

# EVERYTHING FROM SIP TO SAVOR

BANQUET & EVENT MENUS



MARRIOTT  
METAIRIE  
AT LAKEWAY



# continental breakfast

EACH MENU IS SERVED WITH HALF & HALF, 2% AND SKIM MILKS  
PRICES ARE BASED ON ONE HOUR OF SERVICE; STATION ATTENDANT FEE \$100 EACH

## continental breakfast buffet

### **METAIRIE GARDENS CONTINENTAL 21**

freshly squeezed orange, apple, and cranberry juice  
assorted croissants, muffins and danishes,  
butter, and preserves  
seasonal fruits and berries  
fruit and plain greek yogurts  
cereals with milk and whole bananas  
freshly brewed seattle's best coffee, decaffeinated  
coffee, and assorted tazo teas

### **FRENCH QUARTER CONTINENTAL 24**

freshly squeezed orange, apple, and cranberry juice  
assorted croissants, muffins and danishes, butter, and  
preserves  
toaster station: breads, bagels served with regular  
and flavored cream cheeses (smoked salmon, berry,  
and garlic herb)  
seasonal fruits and berries  
fruit and plain greek yogurts  
granola parfait shooters  
cereals with milk and whole bananas  
freshly brewed seattle's best coffee, decaffeinated  
coffee, and assorted tazo teas

## enhancements (per person)

### **DISPLAY OPEN FACED**

#### **SMOKED SALMON SANDWICH 7**

on mini bagel with tomato, boiled cage-free egg,  
and capers

#### **THE HEALTHY BREAKFAST SANDWICH 5**

whole wheat croissant filled with scrambled cage-free  
eggs, cheese, and roasted tomato salsa

### **STEEL CUT OATMEAL PRESENTATION 5**

raisins, blueberries, pumpkin seeds, candied pecans,  
banana chips, chocolate chips, brown sugar, flax  
seeds, and agave nectar

### **CHEESE AND CHARCUTERIE 6**

artisan salami, prosciutto, brie, and manchego served  
with warm house made tomato focaccia

### **BREAKFAST BURRITO 5**

scrambled eggs, andouille, cheese, roasted tomato  
salsa, and guacamole

### **SUNRISE SANDWICH 6**

freshly baked brioche bun, egg, country bacon,  
tomato, and cheddar cheese

### **CHEF CRAFTED EYE OPENER 5**

fresh smoothie bar featuring

- the banana blender—banana, greek yogurt,  
ice, and agave nectar
- the twisted strawberry—strawberries, vanilla greek  
yogurt, ice, and agave nectar
- muscle man protein shake—soy milk, protein powder,  
ice, and peanut butter

## meats, eggs and sides

scrambled eggs 4

country bacon 4

grilled andouille sausage 4

turkey sausage 4

cajun oven roasted potatoes 4

hard boiled eggs, per dozen 32

southern grits with cheddar cheese  
and smoked bacon 5

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.



**MARRIOTT**  
**METAIRIE**  
**AT LAKEWAY**

RISE & DINE

# plated breakfast

ALL PLATED BREAKFAST SELECTIONS ARE SERVED WITH FRESH FRUIT SALAD, FRESHLY SQUEEZED ORANGE JUICE, SEATTLE'S BEST COFFEE, DECAFFEINATED COFFEE, ASSORTED TAZO TEA SELECTION, HALF AND HALF, 2% AND SKIM MILKS AND AN ASSORTMENT OF HOMEMADE FRESHLY BAKED BREAKFAST BREADS AND PASTRIES SERVED IN BAKERY BASKET

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## **MENU 1 24**

all american - scrambled eggs with country bacon or breakfast sausage. served with roasted cajun breakfast potatoes

## **MENU 2 24**

cinnamon berry french toast with crème anglaise and choice of country bacon or breakfast sausage

## **MENU 3 24**

southern poached eggs over sweet potato hash served with andouille sausage, crawfish, and creole hollandaise

## **MENU 4 24**

caprese frittata with eggs, local tomatoes, fresh mozzarella and basil, grilled andouille sausage served with cajun roasted breakfast potatoes

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**MARRIOTT  
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AT LAKEWAY**

# breakfast buffets

ALL BUFFET BREAKFAST SELECTIONS ARE SERVED WITH FRESHLY BREWED SEATTLE'S BEST COFFEE, DECAFFEINATED COFFEE, ASSORTED TAZO TEAS, HALF AND HALF, 2% AND SKIM MILKS

