

events by Marriott



breakfast



breaks



lunch



reception



dinner



beverage

energize

technology

info

crafted for you

MARRIOTT INDIANAPOLIS NORTH

3645 River Crossing Parkway | Indianapolis | IN 46240

www.marriott.com

breakfast

BREAKFAST

breaks

lunch

reception

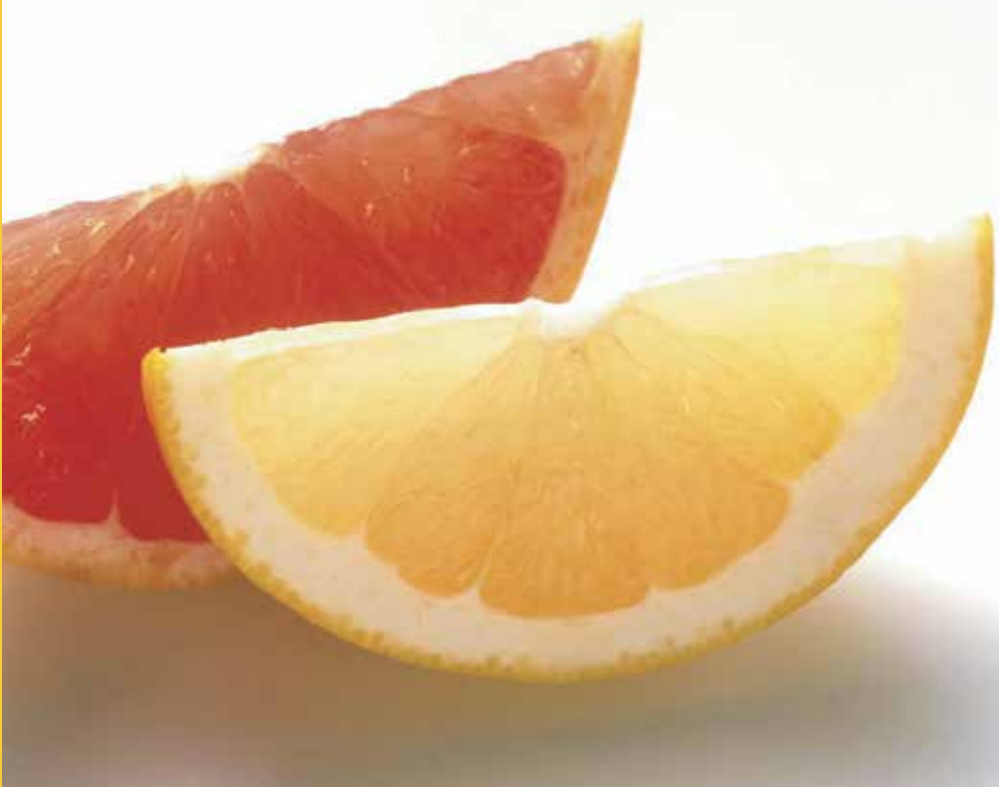
dinner

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SEASON

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



the early riser

orange, grapefruit, tomato, apple juices

danish, muffins, bagels, croissants

coffee, decaffeinated coffee, herbal teas

enhancements

cottage cheese

nova scotia lox

granola bars

warm cheese blintz

hardwood smoked bacon

breakfast on the run

tropicana bottled juice

pre-wrapped thomas english muffins, canadian bacon, egg, cheddar cheese

potato nuggets

coffee, decaffeinated coffee, herbal teas

hard boiled eggs

egg and cheese croissants

sausage breakfast burrito

whole fruit

sliced fruit

turkey sausage

cold cereals, 2% and skim milk

continental breakfasts

american continental

orange, grapefruit, tomato, apple juices

platter of sliced fruit

danish, bagels, croissants

blueberry, lemon, bran and poppyseed muffins

coffee, decaffeinated coffee, herbal teas

the european

orange, grapefruit, tomato juices

platter of seasonal fruit

cold cereals, 2% and skim milk

yoplait yogurt

danish, muffins, bagels, croissants

coffee, decaffeinated coffee, herbal teas

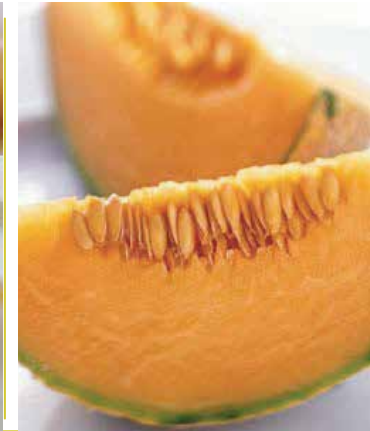
plated breakfasts

the traditional

orange or grapefruit juice
scrambled eggs
bacon or link sausage (choice)
breakfast potatoes
breakfast breads
coffee, decaffeinated coffee, herbal teas

steak and eggs

orange or grapefruit juice
grilled filet mignon
scrambled eggs
breakfast potatoes
breakfast breads
coffee, decaffeinated coffee, herbal teas



french toast

orange or grapefruit juice
vanilla infused french toast,
maple syrup
sausage links
coffee, decaffeinated
coffee, herbal teas

