

Delta Hotels by Marriott Burlington

Catering Menu 2022

Continental Breakfast

Classic Continental

Chilled orange & cranberry juices
Assortment of fresh-baked breakfast pastries
Sliced fresh fruit
Freshly brewed Green Mountain Coffee Roasters (regular, decaffeinated & herbal teas)

\$14.00/person

Deluxe Continental

Chilled orange & cranberry juices
Assortment of fresh-baked breakfast pastries
Assortment of croissants served w/jams & jellies
Sliced fresh fruit
Individual Plain and Fruit Yogurts
Freshly brewed Green Mountain Coffee Roasters (regular, decaffeinated & herbal teas)

\$18.00/person

Continental Packages

Classic Continental Package

Classic Continental Breakfast
Morning coffee refresh service
Afternoon snack of granola bars or assorted cookies
Iced Tea & Lemonade

\$23.00/person

Deluxe Continental Package

Deluxe Continental Breakfast
Morning coffee refresh service
Afternoon snack of granola bars or assorted cookies
Iced Tea & Lemonade

\$27.00/person

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Breakfast Buffets

Country Breakfast Buffet

Chilled orange & cranberry juices
Assortment of fresh-baked breakfast pastries
Assortment of croissants w/jams & jellies OR sliced fruit
Country fresh scrambled eggs w/VT Cabot cheddar cheese
Choice of crisp bacon OR VT maple sausage link
Home-style potatoes
Freshly brewed Green Mountain Coffee Roasters (regular, decaffeinated & herbal teas)

\$23.00/person

Early Morning Buffet

Chilled orange & cranberry juices
Assortment of fresh-baked breakfast pastries
Assortment of croissants w/jams & jellies
Country fresh scrambled eggs w/VT Cabot Cheddar cheese
Crisp bacon & VT maple sausage link
Home-style potatoes
Hot oatmeal w/raisins & brown sugar
Sliced fresh fruit
Freshly brewed Green Mountain Coffee Roasters (regular, decaffeinated & herbal teas)

\$25.00/person

Best of Brunch Buffet

Chilled orange & cranberry juices
Assortment of fresh-baked breakfast pastries
Assortment of croissants w/jams & jellies
Eggs benedict
Country fresh scrambled eggs w/VT Cabot cheddar cheese
Crisp bacon & VT maple sausage link
Home Style Breakfast Potatoes
French Toast w/VT maple syrup
Seasonal Vegetable Frittata
Hot Oatmeal w/raisins & brown sugar
Sliced fresh fruit
Freshly brewed Green Mountain Coffee Roasters (regular, decaffeinated & herbal teas)

\$33.00/person

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A La Carte Items

- Assortment of fresh-baked pastries • \$38.00/dozen
- Assortment of croissants w/jams & jellies • \$38.00/dozen
- Assortment of bagels w/plain & vegetable flavored cream cheese • \$38.00/dozen
- Assortment of homemade mini sized quiche tartlets • \$35.00/dozen
- Egg, spinach & mushroom breakfast burrito • \$5.00 each
- Egg, cheese & sausage breakfast burrito • \$5.00 each
- Egg & cheese breakfast sandwich on a biscuit • \$6.00 each
- Ham, egg & cheese breakfast sandwich on a biscuit • \$6.00 each
- Hot oatmeal w/raisins & brown sugar • \$4.00/person
- Fresh sliced seasonal fruit • \$4.00/person
- Whole fruit • \$2.00 each
- Organic low-fat fruit flavored yogurt • \$4.00 each
- Granola Bar (contains nuts) • \$3.00 each
- Trail Mix (contains nuts) • \$25.00/pound
- Chef's Choice Fresh baked assorted cookies • \$38.00/dozen
- Freshly baked fudge brownies • \$38.00/dozen
- Potato Chips • \$3.00 each
- Soft jumbo hot pretzel pieces w/mustard • \$4.00/person
- Tortilla chips w/salsa • \$4.00/person
- Pita chips w/hummus • \$5.00/person
- Pita chips w/artichoke dip • \$6.00 per person

Beverages will be charged based on consumption

- Freshly brewed Green Mountain Coffee Roasters (regular, decaffeinated and herbal teas) • \$60.00/gallon
- Assorted cans of soda & flavored seltzers • \$4.00 each
- Bottled spring water • \$4.00 each
- Bottled sparkling water • \$4.00 each
- Carafe of chilled orange juice or cranberry juice • \$18.00/each
- Carafe of freshly brewed iced tea or lemonade • \$18.00/each

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Specialty Breaks

Sweet & Salty • \$13/person

Assorted cookies, soft jumbo hot pretzel pieces w/mustard, tortilla chips w/salsa, assorted cans of soda & seltzer

