



MARRIOTT MARQUIS  
NEW YORK



# EVENTS MENU

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

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# FOOD & BEVERAGE INFORMATION

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## **SERVICE CHARGE:**

All meeting room, food, beverage and related items are currently subject to a 25% service charge, except that Labor Carvers, Labor Security, Floral & Decor and Rental Items are subject to a 25% service charge only on the amount above cost. An 8.875% New York State sales tax applies to all charges. 16.16% of the meeting room, food and related items total will be distributed to servers for the event. 8.84% of the meeting room, food and related items total will be distributed for administrative or other costs. 16.18% of the beverage total will be distributed, 11.49% to servers and 4.69% to the bartenders for the event. 8.82% of the beverage total will be for administrative or other costs. For a la carte sales, 25% of the beverage total will be distributed, 19.31% to servers and 5.69% to the bartenders assigned to the event.

NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY.

## **GUARANTEES:**

For all events, the guarantee of attendance must be specified 72 business hours prior to the event. This number shall constitute the guarantee. It is not subject to reduction and charges will be made accordingly. The hotel will set for an additional 3% beyond the guaranteed number. The hotel cannot be responsible for attendance greater than 3%. If no guarantee is received at the appropriate time, the Hotel will assume the patrons expected count to be the guaranteed number. Charges will be made accordingly. Billing will be based on the final guarantee or the minimum guarantee whichever is higher.

## **SERVICE TIMES:**

Breakfast Functions are 2 1/2 Hours in Duration.

Coffee Break Functions Are 2 Hours Long In Duration.

Continental Breakfast Functions are 1 Hour In Duration.

Luncheon Functions are 3 Hours in Duration.

Receptions are 3 Hours in Duration.

Receptions/Dinners are 5 Hours in Duration.

Dinner Functions are 4 Hours in Duration.

Functions Extending Beyond this Time are Subject to a \$40 Overtime Labor Charges per server per hour.



# CONTINENTAL BREAKFAST

---

Freshly Squeezed Orange Juice  
Chilled Cranberry Juice  
Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh Cut Fruits and Berries

Homemade Granola  
Dried Cranberries and Golden Raisins

(Select Three)

Assorted Marquis Muffins  
Fresh Baked Coffee Cakes  
Fruit Breads  
Assorted Scones  
Cinnamon Rolls  
Assorted Danish  
Butter Croissants  
Yoghurt Parfait with House Made Granola and Berries  
Mini Bagels and Cream Cheeses  
Savory Danish (Ham & Cheese and Spinach & Feta)  
Mature Cheddar and Brie with Crackers and Dried Fruit

Butter, Nutella®, Preserves, Honey  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$64 per Person

\*For groups desiring full table settings and service, an additional charge of \$8 per person will apply

**\*For Groups less than 25 people, an addition \$5 per person charge will apply**



# BREAKFAST BUFFET

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Freshly Squeezed Orange Juice  
Chilled Cranberry Juice  
Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh Cut Fruits and Berries

Homemade Granola  
Dried Cranberries and Golden Raisins

*(Select Three)*

Assorted Marquis Muffins  
Fresh Baked Coffee Cakes  
Fruit Breads  
Assorted Scones  
Cinnamon Rolls  
Assorted Danish  
Croissants

Yoghurt Parfait with House Made Granola and Berries  
Mini Bagels and Cream Cheeses  
Savory Danish (Ham & Cheese and Spinach & Feta)  
Mature Cheddar and Brie with Crackers and Dried Fruit

Butter, Nutella®, Preserves, Honey

*(Select One)*

Cage Free Scrambled Eggs with Chives

Cage Free Egg Whites Scrambled  
Sautéed Spinach

Rancho Scrambler  
Chorizo, Cilantro and Bell Peppers

*(Select One)*

Seasoned Hash Browns  
Peppers and Onions

Roasted Herbed Fingerlings  
Caramelized Sweet Onions

Red Bliss Potatoes with Chorizo  
and Bell Peppers

*(Select Two)*

Chicken Apple Sausage  
Crisp Bacon Strips  
Turkey Sausage  
Pork Sausage  
Canadian Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$77 per Person

**\*For Groups less than 25 people, an additional \$5 per person will apply**



# BREAKFAST ENHANCEMENTS

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THE FOLLOWING SELECTIONS MAY BE ADDED TO CREATE AN ORIGINAL AND PERSONALIZED BREAKFAST BUFFET OR BRUNCH

## **SCOTTISH SMOKED SALMON**

Capers, Onions, Parsley, Tomato and Cream Cheese  
\$18 per Person

## **OMELETS MADE TO ORDER**

Mushrooms, Ham, Cheddar Cheese, Tomatoes,  
Sweet Peppers, Onions, Sausage and Smoked Salmon  
\$19 per Person

***Attendant Required - \$275 each for 3 hours  
(One Attendant per 50 Guests)***

## **BUILD YOUR OWN YOGURT PARFAIT**

Individual Regular Plain, Fat Free and Flavored Yogurt Display  
Housemade Granola, Berries, Dry Fruits and Honey  
\$16 per Person

## **WAFFLE STATION**

Strawberry Compote, Crème Fraiche and Vanilla Maple Syrup  
\$15 per Person

## **ACAI BOWL STATION**

Acai Berries, Berries and Banana  
House Made Granola, Strawberries, Peanut Butter  
Cocoa, Coconut Shavings, Chia Seeds, Almonds  
\$21 per Person

***Attendant Required - \$275 each for 3 hours  
Minimum of 100 People Required***

**Minimum guarantee required**

Continued



# BREAKFAST ENHANCEMENTS

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## BREAKFAST SANDWICHES

Bacon, Cage Free Egg and Cheese Breakfast Wrap  
Salsa Verde  
\$15 per Person

Sausage Patty Cage Free Egg Cheddar Cheese  
Brioche Bun  
\$15 per Person

Buttermilk Biscuit Sandwich  
Ham, Cage Free Egg and Cheese  
\$15 per Person

Croque Monsieur  
Toasted Cheese, Ham, Tomato  
\$15 per Person

Croissant Breakfast Sandwich  
Cage Free Eggs, Ham and Cheddar  
\$15 per Person

Breakfast Empanadas  
Sausage, Cheddar and Cage Free Scrambled Eggs  
\$15 per Person

## BREAKFAST ENHANCEMENTS

Thick Sliced Brioche French Toast  
Vanilla Maple Syrup  
\$15 per Person

Individual Granola Yogurt Honey  
Parfait Shots  
with Berries  
\$10 per Person

Hot Oatmeal  
Served with Raisins, Almonds, Brown  
Sugar  
Maple Syrup  
\$9 per Person

