



MARRIOTT
FREMONT
SILICON VALLEY



EVENTS MENU



BREAKFAST PLATED

fiesta scramble | \$26

- seasoned ground chorizo
- green chili
- onions
- cheese

early bird | \$25

- fresh scrambled eggs
- crisp bacon strips
- sausage links

veggie egg white scramble | \$23

- peppers
- onions
- mushrooms
- asparagus
- tomatoes

All breakfast are served with fresh squeezed and chilled juices, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas, cottage potatoes, and chef's choice of bread.



BREAKFAST BUFFET

good morning continental breakfast | \$21

- selection of danishes / muffins / croissants
- served with sweet cream butter
- sliced fruits

bagels and big toaster breakfast | \$22

- new york style bagels
- assorted breakfast breads
- served with sweet cream butter and flavored schmears
- sliced fruits

international continental breakfast | \$27

- imported charcuterie / local and imported cheese
- smoked salmon
- sliced melons / pineapple / berries
- assorted yogurts
- toasted granola with skim or two percent milk
- selection of danishes / muffins / bagels / scones
- served with sweet cream butter and flavored schmears

the stars and stripes breakfast | \$33

- scrambled eggs / crisp bacon strips / sausage links
- Roasted marble breakfast potatoes
- selection of danish, muffins, croissants and bagels
- served with sweet cream butter and flavored schmears
- sliced seasonal fruits
- assorted yogurts

All breakfast buffets are served with fresh squeezed and chilled juices, fresh brewed Starbucks coffee, decaffeinated coffee and Tazo teas



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Updated 11.30.16

BREAKFAST ENHANCEMENTS

sliced fruit | \$6 pp

- melons / pineapple / berries

cinnamon french toast | \$7 pp

- sweet cream butter / warm maple syrup

breakfast burritos with | \$10 pp

- sausage / farmers eggs / cheese / avocado

pacific smoked salmon | \$10 pp

- capers / lemons / sweet onions

assorted sandwiches| \$14 pp

- Low-Fat Yogurt, Fresh Berries and Homemade Granola

hard boiled eggs | \$3 ea

roasted marble potatoes | \$6 pp

scrambled eggs | \$7 pp

applewood smoked bacon | \$8 pp

croissant | \$5 pp

sausage or ham | \$8 pp

assorted cheeses| \$9 pp

Upgrade your lifestyle

*waffle station | \$14 pp**

*omelet station | \$14 pp**

- Cheddar / mushrooms / onions / peppers / ham / bacon

*attendant fee and minimum number of attendees applies



BREAKS

chip off the old block | \$20 pp

- flat bread / corn tortilla / kettle chips
- guacamole
- spicy tomato salsa
- hummus / muhammara / baba ganoush
- chipotle sour cream
- soft drinks & mineral water

euro break | \$20 pp

- imported charcuterie
- local and imported cheese
- antipasti skewers
- fresh brewed Starbucks coffees
- collection of Tazo herbal and regular hot teas

the ice cream man | \$21

- haagen dazs® ice cream bars
- frozen fruit bars
- mini ice cream cups
- soft drinks & mineral water
- frappuccino

(based on 1 ice cream & 1 soft drink per person)

Sweet tooth | \$23 pp

- collection of candy bars including:
- m&m's / snickers / kit-kat / reeses cups
- freshly baked cookies
- gooey fudge brownies
- soft drinks & bottled water
- fresh brewed Starbucks coffees
- collection of Tazo herbal and regular hot teas

(based on 2 pieces per person)

in training | \$21 pp

- granola bars / protein bars / energy bars
- healthy gourmet trail mix
- whole fruit
- fresh squeezed & chilled fruit juices
- fresh brewed Starbucks coffees
- collection of Tazo herbal and regular hot teas
- assorted energy drinks



