



EVENTSMENU



Breakfast

Continental & Buffet Breakfast

Executive Continental \$20

- Orange, tomato, grapefruit, cranberry, & apple juices
- Assorted seasonal fresh fruits
- Fruit & Greek yogurt
- Assortment of cereals with bananas & strawberries
- Assorted breakfast breads & bagels
- Cream cheese, butter, & preserves
- Fresh brewed coffees & teas

Healthy Breakfast \$21

- Orange, tomato, & grapefruit juices
- Steel cut oatmeal with assorted toppings
- Multigrain bagels with cream cheese & peanut butter
- Seasonal fresh fruit & berries
- Selection regular, soy, & almond milk
- Egg white mini frittatas
- Fresh brewed coffees & teas

Good Morning Buffet \$25.50

- Chilled juice selection
- Fresh seasonal fruits & berries
- Assorted fruit & Greek yogurt
- Assorted bagels, muffins, Danish & croissant
- Choice of: steel cut oatmeal with toppings or assorted cold cereals with milk
- Fresh scrambled eggs or egg whites
- Choice of: challah French toast, Belgian waffles, buttermilk biscuits with sausage gravy, or multigrain pancakes with butter & syrup
- Choice of two breakfast meats: crisp bacon, sausage links, turkey sausage, chicken sausage, Canadian bacon
- Choice of: chef's breakfast potatoes or corned beef hash
- Fresh brewed coffees & teas

Enhancements \$10

Waffle station: fresh berries, warm maple syrup, whipped cream, & fruit compote

Omelet station: farm fresh eggs with fresh vegetables & cheeses prepare to order

Smoothie bar: fruit & yogurt selection, blended to order

Breakfast sandwich station: selection of breakfast sandwiches

All pricing is per person. Service charge of 12%, Administrative fee of 10% and CT state tax will be added to all prices.

MARRIOTT HARTFORD WINDSOR AIRPORT

28 Day Hill Road, Windsor, CT 06095

T: 860-688-7500

Breakfast

Plated Breakfast

Plated Breakfasts

Plated Breakfasts Include:

Orange or Cranberry Juice served tableside

Fresh Coffee & Tea service

Entree Selections:

Scrambled eggs, roasted potatoes, selection of Applewood smoked bacon, or sausage | \$14.50

Steak & eggs- strip loin, wild mushroom hash, grilled tomato, & fresh eggs | \$14.50

Whole grain pancakes with fresh strawberries, blueberries, & maple butter | \$17

Challah French toast with warm maple syrup & sausage links | \$17

Classic eggs benedict with Canadian bacon | \$20.50

Choose one center of the table selection:

- Assorted mini muffins
- Freshly baked croissants
- Whole fresh fruit
- Individual fruit smoothies
- Individual mini yogurt parfaits

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Breakfast

Brunch

Champagne Brunch | \$44

1 hour service of champagne mimosas

Chilled orange, grapefruit, cranberry, and apple juices

Whole fresh fruit & berries

Assorted flavored yogurts and cereals

House made almond granola

2% and skim milk

Assorted breakfast pastries, bagels, and breakfast breads

Cream cheese, sweet creamery butter and fancy preserves

Scrambled eggs with fine herbs

Poached egg & crab benedicts over biscuits with old bay hollandaise

Tender field greens with a selection of dressings

Fresh mozzarella and sliced tomatoes with fresh basil vinaigrette dressing

Blackened salmon with grilled mango & pineapple salsa

Grilled breast of chicken with wild mushroom sauce

Cauliflower au gratin, roasted Yukon gold potatoes & fresh green beans almandine

Artisan bread basket with sweet creamery butter

Chef's Viennese dessert presentation & chocolate covered strawberries

Starbucks coffee, decaffeinated coffee & selection of TAZO teas

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Breaks

Theme Breaks

The Chocoholic | \$16.50

Fresh baked chocolate chip cookies Double fudge brownies Dark chocolate covered corn flakes Chocolate gourmet cupcakes Bottled Water & Assorted soft drinks Fresh Coffees, Tea Selection, & Hot chocolate

