

events by Marriott



breakfast



breaks



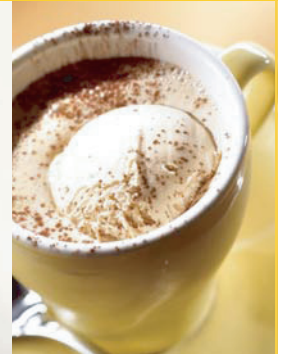
lunch



reception



beverage



energize

crafted for you

CHICAGO O'HARE AIRPORT MARRIOTT

8535 W. Higgins Rd. | Chicago | IL 60631

773.693.4444

www.marriottohare.com

breakfast

BREAKFAST

breaks

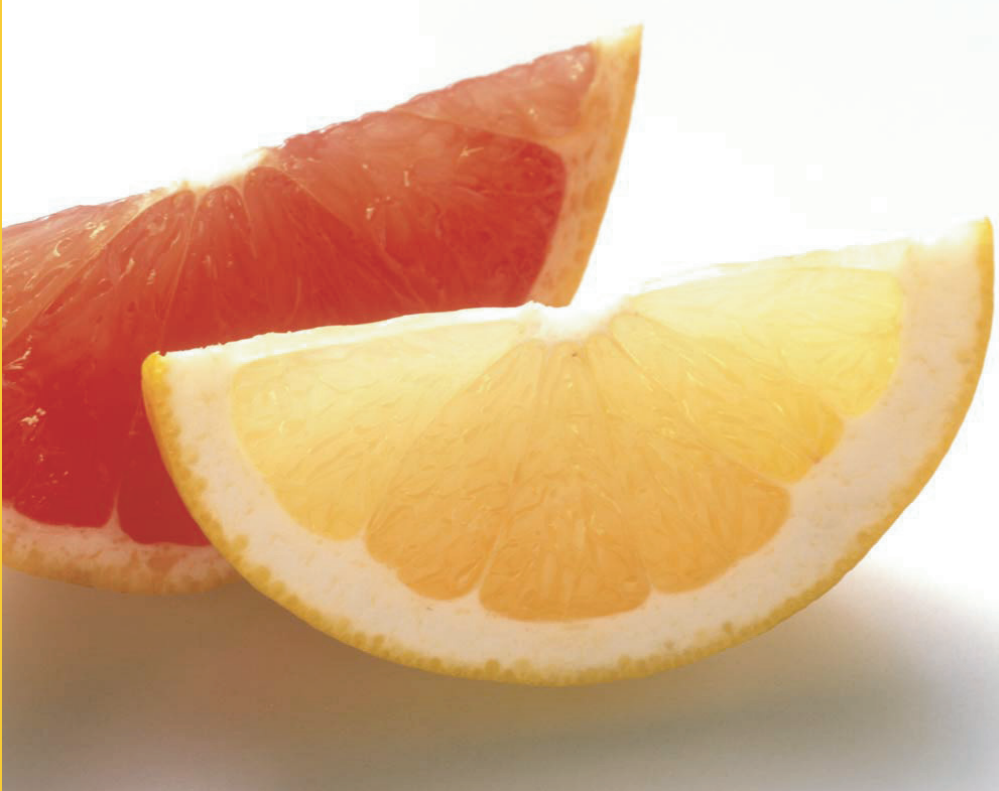
lunch

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SEASON

- cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

BREAKFAST

breaks

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continental breakfasts

enhancements

cottage cheese

sliced fruit

nova scotia lox

turkey sausage

granola bars

cold cereals, 2% and skim milk

warm cheese blintz

eggs benedict

hardwood smoked
bacon

andouille sausage,
manchego, english
muffin

hard boiled eggs

oatmeal with toppings

egg and cheese
croissants

egg substitute/egg whites

sausage breakfast
burrito

yoplait yogurts

whole fruit

granola parfaits

business class

orange, grapefruit,
tomato, apple juices

platter of sliced fruit

housemade breakfast
breads and pastries with
butter and preserves

coffee, decaffeinated
coffee, herbal teas

first class

orange, grapefruit, tomato
juices

platter of seasonal fruit

cold cereals, 2% and skim milk

yoplait yogurt

housemade breakfast
breads and pastries with
butter and preserves

coffee, decaffeinated coffee,
herbal teas

BREAKFAST

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plated breakfasts

the all american

orange or grapefruit juice

scrambled eggs

bacon or link sausage (choice)

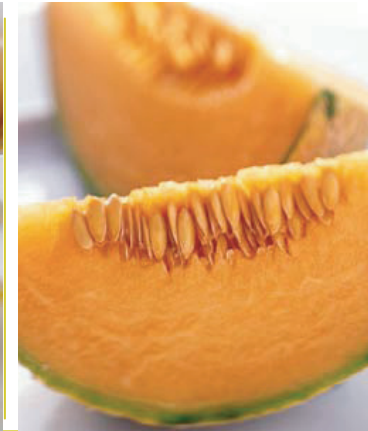
breakfast potatoes

breakfast breads

coffee

decaffeinated coffee

herbal teas



crunchy french toast

orange or grapefruit juice

whole wheat crunchy
french toast, maple syrup
bananas, strawberries

sausage links

coffee

decaffeinated coffee

herbal teas

BREAKFAST

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buffet breakfasts

standard breakfast buffet

orange, grapefruit, tomato, apple juices
seasonal fruits
cold cereals, 2% and skim milk
scrambled eggs
breakfast sausage links and bacon
breakfast potatoes
housemade breakfast breads
and pastries
coffee
decaffeinated coffee
herbal teas

the southeast buffet

orange, grapefruit, tomato, apple juices
seasonal fruits
scrambled eggs with peppers and onions
danish, muffins, croissants
eggs benedict
vanilla infused french toast
breakfast sausage links and bacon
breakfast potatoes
coffee
decaffeinated coffee
herbal teas



