

**Residence Inn by Marriott**

*Atlanta Midtown / 17<sup>th</sup> Street*

*1365 Peachtree Street, NE*

*Atlanta, GA 30309*

*(404) 745-1000*

***Breakfast Menu***

***Continental Breakfast***

*\$11.95 per Person*

*Assorted Bagels with Cream Cheese and Jams, Muffins, Danish, Fresh Fruit, Orange Juice and Coffee Service*

***Bagels or Danish to Go***

*\$9.95 per Person*

*Assortment of Bagels served with Cream Cheese and Jam, Orange Juice and Coffee Service*

*The following Selections are served with your choice of two Sides, Mini Muffins, Orange Juice and Coffee Service*

***Sausage, Egg and Cheese Casserole***

*\$13.95 per Person*

***Shrimp and Grits***

*\$18.95 per Person*

***Breakfast Burritos***

*Scrambled Eggs, Cheese, Sausage and grilled Peppers with Salsa on the side*

*\$13.95 per Person*

***Freshly Baked Spinach and Mushroom Lorraine or Ham and Cheese Quiche***

*\$16.95 per Person*

***Breakfast Sandwich***

*Biscuits or Croissants filled with Scrambled Eggs, Sausage, Bacon or Ham and Cheese*

*\$11.95 per Person*

***Side Items***

*Fresh Fruit*

*Hash Browns*

*Mini Bagels and Cream Cheese*

*Cheddar Cheese Grits*

*Biscuits and Sausage Gravy*

*Spiced Baked Fruit*

Prices are subject to 8% Sales Tax and 21% Service Charge

## ***Lunch Selections***

*All Lunches include Plating, Napkins, Utensils, Paper Tablecloths, Cups and Ice Service.  
Skirting and Cloth Linens are available at an additional fee.*

### ***Simple Boxed Lunches***

*Choice of Sandwich Breads or Wrap  
Includes 1 side, Cookie, Soda or Bottled Water, \$14.95 each  
With 2 Sides, \$16.95 each  
10 Box Minimum of each Combination*

***Classic Deli (Ham, Turkey or Roast Beef)***  
*With Field Greens, Plum Tomatoes, and Cheese and Condiments on the Side*

***Traditional Chicken Salad***  
*With Field Greens and Plum Tomatoes*

***Curry Chicken Salad***  
*With Walnuts and Raisins*

***Chicken Salad with Fresh Dill***  
*With Field Greens and Plum Tomatoes*

***Jerk Chicken***  
*With Avocado, Field Greens, Red onion and Tomato*

***Tuna Salad***  
*With Field Greens and Plum Tomatoes*

***Grilled Vegetables with Pesto Sauce***  
*With Roasted Red Peppers, Squash, Onions and Mushrooms and Provolone Cheese with Pesto Sauce*

### ***Sides***

*Fresh Fruit Salad  
Traditional Coleslaw  
Broccoli Salad  
Marinated Vegetables  
Tossed Salad*

*Southern Potato Salad  
German Potato Salad  
Creamy Dill Potato Salad  
Cucumber and Tomato Salad  
Wild Rice and Apple Salad*

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## ***Gourmet Boxed Lunches***

*All served with Choice of 1 Side, Dessert Bar, Whole Fruit and Bottled Water or Soda  
\$18.95 per Person  
10 Person Minimum*

### ***Roasted Turkey***

*Roasted Turkey Sandwich with Pesto Mayonnaise and Dried Cranberries on French Baguette  
with Havarti Cheese and Romaine Lettuce*

### ***Roast Beef***

*Roast Beef, Arugula and Blue Cheese on Rosemary Focaccia Bread with Roasted Red Bell  
Pepper Dressing*

### ***Honey Ham***

*Fresh Honey Baked Ham piled high with Cheddar Cheese on French Baguette with Roma  
Tomatoes, Romaine Lettuce and Creamy Dijon Mustard*

### ***Salmon BLT***

*Grilled Salmon Sandwich on French Baguette with Applewood Bacon, Avocado, Romaine  
Lettuce, Tomato and Chili Mayonnaise*

### ***Asian Barbequed Salmon***

*Asian Marinated Salmon with Black Sesame Seeds on Rosemary Focaccia with Cucumbers and  
Sprouts*

### ***Roasted Chicken with Pesto***

*Roasted Chicken Breast with Swiss Cheese, Romaine and Tomato with Pesto Mayonnaise on  
Brioche Bun*

