



Meeting Menus

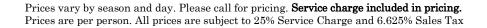


MEETING PACKAGES

Full Day Meeting Package – DMP \$150.00 per person, plus tax (25% Service Charge Included)

This package includes:

- Main Conference Room
- 3000 lumen multi-media projector (with cables and stand), drop down screen
- 2 flip charts with pad and markers (if 20 attendees or more)
- Morning breakfast break from 7am 11am with hot and cold food offerings
- Lunch Buffet
- Afternoon break from 2pm 4:30pm with hot and cold food offerings
- Beverage service available from 7am 4:30pm
- Service charges on all items included in DMP
- Convenient Self-Parking





Half Day Meeting Package - \$129.00 per person, plus tax (25% Service Charge Included)

This package includes:

- Main Conference Room
- 3000 lumen multi-media projector (with cables and stand), drop-down screen
- 2 flip charts with pad and markers (if 20 attendees or more)
 - \circ Morning break from 7am 11am

OR

- Afternoon break from 2pm 4:30pm
- Lunch Buffet
- Continuous Beverage Service
- Service Charges on all items included in DMP
- Convenient Self-Parking

Morning or Afternoon Half Day Package (Without Lunch) – \$104.00 per person plus tax (25% Service Charge Included)

This package includes:

- Main Conference Room
- 3000 lumen multi-media projector (with cables and stand), drop-down screen,
- 2 flip charts with pad and markers (if 20 attendees or more)
 - Morning break from 7am 11am
 - OR
 - Afternoon break from 2pm 4:30pm
- Service Charges on all items included in DMP
- Continuous Beverage Service
- Convenient Self-Parking

Continental Breakfast | \$24 per person

Assorted Juices Assorted Diced Fruits Fresh Bagels with Cream Cheese, Butter, and Preserves Assorted Muffins and Breakfast Pastries Assorted Individual Yogurts Oatmeal with Assorted Toppings Coffee and Tea

Breakfast Buffet | \$35.00 per person

Assorted Juices Assorted Diced Fruits Assorted Pastries, Muffins & Mini Bagels Oatmeal with Assorted Toppings Freshly Made Scrambled Eggs Crisp Bacon (or) Country Sausage Links Breakfast Potatoes

Coffee and Tea

Enhancements | Prices are per person

Available for all Breakfast Packages

Bottled Water and Soft Drinks | \$3.00 per bottle French Toast | \$7.00 *Waffle Station | \$10.00 Chicken Apple Sausage | \$7.00 *Omelet Station | \$12.00 Chef Crafted Breakfast Sandwich | \$10.00

* \$200 Labor Fee for Breakfast Buffet will apply for groups with less than 20 people

*Chef Attendant Fee Required | \$200.00

Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax



PRINCETON MARRIOTT AT FORRESTAL

BREAKFAST

Plated Breakfast | \$34 per person

Orange Juice Assorted Breakfast Breads Freshly Made Scrambled Eggs Crisp Bacon (or) Sausage Links Breakfast Potatoes Coffee and Tea

Healthy Start Buffet | \$30.00 per person

Assorted Juices Diced Fruit Fruit Infused Water House made Smoothie Sliced Heirloom Tomatoes Egg White Frittata Turkey Bacon and Turkey Sausage Coffee and Tea

Eat.Drink.Balance

Plated | \$35.00 per person Chilled Orange Juice Assorted Breakfast Breads Frittata: Spinach, Mushrooms & Onion with Tomato Basil Relish Turkey Bacon (or) Chicken Apple Sausage Coffee and Tea

* \$200 Labor will apply for groups with less than 20 people Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax



BRUNCH

Brunch

Buffet | \$48.00 per person Chilled Orange and Cranberry Juices Sliced Seasonal Fruits Breakfast Pastries Scrambled Eggs Crisp Bacon Strips (or) Sausage Links Home Fried Potatoes Assorted Regular and Diet Soft Drinks Coffee and Tea Service

Entrees | Select Two

Seared Chicken Breast, Lemon Herb Veloute Salmon, Lemon Beurre Blanc Grill Flat Iron Steak, Green Pepper Demi Sliced Turkey, Gravy

Salads | Select Two

Cucumber and Red Onion Salad Penne Pasta Salad Tricolor Tortellini Pasta Salad Tuna Salad Mixed Green Salad Chicken Salad Mozzarella and Tomato Salad

