

BREAKFAST



CONTINENTAL BREAKFAST

COURTYARD CONTINENTAL \$17/person

STARBUCKS COFFEE & SELECTION OF HOT TEA
ASSORTED JUICES
WHOLE FRUIT
MUFFINS AND PASTRIES

SLICED BAGELS SERVED WITH CREAM CHEESE, BUTTER AND JELLY

COURTYARD EXECUTIVE CONTINENTAL \$19/person

STARBUCKS COFFEE AND A SELECTION OF TEAS ASSORTED JUICES

WHOLE FRUIT

MUFFINS AND PASTRIES

SLICED BAGELS SERVED WITH CREAM CHEESE, BUTTER

HAM BREAKFAST SANDWICHES

BREAKFAST BUFFETS

BREAKFAST BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO ADDITIONAL CHARGE OF \$3 PER GUEST. CHEF ATTENDANT REQUIRED FOR A MINIMUM OF 1 HOUR AND SERVICE CHARGE OF \$75. MAXIMUM SERVICE TIME 1.5 HOURS.

BUFFETS INCLUDE: BAKERY BASKET WITH BUTTER AND JELLIES, WHOLE FRUIT, ASSORTED JUICES, STARBUCKS COFFEE AND A SELECTION OF HOT TEAS

ALL AMERICAN BREAKFAST \$23/person

CAGE FREE SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST POTATOES WITH PEPPERS & ONIONS

CHEF ALEJANDRO'S SIGNATURE BREAKFAST SPECIAL \$25/person

CAGE FREE SCRAMBLED EGGS
CHORIZO CON PAPAS
CHICKEN CHIPOTLE SAUSAGE
LA MISSION FLOUR TORTILLAS
QUESO FRESCO
FRESH HOUSE MADE SALSA



BREAKFAST



BREAKFAST BUFFETS (CONT.)

ENHANCEMENTS	
GRANOLA PARFAIT BAR HARD BOILED EGGS INDIVIDUAL ASSORTED LOW-FAT YOGURT INDIVIDUAL GREEK YOGURTS SLICED BAGELS served with cream cheese, butter and jelly CEREAL STATION WITH CHILLED MILK WHOLE FRUIT SEASONAL SLICED FRUIT	\$24/dozen \$2/each \$3/each \$34/dozen \$4/person \$2/each
OMELET STATION CAGE-FREE SCRAMBLED EGGS EGG WHITE FRITTATA	\$3/person
SAUSAGE BREAKFAST SANDWICH HAM BREAKFAST SANDWICH SAUSAGE BREAKFAST BURRITO CHILAQUILES BREAKFAST POTATOES with peppers and onions CHORIZO POTATOES	\$5/person \$6/person \$6/person \$3/person
APPLEWOOD SMOKED BACON PORK SAUSAGE LINKS CHICKEN SAUSAGE LINKS	\$3/person
BELGIAN WAFFLES with peppers and onions HOT OATMEAL with peppers and onions	\$4/person
BISCUTS & HOUSE-MADE GRAVY	\$4/person

ALL PRICES ARE SUBJECT TO A 23% TAXABLE SERVICE CHARGE AND 8.25% SALES TAX. GUARANTEED COUNTS DUE 4 BUSINESS DAYS PRIOR TO EVENT. OPERATED BY TWENTY FOUR SEVEN HOTELS AND UNDER LICENSE FROM MARRIOTT INTERNATIONAL, INC OR ONE OF ITS AFFILIATES.

HOUSE-MADE GRITS\$3/person



SNACKS & BREAKS

BREAKS

SALTY & SWEET \$10/person

CANDY STATION
ASSORTED CHIPS
CAKE POPS
FRESHLY-POPPED POPCORN
ICED TEA & LEMONADE

FARM TO FORK \$12/person

FARM TO TABLE VEGETABLES
HOUSE-MADE HUMMUS
TRAIL MIX
WHOLE FRUIT
ICED TEA & INFUSED WATER

COUCH POTATO \$14/person

NACHO BAR
WARM PRETZELS WITH MUSTARD
MINI PIGS IN A BLANKET
METRO KETTLE POTATO CHIPS
ASSORTED BOTTLED SODA

A LA CARTE

WHOLE FRUIT FARM TO TABLE VEGETABLES SLICED FRUIT FRESH-BAKED COOKIES ASSORTED BROWNIES LEMON BARS CAKE POPS	\$4/person \$6/person \$37/dozen \$37/dozen \$35/dozen
HOUSE-MADE CHIPS & SALSA BEEF OR PORK JERKY INDIVIDUAL BAG CHIPS ICE CREAM BARS TRAIL MIX CANDY BARS	\$5/person \$3/each \$3/each \$4/each

