallots,  
Roasted Tomatoes, Capers and Asiago Cheese,  
Lemon Basil Vinaigrette

Deli-Style Potato Salad and Tuna Salad

Mixed Greens, Micro Herbs, Radishes,  
Citrus Vinaigrette and Buttermilk Ranch Dressing**Deli Meats*****Select three***

Shaved Honey Roasted Turkey

Roast Beef

Low-Sodium Ham

New York Pastrami

Low-Sodium Chicken Breast

Mortadella

Corned Beef

Pepperoni

Salami

**Deli Cheese*****Select three***

American

Swiss

Cheddar

Provolone

Pepper Jack

**Deli Breads*****Select three***Kaiser Rolls, Whole Wheat Rolls, Multigrain Rolls,  
Locally Sourced from Aladdin BakersSliced Country Sourdough Bread, Sliced Rye  
Bread, Flat Bread, Sesame Hero

Gluten-Free Bread Option Available on Request

**Condiments**Sweet and Tangy Pickles, Kosher Dill Pickles, and  
Gardeniera Pickled Vegetables

Sliced Red Onion and Tomato

Homemade Sea Salt and BBQ Flavored Potato Chips

Stout Whole Grain Mustard, Dijon Mustard, Mayonnaise,  
Horseradish Cream, Tomato Olive Tapenade**Desserts**

Assorted Mini Cup Cakes

Black and White Cookies

Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas

## LUNCH

**LUNCH BUFFET****76 Per Person****THE BRIDGE "ON THE GO" BOX LUNCH**

One Sandwich, Wrap or Entrée Salad, One Side, New York State Apple Terra or Potato Chips and One Dessert and Soft Drinks

(A Maximum of 3 Entrée selections per Event)

**Entrée Sandwich/ Wrap**

Rolls Locally Sourced from Aladdin Bakery

**Light Tuna Fish Salad**

Sun Dried Tomato, Black Olives and Sour Cream on a Multigrain Roll

**Harissa Grilled Vegetable Wrap**

Baby Arugula, Hummus, Toasted Feta and Artichoke Spread

**Smoked Paprika Chicken Breast**

Manchego Cheese, Piquillo Peppers, Baby Spinach, Garlic Aioli on Ciabatta Bread

**Roast Beef**

Baby Arugula, Shaved Asiago, Oven Roasted Tomato, Mushroom Truffle Aioli on Ciabatta Bread

**Chinese Chicken Salad**

Asian Greens and Noodles

**Chicken Caesar Salad**

Grilled Chicken with Parmesan Cheese and Croutons

**Sides*****Select one***

Couscous Salad  
Quinoa Salad  
Pasta Salad  
Potato Salad

**Desserts*****Select one***

Chocolate Chunk Brownie  
Blondie  
Chocolate Chip Cookie  
Oatmeal Cookie  
Gluten Free Brownie

## RECEPTION

**HORS D'OEUVRES**4 Pieces per Person Butler-Passed **36**6 Pieces per Person Butler-Passed **48****Hot Hors D'oeuvres**

Mini Cheeseburgers

Franks in a Blanket

Short Rib and Stilton Crescent

Beef Barbacoa Taquito

Mini Philadelphia-Style  
Cheesesteak Hoagie

Chicken Fontina Bites

Chicken Pot Pie

Chicken Tikka Masala

Peking Roasted Duck Spring Roll

Soft Chicken Taco

Classic Mini Crab Cakes

Lobster Cobbler

Salmon Satay with Lime and Cilantro

Marinade Maui Shrimp Spring Roll with Cilantro

Coconut Shrimp Skewer

Mushroom Gouda Tart

Quinoa Zucchini Bites

Indian Samosa with Spiced Potato and Peas (Vegan)

Four Cheese Arancini

Spinach and Artichoke Crisp

Pear, Almond and Brie in Phyllo Roll

Roasted Root Vegetable Kabob

Falafel

**Cold Hors D'oeuvres**

Beef Filet with Creamy Horseradish

Ciliengine and Sundried Tomato

Peppered Ahi Tuna with Wasabi "Caviar"

