



Thank you for considering the Fort Collins  
Marriott to host your Holiday event!  
Our expert staff will exceed all of your  
expectations.

Enclosed are the 2017 Holiday Menus.  
Our exceptional culinary staff has once again  
created a delectable selection of festive  
holiday menus to capture the  
spirit of the season.

Join us at the Fort Collins Marriott to create an  
unforgettable holiday tradition. Please feel free to  
contact me with any questions you may have.

**Tami Stabler**

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# *Holiday Buffets*

*All Buffet Options include Freshly Baked Rolls,  
Starbucks Coffee and Tea Service*

## *Buffet Options*

Silver and Gold Buffet | \$58 per person

Two Salads, One Carved Item, Two Entrées, Three Sides, Two Desserts

Mistletoe and Holly Buffet | \$54 per person

Two Salads, One Carved Item, One Entrée, Two Sides, Two Desserts

Ribbons and Bows Buffet | \$48 per person

Two Salads, Two Entrées, Two Sides, Two Desserts

## *Celebration Salads*

Quinoa Salad

Kale and Spinach Salad Mix, Red and White Quinoa, Blueberries, Strawberries, Toasted Almonds, Golden Raisins and Blueberry Vinaigrette

Field Greens, Walnuts, Sun-Dried Cranberries and  
Gorgonzola Cheese served with Raspberry Vinaigrette

Spinach, Apples, Feta and Maple Peppered Bacon served with Maple Vinaigrette

Wild Arugula, Strawberries, Candied Almonds, and Goat Cheese Balsamic Reduction

Traditional Caesar Salad

House Salad served with Ranch and Red Wine Vinaigrette

Poached Pears, Spinach, Candied Pecans, Goat Cheese, and a White Balsamic Dressing





# *Savory Carved Meats*

Garlic and Herb Roasted Pork Loin, Dark Ale-Apple Demi-Glace

Spiced Honey Glazed Spiral Ham

Roasted Prime Rib, Horseradish, Au Jus

Roasted Turkey Breast, Turkey Gravy and Cranberry Sauce

Herb Crusted Leg of Lamb Madeira Au Jus

*The above items are subject to a  
24% service charge and applicable sales tax.*

# *Seasonal Entrees*

Seared Breast of Chicken, Wild Mushroom Demi-Glace

Tuscan Salmon, Spicy Tomato Olive and Caper Beurre Blanc

Rosemary Roasted Pork Loin, Roasted Garlic Demi-Glace

Herb Roasted Turkey Breast with Caramelized Shallot Gravy

Chipotle-Ale Braised Beef Short Ribs

Sliced Seared Sir-loin Steak with Garlic-Herb Butter





# *Scrumptious Sides*

Caramelized Brussel Sprouts with Crispy Pancetta

Roasted Garlic Mashed Potatoes

Herb Roasted Baby Yukon Potatoes

Wild Rice Pilaf

Roasted Root Vegetables & Butternut Squash

Broccolini with Roasted Red Pepper Butter

Curried Cauliflower with Golden Raisins

Apricot-Pecan Glazed Yams

Lemon-Herb Farro Rissotto

# *Decedent Desserts*

Rich Chocolate Cake

Seasonal Cheesecake

Triple Mousse Cake

Pumpkin Mousse

Oreo Cookie Mousse

New York Cheesecake with Raspberry or Strawberry Sauce

Seasonal Sliced Fruit

Chef's choice of Petit Fours





*The above items are subject to a 24% service charge and applicable sales tax.*

## *Festive Plated Entrees*

*All Entrees are served with Freshly Baked Rolls, Choice of Salad and Dessert, Chef's Selection of Fresh Seasonal Vegetable, Starbucks Coffee and Tea Service*

Seared Sirloin Steak, House Steak Sauce, Cheddar Mashed Potatoes | \$43

Grilled 10oz Rib-eye Steak, Garlic Scallion Worcestershire Sauce, Roasted Baby Yukon Potatoes | \$45

Chipotle-Ale Braised Beef Short Ribs Green Chili Risotto | \$43

Seared Salmon Fillet, Puttanesca Sauce, Lemon Risotto | \$38

Halibut Fillet, Blue Lump Crab Salad, Lobster Sauce, Rice Pilaf | \$59

Roasted Pork Loin, Jack Daniels Apple-Apple Demi Glaze, Mashed Sweet Potatoes | \$33

Chicken Saltimbocca with Shaved Prosciutto, Melted Fontina, Garlic Parmesan Mashed Potatoes | \$33

