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# CATERING MENU

*breakfast, lunch, dinner and more*

**Residence**  
**Inn<sup>®</sup>**  
**Marriott<sup>®</sup>**

TALLAHASSEE  
UNIVERSITIES AT THE CAPITOL

*It's not a room. It's a Residence<sup>®</sup>.*

600 W Gaines St Tallahassee, FL 32304 • 850.329.9080 • [Marriott.com/TLHDT](http://Marriott.com/TLHDT)

# Breakfast Buffets

All breakfast buffets include Coffee, Tea, Orange and Cranberry Juices (1 hour service)

Prepared for a minimum of 20 guests. There is a \$60 fee if your guarantee is below the minimum.

## THE SIGNATURE

Seasonal fruit & berries, breakfast breads, assorted pastries, mini muffins, mini flaky croissants, mini cinnamon rolls, bagels, sweet butter & fruit preserves

\$16.25/person

## THE ALL AMERICAN BREAKFAST BUFFET

- Sliced seasonal fruits & berries
- Assorted pastries with sweet butter & fruit preserves
- Cinnamon French toast with butter & warm maple syrup
- Scrambled eggs with cheddar cheese & chives
- Breakfast potatoes
- Crispy smoked bacon
- Sausage patties

\$20/person

## THE DELUXE

- Sliced seasonal fruits & berries
- Assorted pastries with sweet butter & fruit preserves
- Belgian Waffles with butter, warm maple syrup, chopped pecans, mini chocolate chips, & whipped cream
- Cheese Blintz with mixed berry compote
- Scrambled Egg Martini Station: Scrambled eggs served warm in a martini glass. Toppings include: cheese, bell peppers, onions, mushrooms, diced tomatoes, & chives
- Breakfast potatoes
- Crispy smoked bacon
- Sausage patties

\$25/person

# Lunch Buffets

All lunch buffets are served with freshly baked breads & butter (if not otherwise noted), freshly brewed regular & decaf coffee, hot tea, sweet and unsweet tea.

Prepared for a minimum of 20 guests. There is a \$60 fee if your guarantee is below the minimum.

## THE BOX LUNCH

Assorted sandwiches to include Turkey, Ham & Vegetarian. Served with whole fruit, Zapps Chips, cookie & bottled water

\$18.75/person

## THE DELICATESSEN

- Seasonal mixed garden salad
- Vegetable pasta salad
- Fruit Salad
- Sandwiches to include: Roast beef & bleu cheese, turkey BLT wrap, eggplant panini, traditional Cuban
- Individual bags of chips
- Assorted baked cookies
- Fudge & blonde brownies

\$30/person

## SOUPS AND SALADS

- Tomato basil soup
- Bradley's sausage & white bean soup
- Mixed greens, baby spinach, romaine, Vast assortment of fresh toppings, Sliced grilled chicken
- Vegetable pasta salad
- Mini slider platter (Egg salad, Tuna salad, Chicken salad)
- Mini mousee dessert shooters

\$30/person

## TEX MEX

- Tortilla chips, queso & salsa
- Grilled beef & chicken fajitas
- Shredded cheddar, guacamole, pico de gallo, Grilled onions, bell peppers, jalapenos
- Cheese enchiladas
- Pinto beans with ham
- Spanish rice
- Sopapillas with local honey

\$30/person

## BBQ

- Tossed garden salad
- Potato salad, cole slaw
- Smoked sausage
- Whiskey chicken breast
- Gilled vegetables
- Corn bread, sweet yeast rolls
- Condiment bar to include: pickled jalapenos, sliced pickles, yellow onions, BBQ sauces
- Southern Peach Cobbler

\$31.25/person

## MACLAY GARDENS

- Seasonal missed garden salad
- Seasonal fruit salad
- Herb roasted chicken breast with silver corn relish & cotton onions
- Slow roasted beef brisket with stone ground mustard & horseradish demi glace
- Cheese grits
- Green beans with Pancetta
- Chocolate bread pudding with bourbon sauce
- Lemon pound cake with mixed berry compote

\$31.25/person

## CASCADES

- Seasonal mixed garden salad
- Chef's choice of soup
- Fruit salad
- Chicken Marsala
- Blackened Tilapia
- Garlic mashed potatoes
- Mixed vegetable sautee
- Assorted cakes and pies

\$32.50/person

# Mid-Morning/Afternoon Breaks

Prepared for a minimum of 15 guests. There is a \$60 fee if your guarantee is below the minimum.