Pub Break | \$21

Buffalo Chicken wings with celery, carrots, bleu cheese & ranch Hot salted jumbo pretzels with cheese sauce & mustard Flavored popcorn martinis with caramel, cheese, butter, truffle parmesan, buffalo, & ranch Nacho Bar: Pico de Gallo, sour cream, guacamole, & salsa Bar snacks, assorted soft drinks, bottled water, coffee & teas

Club Mediterranean | \$17.50

Pita Chips & flatbreads Hummus Sliced deli meats Grilled vegetable display Assorted flavored waters & iced teas

Healthy Break | \$18

Individual fruit shooters Vegetable Crudité with low-fat dressings Berry parfaits with Greek yogurt Power Bars & Energy Bars Mineral Water **Cucumber Mint Water** Lemon Lime Water

Starbucks Break | \$13

House made mini scones House made granola bars Biscotti Frappuccino's Starbucks refreshers Iced Chai tea Starbucks Coffee, Tazo teas, and flavored syrups

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Breaks

Meeting Refreshments

Bakeries priced per person

Assorted donut hole treats | \$4.95

Muffins and Danish | \$4.95

Bagels and cream cheese | \$5.50]

Freshly baked croissants | \$4.95

Chocolate brownies & blondies | \$4.95

Selection of granola and nutri-grain bars | \$3.95

Selection of cookies | \$4.95

Assorted petit fours | \$4.95

Lemon squares | \$4.95

Fruit tartlet | \$4.95

Italian zeppole with cinnamon sugar | \$4.95

Breakfast Items priced per person

Assorted fruit yogurts | \$4.50

House-made granola with low-fat milk | \$4.95

Assortment of cold cereals and milk | \$4.95

Strawberry & banana smoothies | \$8.95

Fruit & Cheese Selections priced per person

Domestic cheese and fruit display | \$7.75

Fresh berries and whipped cream | \$6.50

Whole fresh fruit | \$4.50

Sliced fresh fruit | \$6.50

Bakery Items- Served by the dozen

Assorted Cookies | \$36

Double Chocolate brownies & blondies | \$36

Assorted gourmet cupcakes | \$42

Assorted bagels with cream cheese | \$36

Assorted jumbo muffins | \$36

Assorted fresh baked scones | \$36

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Beverage & Thirst Quenchers priced per person,

per break

Mineral and flavored spring waters | \$4.50

Flavored iced teas | \$4.50

Assorted juices | \$4.50

Cold fresh milk 2% or skim | \$3.75

Assorted sodas | \$4.50

Gatorade | \$4.95

Sobe energy drinks | \$5.50

Amp & rock star beverages | \$6.50

Red bull energy drinks | \$6.95

Starbucks coffee and selection of TAZO teas \$4.50

Cold beverage assortment | \$5.50 (includes soda, bottled

water and flavored iced teas)

Starbucks Frappuccino's on ice | \$6.50

Hot chocolate &warm apple cider | \$5.50

Beverage Options

Coffee, decaf, hot teas | \$39/gal

Starbucks coffee, decaf, Tazo hot teas | \$45/gal

12oz cans Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper | \$3

Bottled Waters | \$3

Bottled iced tea | \$3

Canned energy drinks | \$4

Specialty Items Priced Per Person

Ice cream novelties | \$4.95

Assorted candy bars | \$4.50

Natural fruit juice bars | \$4.50

Bags of potato chips & pretzels | \$4.50

Hot pretzels with ball park mustard & cheese sauce | \$5.50

Pita bread chips, hummus, tapenade, & tomato marmalade

\$8.25

Tri-colored tortilla chips with salsa & guacamole | \$8.50

Spinach & artichoke dip with corn tortilla chips | \$7.95

Assorted mixed nuts | \$4.50

Lunch

Plated Lunches

Plated Lunch

Choice of one starter, fresh bakery rolls & butter, entree(s), chef's choice of fresh vegetables & starch, choice of one dessert & fresh coffees & teas

Starter Selections (choose one)

Homestyle chicken noodle soup

New England clam chowder

Rustic tomato bisque

Market salad- grape tomatoes, English cucumbers, olives, shaved red onion

Spinach salad-baby spinach, raspberry vinaigrette, goat cheese, craisins & spiced pecans