SNACKS & BREAKS

BEVERAGES

STARBUCKS COFFEE HOT WATER & TEA ICED TEA LEMONADE INFUSED WATER	\$70/gallon \$70/gallon \$70/gallon
STARBUCKS DOUBLE SHOTS STARBUCKS FRAPPUCCINO IZZE SPARKLING JUICES	\$70/gallon
PEPSI SOFT DRINKS	\$3/each
TROPICANA JUICES COCONUT WATER SPARKLING WATER	\$4/each
STILL WATER	

LUNCH BOXES OR PLATED

\$20/person

INCLUDES: CHIPS, COOKIE AND SOFT DRINK OR BOTTLED WATER

(Choice of 2)

OVEN ROASTED TURKEY ON A CROISSANT

with white cheddar cheese

ROAST BEEF ON CIABATTA BREAD

with horseradish cream and white cheddar

CHICKEN SALAD ON MULTIGRAIN BREAD

(contains nuts)

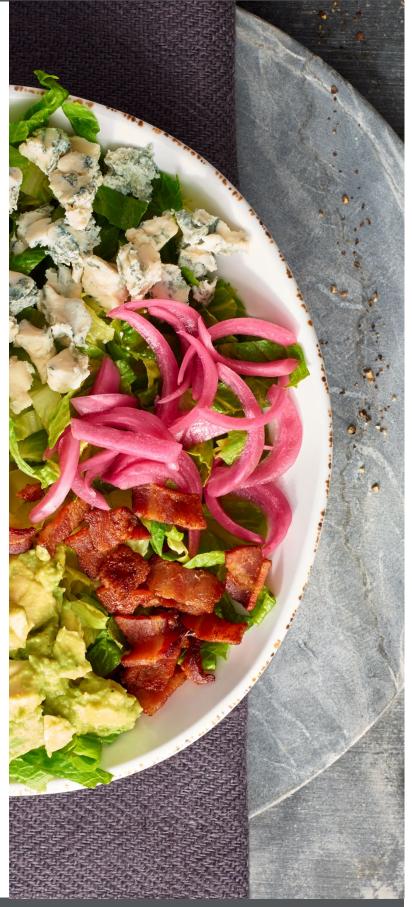
TRADITIONAL TUNA SALAD SANDWICH ON MULTIGRAIN BREAD

GRILLED PORTABELLA MUSHROOM & ZUCCHINI

ITALIAN MEAT SUB ON A HOAGIE ROLL

CHICKEN CAESAR WRAP

ON A FOCACCIA ROLL



PLATED SALADS

INCLUDES: ROLLS WITH BUTTER, STARBUCKS COFFEE & ICED TEA

TACO SALAD \$12/person

Romaine, Tomato, Habanero Jack Cheese, Black Beans, Sour Cream ϑ Sliced Chicken with House-Made Avocado Chile Ranch Dressing

COURTYARD SALAD \$13/person

Little Gem Lettuce, Pickled Red Onions, Tomato, Gorgonzola Cheese & Roasted Garbanzo Beans with Chimichurri Vinaigrette

PANZANELLA SALAD \$13/person

Arugula, Red Onions, Cherry Tomatoes, Goat Cheese, Focaccia Bread Croutons ϑ Pork Belly with Balsamic Vinaigrette

COBB SALAD \$13/person

Spinach & Local Mixed Greens, Tomato, Crispy Bacon, Hard Boiled Eggs, Blue Cheese Crumble & Avocado with Green Goddess Dressing

BUFFALO CHICKEN SALAD \$15/person

Mixed Greens, Cherry Tomatoes, Habanero Jack Cheese, Cucumber, Pickled Red Onions & Buffalo Chicken with Green Chili Ranch

ENHANCEMENTS

CHICKEN									\$3/salad
STEAK									\$4/salad
SHRIMP									\$5/salad
SALMON .									\$6/salad



PLATED LUNCH

PLATED LUNCHES REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST. CHOICE OF 2 HIGHEST PRICE POINTS PREVAILS.