## SNACKS

Prices/person unless otherwise noted

### FRUIT AND COOKIE LOVERS BREAK

- Assorted whole & sliced fruits
  - Trail mix with dried fruits
  - Fresh baked assorted cookies
- \$10

### HEALTH BREAK

- Vegetable crudities and hummus
  - Assorted whole & sliced fruits
  - Assorted granola bars
- \$8.75

### GRAB & GO

- Assorted candy bars
  - Apples & bananas
  - Fresh baked assorted cookies
- \$10

### GOURMET POPCORN

Choose 3: cheesecake, sharp cheddar, strawberry, dill pickle, caramel, chocolate drizzled

\$10

### THE FLUID INFUSION

All day beverage service to include freshly brewed coffee, regular & decaf, assorted herbal teas, iced tea, bottled water & assorted sodas

\$14

### ASSORTED SODAS

Coke, Diet Coke, Sprite

\$45/dozen

### BOTTLED WATER

\$37.50/dozen

## HORS D'OEUVRES

25 pieces/order; Prices/order

### COLD HORS D'OEUVRES

- Assorted mini sliders – tuna salad, egg salad, chicken & ham salad \$62.50
- Stuffed strawberries with basil cream cheese \$62.50
- Spinach & feta stuffed mushroom cap \$62.50
- Tomato pesto mozzarella on crostini \$62.50
- Jerk chicken salad on sweet potato pancake \$62.50
- Stuffed cherry tomatoes with herb goat cheese \$75
- Roasted vegetable tapenade on French baguette \$75
- Goat cheese & spicy jalapeno jelly crostini \$75
- Mini pancetta BLT \$88
- Ahi Tuna Nacho on wonton chip \$88
- Anitpasta skewer \$88
- Vegetable crudité with ranch dipping sauce \$94
- Shaved beef with scallions & horseradish cream \$100

### HOT HORS D'OEUVRES

- Spanikopita \$62.50
- Vegetable spring rolls \$62.50
- Italian sausage & pepper skewers \$62.50
- Southern fried chicken fingers \$62.50
- Chicken cordon bleu bites \$62.50
- Pecan chicken tenders \$62.50
- Swedish style meatballs \$75
- Fig & caramelized onion pastry puff \$75
- Breaded goat cheese artichoke hearts \$94
- Edamame potstickers \$94
- Cilantro beef empanadas \$94
- Singapore chicken satay \$94
- Bahamian conch fritters \$94
- Parmesan cheese meatballs (gluten free) \$94
- Crab rangoons \$100
- Italian meatball sliders with parmesan \$100
- Bacon wrapped shrimp \$125
- Coconut fried shrimp \$125
- Bacon wrapped scallops \$125
- Petite beef wellington \$125

# Reception Displays

Prepared for a minimum of 20 guests. There is a \$60 fee if your guarantee is below the minimum.

## COLD DISPLAYS

Prices/person

### TUSCANY \$7.50

Italian salami, prosciutto ham, artichokes, assorted olives, cherry peppers, domestic & imported cheeses, vegetable crudites, roasted onion dip, breadsticks & assorted crackers

### GOURMET CHEESE \$7.50

Selection of fine domestic & artisan cheeses, seasonal fruits & berries with flatbreads & assorted crackers

### SLICED SEASONAL FRUIT AND BERRIES \$7.50

Served with yogurt dipping sauce

### SMOKED SALMON \$10.50

Traditional garnishes include: diced eggs, capers, tomatoes, red onions, cream cheese, scallions with mini bagels, flat breads & assorted crackers

## HOT DISPLAYS

Prices/person

### SPINACH AND ARTICHOKE DIP \$6.25

Assorted crackers & roasted French bread rounds

### BAKED BRIE EN CROUTE \$9.25

Imported Brie cheese wheel wrapped in puff pastry, stuffed with dried cherries, walnuts, brown sugar & cognac, garnished with fresh fruit & assorted crackers

### SPANISH PAELLA \$13.75

Gulf shrimp, cherry stone clams, poached chicken, mussels, chorizo, saffron rice, peppers, onion, tomatoes, & green peas

## CHEF CARVING STATIONS

A \$60 attendant fee will be added/attendant required.

### VIRGINIA HAM

Bourbon & maple glazed & served with pineapple chutney, stone ground mustard, herb mayonnaise & silver dollar rolls

\$188, serves 50 guests

### PORK LOIN

Dry rub barbecue & served with biscuits & green tomato salsa

\$188, serves 50 guests

### CHURRASCO STYLE BEEF

Braised loin of beef rubbed with chimichurri, carved thin & served with piquillo pepper coulis, au jus, & silver dollar rolls

\$188, serves 50 guests

### WHOLE TURKEY

Oven roasted & served with giblet gravy, cranberry chutney & silver dollar rolls

\$280, serves 30 guests

# Plated Dinner Entrées

All plated dinners are served with freshly brewed regular & decaf coffee, hot tea, sweet & unsweet tea.

The final number of each selection is due seven (7) business days prior to the event date.

## STARTER COURSE OPTIONS

(Select One)

- Tomato Basil Bisque
- Corn Chowder
- Chicken Tortilla Soup
- She Crab Soup
- House Salad
- Caesar salad with herb croutons, shaved parmesan & Caesar dressing
- Spinach salad with craisins, spiced walnuts, & raspberry vinaigrette

## PLATED ENTRÉES

Prices/person. There is an additional \$1 per person charge for two (2) entrées offered and \$2 per person for three (3) entrées offered.