BREAKS

separates

- assorted yogurts | **\$5 ea**
- individual cereals / granola | **\$5 ea**
- energy / granola bars | **\$4 ea**
- yogurt parfaits | **\$7 ea**
- whole fresh fruit | **\$4 ea**

bake it up

- bagels and spreads | **\$44 dz**
- assorted cookies | **\$44 dz**
- bakery basket | **\$44 dz**
- freshly baked brownies | **\$44 dz**
- scones | **\$44 dz**

liquid

- assorted sodas and waters | **\$5 ea**
- bottled ice tea | **\$6 ea**
- Starbucks double shot | **\$7 ea**
- Starbucks frappuccino | **\$7 ea**
- Red Bull | **\$7 ea**
- premium bottled juices | **\$7 ea**
- Starbucks regular / decaf | **\$80 gal**
- Tazo hot tea | **\$68 gal**
- lemonade or iced tea | **\$41 gal**
- assorted juices | **\$48 gal**

morning or afternoon treats

- sliced fruit with honey yogurt | **\$6 pp**
- cookies and brownies | **\$44 dz**
- assorted scones | **\$44 dz**
- red velvet cookies | **\$44 dz**
- assorted candy bars | **\$35 dz**
- pub style pretzel bites | **\$9 pp**
- chef's assorted ice cream | **\$7 ea**
- spiced nuts | **\$6 pp**
- corn tortilla chips with salsa and guacamole | **\$5 pp**



DESIGNER LUNCH

All plated lunches are served with fresh baked rolls and butter, first course, entrée, and dessert. Along with iced tea, freshly brewed organic Starbucks coffees, and selection of Tazo fine teas.

First Course Options (select one)

- mixed green salad
- caesar salad

Entrée Course Options (select one)

Desert Course Options (select one)

- tiramisu
- cheesecake
- chocolate mousse cake

Enhanced package selections upon request

(for split entrees the higher priced entrée will be charged, maximum of 3 entrees including vegetarian options)

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible.



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LUNCH ENTREES

chicken provencal | \$34

- roasted new potatoes/ haricot vert / chasseur sauce

organic pan seared Mary's chicken | \$36

- wild rice pilaf / asparagus/ pan jus

filet of beef | \$34

- garlic mash potato / baby carrots / red wine sauce

flat iron steak | \$38

- potato hash / broccolini / red onion marmalade

roasted pork loin | \$35

- fingerling potatoes / buttered carrots / maple mustard sauce

oven baked salmon | \$37

- jasmine rice / fava bean succotash / brown butter

seared sea bass | \$39

- roasted butternut squash / haricot vert / crispy leeks / Meyer lemon oil

penne bolognese | \$31

- aged parmesan cheese / extra virgin olive oil



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LUNCH ENTREES VEGETARIAN

rigatoni pasta | \$29

- portobello mushrooms / blistered cherry tomatoes / alfredo sauce

saccotino purse | \$31

- wilted spinach / pesto sauce

szechuan vegetable stir fry | \$30

- Steamed white rice / sesame oil



ENHANCED SALADS

\$5 ea

sonoma mixed greens

- glazed walnuts / plum tomatoes / goat cheese / red wine vinaigrette

iceberg wedge

- bacon lardons / shaved red onions / cherry tomatoes / blue cheese dressing

butter salad

- butter lettuce / granny smith apples / grapes / candied nuts / pt. reyes blue / sherry vinaigrette



ENHANCEMENTS SOUPS

\$4 ea

chicken tortilla and cotija cheese

riverboat crab and red pepper soup

smoked tomato bisque

butternut squash soup and cinnamon crème fraiche



ENHANCEMENTS DESSERTS

\$5 ea

strawberry shortcake

- fresh strawberries / vanilla sponge cake / berry coulis

triple chocolate mousse

- whipped chantilly / chocolate sauce

fruit tart

- cream custard / local berries / simple fruit syrup

black forrest cake

- raspberry coulis / cream chantilly

assorted tea cookies

- 4 pieces per person



LUNCH BUFFET

(designed for 25 or more. \$150 surcharge for groups of 24 or less)

served with fresh brewed iced tea, Starbucks coffee, decaffeinated coffee and selection of Tazo hot teas

custom theme packages upon request

mission street | \$48 pp

- chinese chicken salad / ginger soy dressing
- lomein salad / chinese vegetables / sesame dressing
- sweet and sour chicken
- honey walnut prawns
- char sui bao
- fried rice
- steam bok choy / oyster sauce
- almond cookies and fortune cookies

3S (soup, salad, sandwich) | \$46 pp

- choice of one soup: asparagus / corn chowder / butternut
- mixed baby greens salad / goat cheese / toasted almonds / tomatoes / balsamic vinaigrette
- fingerling potato salad / mustard dressing
- rotini pasta / cherry tomatoes / cucumber / feta cheese / white balsamic vinaigrette
- sliced deli platter / oven roasted turkey / marinated chicken / country ham / tuna salad
- swiss / cheddar / provolone
- butter lettuce / sliced onion / sliced tomato / pickles
- whole wheat / white / sourdough
- mustard / mayonnaise / horseradish
- cookies / brownies



