



EVENTS MENU

MARRIOTT SAVANNAH RIVERFRONT
100 General McIntosh Boulevard
Savannah, GA 31401
(912) 233-7722 www.savannahmarriott.com



BREAKFAST

CONTINENTAL BREAKFASTS

THE EARLY RISER

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice
Freshly Baked Danish, Croissants, Bagels and Blueberry, Banana Nut and Raisin Bran Muffins
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE AMERICAN CONTINENTAL

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice
Market-Style Seasonal Fruit and Berries (GF)
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Gluten-Free Muffins and Bagels available upon request

ENHANCEMENTS

(Sold individually on consumption or by the dozen)

Protein Box
Almond Butter, Fuji Apple Section, Quartered Hard-Cooked Egg, Grapes
Plated Sliced Fruit (GF)
Cup of Mixed Berries (GF)
Whole Fruit (GF)
Granola Bars
Kind Bars and Clif Bars
Cold Cereal, Milk, Skim and 2%
Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt
Assorted Fruit Smoothies
Mini Yogurt Parfaits
Hard-Boiled Eggs (GF)
Alaskan Smoked Salmon (GF)
Egg and Cheese Croissants
Sausage Breakfast Burritos
Turkey Sausage (GF)
Chicken Apple Sausage (GF)
Applewood Smoked Bacon (GF)
Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts
Breakfast Quinoa, Dried Cranberry, House-Made Granola

PLATED BREAKFASTS

INDIVIDUALLY CRAFTED PLATED BREAKFAST

Orange Juice

First Course (Select One)

Mixed Berry Granola Parfait
Overnight Oats: Oats, Almond Milk, Fresh Berries
Seasonal Melon Display (GF)

Second Course (Select One)

Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF)
Brioche French Toast: Vanilla-Infused French Toast, Pork Sausage Links, Maple Syrup
Egg White Frittata: Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Potatoes (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST STATIONS

OMELETTE STATION*

Cage-Free Eggs, Egg Beaters, Egg Whites
Smoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Bleu Cheese, Avocado and Salsa (GF)

BELGIAN WAFFLE STATION*

Seasonal Fresh Berries, Pecans, Macadamia Nuts, Whipped Cream, Chocolate Chips, Served with Pure Maple Syrup and Strawberry Compote

**Attendant Fee \$150++ per Chef, per Hour.
One Chef Required per (40) guests.**

STATIONS CAN ONLY BE PURCHASED AS ENHANCEMENT TO BUFFETS

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BREAKFAST BUFFETS

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(Minimum of 50 People)

THE AMERICAN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
 Market-Style Seasonal Fruit and Berries (GF)
 Cold Cereals Served with 2% and Skim Milk
 Cage-Free Scrambled Eggs (GF)
 Breakfast Sausage Links, Applewood Bacon and
 Breakfast Potatoes (GF)
 Freshly Baked Danish, Breakfast Muffins and Croissants
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato & Apple Juice
 Market-Style Seasonal Fruit and Berries (GF)
 Cage-Free Scrambled Eggs with Chorizo Sausage,
 Pico de Gallo, Cheddar Cheese, Guacamole, Frijoles
 and Warm Flour Tortillas
 Corned Beef Hash with Onions & Cilantro
 Breakfast Potatoes (GF)
 Texas-Style Biscuits with Sausage Gravy
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST BUFFETS

(Minimum of 50 People)

THE FRESH START

Orange, Grapefruit, Tomato & Apple Juice
 Energy Juice- Cucumber, Spinach, Ginger, Fuji Apple and
 Cilantro

Market-Style Seasonal Fruit and Berries (GF)
 Freshly-Baked Danish, Croissants, Bagels, Blueberry,
 Banana Nut and Raisin Bran Muffins
 Served with Butter, Preserves and Cream Cheese

Yoplait Fruit Yogurt, Greek Yogurt
 Breakfast Quinoa, Dried Cranberry, House-Made
 Granola

Cage Free Egg White Frittata Popovers: Spinach, Roasted
 Tomato, Caramelized Onion (GF)

