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Burlington Harbor

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Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

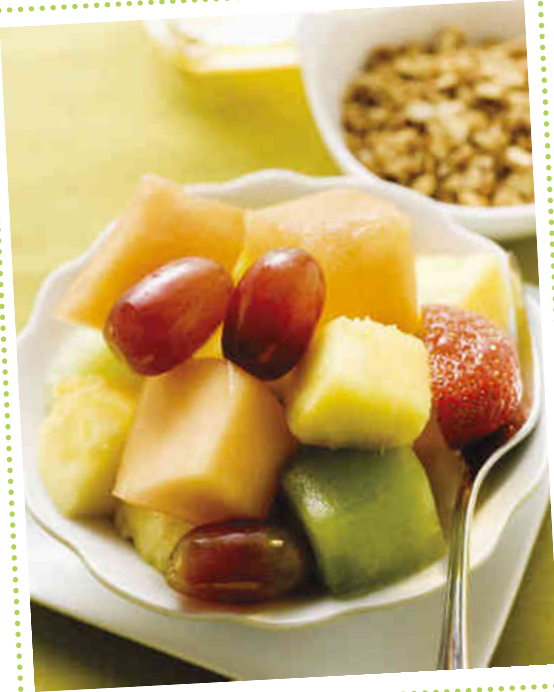
Looking forward to serving you soon,

The Courtyard Events Team

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breakfast

Continental | \$10

- Selection of cold cereal
- Assortment of breads
- Local sweet butter, jam & peanut butter
- Whole Fruit
- Selection of fruit juices
- Coffee, Tea & Decaf

Pastries and Fruit | \$12

- Fresh bakery pastries
- Local selection of bagels & cream cheese
- Local sweet butter, jam & peanut butter
- Assortment of yogurts
- Fresh sliced seasonal fruit
- Selection of fruit juices
- Coffee, Tea & Decaf

Hearty Breakfast | \$18

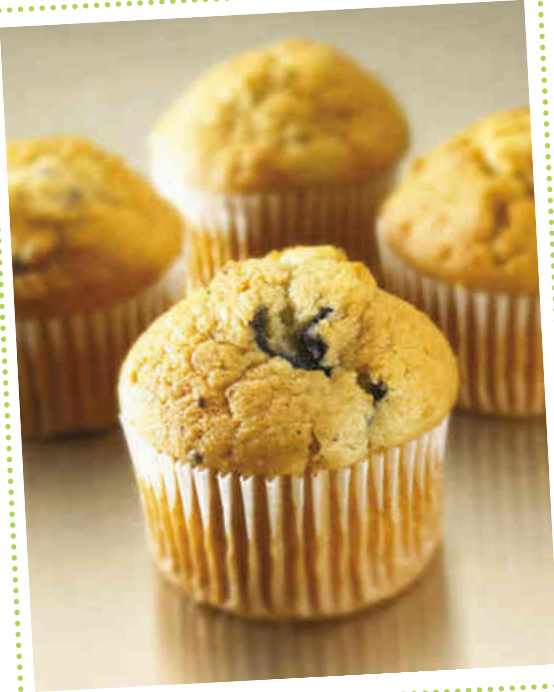
- Fresh bakery pastries
- Local selection of bagels & cream cheese
- Local sweet butter, jam & peanut butter
- Fresh sliced seasonal fruit
- French toast, Vermont maple syrup
- Farm fresh scrambled eggs
- Seasoned breakfast potatoes
- Vermont apple wood smoked bacon
- Selection of fruit juices
- Coffee, Tea & Decaf



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breakfast

Sunday Brunch | \$24

Fresh bakery pastries

Local selection of bagels & cream cheese

Local sweet butter, jam & peanut butter

Fresh sliced seasonal fruit

Assortment of quiche including vegetarian

Seasoned breakfast potatoes

Pancakes & French toast, Vermont maple
syrup, fresh fruit

Vermont apple wood smoked bacon & local
maple sausage

Selection of fruit juices

Coffee, Tea & Decaf

Enhancements

Granola & yogurt parfaits \$5 per person

Cold cereals \$2 per person

Hot oatmeal, dried fruits, walnuts & brown
sugar \$3 per person

Selection of yogurt \$2 per person

Smoked salmon, capers & onions \$3 per person



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lunch

Boxed Lunch | \$14

Turkey club, ham & cheese or vegetarian wrap
Mad House Munchies potato chips
Whole fruit
Freshly baked cookie
Soft drinks & bottled water