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LUNCH BUFFET

sobo | \$48 pp

- fresh greens / cotija cheese / tomato / black
- olives/ fried tortilla strips / roasted garlic vinaigrette
- Baja shrimp salad / cilantro lime vinaigrette
- cheese enchilada / salsa roja
- build your own fajita / grilled chicken / marinated steak / warm flour tortillas / peppers
- refried black beans
- mexican rice
- corn chips / salsa
- traditional flan
- add guacamole station \$7pp

boccolone | \$48 pp

- minestrone soup
- prosciutto / melon
- insalata caprese / fresh basil / balsamic vinegar
- shrimp scampi
- spinach manicotti
- pennette bolognese
- grilled chicken / gorgonzola cream
- sliced focaccia / sweet butter
- tiramisu / biscotti bites

contemporary american | \$48 pp

- iceberg garden salad / red cabbage / carrot / creamy cider dressing
- pear walnut salad / bleu cheese / champagne vinaigrette
- roasted chicken quarters
- marinated tri tip / pan jus
- rosemary potatoes
- blue lake beans / baby carrots
- assorted cupcakes / cheesecake bites



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BOXED LUNCHES

\$34 pp

(includes choice of sandwich / side salad / chips / dessert and beverage)

sandwiches

turkey with cranberry pesto

- roasted turkey / basil pesto / cranberries

lemon chicken

- tender chicken / lemon tarragon aioli / hearts of romaine

chicken mozzarella

- grilled lemon and garlic chicken / smoked mozzarella / caramelized onions / bacon aioli

roast beef and tillamook cheddar

- roast beef / horseradish / aged cheddar cheese / caramelized onions / spicy remoulade

grilled veggie sandwich

- red peppers / arugula / eggplant / portabella mushroom / provolone cheese / basil pesto

spinach wrap

- baby spinach / shiitake mushrooms / roasted peppers / sweet onions / havarti cheese



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MINI MEETINGS

(designed for 10 – 25)

all luncheon selections are served with iced tea, fresh brewed Starbucks coffee, decaffeinated coffee and selection of herbal & regular hot teas

mini me | \$38

- caesar salad / toasted croutons / traditional anchovy caesar dressing
- marinated antipasti skewers
- pan seared salmon / Meyer lemon oil
- marbled potatoes
- green pea / roasted butternut squash
- mini fruit tartlettes

mediterranean | \$40

- greek salad / white balsamic vinaigrette
- haricot vert salad / pickled shallots / lemon garlic vinaigrette
- barcelona paella / saffron rice
- tuscan chicken / white bean ragu
- assorted macaroons / petite fours

scoshi | \$43

- miso soup
- steamed white rice
- tempura shrimp / ponzu sauce
- chicken teriyaki
- asian slaw / miso sesame dressing
- japanese eggplant / xo sauce
- cheesecake / yuzu glaze

salad and sandwich | \$38

- mixed baby greens / goat cheese / toasted almonds / tomatoes / balsamic vinaigrette
- tortellini salad / sundried tomato pesto / kalamata olive
- sliced deli platter / oven roasted turkey / marinated chicken / country ham / tuna salad
- swiss / cheddar / provolone butter lettuce / sliced onion / sliced tomato / pickles
- whole wheat / white / sourdough
- mustard / mayonnaise / horseradish
- mini fruit tartlets



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MINI MEETING ALL DAY DEAL

\$109 ea

designed for 25 or more. \$150 surcharge if 24 or less.

early morning continental breakfast

- sliced melons / pineapple and berries
- plain and flavored yogurts
- selection of pastries / muffins and bagels
- served with sweet cream butter & selection of jams
- fresh brewed Starbucks coffee / decaffeinated coffee and Tazo hot teas

mid morning wake-up break

- bottled water / mineral water / red bull / soft drinks
- fresh brewed Starbucks coffee / decaffeinated coffee and Tazo hot teas

soup & deli lunch buffet

- choice of soup: corn chowder / butternut / asparagus
- mixed baby greens with goat cheese / toasted almonds / tomatoes and balsamic vinaigrette
- fingerling potato salad with mustard dressing
- sliced deli platter with oven roasted turkey / marinated chicken / country ham
- sliced cheese plate with swiss / cheddar and provolone
- butter lettuce / sliced onion / sliced tomato and pickles
- bread selection of whole wheat / white / sourdough
- mustard / mayonnaise
- desert selection of cookies and brownies
- iced tea / soft drink and water

afternoon sweet tooth break

- collection of candy bars
- freshly baked cookies / freshly baked brownies
- soft drinks / bottled water