Labor Fee for Groups Under 20- \$200.00 *Chef Carving Fee \$200.00



COFFEE BREAKS

Beverage Break | \$14 per person

Seattle's Best Coffee & Decaffeinated Coffee Assorted Herbal Teas Soft Drinks & Bottled Waters Iced Teas (Two hours)

Break Enhancements

Available for AM or PM Breaks | Prices Are Per Person

Trail Mix | \$5.00 Fruit Kabobs | \$7.00 Vegetable Crudité | \$11.00 Tortilla Chips with Guacamole and Pico De Gallo | \$8.00 House made Potato Chips and Onion Dip | \$6.00 Sliced Fruit Platter | \$8.00 Cheese Display | \$19.00

Beverage on Consumption

Soft Drinks | \$3.00 Bottled Still Water and Sparking Water | \$3.00 Assorted Tea | \$70.00 per Gallon Coffee | \$70.00 per Gallon Decaffeinated Coffee | \$70.00 per Gallon

Coffee Refresh | \$10 per person

Regular Coffee & Decaffeinated Coffee Herbal Teas (Two hours)

Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax

PRINCETON MARRIOTT AT FORRESTAL

COFFEE BREAKS

PM Breaks

The Cookie Factory | \$21 per person

Chocolate Chip, Peanut Butter and Sugar Cookies Chocolate Dipped Pretzels, Trail Mix Sliced Fresh Fruit Coffee, Decaf, Tea Individual Milks, Soft Drinks, Bottled Waters

Chips and Dip Break | \$22.00

House made Chips with Onion Dip Tortilla Chips with Guacamole and Pico De Gallo Pita Chips with Artichoke Dip Hummus with Carrots and Celery Coffee, Decaf, Tea Soft Drinks, Bottled Water

The Ball Park | \$24 per person

Soft Pretzels with Mustard Coney Island Franks Roasted Peanuts Vegetable Spring Rolls Coffee, Decaf, Tea Soft Drinks, Bottled Waters

Plated Lunch

Salad (Select One):

Arugula Salad with Toasted Pepitas, Roasted Corn, Avocado and Parmesan White Balsamic Vinaigrette

Bibb Lettuce, Strawberries, Goat Cheese and Candied Almonds Balsamic Dressing

Shredded Kale with Radish, Sunflower Seeds and Heirloom Tomato Honey Mustard Vinaigrette

Mixed Greens, Caramelized Pear, Gorgonzola and Roasted Walnuts *Champagne Vinaigrette*

Entrée (Select One)*:

Jumbo Lump Crab Cake with Meyer Lemon Beurre Blanc | Market Price Pan Seared Halibut | \$45.00 per person Grilled Salmon, Citrus Buerre Blanc | \$42.00 per person Herb Rubbed Flat Iron Steak with Roasted Shallot Demi | \$44.00 per person Braised Beef Short Ribs with Red Wine Glaze | \$46.00 per person Seared French Chicken Breast with Lemon Herb Veloute | \$39.00 per person Grilled French Chicken Breast with Mushroom Ragout | \$39.00 per person

All Entrées are accompanied by Chef's Choice Seasonal Vegetable and Starch

Dessert (Select One): Chocolate Cake Apple Tart Dulce de Leche Cheesecake

*Coffee, Teas, Assorted Soft Drinks included in price*When creating a choice menu, higher priced entrée prevails with counts in advance.

*Tableside selection is additional \$8 per person above highest priced entrée

 \ast \$200 Labor Fee will apply for groups with less than 20

Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax

PRINCETON MARRIOTT AT FORRESTAL

Plated Lunch Eat.Drink.Balance House Salad: Cucumber, Tomato and Crouton, Choice of Dressing Entrée (Select One): Whole Wheat Pasta Primavera | \$35.00 per person Roasted Free Range Chicken | \$40.00 per person Pork Tenderloin with Apples | \$41.00 per person New York Strip Steak with Roasted Baby Vegetables | \$46.00 per person Ethically Sourced, Sustainable Fish | Market Price Chef's Choice Seasonal Vegetable and Starch Dessert: Fresh Berries and Cream *Coffee, Teas, Assorted Soft Drinks included in price *When creating a choice menu, higher priced entrée prevails with counts in advance

Grab & GO Lunches

Box Lunches | \$ 39 per person *prices are subject to change if guarantee exceeds 125 * Sandwiches: (Choice of Three) Roast Turkey, Herb Mayo & Cheddar Roast Beef, Caramelized Onions & Horseradish Cream Genoa Salami, Prosciutto, Mozzarella, Tomato & Balsamic Sage Roasted Chicken with Pesto Mayo, Dill Havarti, Baby Arugula Ham with Swiss Cheese and Whole Grain Mustard Roasted Vegetable Wrap Tuna Fish

