



EVENTS MENU

BREAKFAST

CONTINENTAL BREAKFASTS

The Early Riser

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The American Continental*

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Market-Style Seasonal Fruit and Berries (GF)

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

Sold Individually on Consumption or by the Dozen

Protein Box: Almond Butter, Fuji Apple Section, Quartered Hard-Cooked Egg, Grapes

Plated Sliced Fruit (GF)

Cup of Mixed Berries (GF)

Whole Fruit (GF)

Granola Bars

Kind Bars and Clif Bars

Cold Cereal, Milk, Skim and 2%

Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt

Assorted Fruit Smoothies

Mini Yogurt Parfaits

Hard-Boiled Eggs (GF)

Alaskan Smoked Salmon (GF)

Egg and Cheese Croissants

Sausage Breakfast Burrito

Turkey Sausage (GF)

Chicken Apple Sausage (GF)

Applewood Smoked Bacon (GF)

Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts

Breakfast Quinoa, Dried Cranberry, House-Made Granola

BREAKFAST

INDIVIDUALLY CRAFTED PLATED BREAKFAST

Includes Orange Juice

First Course

Select One

Mixed Berry Granola Parfait

Overnight Oats: Oats, Almond Milk, Fresh Berries

Seasonal Melon Display (GF)

Second Course

Select One

Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF)

Brioche French Toast: Vanilla Infused French Toast, Pork Sausage Links, Maple Syrup

Egg White Frittata: Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Potatoes (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

*Gluten-Free Muffins and Bagels available upon request.
Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

GF=Gluten-Free | V=Vegan | DF=Dairy-Free

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BREAKFAST

Minimum of 50 People

THE AMERICAN BUFFET

Orange, Grapefruit, Tomato, and Apple Juice
Market-Style Seasonal Fruit and Berries (GF)
Cold Cereals Served with 2% and Skim Milk
Cage-Free Scrambled Eggs (GF)
Breakfast Sausage Links, Applewood Bacon and Breakfast Potatoes (GF)
Freshly Baked Danish, Breakfast Muffins and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato, and Apple Juice
Market-Style Seasonal Fruit and Berries (GF)
Cage-Free Scrambled Eggs with Chorizo Sausage, Pico de Gallo, Cheddar Cheese, Guacamole, Frijoles and Warm Flour Tortillas
Corned Beef Hash with Onions and Cilantro
Breakfast Potatoes
Texas-Style Biscuits with Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE FRESH START*

Orange, Grapefruit, Tomato, and Apple Juice
Energy Juice - Cucumber, Spinach, Ginger, Fuji Apple and Cilantro
Market-Style Seasonal Fruit and Berries (GF)
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins
Served with Butter, Preserves and Cream Cheese
Yoplait Fruit Yogurt, Greek Yogurt
Breakfast Quinoa, Dried Cranberry, House-Made Granola
Cage-Free Egg White Frittata Popovers: Spinach, Roasted Tomato, Caramelized Onion (GF)
Turkey Sausage, Skillet Roasted Potatoes (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST STATIONS

One Chef Attendant Required per 75 Guests, Attendant Fee Applies

Omelette Station**

Cage-Free Eggs, Egg Beaters, Egg Whites, Smoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Bleu Cheese, Avocado and Salsa (GF)

Belgian Waffle Station**

Seasonal Fresh Berries, Pecans, Macadamia Nuts, Whipped Cream, Chocolate Chips, Served with Pure Maple Syrup and Strawberry Compote



*Gluten-Free Muffins and Bagels available upon request. **Stations can only be purchased with buffet.

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BREAKS

All Breaks Are 45 Minutes Maximum Service Time (excluding All-Day Beverage Break)

MID-MORNING BREAKS

The Natural

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries,

Miniature Tropical Fruit Plates (GF)

Protein Box- Almond Butter, Fuji Apple Section, Quartered Hard-Cooked Egg, Grapes (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Smoothie

Three Types of Smoothies Blended with Yogurt Fresh for You:

Blueberry/Raspberry Smoothie

Orange/Strawberry/Banana Smoothie

Kale/Kiwi Smoothie

Market-Style Seasonal Fruits (GF)

Kind Bars, LÄRABARS and Clif Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Energizer

Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-Made Granola, Pretzels

Protein Box - Almond Butter, Fuji Apple Section, Quartered Hard-Cooked Egg, Grapes (GF)