Turkey Sausage, Skillet Roasted Potatoes (GF)
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten-Free Muffins and Bagels available upon
 request at an additional cost**

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COFFEE BREAKS

MID MORNING BREAKS

THE NATURAL

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries,
Miniature Tropical Fruit Plates (GF)
Protein Box- *Almond Butter, Fuji Apple Section, Quartered Hard Cooked Egg, Grapes* (GF)
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SMOOTHIE

3 Types of Smoothies Blended with Yogurt Fresh for You:
Blueberry / Raspberry Smoothie
Orange/Strawberry/Banana Smoothie
Kale/Kiwi Smoothie
Market-Style Seasonal Fruits (GF)
Kind Bars, Larabars and Clif Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE ENERGIZER

Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-Made Granola, Pretzels
Protein Box- *Almond Butter, Fuji Apple Section, Quartered Hard Cooked Egg, Grapes* (GF)
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

MID-MORNING COFFEE KLATCH

Variety of Seasonal Coffee Cakes and Croissants
Buttermilk Breakfast Tarts Filled with Blueberry and Granola and Banana and Walnuts
Apple, Oranges, Seasonal Whole Fruits. Macerated Berries and Fresh Bananas
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Donut Shop

Assorted Fresh Baked, Locally Sourced Donuts to Include Traditional Glazed, Chocolate Iced and Crème Filled,
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

AFTERNOON BREAKS

LOW-CARB

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus
House-Made Giardinera, Gourmet Olives (GF)
House Kettle Chips
Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House-Made Granola, Pretzels
Infused Water Station

SEATTLE COFFEE HOUSE

Frappuccinos and Double Shots
Bottled Cold Brew Coffee
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Hazelnut, Caramel, Vanilla Flavored Syrups
Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

ICE CREAM BREAK

Featuring Cups of Leopold's Ice Cream of Savannah Assorted Ice Cream Novelties
House-Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
** Upgrade your Break to Build Your Own Sundaes
Featuring Leopold's Retro Ice Cream Cart and Professional Soda Jerks – Ask Your Catering Manager for Details **

THE COUNTY FAIR

Pulled Pork Sliders
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard
House-Made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros
Meyer Lemonade
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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COFFEE BREAKS

AFTERNOON BREAKS

THE COOKIE MONSTER

Gourmet Cookies to Include:

White Chocolate Macadamia Nut, M&M's
 Chocolate Chip, Peanut Butter and Oatmeal Raisin
 Chocolate Fudge Brownies (Gluten-Free Cookies &
 Brownies Available Upon Request for an Additional Cost)
 Savannah-Pralines, Salt Water Taffy, Pecan Bars
 Served with Chilled Regular and Chocolate Milk
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**All breaks are 45 minutes maximum service time
 (excluding All-Day Beverage Break)**

ALL-DAY BEVERAGE BREAK

(Refreshed Once AM and Once PM 30 Min Max)

Assorted Regular and Diet Sodas (Pepsi Products), Bubly
 Flavored Sparkling Water, Bottled Spring Water, Tropicana
 Bottled Juices
 Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

Coffee, Decaffeinated Coffee
 Herbal Teas
 Bottled Water
 Assorted Regular and Diet Soda (Pepsi Products)
 Bubly Flavored Sparkling Water
 Icelandic Sparkling Water
 Icelandic Still Water
 Red Bull & Sugar-Free Red Bull Energy Drinks
 Assorted Gatorade
 Starbucks Cold Brew Black
 Starbucks Frappucino
 Starbucks Double Shot
 Muscle Milk Protein Shakes
 Individual Smoothies
 Bagels, Cream Cheese
 Fruit-Filled Danish
 Freshly Baked Muffins
 Assorted Scones
 Fresh Baked Cookies
 Fudge Brownies
 Gluten-Free Muffins (GF)
 Soft Pretzels with Spicy Mustard and Beer Cheese
 Chocolate-Dipped Strawberries (GF)
 Vegetable Crudité Shooters (GF)
 Shrimp Shooters (GF)
 Hummus and Naan Shooters
 Shrimp Ceviche (GF)
 Tostada and Guacamole