eggs benedict

(maximum 150 people)
orange or grapefruit juice
traditional eggs benedict
poached eggs on a toasted
english muffin, canadian
bacon and hollandaise sauce
breakfast potatoes
breakfast breads
coffee, decaffeinated
coffee, herbal teas

buffet breakfasts

the american buffet

orange, grapefruit, tomato, apple juices
seasonal fruits
cold cereals, 2% and skim milk
scrambled eggs with peppers and onions
breakfast sausage links and bacon
breakfast potatoes
danish, muffins, croissants
coffee, decaffeinated coffee,
herbal teas

the southeast buffet

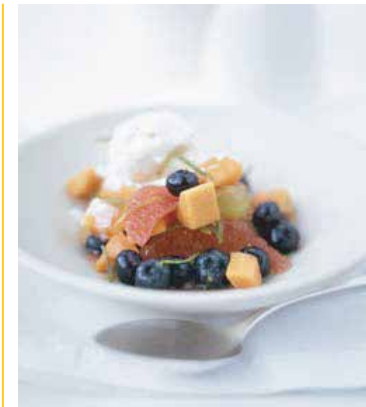
orange, grapefruit, tomato, apple juices
seasonal fruits
scrambled eggs with peppers and onions
danish, muffins, croissants
eggs benedict
vanilla infused french toast
breakfast sausage links and bacon
breakfast potatoes
coffee, decaffeinated coffee,
herbal teas

the sunrise

(minimum 10, maximum 50)
orange and grapefruit juices
natural and fruit flavored yoplait yogurts
cold cereals, 2% and skim milk
muffins, danish and bagels,
cream cheese
scrambled eggs and cheddar cheese
in a croissant sandwich
coffee, decaffeinated coffee,
herbal teas

the southwestern

orange, grapefruit, tomato, apple juices
seasonal fruits
scrambled eggs, chorizo sausage,
pico de gallo, cheddar cheese,
guacamole, frijoles and
warm flour tortillas
corned beef hash with onions
and cilantro
breakfast potatoes
texas style biscuits with sausage gravy
coffee, decaffeinated coffee,
herbal teas



*(minimum 25 people
unless otherwise noted)*

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

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

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DELIGHT

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

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mid morning breaks

the natural

strawberries, blueberries,
raspberries

yogurt granola parfait

fresh fruit kabobs

coffee, decaffeinated coffee,
herbal teas

the smoothie

smoothies blended fresh for you:

mixed berry and yogurt

banana, pineapple and yogurt

orange, strawberry, banana
and yogurt

seasonal fruits

granola bars

coffee, decaffeinated coffee,
herbal teas

the energizer

mixed nuts, pretzels

energy bars

bottle spring water, gatorade,
regular and sugar free red bull

coffee, decaffeinated coffee,
herbal teas

am beverage break (15-45min)

regular and diet sodas

bottled spring water

tropicana bottled juices

coffee, decaffeinated coffee,
herbal teas

enhancements

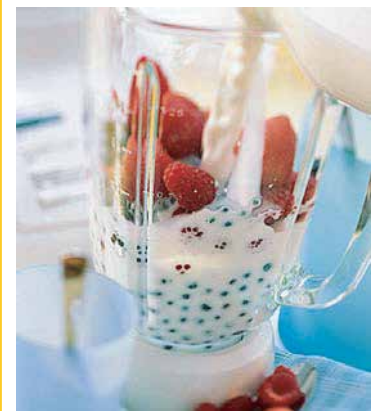
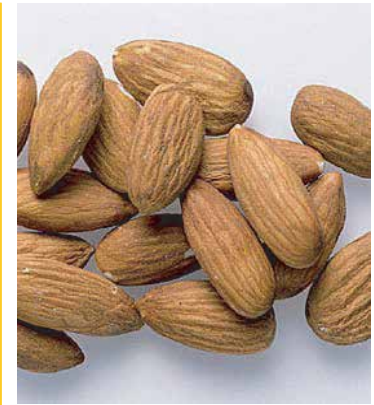
enhance any break on
consumption:

regular and diet sodas

bottled spring water

san pellegrino sparkling water

icelandic glacial bottled water



afternoon breaks

the cookie monster

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

regular and chocolate milk

coffee, decaffeinated coffee,
herbal teas

the chocoholic break

white chocolate macadamia nut
and chocolate chip cookies,
chocolate dipped strawberries,
chocolate fudge brownies,
twix, snicker bars, oreo cookies,
kit kat candy bars

regular and chocolate milk

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

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afternoon breaks

ice cream break

novelty ice cream bars

white chocolate macadamia nut
and chocolate chip cookies

coffee, decaffeinated coffee,
herbal teas

all day beverage break mid-morning & afternoon

regular and diet sodas

bottled spring water

coffee, decaffeinated coffee,
herbal teas

the 7th inning stretch

peanuts, popcorn, cracker jacks,

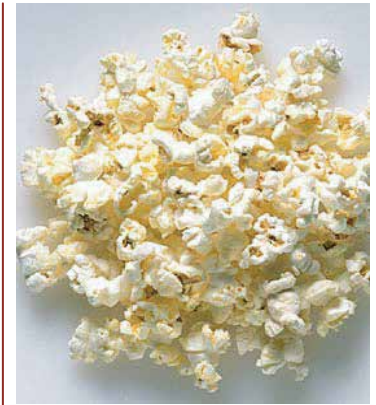
individual bags of potato chips,

choice of one:
traditional soft jumbo pretzels,
cheese sauce

or

hot dogs, cheddar cheese,
relish, onions, mustard and
ketchup

coffee, decaffeinated coffee,
herbal teas



a 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

tropicana bottled juices

selection of juice

lemonade | iced tea | gatorade

regular and sugar free red bull

milk, whole, 2%, skim, chocolate

enhancement

european coffee bar

fresh orange, lemon zest, shaved dark
chocolate, whole cinnamon sticks,
rock candy stirrers, grand marnier
flavored whipped cream