The Deli Buffet | \$15

Vegetable pasta salad
Seasonal garden salad with maple balsamic
Mad House Munchies potato chips
Smoked turkey, ham & roast beef
Tomatoes, cheese, lettuce, onions
& pickles
Rolls & breads
Hummus available upon request
Freshly baked cookies
Soft drinks & bottled water

Fresh Sandwiches and Wraps | \$18

Mediterranean couscous salad with feta, thyme
and preserved lemon
Garden salad with maple balsamic
Selection of gourmet sandwiches:
- Grilled chicken breast, tomato, lettuce, onion,
basil mayo - BLT, smoked bacon, heirloom
tomatoes, lettuce & mayonnaise - Roasted
portabella mushroom wrap, plum tomatoes,
spinach, Cabot cheddar cheese & roasted red
pepper mayo
Freshly baked cookies
Soft drinks & bottled water



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lunch

Salad Bar | \$17

Fresh Spinach and House Greens
Selection of: hard cooked eggs, bell peppers, onions, tomatoes, carrots, cucumbers, croutons, walnuts, Cabot cheese, feta, grilled chicken, ham, bacon, cottage cheese, artichoke hearts, sunflower seeds & crasins.
Assortment of dressings: Lemon thyme, and maple balsamic
Freshly baked rolls & cookies
Soft drinks & bottled water

Pizza Party | \$16

Assortment of house baked vegetarian & meat pizzas
Classic Caesar salad
Fresh mozzarella & tomato platter, basil, balsamic reduction
Freshly baked cookies
Soft drinks & bottled water

Variety Luncheon | \$24

Garden salad, maple balsamic
Freshly baked rolls with sweet butter
Argentinean grilled steak and frites
Grilled jerk chicken
Chocolate éclairs
Soft drinks & bottled water

Enhancements | \$2

Chef's selection soup of the day
Tuna, Chicken, or Fruit salads



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reception

Spicy Peanut Chicken Skewers | \$36 per dozen

Caribbean Coconut Shrimp | \$34 per dozen
Mango dipping sauce

Ahi Tuna | \$42 per dozen
Seared tuna, wasabi pickled ginger

Beef Tenderloin Canapes | \$36 per person
Local beef, crispy focaccia, horseradish
mayonnaise

Caprese Skewers | \$32 per dozen
Mozzarella, tomatoes & balsamic reduction

Bacon Wrapped Scallops | 42 per dozen
Local apple wood smoked bacon & sea scallops

Thai Beef Skewers | \$36 per dozen
Spicy Red Thai Curry marinade

Vegetarian Crispy Spring Rolls | \$28 per dozen
Sweet & sour dipping sauce

Not your average Pigs in a Blanket | \$40 per
dozen
Kobe beef, spicy mustard dipping sauce

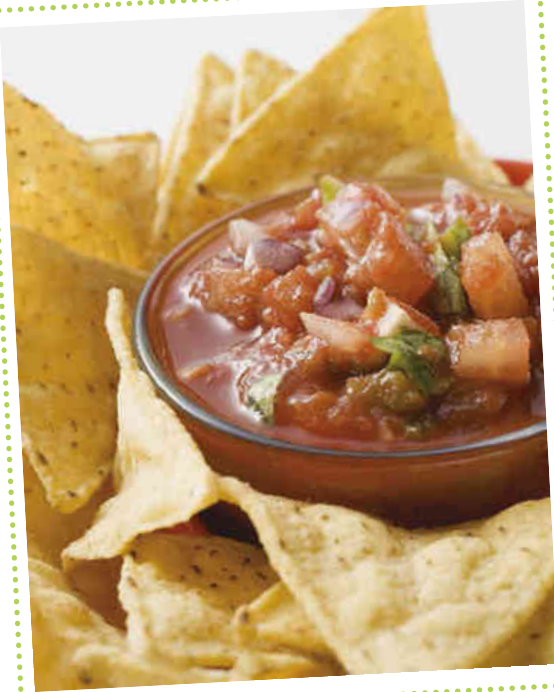
Chicken Fingers | \$32 per dozen
Honey mustard dipping sauce