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PLATED LUNCH ENTREES

LIGHTER SIDE PLATED SALADS

(All Salad Entrées are Served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Peperoncini, Feta Cheese, Red Wine Vinaigrette (GF)

Strawberry Fields Salad

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Champagne Vinaigrette Dressing (GF)

Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomatoes, Feta Cheese, Served with Citrus Dressing (GF)

Add to your Salad:

Grilled Chicken

Grilled Shrimp

Fillet of Salmon

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

INDIVIDUALLY CRAFTED PLATED LUNCH

(Three Courses: Choice of Salad, Entrée and Table Centerpiece of Miniature Desserts Crafted for Your Event)

Greens

(Select one)

Baby Field Greens Salad: Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomatoes, Watermelon Radish, Served with White Balsamic Vinaigrette (GF)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Baby Arugula Salad

Arugula, Frisee, Goat Cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette (GF)

Red Quinoa Bowl

Avocado, Spinach, Roasted Corn, Red Onion, Vine-Ripened Tomatoes, Honey Balsamic Vinaigrette (GF)

Entrees

(Select one)

Roasted Frenched Chicken Breast (GF)

Peppered Lentils, Capers, Chardonnay Jus

Pan-Seared Snapper (GF)

Red Quinoa, Caramelized Squash

Petite Filet Mignon (GF)

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

Caprese-Seared Frenched Chicken (GF)

Pesto Marinated, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish

Seared Salmon

Stir-Fried Snow Peas, Leeks, Mushrooms

Regional Seafood Selections

Georgia Pecan Crusted Grouper

Citrus Buerre Blanc, Yukon Gold Mashed Potatoes and Haricot Verts

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

LUNCH BUFFETS

Menus Based on a Minimum Number of Guests. Additional Per Person Charge Will be Applied to the Menu Price if Less than Minimum Required.

HOT LUNCHEON BUFFET

(Minimum 50 People)

Priced by Two or Three Entrée

Soup (Select One)

Pasta e Fagioli
New England Clam Chowder
Fire-Roasted Tomato Soup
Chicken and Kale Soup

Salad (Select Two)

Caesar Salad
Fresh Field Green Salad with Assorted Dressings (GF)
Quinoa Salad with Roasted Vegetables and Spinach (GF)
Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette (GF)
Ancient Grains Salad with Feta, Chick Peas, English Cucumber, Sherry Vinaigrette
Arugula Salad Goat Cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomatoes, Served with White Balsamic Vinaigrette (GF)

Entrees (Select Two or Three)

Sam Adams Steak Tips
Sliced Flat Iron Steak Chimichurri
Savory Roasted Chicken; Natural Sage Jus
Mediterranean Shrimp and Arugula Pasta: Fire Roasted Tomato, Spinach, Olive Oil, Crumbled Feta
Sesame Garlic Cobia: Pickled Cucumber Salad
San Marzano Chicken: Grilled Breast, San Marzano Tomato, Chiffonade Basil, Spiced Tomato Broth
Chicken Scaloppini Francaise
Salmon with Saffron Honey Blossom
Regional Seafood Selections
Georgia Pecan Crusted Grouper: Citrus Buerre Blanc

All Entrees served with Herbed Farro Pilaf Topped with Grilled Vegetables

Dessert

Table Centerpiece of Petit Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LITTLE ITALY

(Minimum of 25 People)

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni a la Vodka with Mushrooms
Chicken Milanese with Arugula and Tomato Concasse
Roasted Vegetable Flatbread

Table Centerpiece of Miniature Napoleons, Cream Puffs, Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

SOUTH OF THE BORDER

(Minimum of 25 People)

Chicken Tortilla Soup

Street Tacos– Mahi, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House-Made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos- White Cheddar and Cotija Cheese, Corn Tortilla

Mexican Rice with Peas and Corn
Black Beans with Cilantro and Cumin

Arroz con Leche (Mexican Rice Pudding) & Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaf Coffee, Teas and Iced Tea