Country Snack • \$15/person

Warm apple crisp, VT Cabot cheddar cheese, assorted crackers, fresh cold or hot VT apple cider

Healthy Choice • \$13/person

Individual organic low-fat fruit yogurt, granola bars, fresh seasonal fruit platter, fresh brewed iced tea & lemonade

Munchie Break • \$13/person

Pita chips w/hummus, sliced seasonal vegetables w/ranch, cheese and crackers, fresh brewed iced tea & lemonade

Refuel Break • \$14/person

Organic low-fat yogurt (2 flavors), homemade granola, dried fruit toppings, trail mix, fruit-infused water (contains nuts)

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Lunch Buffets

For groups less than 25 guests, a \$50.00 buffet labor charge will apply.

Build-Your-Own Sandwich Deli Buffet • \$27/person

Select 3 Starter Options:

Farfalle Pasta Salad
Tossed Antipasto Salad
Tomato & Mozzarella Salad w/Fresh Basil
Fresh Seasonal Fruit Salad
Grilled Seasonal Vegetable Platter
Red Bliss Potato Salad
Roasted Butternut Squash Soup
Chicken Noodle Soup
New England Corn Chowder
Beef and Toasted Barley Soup
Grilled Tomato Bisque
Parsnip and Truffle Soup
Toasted Sunflower Mixed Garden Salad
Honeycrisp Apple Salad
Toasted Quinoa Salad
Classic Caesar Salad (add chicken +\$4.00/person)
Toasted Sunflower Mixed Garden Salad
Garden Classic Salad, Mixed

Select 3 Sandwich Options*:

House Roasted Turkey, Honey Cured Ham, House Roasted Roast Beef,
Chicken Salad, Tuna Salad, Egg Salad, or Hummus

Select 1 Dessert Option:

Fresh Baked Fudge Brownies, Raspberry Oatmeal Bars, Assorted Cookies,
Lemon Bars

Buffet includes freshly brewed iced tea & lemonade.

**Sandwiches are served w/ an assortment of sandwich breads, bulkie rolls (gluten-free bread is available upon request) sliced cheeses, lettuce, tomato, onions, sliced black olives, yellow banana pepper rings, mayonnaise, mustard, pickles & potato chips.*

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Catering Menu 2022

Assorted Sandwich Wrap Buffet • \$29/person

Select 3 Starter Options:

Farfalle Pasta Salad
Tossed Antipasto Salad
Tomato & Mozzarella Salad w/Fresh Basil
Fresh Seasonal Fruit Salad
Grilled Seasonal Vegetable Platter
Red Bliss Potato Salad
Roasted Butternut Squash Soup
Chicken Noodle Soup
New England Corn Chowder
Beef and Toasted Barley Soup
Grilled Tomato Bisque
Parsnip and Truffle Soup
Toasted Sunflower Mixed Garden Salad
Honeycrisp Apple Salad
Toasted Quinoa Salad
Classic Caesar Salad (add chicken +\$4.00/person)
Toasted Sunflower Mixed Garden Salad
Garden Classic Salad, Mixed

Select 3 Prepared Sandwich Options:

Turkey Club	Mexi-wrap
House Roasted Turkey & Cranberry Mayo	Asian Steak w/Portobello & Button
House Roasted Turkey, Apple & Brie	Mushrooms
Chicken Caesar	House Roasted Roast Beef w/Boursin
Tuna Salad	Cheese
Rachel Wrap (Roast Turkey & Slaw)	Italian wrap
Honey Cured Ham w/Swiss & Honey Mustard	Buffalo Chicken w/Blue Cheese
Chicken Salad	Oriental Portabella Mushrooms w/Water
Reuben wrap	Chestnuts
	Hummus w/Seasonal Grilled Vegetables

Select 1 Dessert Option:

Fresh Baked Fudge Brownies, Raspberry Oatmeal Bars, Assorted Cookies,
Lemon Bars

Buffet includes pickles, potato chips & freshly brewed iced tea & lemonade.

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Simple Solutions Buffet • \$40/person

Buffet includes warm rolls and sweet cream butter, Chef's choice assorted dessert display, fresh brewed iced tea & lemonade.