*(minimum 25 people
unless otherwise noted)*

BREAKFAST

breaks

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breakfast stations

omelet station*

eggs, egg beaters

hardwood smoked bacon,
diced ham, sausage,
grilled chicken

mushrooms, peppers, tomatoes,
scallions, onions

cheddar cheese, monterey
jack cheese and bleu cheese

guacamole, salsa

made-to-order pancakes*

blueberry, chocolate chip,
candied pecans, whipped butter,
vanilla butter and pure maple syrup

customize...

*let our experts create a menu especially for you.
contact your catering manager for details.*

belgian waffle station*

seasonal fresh berries

pecans, macadamia nuts

whipped cream, chocolate chips

maple syrup and strawberry
compote



*attendant required

each based on one attendant
per 50 guests, attendant fee
applies.

breaks

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DELIGHT

- candy bars
- ice cream
 - nuts
- popcorn
- pretzels
- mini meat pies
- soda
- tortilla chips

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executive trio

continental breakfast

orange, grapefruit, tomato,
apple juices
platter of fresh fruit
danish, muffins, bagels, croissants
coffee, decaffeinated coffee,
herbal teas

mid-morning

chef's choice of two artisan snacks
regular and diet sodas
bottled spring water
coffee, decaffeinated coffee,
herbal teas

afternoon

chef's choice of two artisan snacks
regular and diet sodas
bottled spring water
coffee, decaffeinated coffee,
herbal teas

specialty breaks

coffee shop

warm nutella coffee cake
donut holes
candied almond, pine nuts,
dried cranberry mix
coffee, decaffeinated coffee,
herbal teas

green

salted pistachios
housemade guacamole, tortilla chips
chocolate thin mints
coffee, decaffeinated coffee,
herbal teas

red

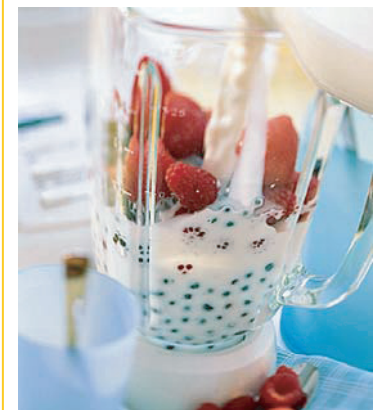
fresh strawberries
sweet balsamic whipped cream
roasted red pepper poblano salsa
pita chips
mini red velvet cupcakes
coffee, decaffeinated coffee,
herbal teas

blue

crab salad, blue tortilla chips
blueberry clif bars
blueberry crumb cake
coffee, decaffeinated coffee,
herbal teas

enhancements

enhance any break on consumption:
regular and diet sodas
bottled spring water
san pellegrino sparkling water
icelandic glacial bottled water



events by Marriott

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specialty breaks

the cookie jar

gourmet cookies including:
white chocolate macadamia nut,
chocolate chip, peanut butter
and oatmeal raisin

white and dark chocolate
covered pretzels

fresh berries

regular and chocolate milk

coffee, decaffeinated coffee,
herbal teas

popcorn and pretzels

buttered popcorn

caramel popcorn

cheddar popcorn

chicago mix

pretzel chips, cinnamon cream
cheese dipping sauce

chocolate turtles

coffee, decaffeinated coffee,
herbal teas

nuts and cookies

house roasted spiced nuts

mini chocolate dipped cookies

100 calorie pack oreo cookies

coffee, decaffeinated coffee,
herbal teas

dip it

pine nut basil hummus, grilled
pita chips

hot garlic cheese breadsticks

zesty marinara dipping sauce

chocolate dipped pretzel rods

coffee, decaffeinated coffee,
herbal teas

all day beverage break mid-morning and afternoon

regular and diet sodas

bottled spring water

icelandic glacial bottled water



events by Marriott

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à la carte break items

beverages

coffee, decaffeinated coffee,
herbal teas

regular and diet sodas

bottled spring water

icelandic glacial bottled water

san pellegrino sparkling water

bottled juices

bottled iced tea

lemonade per gallon

iced tea per gallon

apple cider per gallon

hot chocolate per gallon

smoothie shot

regular and sugar free red bull - each

gatorade - each

enhancements

artisan breakfast pastries

cookies and brownies

cheese platter

candy bars

ice cream bars

xxl warm pretzels

assorted chips

thin crust pizza

deep-dish pizza

nacho bar:

with chicken

with skirt steak

with pulled pork

dry snacks (per pound)

potato chips, dip

tortilla chips, salsa

pita chips, hummus

dry snack mix

mixed nuts

cashews



lunch

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ESSENCE

salads

fish

beef

pasta

desserts

beverages

sandwiches

events by Marriott

breakfast

breaks

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entrée salads

caesar salad (prices vary)

romaine lettuce, parmesan garlic croutons, caesar dressing, shaved parmesan cheese, topped with your choice:

- grilled chicken or
- grilled shrimp or
- fillet of salmon

warm rolls and butter

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

asian chop salad

chicken breast, lo mein noodles, napa cabbage, bok choy, peanuts, shiitake mushrooms, sesame ginger vinaigrette

warm rolls and butter

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

classic cobb salad

field greens, chicken, bacon, bleu cheese, avocado, tomato, egg, creamy lemon ranch dressing

warm rolls and butter

chef's selection of dessert

coffee, decaffeinated coffee, iced tea



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choice of sandwiches

low-carb turkey wrap (carb conscious)

jack cheese, cilantro, red onion, chipotle mayo, flour tortilla

grilled vegetable

fresh mozzarella, french baguette

grilled chicken

fresh mozzarella, tomato, fresh basil, french baguette

ham, swiss cheese

lettuce, tomato, french baguette

shaved roast beef

herb boursin cheese, onion roll

box lunch includes:

assortment of chips

assortment of whole fruit

chef's selection of salad

assortment of cookies

assortment of soft drinks

and bottled water

events by Marriott

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of air

spinach and mushroom chicken

wedge salad: wedge of iceberg lettuce, diced tomato, chopped hardwood smoked bacon, bleu cheese dressing

airline breast of chicken, stuffed with spinach and mushrooms, topped with roasted pan sauce

chef's seasonal vegetable, rosti potatoes

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

napa chicken

greek salad: romaine lettuce, kalamata olives, roasted red peppers, julienne red onions, feta cheese, tossed in a red wine vinaigrette dressing

chicken breast seasoned and seared, lemon beurre blanc

yukon gold mashed potatoes

chef's seasonal vegetable

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

amish chicken

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

airline breast of chicken, seared, dijon lemon crust, natural au jus

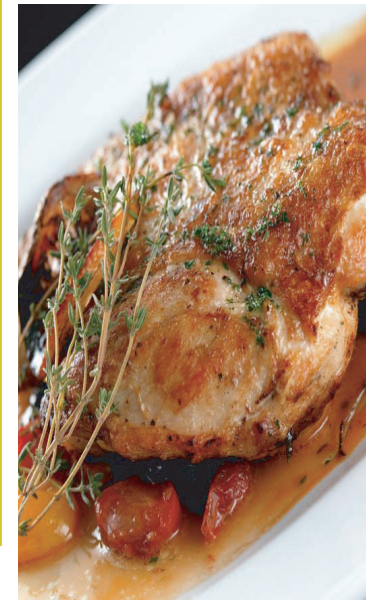
wild rice pilaf

chef's seasonal vegetable

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

luncheons are served with warm rolls and butter upon the guests' request.



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of land

filet mignon

wedge salad: wedge of iceberg lettuce, diced tomato, chopped hardwood smoked bacon, bleu cheese dressing

6oz. filet mignon, merlot demi-glaze

yukon gold mashed potatoes

chef's seasonal vegetables

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

pork chop

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

8oz. char grilled pork chop, poblano, vidalia onion rajas

rosemary roasted potatoes and chef's seasonal vegetables

chef's selection of dessert

coffee, decaffeinated coffee, iced tea



luncheons are served with warm rolls and butter upon the guests' request.

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luncheons are served with warm rolls and butter upon the guests' request.

of sea

grilled fillet of salmon

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

grilled fillet of salmon, dijon cream sauce

yukon gold mashed potatoes with asparagus

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

seared halibut

caesar salad: romaine lettuce, shaved parmesan, parmesan garlic croutons, caesar dressing

seared halibut fillet, citrus vinaigrette

wild rice

chef's seasonal vegetable

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

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vegetarian

stir fried vegetables lo mein

crisp tofu

mixed field green salad: grape tomato, julienne cucumbers

choice of dressing

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

grilled vegetable ravioli

tomato-artichoke relish, beurre blanc

caesar salad: romaine lettuce, shaved parmesan, parmesan-garlic croutons, caesar dressing

chef's selection of dessert

coffee, decaffeinated coffee, iced tea

coconut, red bean rice

jerk stewed squash and potatoes

mixed field green salad: jicama, sliced cucumbers, grape tomatoes

choice of dressing

chef's selection of dessert

coffee, decaffeinated coffee, iced tea



hot plated lunch

all entrées include:

artisan rolls, salad, starch, vegetable, dessert,

beverage service: freshly brewed coffee and selection of teas

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gourmet sandwich buffet

labar fee applied to buffet under 25 guests

black eyed pea salad

roasted corn and bacon vinaigrette

fusilli pasta salad

spinach, cherry tomato, goat cheese,
peppered vinaigrette

chop house salad

italian sausage

peppers and onions, italian bread

baked ham

imported swiss cheese, romaine, tomato,
whole grain mustard, pretzel roll

roasted turkey wrap

jack cheese, cilantro, red onion, chipotle mayonnaise,
flour tortilla

caprese sandwich

mozzarella, tomato, basil, balsamic spread

assorted chips

desserts

stuffed cupcakes: peanut butter, black forest, lemon berry

drinks

coffee, decaffeinated coffee, iced tea

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technology

info

deli buffet

field greens salad

dried cranberries, red onion, feta, champagne vinaigrette

red bliss potato salad

charred onion, scallions, grain mustard vinaigrette

assorted deli meats

baked ham, roast turkey, pastrami, hot italian beef

sliced cheese platter

sharp cheddar, provolone, swiss

assorted breads

nine grain, herb ciabatta, italian roll

relish tray

lettuce, tomato, red onion, sweet and spicy pickles, giardiniera

condiments

honey mustard, whole grain mustard, mayonnaise

sea salt and black pepper kettle chips

desserts

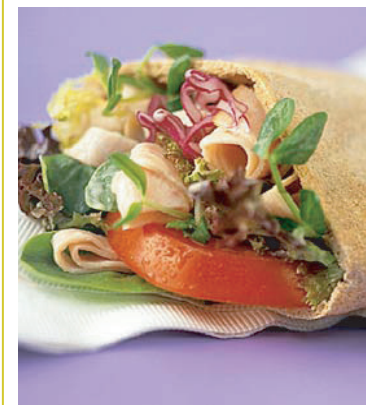
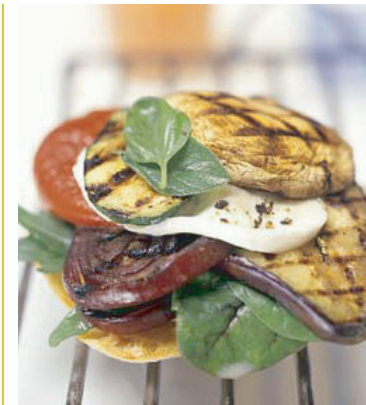
mini cupcakes, whipped cream, strawberries

peanut butter pops

oreo crispy squares

drinks

coffee, decaffeinated coffee, iced tea



labor fee applied to buffet
under 25 guests

breakfast

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cold lunch buffets (cont.)

the rockefeller (minimum 50 people)

selection of 4 salads:

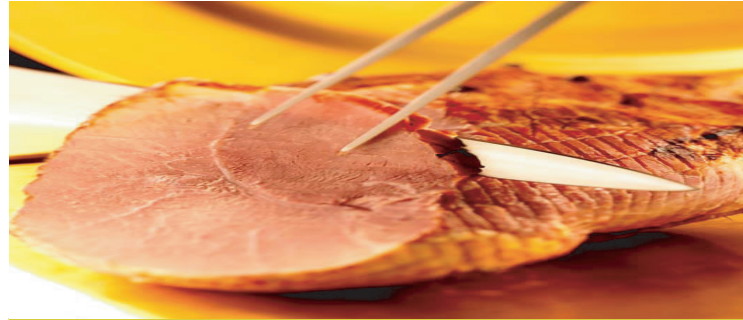
marinated grilled vegetable platter, caesar salad, mixed field green salad with assorted dressings, coleslaw, spicy potato salad

butcher block featuring:

chilled sliced beef tenderloin, roasted herb infused breast of turkey, balsamic glazed breast of chicken, herb crusted pork loin and shaved corned beef

beefsteak tomatoes

big eye swiss, english sharp cheddar, monterey jack and imported sharp provolone



bread: wheat and rye bread, multi-grain rolls, kaiser rolls and pretzel rolls, french baguettes and onion rolls

relishes: kalamata olives, pepperoncinis, kosher pickles, lite mayonnaise, horseradish mustard, peppercorn mustard and whole grain mustard

individual mini desserts: mini cheesecakes, mini pastries, chocolate covered strawberries

novelty ice cream and yogurt bars

coffee, decaffeinated coffee, iced tea

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mini luncheon buffets

the asian express (minimum 25 people)

assorted rolls and flatbreads

asian green salad with mizuna greens, bamboo shoots, water chestnuts, pea pods, cashews and fried wontons, ginger orange dressing

general tso's crispy chicken with sweet and sour sauce

beef stir-fry with asian vegetables in a teriyaki glaze

egg rolls with hot mustard and sesame garlic sauce

pork fried rice, stir-fried vegetables

fortune cookies, fudge brownies, s'mores, lemon bars and peanut butter bars

coffee, decaffeinated coffee, iced tea



italian buffet (minimum 25 people)

hard and soft italian breads and oils
vegetable minestrone

caesar salad, caprese salad
balsamic grilled vegetables

four cheese baked ziti
chicken parmesan

grilled italian sausage and
roasted peppers

roasted garlic broccolini

tiramisu with kahlúa cream,
cannolis, pine nut cookies

coffee, decaffeinated coffee,
iced tea

taqueria buffet (minimum 25 people)

tortilla chips with salsa, crispy fried
tortilla soup, cheese quesadillas
lime cilantro ranch salad, romaine
lettuce, fried tortilla strips, cherry tomatoes,
avocado, lime cilantro ranch dressing

seasoned ground beef for tacos,
sliced chicken breast for fajitas
roasted peppers and onions, pico de
gallo, shredded monterey jack and
cheddar cheeses, jalapeños, black
olives, onions, sour cream, guacamole
mexican rice, frijoles

soft flour and crisp corn tortillas
tres leches cake and tequila lime
cheesecake

coffee, decaffeinated coffee, iced tea

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menus are based on a minimum number of people - if there are less than listed minimum number of people, an additional per person charge will apply.