## **BREAKFAST ON CAUSEWAY 28**

freshly squeezed orange juice  
 seasonal fruits and berries  
 assorted croissants, muffins, and danishes with butter and preserves  
 toaster station: breads and bagels with regular and flavored cream cheeses (berry and garlic herb) butter and marmalade  
 cereals with whole bananas and assorted milk  
 scrambled eggs  
 country bacon and breakfast sausage  
 cajun oven roasted potatoes

## **IBERVILLE 29**

freshly squeezed orange juice  
 seasonal fruits and berries  
 assorted croissants, muffins, and danishes with butter and preserves  
 toaster station: breads and bagels with regular and flavored cream cheeses (berry and garlic herb) butter and marmalade  
 cereals with whole bananas and assorted milks  
 steel cut oatmeal served with brown sugar and raisins  
 southern grits with cheddar cheese  
 scrambled eggs  
 country bacon and breakfast sausage  
 cajun oven roasted potatoes  
 biscuits and sausage gravy

## **BAYOU SUNRISE BREAKFAST BUFFET 32**

freshly squeezed orange juice  
 café au lait and beignets station: new orleans french market doughnuts made to order and served with freshly made cafe au lait

seasonal fruits and berries  
 assorted croissants, muffins, and danishes with butter and preserves  
 assorted mini-king cake slices  
 new orleans bananas foster french toast  
 scrambled eggs with cajun salsa and cheddar cheese  
 country bacon

## enhancements (per person)

notes: prices are based on one and a half hours of service; attendant fee \$100 each

## **OMELET STATION 9**

eggs, egg whites, egg beaters, tomato, ham, turkey, gulf shrimp, peppers, mushrooms, spinach, onions, salsa, and cheddar and jack cheese

## **PANCAKES 7**

butter milk and blueberry pancakes with sweet butter, fresh berries, whipped cream and candied pecans

## **FRIED CHICKEN AND WAFFLES 8**

fried chicken, belgian waffle, maple syrup, and sweet butter

## **CHEF CRAFTED EYE OPENER**

## **FRESH SMOOTHIE BAR 5**

## **OPEN FACED SMOKED SALMON SANDWICH 6**

on mini bagel with tomato, boiled cage-free egg, and capers

## **BREAKFAST BURRITO 5**

scrambled cage-free eggs, chorizo, cheese, roasted tomato salsa, and guacamole

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**MARRIOTT  
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THE POWER LUNCH  
à la carte

bagel station – bagels with regular and flavored cream cheeses (berry, smoked salmon and garlic herb)	45 per dozen
assorted breakfast breads, muffins and pastries	45 per dozen
freshly baked brownies or jumbo cookies	45 per dozen
house made pralines	41 per dozen
new orleans beignets	41 per dozen
mini quiches – cheddar cheese and bacon and tomato, spinach and mozzarella	41 per dozen
assorted fruit flavor greek yogurts	4 each
high nutrition protein bars and granola bars	4 each
freshly cut seasonal fruit	6 per person
whole fruit	3 each
assorted french macaroons	44 per dozen
chef's assorted mini sandwiches – muffuletta, turkey and ham po boys, caprese sliders	42 per dozen
tortilla chips, fresh tomato salsa and guacamole	4 per person
caramel popcorn, cheese popcorn, chocolate popcorn, or king cake popcorn	4 per person
premium mixed nuts	5 per person
assorted mini king cakes	5 per person
chocolate dipped strawberries	50 per dozen
assorted cupcakes	48 per dozen
garden vegetable crudités shooters	5 per person
assorted candy bars	40 per dozen

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## breaks

ALL COFFEE BREAKS INCLUDE FRESHLY BREWED SEATTLE'S BEST COFFEE, DECAFFEINATED COFFEE, ASSORTED TAZO TEAS, HALF & HALF, 2%, AND SKIM MILKS

**COOKIE TABLE 15**

freshly baked chocolate chip, oatmeal raisin, sugar, and peanut butter cookies served with ice cold milk

**NOLA BREAK 14**

assorted zapps potato chips, house made pecan pralines, king cake slices

**CHARCUTERIE 15**

sliced assorted sausage & artisan cheeses, bread & crackers, and assorted mixed nuts

**SNACK BAR 14**

assorted candy bars, bags of chips, snickers, m&m's, reeses, ruffles, white cheddar popcorn and pretzels

