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FLAVOR

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MARRIOTT BATON ROUGE

5500 Hilton Avenue | Baton Rouge | LA 70808
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salads

- classic caesar salad
- strawberry field salad
- mixed baby field green salad
- baby wedge salad
- greek salad

plated dinners

all entrees include

your choice of salad, warm rolls and butter, entrée, dessert, coffee, decaffeinated coffee and revolution teas

enhancements | appetizers

- tortellini carbonara
- penne bolognese
- lump crab cocktail
- blackened sea scallops
- seared ahi tuna
- crab cakes
- smoked salmon with capers, onions, hard boiled eggs, crostini
- chilled jumbo shrimp
- tomato caprese salad, buffalo mozzarella
- wild mushroom vol-au-vent

enhance your evening event with:

- chair covers and overlays*
- floral centerpieces*
- additional fee applies

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of air

chicken wellington

boneless breast of chicken, mushroom duxelle, wrapped in puff pastry and baked, asparagus and rosti potatoes

chicken oscar

seasoned breast of chicken, lump crabmeat, crowned with asparagus and bearnaise sauce, yukon gold potatoes

chicken piccata

chicken breast seasoned and seared, lemon beurre blanc, yukon gold potatoes and julienne vegetables

chicken mediterranean

marinated boneless breast of chicken, sun-dried tomato pesto, roasted red and yellow peppers, melted mozzarella cheese, fresh vegetables and yukon gold mashed potatoes

chicken rosemary

grilled breast of chicken infused with rosemary and red currant glaze, roasted potatoes and fresh vegetables

chicken saltimbocca

breast of chicken seasoned and pan seared, topped with prosciutto and fresh mozzarella, served on a bed of seasoned sautéed spinach with yukon gold mashed potatoes

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of land

filet mignon

center cut filet mignon with merlot enhanced demi-glace, fresh asparagus and yukon gold mashed potatoes

roast prime rib of beef

slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne of fresh vegetables

braised short ribs

slow cooked short ribs, horseradish cream, yukon gold potatoes and gingered carrots

medallions of beef tenderloin

twin medallions of beef tenderloin with cabernet roasted shallot sauce, english rosti potatoes and julienne of fresh vegetables



rosemary and black pepper crusted pork loin

rosemary and black pepper crusted sliced pork loin, with wild mushroom marsala sauce, rosemary roasted potatoes and fresh vegetables

beef stir-fry

marinated sliced flat iron steak served with asian-style vegetables and jasmine rice

new york strip steak

grilled center cut new york strip, yukon gold potatoes, asparagus and baby carrots

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of land (cont.)

steak diane

medallions of sautéed filet mignon, with wild mushroom cognac demi-glace, garlic mashed potatoes, fresh vegetables

steak oscar

pan seared medallions of tenderloin, topped with lump crabmeat, asparagus spears and bearnaise sauce, yukon gold mashed potatoes

steak au poivre

pan seared tournedos of filet mignon, cracked black pepper with cognac cream sauce, yukon gold mashed potatoes and fresh vegetables

roasted new york strip sirloin

sliced new york strip sirloin, bordeaux red wine sauce, horseradish mashed potatoes, tomato gruyere with julienne vegetables

rack of lamb

grilled double lamb chops, mint pesto, lamb au jus, rosti potatoes and fresh asparagus

veal chop

seared 14-ounce veal chop, red wine demi-glace, yukon gold mashed potatoes, julienne vegetables

veal oscar

tender medallions of veal topped with lump crabmeat, asparagus and bearnaise sauce, yukon gold mashed potatoes

vegetable mediterranean couscous

asparagus, eggplant, zucchini, portobello mushrooms, roasted peppers and squash cooked in an aromatic vegetable broth and drizzled with lemon chive aioli



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crab cakes

jumbo lump crab cakes with dijonnaise cream, served on bed of seasoned sautéed spinach

sea scallops

seared sea scallops, sautéed jumbo shrimp served in a provençal sauce with rice pilaf

of sea

parmesan crusted swordfish

center cut swordfish steak, shaved reggiano parmesan cheese, julienne of fresh vegetables, yukon gold potatoes

north atlantic halibut

simply grilled fillet of atlantic halibut with meyer lemon beurre blanc, yukon gold mashed potatoes

fillet of salmon

grilled fillet of sesame glazed salmon, yukon gold potatoes, fresh asparagus with roasted red peppers

grilled mahi mahi

grilled mahi mahi with lemon chive aioli, tropical fruit salsa, yukon gold mashed potatoes, fresh vegetables

sea bass

hazelnut crusted sea bass with frangelico beurre blanc served on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

ahi tuna

seared ahi tuna steak with asian spiced wasabi cream, yukon gold mashed potatoes and pickled ginger