Hard Boiled Cage Free Eggs  
\$48 per Dozen



# TWO COURSE PLATED BREAKFAST

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## APPETIZERS

*(Select One)*

Fresh Melon Ball Martini  
Mint Syrup

Housemade Granola Parfait with Berries

Macerated Berry Cocktail with Citrus Crème Fraîche

## ENTREÉS

*(Select One)*

Cage Free Scrambled Eggs with Tomato and Chives

Cage Free Scrambled Eggs with Smoked Salmon and Chives

Bacon and Gruyere Quiche

Spinach, Mushroom, Goat Cheese and Potato Frittata

*All Breakfast Plated Entreés Include:*

### A CHOICE OF:

Bacon, Pork Sausage, Chicken Apple Sausage or Turkey Sausage

### A CHOICE OF:

Seasoned Hash Browns, Peppers and Onions  
Roasted Tri Color Fingerlings, Caramelized Sweet Onions  
Smoked Paprika Roasted Potato Wedges

### A CHOICE OF:

Freshly Squeezed Orange Juice, Chilled Grapefruit Juice or Chilled Cranberry Juice

Nut Bread, Butter Croissants and Muffins  
Butter, Preserves and Honey

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$74 per Person

**\*\$250 Labor Fee will apply for Groups less than 25 people**



# COFFEE BREAK MENUS

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## BEVERAGES

### COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$25 per Person

### BEVERAGE SERVICE

Variety of Diet and Regular Soft Drinks,  
Bottled Iced Tea, Mineral Waters, Sparkling Flavored Waters,  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$26 per Person

### ALL DAY BEVERAGE SERVICE

#### Continuous 9 Hour Service

*(This break is exclusive of meal functions for Continental Breakfast, Breakfast, Lunch and/or Dinner)*

Variety of Diet and Regular Soft Drinks,  
Bottled Iced Tea, Bottled Waters,  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$62 per Person



# COFFEE BREAK MENUS

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## **SALTY AND SWEET**

Sour Cream Chips, BBQ Potato Chips,  
Dried Fruits, Chocolate Bark, Salted Caramel Slice,  
Flavored Sparkling Waters, Bottled Iced Tea, Assorted Soft Drinks, and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$48 per Person

## **BUILD YOUR OWN TRAIL MIX**

Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds,  
Sunflower Seeds, Toasted Coconut, Peanuts and Granola,  
Yogurt Covered Pretzels, Variety of Seasonal Whole Fruits, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$44 per Person

## **HIGH ENERGY**

Assorted Health Bars, Fresh Fruit Cup,  
Red Bull®, Gatorade®, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$43 per person

## **STADIUM**

Mini Black and White Cookies, Popcorn, Cracker Jacks®,  
NY Pretzel, Whole Apples, Dry Roasted Peanuts,  
Variety of Diet and Regular Soft Drinks Bottled Iced Tea and Bottled Water,  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$42 per Person

## **ITALIANO**

Mini Cannoli's, Espresso Honey Panna Cotta,  
Almond Mascarpone Cookies, Assorted Biscotti.  
Chocolate Espresso Beans, Salted Almonds  
Flavored Sparkling Waters and Starbucks® Frappuccino's, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas, Coffee Syrups  
\$42 per Person



# COFFEE BREAKS ENHANCEMENTS

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Fresh Cut Fruits and Berries  
\$19 per Person

Assorted Individual Yogurts  
\$10 per Person

Individual Granola, Yogurt, Honey Parfait with Berries  
\$10 per Person

Polly-O® String Cheese  
\$9 Each

Individual Artisanal Popcorn  
\$9 per Person

Ice Cream Cups  
\$9 Each

Individual Pre-made Trail Mix  
\$7 Each

Assorted Health Bars  
\$7 Each

Assorted Cold Cereals  
\$7 per Person

Individual Bags of M&M® Candies and  
Assorted Candy Bars  
\$5 Each

Individual Bags of Pretzels and Potato Chips  
\$7 Each

Rice Krispies® Treats  
\$5 Each

Tuscan Tiramisu with Almond Cookies  
\$134 per Dozen

Chocolate Gluten Free Cookies  
\$126 per Dozen

Assorted Fruit Danish  
\$101 per Dozen

Assorted Homemade Muffins  
\$101 per Dozen

Fruit and Nut Bread  
\$101 per Dozen

Orange Marmalade Breakfast Loaf &  
Apple Cinnamon Breakfast Bread  
\$101 per Dozen

Assorted Mini Bagels  
Cream Cheeses  
\$101 per Dozen

Assorted French Macarons  
\$101 per Dozen



# COFFEE BREAKS ENHANCEMENTS

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Assorted Homemade Cookies  
Chocolate Chunk, Oatmeal Raisin,  
Double Chocolate, Sugar  
\$90 per Dozen

Brownies and Blondies  
\$90 per Dozen

European Palmiers, Florentines, Madeleines and  
Lady Fingers  
\$90 per Dozen

Assorted Biscotti  
\$90 per Dozen

Black and White Cookies  
\$90 per Dozen

Rugelach  
\$57 per Dozen

Variety of Seasonal Whole Fruits  
\$57 per Dozen

Freshly Brewed Coffee  
\$132 per Gallon

Freshly Brewed Decaffeinated Coffee  
\$132 per Gallon

Assorted Teas  
\$132 per Gallon

Hot Chocolate and Freshly Whipped Cream  
\$132 per Gallon

Iced Coffee  
\$132 per Gallon

Natural Lemonade  
\$132 per Gallon

Fresh Brewed Iced Tea  
\$132 per Gallon

Fresh Squeezed Orange Juice  
\$132 per Gallon

Chilled Fruit Juices to Include: Cranberry,  
Apple and Grapefruit  
\$132 per Gallon

Assorted Soft Drinks and Bottled Iced Tea  
\$8.50 Each

Coke Products  
\$9.50 Each

Chilled Mineral Waters, Lemon and Lime  
Wedges  
\$8.50 Each

Sparkling Flavored Water  
\$8.50 Each

Milk and Chocolate Milk  
\$8.50 Each



# EXECUTIVE MEETING PACKAGE

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## MORNING COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Mini Bagels  
Danish Pastry  
Marquis Muffins  
Butter, Cream Cheese, Preserves

Assorted Health Bars

Part Skim Polly-O String® Cheese

## MID MORNING COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Biscotti

## AFTERNOON COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Variety of Diet and Regular Soft Drinks,  
Bottled Iced Tea, Mineral Waters, Sparkling Flavored Waters

Individual Crisp Pretzels

Individual Trail Mix

Assorted Homemade Cookies

\$84 per Person



# PLATED THREE COURSE PLATED LUNCH

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## LUNCH APPETIZERS

### SOUPS

Wild Mushroom Bisque en Croute

Potato and Leek Bisque en Croute

Corn Chowder en Croute

### SALADS

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Home Made Focaccia Croutons  
Classic Caesar Dressing

Mixed Red Oak Leaf Greens

Blistered Grape Tomatoes, Roasted Mushrooms, Pickled Onions, Pine Nuts  
Honey Balsamic Vinaigrette

Organic Greens

Toasted Pistachio, Queso Fresco, Dried Cherries  
Raspberry Vinaigrette

Baby Spinach Salad

Goat Cheese, Shaved Egg, Crispy Pancetta  
Lemon Vinaigrette

Continued



# PLATED THREE COURSE PLATED LUNCH

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## ENTREÉS

### POULTRY

Honey and Citrus Glazed Chicken Breast  
Asparagus Risotto, Apricot Chutney  
Chicken Jus  
\$113 per Person

