

**Event Menu** 

COURTYARD® Marriott®











Food Photographs are not exact replications

## The Planner's Package

62- per guest

Minimum 20 guests

125- service fee will be applied to groups of less than 20

## **Morning**

Classic Continental Breakfast

Assorted Fresh Juices, Cubed Fresh Fruit, Seasonal Berries, Variety of Breakfast Pastries, Muffins, Butter, Preserves, Coffee, Decaffeinated Coffee, Tea Selection

## **Mid-Morning Refresh**

Assorted Soft Drinks, Bottle Water, Coffee, Decaffeinated Coffee, Tea Selection

Lunch: Select one per day

#### **Italian Buffet**

Caesar Salad, Chicken Marsala, Chef's Fish Selection, Penne Pasta Ala Pommodoro, Fresh Vegetables,

Garlic Breadsticks, Mini Dessert Pastries

#### **Deli Buffet**

Mixed Garden Salad with Dressings, Red Bliss Potato Salad, Cole Slaw, Pasta Salad,

Sliced Assorted Deli Meats and Cheeses, Lettuce, Ripe Tomato Slices, Red Onion, Pickles,

Variety of Condiments, Assorted Breads, Chef's Choice Dessert

#### **Afternoon Refresh**

Assorted Cookies and Brownies, Fresh Whole Fruit, Assorted Soft Drinks and Water, Coffee,

Decaffeinated Coffee, Tea

## A La Carte

Fresh Florida Orange 42- per gallon

Grapefruit, Apple, Tomato, V8, Cranberry Juice 42- per gallon

Bottled Water 4- each

Assorted Fresh Danish 38- per dozen

Assorted Baked Bagels Cream Cheese, Butter 38- per dozen

Granola Bars 5- each

Fruit Yogurt, Lite and Healthy 6- each

Assorted House-made Cookies 36- per dozen

Whole Seasonal Fruit 6- per piece

Fresh Baked Brownies 36- per dozen

Soft Drinks 4- each Smoothies
Select one
Strawberry, Mixed Berry
or Banana
10- each

Unlimited Coffee, Bottled Water, Soft Drinks 12- per person

Fresh Brewed Coffee 48- per gallon

Ice Cold Milk 4- each

## Executive Meeting 28-

Freshly Brewed Coffee, Decaf, Assorted Herbal Teas

## **Early Morning**

Fresh Florida Orange Juice Bakery Fresh Pastries, Muffins, Bagels, Cream Cheese, Preserves, Flaky Buttery Croissants

## **Mid Morning**

Fresh Sliced Seasonal Fruit Soft Drinks, Bottled Water

**Mid Afternoon**Freshly Baked Cookies
Fudge Brownies

Prices are subject to a 21% service fee and state tax

## Continental Breakfast

#### Ten guest minimum

125- fee will be added if under minimum

#### THE CONTINENTAL 14-

Fresh Squeezed Florida Orange Juice Flaky Croissants and Pastries Assorted Muffins

Coffee, Assorted Black & Herbal Teas

#### WHOLESOME CONTINENTAL 16-

Fresh Squeezed Florida Orange Juice

Seasonal Fruit Display

Fruit and Bran Muffins

Bagels, Cream Cheese

Low-Fat Yogurt with Granola

Coffee, Assorted Black & Tea

## Prices are subject to a 21% service fee



# Breakfast Buffet Twenty guest minimum

125- fee will be added if under minimum

#### **ALL AMERICAN BREAKFAST 22-**

Fresh Squeezed Florida Orange Juice
Fresh Cut Fruit
Assorted Fruit Muffins
Hearth Baked Bagel Assortment
Fruit Preserves, Jams, Cream Cheese, Butter
Traditional Scrambled Eggs
Breakfast Potatoes
Crisp Smoked Bacon
Savory Breakfast Sausage
Assorted Cold Cereals
Fresh Whole and Skim Milk
Coffee, Assorted Black & Tea

#### SOUTHERN STYLE BUFFET 22-

Fresh Squeezed Florida Orange Juice Fresh Cut Fruit Fruit and Bran Muffins Danish Assortment Hearth Baked Bagel Assortment Cream Cheese, Jams, Butter Traditional Scrambled Eggs Biscuits and Country Sausage Gravy Southern Style Creamy Cheese Grits Crisp Smoked Bacon Coffee, Assorted Black & Tea

#### THE CHEF'S OMELET STATION 10-

Hand Tossed Omelet: Fresh Tomato, Sweet Bell Peppers, Red Onion, Mushrooms, Spinach, Crispy Bacon, Shredded Cheese Chef Attendant Fee 125-