Shrimp with Pesto

**DISPLAYS****Per Price Person**

**Market Style Crudité** 20  
Carrots, Peppers, Cucumber, Asparagus, Squash  
Garlic Parmesan Cream, Mint Dill Yogurt,  
Lemon Paprika Hummus

**Bruschetta** 21  
Traditional Diced Roma Tomatoes  
  
Anchovy Relish: Green Olives, Red Onion,  
Anchovy and Red Pepper  
  
Olive Tapenade: Kalamata Olives,  
Artichoke Hearts, Red Pepper, and  
Herb Roasted Forest Mushroom with  
Chives and Toasted Ficelle

**Mezze** 21  
Hummus, Baba Ganoush  
Spinach, Artichoke and Feta Spread  
Tabbouleh Salad, Turkish Tomato and  
Cucumber Salad Toasted Pita

**Artisanal Cheese** 24  
American and European Artisanal  
Cheeses Fruit Compote  
Crackers, Flat Breads, Breadsticks and  
Sliced French Bread

**Antipasto** 24  
Salami, Prosciutto, Soppressata  
  
Tuscan Olives and Artichokes  
with Fresh Herbs, Auricchio Provolone, Eggplant,  
Zucchini, Squash, Sweet Peppers Breadsticks  
and French Bread

**Artisanal Cheese & Charcuterie** 36  
American and European Artisanal Cheeses  
Prosciutto and Salami, Mixed Olives,  
Whole Grain Mustard, Pepperoncini  
Fruit Compotes, Crackers, Breadsticks  
and Sliced French Bread

**Brooklyn Rooftop Garden** 23  
Mixed Baby Greens, Romaine, Freekeh Salad  
Tomatoes, Cucumbers, Roasted Beets, Red Onions,  
Chickpeas, Candied Walnuts, Goat Cheese, Shaved  
Parmesan, Stilton Bleu Cheese, Champagne  
Vinaigrette, Red Wine Vinaigrette, Citrus Vinaigrette

**Jumbo Shrimp on Ice** 675  
**100 Pieces**  
Lemons, Cocktail and Marie Rose Sauce

**Cracked Crab Claws on Ice** 675  
**100 Pieces**  
Remoulade and Lemon

**Chilled Oysters on The Half-Shell** 550  
**100 Pieces**  
Lemon, Mignonette and Cocktail Sauce

**Chilled Clams and  
Marinated Mussels on The Half-Shell** 475  
**100 Pieces**  
Lemon, Mignonette and Cocktail Sauce

**Sheepshead Bay Seafood Display** 32  
**Price Per Person**  
(Minimum of 50 people)

Jumbo Shrimp, Cracked Crab Claws, Oysters  
and Marinated Mussels  
  
Lemon, Mignonette and Cocktail Sauce

**Deluxe Sushi Display 900**  
**80 Pieces**  
(Minimum of 240 pieces)

Your Selection of the Following:  
Lobster and Shrimp California Rolls,  
Shrimp Tempura Roll

Torched Salmon Roll, Black Pepper Spicy  
Tuna Roll, California Dream Roll

Shrimp, Yellowtail, Tuna, and Salmon Nigiri

**Sushi Display** 750  
**80 Pieces**  
(Minimum of 240 pieces)

**Chef's Selection of Maki Rolls**  
California, Tuna, Salmon, Spicy Tuna  
accompanied with Vegetarian Pickled Ginger, Wasabi and  
Soy Sauce



**DISPLAYS****Per Price Person****Bushwick 27**

Pernil-Style Slow-Roasted Pork Shoulder  
Arroz Con Pollo, Crisp Plantains,  
Garlic Sauce, Cuban Salad

**Sunset Park 24**

Vegetable Lo Mein, Chicken Lemon  
Grass Dumplings, Vegetable Shui Mai  
Soy Sauce, Sweet Chili Sauce  
and Sriracha Hot Chili Sauce

**Borough Park 26**

Sweet and Sour Chicken,  
Wok Fried Broccoli, and Mushrooms  
Steamed Jasmine Rice, Crisp Egg Rolls  
Soy Sauce, Sweet Chili Sauce  
and Sriracha Hot Chili Sauce

**Bordeaux Braised Short Ribs 28**

Yukon Gold Potato Purée  
Sautéed Mushrooms

**Crown Heights 26**

Jamaican Spiced Jerk Chicken,  
Pigeon Peas, Rice, Sweet Plantains  
with Mango Salsa