Lemon Herb Roasted Chicken Breast  
Spaghetti Squash, Citrus Farro, Haricot Verts, Tomato Jam  
Natural Jus  
\$113 per Person

Rosemary Chicken Breast  
Asiago Cheese Mashed Potato, Heirloom Carrots  
Chicken Demi-Glace  
\$113 per Person

### BEEF

Tomato Braised Beef Short Rib  
Creamy Grits, Swiss Chard, Cipollini Onions  
\$124 per Person

Herb Crusted Filet  
Potato Wedge, Cream Spinach  
Red Wine Bordelaise Sauce  
\$127 per Person

### FISH

Ponzu Glazed Salmon  
Sticky White Rice, Bok Choy, Shiitake Mushrooms  
Lime and Lemongrass Beurre Blanc  
\$124 per Person

### PASTA

Sicilian Kalamata Chicken, Cheese Tortellini  
Broccoli Rabe, Gigante Beans  
Light Tomato Broth  
\$108 per Person

### VEGETARIAN

Campanelle Ratatouille  
Roasted Eggplant, Zucchini, Pepper, Arugula  
Light Tomato Sauce  
\$108 per Person

Swiss Char Ravioli  
Spring Succotash  
Reggiano Parmesan Sauce  
\$108 per Person



# PLATED THREE COURSE PLATED LUNCH

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## DESSERTS

New York's Finest Cheese Cake

Tuscan Tiramisu with Almond Cookies

65% Dark Chocolate Mousse Parfait

Upstate Apple and Almond Tart with Vanilla Sauce

Vanilla Brûlée with Fresh Raspberries

Fresh Seasonal Fruit and Berry Tart

Salted Chocolate Caramel Brûlée Tart

Strawberry Vacherin, Vanilla Mascarpone

Meyer Lemon Meringue Tart

## LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**Labor Fee will apply for Groups less than 25 people**



# TWO COURSE COLD PLATED LUNCH

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Coriander and Lime Crusted Chicken Breast

Mixed Greens, Citrus Vinaigrette, Couscous Biryani, Toasted Cashews, Ricotta Salata  
\$104 per Person

Sofrito Marinated Chicken Breast

Romaine, Orzo, Roasted Corn and Green Chili  
Roasted Pearls, Queso Fresco, Cilantro Vinaigrette  
\$104 per Person

Herb Crusted Chicken Breast

Frisée and Arugula Salad, Cider Vinegar  
Slab Bacon, Wholegrain Potato Salad, Boiled Egg  
\$104 per Person

Apple Glazed Chicken Breast

Roasted Apple and Butternut Squash and Farro Salad  
Toasted Marcona Almonds, Bibb Lettuce, Chive Crème Fraîche  
\$104 per Person

Fig Glazed Chicken Breast

Arugula with Roasted Beets, Figs, Chives and Candied Pine Nuts,  
Tomato and Endive Salad, Honey Balsamic Vinaigrette  
\$104 per Person

Fine Herb Crusted Salmon

Bibb Lettuce, Hard Boiled Egg, Haricot Verts, Olives, Crumbled Blue Cheese and Sherry Vinaigrette  
\$104 per Person

Cilantro and Lime Marinated Flat Iron Steak

Watercress, Frisée, Roasted Corn, Citrus Pickled Red Onion  
Chimichurri Tomato Salad, Coriander Lime Vinaigrette  
\$108 per Person

## DESSERT

Marquis Viennese Pastries

## LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\$250 Labor Fee will apply for Groups less than 25 people**



# LUNCH BUFFETS

## MIDTOWN KITCHEN

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### APPETIZERS

Baby Broccolini Salad  
Shaved Red Onions, Golden Raisins, Bacon, Toasted Pinenuts, Yogurt Dressing

Gemelli, Asparagus, Parmesan, Green Peas, Light Italian Dressing

Marinated Shrimp, Roasted Corn, Cucumber, Oreganata

Mixed Field Greens, Marinated Garbanzo Beans, Roasted Tomato, Cucumber,  
Pickled Red Onion, Balsamic Vinaigrette

### ENTRÉES

Grilled Chicken Breast  
Capers, Eggplant Gremolata  
Natural Jus

Balsamic Braised Beef Short Ribs  
Whole Grain Mustard Demi

Atlantic Seared Salmon  
Zucchini Medley

Sautéed Rapini with Roasted Tomatoes

Butter Potato Puree

### DESSERT

Homemade Fruit Pizza  
Tuscan Tiramisu, Almond Anise Cookies

\$114 per Person

### LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\*For Groups less than 25 people, an additional \$5 per person will apply**



# LUNCH BUFFETS THEATER DISTRICT

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## APPETIZERS

Mixed Garden Greens, Hearts of Palm  
Shaved Fennel, English Peas, Oven Roasted Tomato, Red Endive  
White Balsamic Vinaigrette and Citrus Crème Fraîche Dressing

Organic Spinach, Frisée, Pears, Shallot  
Champagne Vinaigrette

Red Quinoa and Artichoke Salad  
Roasted Pepper, Scallion , Feta Cheese  
Red Wine Vinaigrette

## SOUP

Pasta Fagioli

## ENTRÉES

Brick Chicken, Upstate New York Apple Compote

Mesquite Short Ribs, Real Slaw

Roasted Rosemary Potato  
Bean Medley

## DESSERT

New York's Finest Cheesecake  
with Strawberries

Assorted Mini Cupcakes

\$114 per Person

## LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\*For Groups less than 25 people, an additional \$5 per person will apply**



# LUNCH BUFFETS

## CHELSEA

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### APPETIZERS

Romaine and Arugula  
Herb Croutons, Manchego Cheese, Ripe Oven Dried Tomato Chopped Eggs

Cucumber Salad, Pickled Red Pepper, Feta Cheese, Oregano Dressing

### ENTRÉES

Marinated Chicken Breast  
Potato Chips  
Chimichurri Sauce

Pan Seared Whitefish  
Tomato Caper Relish  
Lemon Beurre Blanc

Mini Rigatoni with Squash  
Lemon Parmesan Cream Sauce

Jumbo Asparagus with Herb Butter

### DESSERT

Assorted Cookies

Fresh Seasonal Berries with Minted Sabayon

\$110 per Person

### LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\*For Groups less than 25 people, an additional \$5 per person will apply**



# LUNCH BUFFETS

## ASIAN PACIFIC

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Chili and Lime Prawn Glass Noodle Salad  
Shaved Red Onion, Carrots, Bok Choy, Lime and Palm Sugar

Central Thai Green Papaya Salad

Salmon Poke with Pickled Radishes

Miso Soup  
Tofu, Scallions

Blond Miso Glazed Chicken Breast

Chili Thai Beef

Dark Ginger Fried Rice  
Green Onion, Napa Cabbage

String Beans with Water Chestnuts

Sticky White Rice

Chicken Lemongrass Dumplings in Bamboo Steamers

### DESSERT

Green Tea Macarons

Mandarin Meringue Spoon

Lychee Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$122 per Person

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\*For Groups less than 25 people, an additional \$5 per person will apply**



