

MARRIOTT PRINCETON HOTEL AND CONFERENCE CENTER AT FORRESTAL

100 College Road East | Princeton | New Jersey 08540

609.452.7800 | www.princetonmarriott.com

events by Marriott

# dinner

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## FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

Prices are per person. All prices are subject to 23% Service Charge and 7% Sales Tax

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## Plated Dinner

### Choice of Appetizer:

Penne with Sundried Tomato Cream Sauce,  
Goat Cheese | \$5 per person

Vegetable Risotto with EVOO and Roasted  
Eggplant | \$5 per person

Sliced Tomato & Mozzarella | \$7 per person

### Choice of Salad:

House Salad, Tomato, Cucumber and Chic Pea,  
Balsamic Vinaigrette

Caesar Salad

Baby and Micro Greens, Roast Tomatoes and  
Candied Walnuts, Raspberry Vinaigrette

Baby Arugula, Mizuna and Frisee, Goat  
Cheese, Champagne Vinaigrette

Baby Red Oak with Local Blue Cheese

**\*When creating a choice menu, higher priced  
entrée prevails**



### Choice of Entrée:

Grilled Chicken with a Spring Mushroom Ragout | \$56.00 per person

Seared Chicken with Balsamic Roast Tomatoes | \$56.00 per person

Honey and Garlic Roast Chicken, Sherry Leek Cream | \$56.00 per person

Sliced Duroc Farm Pork Loin, Mushroom and Bacon Demi | \$58.00 per person

Herb Seared Mahi-Mahi, Citrus Cream Sauce | \$54.00 per person

Roasted Atlantic Cod with Fresh Tomato Fondue | \$58.00 per person

Salmon with Red Pepper Coulis | \$58.00 per person

Grilled Sirloin, Purple Potatoes,  
Caramelized Onion Demi-Glace | \$65.00 per person

Filet Mignon, Blue Cheese, Mashed Potatoes  
and Port Wine Demi | \$70.00 per person

Ethically Sourced, Sustainable Fish | Market Price

**Chef's Choice Seasonal Vegetable and Starch**

### Choice of Dessert:

Chocolate Trio

Lemon Trio

Chocolate Silk Crunch

Black Forest Cheesecake

Fresh Berries and Cream

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## Plated Dinner



### Choice of Salad:

House Salad

Caesar Salad

Baby Arugula and Frisee Salad

Field Greens, Toasted Almonds  
and Goat Cheese Salad

### Choice of Entrée:

Whole Wheat Pasta Primavera | \$42.00 per person

Roasted Free Range Chicken | \$49.00 per person

Duroc Pork Tenderloin | \$50.00 per person

Porcini Dusted New York Strip Steak | \$55.00 per person

Ethically Sourced, Sustainable Fish | Market Price

**Chef's Choice Seasonal Vegetable and Starch**

### Choice of Dessert:

Cheesecake Tasting

Fresh Berries and Cream

\*When creating a choice menu, higher priced entrée prevails

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## Buffet Dinner

### Dinner Buffet One | \$58.00 per person

Assorted Dinner Rolls

Handcrafted Soup of the Day

Garden Salad

Quinoa and Roast Vegetable Salad

Grilled Chicken with Balsamic Tomatoes

Salmon with Roast Red Pepper Coulis

Yellow Rice Pilaf

Chef's Selection of Market Vegetables

Petit Desserts

Mini Black and White Cookies

Coffee, Decaf, Teas, Iced Tea

### Dinner Buffet Two | \$60.00 per person

Assorted Dinner Rolls

Handcrafted Soup of the Day

Frisee and Mizuna Salad, Dried Fruits,  
Baby Pear Tomatoes

Wheatberry and Baby Tri Colored Carrots,  
Herbed Vinaigrette

Purple Potato Salad with Truffle

Grilled Chicken with Applejack Brandy

Brown Sugar Rubbed Skirt Steak

Baked Penne with Roast Tomatoes  
and Parmesan Cheese

Herbed Rice Pilaf

Asparagus and Baby Carrots

Mini Cheesecake

Chocolate Crunch Bar

Coffee, Decaf, Teas, Iced Tea

### Dinner Buffet Three | \$66.00 per person

Assorted Dinner Rolls

Handcrafted Soup of the Day

Salad of Baby Greens , Spun Vegetables  
and Cucumbers

Wild Mushroom Salad

Baby Arugula, Tomatoes and Fennel Salad

Grilled Chicken with Tomato Sage Cream, Balsamic

Chimichurri Flank Steak

Roast Arctic Char, Lime Tomato Salsa

Orecchiette with Cipollini Onions, Kale,  
Tomatoes, EVOO

Roast Baby Red Bliss

Baby Vegetables

Bread Pudding

Lemon Bars

Crunch Cake

Coffee, Decaf, Teas and Iced Tea

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### The Picnic • \$56.00 per person

Corn Bread

Baby Greens, Assorted Dressings

Carrot and Cucumber Ribbon Salad

Summer Slaw

New Potato Salad

BBQ 8 Cut Chicken, Grilled  
Hamburgers  
and Grilled Hot Dogs

Corn on the Cob

Roast Red Bliss

Brownies, Cookies and Watermelon

Iced Tea, Soft Drinks, Coffee and Tea

### The Forrestal Picnic | \$63 per person

Buttermilk Biscuits

Roasted Fingerling Potato Salad,  
Whole Grain Mustard

Tomato and Ciligene, Basil and  
Balsamic EVOO

Salad of Baby Rocket, Berries, Goat  
Cheese and NJ Tomatoes

Brown Sugar Rubbed Skirt Steak

Grilled Herb Rubbed Chicken Breast

Sweet and Hot Italian Sausage,  
Peppers and Onions on Italian Rolls

Vegetable Kabobs

Strawberry Shortcake

Blueberries and Whipped Cream

Chocolate Crunch Cake

Iced Tea, Soft Drinks, Coffee and Tea

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## General Information

Our printed menus are for general reference. Our Event Planning Staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

## Guarantee

Guarantees are required for all events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantee may be accepted up to twenty-four hours prior to function, subject to product availability. We will set and prepare food for 3% over the guarantee.

## Guarantee

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. All decorations must meet with the approval of the Princeton Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Event Department.

## Security

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used.

List available upon request.

## Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

## Labor Charges

Cavers, station attendants, additional food and cocktail servers are available at a minimum fee of \$125.00 per attendant for each four hour time period. A \$250.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 25 guests. \$125.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$20.00 per hour.

## Service Charge, Sales Tax & Audio Visual

A 23% Service charge and current state sale tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting Room Rental is subject to State Sales Tax.