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HORS D'OEUVRES

cold hors d'oeuvres | \$8 piece

- belgium endive with roquefort
- boursin cheese & walnut
- crab salad with cucumber & red pepper
- sundried apricot with cream cheese & pistachio
- goat cheese and tomato tartlette
- smoked salmon coronet with pumpernickel
- smoked salmon pinwheel
- tomato basil bruschetta with parmesan

*minimum order of 50 pieces

hot hors d'oeuvres | \$8 piece

- beef satay with sweet chili sauce
- mini crab cakes with red pepper sauce
- chorizo and cheese empanadas
- roasted pepper & goat cheese in filo
- mini quiche Lorraine
- petite beef wellington
- chicken satay with spicy peanut sauce
- vegetable samosa
- brie en croute

*minimum order of 50 pieces



MINI DESSERTS

mini desserts | \$8 piece

- assorted petite fours
- napoleon
- mini fruited tartlettes
- chocolate éclair
- cream puffs
- mango mousse
- raspberry truffle
- chocolate dream
- cappuccino madness

*minimum order of 50 pieces



CARVING STATION

roast leg of lamb | \$316 ea

(serves 30 guests)

- lamb jus / mint jelly

roasted pit ham | \$259 ea

(serves 40 guests)

- honey brown sugar glaze

oven roasted turkey breast | \$288 ea

(serves 30 guests)

- giblet gravy / cranberry sauce

roasted ny strip loin | 345 ea

(serves 40 guests)

- cabernet demi

slow roasted prime rib | \$432 ea

(serves 40 guests)

- herbed au jus / horseradish cream

tenderloin of beef | \$345 ea

(serves 25 guests)

- peppercorn sauce

all items are carved to order by chef's attendants (\$150 ea) and served with fresh baked rolls and butter



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SPECIALTY DISPLAYS

artisan selections of cheese | \$10 pp

- local fruits / sliced oven baked bread / crackers

vegetable crudités | \$7 pp

- ranch / blue cheese / yogurt dips

marinated vegetable display | \$7 pp

- roasted peppers / artichokes / gigante beans / tomatoes

antipasti | \$19 pp

- prosciutto / peppered salami / mortadella / provolone / parmesan/ peppers / cured olives / roasted tomatoes / flat bread

flat bread station | \$19 pp

- pear & goat cheese with walnuts / pizza margarita / classic pepperoni / caesar salad / herbed garlic croutons

seafood display | \$27 pp

- shrimp / oyster on the half shell / smoked salmon / cocktail crab claws



PLATED DINNER

All plated dinners are served with fresh baked rolls and butter, first course, entrée, and dessert. Along with freshly brewed Starbucks coffees, and selection of Tazo teas.

First Course Options (select one)

- mixed green salad
- caesar salad

Entrée Course Options (select one)

Desert Course Options (select one)

- tiramisu
- cheesecake

Enhanced package selections upon request

(for split entrees the higher priced entrée will be charged, maximum of 3 entrees including vegetarian options)
Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible.



DINNER ENTREES

***oven roasted free range chicken* | \$44**

- wild rice pilaf / baby carrots / garden thyme jus

***chicken wellington* | \$45**

- seasonal vegetables / red wine sauce

***black pepper crusted sirloin* | \$47**

- baked new potatoes / asparagus / baby carrots / cabernet mushroom ragout

***grilled petite filet* | \$52**

- roasted garlic potato puree / sun burst squash / broccolini / merlot demi

***pork tender loin* | \$49**

- wild rice / braised napa cabbage / port wine sauce

***prime rib* | \$56**

- mashed potatoes / asparagus / au jus



DINNER DOUBLE ENTREES

petite filet & garlic shrimp | \$69

- potato puree/ buttered vegetables / cabernet reduction

grilled chicken breast & pan seared salmon | \$64

- rice pilaf / sautéed napa cabbage / baby carrots / chardonnay sauce

petite ny steak & half maine lobster tail | \$78

- rosemary potatoes / blistered tomatoes / mushroom ragout



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DINNER VEGETARIAN ENTREES

\$42 ea

rigatoni pasta

- portabella mushrooms / blistered cherry tomatoes / alfredo sauce

butternut ravioli

- apple butter / shaved pecorino / wilted spinach

*eggplant rollatini **

- spinach / red pepper sauce

*vegetable napoleon**

- portobello mushroom / red bell pepper / zucchini / yellow squash / tomato puree