# LUNCH BUFFETS

## DELI (Max 200 people)

---

Market Fresh Soup of the Day

Two Cabbage Coleslaw

Fingerling Potato Salad

Light Tuna Salad

Baby Mixed Lettuces, Radishes, Carrots  
Citrus Vinaigrette and Buttermilk Ranch Dressings

### Build Your Own Deli Meats Please Choose 3

Shaved Honey Roast Turkey  
Roast Beef  
Low Sodium Ham  
New York Pastrami  
Low Sodium Chicken Breast  
Mortadella  
Corned Beef  
Pepperoni  
Salami

### Build Your Own Deli Cheese Please Choose 3

American  
Swiss  
Cheddar  
Provolone  
Pepper Jack  
Smoked Gouda

\$108 per Person

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\*For Groups less than 25 people, an additional \$5 per person will apply**

### Build Your Own Deli Breads Please Choose 3

Kaiser Rolls  
Whole Wheat Rolls  
Multigrain Rolls  
Sliced Country Sourdough Bread  
Sliced Rye Bread  
Flat Bread  
Sesame Hero

Gluten Free Bread Option Available on Request

Homemade Sea Salt and BBQ Flavored Potato Chips

Sweet and Tangy Pickles, Kosher Dill Pickles  
and Giardiniera Pickled Vegetables  
Shredded Lettuce, Sliced Red Onion & Tomato

Grain Mustard, Dijon Mustard, Hummus,  
Mayonnaise, Horseradish Cream,  
Hoagie Dressing

### DESSERTS

Assorted Mini Cup Cakes

New York's Finest Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee  
and Assorted Teas



# LUNCH BUFFETS

## SOUP, SANDWICH AND SALAD

---

Market Fresh Soup of the Day

Baby Mixed Lettuces, Micro Radishes, Blistered Tomatoes, Toasted Sunflower Seeds  
Citrus and Chive Vinaigrettes

Fingerling Potato Salad  
Buttermilk and Chive Dressing, Bavarian Mustard  
Crisp Bacon

Quinoa Salad  
Caramelized Fennel, Fried Chickpeas  
Honey-Citrus

Homemade Sea Salt Potato Chips

### **BISTRO STYLE SANDWICHES AND WRAPS (Choose 4 Sandwiches)**

Tuna Fish Sandwich  
Bibb Lettuce, Sliced Tomato, Multigrain Roll

Chicken Breast Sandwich  
Cucumber, Tomato, Goat Cheese,  
Micro Greens and Hummus on Sourdough Roll

Harissa Grilled Vegetable Wrap  
Baby Spinach, Toasted Feta and Artichoke Hummus Spread

Roast Beef Sandwich  
Baby Arugula, Asiago, Roasted Tomato,  
Mushroom Aioli on Ciabatta Bread

Greek Style Wrap  
Romaine Lettuce, Toasted Feta Cheese,  
Roasted Tomato, Cucumbers, Red Onion, Peppers,  
Oreganata Dressing and Kalamata Tapenade

Sandwiches Continued



# LUNCH BUFFETS

## SOUP, SANDWICH AND SALAD

---

Turkey Sandwich  
Spinach, Brie, Roasted Red Onion,  
Spinach and Artichoke Hummus Spread on Sourdough

Italian Style Hero  
Mortadella, Salami, Capicola, Provolone,  
Roasted Red Peppers, Pickled Red Onion on  
Crusty Sesame Bread with Red Wine Vinaigrette

B.H.B (Bacon, Ham, Brie) Sandwich  
Grilled Apple, Caramelized Red Onion Aioli on Pretzel Bread

Roasted Tomato and Mozzarella Sandwich  
Balsamic Onions, Artichokes and Pesto on Ciabatta Bread

Tuscan Sandwich of Broccoli Rabe, Kale, Roasted Eggplant,  
Candied Cipollini, Sundried Tomato and Fontina on Ciabatta Roll

### DESSERT

Chocolate-Caramel Bars

Crema Catalana

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$110 per Person

Wine, Soft Drinks or Iced Tea Available at an Additional Cost

**\*For Groups less than 25 people, an additional \$5 per person will apply**



# PLATED THREE COURSE DINNER

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## APPETIZER SOUPS EN CROUTE

Our Signature Wild Mushroom Bisque en Croute  
Forest Mushrooms, Chervil and Truffle Oil

Leek and Potato Bisque en Croute

Corn Chowder en Croute

## APPETIZER SALADS

Spring Mesclun Greens  
Oven Roasted Tomato, Cucumber, Radishes,  
Toasted Hazelnuts and Cherries  
Balsamic Vinaigrette

Quinoa and Barley  
Fresh Spinach, Pistachios, Apricots,  
Cumin Orange Vinaigrette

Spinach, Kale, and Red Endive Salad  
Shaved Hard Goat Cheese, Dried Cranberries,  
Pickled Mustard Seeds, Bacon Lardons, Chives  
Champagne Vinaigrette

## APPETIZER TARTS

Brie and Pear Tart  
Petite Rocket Greens, Balsamic

Roasted Artichoke and Caramelized Onion Tart  
Red Endive Salad, Candied Pistachios

Goat Cheese Tart with Leek and Asparagus  
Bundled Greens and Beet Syrup

## DUET APPETIZERS

(\$6 per person surcharge)

Potato Leek en Croute & Salad  
Spinach, Kale, Red Endive, Shaved Hard Goat  
Cheese, Dried Cranberries,  
Pickled Mustard Seeds, Bacon Lardons, Chives  
Champagne Vinaigrette

Our Signature Wild Mushroom Bisque en Croute  
& Market Greens  
Blistered Tomatoes, Cucumbers, Pickled  
Onions, Radishes,  
Toasted Pine Nuts, Blue Cheese  
Champagne Vinaigrette

Continued



# PLATED THREE COURSE DINNER

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## DINNER ENTREÉS

### POULTRY

Pan Seared Chicken Breast, Roasted Oyster Mushrooms  
Bean Medley, Butter Mashed Potato  
Rosemary Chicken Jus  
\$138 per Person

Honey Roasted Chicken Breast  
Swiss Chard, Lemon Farro  
Lemon Thyme Chicken Jus  
\$138 per Person

### BEEF

Tender Braised Beef Short Rib  
Cauliflower Potato Gratin, Ragout of Brussel Sprouts  
and Pickled Mushrooms  
Pinot Noir Reduction  
\$146 per Person

Tomato Braised Beef Short Rib  
Manchego Polenta, Carrots and Peas  
Natural Jus  
\$146 per Person

Herb Roasted Tenderloin  
Cauliflower Puree, Asparagus, Roasted Tomatoes  
Green Peppercorn  
\$149 per Person

### LAMB

Mustard and Herb Crusted Loin  
Peruvian Potato, Two Color Bean Medley  
Port Lamb Jus  
\$161 per Person