**Bensonhurst 27**

Roasted Cod with Tomatoes,  
Olives, Peppers Penne alla Vodka,  
Broccolini, Roasted Garlic and Red Chili

**Build Your Own Tacos 26**

Spicy Shredded Chicken  
Seasoned Ground Beef, Shredded Cheese  
Tomato, Shredded Lettuce

**Brooklyn Pizza Parlor 24**

Margarita, Pepperoni Pizzas  
Tomato Eggplant and Chevre Flatbread  
Garlic Knots, Caesar Salad

**Dry Snack Station****50 Per Bowl**

(Each bowl serves up to 10 people)

Crunchy Pretzels, Crisp Chips  
and Dry Roasted Peanuts

## RECEPTION

**RECEPTION ACTON STATIONS****Price Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

**Sage Roasted Turkey Breast 25**Shaved Brussels Sprouts with  
Wild Mushrooms Cranberry Relish**Mustard Crusted Roasted Pork Loin 25**

Potato and Apple Hash, Pork Jus

**Whole Roasted Striploin 32**Parmesan Creamed Spinach  
Steak Sauce Demi**Wild Mushroom Dusted 32****Beef Tenderloin**Cauliflower and Potato Purée  
Port Wine Reduction**Rack Of Lamb 32**Rosemary Roasted Fingerling Potatoes  
Garlic and Tomato Marmalade**Herb Roasted Leg of Lamb 26**Slow-Roasted Ratatouille  
White Bean and Roasted Garlic Purée**Fines Herbs Crusted Salmon Fillet 29**

Apple Fennel Slaw, Baby Watercress

**Sautéed Wild Mushrooms  
and Pearl Onions 21**Vegetable Polenta, Tomato Ragout  
Vegan Parmesan**PASTA STATIONS****28 Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

Prepared to Order

**Select Two**

Penne alla Vodka

Mezze Rigatoni Bolognese

**Cavatappi Pasta**Sautéed with Eggplant, and Escarole in a  
Ragout of Tomato, Capers, Onions, Olive Oil,  
Basil, Oregano and Lemon**Orecchiette**Capers, Blistered Tomatoes, Cannellini Beans,  
Red Pepper Flakes, Artichoke Hearts  
Spinach in Garlic, and Oil**Grilled Vegetable Ravioli**

Roasted Squash with Cherry Tomato Ragout

**Gemelli Pasta**Hot Italian Sausage, Broccoli Rabe,  
Roasted Garlic and Blistered Cherry  
Tomato Sauce**GOURMET MAC-N-CHEESE STATION**

Prepared to Order

Station Includes

Traditional Creamy Mac and Cheese

**Select One Additional Flavor**

Asiago, Truffle and Chive

Asparagus, Oyster Mushrooms and Gruyere

Pecanwood Smoked Bacon,

Boursin and Leek Fondue

Triple Crème Brie and Lobster

Sharp Cheddar and BBQ Pulled Chicken

Smoked Paprika Shrimp, Crisp Jamón  
and Green Onion

## RECEPTION

**SLIDERS AND DOGS STATION****25 Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

**Select Two**

Coney Island Dog with Sauerkraut and Spicy Mustard

Chicago Dog with Pickles, Onions, Tomato, Peppers, Sesame Seed Bun

New York Dog with Sauerkraut, Stewed Onions, Mustard and Ketchup

Corned Beef, Sauerkraut, Swiss and Russian Dressing on Rye

BBQ Pulled Chicken on Mini Brioche Roll

Korean BBQ Beef with Kimchi and Pickled Vegetables in a Bao Bun

Meatball Parmesan on Mini Brioche Roll

BBQ Pulled Pork Served with Cole Slaw on Mini Brioche Roll

Butter Poached Lobster Roll

Crab Cake with Caper Aioli on Mini Brioche Roll

**DESSERT STATION****Price Per Person****Petit Fours Display 21**

Chef's Selection of Mini Pastries, Tarts, Cookies, and Cake Bites

**Black Tie Petit Fours Display 24**

Assortment of Dark, Milk, White Chocolate, Caramel and Gianduja Confections, Tarts, Eclairs, Truffles and Ganache