Salads: Choice of One

Pasta Salad, Potato Salad (or) Cole Slaw

*All box lunches come with whole fruit, bagged chips and a brownie Choice of: assorted soft drink or bottled water

Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax

PRINCETON MARRIOTT AT FORRESTAL

Lunch Buffet

Jersey Shore Buffet | \$49.00 per person Freshly Baked Rolls and Butter Grilled Broccoli and Goat Cheese Salad Blistered Corn and Tomato Salad, Herb Vinaigrette Lemon and Herb Roasted Chicken Breast Pan Seared Salmon, Charred Lemon White Wine and Dijon Roasted Red Skin Potatoes with Old Bay and Chives Caramelized Brussel Sprouts with Bacon and Brown Sugar Mini Cheesecakes & Assorted Mini Desserts Seasonal Sliced Fruit Coffee, Tea, Soft Drinks

Sandwich Buffet | \$43.00 per person

Farro, Kale, Blueberries, Parmesan Olive Oil and Balsamic
Smashed Fingerling Potato Salad, Green Beans, Dill Champagne Vinaigrette
Sandwich Options, Choice of Three (3):
Mozzarella, Salami, Tomato & Basil, Baguette
Grilled Chicken Ciabatta, Lemon Aioli, Provolone
Ham and Cheddar Cheese, Red Onion, Sourdough
Roast Beef Brioche Slider, Horseradish Cream, and Cheddar
Smoked Turkey, Swiss, Lettuce, Tomato, Mayo
Grilled Eggplant, Zucchini, Roasted Peppers and Arugula, Pesto Aioli
Housemade Potato Chips
Brownies and Blondies
Sliced Fruit
Coffee, Tea and Soft Drinks

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PRINCETON MARRIOTT AT FORRESTAL

Italian Buffet | \$46.00 per person

Arugula Salad with Lemon, Red Onion and Parmesan, Balsamic Vinaigrette Fresh Melon with Crispy Prosciutto and Basil Rosemary Rubbed Garlic Bread with Bruschetta Grilled Marinated Flat Iron Steak with Caramelized Fennel Shrimp and Vegetable Scampi Rigatoni Pasta with Balsamic Tomatoes and Parmesan Chef's Seasonal Roasted Vegetables Assorted Italian Pastries and Confections Coffee, Tea and Soft Drinks

Antipasto Deli | \$42 per person

Handcrafted Soup of the Day Caesar Salad Focaccia, Ciabatta and Baguettes **Sliced Meats:** Turkey, Roast Beef, Ham, Salami

Sliced Cheeses:

Provolone, Swiss, Cheddar, Pepper Jack

Lettuce, Tomato and Red Onion

Mayo, Dijon, and Jalapeno Aioli

House Made Potato Chips

Freshly Baked Chocolate Chip Cookies and Brownies

Coffee, Tea and Soft Drinks

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PRINCETON MARRIOTT AT FORRESTAL

LUNCH

Picnic Lunch | \$44 per person

Mixed Greens with Accompaniments and Assorted Dressings Potato Salad and Cole Slaw Macaroni and Cheese Grilled Hamburgers & Cheeseburgers Barbecued Chicken Italian Sausage with Peppers and Onions Corn on the Cob Fruit Cobbler Fresh Baked Cookies Sliced Seasonal Fruit Coffee and Tea Service Sodas and Iced Tea Beverages

Enhancements

Grilled Asparagus	\$5 per person
Hickory Smoked Ribs	\$8 per person
Balsamic Marinated Flat Iron Steak	\$9 per person
Herb and Roasted Garlic Skewered Shrimp	\$9 per person

Chef Attendant Fee for Outside Grill - \$200.00

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Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax.