Select 2 Starter Options:

Roasted Butternut Squash Soup
Chicken Noodle Soup
New England Corn Chowder
Beef and Toasted Barley Soup
Grilled Tomato Bisque
Parsnip and Truffle Soup
Toasted Sunflower Mixed Garden Salad
Honeycrisp Apple Salad
Toasted Quinoa Salad
Classic Caesar Salad
Toasted Sunflower Mixed Garden Salad
Garden Classic Salad, Mixed

Select 1 Vegetable Option:

Flame-Broiled Green Beans, Tomato, Red Onion
Roasted Root Vegetable Hash, Parsnip, Carrot, Rutabaga
Delicta, Spaghetti Squash
House Medley Of Seasonal Vegetables
Crispy Brussel Sprouts

Select 2 Entree Options:

Maple Bourbon BBQ Pork Loin
Herb Roasted Pork
Steak Au Poivre
Grilled Salmon Filet
Roasted New England Cod
Dukes Stuffed Chicken Breast
Chicken Marsala
Roasted Turkey Dinner
Lemon Herb Roasted Half Chicken
Grilled Vegetable Primavera
Toasted Quinoa & Grilled Brussel Sprouts
Roasted Butternut Squash
Bucatini Pasta
Potato Gnocchi
Crispy Polenta
Homestyle Mac & Cheese
Vegetarian Stir Fry
Surf & Turf (\$60/person)

Select 1 Starch Option:

Mashed Potatoes
Mashed Sweet Potatoes w/ Apple
Garlic & VT Cabot Cheddar Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Oven Roasted Sweet Potato Wedges
Long Grain Wild Rice
Rice Pilaf
Potatoes Au Gratin

Additional entrée selection may be added if desired. Add \$3/person per additional entrée.

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Asian Inspired Buffet

Asian Slaw
Vegetable Lo Mein
Teriyaki Chicken
Broccoli Stir-Fry
Fried Rice
Egg Rolls
Seared Pineapple
Sugar Cookies
Fresh brewed Iced Tea & Lemonade

\$28.00/person

Little Italy Buffet

Chicken Parmesan & Penne Pasta Alfredo
Tomato & Mozzarella Salad w/ fresh Basil
Zucchini w/ roasted Mushrooms, Tomatoes, Onions, Garlic & Fresh Basil
Fresh Garlic Bread w/ a sprinkle of Mozzarella & Parmesan
Assorted stuffed Cookies
Fresh Brewed Iced Tea & Lemonade

\$28.00/person

South of the Border Buffet

Black Bean Corn & Queso Fresco Salad
Warm Flour & Corn Tortillas & Tortilla Chips
Shredded Lettuce, Tomatoes, Onions, Salsa, Sour Cream & Guacamole,
Shredded Pepper Jack Cheese
Shredded Spiced Chicken
Seasoned Mexican Beef
Spanish Rice
Churros
Fresh Brewed Iced Tea & Lemonade

\$28.00/person

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Plated Lite Lunch

*Served w/ Fresh Brewed Iced Tea & Lemonade
Entrees include Chef's Choice of Dessert*

Baby Spinach Salad • \$19.00/person

Pickled blueberries, torn Vermont cheddar cheese, shaved red onion, blistered tomato, maple balsamic vinaigrette
Add grilled chicken breast • +\$4.00/person

Toasted Quinoa Salad • \$19.00/person

Honey roasted carrots, dried cranberries, Vermont goat cheese, baby microgreens, toasted almonds, and citrus vinaigrette
Add grilled chicken breast • +\$4.00/person

Toasted Sunflower Mixed Garden Salad • \$18.00/person

Smoked onion jam, brevis cheese, toasted sunflower seed, herb vinaigrette
Add grilled chicken breast • +\$4.00/person

Honeycrisp Apple Salad • \$18.00/person

Toasted Sunflower Mixed Garden Salad honey crisp apple salad, frisee & arugula greens, maple candied walnut, crispy smoked lardons, lemon – thyme vinaigrette

Classic Caesar Salad • \$20.00/person

House-made croutons, parmesan cheese, creamy Caesar dressing, lemon

Garden Classic Salad • \$16.00/person

Mixed field greens, cherry tomato, euro cucumbers, shaved red onion, carrot, balsamic vinaigrette

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Catering Menu 2022

Plated Lunch

Includes warm rolls and sweet cream butter, Chef's choice assorted dessert display, and freshly brewed Green Mountain Coffee Roasters regular, decaffeinated & herbal teas

Select 1 Starter Option:

Roasted butternut squash soup, sage crème, candied pepita seed
Chicken noodle, a mirepoix of vegetables, pasta in a rich chicken broth
New England corn chowder, smoked bacon, roasted corn, chive oil
Beef and toasted barley soup, herb pesto
Grilled tomato bisque, parmesan crouton, basil oil.
Parsnip and truffle soup, chive oil

Select 1 Vegetable Option:

Flame-Broiled Green Beans, Tomato, Red Onion
Roasted Root Vegetable Hash, Parsnip, Carrot, Rutabaga
Delicta, Spaghetti Squash
House Medley of Seasonal Vegetables
Crispy Brussel Sprouts

Select 1 Salad Option:

Toasted Sunflower Mixed Garden
Salad
Honeycrisp Apple Salad
Toasted quinoa salad
Classic Caesar salad
Toasted Sunflower Mixed Garden
Salad
Garden classic salad, mixed

Select 1 Dessert Option:

Flourless Chocolate Cake
Triple Chocolate Cake
Red Velvet Cake
Raspberry Donut Cheesecake
Caramel Apple Pie
Warm Apple Crisp
Homemade Fruit Cobbler
Grandma's Carrot Cake
Key Lime Pie
Tembleque (Puerto Rican coconut
pudding)

Select 1 Starch Option:

Mashed Potatoes
Mashed Sweet Potatoes w/ Apple
Mashed Potatoes w/ Garlic & VT Cabot
Cheddar
Oven Roasted Red Bliss Potatoes
Oven Roasted Sweet Potato Wedges
Long Grain Wild Rice
Rice Pilaf
Potatoes Au Gratin

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Catering Menu 2022

Plated Lunch Entrees

Beef & Pork

Beef Tenderloin • 48.00/person

Merlot reduction, grilled shiitake mushroom, roasted black garlic

Herb-Garlic Roasted Prime Rib • \$46.00/person

Horseradish cream, rosemary jus

Classic Grilled Tenderloin • \$46.00/person

Served w/ Béarnaise sauce

Steak Au Poivre • \$46.00/person

Black pepper seared sirloin, roasted mushroom, brandy cream sauce

Lomo Saltido • \$35.00/person

Sautéed sirloin, bell pepper, caramelized onion, soy sauce, cilantro, beef jus

Flame-Broiled Pork Chop • \$36.00/person

Habanero-apple compote, brandy demi-glace, crispy shallot

Maple-Bourbon BBQ Pork Loin • \$35.00/person

W/ crispy pancetta

Herb Roasted Pork • \$35.00/person

Caramelized onion, bacon jam, port wine pork jus

Blackened Pork • \$35.00/person

Roasted corn and red pepper relish, scallion puree, crispy cilantro

Roasted Pork Tenderloin • \$35.00/person

Dried fruit compote, Bing cherry relish, port wine demi

Fish

Mahi Mahi Sauté • \$38.00/person

Chili-lime aioli, roasted corn-scallion salsa

Grilled Salmon Filet • \$36.00/person

Crispy caper, Meyer lemon beurre blanc

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Catering Menu 2022

Fish (cont.)

Roasted New England Cod • \$35.00/person
Tarragon–scallion crust, Flame-Broiled lemon sauce

Salmon Roasted to Perfection • \$36.00/person
Roasted tomato sauce, basil gremolata, chive oil

Sea Scallops • \$36.00/person
Honey—lavender glaze, toasted pepita seed, chive oil

Crab Cake • \$28.00/person
One spinach and parmesan crab cake (3oz.) served golden brown atop a cucumber red onion relish

Stuffed Cod • \$28.00/person
White fish filet baked w/ a seafood stuffing and served w/ a Newburg sauce

Poultry

Duke's Stuffed Chicken Breast • \$32.00/person
Granny smith apple, Cabot cheddar cheese, topped with sherry – cider glaze

Peruvian Style Pollo Al Brasa • \$32.00/person
Roasted half chicken, marinated in Peruvian spice, roasted to perfection, topped with chimichurri

Chicken Marsala • \$32.00/person
Seared boneless breast of chicken w/ mushrooms in a Marsala wine sauce

Roasted Turkey Dinner • \$33.00/person
Sage–Sausage Stuffing, Thyme Infused Gravy, House-made Cranberry Sauce

Lemon–Herb Roasted Half Chicken • \$33.00/person
Roasted shallot–tomato compote, thyme jus

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Pasta/Vegetarian

Grilled Seasonal Vegetable Primavera • \$27.00/person

Tossed in a light parmesan, grilled vegetables and cavatappi pasta

Toasted Quinoa and Grilled Brussel Sprouts • \$27.00/person

Pistachio pesto, wild mushroom compote, and benne seed

Roasted Butternut Squash • \$27.00/person

Stuffed with maple-infused goat cheese, toasted pepita seed, braised red onion jam

Bucatini Pasta • \$27.00/person

Roasted vegetable hash, Grandin tomato sauce, basil gremolata, chive oil

Potato Gnocchi • \$28.00/person

Roasted wild mushroom, vine ripe tomato, truffle oil, parmesan cheese, herb salad

Crispy Polenta • \$29.00/person

Herb puree, Flame-Broiled cauliflower, grilled baby carrots, sunflower seed, arugula chimichurri and roasted black garlic

Additional entrée selections may be added if desired. Add \$4/person per additional entrée.