Bottled Spring Water, Gatorade, Regular and Sugarfree Red Bull

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Mid-Morning Coffee Klatch

Variety of Seasonal Coffee Cakes and Croissants

Buttermilk Breakfast Tarts Filled with Blueberry and Granola and Banana and Walnuts

Apple, Oranges, Seasonal Whole Fruits, Macerated Berries and Fresh Bananas

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Donut Shop

Assorted Fresh Baked, Locally Sourced Donuts to Include Traditional Glazed, Chocolate Iced and Crème-Filled

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

AFTERNOON BREAKS

Low-Carb

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus

House-Made Giardiniera, Gourmet Olives (GF)

House Kettle Chips

Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-Made Granola, Pretzels

Infused Water Station

Seattle Coffee House

Frappuccinos and Double Shots

Bottled Cold Brew Coffee

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Hazelnut, Caramel, Vanilla Flavored Syrups

Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

Ice Cream Break

Assorted Ice Cream and Frozen Fruit Novelties

House Baked Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The County Fair

Pulled Pork Sliders

Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard

House-Made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros

Meyer Lemonade

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Cookie Monster

Gourmet Cookies to Include:

White Chocolate Macadamia Nut,

Chocolate Chip, Peanut Butter and Oatmeal Raisin

Chocolate Fudge Brownies (Gluten-Free Cookies and Brownies Available upon Request)

Served with Chilled Regular and Chocolate Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKS

ALL-DAY BEVERAGE BREAK

Mid-Morning and Afternoon 15 – 45 Minutes Available

Assorted Regular and Diet Sodas (Pepsi Products), Bubly Flavored Sparkling Water, Bottle Spring Water, Tropicana Bottled Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

Sold Individually on Consumption or by the Dozen

Coffee, Decaffeinated Coffee

Herbal Teas

Bottled Water

Assorted Regular and Diet Sodas (Pepsi Products)

Bubly Flavored Sparkling Water

Icelandic Sparkling Water

Icelandic Still Water

Red Bull and Sugarfree Red Bull Energy Drinks

Assorted Gatorade

Starbucks® Cold Brew-Black

Starbucks® Frappuccino®

Starbucks® Double Shot

Muscle Milk Protein Shakes

Individual Smoothies

Bagels, Cream Cheese

Fruit-Filled Danish

Freshly Baked Muffins

Assorted Scones

Fresh Baked Cookies

Fudge Brownies

Gluten-Free Muffins (GF)

Soft Pretzels with Spicy Mustard and Beer Cheese

Chocolate-Dipped Strawberries (GF)

Vegetable Crudité Shooters (GF)

Shrimp Shooters (GF)

Hummus and Naan Shooters

Shrimp Ceviche (GF)

Tostadas and Guacamole

Kind Bars and Clif Bars



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LUNCH

LIGHTER SIDE PLATED SALADS

All Salad Entrées Are Served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette (GF)

Strawberry Fields Salad

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries and Mandarin Oranges Served with Champagne Vinaigrette Dressing (GF)

Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomato, Feta Cheese, Served with Citrus Dressing (GF)

Add to Your Salad:

Grilled Chicken
Grilled Shrimp
Fillet of Salmon

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

INDIVIDUALLY CRAFTED PLATED LUNCH

Three Courses: Choice of Salad, Entrée and Table Centerpiece of Miniature Dessert Crafted for Your Event

Greens

Select one

Baby Field Greens Salad

Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Watermelon Radish, Served with White Balsamic Vinaigrette (GF)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Baby Arugula Salad

Arugula, Frisée, Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

Red Quinoa Bowl

Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato, Honey Balsamic Vinaigrette (GF)

Entrées

Select one

Roasted Frenched Chicken Breast (GF)

Peppered Lentils, Capers, Chardonnay Jus

Pan-Seared Snapper (GF)

Red Quinoa, Caramelized Squash

Petite Filet Mignon (GF)

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

Caprese Seared Frenched Chicken (GF)

Pesto Marinated, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish

Seared Salmon

Stir Fried Snow Peas, Leeks, Mushrooms

Regional Seafood Selections

Mahi, Served with the Freshest Local Ingredients

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

LUNCH

HOT LUNCHEON BUFFET

Minimum 50 People

Priced by Two or Three Entrées – Two-Entrée Buffet – Three-Entrée Buffet

Menus Based on a Minimum Number of Guests, Additional Charges per Person Will Apply