PRINCETON MARRIOTT AT FORRESTAL 100 College Road East, Princeton, NJ 08540 T. 609 452 7800

DINNER

Plated Dinner

Salad (Select One):

Arugula Salad with Toasted Pepitas, Roasted Corn, Avocado and Parmesan White Balsamic Vinaigrette Bibb Lettuce, Strawberries, Goat Cheese and Candied Almonds Balsamic Dressing Shredded Kale with Radish, Sunflower Seeds and Heirloom Tomato

Shredded Kale with Radish, Sunflower Seeds and Heirloom Tomat Honey Mustard Vinaigrette

Mixed Greens, Caramelized Pear, Gorgonzola and Roasted Walnuts Champagne Vinaigrette

Entrée (Select One)*:

Beef Tenderloin, Wild Mushroom Demi | \$72.00 per person Flat Iron Steak with Charred Onion, Red Wine Jus | \$64.00 per person Grilled Maple and Bourbon Glazed Pork Chop with Chipotle Honey Sauce | \$60.00 per person Citrus Brined French Chicken Breast with Thyme Veloute | \$55.00 per person Pan Seared Salmon, Heirloom Tomatoes & Herbs | \$62.00 per person Jumbo Lump Crab Cake with Lemon Beurre Blanc | Market Price Pan Seared Halibut, Orange Buerre Blanc | Market Price

All Entrées are accompanied by Chef's Choice Seasonal Vegetable and Starch

Dessert (Select One):

Chocolate Cake NY Cheesecake, Berry Compote Fresh Berries and Cream Triple Chocolate Cake Carrot Cake

*When creating a choice menu, higher priced entrée prevails + \$10 surcharge per person for tableside selection

 \ast \$200 Labor Fee will apply for groups with less than 20 people

DINNER

Plated Dinner

Eat.Drink.Balance

Salad (Select One):

Caesar Salad Baby Arugula and Frisee Salad Field Greens, Toasted Almonds and Goat Cheese Salad

Entrée (Select One)*:

Whole Wheat Pasta Primavera | \$44.00 per person Roasted Free Range Chicken | \$49.00 per person Duroc Pork Tenderloin | \$50.00 per person Porcini Dusted New York Strip Steak | \$60.00 per person Ethically Sourced, Sustainable Fish | Market Price

Chef's Choice Seasonal Vegetable and Starch

Dessert (Select One): Cheesecake Tasting Fresh Berries and Cream

*When creating a choice menu, higher priced entrée prevails + \$10 surcharge per person for tableside

 \ast \$200 Labor Fee will apply for groups with less than 20 people

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PRINCETON MARRIOTT AT FORRESTAL

PICNIC DINNER BUFFET

The Picnic \$58.00 per person

Corn Bread Baby Greens, Assorted Dressings Cucumber, Tomato and Red Onion Salad Summer Slaw BBQ 8 Cut Chicken Grilled Hamburgers Grilled Hot Dogs Corn on the Cob Roast Red Bliss Potatoes Brownies, Cookies and Watermelon Iced Tea, Soft Drinks, Coffee and Tea

The Forrestal Picnic | \$66 per person

Buttermilk Biscuits Roasted Fingerling Potato Salad, Whole Grain Mustard Tomato and Ciligene, Basil and Balsamic EVOO Salad of Baby Greens, Berries, Goat Cheese and Sliced Almonds Brown Sugar Rubbed Skirt Steak Grilled Herb Rubbed Chicken Breast Sweet Italian Sausage, Peppers and Onions, Italian Rolls Grilled Asparagus Fingerling Potatoes Sliced Fresh Fruit Chocolate Cake Iced Tea, Soft Drinks, Coffee and Tea

Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax

 \ast \$200 Labor Fee will apply for groups with less than 20 people

Buffet Dinner

Dinner Buffet One | \$66.00 per person Mixed Greens with Carrots, Cucumbers, Tomatoes, Croutons, Roasted Peppers Assorted Dressings Classic Caesar Salad Roasted Vegetable Salad Grilled Flank Steak with Wild Mushroom Demi Glace Seared Mahi Mahi with Blistered Tomato and Herb Oil Roasted Rosemary Chicken Charred Broccolini Spinach and Tomato Orzo Petit Desserts Strawberries & Whipped Cream

Coffee, Decaf, Teas, Iced Tea

Dinner Buffet Two | \$74.00 per person

Dinner Rolls Mixed Field Greens with Goat Cheese and Heirloom Tomatoes, Balsamic Vinaigrette White Bean and Vegetable Salad Grilled Petite Filet with Garlic Wilted Spinach Lemon Herb Roasted Salmon Free Range Breast of Chicken with Herb Cream Sauce Seasonal Vegetables Roasted Marble Potatoes Assorted Display of Petite Fours Coffee, Decaf, Teas, Iced Tea

^{* \$200} Labor Fee will apply for groups with less than 20 people Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax

RECEPTION

Butler Passed Hors d'oeuvres 5 selections (hot or cold) at \$35.00 per person (one hour)

