

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

# lunch

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)

## ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches



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

[home](#) [<](#) [>](#)

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)

## Plated Lunch

### Choice of Salad:

House salad, Cucumber, Tomato and Crouton,  
Choice of Dressing

Baby Arugula with Goat Cheese and Dried Cranberries,  
Raspberry Vinaigrette

Caesar Salad

### Choice of Entrée:

Roast Chicken Breast with Tomato and Sage Cream Sauce | **\$39.00 per person**

Tuscan Chicken with White Bean Ragu | **\$39.00 per person**

Grilled Chicken with Mushroom Demi | **\$39.00 per person**

Salmon with Blood Orange Coulis | **\$40.00 per person**

Roast Cod with Leek and Tomato Chutney | **\$42.00 per person**

Brown Sugar and Spice Crusted Skirt Steak | **\$45.00 per person**

Petit Sirloin, Caramelized Shallot Demi | **\$48.00 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

\*Coffee, Teas, Assorted Soft Drinks included in price

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

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)

## Plated Lunch



House Salad, Cucumber, Tomato and Crouton,  
Choice of Dressing

### Choice of Entrée:

Whole Wheat Pasta Primavera | **\$35.00 per person**

Roasted Free Range Chicken | **\$39.00 per person**

Pork Tenderloin with Apples | **\$39.00 per person**

New York Strip Steak with Roasted Baby Vegetables | **\$45.00 per person**

Ethically Sourced, Sustainable Fish | **Market Price**

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



### Dessert:

Fresh Berries and Cream

\*Coffee, Teas, Assorted Soft Drinks included in price

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

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)

## Lunch Buffet

### Traditional Deli Buffet | \$40.00 per person

Handcrafted Soup of the Day

Tossed Garden Salad

Housemade Coleslaw & Purple Potato Salad

Roast Beef, Turkey, Ham & Salami

Swiss, Farmhouse Cheddar, Dill Havarti

White, Wheat, Rye Breads and Kaiser Rolls

Pickles, Housemade Kettle Chips

Chocolate Petit Fours & Individual Fruit Tarts

Local Whole Fresh Fruit

Coffee, Tea, Soft Drinks

### Mini Sandwich Buffet | \$45.00 per person

Handcrafted Soup of the Day

Garden Salad

Quinoa and Baby Vegetable Salad

Chef Crafted Sandwiches:

Roast Beef with Horseradish Sour Cream

Marinated Chicken with Baby Arugula and Swiss

Roast Vegetables with Red Pepper Pesto

Housemade Chips and Dip “on the table”

Mini Lemon Meringue & Mini Chocolate Mousse

Coffee, Tea and Soft Drinks

### Caesar Buffet | \$45.00 per person

Handcrafted Soup of the Day

Arugula, Beet and Goat Cheese Salad

Roasted Wild Mushroom Salad

Italian Subs

Tomato-Basil Bruschetta with Crostini

Chicken Caesar Salad

Penne Pomodoro

Chef's Selection of Cheesecake

Strawberries with Whipped Cream

Coffee, Tea and Soft Drinks



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)

## Lunch Buffet

### Viva Italiano Buffet | \$48.00 per person

Handcrafted Soup of the Day

Caesar Salad

Fresh Mozzarella and Baby Tomato Salad

Roast Eggplant Salad

Balsamic Chicken

Cod over Tomato Fondue

Rigatoni with Fresh Tomatoes, Garlic and Basil

Arborio

Tarragon Zucchini and Squash

Assorted Italian Pastries and Confections

Coffee, Tea and Soft Drinks

### The Rustic | \$52 per person

Handcrafted Soup of the Day

Salad of Baby Greens with Spun  
Vegetables, Raspberry Vinaigrette

Wheatberry, Artichoke, Olive and Red  
Pepper Salad

Brown Sugar and Spice Rubbed Skirt  
Steak

Seared Chicken with Roast Tomato Coulis

Penne Rustica

Brown Rice Pilaf

Grilled Asparagus

Crème Brulee Spoons

Mini Fruit Tarts

Coffee, Tea and Soft Drinks





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# events by Marriott

[breakfast](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[beverage](#)[technology](#) [info](#)[> plated](#) [> buffet](#) [> box](#)

## Grab & GO Lunches

Box Lunches | \$ 38 per person

**\*prices are subject to change if guarantee exceeds 125 \***

Sandwiches: Choice of Three

Roast Turkey: Cranberry Mayo, Cheddar on a Hard Roll

Roast Beef: Caramelized Onions & Horseradish Cream on Pretzel Bread

Italian: Genoa Salami and Prosciutto, Mozzarella, Tomato, Balsamic Rosemary Focaccia

Sage Roast Chicken: Pesto Mayo, Dill Havarti, Baby Arugula on a Croissant Bun

Ham: with Swiss Cheese and Whole Grain Mustard on a Rye Roasted Vegetable Wrap

Salads: Choice of One

Chips: Choice of One

Desserts: Choice of One

Pasta Salad

Gourmet Potato Chips

Famous Amos Cookie

Potato Salad

Terra Chips

Brownie

Cole Slaw

*\*all box lunches come with choice of: assorted soft drink, iced tea or bottled water*

*\* condiments are included*



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

[> plated](#) [> buffet](#) [> box](#)



## enhancements |

Vegetable Kabobs	\$ 4 per person
Hickory Smoked Ribs	\$ 7 per person
Balsamic Marinated Flat Iron Steak	\$ 5 per person
Herb and Roasted Garlic Skewered Shrimp	\$ 6 per person

## Lunch

### Picnic Lunch | \$40 per person

Grilled Hamburgers & Cheeseburgers

Barbecued Chicken

Italian Sausage with Peppers and Onions

Mixed Greens with Accompaniments  
and Assorted Dressings

Potato Salad and Cole Slaw

Macaroni and Cheese

Corn on the Cob

Baked Beans

Fruit Cobbler

Fresh Baked Cookies

Sliced Seasonal Fruit

Coffee and Tea Service

Sodas and Iced Tea Beverages

***Attendant Fee for Outside Grill - 125.00***

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#) [info](#)

## 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.