### ***Chicken and Brie***

*Grilled Chicken Breast with Shaved Granny Smith Apple, Brie Cheese and Dijon Balsamic  
Dressing on French Baguette*

### ***Tuscany***

*Goat Cheese with Chives, Arugula, Marinated Roasted Eggplant and Sun-Dried Tomatoes on  
Whole Wheat*

### ***Portobello***

*Roasted Portobello Mushrooms on Rosemary Focaccia with Sautéed Spinach, Swiss Cheese and  
Tai Basil Pesto*

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## ***Lunch Platters***

*Create a Platter of your Choice of as Wraps and/or Sandwiches  
(Minimum 6 of each)  
Includes Choice of 2 Sides and assorted Pick-up Desserts and Beverage  
\$17.95 per person*

### ***Roasted Chicken***

*Seasoned Roasted Chicken Breast, Field Greens and Plum Tomatoes with Honey Mustard Dressing*

### ***Italian***

*Genoa Salami, Ham, Roasted Red Peppers, Pepperocini Provolone Cheese with Balsamic Vinaigrette*

### ***Turkey***

*Oven Roasted Turkey, Swiss Cheese, Field Greens and Plum Tomatoes Tomato with Creamy Ranch Dressing*

### ***Chicken Caesar***

*Sliced Grilled Chicken Breast, Romaine Lettuce and Creamy Caesar Dressing*

### ***Grilled Vegetable***

*Grilled Squash, Mushrooms, Onions, Red Peppers and Provolone Cheese with Pesto Sauce*

### ***Chicken Curry***

*Grilled Chicken Breast with Walnuts and Raisins*

### ***Roast Beef***

*Tender Sliced Roast Beef with Swiss cheese, Lettuce, Tomatoes and Blue Cheese dressing*

### ***Salmon BLT***

*Grilled Salmon with Bacon, Avocado, Tomatoes, Romaine Lettuce and Chili Mayonnaise Sauce  
(Add \$2.00)*

## ***Sides***

*Fresh Fruit Salad  
Traditional Coleslaw  
Broccoli Salad  
Marinated Vegetables  
Tossed Salad*

*Southern Potato Salad  
German Potato Salad  
Creamy Dill Potato Salad  
Cucumber and Tomato Salad  
Wild Rice and Apple Salad*

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## **Lunch Salads**

*Includes Roll and Beverage  
Add a Side Salad for \$2.00; Add 2 Side Salads for \$3.00  
Minimum 10 ppl  
\$17.95 per person*

### **Classic Grilled Chicken Salad**

*Mixed greens with chopped Tomatoes, Cucumbers, Red Onions, Black Olives  
Grated Cheeses and choice of Dressing on the side*

### **Fried Chicken Salad**

*Deep Fried Chicken Tenders on a bed of crispy Lettuce with Tomato Wedges, Cucumbers, Eggs,  
and shredded Cheeses with Honey Mustard Dressing on the side*

### **Grilled Chicken Caesar Salad**

*Sliced Chicken Breast served over Fresh Romaine Lettuce with Seasoned Croutons and freshly  
grated Parmesan Cheese and Creamy Caesar Dressing on the side*

### **Asian Chicken Salad**

*Crisp Fresh mixed Salad Greens served with Sesame Marinated Chicken Breasts, Snow Peas,  
Red Bell Peppers, Mandarin Oranges, Crispy Noodles and Toasted Almonds with Asian Dressing*

### **Cobb Salad**

*Crisp Mixed Salad Greens, Plum Tomatoes, Cucumbers, Bacon, Bleu Cheese Crumbles, Diced  
Turkey Breast and Diced Egg with Italian Dressing*

### **Chopped Salad**

*Fresh Vegetables, Cheddar and Mozzarella Chesses, Ham, Turkey, Bacon and Black Olives  
served on a bed of fresh greens, Plum Tomatoes and Red Onion  
Choice of Dressing on the side*

### **Curried Tuna or Chicken Salad**

*Red Onion, Cilantro, Walnuts and Raisins served over a bed of fresh greens  
Choice of Dressing on the side*

### **Spinach Salad**

*Fresh Baby Spinach with Apples, Red Onion, Blue Cheese Crumbles, Caramelized Pecans and  
Vinaigrette Dressing  
Add Grilled Chicken on Request or Grilled Salmon Filet (\$2.00 additional)*