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LUNCH BUFFETS

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THE ROCKEFELLER

(Minimum 50 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Salad Selection (choice of three salads)

Red Quinoa Salad, Caesar Salad
Mixed Field Green Salad with Assorted Dressings
Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat Chicken Salad, Egg Salad

Served on Tapas Plates (Hand Carved Sandwiches Served on Miniature Artisan Rolls- Select Four Sandwiches)

Chilled Shaved Beef Brisket with Horseradish Aioli
Cuban Sandwich- Roast Pork, Cured Ham, Swiss, Pickle Chips, Spicy Mustard
Pesto Chicken Sandwich-Fresh Mozzarella, Roma Tomato, Ciabatta
Pulled Pork with Carolina BBQ Sauce
Miniature Reuben-Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing
Grilled Vegetable and Quinoa Wrap

House-Made Kettle Chips and Sweet Potato Chips

Accompaniments to Include: Gourmet Olives, Peppercornini, House Made Pickles, Giardinera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

Gluten-Free Rolls available upon request

DELI EXPRESS

(10 - 25 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham, Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat, Sourdough, Multi Grain Petite Rolls, Tomatoes and Pickles, Mayonnaise, Specialty Mustards, Horseradish and Peppercorn

House-Made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petit Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaf Coffee, Teas, Iced Tea

IN-AND-OUT SALAD BAR

(Maximum 100 People)

Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Create Your Own Salad

Greens-Arcadian Spring Greens, Spinach, Romaine
Toppings-Baby Heirloom Tomatoes, English Cucumbers, Red Onion, Julienne Bell Peppers, Julienne Carrots, Pickled Vegetables, Chick Peas, Broccoli Florettes, Fire Roasted Artichokes, Sun Dried Tomatoes, Hard Cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta, Goat Cheese, Bleu Cheese, Sharp Cheddar, Shaved Parmesan, Croutons

Dressings- Balsamic Vinaigrette (GF), Ranch (GF), Bleu Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF), White Balsamic Vinaigrette (GF)

Proteins-Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad (GF)

Table Centerpiece of Petit Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaf Coffee, Teas, Iced Tea

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BOXED LUNCHES

Choice of Three Selections for your Enjoyment (*Salad or Sandwich, Composed Salad and Dessert*) All Boxed Lunches include an Apple, Individual Bag of Miss Vicki's Potato Chips and a Bottled Water

ENTRÉE SALAD AND SANDWICHES

(Select one)

Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Turkey BLT

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss Cheese on a Multi Grain Roll

The Beefeater

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

Balsamic Roasted Portobello

Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

Gluten-Free Rolls Available Upon Request at an additional cost

COMPOSED SALADS

(Select one)

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

DESSERTS

(Select one)

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

Gluten-Free Bread and Cookies available upon request at an additional cost

Boxed Lunch Enhancements (Priced on Consumption)

Assorted Regular and Diet Sodas (Pepsi Products)

Bubly Flavored Sparkling Water

Icelandic Spring Water

RECEPTION



RECEPTION PACKAGES

(Packages Priced Per Person for One Hour)

THE HAPPY HOUR

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House-Made Giardinera, Gourmet Olives
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 (GF)

Italian Hard and Soft Bread Display Garlic Infused Olive Oil
Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

VALENCIA PAELLA STATION

Classic Presentation of Seafood and Chicken Tossed with Saffron Rice, Tomato, Pepper, Onions and Peas

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

Enhancements (additional cost)

Enhance your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display

Shrimp Cocktail Shooters (GF)

Pickled Vegetable Shooters (GF)

Grass-Fed Burger Sliders

Slow-Roasted BBQ Beef Sliders

Impossible Burger Sliders (V)

Lobster Macaroni and Cheese in Bamboo

Assortment of Miniature Desserts

Assorted Mousse Shooters

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RECEPTION

THE CARVERY

*(All Stations are attended by one of our Talented Chefs,
Carver Fee Applies, One Chef per 75 People)*

LOCAL ISLAND-ROASTED WHOLE FISH

(Serves 50 People)