Butternut Squash Ravioli with Brown Butter, sautéed Radicchio & Kale, Shaved Asiago Cheese | \$33

Gluten Free Kale and Mozzarella Ravioli | \$33

Vegetable Wellington, Red Pepper Coulis Fresh Vegetable Medley | \$33





*The above items are subject to a 24% service charge and applicable sales tax.*

## *Enticing Plated Accompaniments*

*All Plated Entrees are served with Choice of One Salad and One Dessert*

### *Brilliant Salads*

Field Greens, Walnuts, Dried Cranberries and Gorgonzola Cheese served with Raspberry Vinaigrette

Spinach, Apple, Feta and Peppered Bacon served with Maple Vinaigrette

Traditional Caesar Salad

House Salad served with Ranch and Red Wine Vinaigrette

Steak House Wedge Salad

Iceberg Lettuce, Pancetta, Cherry Tomatoes, Blue Cheese, Green Onions

Quinoa Salad

Kale and Spinach Salad Mix, Red and White Quinoa, Blueberries, Strawberries, Toasted Almonds, Golden Raisins and Blueberry Vinaigrette

Poached Pears, Spinach, Candied Pecans, Goat Cheese, and White Balsamic Dressing

### *Divine Desserts*

Delightful Carrot Cake

Holiday Cheesecake

Lush Triple Chocolate Mousse

Tempting Chocolate Pyramid

Rich Chocolate Cake

Smooth Red Velvet Cake





*The above items are subject to a 24% service charge and applicable sales tax.*

# *Comfort and Joy*

## *Hors d'oeuvres*

### *Good Tidings Vegetarian*

\$4 per piece, Minimum of 50 pieces per Order

*Cilingini Mozzarella with Sundried Tomato Canapé / Crispy Artichoke with Herb Cheese / Piquillo Pepper Spring Roll made with Queso Fresco Cheese Mix / Brie with Pear Chutney in Puff Pastry / Spanakopita / Mini Mushroom Quiche / Vegetable Samosas / Veggie Spring Roll / Wild Mushroom Tartlet*

## *Merry Gentlemen Beef and Poultry*

\$4 per piece, Minimum of 50 pieces per Order

*Mini Beef Wellington / Mini Chicken Wellington / Beef Tenderloin Canapé, Horseradish Cream Toasted Crostini Arugula / Beef & Bean Empanadas / Chicken Curry Satays / Teriyaki Beef Satays / Mikado Chicken Spring Roll made with Piquant Asian flavors, Sambal Chili, Ginger and Garlic*

## *Yuletide Seafood*

\$4.50 per piece, Minimum of 50 pieces per Order

*Bacon Wrapped Scallops / Bacon Wrapped Shrimp / Mikado Shrimp Spring Roll made with Piquant Asian flavors, Sambal Chili, Ginger and Garlic / Dragon Shrimp*

*Mini Crab Cakes / Shrimp Cocktail / Tuna Tartar / Citrus Soy Vinaigrette / Asian Slaw / Wonton Chip / Smoked Salmon Roulade /*

*Tall Shrimp with Mango Cream Cheese and Snow Pea on French Bread Round*





# *Dashing Displays*

\*Fresh Vegetable Crudité's with Pesto Aioli and Chipotle Ranch | \$6.00

\*Domestic Cheese Display with Grapes and Nita Crisps | \$6.00

\*Seasonal Fresh Fruit with Honey Yogurt Dip | \$5.50

\*Antipasto Display, Grilled Veggies, Salami, Cheese, and Olives | \$8.00

*The above items are subject to a 24% service charge and applicable sales tax.*

*\*per person*

# *Spirits of the Season*

## BANQUET BAR

*(Prices are per Drink)*

	Host Bar*	Cash Bar
Premium Well	\$5.00	\$5.50
Premium Double	\$7.25	\$7.75
Top Shelf	\$7.00	\$7.50
Top Shelf Double	\$9.25	\$9.75
Martini	\$9.25	\$9.75
Imported/Micro Beer	\$5.00	\$5.50
Domestic Beer	\$4.25	\$4.50
House Wine	\$5.75	\$6.00

## PREMIUM BRAND LIQUORS

*Gordon's Gin | Cruzan Aged Rum | Gordon's Vodka | Jim Beam Bourbon | Korbel Brandy  
Canadian Club Whisky | Jose Cuervo Gold Tequila*





## TOP SHELF BRAND LIQUORS

*Grey Goose Vodka / Tanqueray Gin / Captain Morgan Rum / Jack Daniels Whiskey  
Canadian Club Whisky / Korbel Brandy / Crown Royal / Jose Cuervo Especial Gold Tequila*