**CAUSEWAY BEIGNETS CAFE 13**

french market beignets with powdered sugar and pecan pralines

**POWER BREAK 17**

fresh strawberry-banana smoothie with mini bran muffin

celery and peanut butter shooter

power bars, energy bars, and granola bars

fresh fruit salad with lime, mint and agave nectar

gatorade, vitamin water

**CHOCOLATE FACTORY BREAK 16**

chocolate brownie

chocolate popcorn

chocolate chip cookie jar

nutella – chef's specialty

chocolate dipped strawberries

chilled whole and chocolate milk

**HIGH TEA TIME 21**

scones – lemon drizzle and walnut cherry and chocolate chip

assorted spreads – devonshire cream, strawberry jam, orange butter

finger sandwiches – cucumber and boursin, roasted turkey and brie, smoked salmon on rye

petit fours – chef's selection

includes iced tea

**HALF TIME BREAK 19**

salted soft pretzel, cheese sauce and deli mustard

mini hot dogs and mini burgers

home-made potato chips – cajun spiced

king cake popcorn

churro shooters with dulce de leche and chocolate sauce

assorted sodas

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THE POWER LUNCH

# boxed lunch

ALL SANDWICHES SERVED WITH ASSORTED CONDIMENTS, POTATO CHIPS, WHOLE FRUIT, AND COOKIE  
BOX LUNCHES DO NOT INCLUDE BEVERAGES

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## gourmet boxed lunches

### **TRADITIONAL NEW ORLEANS**

#### **MUFFULETTA 21**

capicola, mortadella, salami with swiss and mozzarella cheese topped with olive salad

#### **SPICY CREOLE MUSTARD ROAST BEEF 21**

french baguette with havarti cheese, shaved iceberg lettuce, tomatoes, horseradish sauce and mayo

#### **GRILLED CHICKEN CAESAR 21**

flour tortilla with shaved romaine lettuce, roasted red pepper, shredded asiago and caesar dressing

### **CAJUN CHICKEN 21**

onion kaiser with blackened chicken, vine ripened tomatoes, shredded iceberg lettuce, mayo, and tabasco aioli

#### **TURKEY WRAP 21**

tortilla wrap with tomato salsa, red leaf lettuce, smoked turkey breast, bacon, pepper jack cheese, and garlic aioli

#### **GRILLED VEGETABLE WRAP 18**

spinach wrap with buffalo mozzarella cheese, sun dried tomato, and olive spread tossed in balsamic vinaigrette

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**MARRIOTT  
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THE POWER LUNCH

# plated lunch

ALL PLATED LUNCHES INCLUDE CHOICE OF SOUP OR SALAD STARTER AND DESSERT, HOUSE BAKED SIGNATURE BREAD BASKET, SEATTLE'S BEST COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEA SELECTIONS AND ICED TEA

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## salads (choose one)

classic caesar salad with garlic croutons and shaved parmesan cheese

green goddess salad with romaine, green beans, cucumbers, radishes and fresh herb-avocado dressing

spinach salad with strawberries, blue cheese, caramelized onions and balsamic vinaigrette

greek salad with vine ripe tomatoes, red onion, cucumber, peppers, olives, feta cheese, and oregano-red wine vinaigrette, and grilled pita bread

## soups (choose one)

new orleans style gumbo

louisiana shrimp and corn chowder

rustic white bean soup

creole tomato basil soup

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THE POWER LUNCH

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## entrées

### **LEMON AND THYME CHICKEN BREAST 29**

over southern braised greens, dirty rice and sauce au jus

### **SEARED HERBED CHICKEN BREAST 29**

over roasted garlic mashed potatoes, seasonal vegetables and rosemary au jus

### **GRILLED PORK CHOP 27**

over mashed sweet potatoes, baby spinach with a citrus gastrique sauce

### **SEARED BARBECUE SALMON 27**

over a wild mushroom jambalaya with grilled asparagus, tomatoes, and chive oil

### **BLACKENED GULF FISH 30**

over a sweet potato and andouille hash with seasonal vegetables and a cajun cream sauce

### **FILET MIGNON 38**

buttermilk country style mashed potatoes, roasted corn maque choux, red wine and caramelized shallot demi

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## entrée salads

### **LOUISIANA SEAFOOD COBB 30**

gulf shrimp and blue crab, bacon, tomatoes, blue cheese, egg, chopped romaine, and ranch dressing

### **GRILLED CHICKEN CAESAR SALAD 30**

romaine hearts, garlic croutons, and shaved parmesan

### **GREEK SALAD WITH LEMON**

### **GARLIC CHICKEN BREAST 30**

vine ripe tomatoes, red onion, cucumber, peppers, olives, feta cheese, oregano-red wine vinaigrette and grilled pita bread and hummus