### FISH

Lemon Parmesan Crusted Cod  
Braised Mustard Greens, Parsnip Puree, Pickled Red  
Onions  
\$146 per Person

Togarashi Dusted Scallops  
Shiitake, Snow Pea Risotto  
Beurre Blanc  
\$146 per Person

### VEGETARIAN

Roasted Beet and Goat Cheese Ravioli  
Seasoned Arugula Greens  
\$126 per Person

Portobello and Goat Cheese Turnover  
Herb Stuffed Tomato, Parsnip Puree  
\$126 per Person

Cauliflower Steak,  
Sautéed Quinoa, Spinach, Wild  
Mushrooms Capers, Golden Raisins  
Pine Nut Relish  
\$126 per Person

Warm Grain Moussaka  
Eggplant, Lentils, Barley, Whole Roasted  
Carrots  
\$126 per Person

### DUET ENTREES

Beef Tenderloin and Miso Glazed Cod  
Pickled Shiitakes, Baby Bok Choy,  
Carrot Ginger Puree and Jasmine Rice  
\$159 per Person

Filet Tenderloin and Jumbo Shrimp  
Asiago Polenta, Asparagus, Chile Lime  
Beurre Blanc  
\$159 per Person



# PLATED THREE COURSE DINNER

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## DINNER DESSERTS

### *Pistachio & Lemon*

Pistachio and Lemon Mousse  
Raspberry Gelee, Pistachio Glaze  
Lemon Sorbet

### *Modern Chocolate Savarin*

Dark Chocolate Mousse  
Chocolate Biscuit, Strawberry Brûlée  
Red Glitter Glaze

### *Tropical*

Caramel Milk Chocolate Mousse  
Banana/Coconut Cream, Soft Coconut Biscuit, White Chocolate Yellow Glaze  
Mango Sorbet

### *Evolutionary Tart*

Vanilla Tart Shell, Yuzu Caramel and Praline Mousse

### *Strawberries and Cream Vacherin*

White Velvet Chocolate Mousse with Strawberry/Mint Gelee  
Meringue Hive

### *Chocolate Oval*

Hazelnut Chocolate Mousse with Chocolate Black Out Cake  
Chocolate Glaze and Milk Chocolate Ice Cream

## DINNER INCLUDES:

Freshly Baked Dinner Rolls and Sweet Butter

Marquis Confections

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an Additional Cost*

**\$250 Labor Fee will apply for Groups less than 25 people**



# DINNER BUFFETS

## LEXINGTON AVE DINNER

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### STARTERS

Roasted Beet Salad, Green Apples  
Goat Cheese Crumble, Toasted Pine Nuts  
Honey Balsamic Dressing

Roasted Asparagus & Shitake Mushroom Salad  
Soy Bean, Red Pepper, Blond Miso Vinaigrette

Mixed Endive & Frisée Salad  
Pears, Toasted Almond, Parmesan  
Lemon Vinaigrette

Back Bay Shrimp Salad  
Caper Remoulade, Cucumber, Green Beans

### SOUP

Chef's Market Soup of the Day

### MAINS

Bratwurst, Green Cabbage, Crisp Fingerling Potato  
Warm Mustard Vinaigrette

Brick Pressed Chicken with Lemon Marsala  
Chicken Jus

Mushroom Risotto

Corn Crusted Salmon  
Hearts of Palm Salad

Orecchiette Pasta  
Broccoli Rabe, Eggplant, Chili Flakes

\$153 per Person

**\*An Additional charge of \$275 will be added for each Attendant**

**\*For Groups less than 25 people, an additional \$5 per person will apply**

### STEAKHOUSE STATION

*Attendant Required*

Carved, Grilled Rib Eye  
Idaho Wedge Frites, Roasted Asparagus  
Cabernet Demi

### DESSERTS

Dark Chocolate Mousse Cake

Coffee Caramel Parfait

Assorted French Macarons

Pineapple Meringue Shot

### DINNER INCLUDES:

Freshly Baked Dinner Rolls and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Teas

*Wine, Soft Drinks or Iced Tea Available at an  
Additional Cost*



# DINNER BUFFETS

## TASTE OF NEW YORK (100 PERSON MINIMUM)

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### COCKTAIL BAR

Individual Bloody Mary Shrimp Shots  
Lobster Mango Margarita  
Citrus Scallop Mojito, Avocado, Micro Mint

### ANTIPASTO BAR

Roasted Vegetables, Marinated Olives  
Marinated Artichokes, Roasted Fennel, Endive with Olive Oil  
Crackers, Flatbreads

### PASTA BAR

**Attendant Required**

Farfalle Carbonara with Pancetta and Peas  
Gnocchi ala Vodka Sauce

### NOODLE / SUSHI BAR

Chili and Cucumber Roll  
Soba Noodle Salad with Roasted Eggplant, Napa Cabbage  
Rolled Fish and Vegetable Sushi  
(2 pieces Per Person)  
Wasabi, Pickled Ginger and Soy Sauce

### DIM SUM

Chicken Lemongrass Dumpling  
Wasabi Pork Dumpling  
Vegetable Shu Mai  
Sriracha, Soy Sauce

### TAPAS

#### COLD

Spanish Manchego Cheeses  
Spanish Meats  
Jamon Serrano, Spicy Capicola, Chorizo

#### HOT

Valencia Style Seafood Paella  
Grilled Octopus  
Papas Brava's, Chorizo, Red Pepper,  
Smoked Paprika  
Potato Croquettes

### DESSERT BAR

Taste of New York Mini Pastries  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Assorted Teas  
  
*Wine, Soft Drinks or Iced Tea Available  
at an Additional Cost*

\$153 per Person

**\*An Additional charge of \$275 will be added for each Attendant**



# RECEPTION

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## COLD HORS D'OEUVRES

Butler Passed or Buffet Style

## SHOOTERS

Jumbo Shrimp with Bloody Mary and Celery \*\*

Lobster Mango Margarita \*\*

Citrus Bay Scallop Ceviche \*\*

## SPOONS

Pesto Marinated Mozzarella, Tomato Compote \*\*

Smoked Salmon & Caper "Tartar", Crème Fraîche and Caviar\*\*

Ahi Tuna Poke, Wasabi Pea

Sweet Chili Lobster Salad with Tobiko Caviar\*\*

Harissa Eggplant Purée, Spinach, Goat Cheese\*\*

Cauliflower Couscous\*/\*\*

## SKEWERED

Smoked Paprika Shrimp with Saffron Aioli and Cilantro\*\*

Seared Tenderloin with Truffle Duxelle\*\*

Jamon Wrapped Manchego with Quince\*\*

Burnt Orange Glazed Shrimp with Cashews

**4 Pieces per Person - \$38**

**6 Pieces per Person - \$49**

**8 Pieces per Person - \$60**

**10 Pieces per Person - \$65**

*\*Vegetarian*

*\*\*Gluten Friendly*



# RECEPTION

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## HOT HORS D'OEUVRES

### Butler Passed or Buffet Style

BBQ Pulled Pork Spring Roll  
Mini New York Cheese Steak Hoagie  
Coney Island Frank in Blanket, Yellow Mustard  
Mini Cheese Burger Sliders  
Smoked Beef Brisket Empanada  
Pastrami Roll  
Short Rib and Stilton Tart  
Peking Duck Spring Roll  
Artichoke Croquettes Stuffed with Goat Cheese\*  
Classic Mini Crab Cakes, Caper Parsley Aioli  
Thai Curry Samosa Triangle  
Paella Bite  
Pork Carnitas Taquitos  
Lobster and Corn Spring Roll  
Chicken and Cheese Empanada  
Sesame Chicken Spring Roll  
Chicken Parm Puff  
Mushroom Arancini  
Mushroom and Gouda Tart\*  
Spinach and Artichoke Purse\*  
Mini Potato Croquettes, White Truffle Oil\*  
Corn and Edamame Quesadilla\*  
Chicken Tikka Masala on a Skewer\*\*