**Ice Cream Sundae Bar 25**

French Vanilla, Double Chocolate Fudge, and Strawberry Ice Cream

**Attendant Fee: 275**

Toppings include: Mini Marshmallows, M&amp;Ms, Sprinkles, Crushed Oreos, Strawberry Topping, Hot Fudge, Butterscotch Sauce, Whipped Cream and Cherries



## DINNER

**PLATED DINNER****Price Per Person**

*All Entrées Include Artisanal Dinner Rolls and Sweet Butter, Coffee, and Tea Service*

**Salads**

*Select one*

**10 Herb Market Salad**

Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette

**Classic Steak House Iceberg Wedge Salad**

Green Onions, Tomatoes, Blue Cheese Bacon Buttermilk Dressing

**Baby Kale and Endive Salad**

Almonds, Parmesan Cheese and Lemon Caper Vinaigrette

**Entrée**

*Select one*

**CHICKEN****127****Herb Roasted Breast of Chicken**

Bacon Roasted Brussels Sprouts, Parsnip Puree, Cipollini Onions, Chicken Thyme Jus

**Roasted Breast of Chicken**

Wild Mushroom Polenta, Sautéed Swiss Chard, Chicken Wild Mushroom Jus

**FISH****130****Pan Seared Red Snapper**

Lemon Faro, Spinach, Roasted Cherry Tomatoes, Golden Raisin and Caper Beurre Blanc

**Atlantic Cod**

Lemon Farro, Sautéed Mustard Greens, Roasted Red Pepper, Tomato and Olive Salpicon

**Miso Glazed Salmon**

Baby Bok Choy, Shiitake Mushrooms, Coconut Sticky Rice, Lemon Grass Beurre Blanc

**VEGETARIAN****110**

Campanelle Pasta, Roasted Squash, Goat Cheese, Cherry Tomato Ragout

Roasted Cauliflower Steak, Vegetable Quinoa, Asparagus, Garlic Marinated Cherry Tomatoes

**Entrée**

*Select one*

**BEEF****Slow Braised Beef Short Rib****139**

Yukon Gold Potato Gratin, Roasted Brussels Sprouts, Mirepoix Vegetables, Red Wine Braising Jus

**Herb Crusted Filet Mignon****141**

Yukon Potato Puree, Roasted Asparagus, King Trumpet Mushroom, Cabernet Sauce

**DUET****144/154\***

Seared Petite Filet of Beef and Jumbo Prawns, (or Half Lobster Tail)\* Parsnip Purée, Haricots Verts, Charred Tomatoes, Bordelaise Sauce

**Dessert**

*Select one*

**Trilogy Cake**

A Combination of White and Dark Chocolate Mousse with a Thin Layer of Chocolate Crunch

**Gianduja Chocolate Tart**

Crushed Hazelnuts and Chocolate Sauce

**Chocolate Mousse Cake**

Mixed Berries

**Caramelized Apple Tart**

Chantilly Cream and Caramel Sauce

**Coconut & Mango Shortbread**

Mixed Berries and Berry Coulis

**Junior's Cheesecake**

Strawberry Compote

# NEXT LEVEL

## TIER 1 – DINNER BUFFET 129 Per Person

## TIER 2 – DINNER BUFFET 144 Per Person

### Soup

(included in Tier 2 Dinner Buffet only)

#### *Select one*

Cream of Mushroom

Lobster Bisque

Chicken Noodle

Vegetable Garden

### Salads and Appetizers

#### *Select two*

#### **Cobb Salad**

Iceberg, Watercress, Endive and Romaine  
Lettuce Tomato, Cucumber, Red Onion,  
Hard-Boiled Eggs, Avocado, Bleu Cheese,  
Bacon on the Side, Red Wine Vinaigrette and  
French Dressing

#### **Mediterranean Salad**

Romaine, Marinated Artichokes, Tomatoes,  
Cucumbers, Red Onions, Mixed Olives,  
Crumbled Goat Cheese, Red Wine Vinaigrette  
and Lemon Dressing

