

MARRIOTT PRINCETON HOTEL AND CONFERENCE CENTER AT FORRESTAL

100 College Road East | Princeton | New Jersey 08540

609.452.7800 | [www.princetonmarriott.com](http://www.princetonmarriott.com)

events by Marriott

# reception

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## ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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

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## Reception

Butler Passed Hors d'Oeuvres  
6 selections (hot or cold) at \$28.00 per person

## HOT SELECTION

Mini Crab Cakes

Chicken Sate

Seafood Stuffed Mushrooms

Stuffed Dates with Chorizo Wrapped in Bacon

Pastrami and Whole Grain Mustard Spring Roll

Mini New York Cheese Steak Hoagie

Coney Island Frank in Blanket

Mini Cheese Burger Sliders

Pork Carnita Empanada

Shrimp Chopstick

Duck Chopstick

Paella Bite

Lobster and Shrimp Spring Roll

Chicken and Cheese Empanada

Sesame Chicken Spring Roll

Chicken Parm Puff

Mushroom and Gouda Tart

Chickpea Star

Corn and Edamame Quesadilla

Asparagus and Mushroom Arancinis

French Onion Soup Boule

Short Rib and Roquefort Hand Pie

BBQ Pulled Pork Biscuit



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## Reception

Butler Passed Hors d'Oeuvres

6 selections (hot or cold) at \$28.00 per person

## COLD SELECTION

Watermelon and Balsamic

Tuna Tartare

Seared Tenderloin on Crostini with Local Bleu Cheese

Tomato Bruschetta

Seared Ahi Tuna, Wonton Crisp, Wasabi Mayo

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**Vegetable Crudit  | \$8.00 per person**

Fresh Sliced Vegetables with Dipping Sauces

**Sliced Fruit Display | \$8.00 per person**

Freshly Sliced Fruits & Berries

**Salsa Fresca Display | \$12.00 per person**

Fresh Red and Yellow Tomato, Red Onion, EVOO, Balsamic Vinegar, Green Pepper, Basil, Tobasco, Crostini and Chips

## Table Displays

**Guacamole Display | \$14.00 per person**

Housemade Guacamole, Fresh Tomatoes, Red Onions, Lemon, Cilantro, Caramelized Onions, Red Pepper Pesto, Chips and Pita

**Cheese Display | \$16.00 per person**

International and Domestic Cheeses, Red and Green Grapes, French Bread, Crackers

**Antipasto Display | \$18.00 per person**

Sopressata, Mortadella, Prosciutto, Salami, Sharp Provolone Grilled Focaccia, Cheese Crostini, Basil Oil, Aged Balsamic Vinegar

**Local Cheese | \$24.00 per person**

Selection of Local Creamery Cheeses, Spreads and Fruits

**Mediterranean Display | \$16.00 per person**

Hummus, Black Olive Tapenade, Eggplant Ragu, Imported Marinated Olives, Feta, House Cut Pita Chips

**Shellfish Display | Market Price**

Oysters, Clams and Marinated Mussels  
Matignon, Cocktail Sauce  
Jumbo Shrimp add \$4  
Crab Claws add \$5

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## Specialty Stations

### Pasta Station\* (Select Two) | **\$12 per person**

Rigatoni with Fresh Tomatoes, Basil, EVOO and Ciligene

Penne Rustica

Orecchiette with Roast Baby Vegetables, Herbs  
and White Wine Butter Sauce

### Housemade BBQ Pulled Pork Slider Experience | **\$15 per person**

Ginger Parsley Cole Slaw, Pretzel Bun,  
Hand Cut Fries

### Carving Station\*

Pork Loin with Caramelized  
Apples and Onions | **\$12 per person**

Turkey with Gravy | **\$12 per person**

Honey and Dill Glazed Salmon | **\$14 per person**

Strip Loin, Shallot Demi | **\$14 per person**

Beef Tenderloin with a Mushroom Ragout | **\$18 per person**



### Slider Station | **\$18 per person**

Pulled Pork, Short Ribs, Angus Burgers

Soft Shell Crab (add \$3)

### Sushi and Sashimi Station\*\* | **Market Price**

Maki, Hamachi Maki, Tekka Maki, California Rolls, Tuna, Shrimp,  
Salmon Sashimi, Pickled Ginger, Wasabi, Soy Sauce

### Viennese Table | **\$15 per person**

Truffles, Petit Fours, Confections, Pastries, Sweets

*\*attendant fee required | \$150 each*

*\*\*optional sushi chef | \$200 each*



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## ENJOY

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**The Princeton Marriott Hotel and Conference Center is only licensed authority to sell and serve liquor for consumption on the premises.**