**4 Pieces per Person - \$38**

**6 Pieces per Person - \$49**

**8 Pieces per Person - \$60**

**10 Pieces per Person - \$65**

*\*Vegetarian*

*\*\*Gluten Friendly*



# RECEPTION

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## DISPLAYS

### **Antipasto**

Salami, Prosciutto, Tuscan Olives and Fresh Herbs Auricchio Provolone  
Marinated Artichoke Hearts with Roasted Red Peppers  
Roasted Fennel, Red Endive, Olive Oil, Fresh Herbs and Crushed Red Pepper  
Roasted Eggplant, Asparagus and Radicchio, Garlic Herb Vinaigrette  
Breadsticks and French Bread  
\$25 per person

### **New York Murray's Cheeses**

American Artisanal Cheeses  
Fruit Compotes  
Crackers, Flat Breads, Sliced French Bread  
\$24 per Person

### **Mezze**

White Bean Hummus  
Roasted Tomato and Eggplant Salad  
Spinach, Artichoke and Feta Spread  
Tabbouleh Salad  
Kalamata, Cucumber, Red Pepper  
Toasted Pita  
\$19 per Person

### **Bruschetta**

Traditional Diced Roma Tomato  
Roasted Tomato, Green Olive and Basil  
Roasted Balsamic Mushrooms, Red Pepper, Asiago with Chives  
Dried Cherries, Arugula, Red Pepper Flakes, Pine Nuts, Marinated Mozzarella  
Toasted Baguettes  
\$17 per Person

### **Marquis Crudité**

Carrots, Peppers, Cucumber, Asparagus, Squash  
Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus  
\$16 per Person

**Minimum guarantee required**



# RECEPTION

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## DISPLAYS

Jumbo Shrimp on Ice  
Lemons, Cocktail and Mari Rose Sauces  
100 Pieces at \$900  
**(Attendant Required)**

Cracked Crab Claws on Ice  
Remoulade Sauce, Lemons  
100 Pieces at \$900  
**(Attendant Required)**

Chilled Oysters on the Half Shell  
Lemons, Mignonette and Cocktail Sauce  
100 Pieces at \$650

Chilled Clams on the Half Shell  
Lemons, Mignonette and Cocktail Sauce  
100 Pieces at \$650

Marquis Sushi Display  
Rolled Vegetable and Fish Sushi  
Wasabi, Pickled Ginger and Soy Sauce  
80 Pieces at \$720  
Sashimi Available for Additional \$14.00 per Piece

**\*An Additional charge of \$275 will be added for each Attendant**

**\* Minimum guarantee required**

**RECEPTION DISPLAYS AND STATIONS ARE ENHANCEMENTS FOR YOUR MENU**

**SUSHI ORDERS REQUIRE A MINIMUM OF 48HR NOTICE TO INCREASE ORDER**

**DELUXE SUSHI DISPLAY AVAILABLE UPON REQUEST**



# RECEPTION STATIONS

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## ACTION STATIONS

Whole Roasted Tenderloin  
Creamed Spinach  
Steak Sauce Demi  
**(Attendant Required)**  
\$39.00 per Person

Sage Roasted Turkey Breast  
Shaved Brussels Sprouts Mashed Potatoes  
Cranberry Relish, Pan Gravy  
**(Attendant Required)**  
\$30.00 per Person

“Pernil” Style Roasted Pork Shoulder  
Spanish Yellow Rice with Beans  
**(Attendant Required)**  
\$30.00 per Person

Grilled Double Pork Chops  
Caramelized Shallots, Chilled Fresh Apple Sauce  
Butterball Potatoes  
**(Attendant Required)**  
\$35.00 per Person

Pan Sautéed Wild Forest Mushrooms  
White Truffle, Pearl Onions, Chives  
Porcini Cream Reduction  
**(Attendant Required)**  
\$22.00 per Person

Fine Herb Crusted Atlantic Salmon  
Lemon Zest, Snow Pea Sprouts, Citrus Dill  
Aioli  
**(Attendant Required)**  
\$38.00 per Person

Pan Seared Scallop  
Sweet Potato Puree, Saffron Vanilla Sauce  
**(Attendant Required)**  
\$39.00 per Person

Whole Roasted Organic Chicken  
Puffed Grain, House Pickles  
**(Attendant Required)**  
\$30.00 per Person

Tomato Braised Short Rib  
St. André Polenta, Tri Color Carrots Peas,  
Natural Jus  
**(Attendant Required)**  
\$32.00 per Person

Porcini Dusted Striploin  
Mashed Potato, Wild Mushroom Ragout, Port  
Wine Reduction  
**(Attendant Required)**  
\$36.00 per Person