*Vegan/Gluten Free



DINNER FISH ENTREES

pan seared salmon | \$46

- new potatoes / blue lake beans / chardonnay sauce

california sea bass | \$52

- fingerling potatoes / broccolini / citrus peppercorn sauce

prawn scampi | \$50

- mashed potatoes / baby carrots / lemon garlic butter



ENHANCEMENT SALADS

\$7 ea

beet salad

- baby mixed greens / local goat cheese / walnuts / champagne vinaigrette

farmed butter lettuce

- cherry tomatoes / toasted almonds / mandarin orange / balsamic vinaigrette

chicory salad

- poached pear / gorgonzola / sherry vinaigrette



ENHANCEMENT SOUPS

\$6 ea

roasted butternut squash soup / cinnamon crème fraiche

creamy corn chowder / herb crouton

baked potato soup / white goats milk cheddar

normandy brie soup / rosemary croutons



ENHANCEMENT DESSERTS

\$10 ea

coppa marscapone

- mascarpone cream / amaretto cookie / cookie curls

triple chocolate mousse

- whipped chantilly / chocolate sauce

fruit tart

- cream custard / local berries / simple fruit syrup

crème brulee

- vanilla custard / seasonal berries



DINNER BUFFETS

the Italian | \$72 pp

- arugula salad with balsamic vinaigrette / toasted almonds / shaved strawberries / goat cheese
- traditional caesar salad
- bruschetta with olive oil / garlic / tomatoes / basil / shaved pecorino
- baby clams and steamed mussels in white wine / garlic / parsley
- chicken milanese / parmesan cheese / bread crumbs / lemon sauce
- cheese tortellini / wilted spinach / blistered tomatoes / roasted garlic cream
- ziti pasta / shaved pecorino / bolognese
- oven baked focaccia
- tiramisu

the traditional | \$72 pp

- spinach salad / goat cheese / almonds/ white balsamic vinaigrette
- garden salad / cherry tomatoes / cucumber / shaved carrot / buttermilk ranch
- grilled flat iron steak / mushroom sauce
- herb crusted chicken / red wine sauce
- fingerling potatoes
- garlic green beans
- sautéed asparagus
- pesto pasta / pine nuts / parmesan cheese
- chocolate cake

surf & turf | \$82 pp

- field greens / candied pecans / poached pears / champagne vinaigrette
- bay shrimp salad / tomatoes / cucumber / red onion / chopped romaine / citrus vinaigrette
- clam chowder
- shrimp scampi
- california sea bass / chardonnay sauce
- roasted tenderloin / sauce au poivre
- rice pilaf
- garlic mashed potatoes
- broccolini
- baby carrots
- chocolate mousse cakes
- assorted petite fours

all selections include Starbucks coffee, hot teas and water



CHAMPAGNE & WINE

champagne

- cava blanc de blancs brut freixenet | **\$32**
- cava brut segura viudas aria | **\$33**
- brut mumm cuvee | **\$51**
- moët & chandon white star | **\$86**
- brut taittinger la française | **\$109**

white wine

- beringer white zinfandel | **\$32**
- bv chardonnay | **\$33**
- clos du bois chardonnay | **\$39**
- brancott sauvignon blanc | **\$39**
- stone cellars pinot grigio | **\$39**
- stone cellars chardonnay | **\$39**
- chateau st. jean chardonnay | **\$40**
- chateau ste. michelle riesling | **\$41**

For outside wine or champagne a \$20 (750 ml btl) corkage fee will apply

red wine

blush to light intensity

- la crema pinot noir | **\$41**
- mark west pinot noir | **\$50**

medium to full intensity

- stone cellars by beringer merlot | **\$32**
- bv merlot | **\$33**
- clos du bois merlot | **\$41**
- st. francis merlot | **\$69**
- stone cellars cabernet sauvignon | **\$33**
- bv cabernet sauvignon | **\$33**
- aquinas cabernet sauvignon | **\$46**
- estancia cabernet sauvignon | **\$41**
- seven falls cabernet sauvignon | **\$46**
- franciscan cabernet sauvignon | **\$60**