Dessert Selections (choose one)

NY style cheesecake

Triple chocolate cake

Spiced carrot cake

Flourless chocolate cake

Hot Entree Selections

Herb roasted breast of chicken with wild rice, grilled asparagus, & citrus sauce | \$25.50

Panko crusted chicken with garlic mashed potatoes, French green beans, & Madeira jus | \$25.50

Grilled Atlantic salmon with basmati rice, Broccolini, & ginger sauce | \$25.50

Blackened pork tenderloin with sautéed spinach, mashed sweet potato, & cognac mushroom sauce | \$27.50

Chilled Entree Selections

Chicken Caesar salad or chopped salad | \$17.50

Turkey Wrap with shaved lettuce, tomato, ranch dressing in a tomato tortilla wrap served with fresh fruit medley | \$23.50

Marinated grilled vegetables with orzo salad & grilled focaccia | \$23.50

Steak Salad- grilled flat iron steak with romaine lettuce, bleu cheese, bacon & peppercorn dressing | \$27.50

All pricing is per person. Service charge of 12%, Administrative fee of 10% and CT state tax will be added to all prices.

Lunch

Buffet Lunches

New England Buffet |\$31

Choice of 1:

New England clam chowder Home style chicken noodle soup

Choice of 2:

Fresh Garden salad
Potato salad with Bacon & Chive
Creamy Cole slaw
Classic Macaroni salad
Green beans & onion salad

Choice of 2:

Baked cod
Horseradish mustard crusted pork loin
Roasted salmon with citrus butter sauce
Grilled chicken with apple & cranberry

Choice of 2:

Wild rice pilaf
Garlic mashed Yukon potatoes
Roasted red potatoes
Candied sweet potatoes
Green bean almandine
Baby carrots
Grilled asparagus
Broccoli & cauliflower medley

Choice of 1:

Triple chocolate cake Cheesecake Carrot Cake

Fresh Brewed Coffee & teas

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New Italian | \$26

Minestrone Soup

Caesar salad with Croutons & Parmesan Cheese

Tomato mozzarella salad

Chilled antipasti

Penne with sausage, spinach & sun dried tomatoes

Chef's chicken parmesan

Individual vegetable lasagna rollups

Marinated roasted vegetables

Garlic bread and bread sticks

Italian crème cake

Fresh coffees & teas

Healthy Options | \$25

Tomato gazpacho shooters

Hummus with grilled pita chips

Citrus asparagus

Eggplant & couscous "caviar"

Spinach, avocado & orange salad

Poached salmon with cucumber relish

Grilled chicken breast with baby green beans

Sesame scented basmati rice

Fresh seasonal whole & sliced fruits

Banana bread with honey citrus yogurt

Fresh coffees & teas

Lunches Continued

American Deli Buffet | \$27.5

Choice of 3:

Homestyle chicken noodle soup

Tomato bisque

Hearty beef chili

Manhattan clam chowder

Bacon & chive potato salad

Caesar salad with Croutons & Parmesan Cheese

Classic pasta salad

Fresh garden salad with Tomatoes & Cucumbers

Choice of 3:

Turkey, roast beef, ham, corned beef, pastrami, grilled chicken, tuna salad, Italian meats, grilled vegetables

Cheddar, Swiss, Muenster, blue, provolone, pepper jack

Includes:

Ciabatta, focaccia, rustic rolls, lettuce, tomato, onion, pickles, cherry peppers, pepperoncini & olives

House made kettle chips

Fresh baked cookies & brownies

Fresh coffees & teas

BOXED LUNCHES:

All to go lunches include condiments, disposable flatware, chilled soft drinks, bottled water chocolate chip cookie & mints

roasted turkey | \$23.50 maple peppered bacon, lettuce, tomato and roasted red pepper aioli on challah bread served with pasta salad, cranberry jelly, whole fruit & pretzels

Greek chicken salad | \$23.50 Mesculin, feta cheese, cucumber, Kalamata olives with oregano vinaigrette served with hummus, pita chips and whole fruit

roast beef | \$23.50 caramelized onions, lettuce, alfalfa sprouts, tomato and horse radish sour cream on pumpernickel bread served with Caesar salad, potato chips and whole fruit