Banana Leaf, Citrus Infused, Tropical Salsa

ROSEMARY-ROASTED AUSTRALIAN LAMB

RACK *(Serves 8 People)*

Mint Au Jus, Artisan Silver Dollar Rolls

ROASTED BEEF TENDERLOIN

(Serves 30 People)

Rolled in Black Peppercorns and Roasted, Garlic

Cream Horseradish, Artisan Silver Dollar Rolls

GLAZED SMOKED SPIRAL CARVING HAM

(Serves 30 People)

Maple Citrus Glaze, Vidalia Onion Relish,

Dijon Mayonnaise, Artisan Silver Dollar Rolls

ROAST BREAST TURKEY

(Serves 30 People)

Honey Mustard, Cranberry Relish, Artisan Silver

Dollar Rolls

BOURBON CITRUS PORK BELLY

(Serves 45 People)

“Luger” Sauce, Artisan Silver Dollar Rolls

Carver Fee: \$150++ per Hour

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RECEPTION DISPLAYS & PLATTERS

RECEPTION DISPLAYS & PLATTERS

(Serves 50 People)

ITALIAN ANTIPASTA

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire-Roasted Artichoke Hearts, Pepperoncini, House made Giardinera, Fresh Mozzarella, Provolone
Crusty Italian Bread & Flavored Italian Oils

FRESH VEGETABLES

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips (GF)

DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses, Garnished with Fruits and Berries, Crostinis and French Baguettes

RECEPTION DISPLAYS & PLATTERS

(Serves 50 People)

FRESH CUT & WHOLE FRUIT

Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

GRILLED BALSAMIC VEGETABLES

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire-Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

PICKLED VEGETABLES

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

HORS D'OEUVRES

COLD HORS D'OEUVRES

(Priced Per 50 Pieces)

Caprese Salad Skewers
 Tuna Poke in Bamboo Cup
 Jumbo Shrimp Cocktail Shooters (GF)
 Vegetable Crudit  Shooters (GF)
 Ahi Tuna with Wakame, Wasabi Aioli
 Smoked Salmon Crostini
 Charcuterie Bites-Cured Meat, Sliced cheese on Crostini
 Beef Tataki on Brioche Crostini
 Bruschetta Pomodoro
 Chilled Sweet and Spicy Pork Belly
 Smoked Salmon with Spicy Oriental Sauce, pickled
 Cucumber Ribbons and Watercress
 Shrimp Ceviche Shooters (GF)
 Assorted Sushi Rolls

DRY SNACKS

(Priced per Pound)

House-Made Potato Chips and French Onion Dip
 Tortilla Chips and House-Made Salsa
 House-Made Kettle Chips and Bleu Cheese Dip
 Pita Chips and Hummus Dipping Sauce
 Terra Chips and Yogurt Dip
 Mixed Nuts In Bamboo Cups
 Cashews In Bamboo Cups
 House-Made Trail Mix in Bamboo Cups
 Guacamole with Corn Tortilla Chips

HOT HORS D'OEUVRES

(Priced Per 50 Pieces)

Spanakopita
 Scallops over Nueske Bacon, Cajun Aioli
 Parmesan Artichoke Heart with Boursin Cheese
 Thai Peanut Chicken Sate
 Lamb Gyro on Miniature Pita
 Thai Chicken and Lemongrass Spring Roll
 Beef Bourgoignonne
 Quinoa and Zucchini Fritter
 Chicken Yakatori
 Chorizo Empanadas
 Scallops Wrapped in Applewood Smoked Bacon
 Maui Shrimp Spring Roll
 Wild Mushroom and Artisan Cheese Tart
 Chicken Tandoori
 Asian Garlic Chicken Wings
 Goat Cheese Stuffed Dates Wrapped in Bacon

Craft Your Own Hors D'Oeuvres Reception

(All Items Served Butler-Style with White Gloves)

Choose the Following:
 Three Hot or Cold Hors D'oeuvres
 Four Hot or Cold Hors D'oeuvres
 Five Hot or Cold Hors D'oeuvres