BAR PACKAGES

well brands

- smirnoff vodka
- cruzan aged light rum
- beefeater gin
- dewar's white label
- jim beam white label bourbon
- canadian club whisky
- jose cuervo especial gold Tequila
- korbel brandy

call brands

- absolut vodka
- bacardi superior rum
- captain morgan original spiced rum
- tanqueray
- johnnie walker red label
- maker's mark bourbon
- jack daniels tennessee whiskey
- seagram's vo
- 1800 silver
- courvoisier

beer and wine hourly package

- 1st hour | **\$18**
- 2nd hour | **\$12**
- each additional hour | **\$10**

well brand hourly package

- 1st hour | **\$21**
- 2nd hour | **\$16**
- each additional hour | **\$14**

cash bar

- martini pour | well | **\$12**
- rocks pour | well | **\$12**
- mixed drinks | well | **\$11**
- martini pour | call | **\$14**
- rocks pour | call | **\$13**
- mixed drinks | call | **\$12**
- cordials | **\$13**
- domestic beer | **\$7**
- import beer | **\$8**
- wine | **\$9**
- mineral water | **\$5**
- soda | **\$5**
- juice | **\$5**

host bar

- martini pour | well | **\$11**
- rocks pour | well | **\$11**
- mixed drinks | well | **\$10**
- martini pour | call | **\$13**
- rocks pour | call | **\$12**
- mixed drinks | call | **\$11**
- cordials | **\$12**
- domestic beer | **\$7**
- import beer | **\$8**
- wine | **\$9**
- mineral water | **\$5**
- soda | **\$5**
- juice | **\$5**

all packages are priced per person



PERFORMANCE FOODS – BREAKFAST & BREAK

breakfast [carb conscious] | \$25

- western style scrambled eggs with onions peppers, shredded cheddar cheese and four pork sausage links

morning break [carb conscious] | \$14

- fresh fruit salad
- smoked salmon and olive cream cheese
- hardboiled eggs

afternoon break [carb conscious] | \$21

- cream custard / local berries / simple fruit syrup

crème brulee

- assorted protein shakes
- protein bars
- assorted cheeses and grilled vegetables
- assorted sodas and waters

beverages

- bottled water | \$5
- diet sodas | \$5
- smart waters | \$6
- red bull | \$7

all selections include iced tea, Starbucks coffee, Tazo hot teas and water

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.



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PERFORMANCE FOODS – PLATED LUNCH

[carb conscious] | \$39

- spinach mushroom salad, hard boiled eggs, red onion with sweet sesame dressing
- glazed flat iron steak, braised shitake mushroom, bok choy and peppers
- fresh berries cup

fat fish [low fat] | \$38

- mixed baby lettuce, cherry tomatoes, green asparagus and almond with oven roasted tomato vinaigrette
- grilled salmon, wild rice salad, tomato eggplant confit
- watermelon and balsamic syrup

chicken [low fat] | \$38

- bibb lettuce, smoked salmon julienne, roma tomato, red onion, buttermilk caper dressing
- braised chicken breast, ricotta cheese ravioli with roasted vegetable marinara sauce
- fresh seasonal fruit plate

beverages

- bottled water | \$4
- diet sodas | \$4
- smart waters | \$5
- red bull | \$6

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PERFORMANCE FOODS – BOXED LUNCHES

(includes sandwich / side salad / fruit / beverage)

turkey and swiss [carb conscious] | \$33

- turkey and swiss, on whole wheat bread, fennel and apple slaw and mixed fruit salad

tuna salad [low cholesterol] | \$33

- mediterranean tuna salad on whole wheat bread and grilled vegetables

spicy chicken [low fat] | \$33

- spinach, cucumbers, slivered carrots with ginger honey dressing on whole wheat

beverages

- bottled water | \$5
- diet sodas | \$5
- smart waters | \$6
- red bull | \$7

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PERFORMANCE FOODS – PLATED DINNER

halibut [carb conscious] | \$48

- butter lettuce with cucumber, pear tomato and roasted tomato vinaigrette
- nut crusted halibut served with asparagus and grilled tomatoes
- fresh strawberries over ricotta cheese, toasted almonds and sweet balsamic syrup