Lobster roll | \$24.50 with celery and carrot sticks, ranch dressing, potato chips & dried fruit mix

Grilled portabella and roasted pepper wrap | \$23.50 buffalo mozzarella and basil pesto in a spinach wrap served with terra chips, biscotti & fresh fruit salad

Deli sandwich | \$23.50 prosciutto, salami, mozzarella, roasted peppers and pesto on focaccia served with Caesar salad, potato chips and whole fruit

ham and Swiss | \$23.50 honey cured ham and imported Swiss with grain mustard on ciabatta bread served with pasta salad, whole fruit & pretzels

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MARRIOTT HARTFORD WINDSOR AIRPORT

28 Day Hill Road, Windsor, CT 06095

T: 860-688-7500

Plated Dinners

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Choice of one starter, fresh rolls & butter, entree(s), choice of dessert, coffee and tea service

Starter Selections (choose one)

New England clam chowder

Goat cheese infused tomato bisque

Market salad: baby field greens, grape tomato, & English cucumber

Caesar salad with parmesan cheese & garlic croutons

Spinach salad: fresh spinach leaves, pecans, strawberries, goat cheese, raspberry vinaigrette

Dessert Selections (choose one)

chocolate mousse parfait

mascarpone cream and berries

New York style cheesecake

Italian crème cake

triple chocolate cake

spiced carrot cake

berries & crème

Entree Selections (choose up to three)

grilled pork chop I \$38.5

roasted peppers and onions, balsamic reduction, roasted sweet potatoes

grilled chicken breast I \$38.5

Kalamata olives, sundried tomatoes, capers, roasted fingerling potatoes, Broccolini

roasted chicken I \$41

Tasso ham gravy, mashed Yukon potatoes, haricot vert

sesame crusted salmon I \$49.5

shitake mushroom basmati rice, baby bock choy, Thai chili sauce

new York strip steak I \$53

grilled, herb roasted wild mushrooms, port reduction, au gratin potatoes

filet mignon I \$55

Applewood bacon wrapped, horseradish mashed potatoes, fried onions, cabernet sauce

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Duo Plated Dinners

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Choice of one starter, fresh rolls & butter, entree(s), choice of dessert, coffee and tea service

Filet & Lobster: porcini mushroom crusted filet mignon, merlot reduction & sherry lobster with mashed potatoes & grilled asparagus | \$55.95

Tuna & Shrimp: seared tuna fillet with grilled pineapple salsa & rosemary skewered grilled shrimp with herb garlic butter, accompanied by saffron risotto and seasonal baby vegetables | \$53.95

Filet & Salmon: chili cinnamon filet of beef with apple port wine demi & jerked salmon with mango salsa, accompanied with chipotle mashed potatoes and seasonal vegetables | \$53.95

Chicken & Lobster: chicken Florentine & lobster ravioli in tomato basil sauce garnished with parmesan cheese shavings | \$58.25

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Buffet Dinners

Classic Dinner Buffet | \$49.5

Choice of Three Starters

tossed garden salad with tomatoes & cucumbers tomato bisque home-style chicken noodle soup new England clam chowder southern pasta salad home-style potato salad

Choice of Two Entrees

horseradish crusted pork loin grilled chicken with artichokes and roasted peppers oven roasted salmon with citrus tarragon sauce baked cod red wine braised short ribs grilled flank steak with port mushroom sauce

Choice of Two Starches

garlic mashed Yukon gold potatoes herb roasted red potatoes wild rice pilaf candied sweet potatoes au gratin potatoes

Choice of Two Vegetables

roasted vegetable medley grilled asparagus steamed cauliflower and broccoli fresh green beans roasted corn medley

Choice of Two Desserts

triple chocolate cake
carrot cake with cream cheese frosting
new York cheesecake
brownies and blondies
berries and cream