### **GRILLED SALMON NICOISE SALAD 30**

romaine, green beans, tomato, hard-boiled egg, potatoes and classic vinaigrette

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## vegetarian entrées

### **WILD MUSHROOM STRUDEL 25**

with a boursin cream sauce

### **VEGETABLE RISOTTO 25**

with grilled asparagus and shaved parmesan cheese

### **VEGETABLE LASAGNA 25**

grilled seasonal vegetables with mozzarella and boursin cheese with creole marinara sauce

## desserts (choose one)

strawberry shortcake, fresh louisiana strawberry compote

creole cream cheese cheesecake, praline sauce

chocolate tart, bourbon caramel sauce

mason jar banana pudding, vanilla wafers

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# THE POWER LUNCH

## lunch buffets

ALL LUNCH SELECTIONS INCLUDE AN ASSORTMENT OF BREADS, SEATTLE'S BEST FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES, ASSORTED TAZO® TEAS AND ICED TEA

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### **LOUISIANA STYLE SANDWICHES 35**

#### **add soup to buffet + \$3 per person**

mixed garden green salad tossed with tomatoes, peppers, cucumbers, herb croutons, and choice of dressings

gluten-free quinoa pasta salad with roasted vegetables

tomato, cucumber, feta cheese, red onions & herb vinaigrette

new orleans muffuletta – sesame seed italian roll with layers of genoa salami, italian ham, provolone cheese & olive salad, drizzled with olive oil

make your own po-boys – choice of pulled pork with debris sauce, blackened catfish with remoulade sauce & grilled vegetables, dressed with sliced tomatoes, chopped lettuce & onions

strawberry shortcake & assortment of pralines

### **PARISH DELI 29**

#### **add soup to buffet + \$3 per person**

cajun potato salad

creole tomato + european cucumber salad

thinly sliced deli meats (smoked turkey, honey glazed ham, and roast beef)

roasted portabellas and sun-dried tomato's

sliced cheese platter (provolone, cheddar, swiss and pepper jack cheese)

white, wheat, and sourdough breads

vine ripened tomatoes, leaf lettuce, sliced pickles,

creole mustard, mayonnaise, and horseradish cream

assorted zapp's potato chips

assorted cookies and brownies

### **MAUREPAS 34**

seafood gumbo with lump crabmeat, shrimp and andouille sausage with jazzmen rice

cajun potato salad

farmers' market salad

radish, cherry tomatoes, cucumbers, oregano vinaigrette

blackened catfish

chicken and andouille sausage jambalaya

bacon braised collard greens

jalapeño and cheese corn bread

bourbon pecan pie

creole bread pudding

### **ITALIAN 34**

minestrone

house made garlic bread

antipasti display, grilled squash, olives, roasted mushrooms, roasted tomatoes and marinated peppers italian cheeses and rustic italian cold cuts

chicken saltimbocca with spinach and lemon butter sauce

eggplant parmesan with garlic, spinach and roasted tomatoes

penne pasta with chicken breast with marinara and fresh shaved parmesan

tiramisu

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THE POWER LUNCH

# lunch buffets

ALL LUNCH SELECTIONS INCLUDE AN ASSORTMENT OF BREADS, SEATTLE'S BEST FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES, ASSORTED TAZO® TEAS AND ICED TEA

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## **BORGNE 35**

new orleans style gumbo, shrimp, chicken and andouille sausage with white rice  
louisiana tomato salad with sweet onions, blue cheese and sherry vinaigrette  
muffuletta pasta salad with peppers, olives, onions and italian meats  
crescent city greens with buttermilk ranch dressing  
roasted bourbon marinated pork loin with citrus demi sauce  
grilled chicken breast with creole sauce  
southern-style green beans  
mashed sweet potatoes  
white chocolate bread pudding with caramel sauce

## **PONTCHARTRAIN 35**

sweet potato & andouille sausage soup  
mixed green salad with candied pecans, gorgonzola cheese, and steen's® syrup vinaigrette  
blackened gulf fish with a citrus cream sauce  
grilled lemon-thyme chicken breast with sauce au jus  
country style mashed potatoes  
sweet corn succotash  
white chocolate bread pudding with caramel sauce

