events by Marriott

> plated > buffet



cereals

juices

coffee

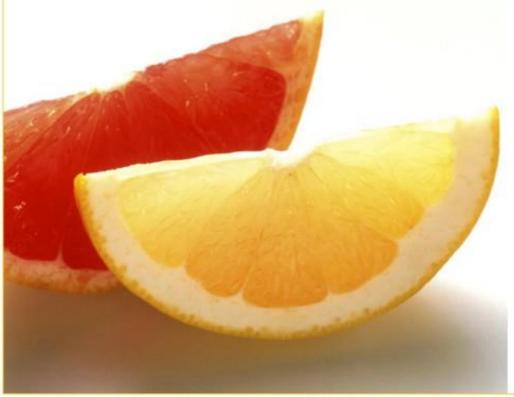
teas

pastries

milk

yogurt

eggs



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Continental Breakfast | \$20 per person

Assorted Juices

Local Sliced Fruits

Pastries, Muffins, Croissants & Mini Bagels

Assorted Yogurts

Oatmeal with Assorted Toppings

Coffee and Tea

Enhancements | Prices are per person

Available for all Breakfast Packages

Housemade Shooters/Waters \$5.00	Breakfast Burritos \$9.00
French Toast \$6.00	Belgian Waffle Station* \$9.00
Pancakes \$6.00	Omelet Station* \$12.00
Chicken Apple Sausage \$7.00	Chef Crafted Breakfast Sandwiches \$10.00
Sausage, Egg & Cheese Biscuit \$9.00	*Requires Attendant: \$150.00 1 per 20 guests

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Breakfast Full

Breakfast Buffet | \$30.00 per person

Assorted Juices

Local Sliced Fruits

Pastries, Yogurt Muffins, Croissants & Mini Bagels

Oatmeal with Assorted Toppings

Freshly Made Scrambled Eggs

Crisp Bacon & Country Sausage Links

Country Breakfast Potatoes

Coffee and Tea

Plated Breakfast | \$33 per person

Chilled Orange Juice

Assorted Breakfast Breads on the Table

Freshly Made Scrambled Eggs

Crisp Bacon & Sausage Links

Breakfast Potatoes

Coffee and Tea





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Healthy Start



Assorted Juices

Fruit Kabobs

Infused Water

Housemade Smoothie

Sliced Heirloom Tomatoes

Herbed Scrambled Eggs

Turkey Bacon and Turkey Sausage

Coffee and Tea



Plated | \$34.00 per person

Chilled Orange Juice

Assorted Breakfast Breads

Egg White Frittata: Spinach, Mushrooms & Onion with Tomato Basil Relish

Crisp Bacon or Sausage Links

Coffee and Tea

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Brunch

buffet | \$42

Chilled Orange and Grapefruit Juices

Sliced Seasonal Fruits

Breakfast Pastries

Scrambled Eggs

Crisp Bacon Strips

Sausage Links

Home Fried Potatoes

Market Style presentation of

Chef's Dessert

Bread Pudding with Vanilla Sauce

Assorted Regular and Diet Soft Drinks

Coffee and Tea Service

Salads | Select Two

Hummus with Grilled Pita Cucumber and Red Onion Salad

Tabouleh Penne Pasta Salad
Tuna Salad Mixed Green Salad

Chicken Salad Mozzarella and Tomato Salad

Dill Potato Salad

Labor Fee for Groups Under 20- \$200.00





Entrees | Select Two

Sage Roasted Chicken with Madeira Sauce

Chicken Normandy

Grilled Salmon with Fresh Tomato Orange Chutney

Cod with Tomato Olive Jus

Seared Flat Iron Steak Stroganoff

Grilled Flank Steak with Tri Color Peppers and

Natural Sauce

Chef's Selection of Starch and Vegetable

100 College Road East | Princeton | New Jersey 08540

609.452.7800 | www.princetonmarriott.com

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Brunch Enhancements

Hot Presentation | \$5

Belgian Waffles with Fresh Fruit Whipped Cream and Syrup

Cheese Blintzes with Strawberry Sauce

Apple Cinnamon Crepes

Cinnamon Texas Toast, Warm Maple Syrup and Whipped Butter and Caramelized Apples

Whole Grain and Rye Breads, Assorted Bagels Sundried Tomato & Maple Honey Whipped Butter

Eggs Benedict

Maple Pepper Bacon

Whole Wheat Pancakes

Strip Loin Carving Station - \$15

Cold Presentation |

Peel and Eat Shrimp | \$ 6.50 person

Fruit and Yogurt Parfaits | \$ 5 person

Smoked Salmon Platter | \$ 5 person

Smoked Fish Display | \$ 12 person

Smoked Salmon, Peppered Mackerel, Smoked Trout, Whitefish Salad, Capers, Chopped Egg, with Red Onions Miniature Bagels, Pumpernickel Triangles



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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 \$100.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 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.

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