\*Gluten Free Options Available

# Theme Breaks 12- per person

#### THE FROMAGERIE

Domestic & Imported Cheese Display, Flat Bread and Crackers Fresh Seasonal Fruit Mineral Water and Soft Drinks

#### **HEALTHY CHOICE**

Fresh Crudité, Creamy Dressing Fresh Seasonal Fruit Display Soft Granola Bars Oatmeal Cookies Assorted Chilled Fruit Juices

## THE ANTIPASTO BOARD 16- per person

Display of Imported Meats, Cheeses with Roasted Peppers, Artichokes, Olives, Cherry Peppers Hummus with Crispy Vegetables and Flatbread French Baguettes Soft Drinks, Bottled Water

#### **JUST CHOCOLATE**

Fudge Brownies Chocolate Chip Cookies Chocolate Milk

\*Gluten Free Options Available





## **Lunch Buffet**

## 11am-3pm only

125- fee if under the minimum Fresh Brewed Coffee, Iced Tea

#### **BUSINESS LUNCH BUFFET 24-**

30 guest minimum

Salad: Citrus Spinach Salad with Quinoa Walnuts,

Cranberries and Red Wine Vinaigrette

Pasta Salad: Chef's Selection

#### **Entrees**

**Chicken Piccata** 

Beef Tenderloin Tips, Brandied Cream Sauce

Rice Pilaf, Vegetable Medley Bakery Fresh Rolls and Butter

#### Dessert

Chef's Choice



#### THE DESOTO DELI 22-

Old Fashioned Potato Salad Pasta Salad Coleslaw

Tray of Assorted Meats and Cheeses, Lettuce, Tomato, Onions, Pickles, Deli Breads and Rolls, Appropriate Condiments Cookies and Brownies

## **ZESTY ITALIAN 26-**

30 guest minimum
Fresh Garden Greens, Pepperoncini,
Cherry Tomato, Roasted Peppers,
Artichoke Hearts, Olives,
Gorgonzola Crumbles,
Pasta Primavera Salad
Caesar Salad
Herbed Garlic Bread

#### **Entrees**

**Baked Ziti**, Bolognese Sauce **Chicken Breast Marsala** Chef's Vegetable

## **Dessert** Chef's Choice



## Sandwich Board

## 16- per person Select up to Two Choices

Select Potato Salad, Cole Slaw, or Pasta Salad, Kosher Pickle Spear, Chef's Dessert, Fresh Brewed Coffee, Iced Tea

#### **VEGETARIAN WRAP**

Grilled Portobello Mushrooms, Grilled Sweet Onions, Roasted Peppers, Spinach, Provolone Cheese, Mayo Dressing, Soft Tomato-Basil Tortilla

#### MILE HIGH DELI SANDWICH

Sliced Salami, Smoked Turkey, Ham, Provolone, Swiss, Ciabatta Bread, Shredded Lettuce, Tomato, Onion, Herbed Vinaigrette Dressing

#### **VERMONT TURKEY STACK**

Shaved Roast Turkey Breast, Crispy Smoked Bacon, Fontina Cheese, Lettuce, Tomato, Dijon Mayo

#### ALBACORE TUNA SALAD CROISSANT

Fresh Albacore Tuna Salad with Lettuce

#### Prices are subject to a 21% service fee and state tax

## **Express Lunch Box**

## 16- per person Select up to Two Choices

#### SCHOOL DAYS BOX LUNCH

Ham, Cheese, Rye or Turkey, Cheese, Whole Wheat, Dijon Mayo, Homemade Cookies or Granola Bar, Bag of Chips,

#### PICNIC IN THE PARK

Flaky Croissant, Tuna Salad, Celery, Carrot Sticks, Granny Smith Apple, Granola Bar

#### **ITALIAN CLASSIC**

Cappicola Ham, Genoa Salami, Provolone Cheese, Italian Ciabatta Bread, Vinaigrette Dressing, Pasta Salad, Cookies

Bottled Water/Soft Drink Additional 4- each



## The Plated Lunch

## 24- per person

## **Select up to Two Entrees**

Bakery fresh Rolls and Butter, Chef's Vegetable and Starch Fresh Brewed Coffee, Iced Tea

## Select one CAESAR SALAD

Crisp Romaine Hearts, House-made Croutons, Shaved Parmesan, Traditional Caesar Dressing