Served with assorted rolls & butter, & fresh brewed coffees & teas

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Buffet Dinners Continued

Neo-American Buffet | \$57

arugula salad:

shaved fennel, goat cheese, toasted almond, tarragon vinaigrette

tuna nicoise salad

fresh tomato and basil salad

potato crusted Atlantic salmon with chive cream

port wine braised short ribs

oven roasted BBQ chicken

sweet potato au gratin

grilled asparagus with hollandaise

"hoppin' John" rice casserole

assorted dinner rolls with sweet cream butter

spiced carrot cake

gourmet cupcakes

fresh coffee and teas

Windsor Buffet | \$56

loaded baked potato soup

fresh wedge salad

iceberg wedge with bacon, bleu cheese, tomato, and peppercorn dressing

cape cod crab slaw

grilled flank steak with bacon mushroom hash

grilled chicken breast with tarragon butter

seared Atlantic salmon with citrus oil

roasted corn on the cob

white and purple fingerling potatoes

wild rice pilaf

assorted dinner rolls with butter

fresh caramel apple pie

chef's bread pudding

fresh coffee and teas

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More Buffet Dinners Continued

Caribbean Buffet | \$56.5

garden salad: cucumbers, tomatoes, onion, pepper, ranch, balsamic reduction

fresh fruit display: pineapple, melon, berries, mango, oranges

creamy Cole slaw

Jamaican beef patties

spicy jerked chicken

southern stewed beef

roasted snapper with spicy peppers and onions

roasted root vegetables

traditional west Indian "rice and peas"

sweet fried plantains

assorted dinner rolls with sweet cream butter

mango mousse cake

caramel laced rice pudding

fresh coffee and teas

Mediterranean Buffet | \$53.5

potato sausage and kale soup

Mediterranean garden salad: feta, Kalamata olives, grape tomatoes, cucumbers, pepperoncini, creamy Italian

Grecian antipasto

northeast shrimp scampi

herb de province chicken

grilled flatiron steak

vegetable ratatouille

rosemary infused roasted potatoes

focaccia, garlic bread, grissini

brulee cheesecake

Italian cream cake

cannoli's

fresh coffee and teas

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Hors D'oeuvres

Cold Selections

priced per 50 pieces

asparagus wrapped with prosciutto | \$165.00 lobster tarragon salad on crostini | \$165.00 port onion marmalade on brioche toast | \$110.00 California rolls, wasabi and pickled ginger | \$195.00 assorted canapes | \$140.00 smoked salmon on toast points, caviar crème fraiche | \$165.00 fresh mozzarella, cherry tomato & basil lollipop | **\$165.00** seared ahi tuna on wonton chip, pickled watermelon relish | **\$195.00** traditional deviled eggs | \$140.00 pretzels, chips and dip (serves 25) | \$82.50 selection of mixed nuts (serves 25) | \$93.50

Crudité Selection | \$6.75 per person Assorted Vegetables with an assortment of dips

Antipasto | \$12.25 per person

Prosciutto, provolone, salami, pepperoni, smoked mozzarella, roasted peppers, black & green olives, artichoke hearts, and grilled asparagus with warm focaccia

Chilled Shrimp | market price

With horseradish cocktail sauce and citrus wedges

Tropical Fruit Display | \$9.95 per person

With chopped nuts, coconut, brown sugar, whipped cream, & dark chocolate fondue

Artisan Cheeses | \$9.95 per person Served with French bread & crackers

Hot Selections

priced per 50 pieces

bacon wrapped shrimp with mustard bbq dipping sauce | **\$200.00** spinach, feta, & pine nut stuffed mushrooms | \$165.00 grilled diver scallops, curried fruit chutney | \$195.00 Mini crab cakes, red pepper tartar sauce | \$195.00 porcini rubbed sirloin medallions, sun-dried tomato aioli on toasted baguette slice | \$200.00 scallop wrapped with bacon | \$195.00 roasted vegetable skewers | \$140.00 asparagus spears wrapped with roast turkey | \$165.00 coconut shrimp with plum sauce | \$195.00 cozy shrimp with spicy cocktail sauce | \$200.00 raspberry & brie en phyllo | \$150.00 crabmeat stuffed mushroom caps | \$165.00 miniature beef wellington en croute with béarnaise | \$195.00 chicken & cabbage pot stickers, hot mustard | \$165.00 vegetarian spring roll, hot mustard | \$155.00 parmesan cheese artichoke & creamy horseradish | \$140.00 potato pancakes with chive sour cream | \$140.00 beef or chicken brochettes | \$165.00 tomato, basil and mozzarella bruschetta | \$165.00 new England clam chowder shooters | \$175.00 mini bbq chicken sliders | \$165.00