featuring herbal teas, premium regular
and decaffeinated flavored coffees

pastries and breads

apple coffee cake

sour cream coffee cake

croissants

freshly baked muffins

whole wheat or regular

english muffins

fruit filled danish

bagels, cream cheese

assorted cookies

fudge brownies

assorted bars

enhancements

mixed nuts

cheese platter

selection of european meats

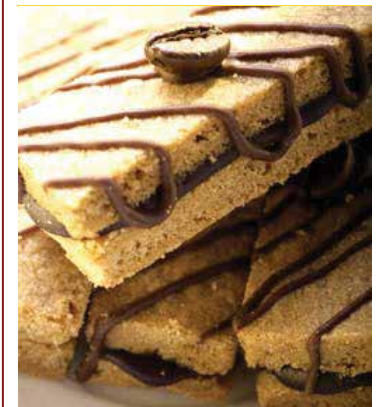
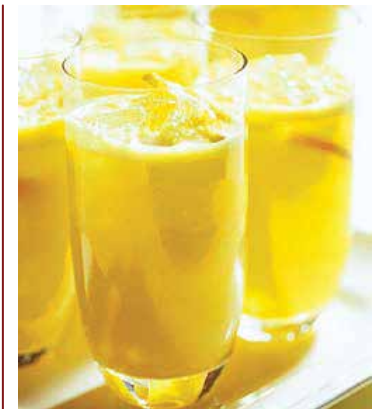
candy bars

nestle novelty ice cream bars

xxl warm pretzels

tortilla chips and salsa

granola parfaits



fresh fruit smoothies

chocolate dipped strawberries

Individual yoplait yogurt

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ESSENCE

salads

fish

beef

pasta

desserts

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sandwiches

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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

raspberry swirl cheesecake

coffee, decaffeinated coffee, iced tea

southwest fried chicken salad

chilled spring mix, lime and tequila marinated grilled chicken, sliced red onions, grape tomatoes, hard cooked eggs, shredded monterey jack and cheddar cheeses, chipotle avocado ranch dressing

warm rolls and butter

key lime pie

coffee, decaffeinated coffee, iced tea

asian chicken salad

asian greens, grilled breast of chicken, cashews, crisp wontons, pan asian dressing

warm rolls and butter

black forest cake

coffee, decaffeinated coffee, iced tea

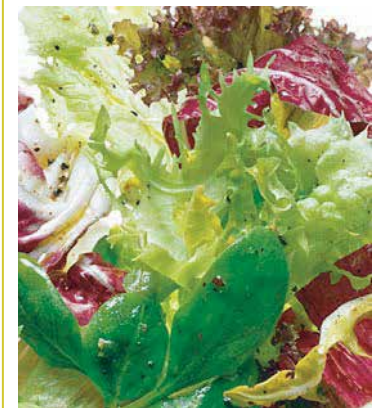
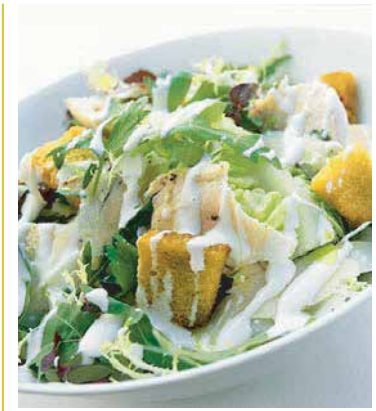
strawberry fields salad

chilled spring mix, grilled chicken breast, candied pecans, crumbled maytag bleu cheese, sliced strawberries, mandarin oranges, raspberry vinaigrette dressing

warm rolls and butter

ultimate chocolate cake

coffee, decaffeinated coffee, iced tea



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sandwiches

roast turkey blt

turkey, hardwood smoked bacon, lettuce, tomato, mayonnaise, swiss cheese

multi-grain roll

potato chips

kentucky bourbon pecan pie

coffee, decaffeinated coffee, iced tea

grilled vegetable wrap

balsamic marinated peppers, zucchini, asparagus, yellow squash, portobello mushrooms, crumbled bleu cheese, crisp field greens, balsamic vinaigrette dressing

whole wheat tortilla

gourmet carrot cake

coffee, decaffeinated coffee, iced tea

grilled chicken caesar wrap

grilled chicken breast, romaine lettuce, caesar dressing, fresh parmesan cheese, tomatoes