Delta Hotels by Marriott Burlington

Catering Menu 2022

Dinner Buffet

Buffet includes warm rolls and sweet cream butter, Chef's choice assorted dessert display, and freshly brewed Green Mountain Coffee Roasters regular, decaffeinated & herbal teas

Select 1 Starter Option:

Roasted butternut squash soup, sage crème, candied pepita seed
Chicken noodle, a mirepoix of vegetables, pasta in a rich chicken broth
New England corn chowder, smoked bacon, roasted corn, chive oil
Beef and toasted barley soup, herb pesto
Grilled tomato bisque, parmesan crouton, basil oil.
Parsnip and truffle soup, chive oil

Select 1 Vegetable Option:

Flame-Broiled Green Beans, Tomato, Red Onion
Roasted Root Vegetable Hash, Parsnip, Carrot, Rutabaga
Delicata, Spaghetti Squash
House Medley Of Seasonal Vegetables
Crispy Brussel Sprouts

Select 1 Salad Option:

Toasted Sunflower Mixed Garden Salad
Honeycrisp Apple Salad
Toasted quinoa salad
Classic Caesar salad
Toasted Sunflower Mixed Garden Salad
Garden classic salad, mixed

Select 1 Starch Option:

Mashed Potatoes
Mashed Sweet Potatoes w/ Apple
Mashed Potatoes w/ Garlic & VT Cabot Cheddar
Oven Roasted Red Bliss Potatoes
Oven Roasted Sweet Potato Wedges
Long Grain Wild Rice
Rice Pilaf
Potatoes Au Gratin

Select 1 Dessert Option:

Flourless Chocolate Cake
Triple Chocolate Cake
Red Velvet Cake
Raspberry Donut Cheesecake
Caramel Apple Pie
Warm Apple Crisp
Homemade Fruit Cobbler
Grandma's Carrot Cake
Key Lime Pie
Tembleque (Puerto Rican coconut pudding)

Choice of two entrées • \$40.00/person
Choice of three entrées • \$44.00/person
Choice of two entrées w/Carving Station • \$47.00/person*

**\$75 carver's fee will apply*

Carving options include: Baron of Beef, Maple Glazed Ham or Roasted Turkey

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Dinner Buffet Entrees

Flame-Broiled Pork Chop • \$36.00/person

Habanero- Apple Compote, Brandy Demi-Glace, Crispy Shallot

Maple Bourbon BBQ Pork Loin • \$35.00/person

Served w/crispy pancetta

Herb Roasted Pork • \$35.00/person

Caramelized Onion, Bacon Jam, Port Wine Pork Jus

Blackened Pork • \$35.00/person

Roasted Corn, Red Pepper Relish, Scallion Puree, Crispy Cilantro

Roasted Pork Tenderloin • \$46.00/person

Dried Fruit Compote, Bing Cherry Relish, Port Wine Demi

Beef Tenderloin • \$46.00/person

Merlot Reduction, Grilled Shitake Mushroom, Roasted Black Garlic

Herb Garlic Roasted Prime Rib • \$46.00/person

Horseradish Cream, Rosemary Au Jus

Steak Au Poivre • \$46.00/person

Rolled in a medley of herbs, slow-roasted and served w/ pork jus lie'

Classic Grilled Tenderloin • \$48.00/person

Bearnaise Sauce

Lomo Saltido Sautéed Sirloin • \$38.00/person

Bell Peppers, Caramelized Onion, Soy Sauce, Cilantro Beef Jus

Fish

Mahi Mahi • \$39.00/person

Sauté Chili Lime Aioli, Roasted Corn Scallion Salsa

Grilled Salmon Filet • \$38.00/person

Crispy Caper, Meyer Lemon Beurre Blanc

Salmon Roasted to Perfection • \$38.00/person

Roasted Tomato Sauce, Basil Gremolata, Chive Oil

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Fish (cont.)

Roasted New England Cod • \$36.00/person
Tarragon Scallion Crusted, Flame-Broiled Lemon Sauce

Sea Scallops • \$38.00/person
Honey Lavender Glaze, Toasted Pepita Seed, Chive Oil

Sea Scallop Sauté • \$56.00/person
House Cured Pork Belly, Apricot Puree, Pomegranate, Caramelized Cara
Cara Orange Supremes

Surf & Turf • \$60.00/person
Topped w/ a yellow vine-ripened tomato and fresh basil concassé

Poultry

Dukes Stuffed Chicken Breast • \$32.00/person
Granny Smith Apple, Cabot Cheddar Cheese, Topped w/ Sherry Cider Glaze

Chicken Marsala • \$33.00/person
Boneless breast of chicken w/ mushrooms in a Marsala wine sauce

Peruvian Pollo Al Brasa • \$32.00/person
Roasted Half Chicken, Marinated in Peruvian Spice and Roasted to
Perfection, Topped w/ Chimichurri