ENTREES INCLUDE: SEASONED VEGETABLES, ROLLS WITH BUTTER, STARBUCKS COFFEE AND ICED TEA

(Choice of 1)

CLASSIC CAESAR SALAD

MIXED GREEN SALAD

with balsamic dressing

STRAWBERRY & SPINACH SALAD

with poppy seed vinaigrette

LITTLE GEM LETTUCE FRIES

with apple vinaigrette

(Choice of 1)

WILD RICE PILAF

ROASTED GARLIC MASHED POTATOES

ROASTED GARLIC FINGERLING POTATOES

ROASTED SWEET POTATOES

ENTRÉE SELECTION

(Choice of 2)

PAN-SEARED STUFFED CHICKEN BREAST \$25

CHICKEN MARSALA \$25

CHICKEN SCARPARIELLO \$25

GRILLED ALASKAN HALIBUT \$26

FRESH ATLANTIC SALMON \$26

GARLIC BUTTER MARINATED PORK LOIN MEDALLIONS \$28

ACHIOTE MARINATED PORK LOIN MEDALLIONS \$28

GRILLED NY STEAK \$30

RIBEYE STEAK MARINATED WITH CHIMICHURRI \$30

SPICED MARINATED LAMB CHOPS \$30

DESSERT

(Choice of 1)

CLASSIC NY CHEESECAKE

MANGO CHEESECAKE

STRAWBERRY SHORTCAKE

RED VELVET CAKE

TUXEDO CHOCOLATE CAKE

COOKIE BUTTER TART



LUNCH BUFFET

LUNCH BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST.

ENTREES INCLUDE: SEASONED VEGETABLES, ROLLS WITH BUTTER, STARBUCKS COFFEE AND ICED TEA

COURTYARD DELI BUFFET \$28/person

LOCAL FIELD GREEN SALAD WITH APPLE VINAIGRETTE
PASTA SALAD
ASSORTMENT OF DELI MEATS
ASSORTED CHEESE
ASSORTMENT OF BREADS
LITTLE GEM LETTUCE, SPINACH, TOMATOES, & RED ONIONS
ROASTED GARLIC AIOLI, MAYO, & MUSTARD
DILL PICKLE SPEARS
STRAWBERRY SHORTCAKE

ITALIANO FEAST \$30/person

CLASSIC CAESAR SALAD
ARTICHOKE & MUSHROOM SALAD
TRI-COLOR TORTELLINI
CHICKEN PARMESAN WITH HOUSE MADE MARINARA
ITALIAN SAUSAGE WITH PEPPERS & ONIONS
ROASTED GARLIC BREAD STICKS
TIRAMISU CUPCAKES

CHEF ALEJANDRO'S TRADITIONAL MEXICAN BUFFET \$31/person

MIXED GREEN SALAD WITH TOMATO, CUCUMBERS, CARROTS, PEPITAS, & CILANTRO RANCH
POLLO CON MOLE POBLANO
HOUSE MADE CARNITAS
CILANTRO LIME RICE
REFRIED BEANS
FRESH CHIPS & SALSA
CHURROS & XANGOS

SOUTHERN BBQ \$33/person

POTATO SALAD
COLE SLAW
BONE-IN FRIED CHICKEN
BBQ PORK RIBS
BAKED BEANS
GREEN BEANS WITH BACON & ONIONS
HOUSE MADE CHEDDAR CORNBREAD
RED VELVET CAKE

ENHANCEMENTS

TORTILLA SOUP	. \$5/person
POTATO CHOWDER	\$5/person
TOMATO BISQUE	. \$5/person
MINESTRONE	. \$5/person



DINNER



RECEPTION

RULE OF THUMB FOR ORDERING HORS D'OEUVERS IS THE AVERAGE GUEST WILL CONSUME 3 PIECES WITHIN THE FIRST HALF OF THE RECEPTION AND 2 PIECES IN THE LAST HALF.