sun-dried tomato tortilla

italian layer cream cake

coffee, decaffeinated coffee, iced tea

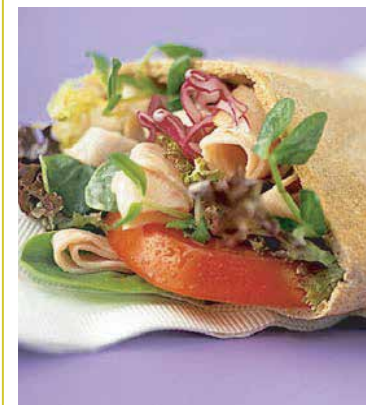
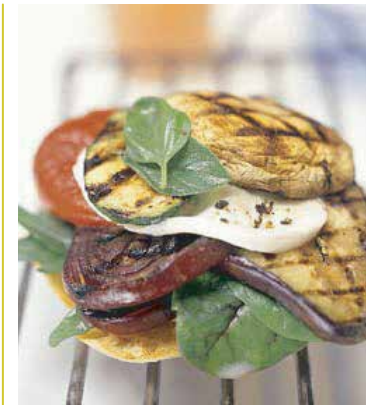
southwest fajita wap

charbroiled breast of chicken sliced, roasted red and yellow peppers, shredded lettuce, pico de gallo, guacamole, shredded monterey jack cheese, sour cream, spring greens, balsamic dressing

sun-dried tomato tortilla

key lime pie

coffee, decaffeinated coffee, iced tea



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ask your catering contact about turning any of our sandwich or salad entrées into a “boxed lunch to go”

boxed sandwiches

the beefeater

shaved deli roast beef on a french baguette, cheddar cheese, horseradish mayonnaise and mustard

individual bags of potato chips

m&m jumbo cookie

choice of soda or bottled spring water

the ham mer

sliced honey glazed ham on a fresh baguette, swiss cheese, mayonnaise and mustard

individual bags of potato chips

peanut butter cookie

choice of soda or bottled spring water

the “tom”

turkey, hardwood smoked bacon on a multi-grain roll, swiss cheese, mayonnaise and mustard

potato chips

white chocolate macadamia nut cookie

choice of soda or bottled spring water

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of air

chicken mediterranean

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

boneless breast of grilled chicken,
sun-dried tomato pesto, roasted red and
yellow peppers, fresh mozzarella cheese

fresh vegetables and rosti potatoes

raspberry swirl cheesecake

coffee, decaffeinated coffee,
iced tea

chicken tuscan

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

boneless chicken breast coated with
herb bread crumbs, pan seared,
topped with fresh mozzarella and
marinara sauce

penne pomodoro

tiramisu torte with kahlua crème

coffee, decaffeinated coffee,
iced tea

pasta primavera

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

penne pasta with herb chicken breast
tossed with, peppers, zucchini, diced
portobello mushrooms, diced roma
tomatoes in a parmesan alfredo sauce

italian cream layer cake

coffee, decaffeinated coffee,
iced tea

chicken cardinale

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

boneless breast of chicken coated in
panko breadcrumbs with lemon
pepper seasoning, pan sautéed
topped with a julienne of sweet
red and yellow peppers in a lemon
beurre blanc

ultimate chocolate cake

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

filet mignon, bordelaise sauce

yukon gold mashed potatoes

fresh vegetables

new york cheesecake

coffee, decaffeinated coffee, iced tea

rosemary and black pepper crusted pork loin

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

rosemary and black pepper crusted sliced pork loin,
with wild mushroom marsala sauce

rosemary roasted potatoes and fresh vegetables

gourmet carrot cake

coffee, decaffeinated coffee, iced tea



roasted new york strip loin

sliced beefsteak tomatoes, sweet onion, crumbled bleu
cheese, balsamic vinaigrette

sliced new york strip loin with bordeaux red wine sauce

horseradish mashed potatoes and tomato gruyere

julienne of vegetable

ultimate chocolate cake

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

italian layer cream cake

coffee, decaffeinated coffee, iced tea

grilled swordfish

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

grilled swordfish with lemon chive aioli

spinach, roasted onions and fingerling potatoes

raspberry swirl cheesecake

coffee, decaffeinated coffee, iced tea

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soup suggestion

chicken noodle, tomato basil, minestrone, cream of mushroom, clam chowder, vegetable beef and more

cold lunch buffet

the wallstreet (minimum 25 people)

chef's soup of the day

garden salad with dressing selection

cole slaw, spicy potato salad

albacore tuna salad, chicken salad

sliced oven roasted turkey, sliced roast beef,
sliced genoa salami, shaved ham

wheat and rye bread, multi-grain rolls,
kaiser rolls and pretzel rolls

sliced big eye swiss, american and
sharp cheddar cheeses

lettuce, tomatoes, onions, kosher pickles and black olives

lite mayonnaise, specialty mustards: dijonaise,
horseradish and peppercorn

individual bags of potato chips and pretzels

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

coffee, decaffeinated coffee, iced tea

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

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cold lunch buffets (cont.)