Soup

Select one

Pasta E Fagioli

New England Clam Chowder

Fire Roasted Tomato Soup

Chicken and Kale Soup

Salad

Select two

Caesar Salad

Fresh Field Green Salad with Assorted Dressings (GF)

Quinoa Salad

With Roasted Vegetables and Spinach (GF)

Roasted Beet Salad

With Chevre Cheese and White Balsamic Vinaigrette (GF)

Ancient Grains Salad

With Feta, Chick Peas, English Cucumber, Sherry Vinaigrette

Arugula Salad Goat Cheese

Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

Entrées

Select two or three

All Entrées Served with Herbed Farro Pilaf Topped with Grilled Vegetables

Sam Adams Steak Tips

Sliced Flat Iron Steak Chimichurri

Savory Roasted Chicken

Natural Sage Jus

Mediterranean Shrimp and Arugula Pasta

Fire Roasted Tomato, Spinach, Olive Oil, Crumbled Feta

Sesame Garlic Cobia

Pickled Cucumber Salad

San Marzano Chicken

Grilled Breast, San Marzano Tomato, Chiffonade Basil, Spiced Tomato Broth

Chicken Scaloppini Francaise

Salmon with Saffron Honey Blossom

Regional Seafood Selections

Mahi, Served with the Freshest Local Ingredients

Dessert

Table Centerpiece of Petits Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LUNCH BUFFETS

Menus Based on a Minimum Number of Guests, Additional Charges per Person Will Apply

LITTLE ITALY

Minimum of 25 People

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni à la Vodka with Mushrooms

Chicken Milanese with Arugula and Tomato Concasse

Roasted Vegetable Flatbread

Table Centerpiece of Miniature Napoleons, Cream Puffs, Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

SOUTH OF THE BORDER

Minimum of 25 People

Chicken Tortilla Soup

Street Tacos - Halibut, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeño Peppers, House-Made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos - White Cheddar And Cotija Cheese, Corn Tortilla

Mexican Rice with Peas and Corn

Black Beans with Cilantro and Cumin

Arroz con leche (Mexican Rice Pudding), and Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

THE ROCKEFELLER

Minimum 50 People

Soup

Select one

Pasta e Faggioli

New England Clam Chowder

Fire Roasted Tomato Soup

Chicken and Kale Soup

Salad

Select three

Red Quinoa Salad

Caesar Salad

Mixed Field Green Salad with Assorted Dressings

Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat Chicken Salad, Egg Salad

Hand Carved Sandwiches (Served on Miniature Artisan Rolls and Set on Tapas Plates)

Select four

Chilled Shaved Beef Brisket with Horseradish Aioli

Cuban Sandwich - Roast Pork, Cured Ham, Swiss, Pickle Chips, Spicy Mustard

Pesto Chicken Sandwich - Fresh Mozzarella, Roma Tomato, Ciabatta

Pulled Pork with Carolina BBQ Sauce

Miniature Reuben - Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing

Grilled Vegetable and Quinoa Wrap

Accompaniments

House-Made Kettle Chips and Sweet Potato Chips

Gourmet Olives, Pepperoncini, House-Made Pickles, Giardiniera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

LUNCH BUFFETS

DELI EXPRESS

10 - 25 People

Lunch Buffet Menus Based on a Minimum Number of Guests, Additional Charges per Person Will Apply

Soup

Select one

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Accompaniments

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham, Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat, Sourdough, Multi Grain Petite Rolls, Tomatoes and Pickles, Mayonnaise, Specialty Mustards: Horseradish and Peppercorn

House-Made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petits Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

IN-AND-OUT SALAD BAR

Lunch Buffet Menus Based on a Minimum Number of Guests, Additional Charges per Person Will Apply

Soup

Select one

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Create Your Own Salad

Greens - Arcadian Spring Greens, Spinach, Romaine

Toppings - Baby Heirloom Tomatoes, English Cucumber, Red Onion, Julienne Bell Peppers, Julienne Carrots, Red Onion, Pickled Vegetables, Chick Peas, Broccoli Florets, Fire Roasted Artichokes, Sun Dried Tomatoes, Hard-Cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta, Goat Cheese, Bleu Cheese, Sharp Cheddar, Shaved Parmesan, Croutons

Dressings - Balsamic Vinaigrette (GF), Ranch (GF), Bleu Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF), White Balsamic Vinaigrette (GF)

Proteins - Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad (GF)

Accompaniments

Table Centerpiece of Petits Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea



LUNCH

BOXED LUNCHES

Choice of Three Selections for Your Experience (Salad or Sandwich, Composed Salad and Dessert).
All Boxed Lunches Include an Apple, an Individual Bag of Miss Vickie's Potato Chips and a Bottle of Water.