PLATED DINNER ENTREES

INDIVIDUALLY CRAFTED PLATED DINNER

(Three Courses: Choice of Salad, Entrée and Dessert Crafted for your Event)

Greens *(Select one)*

Strawberry Field Salad (GF)

Classic Caesar Salad

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Greek Salad (GF)

Arugula Salad (GF)

Entrees *(Select one)*

Balsamic-Glazed Frenched Chicken Breast

Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus (GF)

Herb Frenched Chicken Breast

Sweet Potato Mashed, Broccolini, Meyer Lemon Broth (GF)

Rack of Lamb

Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Sweet Potato Gratin and Fresh Asparagus

Filet Mignon

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GF)

Braised Short Ribs

Slow-Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

Grilled Flat Iron Steak Chimichurri

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Gratin Potatoes

Fillet of Salmon

Tamarind-Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom (GF)

Regional Seafood Selections

Georgia Pecan-Crusted Grouper

Citrus Buerre Blanc, Yukon Gold Mashed Potatoes and Roasted Asparagus

ENHANCEMENTS | APPETIZERS

(Priced Per Person)

Lobster Bisque

Seafood Chowder

Tortellini Carbonara

Lump Crab Cocktail

Penne Bolognese

Cajun Sea Scallops over Nueske Bacon (GF)

Seared Ahi Tuna

Alaskan Crab Cakes

Chilled Jumbo Shrimp (GF)

Burrata Caprese Salad, Beefsteak Tomatoes (GF)

INDIVIDUALLY CRAFTED PLATED DINNER

Combination Plated Entrees

(Select one)

Filet and Lobster

Petite Mignon and Butter-Poached Lobster Tail, Parmesan Mashed Potatoes, Roasted Brussels Sprouts, Pinot Noir Demiglace (GF)

Roasted Chicken Breast and Blue Crab Cake

Frenched Chicken Breast, Marsala-Infused Chicken Jus, Jumbo Lump Crab Cake, Corn Salad, Ancient Grains Pilaf, Grilled Asparagus

Braised Short Rib and Jumbo Shrimp

Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

New York Strip and Regional Fish

Grilled Strip and Chef's Selection of the Freshest Local Seafood, Merlot Demiglace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

Dessert

A Table Centerpiece of Miniature Desserts

Your Choice of Three:

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brulee Cheesecake with Raspberry Drizzle

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

ENHANCEMENTS | DESSERT SHOOTERS

(Priced Per Person)

Key Lime Mousse with Graham Cracker Streusel

Cookies & Cream – Vanilla Mousse with Oreo Crumble

Chocolate Peanut Butter with Reese's Cup

Strawberry Shortcake – Vanilla Mousse, Pound Cake and Macerated Strawberries

Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds

MARRIOTT SAVANNAH RIVERFRONT

100 General McIntosh Boulevard

Savannah, GA 31401

(912) 233-7722 www.savannahmarriott.com



DINNER BUFFET

Menus Based on a Minimum Number of Guests. Additional Per Person Charge Will be Applied to the Menu Price if Less than 50 People.

INDIVIDUALLY CRAFTED BUFFET DINNER

(Minimum 50 People)

Salad Platters *(select three)*

Tuscan Kale/Romaine Caesar Salad

“Freddy” Salad- Romaine, Diced Tomato, Bacon, Ranch

Dressing

Mixed Baby Field Green Salad with Assorted Dressings (GF)

Caprese Salad- Fresh Mozzarella, Beefsteak Tomatoes, Arugula, Balsamic Glaze (GF)

Pickled Vegetable Platter House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

Grilled Balsamic Vegetables- Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire-Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Vinaigrette Glaze (GF)

Entrees *(Select three)*

Sliced “Luger” Steak

Hand-Carved Striploin, Natural Jus, Tomato, Onion and House-Made Steak Sauce

Sliced Roast New York Strip

Roasted Cippolini Onions, Wild Mushroom Ragout, Cabernet Demiglace (GF)

