# CATERING MENU 2019

TWO Marriott HOTELS, BOUNDLESS FAMILIAR AMENITIES.

Residence INN.

38305 Cook Street, Palm Desert California 92211

COURTYARD

74895 Frank Sinatra Drive, Palm Desert California 92211

# BREAKFAST

### BREAKFAST OPTIONS

### PASTRIES & BAGEL BREAKFAST \$15/pp

Assortment of pastries and bagels with cream cheese served with orange juice, freshly brewed coffee (regular and decaffeinated) and assorted hot teas.

### **EXECUTIVE CONTINENTAL BREAKFAST \$20/pp**

Assortment of pastries and bagels with cream cheese, fresh seasonal fruit, yogurt and granola, served with orange juice, freshly brewed coffee (regular and decaffeinated) and assorted hot teas.

### BREAKFAST BUFFET \$25/pp (20 minimum)

Scrambled eggs, your choice of bacon or breakfast sausage, assortment of pastries and bagels with cream cheese, fresh seasonal fruit, yogurt and granola, served with orange juice, freshly brewed coffee (regular and decaffeinated) and assorted hot teas.

### **BREAKFAST SANDWICHES** \$20/pp

Your choice of one (1) breakfast sandwich listed below. Served with a side of fruit and orange juice.

#### **OPTION 1: BREAKFAST BURRITO**

Scrambled eggs, bacon, caramelized onions, breakfast potatoes, aged white cheddar  $\vartheta$  jack cheese in a tortilla with a side of freshly made salsa and avocado mash.

#### **OPTION 2: BISTRO BREAKFAST SANDWICH**

Scrambled eggs, bacon, aged white cheddar, arugula and avocado mash on a brioche bun.

### **OPTION 3: BALANCED BREAKFAST SANDWICH**

Egg whites, turkey breast, arugula, roasted green chilies and aged white cheddar on an English muffin.

SMALL HOSPITALITY GROUPS ONLY (25 MAXIMUM)

### ADD ON ITEMS

MUST BE PURCHASED WITH BREAKFAST OPTION

FRESH CUT SEASONAL FRUIT  BAGELS WITH CREAM CHEESE  YOGURT AND GRANOLA  ASSORTED PASTRIES  WHOLE FRUIT  Bananas, apples, oranges	\$20/dozen \$15/gallon \$22/dozen
ORANGE OR APPLE JUICE  ASSORTMENT OF HOT TEAS  COFFEE  Regular or Decaf	\$15/gallon
FULL COFFEE SERVICE	\$55



# A LA CARTE



## A LA CARTE OPTIONS

\$3/soda \$20/gallon	TAZO ICED BLACK TEA WITH LEMONS
\$15/gallon	HOT WATER WITH ASSORTMENT OF TEAS
\$55	FULL COFFEE SERVICE
	ASSORTED CANDY BARS
	FRESH CHOCOLATE CHIP COOKIES
	FRESH DARK CHOCOLATE SEA SALT COOKIES . ASSORTMENT OF PASTRIES
	BAGELS WITH CREAM CHEESE
\$8/bowl	FRUIT & BERRY BOWL
	FRUIT, GRANOLA & YOGURT BOWL
\$85	FRUIT PLATTER (SERVES 10-15) with honeydew, cantaloupe, grapes & pineapple
	FRESHLY POPPED POPCORN
	TRAIL MIX
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# LUNCH



## BOXED LUNCH OPTIONS

### **GREEN GODDESS CHICKEN BLT \$20**

Grilled chicken breast, Applewood smoked bacon, avocado mash, Little Gems lettuce, pickled red onions, tomato, Green Goddess Ranch, served on a brioche bun. Served with your choice of fruit or chips and your choice of soft drink or water.

#### PESTO PROSCIUTTO SANDWICH \$20

Thinly sliced prosciutto, basil pesto, oven roasted tomatoes and white cheddar cheese served on a brioche bun. Served with your choice of fruit or chips and your choice of soft drink or water.

### **MODERN COBB SALAD \$20**

Grilled chicken breast, Little Gems lettuce, Applewood smoked bacon, hard-cooked egg, grape tomatoes, pickled red onions and gorgonzola. Served with Green Goddess Ranch dressing and avocado mash on the side. Served with your choice of soft drink or water.

### LITTLE GEMS CAESAR SALAD \$15

Little Gems lettuce, ground black pepper & shredded parmesan. Served with artisan croutons and Caesar dressing on the side. Served with your choice of soft drink or water.

# HORS D'OEUVRES

### HOR D'OEUVRES

FOR SMALL HOSPITALITY GROUPS OF 5-10 PEOPLE AVAILABLE AFTER 5PM ONLY

### FLATBREADS \$15/pp

Margherita Flatbreads with marinara sauce, oven roasted tomatoes, basil, fresh parmesan & jack cheese, plus Pesto Prosciutto Flatbreads with basil pesto, oven roasted tomatoes, ricotta, prosciutto and EVOO.

### FRENCH FRY + DIP TRIO \$12/pp

A generous portion of French Fries served with Harissa Ketchup, Garlic Aioli and Green Goddess Ranch.

### GRILLED CHICKEN & BACON QUESADILLAS \$14/pp

Grilled chicken breast, bacon, Garlic Aioli, diced green chilies, jack  $\vartheta$  white cheddar cheese. Served with avocado mash and freshly made salsa.

### **CLASSIC CHICKEN WINGS \$17/pp**

Fried to perfection and tossed in either traditional or hot honey garlic sauce. Served with bleu cheese or Green Goddess Ranch.