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duets of air, land or sea

filet mignon & shrimp scampi

filet mignon in bordelaise sauce with shrimp scampi, yukon gold mashed potatoes, fresh asparagus

filet mignon & fillet of salmon

filet mignon in bordelaise sauce, sesame ginger glaze salmon fillet, yukon gold mashed potatoes and fresh asparagus

filet mignon & jumbo lump crab cake

filet mignon in cabernet roasted shallot sauce, jumbo lump crab cake with dijonaise cream on a bed of seasoned sautéed spinach, yukon gold mashed potatoes



chicken piccata & fillet of salmon

seared chicken breast piccata style, sesame glazed salmon fillet, yukon gold mashed potatoes, fresh vegetables

filet mignon & australian lobster tail

filet mignon and australian lobster tail with drawn lemon butter, baby squash and baby carrots, yukon gold potatoes

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desserts

included in menu price *(choose one)*

amaretto almond cheesecake

carrot cake

tiramisu

new york style cheesecake

raspberry swirl cheesecake

sombrero torte

italian cream layer cake

chocolate decadence

kentucky bourbon pecan pie

ultimate chocolate cake

black forest cake

red velvet cake

lemon mist cake

key lime pie

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buffet style dinners

dinner buffet

beefsteak tomato-sweet onion-
maytag bleu cheese platter

caesar salad

field green salad, assorted dressings

chilled tortellini salad

selection of three entrées:

sliced roast new york strip

braised short ribs

asian beef stir-fry

apple stuffed pork loin

chicken piccata

chicken rosemary

chicken saltimbocca

seared fillet of salmon

w/whole grain mustard

parmesan crusted swordfish

penne bolognese

white cheddar au gratin potatoes,

wild rice

fresh seasonal vegetables

warm rolls and butter

sombrero torte, carrot cake,

black forest cake,

kentucky bourbon pecan pie

picnic on the bay

clam chowder

field green salad,
assorted dressings

tidewater cole slaw

red bliss potato salad

tortellini pasta salad

selection of three entrées:

shredded barbecued pork

barbecued pork ribs

barbecued chicken breast

chicken fajitas

beef fajitas

baked halibut with corn

and pepper relish

corn on the cob

bourbon baked beans

rosemary and parmesan

crusted potato wedges

cornbread, warm rolls, butter

sliced watermelon

raspberry swirl cheesecake, deep

dish apple torte, black forest cake



all buffets include coffee,
decaffeinated coffee, revolution teas
minimum of 50 people

buffet style dinners (cont.)

prime rib buffet

- greek salad
- caesar salad
- field greens, assorted dressings
- grilled balsamic vegetable platter
- beefsteak tomato-sweet onion-maytag bleu cheese platter
- carved prime rib*
- selection of additional two entrées:
 - seared salmon w/whole grain mustard
 - parmesan crusted swordfish
 - chicken marsala
 - chicken piccata
 - roasted herb encrusted pork loin
 - penne bolognese
- fresh vegetable medley
- potatoes au gratin, roasted pepper rice
- warm rolls and butter
- carrot cake, lemon mist cake, red velvet cake, chocolate decadence

all buffets include coffee, decaffeinated coffee, revolution teas
minimum of 50 people

*chef required
additional charges will apply

italian buffet

- tomato, red onion & mozzarella platter
- caesar salad
- grilled balsamic vegetable platter
- selection of three entrées:
 - sliced new york strip barolo
 - mediterranean chicken
 - chicken tuscan
 - baked snapper with sicilian olives, roasted peppers and tomatoes
 - lasagna
 - penne primavera
 - rigatoni with grilled italian sausage, onions and roasted peppers
- rosemary & olive oil roasted potatoes
- green beans with shallots and roasted peppers
- tiramisu, italian cream layer cake, biscotti

menus based on a minimum number of guests ~ less then listed minimum number of guests ~ an additional charge per person will be applied to the menu price.