## **EXECUTIVE DELI 40**

new orleans style gumbo  
field to fork salad bar field greens with arugula and fresh picked herbs, heirloom tomatoes, roasted mushrooms, apple chips, candied nuts, goat cheese, blue cheese crumble, dried berries, croutons, assorted dressings  
farmer's market pasta salad - whole wheat pasta, grilled squash, peppers, asparagus, corn, arugula, tomato, mint, basil, parsley and lemon vinaigrette  
open faced sandwiches  
chilled grilled salmon with shaved fennel, roasted tomato and lemon ricotta spread on grilled focaccia  
heirloom tomato and buffalo mozzarella with pesto aioli on olive bun  
chilled horseradish crusted tenderloin with blue cheese aioli and caramelized onions on pretzel bun  
fresh fruit salad with lime, mint and agave nectar

## **WRAP IT UP 29**

new orleans style gumbo  
chopped romaine lettuce with strawberries, candied pecans, goat cheese and balsamic fig vinaigrette  
grilled vegetable salad with tomato vinaigrette  
turkey tortilla wrap, roasted turkey, jack cheese, lettuce, tomato, cranberry mayo  
italian deli wrap, italian cold cuts, provolone cheese, arugula, tomatoes, charred onions and red wine vinaigrette  
chicken caesar wrap, romaine lettuce, garlic croutons, caesar dressing  
zapp's chips  
assorted cookies and brownies

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**MARRIOTT  
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THE POWER LUNCH

# lunch buffets

ALL LUNCH SELECTIONS INCLUDE AN ASSORTMENT OF BREADS, SEATTLE'S BEST FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES, ASSORTED TAZO® TEAS AND ICED TEA

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## **MEXICAN FIESTA 29**

tossed garden salad with red peppers and creamy southwest ranch, and cilantro dressings

roasted corn and black bean salad

spicy ground beef with tomatoes

grilled chicken fajita strips with sautéed peppers, onions, and green chilies

fresh flour tortillas and crisp taco shells, diced tomatoes, shredded lettuce, cheddar cheese, sliced jalapeños, fresh guacamole, pico de gallo, and sour cream

refried beans

mexican rice

churros

## **BBQ MENU 34**

southern style cole slaw

southern potato salad

make your own burger with:

all natural sirloin beef burgers

grilled chicken breast

bbq pulled pork

veggie burger

all served with sliced swiss and cheddar cheese, house-made pickles, sweet relish, dijon, mayonnaise, ketchup and assorted bread rolls

tater tots

baked macaroni and cheese

smokey baked beans

warm apple pie with whipped cream

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**MARRIOTT  
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SIPS & BITES

# reception

MINIMUM ORDER OF 50 PIECES

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## cold hors d'oeuvres

### TIER I 2.75 EACH

cherry tomatoes stuffed with crabmeat salad  
assorted salad finger sandwiches  
prosciutto wrapped melon  
fresh tomato, garlic & basil bruschetta  
mozzarella & sun-dried tomato pesto canapé

### TIER II 3.75 EACH

asparagus wrapped with prosciutto  
gulf shrimp salad in crispy phyllo cup  
citrus cured salmon rosettes with caviar & sour cream  
artichoke bottoms with crawfish salad  
tuna carpaccio on crostinis

## hot hors d'oeuvres

### TIER I 2.95 EACH

parmesan artichoke hearts  
spinach & goat cheese in phyllo  
assorted miniature quiche  
fried cheese filled ravioli

### TIER II 3.25 EACH

miniature muffuletta sandwiches  
chicken & pancetta kebobs  
natchitoches meat pies  
smoked chicken quesadillas  
pecan encrusted chicken ribbons

### TIER III 3.75 EACH

mushroom caps stuffed with crabmeat  
creole crawfish cakes  
petit louisiana crab cakes  
fresh sea scallops wrapped in bacon  
andouille in puff pastry  
duck spring rolls  
coconut encrusted gulf shrimp

### TIER IV 4.25 EACH

miniature beef wellington  
baby lamb chops  
barbecue oyster skewers

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MARRIOTT  
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THE HEADLINER

# plated dinner

ALL PRICES ARE SUBJECT TO DESIGNATED TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX

ALL PLATED DINNER MENUS INCLUDE TABLESIDE COFFEE SERVICE

YOU MAY CHOOSE TO OFFER YOUR GUESTS A PRE-SELECTED CHOICE FOR THEIR PLATED MEAL; WE OFFER THIS SERVICE WITH A THREE-COURSE MEAL MINIMUM AND ALL ENTRÉES WILL BE SERVED WITH THE SAME STARCH AND VEGETABLE.

PRE-SELECTED PROTEIN COUNTS WILL BE DUE A MINIMUM OF SEVEN BUSINESS DAYS PRIOR TO THE EVENT.