\*An Additional charge of \$275 will be added for each Attendant

\* Minimum guarantee required



# RECEPTION STATIONS

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## PASTA STATION

*Prepared to Order - Please Select Two*

Penne ala Vodka

Mini Rigatoni Short Rib Ragout

Cavatappi Carbonara

Orecchiette

Kalamata Olives, Escarole, Oven Roasted Tomatoes,  
Pecorino Cheese

Swiss Chard Ravioli

Mushroom Minestrone

Potato Gnocchi

Toasted Hazelnuts

Arugula Pesto Cream Sauce

Orecchiette

Hot Sausage, Broccoli Rabe, Roasted Garlic and  
Blistered Cherry Tomato Sauce

**(Attendant Required)**

\$32 per Person

## PIEDMONT RISOTTO STATION

*Please Select One*

Asparagus with Spinach, Corn, and Shiitake

Risotto Milanese, Beef Short Rib, Barolo Reduction

Lobster, Peas, Mushrooms & Black Truffle Shavings

**(Attendant Required)**

\$32 per Person

## MINI BRIOCHE SLIDER STATION

*Please Select Two*

BBQ Pulled Chicken

“Pernil” Style Roasted Pork

Meatball Parmesan

Cheeseburger Sliders, Lettuce, Tomato,  
Onion, Pickle

BBQ Pulled Pork served with Cole Slaw

Crab Cake with Caper Aioli

Butter Braised Lobster Roll

Pork Belly Banh Mi, Pickled Vegetables, Cilantro,

Steamed Lilly Buns

*Served on Mini Brioche Rolls unless  
otherwise noted*

**(Attendant Required)**

\$32 per Person

## GOURMET MAC AND CHEESE STATION

*Prepared to Order*

*Station Includes Traditional 3-Cheese Mac ~  
Select One Additional Flavor*

Truffle Mac and Cheese

Pecan Wood Smoked Bacon and Gruyere

Shredded Pork

Butter Poached Lobster

Sharp Cheddar and BBQ Pulled Chicken

Shredded Beef Short Rib, Caramelized Shallot  
and Herbs

**(Attendant Required)**

\$30 per Person

**\*An Additional charge of \$275 will be added for each Attendant**

**\* Minimum guarantee required**



# RECEPTION STATIONS

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## CALI-TACO STATION

*Prepared to Order, Please Select Two*

Baja Mahi Mahi Taco, Mango Slaw  
Tomatillo and Cucumber Salsa

Ancho BBQ Chicken Taco, Jicama Slaw  
and Cilantro Crème

BBQ Pulled Beef, Cabbage Slaw, Chipotle Aioli

Tuna Taco, Wasabi Cream, Micro Shiso, Spicy Aioli

**(Attendant Required)**

\$31 per Person

## MINI BURGER AND DOGS STATION

*Please Select One Burger and One Hot Dog*

### BURGERS

Mini Angus Cheeseburger Slider, Lettuce, Tomato, Pickle

Mini Angus Beef Slider, Lettuce, Tomato, Pickle

BBQ Pulled Chicken Slider

BBQ Pulled Pork Slider

Spicy Mustard, Ketchup, Mighty Mo Sauce

### DOGS

Mini Hot Dogs with Sauerkraut

NY Style Foot Long Hot Dog

Hot Dog with Sauerkraut, Stewed Onions

Spicy Mustard, Ketchup, Mighty Mo Sauce

**(Attendant Required)**

\$27 per Person

## BANH MI STEAMED LOTUS BUN SANDWICH STATION

*Please Choose One*

Ginger Barbeque Pork Belly

Mongolian Beef Short Rib

Served with House made Pickled Cabbage  
Slaw, Spicy Aioli

**(Attendant Required)**

\$27 per Person

## STEAMED DIM SUM STATION

Chicken Lemongrass Pot Sticker

Vegetable Shiu Mai

Pork Wasabi Dumpling

Served with Soy Sauce, Hot Mustard  
and Sriracha

\$25 per Person

## PAELLA STATION

*Please Select One*

Traditional Valencia Style Paella  
Chicken, Chorizo and Seafood

Seafood Paella

\$23 per Person

\*An Additional charge of \$275 will be added for each attendant

\* Minimum guarantee required



# THE MARQUIS DESSERT BUFFET

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## *Please Select Ten*

Vanilla Salted Chocolate Caramel Slice

Peanut Butter Banana Tarts

Opera Cake

Assorted French Macarons

Praline and Lemon Parfait

Red Velvet Cake Pops

Soft Set New York Cheesecake

Raspberry Lime Pavlova

Black Out Cake with Coffee Curd

S'mores Popsicles

Meyer Lemon and Raspberry Dome

Black Forest Tart

Salted Caramel and Passion Breton

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$75 per Person

Wine, Soft Drinks or Iced Tea Available at an Additional Cost



# DESSERT STATIONS

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## **S'MORES STATION**

Caramelized Vanilla Marshmallow  
Dipped in Milk Chocolate with Graham Cracker Crumbs

**(Attendant Required)**

\$22 per Person

## **INTERNATIONAL PASTRY DISPLAY**

Selection of Mini Pastries, Cookies and Biscuits

\$25 per person

## **CHOCOLATE FONDUE**

Warm Milk Chocolate served with:

Strawberries, Marshmallows, Pretzel Sticks, Dried Apricots and Biscotti

\$22 per Person

## **GELATO STATION**

Assorted Fruit Shots

Pistachio, Chocolate, Strawberry and Vanilla Gelato

**(Attendant Required)**

\$25 per Person

## **ICE CREAM SANDWICH STATION**

Chocolate Chip Walnut

Red Velvet

Crackly Chocolate

**(Attendant Required)**

\$23 per Person

## **ICE CREAM STATION**

Vanilla, Chocolate and Strawberry Ice Cream

Served with the Following Toppings:

Sprinkles, Cherries, Oreo Crumbs, Mini Marshmallows

Chocolate Sauce, Raspberry Sauce

**(Attendant Required)**

\$23 per Person

**\*An Additional charge of \$275 will be added for each attendant**



# MARQUIS COCKTAIL PACKAGE PLAN

## (Per Person basis)

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The Marquis Cocktail Package Plan enables you to be charged on a Per Person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.

### PREMIUM PACKAGE

Jim Beam White Label Whiskey, Dewar's White Label Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum Aged Light, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac  
Standard Red, Sparkling and White Wines  
Bud Light, Corona, Sam Adams Seasonal, Brooklyn Brewery Lager, Blue Point Brewing Company Hoptical Illusion IPA, Modelo Especial, St. Pauli Girl Non-alcoholic Beer  
(Assorted Pepsi and Schweppes soda products)

### LUXURY PACKAGE

Jack Daniel's Whiskey, Johnny Walker Black Label Scotch, Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac, Knob Creek Bourbon  
Luxury Red, Sparkling and White Wines  
Bud Light, Heineken, Amstel Light, Sam Adams Seasonal, Blue Point Brewing Company Hoptical Illusion IPA, Brooklyn Brewery Lager, Modelo Especial, St. Pauli Girl Non-alcoholic Beer  
(Assorted Pepsi and Schweppes soda products)

### MOCKTAIL PACKAGE

Assorted Soft Drinks, Juices,  
Red Bull and Pellegrino Sparkling Waters

	Premium	Luxury	Mocktail Bar
1-Hour Package	\$34	\$37	\$14
2-Hour Package	\$46	\$49	\$22
3-Hour Package	\$53	\$56	\$26
4-Hour Package	\$57	\$60	\$29
5-Hour Package	\$59	\$62	\$32
Overtime*	\$10	\$11.50	\$6

\*If a bar is extended day of the event, each additional half hour is charged at an additional amount per person

### LABOR CHARGES

Bartenders - \$275 per bartender up to 4 hours

The New York Marriott Marquis is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore liquor is not permitted to be brought into the hotel.