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Specialty Display Stations

All specialty stations are priced per person & 1.5 hours of service *denotes chef/attendant fee of \$85

Pasta Bar* | \$12.95

Choice of 3 pastas: fettuccine, penne, bowtie, tortellini or gnocchi. Choice of 3 sauces: classic marinara, puttanesca, aglio e olio, alfredo, or pesto. Garlic bread, parmesan cheese, red pepper flakes. Add: grilled chicken, grilled Portobello mushrooms, Italian sausage, sun-dried tomatoes, primavera vegetables, roasted red peppers-additional \$4.50 per person

Sushi Bar* | \$19.75 (based on 4 pieces per guest)

Assorted maki & nigiri style sushi, soy sauce, pickled ginger, & wasabi

Raw Bar | market price

Oysters, clams, fresh shrimp, crab claws, steamed mussels. House made citrus cocktail sauce, herbed tartar sauce & mustard sauce

Salad Station | \$10.95

Romaine leaves, mixed field greens, baby spinach leaves, shredded parmesan, low-fat mozzarella, anchovies, herb croutons, Caesar, French, Ranch, & Italian dressings. Sliced roasted turkey, European cucumbers, Bermuda onion, roma tomatoes, pepperoncini, roasted red peppers, black olives, julienned carrots, shredded red cabbage, & green peppers

Fresh Fruit Fondue Station | \$9.95

Skewers of fruit including: strawberry, kiwi, oranges, melons, & pineapple with pots of dark chocolate & cinnamon sugar

Mashed Potato Martini | \$12.25

Mashed sweet & Yukon gold potatoes served in a martini glass. Toppings: bacon, mushrooms, scallions, cheddar cheese, sour cream, leeks, & primavera vegetables garnished with fried leeks

Asian Grill Station | \$16.50

Satays of: grilled chicken, sriracha shrimp, green curry beef, garlic marinated Portobello, pesto rubbed Japanese eggplant- accompanied by pork dumplings, peanut sauce, & sweet chili dipping sauce

Fajita Station | \$14.25

Grilled chicken strips, grilled steak, & grilled shrimp. Grilled peppers & onions, roasted corn, black beans, salsa, flour tortillas, guacamole, sour cream, Monterey jack & cheddar cheese, & jalapenos

Quesadilla Station | \$14.25

Choice of 3 quesadillas: steak fajita quesadillas, chicken fajita quesadillas, vegetarian quesadillas, shrimp & spinach quesadillas, black bean pineapple quesadillas, crabmeat quesadillas. Fire roasted tomato salsa, black bean dip, guacamole, spicy cheese dip & sour cream

Sundae Bar | \$17.50

Premium vanilla bean & double chocolate ice creams. Toppings: m&m's, chocolate morsels, chopped snickers, peanut m&m's, milky way, crushed Oreo's, Reese's pieces, caramel, warm fudge, & strawberry toppings, maraschino cherries, peanuts, whipped cream, & sprinkles

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Reception Packages

All specialty stations are priced per person & 1.5 hours of service *denotes chef/attendant fee of \$85

Asian Delights | \$37.50

Assorted maki & nigiri style sushi with pickled ginger & wasabi (3 pieces per guest)
Chicken & beef satay with two dipping sauces
Steamed dim sum presentation with selection of sauces
Curry & ginger chicken spring rolls with sweet chili sauce
Sesame seared tuna on a crispy wonton with Korean bbq sauce & cucumber onion salad
Chilled & hot sake station* \$6.95 each
Japanese beer selection* \$6.25 each

Sports Bar | \$30.95

Warm jumbo pretzels with ballpark mustard
Fresh popcorn & shelled peanuts
Boneless buffalo chicken tenders, celery & carrot sticks with bleu cheese dipping sauce
Jalapeno poppers
Beef & chicken Quesadillas
Tri-color corn tortilla chips, garnishes of Chile con queso, pico de gallo, fresh guacamole, salsa & cilantro sour cream
Micro brew favorites* \$6.25 each