## KEGS\*

*Domestic \$300 each / Micro Brew \$375 each / Imported / \$375 each*

## WINE LIST\*

*Freixenet Blanc de Blancs Sparkling Wine, San Sadurni d' Anoià / \$25 per bottle*

*Beringer Vineyards White Zinfandel / \$25 per bottle*

*Stone Cellars Chardonnay by Beringer, California / \$25 per bottle*

*Beaulieu Vineyards Century Cellars Chardonnay, California / \$28 per bottle*

*Stone Cellars Merlot by Beringer, California / \$25 per bottle*

*Beaulieu Vineyards Century Cellars Merlot, California / \$28 per bottle*

*Stone Cellars Cabernet Sauvignon by Beringer, California / \$25 per bottle*

*Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California / \$28 per bottle*

# Gift Wrapped: Package Inclusions

*Tablecloths*

*Napkins*

*Centerpiece*

*Christmas Tree*

*Dance Floor*

*Bartender Fee*





*\*Subject to 24% service charge and applicable sales tax.*

# Wrap it with a Bow: Package Enhancements

PIPE & DRAPE | \$8 per foot

*White or Black*

PIPE & DRAPE WITH UP LIGHTING | \$10 per foot

*White or Black Pipe & Drape with Up lighting in a Variety of Colors*

ADDITIONAL UPLIGHTING | \$10 per light

*Variety of Colors*

HOLIDAY GOBO | \$75

*Snowflake GOBO on Pipe & Drape, Dance Floor, or Wall*

CHAIR COVERS | \$2.50 per chair

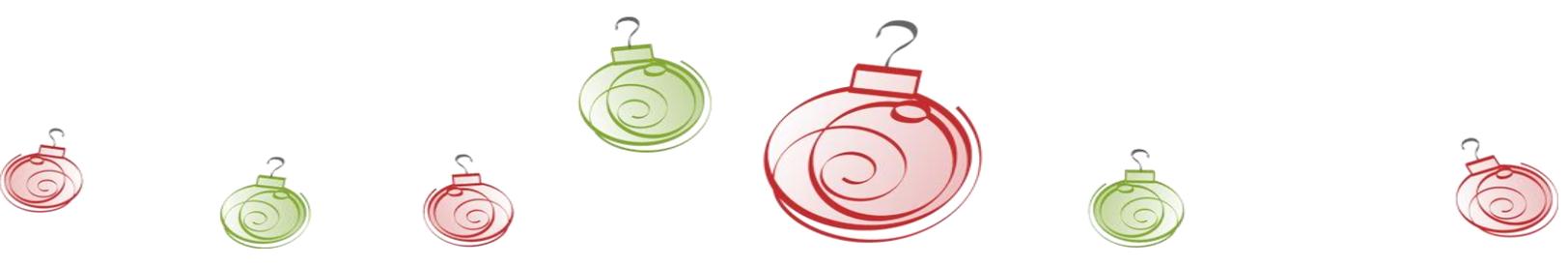
*White & Black Chair Covers and Sashes*

iPOD SUPPORT PACKAGE | \$170

*Wireless Handheld Microphone, Sound System, Appropriate Cords, Mixer*

SLIDESHOW PACKAGE | \$225

*Includes Screen, LCD projector, Sound, Power Cords, Technical Assistance*





# *Holiday Express Packages*

*Are You Interested in a Small Less Formal Holiday Gathering?*

*Try One of Our Express Packages:*

## *Breakfast/ \$18 per guest*

*Fresh Orange Juice, Cranberry Juice & Apple Juice/Sliced Fresh Seasonal Fruit*

*Fresh Baked Breakfast Breads and Pastries Bagels and Cream Cheese*

*Starbucks Coffee, Decaffeinated Coffee and Tazo Teas*

*Add Eggs & Breakfast Meat /+7 per guest*

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## *Lunch Buffet/ \$39 per guest*

*One Salad, One Entrée, Two Sides, One Dessert*

*Starbucks Coffee, Decaffeinated Coffee and Iced Tea*

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## *Happy Hour/ \$32 per guest*

*Two Dashing Display Selections & Two Passed Hors d'oeuvres*

*Two Drink Tickets Good for Wine or Beer*

*Full Cash Bar and Bartender*

*Sparkling Holiday Punch*

*Express Packages Available Sunday-Thursday to Groups of 20 or More Guests*

*\*Subject to 24% service charge and applicable sales tax.*