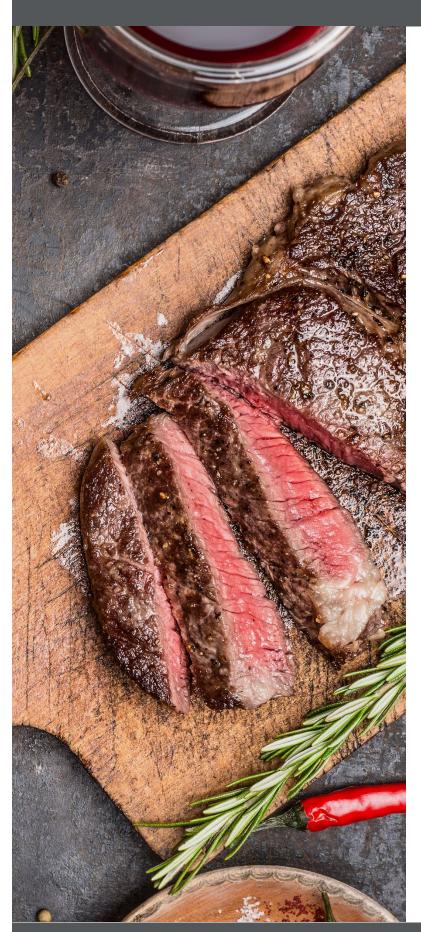
DISPLAY SELECTIONS

CHEESE CHARCUTERIE	\$6/person
FRESH FRUIT	\$6/person
FARM TO TABLE VEGETABLES	\$4/person
ANTIPASTO PLATTER	
CAPRESE SALAD	\$4/person
CEVICHE	\$5/person
MASH POTATO MARTINI BAR	12/person

HORS D'OEUVERS

BRUSCHETTA WITH GARLIC CROSTINI	\$3/each
PROSCIUTTO WRAPPED ASPARAGUS	\$3/each
SPICY DEVILED EGGS	\$3/each
AHI POKE ON A CRISPY WONTON	\$5/each
GRILLED RICOTTA & AVOCADO CANAPE	\$3/each
SMOKED SALMON CANAPE	\$4/each
PROSCIUTTO CANAPE	\$3/each
GAZPACHO SHOOTERS	
MEXICAN SHRIMP COCKTAIL SHOOTERS	•
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SPANAKOPITA	\$3/each
VEGETABLE SPRING ROLLS	\$3/each
PORK POTSTICKERS	\$3/each
CHICKEN SATAY	\$4/each
MINI BEEF WELLINGTON	\$5/each
PORK SLIDERS	\$4/each
SOUTHWESTERN SPRING ROLLS	\$3/each
GRILLED VEGETABLE SKEWER	•
MINI CRAB CAKES	
	7
CHICKEN WINGS	\$3/eacn

DINNER



PLATED DINNERS

PLATED LUNCHES REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST. CHOICE OF 2 HIGHEST PRICE POINTS PREVAILS.

INCLUDES: SEASONAL VEGETABLES, ROLLS WITH BUTTER, STARBUCKS COFFEE AND HOT TEA.

(Choice of 1)
MEDITERRANEAN SALAD
BABY GREEN SALAD
LITTLE GEM SALAD
CAESAR SALAD

(Choice of 1)
SAFFRON BASMATI RICE
FINGERLINE POTATO MEDLEY
GARLIC ROSEMARY RICE
ROASTED GARLIC MASHED POTATOES
CREAMY MUSHROOM RISOTTO

ENTRÉE SELECTION

(Choice of 2)
SPINACH GORGONZOLA RAVIOLI \$28
PAN-SEARED CHICKEN CACCIATORE \$30
GRILLED CHILI & GARLIC CHICKEN \$30
HALF CORNISH HEN \$33
GRILLED ATLANTIC SALMON \$33
PAN-SEARED AHI TUNA \$35
BONE-IN PORK CHOP \$38
NY STRIP STEAK \$40
PRIME RIB \$46

DESSERT

(Choice of 1)
CARAMEL CHEESECAKE
FOUR LAYER RASPBERRY CAKE
CHOCOLATE CAKE
BANANA CHOCOLATE CAKE
VANILLA CARAMEL SALTED CAKE

DINNER



DINNER BUFFET

DINNER BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. GROUPS UNDER 20 ARE SUBJECT TO AN ADDITIONAL CHARGE OF \$3 PER GUEST.