Entrée Salad And Sandwiches*

Select one

Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Turkey BLT

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss Cheese on a Multi Grain Roll

The Beefeater

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

Balsamic Roasted Portobello

Mozzarella, Frisée, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

Composed Salads

Select one

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

Desserts**

Select one

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

Beverages***

Assorted Regular and Diet Sodas (Pepsi Products)

Bubly Flavored Sparkling Water

Icelandic Spring Water

*Gluten-Free Rolls available upon request.

**Gluten-Free Bread and Cookies available upon request.

***Boxed Lunch Enhancements (Priced on Consumption)

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RECEPTION

RECEPTION PACKAGES

Packages Priced per Person for One Hour

The Happy Hour

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House-Made Giardiniera, Gourmet Olives

Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

The Mediterranean

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing (GF)

Italian Hard and Soft Bread Display, Garlic Infused Olive Oil

Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

Valencia Paella Station

Classic Presentation of Seafood and Chicken Tossed with Saffron Rice, Tomato, Pepper, Onions and Peas

Fresh Market Seafood Display

Minimum 50 people, priced per person

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Served over a Bed of Ice

Cocktail Sauce, Mignonette Sauce

ENHANCEMENTS

Enhance your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display

Additional cost

Shrimp Cocktail Shooters (GF)

Pickled Vegetable Shooters (GF)

Grass-Fed Burger Sliders

Slow Roasted BBQ Beef Sliders

Impossible Burger Sliders (V)

Lobster Macaroni and Cheese in Bamboo

Assortment of a Dozen Miniature Desserts

Assorted Mousse Shooters

RECEPTION

THE CARVERY

All Stations Are Attended by One of Our Talented Chefs, Chef Attendant Fee Applies, One Chef per 75 People

Local Island Roasted Whole Fish

Serves 50 People

Banana Leaf, Citrus Infused, Tropical Salsa

Rosemary Roasted Australian Lamb Rack

Serves 8 People

Mint Au Jus, Artisan Silver Dollar Rolls

Roasted Beef Tenderloin

Serves 30 People

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Artisan Silver Dollar Rolls

Glazed Smoked Spiral Carving Ham

Serves 30 People

Maple Citrus Glaze, Vidalia Onion Relish, Dijon Mayonnaise, Artisan Silver Dollar Rolls

Roast Breast Turkey

Serves 30 People

Honey Mustard, Cranberry Relish, Artisan Silver Dollar Rolls

Bourbon Citrus Pork Belly

"Luger" Sauce, Artisan Silver Dollar Rolls

ACTION STATIONS

Attendant Required, Each Based on One Hour of Service, One Attendant per 50 People, Attendant Fee Applies, Attendant Fee \$100+ per Chef

Pasta Station

Have One of Our Talented Chefs Create Your Personal Pasta Creation

Select Three Pastas: Rigatoni, Tortellini, Penne, Farfalle

Select Three Sauces: Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

El Pedragal Taco Station

Have One of Our Talented Chefs Create Your Personal Taco Creation. Choose From Your Choice of Protein, Type of Tortilla and Select Your Toppings

Choice of Protein - Pork Carnitas, El Burro Pinto Beans, Halibut, Chicken Machaca

Ingredients - Flour and Corn Tortillas, Cabbage Slaw, Monterey Jack and Cheddar Cheeses, House-Made Pico de Gallo, Guacamole, Sour Cream

Korean BBQ

Choice of Protein - Grilled Flat Iron Steak, Grilled Chicken

Sauces - Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce

Ingredients - Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice

Caesar Salad Station

Grilled Chicken, Grilled Salmon, Hearts of Romaine, Parmesan Cheese, White Anchovies, Roasted Garlic Croutons Tossed with Caesar Dressing

Sweet Endings

No Attendant Required

Fresh Fruit Tarts, Petits Fours, Chocolate Strawberries, French Macarons, Miniature Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings

RECEPTION

RECEPTION DISPLAYS & PLATTERS

Serves 50 People

Italian Antipasto

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House-Made Giardiniera, Fresh Mozzarella, Provolone

Crusty Italian Bread and Flavored Italian Oils

Fresh Vegetables

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips (GF)