Roasted Turkey Dinner • \$33.00/person
Sage Sausage Stuffing, Thyme Infused Gravy, House Made Cranberry Sauce

Lemon Herb Roasted Half Chicken • \$33.00/person
Sautéed boneless chicken breast topped w/ seasonal apples, VT Cabot
cheddar cheese and maple-apple cider demi-glace

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Pasta/Vegetarian

Grilled Seasonal Vegetable Primavera • \$29.00/person

Tossed in a Light Parmesan Cream Sauce, Grilled Seasonal Vegetables and Cavatappi Pasta

Toasted Quinoa and Grilled Brussel Sprouts • \$29.00/person

Pistachio Pesto, Wild Mushroom Compote and Benne Seed

Roasted Butternut Squash • \$29.00/person

Stuffed w/ Maple Infused Goat Cheese, Toasted Pepito Seed, Braised Red Onion Jam

Bucatini Pasta • \$29.00/person

Roasted Vegetable Hash, Grandin Tomato Sauce, Basil Gremolata, Chive Oil

Potato Gnocchi • \$30.00/person

Roasted Wild Mushroom, Vine Ripe Tomato, Truffle Oil, Parmesan Cheese, Herb Salad

Crispy Polenta • \$31.00/person

Herb Puree, Flame-Broiled Cauliflower, Grilled Baby Carrots, Sunflower Seed, Arugula Chimichurri and Roasted Black Garlic

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Delta Hotels by Marriott Burlington

Catering Menu 2022

Plated Dinner

Includes warm rolls and sweet cream butter, Chef's choice assorted dessert display, and freshly brewed Green Mountain Coffee Roasters regular, decaffeinated & herbal teas

Select 1 Starter Option:

Roasted butternut squash soup, sage crème, candied pepita seed
Chicken noodle, a mirepoix of vegetables, pasta in a rich chicken broth
New England corn chowder, smoked bacon, roasted corn, chive oil
Beef and toasted barley soup, herb pesto
Grilled tomato bisque, parmesan crouton, basil oil.
Parsnip and truffle soup, chive oil

Select 1 Vegetable Option:

Flame-Broiled Green Beans, Tomato, Red Onion
Roasted Root Vegetable Hash, Parsnip, Carrot, Rutabaga
Delicata, Spaghetti Squash
House Medley Of Seasonal Vegetables
Crispy Brussel Sprouts

Select 1 Salad Option:

Toasted Sunflower Mixed
Garden Salad
Honeycrisp Apple Salad
Toasted quinoa salad
Classic Caesar salad
Toasted Sunflower Mixed
Garden Salad
Garden classic salad, mixed

Select 1 Starch Option:

Mashed Potatoes
Mashed Sweet Potatoes w/ Apple
Mashed Potatoes w/ Garlic & VT Cabot Cheddar
Oven Roasted Red Bliss Potatoes
Oven Roasted Sweet Potato Wedges
Long Grain Wild Rice
Rice Pilaf
Potatoes Au Gratin

Select 1 Dessert Option:

Flourless Chocolate Cake
Triple Chocolate Cake
Red Velvet Cake
Raspberry Donut Cheesecake
Caramel Apple Pie
Warm Apple Crisp
Homemade Fruit Cobbler
Grandma's Carrot Cake
Key Lime Pie

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Plated Dinner Entrees

Beef & Pork

Flame-Broiled Pork Chop • \$36.00/person
Habanero- Apple Compote, Brandy Demi-Glace, Crispy Shallot

Maple Bourbon BBQ Pork Loin • \$35.00/person
Served w/crispy pancetta

Herb Roasted Pork • \$35.00/person
Caramelized Onion, Bacon Jam, Port Wine Pork Jus

Blackened Pork • \$35.00/person
Roasted Corn, Red Pepper Relish, Scallion Puree, Crispy Cilantro

Roasted Pork Tenderloin • \$46.00/person
Dried Fruit Compote, Bing Cherry Relish, Port Wine Demi

Beef Tenderloin • \$46.00/person
Merlot Reduction, Grilled Shitake Mushroom, Roasted Black Garlic

Herb Garlic Roasted Prime Rib • \$46.00/person
Horseradish Cream, Rosemary Au Jus

Steak Au Poivre • \$46.00/person
Rolled in a medley of herbs, slow roasted and served w/ pork jus lie'

Classic Grilled Tenderloin • \$48.00/person
Bearnaise Sauce

Lomo Saltido Sauteed Sirloin • \$38.00/person
Bell Peppers, Caramelized Onion, Soy Sauce, Cilantro Beef Jus

Fish

Mahi Mahi • \$39.00/person
Sauté Chili Lime Aioli, Roasted Corn Scallion Salsa

Grilled Salmon Filet • \$38.00/person
Crispy Caper, Meyer Lemon Beurre Blanc

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Fish (cont.)