#### MIXED GARDEN GREENS SALAD

Tomatoes, Cucumber, Shredded Carrots, Chef's Dressing

#### SALAD CAPRESE

Roma Tomato, Basil, Mozzarella, Pesto Oil, Balsamic Vinaigrette

#### **Entrees**

## **BEEF BOURGUIGNONNE**

**Buttered Egg Noodles** 

#### CHICKEN PICCATA

Lemon Caper Cream Sauce

#### CHICKEN MARSALA

Wild Mushroom Marsala Wine Sauce

#### **GRILLED CHICKEN PASTA**

Penne Pasta, Garden Vegetables, Basil, Rosa Sauce, Garlic, Parmesan Cheese

#### **FRESH MAHI**

Lemon, Butter, Capers, Tomatoes

#### ROASTED VEGETABLE QUICHE

Fresh Spinach, Mushrooms, Feta Cheese, Fruit Garnish

#### **BUTTER-CRUMB BAKED GROUPER**

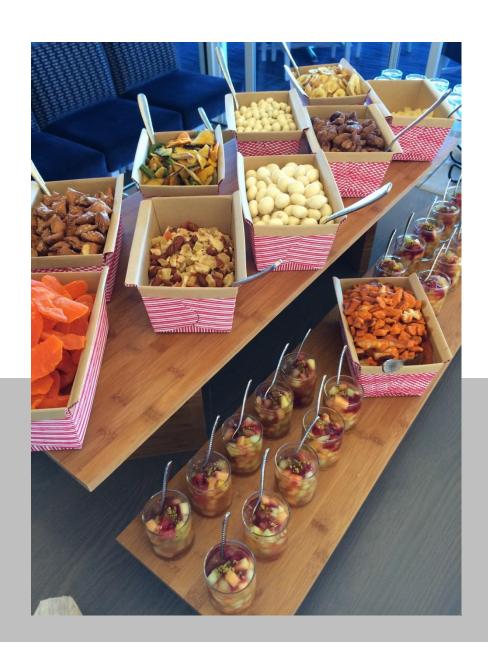
Citrus Beurre Blanc

#### Dessert

Chef's Choice







## Entrée Salads

18- per personSelect up to Two EntreesIncludes Fresh Baked Rolls, Dessert,Fresh Brewed Coffee, Iced Tea

## **GRILLED CHICKEN CAESAR SALAD**

Crisp Romaine Hearts,
House made Caesar Dressing,
Shaved Parmesan, Herb Croutons



#### **SOUTHWESTERN COBB SALAD**

Grilled Chicken, Avocado, Corn, Bacon, Jack Cheese, Green Chili Ranch Dressing

#### **ASIAN GRILLED CHICKEN SALAD**

Grilled Chicken Breast,
Chili Lime Vinaigrette, Cucumbers, Carrots,
Scallions and Peanuts







## Hors d'oeuvres

5- per piece

Fifty piece increments only

Mini Crab Cakes

Key Lime Aioli

Seared Ahi Tuna

Black and White Sesame Seeds,

Cucumber Slice, Wasabi Drizzle

Sliced Tenderloin Canapés

French Rounds

**Pot Stickers** 

Spicy Dipping Sauce

Individual Crudité

Guacamole, Hummus

**Spanakopita** 

Greek Classic, Spinach, Feta Cheese,

Phyllo Leaves, Tzatziki Sauce

Swedish Meatballs

**Coconut Shrimp** 

Large Gulf Shrimp, Mango Chutney

**Vegetable Egg Rolls** 

Stir-Fried Vegetables, Asian Seasonings, Sweet Chili Garlic Sauce

**Potato Cakes** 

Sour Cream, Applesauce

**Chicken Tenders** 

Honey Mustard Dip

**Sesame Chicken Satay** 

Sweet Chili Sauce

**Smoky Bacon Wrapped Scallops** 

Sauce Diablo

Franks en Croute

Puff Pastry, Spicy Mustard

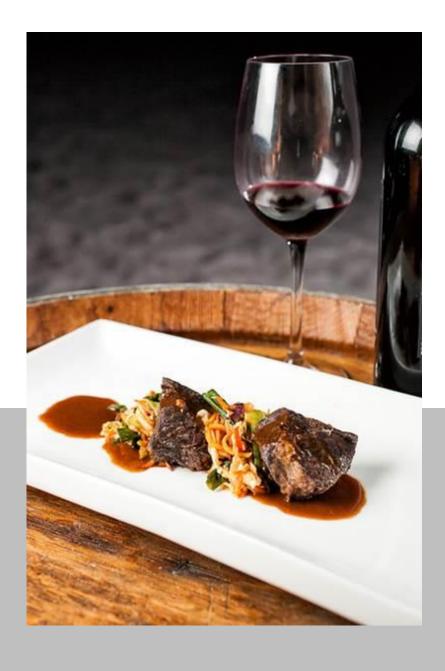
**Oriental Spring Rolls** 

**Dipping Sauce** 

Mini Quiche

Italian Meatballs

Prices are subject to 21% service charge and state tax



## **Plated Dinner**

## **Select up to Two Entrees**

Rolls, Garden Salad, Chef's Fresh Vegetables, Starch, Dessert, Fresh Brewed Coffee, Iced Tea