Domestic & International Cheeses

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses, Garnished with Fruits and Berries, Crostini and French Baguettes

Fresh Cut & Whole Fruit

Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

Grilled Balsamic Vegetables

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

Pickled Vegetables

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)



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RECEPTION

COLD HORS D'OEUVRES

Priced per 50 Pieces

Caprese Salad Skewers

Tuna Poke in Bamboo Cup

Jumbo Shrimp Cocktail Shooters (GF)

Vegetable Crudit  Shooters (GF)

Ahi Tuna with Wakame, Wasabi Aioli

Smoked Salmon Crostini

Charcuterie Bites - Cured Meat, Sliced Cheese on Crostini

Beef Tataki on Brioche Crostini

Bruschetta Pomodoro

Chilled Sweet and Spicy Pork Belly

Smoked Salmon with Spicy Oriental Sauce, Pickled Cucumber Ribbons and Watercress

Shrimp Ceviche Shooters (GF)

Assorted Sushi Rolls

DRY SNACKS

Priced per Pound

House-Made Potato Chips and French Onion Dip

Tortilla Chips and House made Salsa

House made Kettle Chips and Bleu Cheese Dip

Pita Chips and Hummus Dipping Sauce

Terra Chips and Yogurt Dip

Mixed Nuts in Bamboo Cups

Cashews in Bamboo Cups

House made Trail Mix in Bamboo Cups

Guacamole with Corn Tortilla Chips

HOT HORS D'OEUVRES

Priced per 50 Pieces

Spanakopita

Scallops over Nueske Bacon, Cajun Aioli

Parmesan Artichoke Heart with Boursin Cheese

Thai Peanut Chicken Sate

Lamb Gyro on Miniature Pita

Thai Chicken and Lemongrass Spring Roll

Beef Bourguignonne

Quinoa and Zucchini Fritter

Chicken Yakitori

Chorizo Empanadas

Scallops Wrapped in Applewood Smoked Bacon

Maui Shrimp Spring Roll

Wild Mushroom and Artisan Cheese Tart

Chicken Tandoori

Asian Garlic Chicken Wings

Goat Cheese Stuffed Dates Wrapped in Bacon

CRAFT YOUR OWN HORS D'OEUVRES RECEPTION

All Items Served by White-Gloved Butlers

Choose the Following:

Three Hot or Cold Hors D'oeuvres

Four Hot or Cold Hors D'oeuvres

Five Hot or Cold Hors D'oeuvres

GF=Gluten-Free | V=Vegan | DF=Dairy-Free

All food, beverages, audiovisuals, room rental/setup fees and meeting room internet fees are subject to a 23% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purposed to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audiovisuals are subject to applicable sales tax (7%). Administrative fees and taxes are subject to change without notice.

DINNER

INDIVIDUALLY CRAFTED PLATED DINNER

Three Courses: Choice of Salad, Entrée and Dessert Crafted for Your Event

Greens

Select one

Strawberry Field Salad (GF)

Classic Caesar Salad

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Greek Salad (GF)

Arugula Salad (GF)

Entrées

Select one

Balsamic Glazed Frenched Chicken Breast

Swiss chard, Seasonal Squash, Red Quinoa, Carrot Purée, Chicken Jus (GF)

Herb Frenched Chicken Breast

Sweet Potato Mashed, Broccolini, Meyer Lemon Broth (GF)

Rack of Lamb

Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Sweet Potato Gratin and Fresh Asparagus

Filet Mignon

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GF)

Braised Short Ribs

Slow Cooked Short Ribs, Cabernet Demi-Glace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

Grilled Flat Iron Steak Chimichurri

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Gratin Potatoes

Fillet of Salmon

Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricots Verts, Apricot Honey Blossom (GF)

Regional Seafood Selections

Mahi, Served with the Freshest Local Ingredients

DINNER

INDIVIDUALLY CRAFTED PLATED DINNER

Three Courses: Choice of Salad, Entrée and Dessert Crafted for Your Event

Combination Plated Entrées

Select one

Filet and Lobster

Petite Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potato, Roasted Brussels Sprouts, Pinot Noir Demi-Glace (GF)

Roasted Chicken Breast and Blue Crab Cake

Frenched Chicken Breast, Marsala Infused Chicken Jus, Jumbo Lump Crab Cake, Corn Salad, Ancient Grains Pilaf, Grilled Asparagus