ENTREES INCLUDE: STARBUCKS COFFEE AND HOT TEA

COURTYARD DELIGHT BUFFET \$40/person

ROMAINE & SPINACH SALAD WITH APPLE VINAIGRETTE

CHILLED TORTELLINI PASTA SALAD

GRILLED CHICKEN BREAST TOPPED WITH ARTICHOKE & SUNDRIED TOMATO RELISH

BAKE BASA FILLET TOPPED WITH FENNEL & BASIL VINAIGRETTE

BROWN RICE PILAF

SEASONAL VEGETABLES
LEMON MACAROON BARS

CARIBBEAN BUFFET \$44/person

BABY ICEBERG SALAD WITH MANDARIN ORANGES, RED ONION'S, SWEET PEPPERS & CILANTRO SERVED WITH A MANGO LIME VINAIGRETTE

COUSCOUS SALAD WITH SPINACH, BLACK BEANS, RED PEPPERS, MANGOS, GINGER & CILANTRO DRESSING

GRILLED JERK CHICKEN BREAST

GRILLED TRI-TIP TOP WITH A HOUSE MADE CHIMICHURRI

CUBAN BEANS & RICE

MANGO CHEESECAKE

MEDITERRANEAN BUFFET \$46/person

ROMAINE GREEK SALAD WITH KALAMATA OLIVES, TOMATO WEDGES, RED ONIONS, ENGLISH CUCUMBER & FETA CHEESE TOSSED WITH A RED WINE VINAIGRETTE

TABBOULEH SALAD ROMA TOMATOES, ENGLISH CUCUMBER, PARSLEY, MINT, GREEN ONIONS & LEMON LIME VINAIGRETTE

LEMON BUTTER CHICKEN WITH OLIVES & PARSLEY

PORK TENDER LOIN WITH A BLACK PEPPERCORN BUTTER SAUCE

ROSEMARY ROASTED POTATO MEDLEY

ROASTED VEGETABLES WITH LEMON VINAIGRETTE

TIRAMISU CUPCAKES & BUTTER TART COOKIES

BAR MENU

BARTENDER FEE = \$100 FOR FIRST 2 HOURS AND \$75 FOR EACH ADDITIONAL HOUR ONE BARTENDER RECOMMENDED PER 50 GUESTS WINE CORKAGE FEE = \$15 PER 750 ML

HOUSE

GORDON'S GIN
SMIRNOFF VODKA
BACARDI RUM
JOSE CUERVO GOLD TEQUILA
JACK DANIEL'S BOURBON WHISKEY
CANADIAN CLUB WHISKEY

HOSTED \$9 NON-HOSTED \$10

PREMIUM

STOLI VODKA
CAPTAIN MORGAN
TANQUERAY GIN
CROWN ROYAL WHISKEY
MARKER'S MARK BOURBON
JAMESON IRISH WHISKEY
DEWAR'S WHITE LABEL
KAHLUA

HOSTED \$10 NON-HOSTED \$11

TOP SHELF

BOMBAY SAPPHIRE
KETEL ONE VODKA
GREY GOOSE VODKA
PATRON SILVER
GLENFIDDICH WHISKEY
JOHNNY WALKER BLACK

HOSTED \$12 NON-HOSTED \$13

HOUSE WINE

HOSTED \$6/glass or \$20/bottle NON-HOSTED \$7/glass or \$22/bottle

TIER 2 WINES

HOSTED \$7/glass or \$22/bottle NON-HOSTED \$8/glass or \$24/bottle

TIER 3 WINES

HOSTED \$8/glass or \$30/bottle NON-HOSTED \$9/glass or \$32/bottle

ALL PRICES ARE SUBJECT TO A 23% TAXABLE SERVICE CHARGE AND 8.25% SALES TAX. GUARANTEED COUNTS DUE 4 BUSINESS DAYS PRIOR TO EVENT. OPERATED BY TWENTY FOUR SEVEN HOTELS AND UNDER LICENSE FROM MARRIOTT INTERNATIONAL, INC OR ONE OF ITS AFFILIATES.