deli express (10-25 people)

fresh fruit salad, spicy potato salad,
cole slaw

roasted breast of turkey, sliced roast beef,
shaved ham

sharp cheddar, big eye swiss and
american cheeses

wheat and rye bread, multi-grain rolls,
kaiser rolls and pretzel rolls

lettuce, tomatoes and pickles

lite mayonnaise, specialty mustards:
dijonnaise, horseradish and peppercorn

individual bags of potato chips
and pretzels

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

coffee, decaffeinated coffee, iced tea

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charge will apply*



wrap and run (minimum 20 people)

tossed garden salad with assorted dressings, spicy potato salad

roasted sliced turkey in a whole wheat wrap with mayonnaise,
hardwood smoked bacon, shredded lettuce, tomato and
swiss cheese

grilled sliced breast of chicken in a sun-dried tomato wrap
with pico de gallo, shredded lettuce and monterey jack cheese,
pesto mayonnaise and sour cream

shaved lean ham with big eye swiss, shredded lettuce,
diced tomatoes and dijonaise

individual bags of potato chips and pretzels

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

coffee, decaffeinated coffee, iced tea

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cold lunch buffets (cont.)

the rockefeller (minimum 50 people)

selection of four salads:

marinated grilled vegetable platter, caesar salad, mixed field green salad with assorted dressings, cole slaw, 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



the executive (minimum 20, maximum 150 people)

tuna salad, cashew chicken salad, caesar salad, caprese salad limestone bibb, olives, grated parmesan, crumbled maytag bleu cheese, marinated peppers, artichokes, sweet onions, shaved carrots, julienne cucumber, radish sprouts and crostinis
roasted chilled beef tenderloin with horseradish mayonnaise on a french baguette

roasted breast of turkey with cranberry relish on a multi-grain roll
black forest ham with stone ground mustard on an onion roll

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

coffee, decaffeinated coffee, iced tea

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mini luncheon buffets

the asian express (minimum 20 people)

assorted rolls and flat breads

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



little italy (minimum 20 people)

hard and soft italian breads and oils

vegetable minestrone

caesar salad, caprese salad

balsamic grilled vegetables

tri-colored tortellini alfredo

chicken parmesan

grilled italian sausage and roasted peppers

tiramisu with kahlua cream and cannolis

coffee, decaffeinated coffee, iced tea

south of the border (minimum 20 people)

tortilla chips with salsa, tossed greens with assorted dressings, cheese quesadillas

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

churos with sugar, cinnamon and honey

coffee, decaffeinated coffee, iced tea

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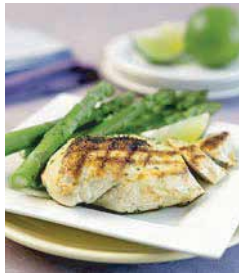
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lunch buffet (minimum 50 people) prices vary

warm rolls with butter, caesar salad, herbed pasta salad, field green salad with assorted dressings, sliced tomato with onion and bleu cheese

choice of two or three entrees:

sliced roast strip loin
roasted pork loin
meat lasagna
rigatoni with italian sausage
pasta primavera
chicken tuscan
chicken marsala
chicken milanese
salmon piccata
parmesan crusted swordfish

fresh green beans with roasted shallots and hardwood smoked bacon

roasted rosemary fingerling potatoes

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

coffee, decaffeinated coffee, iced tea

cheeseburger in paradise (minimum 50 people)

tidewater cole slaw, caesar salad, bowtie pasta salad, red bliss potato salad

quarter pound cheeseburgers, all beef hot dogs, barbecue breast of chicken

assorted breads

american, swiss and cheddar cheeses

lettuce, tomato, pickles, onion, sautéed mushrooms, hardwood smoked bacon

ketchup, mustard, mayonnaise

campsite baked beans with brown sugar

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

sliced watermelon

coffee, decaffeinated coffee, iced tea

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> plated > buffet > box



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italian luncheon buffet (minimum 50 people)

marinated tomato and sweet onion platter, caesar salad, grilled balsamic vegetables

antipasta platter: salami, pepperoni, capicola, prosciutto, cherry peppers, sweet peppers, artichoke hearts, hard cooked eggs

four (4) large hand tossed pizzas:

italian sausage, pepperoni and onion

margherita

chicken, caramelized onions and goat cheese

three cheese

mediterranean chicken topped with fresh melted mozzarella, roasted peppers and sun-dried tomato pesto

rigatoni bolognese

tiramisu, cannoli and italian cream layer cake

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, red and black 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, purple-yellow-green cauliflower florets with chef's selection of dips



grilled balsamic vegetables (serves 50 people)

white and green 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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the carvery



whole side of smoked salmon
(serves 30 people)

capers, chopped onions,
hard cooked eggs and crostinis

roasted beef tenderloin*
(serves 30 people)

rolled in black peppercorn
and roasted, garlic cream
horseradish, silver dollar rolls

roast breast of turkey*
(serves 30 people)

honey mustard, cranberry relish,
silver dollar rolls

steamship round of beef*
(serves 100 people)

horseradish cream, mustard,
silver dollar rolls

baked sugar cured virginia ham*
(serves 50 people)

molasses citrus glaze virginia
ham, vidalia onion relish,
dijonnaise mayonnaise,
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
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action stations

caesar salad station

grilled chicken, grilled salmon,
hearts of romaine, parmesan cheese, white
anchovies, roasted garlic
croutons tossed with caesar dressing

santa fe fajita bar*

chicken and beef fajitas, cheese
quesadillas, pico de gallo, guacamole,
sour cream, monterey jack and cheddar cheeses

pasta station*

(select three pastas and three sauces)
rigatoni, tortellini, penne, farfalle
carbonara, marinara, bolognese, puttanesca

shanghai stir-fry*

vegetable fried rice accompanied by your choice
(choice of two)
seared duck with fresh ginger and snow peas
seared beef with scallions and sesame garlic sauce
spiced pork lo-mein
general tso's chicken



sweet endings

fresh fruit tarts, miniature cheesecakes, chocolate
covered strawberries, assorted miniature pastries
coffee, decaffeinated coffee, herbal tea, whipped
cream, raw sugar, cinnamon sticks, orange and lemon
zest and chocolate shavings