**Therefore liquor is not permitted to be brought into the hotel.**

## deluxe brand bar

Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewars, Maker's Mark, Jack Daniel's, Seagram's VO, Jose Cuervo, Courvoisier VS

## deluxe wines

Stone Cellars by Beringer Merlot & Cabernet

Stone Cellars by Beringer Chardonnay & Pinot Grigio

## luxury brand bar

Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold Rum, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Jack Daniel's, Crown Royal, 1800 Silver, CouvoisierVSOP

## luxury wines

Meridian Chardonnay

Meridian Merlot

## domestic beer

Coors Light

Yuengling

Samuel Adams Boston Lager

Michelob Ultra

O'Douls

## imported beer

Heineken

Amstel Light

Corona Extra

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## deluxe brands open bar (per person basis)

One Hour Open Bar	\$18
Two Hour Open Bar	\$23
Three Hour Open Bar	\$27
Four Hour Open Bar	\$32

## luxury brands open bar (per person basis)

One Hour Open Bar	\$22
Two Hour Open Bar	\$28
Three Hour Open Bar	\$32
Four Hour Open Bar	\$36

Charges will be based on the guarantee attendance or actual attendance, whichever is higher.  
A labor fee of \$125 per bartender for up to (4) hours will apply.

Additional hours will be charged at \$20.00 per hour.



## deluxe brand consumption bar (per drink basis)

Martini	\$10
Mixed Cocktail	\$7
Wine by the Glass	\$8
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks	\$2.50
Mineral Water	\$3.50
Cordial	\$9

## luxury brand consumption bar (per drink basis)

Martini	\$11
Mixed Cocktails	\$9
Wine by the Glass	\$10
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks	\$2.50
Mineral Water	\$3.50
Cordial	\$10

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Charges will be based on the number of cocktails and other beverages actually consumed.  
A labor fee of \$125 per bartender for up to (4) hours will apply.

Additional hours will be charged at \$20.00 per hour.



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## deluxe brand cash bar

Martini	\$ 12
Mixed Cocktail	\$ 8
Wine by the Glass	\$ 9
Domestic Beer	\$ 5
Imported Beer	\$ 6
Soft Drinks	\$ 3
Mineral Water	\$ 3.50
Cordial	\$ 9

## luxury brand cash bar

Martini	\$ 14
Mixed Cocktail	\$ 9
Wine by the Glass	\$ 10
Domestic Beer	\$ 5
Imported Beer	\$ 6
Soft Drinks	\$ 3
Mineral Water	\$ 3.50
Cordial	\$ 11

Charges will be based on the number of cocktails and other beverages actually consumed.

A labor fee of \$125 per bartender for up to (4) hours will apply.

Additional hours will be charged at \$20.00 per hour.

A cashier is required for \$100.00 for all cash bars.

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## red wines

### light to medium intensity

Beaulieu Vineyard (BV), Pinot Noir	35
Beaulieu Vineyard (BV), Merlot	35
St. Francis, Merlot	30
Meridian Vineyards, Merlot	44
Mark West, Pinot Noir	45
Stone Cellars, Merlot	32
Castello di Volpaia, Chianti Classico	50
Ravenswood Estate, Shiraz	35
Beaulieu Vineyard (BV), Cabernet	32
Clos du Bois, Merlot	55

### medium to full intensity

Aquinas, Cabernet	45
Estancia, Cabernet	50
Stone Cellars, Cabernet Sauvignon	32
Merryvale Vineyards "Starmont"	
Cabernet Sauvignon, Napa Valley	52

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## white wines and champagne

### blush to light intensity

Beringer, White Zinfandel	30
Chateau Ste Michelle, Riesling	35
Pighin, Pinot Grigio	39
Brancott, Sauvignon Blanc	42
Kenwood Vineyards, Sauvignon Blanc	36
Stone Cellars, Pinot Grigio	32

### medium to full intensity

Clos du Bois, Chardonnay	45
Beaulieu Vineyard, Chardonnay	34
Stone Cellars, Chardonnay	30
Meridian Vineyards, Chardonnay	38

### Sparkling wines

Freixenet	30
Mumm Napa, Brut	45
Moet & Chandon, White Star	87

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## Wine Package Plan

(per person basis)

Featuring Red and White Wines Soft Drinks and Mineral Waters.  
Service is provided through each course of the meal.

### Deluxe Wine Package

Beaulieu Vineyard Chardonnay

Beaulieu Vineyard Merlot

Luncheon Service \$12

Dinner Service \$16

### Luxury Wine Package

Meridian Vineyards Chardonnay

Meridian Vineyards Merlot

Luncheon Service \$14

Dinner Service \$18

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