### **Salmon BLT Salad**

*Crisp Fresh Mixed Salad Greens topped with Grilled Salmon Filet, Bacon, Avocado, Plum  
Tomatoes, Crumbled Blue Cheese and Chili Mayonnaise Dressing  
(\$2.00 additional)*

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**Lunch Buffets**  
**10 Person Minimum**

***The Distinguished Deli Express***  
*Tossed House Salad with two dressings*  
*Pasta salad and Potato Salad*  
*Assorted Meats and Cheeses*  
*Assorted Breads and Rolls*  
*Potato Chips*  
*Relishes and Condiments*  
*Chef's Choice of Dessert*  
*\$19.95 per person*

***The Gourmet Deli Buffet***  
*Sliced Peppercorn Tenderloin with Horseradish Sauce*  
*Herb Roasted Chicken Breast with Chutney Mayonnaise*  
*Grilled Herb Marinated Vegetables*  
*Creamy Dill Potato Salad*  
*Garden Salad with two Dressings*  
*Rolls and Butter*  
*Chef's Choice of Dessert*  
*\$24.95 per person*

***The Salad Buffet***  
*Homemade Curry Chicken Salad with Almonds and Grapes*  
*Albacore Tuna Salad*  
*Homemade Egg Salad*  
*Tossed Salad with choice of two dressings*  
*Pasta Salad*  
*Assorted Breads and Crackers*  
*Pick-up Desserts*  
*\$19.95 per person*

***The Asian Buffet***  
*Field Greens Salad with Ginger Dressing*  
*Asian Chicken Salad with Snow Peas, Cashew Nuts and Ginger Sauce*  
*Noodle Salad with Teriyaki Sauce*  
*Seasonal Fresh Fruit*  
*Chef's Dessert*  
*\$19.95 per person*

***More Lunch Buffets.....***

*Herb Roasted Chicken*  
*Tossed Salad*  
*Garlic Mashed Potatoes*  
*Roasted Mixed Vegetables*  
*Rolls and Butter chef's choice of Dessert*  
*\$21.95 per person*

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*Chicken Marsala  
Tossed Salad  
Yellow Rice  
Steamed Vegetables  
Rolls an Butter  
Chef's choice of Dessert  
\$21.95 per person*

*Cajun Chicken or Shrimp Alfredo Pasta  
Tossed Salad  
Roasted Vegetables  
Garlic Bread  
Chef's choice of Dessert  
\$21.95 per person*

*Italian Meat and Vegetable Lasagna  
Caesar Salad  
Roasted Vegetables  
Garlic Bread  
Chef's Choice of Dessert  
\$21.95 per person*

## ***BEVERAGE SERVICE***

*All day beverage*

*Sodas, Water, Regular & Decaf coffee, assortment of teas  
\$ 8 .75 PER PERSON*

### ***PM Breaks***

*Sodas, Water Regular & Decaf Coffee, Assortment of teas  
Freshly Baked Cookies  
\$5.75 per person*

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## ***Hors D'oeuvres***

### ***Priced Per 50 Pieces***

<i>Coconut Chicken with Sweet Ginger Sauce</i>	<i>\$140.00</i>
<i>Teriyaki Beef Mini Brochettes</i>	<i>\$150.00</i>
<i>Crispy Chicken Tenders</i>	<i>\$125.00</i>
<i>Stuffed Mushrooms</i>	<i>\$125.00</i>
<i>Spanakopita</i>	<i>\$125.00</i>
<i>Bacon Wrapped Scallops</i>	<i>\$185.00</i>
<i>Baked Brie En Croute</i>	<i>\$125.00</i>
<i>Ginger Chicken Mini Brochettes</i>	<i>\$150.00</i>
<i>Grilled Vegetable Mini Brochettes</i>	<i>\$125.00</i>
<i>Jumbo Cocktail Shrimp</i>	<i>\$200.00</i>
<i>Crab Cakes with Mango Chutney</i>	<i>\$200.00</i>
<i>Pork Tenderloin with Apple Brandy Sauce</i>	<i>\$180.00</i>
<i>Black Bean Cakes with Peach Salsa</i>	<i>\$125.00</i>
<i>Sun Dried Tomato &amp; Feta Triangles</i>	<i>\$125.00</i>
<i>Mini Beef Wellington</i>	<i>\$200.00</i>

