

reception

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ESSENCE

[canapés](#)[shrimp](#)[wraps](#)[sushi](#)[bruschetta](#)[tenderloin](#)[dim sum](#)[oysters](#)[cheese](#)

MARRIOTT BATON ROUGE

5500 Hilton Avenue | Baton Rouge | LA 70808

225.924.5000 | www.marriott.com

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mirror displays & platters

italian antipasta (serves 50 people)

prosciutto, pepperoni, genoa salami, capicola, kalamata olives, artichoke hearts, pepperoncini, fresh mozzarella, provolone, crusty italian breads and flavored italian oils

domestic & international cheeses (serves 50 people)

maytag bleu, gorgonzola, sharp cheddar, smoked gouda, boursin, brie, camembert, pepper jack, havarti, manchego and fontina cheeses garnished with fresh fruits and berries, crostinis and french baguettes

european meats (serves 50 people)

sliced prosciutto, sliced capicola, genoa salami and black forest ham

fresh cut and whole fruit (serves 50 people)

baby papaya, figs, cantaloupe, red and black grapes, kiwi, watermelon, strawberries, apricots, pineapple, honeydew melon and mango

fresh vegetables (serves 50 people)

white and green asparagus, baby carrots, baby zucchini, baby sweet peppers, baby yellow squash, red grape tomatoes, broccolini, purple-yellow-green cauliflower florets with chef's selection of dips



grilled balsamic vegetables (serves 50 people)

white and green asparagus, eggplant, zucchini, portobello mushrooms, artichoke hearts, roasted marinated peppers, squash and sweet onion, drizzled with balsamic vinaigrette dressing

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

enhance your raw bar with a customized ice carving with company logo or decorative display

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the carvery



all stations are attended by one of our talented chefs, one chef per 75 people, chef fee applies

whole side of smoked salmon
(serves 30 people)

capers, chopped onions,
hard cooked eggs and crostinis

roasted beef tenderloin
(serves 30 people)

rolled in black peppercorn
and roasted, garlic cream
horseradish, silver dollar rolls

roast breast turkey
(serves 30 people)

honey mustard, cranberry relish,
silver dollar rolls

steamship round of beef
(serves 100 people)

horseradish cream, mustard,
silver dollar rolls

baked sugar cured virginia ham
(serves 50 people)

molasses citrus glaze virginia
ham, vidalia onion relish,
dijonnaise mayonnaise,
silver dollar rolls

garlic peppercorn crusted
pork loin
(serves 30 people)

seasoned in crushed
peppercorn, dijon mustard,
roasted garlic cream horseradish
sauce, silver dollar rolls

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action stations

caesar salad station

grilled chicken, grilled salmon,
hearts of romaine, parmesan cheese, white
anchovies, roasted garlic
croutons tossed with caesar dressing

santa fe fajita bar*

chicken and beef fajitas, chicken
quesadillas, pico de gallo, guacamole,
sour cream, monterey jack and cheddar cheeses

pasta station*

(select three pastas and three sauces)
rigatoni, tortellini, penne, farfalle carbonara,
marinara, bolognese, puttanesca

shanghai stir-fry*

vegetable fried rice accompanied by your choice
(select two items)
seared duck with fresh ginger, snow peas,
seared beef with scallions and sesame garlic
sauce, spiced pork lo-mein, general tso's chicken,
vegetable fried rice



sweet endings

fresh fruit tarts, miniature cheesecakes, chocolate
strawberries, cream puffs, chocolate eclairs

coffee, decaffeinated coffee, revolution tea, whipped
cream, raw sugar and sugar sticks, cinnamon sticks,
orange and lemon zest and chocolate shavings

*attendant required

each based on one attendant per 50 guests,
attendant fee applies

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dry snacks (priced per pound)

potato chips and french onion dip
tortilla chips and spicy salsa
kettle chips and bleu cheese dip
pita chips and hummus dipping sauce
terra chips and yogurt dip
mixed nuts | cashews

cold hors d'oeuvres

(priced per 50 pieces)

assorted canapes
pear and brie with almond
bruschetta pomodoro
european finger sandwiches
prosciutto, gorgonzola crostini
asparagus wrapped in prosciutto
genoa salami, dijon cream
thai chicken with lettuce wraps
belgium endive with asian spiced chicken
jumbo shrimp cocktail
alaskan snow crab claws
florida stone crab claws (in season)
lobster medallions
oysters on the half shell
smoked salmon pinwheels
fresh salmon tartare
belgium endive with crab mousse
assorted sushi rolls
crab salad canapes

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hot hors d'oeuvres

(priced per 50 pieces)

spanakopita

parmesan artichoke hearts

assorted dim sum

miniature deep pan pizza

thai spring rolls, orange ginger sauce

brie with raspberry tarts

brie en croustille

mushroom vol-au-vent

spinach and goat cheese meze

fig and mascarpone in phyllo

raspberry and brie in phyllo

empanadas

vegetable egg rolls

scallops wrapped in applewood smoked bacon

miniature crab cakes

coconut shrimp

shrimp scampi

crab rangoon



mini beef wellington

beef or chicken sate

firecracker wings with celery and bleu cheese

miniature quiche lorraine

smoked chicken quesadilla

chicken and pineapple brochette

swedish or bbq meatballs

chicken tenders with honey mustard

miniature sausage rolls

peking chicken cigar

franks in puff pastry

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reception packages

(packages priced per person for one hour)

the happy hour

domestic and imported cheeses,
garnished with fresh fruit, canapes,
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

italian hard and soft bread display,
flavored olive oils

brie and raspberry tarts, spanakopita,
parmesan artichoke hearts

the butler

*(all items served by white
gloved butlers)*

beef wellington, chicken sate,
thai chicken spring rolls,
bruschetta pomodora,
assorted canapes

changes in latitude

coconut shrimp, raspberry
and brie in phyllo, mini beef
wellington, mini crab cakes,
crab rangoon, fresh seasonal
fruit platter