windy city buffet

chicago chop salad: iceberg lettuce, paco pickles, bleu cheese, tomato, grilled chicken, bacon, avocado, onion, roasted corn, ditalini pasta, lemon ranch dressing

caesar salad, pretzel croutons

chicago style deep dish pizza: cheese, pepperoni, sausage

italian beef sandwich: sweet green pepper, giardiniera

italian hero: premium italian meat, cheese, vegetable, hearty italian bread

assorted mini cheesecake: lemon, coffee, chocolate chip and raspberry

coffee, decaffeinated coffee, iced tea

chef's hot daily buffet

a rotating selection of chef's favorite things

assorted rolls and flatbreads

housemade soup

artisan green salad

specialty deli salad

chef's selection of fish, beef or pork

seasonal chicken

potato or grain

seasonal vegetables

artisan desserts

coffee, decaffeinated coffee, iced tea

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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mirror displays & platters

italian antipasta (serves 50 people)

prosciutto, pepperoni, genoa salami, capicola, kalamata olives, artichoke hearts, pepperoncini, fresh mozzarella, provolone, crusty italian breads and flavored italian oils

domestic and international cheeses (serves 50 people)

baby swiss, gorgonzola, sharp cheddar, smoked gouda, boursin, brie, camembert, pepper jack, havarti, manchego and fontina cheeses garnished with fresh fruits and berries, crostinis and french baguettes

european meats (serves 50 people)

sliced prosciutto, sliced capicola, genoa salami and black forest ham

fresh cut and whole fruit (serves 50 people)

baby papaya, figs, cantaloupe, grapes, kiwi, watermelon, strawberries, apricots, pineapple, honeydew melon and mango

fresh vegetables (serves 50 people)

white and green asparagus, baby carrots, baby zucchini, baby sweet peppers, baby yellow squash, red grape tomatoes, broccolini, cauliflower florets with chef's selection of dips



grilled balsamic vegetables (serves 50 people)

asparagus, eggplant, zucchini, portobello mushrooms, artichoke hearts, roasted marinated peppers, squash and sweet onion, drizzled with balsamic vinaigrette dressing

fresh market seafood display

(minimum 50 people, priced per person)

jumbo shrimp (3 per person)

fresh oysters (2 per person)

alaskan king crab leg (1 per person)

served over a bed of ice

cocktail sauce, mignonette sauce

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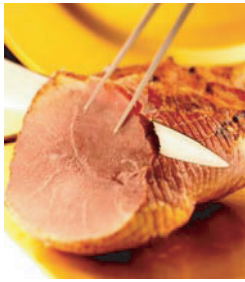
RECEPTION

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the carvery



whole side of smoked salmon
(serves 25 people)

capers, chopped onions,
hard cooked eggs and crostinis

roasted beef tenderloin*
(serves 20 people)

rolled in black peppercorns
and roasted, garlic cream
horseradish, brioche rolls

roast breast of turkey*
(serves 20 people)

honey mustard, cranberry relish,
sourdough rolls

new york strip
(serves 40 people)

horseradish cream, burgundy
sauce, brioche rolls

rosemary leg of lamb
(serves 25 people)

rosemary reduction, au jus and
mint pesto, silver dollar rolls

garlic peppercorn crusted
pork loin*
(serves 30 people)

seasoned in crushed
peppercorn, dijon mustard,
roasted garlic cream horseradish
sauce, silver dollar rolls

**attendant required*

each based on one attendant per 50
guests, attendant fee applies.

customize...

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especially for you. contact your
catering manager for details.*

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sauté stations

attendant fee \$125 per 50 guest

marinated beef and chicken fajitas

onion, pepper, guacamole, salsa,
pico de gallo, sour cream

oriental stir fry

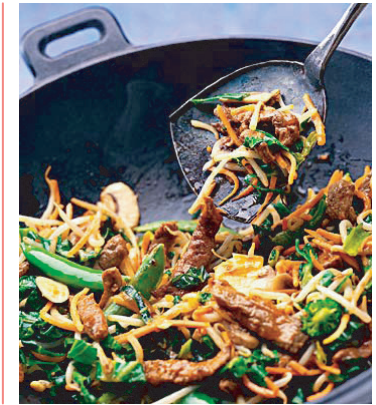
vegetable and chicken lo mien

pasta station

meat tortellini, three cheese ravioli,
mushroom triangoli
pesto cream, pomme con vino sauce,
carbonara sauce

risotto station

cured italian meats
english peas, sun-dried tomatoes, asiago cheese



panini station

white cheddar cheese, skirt steak,
grilled onion, ciabatta
fontina, manchego cheese, tomato, spinach,
caramelized red onion, garlic vinaigrette,
herb focaccia

*attendant required

each based on one attendant per 50 guests,
attendant fee applies.