#### **CHICKEN MARSALA 32-**

Wild Mushroom-Marsala, Wine Sauce

#### **CHICKEN MARRIOTT 32-**

Chicken Breast with Roasted Red Peppers,
Spinach, Cherry Tomatoes, White Wine Garlic Sauce

#### **GRILLED CHICKEN AND PENNE PASTA 28-**

Garden Vegetables, Light Alfredo Sauce

#### **BEEF BOURGUIGNONNE 32-**

**Buttered Egg Noodles** 

#### FIRE-ROASTED SALMON 34-

Wilted Spinach Red Pepper Crème

## **BUTTER-CRUMB BAKED GROUPER 34-**

Citrus Beurre Blanc

#### **SLICED LONDON BROIL 32-**

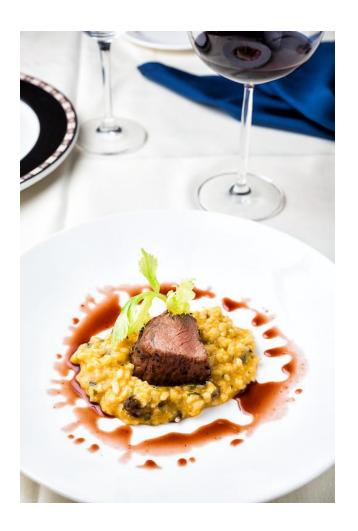
Wild Mushrooms, Madeira Wine Sauce

#### **PETITE FILET MIGNON 42-**

Merlot Demi

#### **DUET PLATE**

Grilled Petite Filet Mignon with Grilled Shrimp and Garlic Butter



## Dinner Buffet

Dinner Buffets 48- per person 150- fee will apply to groups less than 40

#### TREASURE ISLAND

Marinated Tomato, Bermuda Onion, Cucumber Island Greens Salad, Mango Vinaigrette Fresh Baked Luau Bread, Mango Butter

BBQ Breast of Chicken, Island Spices Grilled Mahi, Mango Salsa Cumin Crusted Beef,

Black Bean Corn Cilantro Relish Cinnamon Glazed Carrots, Yucca Frites Island Coconut Pineapple Rice

Carrot Cake, Cream Cheese Icing Warm Bread Pudding, Dark Rum Glaze



#### THE TRADITIONAL BUFFET

Mixed Greens, Cucumbers, Grated Carrots, Tomatoes, Garlic Herb Croutons, Assorted Dressings Sunburst Fruit Salad, Toasted Coconut Rotini Pasta Primavera Selection of Artisan Breads

**Tenderloin Beef Tips**, Mushrooms **Grilled Salmon**, Creamy Dill, Lemon

## **Roasted Chicken Dijonnaise**

Herb Roasted Potatoes Green Beans, Toasted Slivered Almonds

Chocolate Layer Cake, Key Lime Pie

#### THE HEARTLAND of ITALY

Salad Caprese: Roma Tomato, Cracked Pepper, Mozzarella, Balsamic Drizzle

Caesar Salad: Herb Croutons Crusty Bread Tomatoes, Cucumbers, Red Onion, Basil

Penne Pasta, Prosciutto, Garlic, Olive Oil, Peas, Fresh Herbs Beef Medallions Marsala, Mushrooms Chicken Breast Florentine

Golden Crusted Eggplant Gratin, Parmesan Cheese, Mozzarella, Tomato Basil Sauce Escarole, Pan Fried, Olive Oil, Garlic, White Beans, Lemon Juice

Miniature Cannoli, Ricotta Cheesecake

## Reception Menu

48- per person

Based on one hour

#### **IMPORTED & DOMESTIC CHEESE DISPLAY**

Crackers, Dried Fruit, Nuts

## **Select Three HORS D'OEUVRES**

**Select one Station** 

#### **PASTA STATION**

Penne, Tortellini with Marinara,
Ala Vodka, Alfredo Sauce,
Sweet Peas, Spinach, Mushrooms,
Roasted Garlic, Olive Oil,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 125-