# HOST SPONSORED BAR

## (Per Drink Basis)

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An Extensive Selection of Cocktails, Wines, Beer, Soft Drinks and Mineral Waters are available

Select the type of beverage you wish to offer  
and all charges will reflect the number of cocktails and other beverages actually served

### PREMIUM PACKAGE

Jim Beam White Label Whiskey, Dewar's White Label Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Aged Light Rum, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac

Standard Red, Sparkling and White Wines

Bud Light, Corona, Sam Adams Seasonal, Blue Point Brewing Company Hoptical Illusion IPA, Brooklyn Brewery Lager, Modelo Especial, St. Pauli Girl Non-alcoholic Beer  
(Assorted Pepsi and Schweppes soda products)

### LUXURY PACKAGE

Jack Daniel's Whiskey, Johnny Walker Black Label Scotch, Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin,

Bacardi Superior Rum, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac, Knob Creek Bourbon

Luxury Red, Sparkling and White Wines

Bud Light, Heineken, Amstel Light, Sam Adams Seasonal, Blue Point Brewing Company Hoptical Illusion IPA, Brooklyn Brewery Lager, Modelo Especial, St. Pauli Girl Non-alcoholic Beer  
(Assorted Pepsi and Schweppes soda products)

	<b>Premium</b>	<b>Luxury</b>
Drinks	\$15.50	\$16.50
Imported Beer	\$14.50	\$15.50
Craft Beer	\$14.50	\$14.50
Domestic Beer	\$13.50	\$13.50
Wine	\$14.50	\$16.50
Mineral Water	\$8.50	\$8.50
Soft Drinks	\$8.50	\$8.50

### LABOR CHARGES

Bartenders - \$275 per bartender up to 4 hours

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# ADDITIONAL BEVERAGE SELECTIONS

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## ADD A SPECIALTY COCKTAIL

The Big Apple  
Smirnoff Vodka, Cranberry Juice,  
Strawberry Puree, Fresh Lemon Juice,  
Triple Sec, Simple Syrup

Times Square  
Bombay Gin, Basil Simple Syrup,  
Fresh Lemon Juice

Central Park  
1800 Silver Tequila, Passion Fruit Puree,  
Triple Sec, Fresh Lime Juice,  
Simple Syrup

All Cocktails served over Ice in a Highball Glass

Minimum \$8.50 Per Person when combined with a 1 Hour Open Bar Package @ \$34 Per Person



# WINE SERVICE PACKAGE PLAN

## (Per Person basis)

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The Wine Service Package Plan is available for Luncheons and Dinner  
It includes Soft Drinks, Mineral Waters & a choice of Red or White Wines  
On an unlimited basis for 1.5 Hours

### PREMIUM

#### White

Beringer Vineyards White Zinfandel, California  
Stone Cellars by Beringer Pinot Grigio, California  
Stone Cellars by Beringer Chardonnay, California  
BV Century Cellars Chardonnay, California

#### Red

Stone Cellars by Beringer Merlot, California  
Stone Cellars Beringer Cabernet Sauvignon, CA  
BV Century Cellars Merlot, California  
Bealieu Vineyards Century Cellars, Cabernet Sauvignon, California

### LUXURY

#### White

Chateau Ste. Michelle, Riesling, Columbia Valley, WA  
Clos du Bois, Chardonnay, California  
Kenwood Vineyards, Sauvignon Blanc, Sonoma County  
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia

#### Red

Mark West, Pinot Noir, California  
Estancia Cabernet, Keyes Canyon Ranch, Paso Robles, California  
Columbia Crest, Cabernet Sauvignon, H3, Columbia Valley, WA  
Aquinas, Cabernet Sauvignon, Napa Valley, CA

	Premium	Luxury
1.5 Hours Unlimited Lunch Wine Service	\$19	\$25
1.5 Hours Unlimited Dinner Wine Service	\$28	\$35
Per Bottle House Wine Service	\$52	\$61

### LABOR CHARGES

Bartenders - \$275 per bartender up to 4 hours

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for consumption on the premises. Therefore liquor is not permitted to be brought into the hotel



# WINE & CHAMPAGNE – PREMIUM SELECTIONS

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## White

Stone Cellars by Beringer Pinot Grigio, California 2014	\$52 per bottle
Beringer Vineyards White Zinfandel, California 2014	\$52 per bottle
Stone Cellars by Beringer Chardonnay, California 2014	\$54 per bottle
BV Century Cellars Chardonnay, California, 2014	\$54 per bottle

## Red

Stone Cellars by Beringer Merlot, California 2014	\$52 per bottle
Stone Cellars by Beringer Cabernet Sauvignon, California 2014	\$52 per bottle
BV Century Cellars Merlot, California 2013	\$54 per bottle
Bealieu Vineyards Century Cellars Cabernet Sauvignon, California 2013	\$54 per bottle

## Sparkling Wine

Freixenet Blanc de Blanc, San Sadurni d Anoià	\$52 per bottle
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# WINE & CHAMPAGNE – LUXURY SELECTIONS

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## White

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2014	\$57 per bottle
Clos du Bois, Chardonnay, California 2013	\$61 per bottle
Kenwood Vineyards, Sauvignon Blanc, Sonoma County, California, 2011	\$63 per bottle
Estancia Chardonnay, Monterey, 2014	\$66 per bottle
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand, 2015	\$66 per bottle
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2014	\$69 per bottle
Sterling Vineyards, Chardonnay, "Vitners Collection", Central Coast, California, 15	\$72 per bottle
Provenance Vineyards, Sauvignon Blanc, California, 2015	\$79 per bottle
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California, 2014	\$84 per bottle
Starmont, Chardonnay, Napa Valley, California, 13	\$82 per bottle
Chateau Ste. Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington, 2014	
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	\$65 per bottle
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	\$70 per bottle
Magnolia Grove by Chateau St. Jean, Chardonnay, California	\$65 per bottle
J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey California	\$72 per bottle

## Red

Mark West, Pinot Noir, California, 2014	\$63 per bottle
Aquinas, Cabernet Sauvignon, Napa Valley, California, 2014	\$67 per bottle
Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2013	\$64 per bottle
Clos du Bois, Merlot, North Coast, California, 2013	\$66 per bottle
Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, WA, 2013	\$68 per bottle
Estancia, Cabernet Sauvignon", Paso Robles, California 2014	\$70 per bottle
Acacia, Pinot Noir, Carneros, California, 2013	\$76 per bottle
St. Francis Vineyards, Merlot, Sonoma Valley, California, 2013	\$76 per bottle
La Crema, Pinot Noir, Sonoma Coast, California, 2014	\$82 per bottle
Rutherford Hill, Merlot, Napa Valley, California, 2013	\$82 per bottle
Decoy by Duckhorn, Merlot, Sonoma County, California, 2013	\$85 per bottle
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2013	\$89 per bottle
Line 39, Pinot Noir, California	\$70 per bottle
Magnolia Grove by Chateau St. Jean, Merlot, California	\$65 per bottle
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California	\$65 per bottle
Avalon, Cabernet Sauvignon, California	\$70 per bottle

## Sparkling Wine

Mionetto, Prosecco, Organic, Veneto, Italy, NV	\$64 per bottle
Mumm Napa "Brut Prestige Chefs de Caves", Napa Valley	\$67 per bottle
Moet & Chandon, Brut, "Imperial" Champagne, France	\$129 per bottle
LaMarca, Extra Dry, Prosecco	\$75 per bottle

## Rose

Magnolia Grove by Chateau St. Jean, Rose, California	\$65 per bottle
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