ALL MEALS WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.

PRICE INCLUDES SOUP OR SALAD, ROLLS AND A DESSERT TABLESIDE CHOICE OF ENTRÉE AND OR DIFFERENT STARCH AND VEGETABLES WITH PRE-SELECTED ENTRÉES REQUIRE THE EXECUTIVE CHEF APPROVAL AND ADDITIONAL FEES MAY APPLY

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## soups (choose one)

creole tomato bisque

artichoke velouté, parmesan crouton

new orleans style gumbo

corn and crab bisque

## salads (choose one)

farmers market salad

radish, cherry tomatoes, cucumbers,  
oregano vinaigrette

tomato & avocado salad

baby arugula, toasted pecans, red onion,  
herb vinaigrette

iceberg wedge salad

blue cheese crumbles, cherry tomatoes,  
crispy bacon, buttermilk ranch dressing

## entrées

### FILET MIGNON 59

with seasonal vegetables, truffle mashed potatoes  
and roasted shallot demi-glace

### STEEN'S SYRUP GLAZED PORK CHOP 37

over mashed sweet potatoes, baby spinach with a  
citrus gastrique

### BOURBON BRAISED BEEF SHORT RIBS 47

over goat cheese grits, garlic spinach

### SEARED ROSEMARY CHICKEN BREAST 37

on top of roasted garlic mashed potatoes, seasonal  
vegetables and rosemary au jus

### LEMON-THYME CHICKEN BREAST 37

on top of green beans, dirty rice, and sauce au jus

### BLACKENED GULF FISH 37

on top of sweet potato and andouille hash with  
smothered greens and citrus cream sauce

### CRISPY GINGER AND SCALLION RICE CAKES 31

served with caramelized onions and baby bok choy  
over roasted tomato, lemongrass and ginger broth

### VEGETABLE LASAGNA 31

grilled eggplant, portabella mushrooms, spinach,  
roasted red peppers, caramelized onions, grilled  
squash and zucchini with boursin and  
mascarpone cheese

### WILD MUSHROOM STRUDEL 31

with a boursin cream sauce

### WILD MUSHROOM RISOTTO 31

served with grilled asparagus,  
shaved parmesan cheese

## desserts (choose one)

strawberry shortcake, fresh louisiana  
strawberry compote

creole cream cheese cheesecake, praline sauce

chocolate tart, bourbon caramel sauce

mason jar banana pudding, vanilla wafers

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.



MARRIOTT  
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THE HEADLINER

# dinner buffets

ADD A GLASS OF WINE WITH YOUR DINNER FOR \$7 PER PERSON

ALL STATIONS ARE ACCOMPANIED WITH APPROPRIATE CONDIMENTS AND HOUSE MADE ROLLS

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## the steak house 92

### SOUP, STARTER AND SALADS

new orleans style gumbo with jazzman rice

traditional caesar salad with shaved parmesan and garlic croutons (tossed to order)

beef steak tomato salad with pickled vidalia onions, roasted corn and blue cheese dressing

shrimp cocktail shooters with lemon and horseradish cocktail sauce

### FROM THE CARVERY (CHOICE OF ONE CARVED ITEM)

INCLUDES FRESHLY BAKED ROLLS

black angus tenderloin

black angus striploin

hickory smoked black angus prime rib

### ADDITIONAL MEATS (CHOICE OF ONE)

honeybrined tanglewood chicken breast with lemon and sage

rosemary and garlic grilled lamb chops

roasted pork lion

### GRILLED SEAFOOD (CHOICE OF ONE)

grilled local gulf catch

wild king salmon

### SIDES (CHOICE OF THREE)

sautéed broccoli with garlic

grilled asparagus

roasted carrots and green beans

sautéed wild mushrooms

crawfish mac and cheese

horseradish whipped potatoes

roasted potatoes with sea salt, garlic and rosemary

### DESSERTS

strawberry shortcake

chocolate tart

creole cream cheese cake

## southern comfort 75

### SOUP AND SALADS

corn and crab bisque

louisiana cobb salad with crab, shrimp, bacon, egg, blue cheese crumbles and avocado

watermelon, tomato and goat cheese salad

spinach salad with balsamic vinaigrette, candied pecans and brown sugar bacon, goat cheese and strawberries

artisan bread display with infused oils, vinegars and butter

### ENTRÉES (CHOICE OF THREE)

pork loin with abita braised greens, pork cracklings and creole mustard jus (carved to order)

southern fried chicken

louisiana shrimp boil with cajun sausage, new potatoes and corn

carved bbq brisket with cajun bbq sauce, rolls and pickled okra

### SIDES

roasted green beans with peppers and onions

bacon and cheddar smashed potatoes

creole squash with shrimp, okra and tomato

### DESSERTS

strawberry shortcake

chocolate tart

creole cream cheese cake

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES.