#### **ASIAN STATION**

Marinated Chicken or Beef,

Stir Fry of Carrots, Snow Peas, Scallions, Bamboo Shoots, Water Chestnuts,

Vegetable Fried Rice, Pork Pot Stickers,

Chef Attendant Fee 125-



## The Bar

#### **HOST HOURLY BAR**

Final bills are calculated on amount of Beverages Consumed

**RESORT BRANDS 6-**

PREMIUM BRANDS 8-

IMPORTED BEER 7-

DOMESTIC BEER 6-

HOUSE WINE 8-

SOFT DRINKS 4-

#### IMPORTED BEER SELECTIONS

Corona, Corona Light, Heineken, Amstel Light

#### **DOMESTIC BEER SELECTIONS**

Budweiser, Bud Light, Coors Light, Yuengling Lager, Sam Adams Lager, O'Doul's

## **CASH BAR**

**RESORT BRANDS 7-**

PREMIUM BRANDS 8-

IMPORTED BEER 7-

DOMESTIC BEER 6-

NON-ALCOHOLIC BEER 5-

HOUSE WINE 8-

SOFT DRINKS 4-

#### **SPECIALTY BEVERAGES**

12- per person. Based on One hour Fruit Punch, Mimosas, Rum Punch, Sangria, Margaritas, Champagne Punch

#### **WINE LIST AVAILABLE**

All Bars Two Hour minimum

Bartender 125- per Bar (1 per 75 guests)

Cashier Fee 125- each

### **DRINK TICKETS 8- per ticket**



## **Host Hourly Bar**

Resort Brands: First Hour: 16- per person

Each additional hour: 8- per person

Premium Brands: First hour: 18- per person

Each additional hour: 10- per person

**Beer, Wine, Soft Drinks:** First Hour: 14- per person

Each additional hour: 8- per person

#### **RESORT BRANDS**

New Amsterdam Vodka, Bombay Gin, Bacardi Superior, Sauza Signature Blue 100% Agave Tequila, Jim Beam, Dewar's, Canadian Club, E&J Brandy, Beer (listed below), Canyon Road Pinot Grigio, Merlot, Chardonnay, Pinot Grigio

#### PREMIUM BRANDS

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold, Jack Daniels, Dewar's 12 Scotch, Jameson Irish Whiskey, Beer (listed below), Kendall-Jackson "Vintners Reserve" Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

#### **IMPORTED BEER**

Corona, Corona Light, Heineken, Amstel Light

#### DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Yuengling Lager, Sam Adams Lager, O'Doul's (non-alcoholic)





## **Equipment Rental List**

Wireless Microphone additional Flip Chart (s), Markers, Stand

AC Extension Cord, Power Strip **LCD** Projector

Wired Internet Access

Slide Projector Poly Com Conference Phone

Dial 9 Access Phone TV /DVD

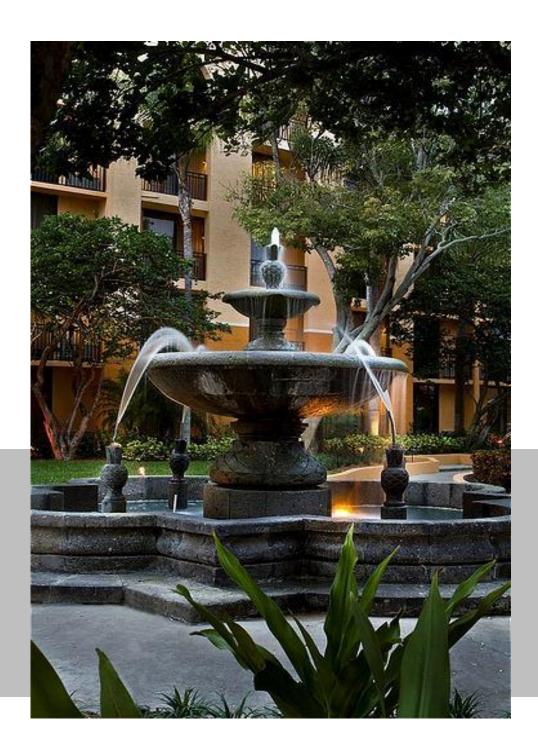
Rates quoted are daily and non-negotiable.

**VCR** 

Charges will be billed to Group Master Account. Portable AV Cart

Prices are subject to 21% service charge and state tax

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