Braised Beef Short Ribs

Gremolata, Port Wine Reduction

Brown Sugar/Mustard-Glazed Pork Belly

Pear Demiglace (GF)

Chicken Napoli

Breaded Breast of Chicken, Fire-Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

Seared Lemon Pepper Chicken

Tomato-Fennel Relish, Balsamic Glaze

Miso-Glazed Seared Salmon

Sugar Snap Peas, Roasted Pepper Coulis

Regional Seafood Selections

Georgia Pecan-Crusted Grouper - Citrus Buerre Blanc

Chef's Selection of Seasonal Vegetables (GF)

Quinoa and Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Bread Service Upon Request

Dessert

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Éclairs

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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DINNER BUFFET

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TASTE OF AMERICA DINNER BUFFET

(Minimum 50 People)

Salad Platters *(select three)*

Tuscan Kale/Romaine Caesar Salad
Mixed Baby Field Green Salad with Assorted Dressings
Texas Kohlrabi Slaw with Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing
Apple Cider Potato Salad with Gherkins, Red Onions and Hard-Boiled Egg
"Freddy" Salad- Romaine, Diced Tomato, Bacon, Ranch Dressing

Entrees *(select three)*

Slow Roasted Prime Rib Au Jus**

Horseradish Cream

Braised Short Rib

Gremolata, Merlot Demiglace

Savory Pan-Seared Snapper

Lemon Dill Essence

Herb-Roasted Chicken

Caramelized Onions, Wild Mushrooms, Light Marsala Pan Gravy

Hand-Carved Turkey Breast

Apricot Coulis

Grilled Free-Range Chicken

Garlic Tomato Broth (GF)

Sliced "Luger" Steak

Hand-Carved Striploin, Natural Jus, Tomato, Onion and House-Made Steak Sauce

Wild Rice and Quinoa with Dried Cranberries
Tri color Baby Potatoes with Caramelized Shallots
Roasted Seasonal Root Vegetables

Bread Service Upon Request

Dessert

Assortment of Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Carver Fee \$150++, per Hour

***Prime Rib Carved by one of our Talented Chefs, Carver Fee Applies, One Chef per 75 People*

THE FRENCH QUARTER DINNER BUFFET

(Minimum 50 People)

Soup

Chicken and Andouille Gumbo

Salad Platters

Mixed Baby Field Green Salad with Assorted Dressings

Muffaletta Pasta Salad with New Orleans Olive Giardinera, Salami, Ham and Provolone

Chopped Salad with Tomato, Cucumber, Goat Cheese, Chopped Egg, Nueske Bacon, White Balsamic Vinaigrette (GF)

Entrees *(select three)*

Seafood Jambalaya

Crawfish and Local Seafood, peppers, celery, onion, Tomato, Creole Broth

Grilled Smoked Sausage and Cajun Andouille Sausage

Over Cajun Collard Greens

Bourbon Street "Grillades" of Beef

Medallions of Sirloin, Peppers, Onions, Celery, Red Wine Demiglace

Rosemary and Thyme Roasted Chicken Breast

Natural Jus, Tri-Color Pepper Ragout (GF)

Coconut -Cajun Pork Loin

Mushroom Demiglace Infused with Coconut Milk

Accompaniments *(select two)*

Red Beans and Rice

Barbant Potatoes; Roasted Potatoes Tossed in Savory Garlic Butter (GF)

Southern-Style Haricot Vert; Caramelized Onion, Rendered Bacon (GF)

Sweet Potato Gratin (GF)

Bread Service Upon Request

Dessert

Bread Pudding: Vanilla Bean Bourbon Sauce
Pecan Chocolate Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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VEGAN / GLUTEN FREE

BAR OPTIONS

INDIVIDUALLY CRAFTED PLATED

LUNCH/DINNERS

(Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for your Event)

Greens

(Select one)

Strawberry Field Salad (GF)

Classic Caesar Salad, Gluten-Free Croutons (GF)

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Arugula Salad (GF)

Entrees

(Select one)

Mushroom Risotto

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (GF/V)

Penne Pasta

Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (GF/V)