Red, White, & Blue | \$30.95

Cheese presentation: garnished with fresh fruit & berries, served with sliced baguettes & flatbread Fresh garden crudité: presentation of seasonal vegetables served with savory dips Spicy buffalo wings with celery sticks and bleu cheese dip BBQ chicken wings with ranch dip Mini corn dogs with brown mustard Mini pepperoni pizza bites Nacho bar with cheese, beef, jalapenos, & onions Budweiser & Miller lite* \$6.50 each

Dessert Reception | \$19.95

Fondue to include: whole fresh strawberries, cubed melons, pineapple, marshmallows, cubed pound cake, white & dark chocolate fondues. Mocha pyramids, chocolate eclairs, assorted truffles, fruit tartelettes, chocolate dipped strawberries. Variety of tortes, tarts & pastries to include: NY style cheesecake, carrot cake, chocolate cake, assorted biscotti's & fruit pies

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Carving Stations

*Denotes carving stations require an attendant fee of \$85 each, one attendant per 50 guests required

Slow Roasted Turkey* | \$275.00

With cranberry sauce, stuffing, turkey gravy, & dinner rolls (serves 25 people)

Honey Cured Ham* | \$330.00

Served with candied sweet potatoes, honey bourbon sauce, & savory biscuits (serves 25 people)

Roasted Peppered Beef Tenderloin* | \$385.00

With port wine reduction, Yukon gold mashed potatoes, baby vegetables, horseradish sauce, & dinner rolls (serves 20 people)

Baked Brie | \$165.00

In puff pastry wrap with raspberry preserves & almonds (serves 25 people)

Lean Corned Beef or Peppered Pastrami* | \$275.00

Boiled new potatoes, cabbage & baby carrots, deli mustard & rye bread (serves 20 people)

Roasted Rosemary Leg of Lamb* | \$330.00

Roasted to perfection, mint jelly, served with grilled asparagus & pan roasted fingerling potatoes

Prime Rib of Beef* | \$360.00

Roasted in natural juices served with roasted potatoes, grilled asparagus, creamed horseradish, & assorted dinner rolls (serves 30 people)

Top Round of Beef* | \$330.00

Baron of beef, served with garlic pan roasted potatoes, Brussel sprouts, silver dollar rolls, bordelaise sauce (serves 30 people)

Steamship Round of Beef* | \$600.00

Standing steamship round, expertly carved & served with appropriate condiments, creamy horseradish & silver dollar rolls (approx. 60 pounds- serves 100 people)

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Beverage

Host & Cash Bar

*Bartender fee of \$75 required. One bartender per 100 guests required.

Name brand host bar

Name brand cocktails | \$7.50 Imported beer | \$6.50 Domestic beer | \$5.50 House wine | \$7.50 Mineral water | \$3.50 Soft drinks | \$3.50

Premium brand host bar

Premium brand cocktails | \$8.50 Name brand cocktails | \$7.50 Imported beer | \$6.50 Domestic beer | \$5.50 House wine | \$7.50 Mineral water | \$3.50 Soft drinks | \$3.50

Cash Bar

Premium brand cocktails | \$9.00 Name brand cocktails | \$8.00 Cordials | \$10.00 Imported beer | \$7.00 Domestic beer | \$6.00 Premium house wine | \$9.00 House wine | \$8.00 Mineral water | \$3.00 Soft drinks | \$3.00

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MARRIOTT HARTFORD WINDSOR AIRPORT

28 Day Hill Road, Windsor, CT 06095

T: 860-688-7500

Beverage

Wine List

Sparkling Wines | Champagnes priced per bottle

Freixenet Brut, Spain, Cordon Negro | \$38.00 Korbel, California, Brut | \$41.00 Domaine Ste. Michelle, Washington State, Blanc de Blanc | \$43.00 Mumm Cuvee Napa, Napa Valley, Brut Prestige | \$53.00 Moet & Chandon Extra Dry, France, White Star | \$108.00