#### **Iceberg Wedge**

Bacon, Blue Cheese, Tomato, Scallions,  
Blue Cheese Dressing

#### **Spicy Sesame Lo Mein Salad**

Peanuts, Carrots and Cucumbers

#### **Orzo Pasta**

Roasted Tomatoes, Kalamata Olives,  
Red Onions, Parmesan Cheese

#### **Red Quinoa Salad**

Apples, Red Currents, Pine Nuts,  
Micro Herbs, Sherry Dressing

#### **Bloody Mary Shrimp**

Salad Shrimp Tossed with Onion, Shaved  
Celery and Frisée Bloody Mary Vinaigrette

#### **Chips and Dips**

Pita Chips, Tortilla Chips, Plantain Chips,  
Hummus, Baba Ghanoush and Guacamole

### TIER 1 DINNER BUFFET INCLUDES:

(2) Salads or Appetizers, (2) Entrees, (1) Pasta  
(1) Starch, (1) Vegetable, (3) Desserts  
Coffee and Tea

### TIER 2 DINNER BUFFET INCLUDES:

(1) Soup, (3) Salads or Appetizers, (3) Entrees,  
(1) Pasta(1) Starch, (1) Vegetable, (3) Desserts  
Coffee and Tea

### Entrées

#### *Select two*

#### **Burgundy Braised Beef Short Ribs**

Wild Mushrooms and Pearl Onions

#### **Yankee Pot Roast with Roasted Mirepoix**

#### **Red Wine Braised Beef Brisket with Baby Carrots**

#### **Chicken Pot Pie**

#### **Roasted Breast of Chicken**

Roasted Peppers, Onions, and Thyme Jus

#### **Teriyaki Glazed Breast of Chicken**

Onions and Shiitake Mushrooms

#### **Roasted White Bass**

Olive Oil Roasted Fennel, Lemon and Tomatoes

#### **Roasted Salmon**

Sautéed Leeks, White Wine Cream Sauce

#### **Garlic Roasted Eggplant**

Tomatoes and Kalamata Olives



## DINNER

**TIER 1 – DINNER BUFFET  
129 Per Person****TIER 2 – DINNER BUFFET  
144 Per Person****Pasta*****Select one***

Bacon and Gruyere Mac and Cheese

Penne alla Vodka

Baked Tortellini Alfredo with Roasted  
Tomatoes and Peas

Mezzi Rigatoni Bolognese

Spicy Vegetable Pad Thai

Traditional Paella, Shrimp, Clams, Mussels,  
Chicken, Chorizo, Green Olives**Starch*****Select one***Baked Potato Bar, Sour Cream,  
Cheddar Cheese, Chives and Bacon

Herb Roasted Fingerling Potatoes

Potato Gratin with Parmesan Cheese

Roasted Vegetable Farro, Pearl Onions,  
Butternut Squash

Wild Mushroom Risotto

Yukon Gold Mashed Potatoes

Steamed Jasmine Rice

**TIER 1 DINNER BUFFET INCLUDES:**(2) Salads or Appetizers, (2) Entrees, (1) Pasta  
(1) Starch, (1) Vegetable, (3) Desserts  
Coffee and Tea**TIER 2 DINNER BUFFET INCLUDES:**(1) Soup, (3) Salads or Appetizers, (3) Entrees, (1) Pasta  
(1) Starch, (1) Vegetable, (3) Desserts  
Coffee and Tea**Vegetables*****Select one***

Slow-Roasted Root Vegetables

Classic Ratatouille

Pesto Roasted Squash and Grape Tomatoes

Roasted Cauliflower Flowerets with Capers and Raisins

Three Bean Medley with Thyme and Tomatoes

Stir Fried Broccoli with Hon Shimeji Mushrooms,  
Hoisin Chili Sauce**Desserts*****Select three***

Apple Strudel

Chocolate Mousse Cream Puffs

Mini Chocolate Fudge Cupcakes

Apple Empanadas, Cinnamon Sugar

Chocolate Mousse Crunch Bar with Raspberries

Assorted Mini Junior's Cheesecakes

Cream Cheese Frosted Carrot Cake Bites

Seasonal Fruit Cobbler



## BEVERAGES

The New York Marriott at the Brooklyn Bridge is the only licensed authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in hotel may not be consumed outside the building. All labor related fees will be added directly to your account.