## ***Hors D'oeuvres Packages***

### *Gourmet Selections*

*Imported & Domestic Cheese and Fresh Fruit Display*

*Coconut Chicken with Sweet Ginger Sauce*

*Spinach & Artichoke Dip with Pita Chips*

*Teriyaki Beef Mini*

*Spanikopita*

*\$27.95 Per Person*

### *Signature Selections*

*Imported & Domestic Cheese and Fresh Fruit Display*

*Crispy Chicken Tenders with Honey Mustard*

*Grilled Vegetable Mini Brochettes*

*Crab Cakes with Mango Chutney*

*Sausage Stuffed Mushrooms*

*\$27.95 Per Person*

### *Distinguished Selections*

*Imported & Domestic Cheese and Fresh Fruit Display*

*Grilled Chicken Kabobs with Teriyaki Sauce*

*Sun Dried Tomato & Feta Cheese Triangles*

*Crab Cakes with Mango Chutney*

*Mini Beef Wellington*

*\$27.95 Per Person*

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## ***Gourmet Displays***

*Imported and Domestic Cheese & Fresh Fruit Display*  
\$5.00 Per Person

*Fresh Fruit Display with Honey Yogurt Dip*  
\$4.00 Per Person

*Grilled Vegetable and Gourmet Breads Display*  
\$4.25 Per Person

*Fresh Vegetable with Sun-Dried Tomato Dip*  
\$4.00 Per Person

*Crudités Tray with Roasted Garlic Dip*  
\$3.75 Per Person

*Spinach and Artichoke Dip with Pita Chips*  
Small (25pp) \$80.00 Medium (50pp) \$150.00 Large(100pp) \$300.00

## ***Carving Stations***

*Beef Tenderloin (1)*  
*Served with Horseradish Cream Sauce*  
\$250.00

*Roasted Turkey Breast (1)*  
*Served with Cranberry Sauce*  
\$175.00

*Pork Tenderloin (1)*  
*Served with Apple Brandy Sauce*  
\$200.00

*Honey Baked Ham (1)*  
*Served with Dijon Mustard Sauce*  
\$185.00

*Smoked Salmon*  
*Served with Cream Cheese, Chopped Onions, Capers, and Toast Points*  
\$8.50 Per Person

*Carving Stations Served with Mini Rolls & Condiments*  
*Carving Stations Serve 25-30 pp*  
*\$55.00 Attendant Fee for Each Station*

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## ***Gourmet Desserts***

<i>Chocolate Covered Strawberries</i>	<i>\$2.00 Per Piece</i>
<i>Fresh Gourmet Petite Fours</i>	<i>\$2.75 Per Piece</i>
<i>Gourmet Cheese Cakes</i>	<i>\$5.50 Per Person</i>
<i>Homemade Gourmet Cakes</i>	<i>\$5.50 Per Person</i>
<i>Assorted Gourmet Pies</i>	<i>\$5.50 Per Person</i>

## ***Gourmet Coffee Station***

*Flavored and Regular Coffee Served with Fresh Cream  
Shaved Chocolate, Cocoa, and Cinnamon  
\$3.50 Per Person*

## ***Beer and Wine Bar***

### *Cash Bar*

<i>Imported Beer</i>	<i>\$4.50 Per Bottle</i>
<i>Domestic Beer</i>	<i>\$3.75 Per Bottle</i>
<i>House Wine</i>	<i>\$4.75 Per Glass</i>
<i>Soft Drinks</i>	<i>\$2.50 Per Drink</i>

### *Beer & Wine Package*

<i>First Hour</i>	<i>\$10.00 Per Person</i>
<i>Each Additional 1/2 Hour</i>	<i>\$5.00 Per Person</i>

*Bartender Charges-\$60.00 per bar for 2hrs of service, \$25.00 for each additional hour*

*Residence Inn Atlanta Midtown/17<sup>th</sup> Street is responsible for the sale and service of alcoholic beverages on the premises as regulated by the State of Georgia. It is the policy of the hotel that no alcoholic beverages may be brought into the hotel catering facilities*

## Audio Visual

TV/VCR DVD	\$125.00 Per Day
Flipchart Stand and Pad	\$35.00 Per Day
LCD Projector and Screen	\$125.00 Per Day
High Speed Internet	\$50.00 Per Day
Powerstrip	NC

\* Please ask your sales person for more a/v options