Salmon Roasted to Perfection • \$38.00/person
Roasted Tomato Sauce, Basil Gremolata, Chive Oil

Roasted New England Cod • \$36.00/person
Tarragon Scallion Crusted, Flame-Broiled Lemon Sauce

Sea Scallops • \$38.00/person
Honey Lavender Glaze, Toasted Pepita Seed, Chive Oil

Sea Scallop Sauté • \$56.00/person
House Cured Pork Belly, Apricot Puree, Pomegranate, Caramelized Cara
Cara Orange Supremes

Surf & Turf • \$60.00/person
Topped w/ a yellow vine-ripened tomato and fresh basil concassé

Poultry

Dukes Stuffed Chicken Breast • \$32.00/person
Granny Smith Apple, Cabot Cheddar Cheese, Topped w/ Sherry Cider Glaze

Chicken Marsala • \$33.00/person
Boneless breast of chicken w/ mushrooms in a Marsala wine sauce

Peruvian Pollo Al Brasa • \$32.00/person
Roasted Half Chicken, Marinated in Peruvian Spice and Roasted to
Perfection, Topped w/ Chimichurri

Roasted Turkey Dinner • \$33.00/person
Sage Sausage Stuffing, Thyme Infused Gravy, House Made Cranberry Sauce

Lemon Herb Roasted Half Chicken • \$33.00/person
Sautéed boneless chicken breast topped w/ seasonal apples, VT Cabot
cheddar cheese and maple-apple cider demi-glace

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Catering Menu 2022

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Delta Hotels by Marriott Burlington

Catering Menu 2022

Stations

Penne Pasta Primavera Alfredo • \$23.00/person

Penne pasta tossed w/ seasonal fresh vegetables in an Alfredo sauce

Stuffed Portabella Mushroom • \$23.00/person

Filled w/ spinach, mozzarella and parmesan cheese

Home-style Mac & Cheese • \$23.00/person

Our home-style mac and cheese w/ broccoli, sundried tomato, and brie

Pesto Pasta w/ Sundried Tomatoes • \$23.00/person

Farfalle pasta tossed in a pesto & roasted garlic tomato sauce w/ pine nuts, vine-ripened yellow and sundried tomatoes and fresh mozzarella

Eggplant Parmesan • \$23.00/person

Tender, breaded eggplant cutlets topped w/ mozzarella cheese and a roasted garlic tomato sauce served on a bed of whole wheat penne pasta

Vegetarian Stir-fry • \$23.00/person

Sugar snap peas, carrots, green onions, mushrooms, red peppers and cashews in a honey Szechwan glaze over lo mein noodles or rice

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Hors d'Oeuvres

Hot Selections

Assorted Mini Quiche (Cheese, Seasonal Vegetable and Lorraine Quiche) • \$115

Beef Rangoon's served w/ a Blueberry Sriracha Sauce • \$120

Broiled Sea Scallops Wrapped w/ Bacon • \$170

Butternut Squash Soup Shooters Topped w/ Crème Fraiche • \$105

Coconut Fried Shrimp w/ Spicy Pineapple Marmalade Sauce • \$145

Maple BBQ Shrimp Wrapped in Bacon • \$175

Petite Crab Cakes w/ Remoulade Sauce • \$135

Raspberry, Brie and Almonds in a Phyllo Pouch • \$115

Spanakopita w/ Spinach and Feta Cheese • \$115

Spinach and Artichoke Pastry Cups • \$125

Stuffed Babybella Mushroom Caps w/Spinach, Mozzarella and Parmesan • \$105

Stuffed White Mushroom Caps w/ Artichoke, Spinach and Cheese • \$105

Stuffed White Mushroom Caps w/ Crabmeat • \$125

Stuffed White Mushroom Caps w/ Maple Sausage Stuffing • \$125

Trader Duke's Special Recipe Swedish Meatballs (Station Only) • \$105

Teriyaki Chicken Skewers • \$145

Teriyaki Beef Skewers • \$150

Vegetarian Spring Rolls w/ Hoisin Sauce • \$115

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Chilled Selections

Caprese Skewers • \$105

Chef's choice of Assorted Deluxe Canapes • \$130

Jumbo Shrimp Cocktail • \$170

Mini Bruschetta on Baguette • \$125

Shrimp with Boursin Cheese on Toast Point • \$140

Tender Beef and Horseradish on Herb Crostini • \$140

Heavy Hors d'Oeuvres Reception

First Course

(opens at the time of arrival, available until hors d'oeuvres are consumed)