### ROSEMARY AND GARLIC ROASTED CHICKEN \$32.50

Mushrooms, seasonal vegetables, fingerling potatoes, red wine demi-glace

### CHICKEN MARSALA \$32.50

Sauteed breast of chicken, angel hair pasta, asparagus spears, & Marsala wine mushroom sauce with parmesan cheese

### MAPLE GLAZED SALMON \$35

Seared salmon on soba noodles & stir-fried vegetables with Vermont maple syrup glaze

### CIDER CURED BONELESS PORK CHOP \$32.50

Center cut chop marinated in apple cider, chipotle sweet mashed potatoes & cranberry cabernet sauce

### GRILLED FLAT IRON STEAK \$40

Served with caramelized sweet onions, Yukon & sweet potato gratin & green beans

### CHOICE FILET MIGNON \$63.75

Wild mushroom demi-glace, au gratin potatoes & vegetable bundle

### FILET MIGNON AND JUMBO GULF SHRIMP DUET \$54.75

Char-grilled filet mignon topped with onion straws with jumbo Gulf shrimp along with herb roasted fingerling potatoes, bundled vegetables & Chef's selected sauces

### VEGETARIAN FETTUCCINI \$31.25

Grilled portabello mushrooms, grape tomatoes, broccoli, squash, garlic & parmesan cheese

### SPINACH STUFFED PORTABELLO MUSHROOM \$31.25

Vegetarian, Gluten Free. Fire roasted tomatoes, goat cheese, & balsamic glaze

## PLATED DESSERTS

There will be an additional \$.75 surcharge for two desserts and a \$1.25 surcharge for three desserts selected.

- Bread Pudding with Bourbon Sauce \$7.50
- Chocolate (or) Strawberry Mousse \$7.50
- Key Lime Pie \$7.50
- Peach Cobbler \$7.50
- Fudge and Blonde Brownie Duo \$7.50
- Southern Carrot Cake \$8.75
- Salted Caramel Cheesecake \$8.75
- Coconut Pineapple Cake \$8.75
- Flourless Chocolate Torte (Gluten Free) \$8.75
- New York Brulee Cheesecake (Gluten Free) \$8.75
- Kentucky Bourbon Pecan Pie \$9.50
- Crème Brulee \$9.50
- 4 Layer Red Velvet Cake \$10
- Triple Chocolate Mousse Cake \$10

# Dinner Buffets

All dinner buffets are served with freshly baked breads & butter (if not otherwise noted), freshly brewed regular & decaf coffee, hot tea, sweet and unsweet tea.

Prepared for a minimum of 25 guests. There is a \$60 fee if your guarantee is below the minimum..

## STARTERS

(Select Three)

- Bradley's sausage & white bean soup
- Tomato basil bisque
- Baked potato soup
- Broccoli & cheese
- Tortellini pasta salad
- Seasonal fruit salad
- Green beans & roasted mushroom salad
- Mixed garden salad with assorted dressings

## ENTRÉES

(Select Two, \$44/person; Select Three, \$48/person)

- Lemon chicken with hoppin' john rice & quick fried greens
- Roasted garlic & rosemary chicken
- Chicken Marsala
- Sauteed chicken breast with pear, red pepper, & cilantro salsa
- Maple glazed salmon
- Pecan crusted turbot & mango salsa
- Blackened tilapia
- Cider cured pork loin
- Roasted sirloin & cotton fried onions
- Char-grilled flat iron steak
- Braised beef brisket with trilogy of mushrooms

## VEGETABLES

(Select One)

- Green beans with bacon, peppers & onions
- Roasted cauliflower
- Caramelized glazed carrots
- Roasted seasonal vegetables
- Italian vegetable saute
- Broccoli with three cheese fondue

## STARCH

(Select One)

- Sweet potato mash
- Herb roasted baby red potatoes
- Garlic & chive mased potatoes
- Double cream au gratin Yukon potatoes
- Jasmine Rice

## DESSERT

- Chef's selection of assorted cakes and pies

# Beverages

There is a \$250 bar set up fee for each bar ordered and a bartender fee of \$185 per bar.

## BEVERAGES "BY THE DRINK"

Charges are based on consumption and paid by the host.  
Tax and gratuity NOT included.

- Top Shelf Brands \$11.25/drink
- Premium Brands \$9.75/drink
- Call Brands \$8.50/drink
- Domestic Bottled Beer \$4.75/drink
- Imported Bottled Beer \$5.25/beer
- House Wine by the Bottle \$31.50/bottle
- Soft Drinks \$3.75/soda
- Bottled Water \$3.25/bottle

## CASH BAR

Guests purchase their own drinks. Cash bar includes tax and gratuity.

- Top Shelf Brands \$15/drink
- Premium Brands \$13/drink
- Call Brands \$11/drink
- Domestic Bottled Beer \$6./drink
- Imported Bottled Beer \$7./drink
- Wine by the Glass \$8/glass
- Soft Drinks \$5/soda
- Bottled Water \$4/bottle