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cold hors d'oeuvres

(priced per 50 pieces)

assorted canapes

tomato, mozzarella pipette

bruschetta pomodoro

european finger sandwiches

genoa salami, dijon cream

thai chicken with lettuce wraps

jumbo shrimp cocktail

alaskan snow crab claws

florida stone crab claws (in season)

lobster medallions

oysters on the half shell

smoked salmon pinwheels

assorted sushi rolls

dry snacks (priced per pound)

potato chips and french onion dip

tortilla chips and spicy salsa

kettle chips and bleu cheese dip

pita chips and hummus

mixed nuts

cashews

dry snack mix

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hot hors d'oeuvres

(priced per 50 pieces)

lobster pot stickers

artichoke beignet

assorted dim sum

thai spring rolls, orange ginger sauce

tuscan chicken fontina bite

raspberry and brie in phyllo

beef empanadas

vegetable egg rolls

scallops wrapped in smoked bacon

miniature crab cakes

coconut shrimp

crab rangoon

mini chicken wellington

crab empanadas

spanakopita



mini beef wellington

beef or chicken sate

firecracker wings with celery and bleu cheese dressing

smoked chicken quesadilla

corn and black bean burrito

swedish or bbq meatballs

cheese quesadillas

dinner

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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- loin
- desserts
- beverages

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plated dinners

all entrées include

your choice of salad, warm rolls and butter, entrée, dessert, coffee, decaffeinated coffee and herbal teas

enhancements | appetizers

tortellini carbonara

penne bolognese

lump crab cocktail

blackened sea scallops

seared ahi tuna

crab cakes

smoked salmon with capers, onions, hard boiled eggs, crostini

chilled jumbo shrimp

tomato caprese salad, buffalo mozzarella

wild mushroom vol-au-vent

salads

classic caesar salad

strawberry field salad

mixed baby field green salad

baby wedge salad

greek salad

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customize...

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of air

chicken wellington

boneless breast of chicken, mushroom duxelle, wrapped in puff pastry and baked, rosti potatoes and seasonal vegetable

chicken gremolata

airline breast of chicken, parsley, caper, lemon crust, beurre blanc, grilled asparagus, yukon gold mashed potatoes

lime cilantro chicken

charred airline breast of chicken, smoked chile cream sauce, jasmine rice, seasonal vegetable

brined chicken

brown sugar, bourbon brined airline breast of chicken, maple grain mustard, yukon gold mashed potatoes and seasonal vegetable

herb roasted chicken

airline breast of chicken, wild mushroom cognac cream, roasted potatoes and seasonal vegetable

chicken saltimbocca

breast of chicken seasoned and pan seared, topped with prosciutto and fresh mozzarella, served on a bed of seasoned sautéed spinach with yukon gold mashed potatoes

dinners are served with warm rolls and butter upon the guests' request.

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

energize

of land

filet mignon

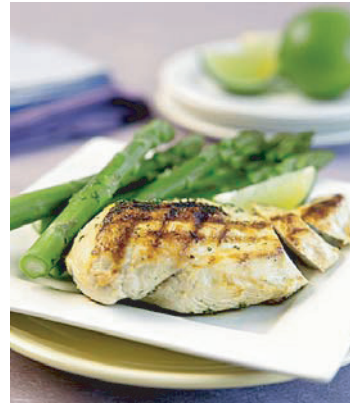
center cut filet mignon with merlot enhanced demi-glace, fresh asparagus and yukon gold mashed potatoes

roasted prime rib of beef

slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne of fresh vegetables

pork chop

center cut pork chop, poblano onion rajas, fingerling potatoes, seasonal vegetable



lamb chops

pepper-crusted, rosemary demi-glaze, yukon gold mashed potatoes, seasonal vegetable

kansas city strip steak

bacon, caramelized onion glaze, yukon gold mashed potatoes, asparagus and baby carrots

breakfast

breaks

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reception

DINNER

beverage

energize



of sea

red snapper

seared red snapper, tomato, basil, olive relish, risotto and seasonal vegetable

north atlantic halibut

simply grilled fillet of atlantic halibut with meyer lemon beurre blanc, yukon gold mashed potatoes and seasonal vegetable

fillet of salmon

grilled fillet of sesame glazed salmon, yukon gold mashed potatoes, seasonal vegetable

grilled mahi mahi

grilled mahi mahi with lemon chive aioli, tropical fruit salsa, yukon gold mashed potatoes, fresh vegetables

sea bass

hazelnut crusted sea bass with frangelico beurre blanc served on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

breakfast

breaks

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DINNER

beverage

energize

duets of air, land or sea

filet mignon and shrimp scampi

filet mignon in bordelaise sauce with shrimp scampi, yukon gold mashed potatoes, seasonal vegetable

filet mignon and fillet of salmon

filet mignon in bordelaise sauce, sesame ginger glaze salmon fillet, yukon gold mashed potatoes and seasonal vegetable

filet mignon and chicken

filet mignon in cabernet roasted shallot sauce, chicken piccata, yukon gold mashed potatoes, seasonal vegetable



chicken and salmon fillet

airline breast of chicken, tomato basil, olives, salmon piccata, risotto and seasonal vegetable

filet mignon and australian lobster tail

filet mignon and australian lobster tail with drawn lemon butter, yukon gold mashed potatoes and seasonal vegetable