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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

cold hors d'oeuvres

(priced per 50 pieces)

assorted canapes
pear and brie with almond
bruschetta pomodoro
european finger sandwiches
prosciutto, gorgonzola crostini
asparagus wrapped in prosciutto
genoa salami, dijon cream
thai chicken with lettuce wraps
belgium endive with asian spiced chicken
jumbo shrimp cocktail
alaskan snow crab claws
florida stone crab claws (in season)
lobster medallions
oysters on the half shell
smoked salmon pinwheels
fresh salmon tartare
belgium endive with crab mousse
assorted sushi rolls
crab salad canapes

hot hors d'oeuvres

(priced per 50 pieces)

spanakopita

parmesan artichoke hearts

assorted dim sum

thai spring rolls, orange ginger sauce

brie with raspberry tarts

brie en croute

mushroom vol-au-vent

spinach and goat cheese meze

fig and mascarpone in phyllo

raspberry and brie in phyllo

beef empanadas

vegetable egg rolls

scallops wrapped in smoked bacon

miniature crab cakes

coconut shrimp

shrimp scampi

crab rangoon



mini beef wellington

beef or chicken sate

firecracker wings with celery and bleu cheese dressing

miniature quiche lorraine

smoked chicken quesadilla

chicken and pineapple brochette

swedish or bbq meatballs

chicken tenders with honey mustard

peking chicken cigar

franks in puff pastry

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reception packages

(packages priced per person for one hour)

the happy hour

domestic and imported cheeses, garnished with fresh fruit, canapes, potato chips with sweet onion dip, tortilla chips with salsa

the mediterranean

grilled vegetable platter: asparagus, eggplant, zucchini, portobello mushrooms, squash, roasted marinated peppers and sweet onion, drizzled balsamic vinaigrette dressing

italian hard and soft bread display, flavored olive oils

brie and raspberry tarts, spanakopita, parmesan artichoke hearts

the butler

(all items served by white gloved butlers)

beef wellington, chicken sate, thai chicken spring rolls, bruschetta pomodora, assorted canapes

changes in latitude

coconut shrimp, raspberry and brie in phyllo, mini beef wellington, mini crab cakes, crab rangoon, fresh seasonal fruit platter



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FLAVOR

salads

salmon

poultry

scallops

filet

loin

desserts

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salads

classic caesar salad

strawberry field salad

mixed baby field green salad

baby wedge salad

greek salad

plated dinners

all entrees 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

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of air

chicken wellington

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

chicken oscar

seasoned breast of chicken, lump crabmeat, crowned with asparagus and bearnaise sauce, yukon gold mashed potatoes

chicken piccata

chicken breast seasoned and seared, lemon beurre blanc, yukon gold mashed potatoes and julienne vegetables

chicken mediterranean

marinated boneless breast of chicken, sun-dried tomato pesto, roasted red and yellow peppers, melted mozzarella cheese, fresh vegetables and yukon gold mashed potatoes

chicken rosemary

grilled breast of chicken infused with rosemary and red currant glaze, roasted potatoes and fresh vegetables

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

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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

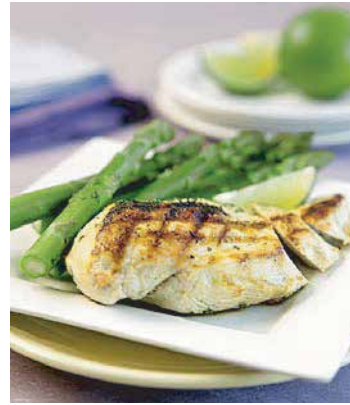
slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne of fresh vegetables

braised short ribs

slow cooked short ribs, horseradish cream, yukon gold mashed potatoes and gingered carrots

medallions of beef tenderloin

twin medallions of beef tenderloin with cabernet roasted shallot sauce, english rosti potatoes and julienne of fresh vegetables



rosemary and black pepper crusted pork loin

rosemary and black pepper crusted sliced pork loin, with wild mushroom marsala sauce, rosemary roasted potatoes and fresh vegetables

beef stir-fry

marinated sliced flat iron steak served with asian-style vegetables and jasmine rice

new york strip steak

grilled center cut new york strip, yukon gold mashed potatoes, asparagus and baby carrots

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of land (cont.)