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reception

Antipasto Display | \$9 per person
Italian meats & cheeses, vegetables & grilled bread

Vermont Cheese Board | \$10 per person
Local artisan cheeses, fruit garnish, freshly baked baguettes & crackers

Vegetable Cridites | \$6 per person
Fresh vegetables & homemade dipping sauce

Fresh Fruit Display | \$6 per person
Seasonal fruit with a yogurt dipping sauce

Breads & Spreads | \$6 per person
Hummus, olive tapenade, spinach artichoke dip, roasted garlic, rosemary infused olive oil & freshly baked baguettes

Classic Shrimp Cocktail | \$12
Spicy cocktail sauce, served on ice

Baked Brie | \$145 whole / \$90 half
Local Brie wrapped in a puffed pastry with fruit chutney & freshly baked baguette

Tomato & Mozzarella Platter | \$8 per person
Basil & balsamic reduction



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dinner

The Ticonderoga | \$28

Garden salad, maple balsamic

Freshly baked rolls with local butter

Rice pilaf

Lemon & herb grilled chicken

Baked penne & sweet Italian sausage, a five
cheese blend & red pepper marinara

Mini chocolate éclairs

Coffee service

The Mount Mansfield | \$32

Garden salad, maple balsamic

Freshly baked rolls with sweet butter

Wild rice

Seasonal vegetable

Chicken Marsala, fresh mushrooms

Roasted Atlantic salmon with lemon butter

Mediterranean penne, fresh tomatoes, garlic,
artichoke hearts, red onions & feta cheese

Dessert display - selection of today's deserts

Coffee service



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dinner

The Lake Champlain | \$42

Spinach salad cranberries, goat cheese, walnuts
& maple balsamic
Freshly baked rolls with local butter
Seasonal vegetables
Chicken piccata with lemon & capers
Grilled swordfish with a citrus butter
Carved filet mignon with a mushroom sauce
Dessert display
Coffee service

The Long Trail Plated Dinner | \$38

- Spinach salad, cranberries, goat cheese, walnuts & maple balsamic
 - Classic Caesar Salad
 - Filet mignon, mushroom sauce, roasted potatoes
 - Chicken piccata, lemon & capers, garlic mashed potatoes
 - Chicken Marsala with mushrooms, wild rice
 - Stuffed portabella mushroom with garden vegetables & fresh herbs
 - Roasted pork loin with an apple chutney, rosemary roasted potatoes
 - Pan seared Atlantic salmon with a lemon herb butter, wild rice
 - Surf & Turf, petit filet, crab stuffed shrimp, compound Béarnaise butter, herb roasted potatoes
- All served with seasonal vegetables
Dessert Display
Coffee service



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snacks

Freshly baked cookies | \$18

Fudge brownies | \$20

Local ice cream bars | \$3 per bar

Individual bags of chips & pretzels | \$1 per bag

Tortilla chips & salsa | \$2 per person

Mixed nuts | \$2 per person
(peanut free)

Selection of candy bars | \$2 per person

Assortment of yogurts | \$2.50 per person

Granola bars | \$2 per person

Assortment of petit fours | \$3 per person

Vermont cheese board | \$10 per person

Vegetable crudites platter | \$6 per person



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beverage

Assortment of soft drinks | \$2 per soda, upon consumption

Assortment of bottled juices | \$2 per juice, upon consumption

Pellegrino | \$3 per bottle, upon consumption

Iced tea | \$18 per gallon

Lemonade | \$18 per gallon

Vermont apple cider | \$27 per gallon
Seasonal

Green Mountain Coffee Roasters Coffee & Tazo
Teas | \$3 per person



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considerations

Please add to all food prices a 20% service charge and the appropriate room & meals tax in effect on the function date, currently 11%. All prices are subject to change.