breakfast

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DINNER

beverage

energize



desserts

included in menu price (choose 1)

carrot cake

tiramisu

new york style cheesecake

raspberry swirl cheesecake

italian cream layer cake

kentucky bourbon pecan pie

ultimate chocolate cake

black forest cake

red velvet cake

key lime pie

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breakfast

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DINNER

beverage

energize

buffet style dinners

dinner buffet

warm rolls and butter

beefsteak tomato-sweet onion-
maytag blue cheese platter

caesar salad

field green salad, assorted dressings

chilled tortellini salad

selection of 3 entrées:

amish chicken

grilled skirt steak

pulled bbq pork

char grilled tri tip of beef

chicken piccata

chicken saltimbocca

seared fillet of salmon

with whole grain mustard sauce

vegetable ravioli

choice of: mashed potatoes,
mashed sweet potatoes,
fingerling potatoes, aged white
cheddar mac and cheese

fresh seasonal vegetables

chef's selection of dessert

coffee, decaffeinated coffee,
herbal teas



menus are based on a minimum number of people - if there are less than listed minimum number of people, an additional per person charge will apply.

breakfast

breaks

lunch

reception

DINNER

beverage

energize

dining around chicago

greek town

greek salad: fresh greens, cucumber, red onions, tomatoes, kalamata olives, pepperoni, anchovies, fresh lemon, red wine vinaigrette

roast leg of lamb: crispy garlic new potatoes

baklava tart

little italy

goat cheese fondue: pomme con vin, garlic toast

grilled vegetable antipasto: marinated garden fresh vegetables

mussels: sautéed garlic, white wine

veal parmesan cutlets: tarragon lemon butter, fried capers

olive oil cake

china town

steamed dim sum: chicken pot stickers, shrimp hargow, pork show mai

chinese pork ribs: slow roasted hoisin glaze

fresh sushi: assorted nigiri and maki, pickled ginger, wasabi, soy sauce

green tea panna cotta

coffee, decaffeinated coffee, herbal teas

south of the border

street style steak tacos: marinated skirt steak, flour tortilla, guacamole, pico de gallo, sour cream, cotija cheese

cheese flautas: salsa verde

shrimp ceviche: marinated tender rock shrimp, fresh lime juice, cilantro, red onion

tequila lime cheesecake

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events by Marriott

breakfast

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DINNER

beverage

energize

chinese dinner buffet

\$75 labor fee will be applied to buffet under 25 guests

egg drop soup: chicken broth, egg
vegetable egg roll: shredded vegetables
crab meat rangoon: spicy plum sauce
mongolian beef: flank steak, scallion, spicy stir fry sauce
orange peel chicken: chicken, orange peel, chili pepper
pork lo mein: stir fried pork, egg noodle
fried rice: rice, egg, soy sauce, scallion
almond sponge cake
green tea panna cotta
fortune cookies
seasonal fruit display

family style southern comfort

\$75 labor fee will be applied to buffet under 25 guests

black eyed pea soup
ham
classic wedge salad
southern chop: romaine, cubed cheddar, shrimp, honey mustard vinaigrette
poblano slaw: red onion, cabbage
bbq pork ribs: grilled onion bbq sauce
char grilled tri-tip of beef: salsa verde, pico de gallo
molasses, ale brined chicken: sautéed andouille sausage, pepper slaw
aged white cheddar mac and cheese
whisky glazed baby carrots: brown sugar
chocolate pecan tart
oatmeal cream pie
mini sweet potato pie meringue

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events by Marriott

breakfast

breaks

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DINNER

beverage

energize

reception

hand passed hors d'oeuvres

crab cake: mango dipping sauce

peking duck spring roll: sweet and sour sauce

beef satay: teriyaki glaze

dinner

soup

cuban black bean

salad

oriental chicken chop salad

cucumber jalapeño salad

spinach salad

desserts

coconut pineapple rice pudding

mango panna cotta

pineapple upside down cake

beverage service

coffee, decaffeinated coffee, herbal teas

island buffet

*four (4) attendant fees \$125 per station per 100 guests
\$75 labor fee will be applied to buffet under 25 guests*

kahlúa pork: white rice, teriyaki scallion sauce

sweet and sour chicken: battered chicken strips,
sweet and sour sauce

catch of the day: gulf snapper, fresh island fish,
yuzu ginger vinaigrette

jerk shrimp: jamaican style grilled shrimp, mango
avocado salsa

hibachi-style vegetable: sesame seed, soy sauce

coconut rice: red beans

beverage

breakfast

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dinner

BEVERAGE

energize



ENJOY

martinis
champagne
cordials
margarita
red wine
white wine
tonics
beer
alcohol free