Gnocchi

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks, Lemon-Truffle-Cashew Cream (V/DF)

Seitan Scallopini

Rice Flour Dredged Seitan (Wheat Gluten), White Wine, Lemon Caper Sauce with Tomato Concasse and Fire-Roasted Artichokes, Corn and White Rice Spaghetti (V)

Quinoa Tacos

Southwestern Seasoned Crisped Quinoa, Mexican Brown Rice (GF/V)

Ssamjang Glazed Tofu

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini (V)

GF – Gluten-Free

V – Vegan

DF – Dairy Free

PREMIUM BRANDS

New Amsterdam, Beefeater, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E&J, Seagram's 7, Hiram Walker Peach Schnapps, Bud Light, Miller Lite, Budweiser, Michelob Ultra, Blue Moon Belgian White, O'Douls

SUPER PREMIUM BRANDS

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Camarena Silver, E&J Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Samuel Adams New England IPA, O'Doul's, Plus One Local Craft Brew Beer

CATERING WINES

Proverb Chardonnay
Proverb Sauvignon Blanc
Proverb Cabernet Sauvignon
Proverb Pinot Grigio
Proverb Merlot
Sutter Home White Zinfandel
Wycliff Champagne

DELUXE CATERING WINES

Rodney Strong Chardonnay
Rodney Strong Cabernet Sauvignon
Rodney Strong Rose Pinot Noir

Host, Cash or Open Bar Options Available

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TERMS AND CONDITIONS

All food and host beverages are subject to a 12% taxable service charge and 13% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

All audio-visual, room rental/set-up and meeting room internet fees are subject to a 25% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage and audio visuals are subject to applicable sales tax (7%). Administrative fees, gratuities and taxes are subject to change without notice.

Menu selections must be confirmed thirty (30) days prior to the function. We require a guarantee of attendance at least (72) business hours in advance for meal functions (unless specified otherwise). This will be considered your minimum guarantee for which you will be charged, even if fewer guests attend.

Billing:

Meetings can be billed only if credit has previously been established through our Corporate Accounting Department and your company. Minimum of (4) weeks are required for processing. Unless other arrangements have been made, payment must be made in full 72 business hours prior to the function by certified check, credit card or cash.

ALL DEPOSITS ARE NON-REFUNDABLE.

Cancellation Policy:

- Between Signing of Contract and 120 days: 15% of Estimated Event Revenue
- 119 and 90 days: 25% of Estimated Revenue
- 89 and 60 days: 50% of Estimated Revenue
- 59 and 30 days: 70% of Estimated Revenue
- 29 and 15 days: 80% of Estimated Revenue
- Between 14 Day to Day of Event: 100% of Estimate Revenue

Tax Exempt

If your group is tax exempt, State Sales Tax Exemption Certificate (Georgia ST-5) is required to be on file at our Hotel prior to the Function. Tax Exemption will be honored if payment of the Function is made by check or credit card from the appropriate exempt organization. No tax exemption will be honored if paying with cash, personal check or personal credit card. Georgia does not recognize out of state exemptions.

Storage/Delivery/Shipping Services

Because there is limited storage space, boxes can be accepted no more than three (3) working days prior to your meeting/event. Storage fees will apply if packages arrive prior to the 72-hour grace period or are left more than 72 hours following the conclusion of your function. Any items remaining after one week will be discarded. Handling fees apply for all packages received by hotel. Please contact your Sales or Catering Manager for a complete list of fees. Exhibitors will be charged directly for any applicable storage, handling or shipping fees and are responsible for providing a method of payment.

Guarantees

All meetings and social functions must be guaranteed with a credit card unless previous arrangements have been made with the Sales Department. Advance deposit is required. A payment schedule will apply for all Social Functions and final payment must be made one week prior to function date. A valid credit card will be required on file for any "on consumption" items provided date of Function. Remaining charges will be closed in full to credit card on file at the conclusion of the Function.

For Groups under 20 persons, a \$50 taxable service fee will be added. An additional charge of \$5.00 per person will be applied to all meals which have a choice of two entrees/split menus.

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