White Wines priced per bottle

Rex Goliath, Chardonnay | \$35.00 14 Hands, Columbia Valley, Chardonnay | \$37.00 Chateau St. Jean, Sonoma, Chardonnay | \$41.00 Louis Jadot, France, Pouilly Fuisse | \$62.00 Campanile, Italy, Pinot Grigio | \$37.00 Chateau Ste. Michelle, Columbia Valley, Riesling | \$37.00 Matua, New Zealand, Sauvignon Blanc | \$41.00

Blush Wines priced per bottle

Robert Mondavi, Woodbridge, White Zinfandel | \$31.00 Beringer, Napa Valley, White Zinfandel | \$33.00

Red Wines priced per bottle

Rex Goliath, Merlot | \$35.00
Rex Goliath, Cabernet Sauvignon | \$35.00
14 Hands, Columbia Valley, Cabernet Sauvignon | \$37.00
Sterling "Vintner's Collection", Central Coast, Cabernet Sauvignon | \$49.00
Francis Ford Coppola "Diamond Series", Monterey, Cabernet Sauvignon | \$55.00
14 Hands, Columbia Valley, Merlot | \$37.00
Sterling "Vintner's Collection", Central Coast, Merlot | \$49.00
Wild Horse, Paso Robles, Merlot | \$57.00
Meridian, Central Cost, Pinot Noir | \$57.00
Louis Jadot, France, Pinot Noir | \$53.00
Razor's Edge, South Australia, Shiraz | \$39.00
Earth, Zin, & Fire, Lodi, Zinfandel | \$39.00
Castello di Volpaia, Tuscany, Chianti Classico | \$53.00

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Packages

Meeting Planner Packages

Meeting Planner Packages:

All day package with continental | \$54

Executive continental breakfast
All-day hot & cold beverage service
Deli lunch buffet
Cookies & ice cream afternoon break

All day package with hot breakfast | \$73

Good morning breakfast buffet All-day hot & cold beverage service Choice of hot lunch buffet Cookies, brownies, & ice cream afternoon break

Half day package | \$69

Good morning breakfast buffet Half-day hot & cold beverage service Choice of hot lunch buffet

Morning meeting package | \$36

Good morning breakfast buffet Half-day hot & cold beverage service Fruit & granola mid-morning break

Afternoon meeting package | \$43

Choice of hot lunch buffet
Half-day hot & cold beverage service
Cookies, brownies, & ice cream afternoon break

All pricing is per person. Service charge of 12%, Administrative fee of 10% and CT state tax will be added to all prices.

Packages

Special Event Packages

Packages include cocktail reception, cheese & fruit display, vegetable crudité, 4 hour open bar with unlimited name brand cocktails, imported & domestic beer & wine selections, & sit-down plated or buffet dinner. All prices are per person.

Butlered hors d'oeuvres passed with white glove service: seared sesame tuna, beef satay, coconut shrimp, smoked salmon on toast points, tomato, basil bruschetta, Thai chicken & cashew spring rolls, spinach & feta stuffed mushrooms

Buffet Dinner Selection | \$88.00

Three salad selections please choose: field greens, seafood couscous, grilled vegetable salad, fresh fruit salad, Caesar salad, or Mediterranean rotini salad

Selection of one side item: garlic mashed potatoes, oven roasted Yukon potatoes, spinach risotto, wild rice blend, or rosemary red potatoes

Selection of two entrees: Roast prime rib with au jus, grilled ribeye, Atlantic salmon with light herbs, pecan & mustard crusted chicken with madeira, chicken stuffed with mushrooms, provolone, & prosciutto, grilled swordfish with citrus vinaigrette, & seafood fettuccine

Plated Dinner Selections

Sea Bass | \$84.00 served with spinach risotto & dill butter sauce

New York Strip Steak | \$83.00 served with garlic mashed potatoes

Grilled Chicken Breast | \$76.00 served with rosemary potatoes

Grilled Filet of Beef | \$86.00 served with horseradish mashed potatoes

Grilled Salmon | \$84.00 served with wild rice blend

Assorted Rolls & Butter
Starbucks Coffees, Decaffeinated coffee, & TAZO teas
Chef's Selection of seasonal vegetable & dessert

All pricing is per person. Service charge of 12%, Administrative fee of 10% and CT state tax will be added to all prices.