MARRIOTT  
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AT LAKEWAY

THE HEADLINER

# dinner buffets

ADD A GLASS OF WINE WITH YOUR DINNER FOR \$4 PER PERSON

ALL STATIONS ARE ACCOMPANIED WITH APPROPRIATE CONDIMENTS AND HOUSE MADE ROLLS

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## mediterranean feast 70

### SOUP, STARTER AND SALADS

rustic white bean soup sausage

heirloom tomato caprese salad with basil,  
olive oil and sea salt

arugula salad with tomato vinaigrette and fresh  
parmesan

roasted salad with blue cheese crumbles,  
brown sugar bacon and almonds

grilled squash, olives, roasted mushrooms,  
roasted tomatoes and marinated peppers

italian cheeses and rustic italian cold cuts

homemade tomato focaccia, garlic bread, pita,  
hummus, station

### ENTRÉES (CHOICE OF THREE)

herb seared gulf catch with spinach and  
blistered tomatoes

tangle wood farms roasted chicken with peppers,  
onions, olives and tomatoes

short rib ossobuco on roasted carrots and onions

grilled rosemary and garlic lamb chops on  
cous cous salad

### SIDES

roasted broccolini with garlic and olive oil

cumin and moroccan spiced roasted baby carrots

mediterranean rice pilaf

### DESSERTS

strawberry shortcake

chocolate tart

creole cream cheese cake

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## bacchus 50

sweet potato andouille soup  
crescent city salad  
roasted fingerling potatoes  
bourbon marinated roasted pork loin with  
citrus gastrique  
seared chicken breast with a  
creole cream sauce  
corn maque choux  
assortment of mini french pastries

## rex 60

seafood gumbo  
baby spinach salad with citrus vinaigrette  
blackened and smothered green beans  
creole succotash  
rosemary roasted garlic mashed potatoes  
blackened gulf fish with smoked gouda cream sauce  
creole mustard panko encrusted prime  
rib carving station  
white chocolate bread pudding

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ENJOY

# displays & stations

ACTION STATIONS ARE \$75 PER HOUR, PER STATION, PER 40 PEOPLE

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## display

### **COMPOSED VEGETABLE PLATTER 5**

grilled asparagus, yellow squash, zucchini, bell pepper, portobello mushrooms & carrots with pesto dipping sauce

### **FRUIT FESTIVAL 6**

seasonal fresh fruits, melons & berries with honey vanilla yogurt dressing

### **CHEESEBOARD 6**

international & domestic cheeses, sliced fresh fruit & berries with gourmet crackers & french bread

### **PRALINE BRIE EN CROUTE 6**

wheel of brie with praline topping baked in puff pastry

### **CAJUN SAUSAGE DISPLAY 7**

andouille, boudin & alligator with condiments and sliced baguettes

### **LOUISIANA SEAFOOD DISPLAY 18**

add boiled crawfish + 6

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ENJOY

# displays & stations

ACTION STATIONS ARE \$75 PER HOUR, PER STATION, PER 40 PEOPLE

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## carved to order

ALL INCLUDE APPROPRIATE CONDIMENTS AND SILVER DOLLAR ROLLS

### **PESTO CRUSTED SALMON 300**

(serves 40)

### **ROASTED LEG OF LAMB 8 PER PERSON**

### **PEPPER ENCRUSTED TENDERLOIN 300**

(serves 30)

### **TURKEY 350**

oven roasted or cajun fried  
(serves 60)

### **BOURBON GLAZED HAM 200**

(serves 50)

### **ROASTED STRIP LOIN 325**

(serves 60)

### **TOP ROUND OF BEEF 295**

(serves 100)

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ENJOY

# displays & stations

ACTION STATIONS ARE \$75 PER HOUR, PER STATION, PER 40 PEOPLE

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## take action

### **SOUP STATION (CHOOSE TWO) 6**

chicken & andouille gumbo

oyster & artichoke

corn & crab bisque

louisiana seafood gumbo

### **SUSHI MARKET PRICE**

assorted sushi with ginger, wasabi & soy sauce

### **MASHED MARTINI BAR 6**

mashed yukon gold & sweet potatoes with  
assorted toppings

### **CURED SALMON PRESENTATION 75**

**add caviar 5 additional**

with mini bagels, toast points and condiments  
(serves 35)