filet mignon [carb conscious] | \$52

- mixed green salad with raspberry vinaigrette
- peppered grilled filet mignon with thyme infused potatoes and merlot demi
- mixed berry salad served in a red wine glass with fresh whipped cream

pork tenderloin [low fat] | \$44

- spinach and white mushroom salad, green onions, roasted pimentos and sesame vinaigrette
- slow grilled pork tenderloin with a kecap manis served with bok choy, carrots and braised shitake mushrooms
- fruit tart

chicken breast [low fat] | \$44

- baby spinach salad with pine nuts
- citrus glazed chicken breast with broccoli, peppers and snow peas
- mixed seasonal fruit cocktail topped with mint and honey yogurt

beverages

- bottled water | \$5
- diet sodas | \$5
- smart waters | \$6
- red bull | \$7

all selections include iced tea, Starbucks coffee, Tazo hot teas and water

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.



Fremont Marriott Silicon Valley

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Updated 11.30.16

PERFORMANCE FOODS – BUFFET

buffet [carb conscious] | \$54

- mixed green salad with raspberry vinaigrette
- cucumber, kalamata olive and red onion salad
- grilled vegetable platter
- grilled flat iron steak, wild mushrooms ragout
- salmon served with asparagus and grilled tomatoes
- grilled asparagus, eggplant, yellow
- squash, red onions, plum tomatoes and roasted peppers
- new york ricotta cheesecake topped with fresh berries

beverages

- bottled water | \$5
- diet sodas | \$5
- smart waters | \$6
- red bull | \$7

all selections include iced tea, Starbucks coffee, Tazo hot teas and water

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PERFORMANCE FOODS – RECEPTION

*cold hors d'oeuvres | \$8 per piece**

- belgium endive with roquefort [carb conscious]

*hot hors d'oeuvres | \$8 per piece**

- chicken satay with spicy peanut sauce [low cholesterol]
- beef satay with sweet chili sauce [low fat]

*carving station***

- roasted leg of lamb [low cholesterol] | \$250 (serves 30 guests)
rosemary au jus/ black pepper mustard
- honey roasted ham [carb conscious] | \$225 (serves 40 guests)
pineapple chutney
- oven roasted turkey breast [low fat] | \$225 (serves 30 guests)
giblet gravy / cranberry sauce

*minimum order of 50 pieces

**all items are carved to order by chef's attendants (\$150 ea) and served with fresh baked rolls and butter

beverages

- bottled water | \$4
- diet sodas | \$4
- smart waters | \$5
- red bull | \$6

all selections include iced tea, Starbucks coffee, Tazo hot teas and water

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INFORMATION

all prices are subject to change. confirmation of menu prices will be made by our event and sales managers.

labor charges

our menu prices are based upon meal functions with round tables of 10 guests each. should your group require round tables of 8 guests each, a charge will apply for the additional service staff required. the fee for additional servers, attendants, and cocktail servers is \$75 per server/per event. an additional \$125 service charge will be applicable for any meal guarantee of less than (25) guests. a \$150 bartender fee, per bar will apply. there will be a \$500 charge per hour for events that exceed (6) hours, not to exceed (7) hours.

service charge

a current service charge of 22% will be added to all food, rental, hosted beverage, and audio visual prices. the service charge is subject to current state sales tax.

menu pricing

menu prices are subject to change without notice. menu pricing can be confirmed no earlier than 6 months prior to your event, unless otherwise specified on your contract or banquet event orders

decorations

décor should be arranged through the hotel or hotel approved vendors. all outside vendors must be approved by the hotel. for best results, please let our professionals assist you in coordinating arrangements for themes, theme props, floral, and other ambience enhancements.

entertainment

entertainment should be arranged with your catering specialist. we will be delighted to coordinate your music and entertainment needs. we would be delighted to recommend proven agencies and suppliers.

guarantees

in order to make your banquet a success, please notify your event manager of the number of guests attending your function no later than (3) business days prior to the event. this number will be considered your minimum guarantee and may not be lowered. if we do not hear from you within this time frame, your original expected number will automatically become your guarantee. the hotel will be prepared to accommodate 3% over your final guarantee.

social events

special pricing may apply to social events and/or weekend evening events such as dinner/dances, bar/bat mitzvahs, weddings, and other similar events. wedding packages and other special event arrangements are available. please consult our catering specialist.



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