events by Marriott

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BEVERAGE

energize



catering wines

champagne/sparkling
J. Rogét

chardonnay
Canyon Road

pinot grigio
Canyon Road

cabernet sauvignon
Canyon Road

merlot
Canyon Road

white zinfandel
Sutter Home

australian-themed catering pour

chardonnay
Jacob's Creek

cabernet sauvignon
Jacob's Creek

merlot
Jacob's Creek

shiraz
Jacob's Creek

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events by Marriott

breakfast	breaks	lunch	reception	dinner	BEVERAGE	energize
bartender fee applicable on all banquet bars	catering liquor		premium brand liquor		super premium brand liquor	
cashier fee applicable on all cash bars	vodka Smirnoff		vodka SVEDKA		vodka Ketel One	
complete bar package (priced per person, for each hour) available in one to four hour increments	vodka flavors ABSOLUT Mandrin		vodka flavors New Amsterdam Red Berry		vodka flavors Ketel One Citroen	
	gin Seagram's Extra Dry		gin Beefeater		gin Tanqueray	
	rum Cruzan		rum BACARDÍ Superior Captain Morgan Spiced		rum BACARDÍ Superior Captain Morgan Spiced	
	tequila Sauza Blue Silver 100% Agave		tequila Sauza Gold		tequila Sauza 901 Blanco	
	bourbon Jim Beam		whiskey Jack Daniel's		bourbon Maker's Mark	
	scotch J&B		scotch Dewar's White Label		scotch Johnnie Walker Red Label	
	whiskey Seagram's 7		blend Canadian Club		blend Crown Royal	
	brandy E&J		brandy E&J		brandy E&J	
	cordials & liqueurs Hiram Walker Peach Schnapps		cognac Courvoisier VS		cognac Courvoisier VS	
			cordials & liqueurs Baileys Irish Cream Hiram Walker Peach Schnapps Kahlúa		cordials & liqueurs Baileys Irish Cream Hiram Walker Peach Schnapps Kahlúa	

events by Marriott

breakfast

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BEVERAGE

energize

bartender fee applicable on all banquet bars
cashier fee applicable on all cash bars



complete bar package
(priced per person, for each hour)
available in 1 to 4 hour increments

host beverage selections
catering brand liquors
premium liquors
super premium liquors
juice and soda
mineral water
domestic beer
imported beer
wine by the glass

domestic and imported beers
(choice of four)
Budweiser, Bud Light,
Miller Lite, Amstel Light,
Corona Extra, Samuel Adams
Boston Lager, Stella Artois,
O'Doul's Non-Alcoholic

cash beverage selections
catering brand liquors
premium liquors
super premium liquors
juice and soda
mineral water
domestic beer
imported beer
wine by the glass

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energize

breakfast

breaks

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dinner

beverage

ENERGIZE



PERFORM

- granola
- yogurt
- nuts
- salad
- fruit
- salmon
- vegetables

breakfast

breaks

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reception

dinner

beverage

ENERGIZE

breakfast

cup of mixed berries [low carb]

strawberries, blueberries, raspberries and blackberries

scrambled eggs [low carb]

scrambled eggs with bacon, sausage and grilled tomatoes

fresh fruit plate [low fat]

sliced pineapple, cantaloupe, watermelon, strawberries, raspberries and grapes

sautéed vegetables with egg whites [low fat]

sauteed red and yellow peppers, mushrooms, sweet onions and roasted roma tomatoes



create your own energize breakfast buffet

contact your event manager for details

customize...

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*these items have been selected to meet the diverse
dietary needs of our guests. we will be happy to answer
any questions.*

events by Marriott

breakfast

breaks

lunch

reception

dinner

beverage

ENERGIZE

luncheon

grilled chicken caesar salad [low carb]

grilled chicken caesar salad with romaine lettuce, caesar dressing, teardrop tomatoes and shaved parmesan cheese

balsamic chicken [low carb]

grilled chicken, tomato relish, medley of fresh vegetables

classic cabb salad [low carb]

grilled breast of chicken, mixed greens, diced tomato, hardwood smoked bacon, monterey jack and cheddar cheeses, hard boiled eggs, choice of ranch or balsamic dressings

lunches are served with warm rolls and butter upon the guests' request, coffee, decaffeinated coffee and iced tea.

roasted turkey
on multi-grain roll [low carb]

roasted turkey with lettuce, tomato, low-fat mayonnaise

create your own energize lunch buffet

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breakfast

breaks

lunch

reception

dinner

beverage

ENERGIZE



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hors d'oeuvres

low carb selection

firecracker wings

beef sate

chicken sate

scallops wrapped in hardwood
smoked bacon

low fat selection

tomato, mozzarella pipette

shrimp cocktail

smoked salmon pinwheels

low cholesterol

coconut shrimp

thai chicken lettuce wrap

assorted sushi rolls

breakfast

breaks

lunch

reception

dinner

beverage

ENERGIZE

plated dinners

balsamic chicken [low carb]

grilled chicken with tomato balsamic relish
served with a medley of fresh vegetables

grilled salmon fillet [low fat]

with braised carrots and parsnips in
a light vegetable broth

mediterranean spiced
paillard of chicken [low carb]

with wilted spinach and grilled tomatoes

citrus breast of chicken [low fat]

breast of chicken marinated in a citrus spice
marinade, wild rice, green beans and shallots

pasta primavera [low cholesterol]

with yellow and green squash, roasted
red peppers, carrots and broccoli

dinners are served with warm rolls and butter
upon the guests' request, coffee, decaffeinated
coffee and herbal teas



create your own energize dinner buffet

contact your event manager for details

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needs of our guests. we will be happy to answer any questions.*