### **PASTA STATION 9**

penne, tortellini & tri colored fussili with basil pesto  
cream, marinara, alfredo or olive oil & herbs with  
parmesan cheese & garlic bread sticks

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THE 'UNEXPECTED GIFT'

# lagniappe

**CHICKEN & ANDOUILLE  
SAUSAGE JAMBALAYA 9 PER PERSON**

**RED BEANS & RICE WITH  
ANDOUILLE SAUSAGE 10 PER PERSON**

**SEAFOOD JAMBALAYA 12 PER PERSON**  
with shrimp, crawfish & crab

**SHRIMP OR CRAWFISH  
ETOUFFEE WITH RICE 12 PER PERSON**

**WHITE CHOCOLATE  
BREAD PUDDING 6 PER PERSON**

**DESSERT STATION 8 PER PERSON**  
crepes suzette or bananas foster with  
vanilla bean ice cream

**COFFEE STATION 75 PER GALLON**  
starbucks regular & decaffeinated coffee with  
whipped cream, sugar swizzle sticks, cinnamon sticks  
& chocolate shavings

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LIQUID CREATIONS

# beverages

## soft drinks

freshly brewed starbucks® coffee, decaffeinated coffee, and assorted tazo teas	75 per gallon
freshly brewed seattles best coffee, decaffeinated coffee, and assorted tazo teas	60 per gallon
chilled bottled water, still and sparkling	3.50 each
assorted bottled juice, orange, apple, cranberry, and grapefruit	3.50 each
chilled milk from brown's dairy, 2%, skim, and chocolate	2.50 each
assorted pepsi soft drinks	3.50 each
assorted artisan beverages	4 each
energy drinks - red bull and sobe, based on availability	5 each
freshly brewed iced tea	45 per gallon
chilled fresh lemonade	45 per gallon
fresh fruit infused waters (seasonal berry, orange and mint pineapple, cucumber and basil)	45 per gallon

## cocktails (hosted bars)

CHOICE OF PREMIUM OR TOP SHELF BAR

premium cocktails	7
top shelf cocktails	8
imported beer	5.5
domestic beer	4.5
house wine	6.5
house champagne	7.5
cordials	7
soft drinks	3
bottled juices	4
bottled waters	3.5

## cocktails (open bar)

CHOICE OF PREMIUM OR TOP SHELF BAR  
PRICED PER PERSON

	premium	top shelf
one hour	15	18
two hours	22	24
three hours	28	31
each additional hour	5	7

### ALL OPEN BARS INCLUDE:

- mixed drinks
- imported & domestic beer
- red & white house wine
- assorted soft drinks
- assorted juices
- bottled waters

## beer & wine only bar

three hours	15
each additional hour	3

## cocktails cash bar

CHOICE OF PREMIUM OR TOP SHELF BAR

premium cocktails	8
top shelf cocktails	9
imported beer	6
domestic beer	5
house wine	7
house champagne	8
cordials	8
soft drinks	3.5
bottled juices	4
bottled waters	3.5

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LIQUID CREATIONS

# beverages

## red wines

mark west pinot noir, california	26
kim crawford pinot noir, marlborough, new zealand	36
georges dubœuf burgundy beaujolais grand cru	26
rosemount estate syrah, se australia	24
chateau ste. michelle syrah, columbia valley	24
d'arenberg the stump jump grenache shiraz, australia	24
meridian vineyards merlot, california	33
columbia crest merlot grand estates, washington	30
clos du bois merlot, sonoma county	32
aquinas cabernet sauvignon, napa valley	29
penfolds cabernet sauvignon, koonunga hill	28
estancia cabernet sauvignon, paso robles, california	35
ravenswood zinfandel vintners blend, california	26

## white wines and champagne

lapostolle casa sauvignon blanc, california	30
ferrari-carano fume blanc, california	32
kim crawford sauvignon blanc, new zealand	38
meridian vineyards pinot grigio, california	32
pighin pinot grigio grave del friuli	32
pine ridge chenin blanc viognier, california	32
lindeman's chardonnay, south africa	24
columbia crest chardonnay grand estates, washington	28
meridian vineyards chardonnay, california	32
clos du bois chardonnay special select, california	32
sebastiani vineyards chardonnay, sonoma county	32
chateau ste. michelle johannisberg riesling, washington	24
segura viudas aria estate brut, spain	29
mumm cuvée brut, napa valley	48
moët & chandon white star, france	99

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