HOT SELECTION

Meat

Philadelphia Cheese Steak Tart Mushroom Caps stuffed with Sweet Italian Sausage & Fresh Herbs Beef Tenderloin with Gorgonzola wrapped in Applewood Smoked Bacon Grilled & Marinated Steak Quesadilla Triangle with Pepper Jack Mini Beef Wellington Coney Island Franks stuffed with Sauerkraut & Mustard Smoked Gouda Puff with Spanish Style Chorizo Sausage

Seafood

Lobster Cobbler
Lobster Arancini
Malibu Coconut Shrimp
Thai Scallop Tart
Scallop wrapped in Bacon
Mini Crab Cakes

Poultry

Mini Chicken Quesadilla Chicken Tandoori with Spice Marinade Pistachio Encrusted Chicken Breast wrapped around Asparagus Sriracha Chicken Meatball Buffalo Chicken Empanada Pork Carnita with Chipotle Peppers Empanada Carolina Pulled Pork and Corn Bread Tartlet Chicken Cordon Blue Puff with Smoked Ham & Swiss Chicken & Waffle Stack with Chipotle Aoili Peking Duck Ravioli dusted with Sesame Seeds & Panko Bread Crumbs

HOT SELECTION

Vegetarian Baby Spinach and Artichoke Quiche Fire Roasted Red Pepper & Fresh Goat Cheese Quiche Roasted Eggplant & Tomato Tart Cherry Blossom Tart Red Beets & Goat Cheese Flower Pastry with Walnuts Fig & Goat Cheese Flatbread Wild Mushroom Profiterole Indian Samosa with Spiced Potato and Green Peas

COLD SELECTION

Watermelon and Balsamic Heirloom Tomato & Ciligene Skewer with Pesto Tomato Bruschetta Melon Ball with Mint & Balsamic Avocado Hummus on Pita

Table Displays

Guacamole Display | \$16.00 per person Deconstructed: Diced Avocado, Diced Tomatoes, Red Onions, Lime, Cilantro, Jalapeno, Tortilla Chips

Cheese Display | \$19.00 per person International and Domestic Cheeses, Seasonal Fruits, French Bread

Antipasto Display | \$21.00 per person

Chef's Selection of Italian Cured Meats and Cheeses Grilled Focaccia, Herb Crostini, Basil Oil, Aged Balsamic Vinegar

Mediterranean Display | \$18.00 per person Hummus, Black Olive Tapenade, Eggplant Ragu, Imported Marinated Olives, Feta, House Cut Pita Chips

Shellfish Display | Market Price Jumbo Shrimp and Crab Claws Lemon and Cocktail Sauce

Vegetable Crudité | \$11.00 per person Fresh Sliced Vegetables with Dipping Sauces

Sliced Fruit Display | \$10.00 per person Freshly Sliced Fruits & Berries

Prices are per person. All prices are subject to 25% Service Charge and 6.625% Sales Tax

PRINCETON MARRIOTT AT FORRESTAL

RECEPTION

Specialty Stations

Carving Station*

Whole Salt Baked Seasonal Fish, Salsa Verde, Corn Tortilla Shells & Queso Fresco | \$18 per person
Roasted Maple Glazed Pork Loin | \$14 per person
Rubbed Beef Brisket, Mustard BBQ | \$17 per person
Pepper Crusted Beef Tenderloin, Charred Pearl Onions | \$450 per tenderloin
One (1) Tenderloin per 25 guests recommended

Tailgate Station | (Select Two) \$16 per person; (Select Three) \$19 person

Chargrilled Beef Hot Dogs Beef and Cheddar Sliders Pulled Chicken and Jalapeno Aioli Sliders Tomato and Mozzarella with Pesto Pan Seared Crab Cake Sliders * additional \$3 per person *accompanied by Housemade Potato Chips

Street Taco Station | \$21 per person

Chile Lime Marinated Shrimp Mole Braised Chicken Corn and Flour Tortillas Roasted Corn Salsa Sour Cream, Jalapeno, Cotija, Cheese, Scallions, and Cilantro

*Attendant fee required | \$200 each

Stations

Action Pasta Station* | \$14.00 per person

Select 2: Penne, Tortellini, and Rigatoni Select 2: Pink Vodka Sauce, Alfredo, and Pomodoro Chef's Selection of Accompaniments

Viennese Table | \$18.00 per person

Assorted Mini Pastries, Chocolate Covered Strawberries Regular and Decaffeinated Coffee Herbal Teas

*Attendant fee required | \$200 each