Braised Short Rib and Jumbo Shrimp

Cabernet Demi-Glace, Light Tarragon Cream, Yukon Gold Mashed Potato, Roasted Brussels Sprouts (GF)

New York Strip and Regional Fish

Grilled Strip and Chef's Selection of the Freshest Local Seafood, Merlot Demi-Glace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

Dessert

Miniature Dessert Sampler, Your Choice of Three:

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brûlée Cheesecake with Raspberry

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Accompaniments

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

APPETIZER ENHANCEMENTS

Priced per Person

Lobster Bisque

Seafood Chowder

Tortellini Carbonara

Lump Crab Cocktail

Penne Bolognese

Cajun Sea Scallops over Nueske Bacon (GF)

Seared Ahi Tuna

Alaskan Crab Cakes

Chilled Jumbo Shrimp (GF)

Burrata Caprese Salad, Beefsteak Tomatoes (GF)

DESSERT ENHANCEMENTS

Priced per Person

Key Lime Mousse with Graham Cracker Streusel

Cookies and Cream – Vanilla Mousse with Oreo Crumble

Chocolate Peanut Butter with Reese's Cup

Strawberry Shortcake – Vanilla Mousse, Pound Cake and Macerated Strawberries

Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds

DINNER

INDIVIDUALLY CRAFTED BUFFET DINNER

Minimum 50 People

Menus Based on a Minimum Number of Guests, Additional per Person Charge Will Be Applied to the Menu Price if Less Than 50 People.

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Salad Platters

Select three

Tuscan Kale/Romaine Caesar Salad

"Freddy" Salad

Romaine, Diced Tomato, Bacon, Ranch Dressing

Mixed Baby Field Green Salad

Assorted Dressings (GF)

Caprese Salad

Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Balsamic Glaze (GF)

Pickled Vegetable Platter

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

Grilled Balsamic Vegetables

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Glaze (GF)

Entrées

Select three

Sliced "Luger" Steak

Hand Carved Striploin, Natural Jus, Tomato, Onion and House-Made Steak Sauce

Sliced Roast New York Strip

Roasted Cippolini Onions, Wild Mushroom Ragout, Cabernet Demi-Glace (GF)

Braised Beef Short Ribs

Gremolata, Port Wine Reduction

Brown Sugar/Mustard Glazed Pork Belly

Pear Demi-Glace (GF)

Chicken Napoli

Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

Seared Lemon Pepper Chicken

Tomato Fennel Relish, Balsamic Glaze

Miso Glazed Seared Salmon

Sugar Snap Peas, Roasted Pepper Coulis

Regional Seafood Selections

Mahi, Served with the Freshest Local Ingredients

Accompaniments

Chef's Selection of Seasonal Vegetables (GF)

Quinoa and Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Bread Service upon Request

Dessert

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Éclairs

Dessert Bars



GF=Gluten-Free | V=Vegan | DF=Dairy-Free

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DINNER

TASTE OF AMERICA DINNER BUFFET

Minimum 50 People

Menus Based on a Minimum Number of Guests, Additional per Person Charge Will Be Applied to the Menu Price if Less Than 50 People.

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Salad Platters

Select three

Tuscan Kale/Romaine Caesar Salad

Mixed Baby Field Green Salad

Assorted Dressings

Texas Kohlrabi Slaw

Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing

Apple Cider Potato Salad

Gherkins, Red Onions and Hard-Boiled Egg

"Freddy" Salad

Romaine, Diced Tomato, Bacon, Ranch Dressing

Entrées

Select three

Slow Roasted Prime Rib Au Jus

Horseradish Cream, (Chef Attendant Required)

Braised Short Rib

Gremolata, Merlot Demi-Glace

Savory Pan-Seared Snapper

Lemon Dill Essence

Herb Roasted Chicken

Caramelized Onions, Wild Mushrooms, Light Marsala Pan Gravy

Hand Carved Turkey Breast

Apricot Coulis

Grilled Free Range Chicken

Garlic Tomato Broth (GF)

Sliced "Luger" Steak

Hand Carved Striploin, Natural Jus, Tomato, Onion and House-Made Steak Sauce

Accompaniments

Wild Rice and Quinoa with Dried Cranberries

Tri color Baby Potatoes with Caramelized Shallots

Roasted Seasonal Root Vegetables

Bread Service upon Request

Dessert

Dessert Bars

DINNER

THE FRENCH QUARTER DINNER BUFFET

Minimum 50 People

Menus Based on a Minimum Number of Guests, Additional per Person Charge Will Be Applied to the Menu Price if Less Than 50 People.