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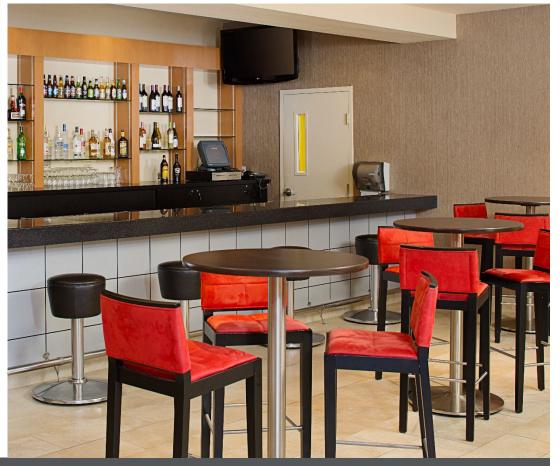
COORS LIGHT
CORONA EXTRA
CORONA LITE
FIRESTONE UNION JACK
SIERRA NEVADA
SAM ADAMS BOSTON LAGER

HOSTED \$7 NON-HOSTED \$8

OTHER

ORANGE JUICE
APPLE JUICE
CRANBERRY JUICE
BOTTLED WATER
SODA

HOSTED \$3 NON-HOSTED \$4



AUDIOVISUAL

LABOR FOR DEDICATED TECHNICIAN WILL BE BILLED AT \$60/HOUR ALL AUDIOVISUAL PRICES ARE PER ITEM UNLESS OTHERWISE NOTED

PACKAGES

VISUAL

WIRED MICROPHONE PACKAGE \$300

- WIRED MICROPHONE
- TWO (2) SPEAKERS
- · AUDIO MIXER

WIRELESS MICROPHONE PACKAGE \$400

- WIRELESS MICROPHONE
- TWO (2) SPEAKERS
- AUDIO MIXER

SOUND SYSTEM PACKAGE \$275

- TWO (2) SPEAKERS
- AUDIO MIXER

SINGLE SPEAKER SOUND SYSTEM \$150

- · ONE (1) SPEAKER
- · AUDIO MIXER

LAPTOP SOUND PACKAGE \$175

- ONE (1) SPEAKER
- AUDIO MIXER
- LAPTOP SOUND PART

LA CARTE

PACKAGES

AUDIO

WIRED MICROPHONE WIRELESS MICROPHONE (handheld or lavaliere)	
PODIUM MICROPHONE MULTI-CHANNEL AUDIO MIXER CONFERENCE PHONE LAPTOP SOUND PORT	\$75 \$125

TRIPOD SCREEN PACKAGE \$150

- ONE (1) 10' TRIPOD SCREEN
- ONE (1) POWER STRIP
- · ONE (1) SKIRTED CART

AUDITORIUM DOUBLE SCREEN PACKAGE \$275

- TWO (2) 10' TRIPOD SCREENS
- TWO (2) POWER STRIPS
- TWO (2) SKIRTED CARTS

AUDITORIUM DOUBLE LCD PACKAGE \$700

- TWO (2) 10' TRIPOD SCREENS
- TWO (2) PROJECTORS
- TWO (2) POWER STRIPS
- TWO (2) SKIRTED CARTS

LCD PROJECTION PACKAGE \$400

- 3K LCD PROJECTOR
- ONE (1) 10' TRIPOD SCREEN
- ONE (1) POWER STRIP
- ONE (1) SKIRTED CART

3K LCD PROJECTOR	\$250
47" FLAT SCREEN TV/CONFIDENCE MONITOR	\$250
UPLIGHTING	. \$25
WHITEBOARD	. \$45
FLIPCHART includes paper & pens	. \$50
WIRELESS PRESENTER	. \$45
COMPUTER CONNECTIONS	. \$25
HARDWIRED INTERNET/PHONE LINE	\$125
EXTENSION CORD & POWER STRIP	. \$25
SIGN EASEL	. \$15
STANDING PODIUM	. \$50

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