steak diane

medallions of sautéed filet mignon, with wild mushroom cognac demi-glace, garlic mashed potatoes, fresh vegetables

steak oscar

pan seared medallions of tenderloin, topped with lump crabmeat, asparagus spears and bearnaise sauce, yukon gold mashed potatoes

steak au poivre

pan seared tournedos of filet mignon, cracked black pepper with cognac cream sauce, yukon gold mashed potatoes and fresh vegetables

roasted new york strip sirloin

sliced new york strip sirloin, bordeaux red wine sauce, horseradish mashed potatoes, tomato gruyere with julienne vegetables

rack of lamb

grilled double lamb chops, mint pesto, lamb au jus, rosti potatoes and fresh asparagus

veal chop

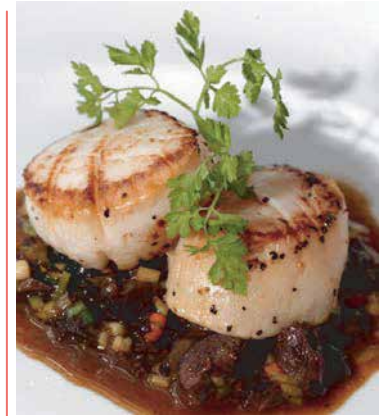
seared 14-ounce veal chop, red wine demi-glace, yukon gold mashed potatoes, julienne vegetables

veal oscar

tender medallions of veal topped with lump crabmeat, asparagus and bearnaise sauce, yukon gold mashed potatoes

vegetable mediterranean couscous

asparagus, eggplant, zucchini, portobello mushrooms, roasted peppers and squash cooked in an aromatic vegetable broth and drizzled with lemon chive aioli



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crab cakes

jumbo lump crab cakes with dijonnaise cream, served on bed of seasoned sautéed spinach

sea scallops

seared sea scallops, sautéed jumbo shrimp served in a provençal sauce with rice pilaf

of sea

parmesan crusted swordfish

center cut swordfish steak, shaved reggiano parmesan cheese, julienne of fresh vegetables, yukon gold mashed potatoes

north atlantic halibut

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

fillet of salmon

grilled fillet of sesame glazed salmon, yukon gold mashed potatoes, fresh asparagus with roasted red peppers

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

ahi tuna

seared ahi tuna steak with asian spiced wasabi cream, yukon gold mashed potatoes and pickled ginger

duets of air, land or sea

filet mignon and shrimp scampi

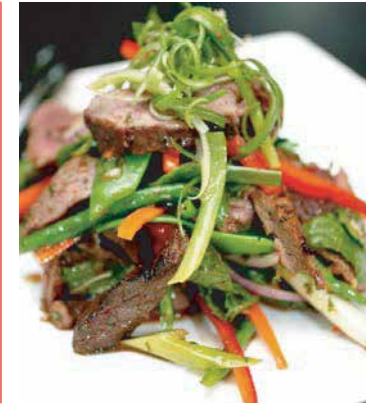
filet mignon in bordelaise sauce with shrimp scampi, yukon gold mashed potatoes, fresh asparagus

filet mignon and fillet of salmon

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

filet mignon and jumbo lump crab cake

filet mignon in cabernet roasted shallot sauce, jumbo lump crab cake with dijonaise cream on a bed of seasoned sautéed spinach, yukon gold mashed potatoes



chicken piccata and fillet of salmon

seared chicken breast piccata style, sesame glazed salmon fillet, yukon gold mashed potatoes, fresh vegetables

filet mignon and australian lobster tail

filet mignon and australian lobster tail with drawn lemon butter, baby squash and baby carrots, yukon gold mashed potatoes



desserts

included in menu price (*choose one*)

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

customize...

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buffet style dinners

dinner buffet

warm rolls and butter

beefsteak tomato-sweet onion-
maytag bleu cheese platter

caesar salad

field green salad, assorted dressings

chilled tortellini salad

selection of three entrées:

sliced roast new york strip

braised short ribs

asian beef stir-fry

apple stuffed pork loin

chicken piccata

chicken rosemary

chicken saltimbocca

seared fillet of salmon

with whole grain mustard sauce

parmesan crusted swordfish

penne bolognese

white cheddar au gratin potatoes

fresh seasonal vegetables

carrot cake, black forest cake,
kentucky bourbon pecan pie

coffee, decaffeinated coffee,
herbal teas

picnic on the bay

cornbread, warm rolls and butter

clam chowder

field green salad, assorted dressings

tidewater cole slaw

red bliss potato salad

tortellini pasta salad

selection of three entrées:

barbecued pork ribs

barbecued chicken breast

chicken fajitas

beef fajitas

baked mahi mahi with corn
and pepper relish

corn on the cob

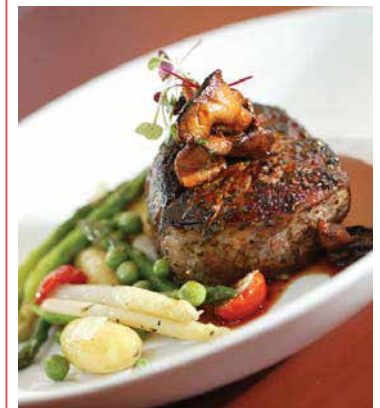
bourbon baked beans

rosemary and parmesan
crusted potato wedges

sliced watermelon

raspberry swirl cheesecake, deep
dish apple torte, black forest cake

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

buffet style dinners (cont.)