Bartender Fee for Hosted Bar	<b>275</b>	(1 Bartender Per 100 Guests)
Cashier Fee for Cash Bar	<b>275</b>	(1 Cashier Per 200 Guests)
Bar Sales Minimum for Cash Bars (each)	<b>1000</b>	

**WELL**

Jim Beam Whiskey, Dewar's Scotch, Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Captain Morgan Spiced Rum, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Extra Dry Sweet Vermouth, Hiram Walker Triple Sec, Mumm Napa Brut Prestige Sparkling Wine, Budweiser, Coors Light, Modelo Especial, Blue Moon Belgian White, Brooklyn Lager, Truly Hard Seltzer, Assorted Pepsi and Schweppes Soda Products

## Featured Wines:

Campo di Fiori, Pinot Grigio, Italy

Quintara Chardonnay, California, USA

Fable Roots, Red Blend Light, Italy

Harmony and Soul, Cabernet Sauvignon, California

**Price Per Person**

<b>Host/Cash Bar</b>		<b>Open Bar</b>	
Cocktails	<b>12</b>	1 Hour	<b>29</b>
Wine	<b>12</b>	2 Hours	<b>39</b>
Imported Beer	<b>12</b>	3 Hours	<b>48</b>
Domestic Beer	<b>11</b>	4 Hours	<b>57</b>
Mineral Water	<b>7</b>	5 Hours	<b>66</b>
Soft Drinks	<b>6</b>	Additional Hour	<b>10</b> (Per Bartender, Per Hour)

**PREMIUM**

Jack Daniel's Whiskey, Johnnie Walker Black Label Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Superior Rum, Captain Morgan Spiced Rum, Casamigos Blanco Tequila, Knob Creek Kentucky Straight Bourbon, Hennessy V.S, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Extra Dry Sweet Vermouth, Hiram Walker Triple Sec, Luxury Red and White Wines, Domaine Ste. Michelle Brut Sparkling Wine, Budweiser, Coors Light, Modelo Especial, Blue Moon Belgian White, Brooklyn Lager, Truly Hard Seltzer, Assorted Pepsi and Schweppes Soda Products

**Price Per Person**

<b>Host/Cash Bar</b>		<b>Open Bar</b>	
Cocktails	<b>14</b>	1 Hour	<b>32</b>
Wine	<b>14</b>	2 Hours	<b>42</b>
Imported Beer	<b>12</b>	3 Hours	<b>51</b>
Domestic Beer	<b>11</b>	4 Hours	<b>60</b>
Mineral Water	<b>7</b>	5 Hours	<b>69</b>
Soft Drinks	<b>6</b>	Additional Hour	<b>11.50</b> (Per Bartender, Per Hour)

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Bartender Fee **275** (1 Bartender Per 100 Guests)  
(Up to 4 Hours)

Additional Hour **50** (Per Bartender, Per Hour)

**Price Per Bottle****WHITES**

VIN 21 Sauvignon Blanc, California, USA **55**

Quintara Chardonnay, California, USA **55**

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA **55**

J. Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA **60**

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand **60**

Sauvignon Blanc, Dashwood, Marlborough **60**

Casa Smith, Pinot Grigio, "ViNO," Ancient Lakes, Washington, USA **65**

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California, USA **70**

**SPARKLING WINES**

Mumm Napa Brut Prestige, Napa Valley, California, USA **55**

Domaine Ste. Michelle, Brut, Washington **65**

**ROSÉ**

Chandon Rosé, California **55**

**RED WINES**

Harmony and Soul Cabernet Sauvignon, California, USA **60**

Fable Roots Red Blend, Italy **60**

Alamos, Malbec, Mendoza, Argentina **60**

Columbia Crest, Cabernet Sauvignon, "H3," Horse Heaven Hills, Washington, USA **65**

Avalon, Cabernet Sauvignon, California, USA **65**

J. Lohr Estates, Merlot, "Los Osos," Paso Robles, California, USA **65**

Estancia, Cabernet Sauvignon, Paso Robles, California, USA **65**

Line 39, Pinot Noir, California, USA **65**



MARRIOTT  
NEW YORK  
BROOKLYN BRIDGE