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Soup

Chicken and Andouille Gumbo

Salad Platters

Mixed Baby Field Green Salad

Assorted Dressings

Muffaletta Pasta Salad

New Orleans Olive Giardiniera, Salami, Ham and Provolone

Chopped Salad

Tomato, Cucumber, Goat Cheese, Chopped Egg, Nueske Bacon, White Balsamic Vinaigrette (GF)

Entrées

Select three

Seafood Jambalaya

Crawfish and Local Seafood, Peppers, Celery, Onion, Tomato, Creole Broth

Grilled Smoked Sausage and Cajun Andouille Sausage

Over Cajun Collard Greens

Bourbon Street "Grillades" of Beef

Medallions of Sirloin, Peppers, Onions, Celery, Red Wine Demi-Glace

Rosemary and Thyme Roasted Chicken Breast

Natural Jus, Tri Color Pepper Ragout (GF)

Coconut - Cajun Pork Loin

Mushroom Demi-Glace infused with coconut milk

Accompaniments

Select two

Red Beans and Rice

Brabant Potatoes

Roasted Potatoes Tossed in Savory Garlic Butter (GF)

Southern-Style Haricots Verts

Caramelized Onion, Rendered Bacon (GF)

Sweet Potato Gratin (GF)

Bread Service upon Request

Dessert

Bread Pudding

Vanilla Bean Bourbon Sauce

Pecan Chocolate Squares

DINNER

SUNSHINE BUFFET

Minimum 50 People
Menus Based on a Minimum Number of Guests, Additional per Person Charge Will Be Applied to the Menu Price if Less Than 50 People.
Includes Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Soup

Key West Conch Chowder

Grissini Sticks

Salad Platters

Spinach and Romaine Leaves

Grape Tomatoes, Cucumbers, Carrots, Croutons

Piña Colada Vinaigrette

Macadamia Brittle Vinaigrette

Marinated Hearts of Palm and Artichoke Salad

Peppers and Onions, Cilantro Dressing

Accompaniments

Seasonal Vegetables

Lemon-Pepper Butter

Sautéed Red Bliss Potatoes

Herbed Olive Oil

Hearth Baked Sourdough Rolls

Sweet Butter

Dessert

Key Lime Tart

Entrées

Select three

Grouper and Crabmeat au Gratin

Citrus Sauce

Shrimp Steamed in Beer

Leeks and Lemongrass

Grilled Free Range Chicken Breast

Garlicky Tomato Broth

Sliced New York Striploin

Horseradish and Pan Drippings

DINNER

INDIVIDUALLY CRAFTED PLATED DINNERS

Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for Your Event

Greens

Select one

Strawberry Field Salad (GF)

Classic Caesar Salad, Gluten-Free Croutons (GF)

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Arugula Salad (GF)

Entrées

Select one

Mushroom Risotto

Shiitake, Cremini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (GF/V)

Penne Pasta

Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (GF/V)

Gnocchi

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks, Lemon Truffle Cashew Cream (V/DF)

Seitan Scaloppini

Rice Flour Dredged Seitan (Wheat Gluten), White Wine, Lemon Caper Sauce with Tomato Concasse and Fire Roasted Artichokes, Corn and White Rice Spaghetti (V)

Quinoa Tacos

Southwestern Seasoned Crisped Quinoa, Mexican Brown Rice (GF/V)

Ssamjang Glazed Tofu

Edamame Purée, Miso Aioli, Jasmine Rice, Broccolini (V)

BEVERAGES

TIERS

Host, Cash or Open Bar Options Available

Premium Brands

New Amsterdam, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E. & J. Gallo, Seagram's 7, Hiram Walker Peach Schnapps, Bud Light, Miller Lite, Budweiser, Corona Extra, Stella Artois, O'Doul's

Super Premium Brands

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Sauza 901 Blanco, E. & J. Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Goose Island 321, Samuel Adams Rebel IPA, Samuel Adams Seasonal, Angry Orchard Hard Cider, O'Doul's

Catering Wines

Canyon Road Chardonnay

Canyon Road Sauvignon Blanc

Canyon Road Pinot Grigio

Canyon Road Cabernet Sauvignon

Canyon Road Merlot

Sutter Home White Zinfandel

J. Roget Champagne





MARRIOTT JACKSONVILLE

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