prime rib buffet

warm rolls and butter

greek salad

caesar salad

field greens, assorted dressings

grilled balsamic vegetable platter

beefsteak tomato-sweet onion-maytag bleu cheese platter

carved prime rib*

with selection of additional two entrées:

seared salmon with whole grain mustard sauce

parmesan crusted swordfish

chicken marsala

chicken piccata

roasted herb encrusted pork loin

penne bolognese

potatoes au gratin

fresh vegetable medley

carrot cake, italian layer cream cake, red velvet cake,

ultimate chocolate cake

coffee, decaffeinated coffee, herbal teas

*chef required – additional charges will apply

italian buffet

warm rolls and butter

tomato, red onion and mozzarella platter

caesar salad

grilled balsamic vegetable platter

selection of three entrées:

sliced new york strip barolo

mediterranean chicken

chicken tuscan

baked snapper with sicilian olives

and roasted peppers

meat lasagna

baked vegetable lasagna

penne primavera

rigatoni with grilled italian sausage,

onions and roasted peppers

rosemary and olive oil roasted potatoes

green beans with shallots and roasted peppers

tiramisu, italian cream layer cake, cannolis

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

beverage

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ENJOY

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

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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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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 one to four
hour increments

catering liquor

vodka
Smirnoff

vodka flavors
ABSOLUT Mandrin

gin
Seagram's Extra Dry

rum
Cruzan

tequila
Sauza Blue Silver 100% Agave

bourbon
Jim Beam

scotch
J&B

whiskey
Seagram's 7

brandy
E&J

cordials & liqueurs
Hiram Walker Peach Schnapps

premium brand liquor

vodka
Svedka

vodka flavors
New Amsterdam Red Berry

gin
Beefeater

rum
BACARDI Superior
Captain Morgan Spiced

tequila
Sauza Gold

bourbon
Jack Daniel's

scotch
Dewar's White Label

blend
Canadian Club

brandy
E&J

cognac
Courvoisier VS

cordials & liqueurs
Baileys Irish Cream
Hiram Walker Peach Schnapps
Kahlúa

super premium brand liquor

vodka
Ketel One

vodka flavors
Ketel One Citroen

gin
Tanqueray

rum
BACARDI Superior
Captain Morgan Spiced

tequila
Sauza 901 Blanco

bourbon
Maker's Mark

scotch
Johnnie Walker Red Label

blend
Crown Royal

brandy
E&J

cognac
Courvoisier VS

cordials & liqueurs
Baileys Irish Cream
Hiram Walker Peach Schnapps
Kahlúa

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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 one to four 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

cash 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, Sam Adams
Boston Lager, Stella Artois,
O'Doul's Non-Alcoholic

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PERFORM

granola
yogurt
nuts
salad
fruit
salmon
vegetables

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



beverages

grapefruit juice [low carb]

diet soda [low fat, low carb]

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*

luncheon

[grilled chicken caesar salad](#) [low carb]

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

[balsamic chicken](#) [low carb]

grilled chicken, tomato relish, medley of fresh vegetables

[grilled chicken club 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

beverages

[grapefruit juice](#) [low carb]

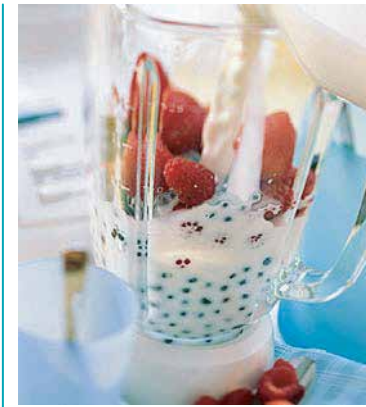
[diet soda](#) [low fat, low carb]

[diet lemon lime soda](#) [low fat, low carb]

[michelob ultra](#) [low carb]

[miller lite](#) [low carb]

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



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



lunch and dinner buffets

balsamic chicken [low carb]

grilled salmon fillet [low fat]

pasta primavera [low cholesterol]

citrus breast of chicken [low fat]

substitute any of the above buffet items for existing buffet items

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



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

hors d'oeuvres

low carb selection

- artichoke hearts
- chicken and pineapple brochettes
- beef sate
- chicken sate
- scallops wrapped in hardwood smoked bacon

low fat selection

- asian chicken sate
- beef and mushroom brochettes
- chicken and pineapple brochettes
- coconut shrimp
- shrimp cocktail

low cholesterol

- coconut shrimp
- thai chicken lettuce wrap
- assorted sushi rolls
- franks in puff pastry

snacks and break items

- Doritos Light [low cholesterol]
- Baked Lays [low cholesterol]
- Baked Crunchy Cheetos [low cholesterol]
- deluxe mixed nuts [low carb]
- cashews [low carb]
- beef jerky [low fat]

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FLAWLESS

lights

camera

action

equipment

projectors

lcd projector

lcd support package

screens

8' x 8' tripod screen

7.5' x 10' fast fold screen
with drape kit

video

32" monitor

46" monitor

dvd player



audio equipment

4 channel mixer

cd player

sound system speakers

sound system patch

direct input box

VGA distribution amp

microphones

wireless lavalier or hand-held

wired hand-held

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equipment

meeting room aids

easel

flipchart package

whiteboard with markers

laser pointer

av cart

extension cord

power strip

masking tape

podium

riser section

speaker phone

remote mouse

pipe and drape



internet

internet 1st connection

internet additional connection

technicians

technicians per person/per hour (weekdays)

technicians per person/per hour (weekend)

a four (4) hour minimum is required for all technicians