Platters of seasonal garden vegetables with Ranch dip & assorted domestic cheese tray with crackers (For an additional fee you can enhance the first course with passed hors d'oeuvres of your preference)

Second Course

(opens 45 minutes after arrival for a one-hour period)

Select one (1) meat station hand-carved by a Chef

Chef attended Pasta Station (manned or unmanned)

Self-serve Caesar Salad Station

Third Course

(opens 90 minutes after arrival)

Green Mountain Coffee Roasters Coffee & Dessert Buffet

\$38/person

Please note any chef manned station is subject to a \$75 plus tax chefs fee

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Hors d'Oeuvres Platters

A whole platter is based on 50 people

Assorted finger sandwiches (ham salad, egg salad, tuna salad, chicken salad)

Half • \$75 Whole • \$140

Brie En Croûte served with caramelized cranberries and toasted almond slivers

Half • \$95 Whole • \$175

VT Cabot Cheese platter with an assortment of crackers and grapes

Half • \$95 Whole • \$175

Fresh fruit skewers

Half • \$115 Whole • \$205

Plowman's Platter assorted cheese, salami, pepperoni and sweet Italian sausage with toasted crostini and crackers

Half • \$115 Whole • \$215

Seasonal garden vegetables with Ranch dip

Half • \$85 Whole • \$155

Sliced fresh fruit

Half • \$90 Whole • \$155

Smoked salmon served with dill, capers, finely chopped red onion, egg and dill dip

Half • \$115 Whole • \$215

Traditional antipasto assortment of marinated artichoke hearts, kalamata olives & mushrooms served with fresh mozzarella, roasted peppers, Italian meats & cheeses

Half • \$105 Whole • \$205

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Delta Hotels by Marriott Burlington
Catering Menu 2022

Delta Hotels Late Night Snacks

Based on 50 people

Artichoke Dip • \$120

Spinach, artichoke & three cheeses served warm with homemade pita chips

Wings • \$135

Choice of buffalo style or spicy maple BBQ. Served with ranch & blue cheese dressings and celery sticks

Love Me Tender • \$135

Plump chicken tenders, quick-fried & served with ranch, blue cheese or honey mustard dressings

Pulled Pork Sliders • \$145

House-made pulled pork served on slider rolls with maple poppy slaw & VT Cabot pepper-jack cheese

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Delta Hotels by Marriott Burlington

Catering Menu 2022

Beverage Menu

Groups of 25 or less that request a bar setup will receive a limited bar. A fee of \$50.00 plus tax will be added if the group requests liquor.

Call Brands • \$8.00

Premium Brands • \$9.00

Top Shelf • \$11.00

House Wine • \$8.00

Champagne or Sparkling Cider • \$8.00

Domestic Beer • \$6.00

Imported Beer • \$7.00

Vermont Microbrews • \$8-\$9.00

Draft/Switchback • \$8.00

Soda and Juice • \$2.00

Cordials & Specialties • Priced by Brand

Full Bar Setup Includes:

• **Beer • Wine • Liquor • Juices and Soda**

If bar revenue does not exceed \$200 per bar, a setup fee of \$75.00/ bar will apply. There will be a fee of \$100.00 plus tax for groups requesting a second bar set up for parties of less than 120 guests

Limited Bar Setup Includes:

• **Beer • Wine • Juices and Soda**

If bar revenue does not exceed \$100 per bar, a setup fee of \$30 per bar will apply

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Catering Menu 2022

Wine List

White Wines

Pinot Grigio, Caposaldo, Italy • \$38.00
Pinot Grigio, Ecco Domani, Veneto, Italy • \$39.00
Sauvignon Blanc, Sole Beach, New Zealand • \$47.00
Chardonnay, Kendall Jackson, California • \$39.00
Riesling, Zum, Germany • \$38.00
White Zinfandel, Beringer, California • \$32.00
Marquis De Caceres Rose, Spain • \$34.00

Red Wines

Pinot Noir, Blackstone, California • \$48.00
Pinot Noir, Light Horse, California • \$44.00
Malbec, Tinto Negro, Uco Valley, Argentina • \$41.00
Chianti, Renzo Masi, Italy • \$58.00
Merlot, 14 Hands, Washington • \$41.00
Red Zinfandel, Michael David 7 Deadly Zins, California • \$44.00
Cabernet, St. Francis, Sonoma • \$68.00

Sparkling Wines and Champagne

Kenwood Yalupa Brut (Organic) California • \$40.00
Prosecco, Lamberti, Italy • \$41.00
Korbel Brut, California • \$47.00
Veuve Clicquot Yellow Label Brut, France • \$100.00

House Wine by CK Mondavi

Moscato, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon • \$32.00

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