



# Authentic Event Menus



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SALES & CATERING: 305-421-8620

# BREAKFAST

## **EXPRESS CONTINENTAL \$28 per person**

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FLORIDA ORANGE, CRANBERRY, AND GRAPEFRUIT JUICE  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS  
SLICED SEASONAL FRUIT AND BERRIES  
BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS

## **TRADITIONAL CONTINENTAL BREAKFAST \$30 per person**

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FLORIDA ORANGE, CRANBERRY, AND GRAPEFRUIT JUICE  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS  
SLICED SEASONAL FRUIT AND BERRIES  
INDIVIDUAL FRUIT YOGURTS AND SMOOTHIES  
ASSORTED CEREALS WITH MILK  
BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS

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*Minimum of 10 guests required*



# BREAKFAST

## **SIT-DOWN CONTINENTAL \$32 per person**

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*PLATED AND SERVED IN SEPARATE ROOM*

FLORIDA ORANGE JUICE, FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, AND IMPORTED HOT  
TEAS SLICED SEASONAL FRUIT AND BERRIES  
BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS  
BUTTER, HONEY, AND FRUIT PRESERVES



# BREAKFAST

## PLATED BREAKFAST OPTIONS

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*PLATED CONTINENTAL BREAKFAST PLUS HOT SIDE SERVED IN SEPARATE ROOM*

*ALL PLATED BREAKFASTS INCLUDE FLORIDA ORANGE JUICE  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS  
SLICED SEASONAL FRUIT AND BERRY  
BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS  
BUTTER, HONEY, AND FRUIT PRESERVES ON EACH TABLE*

### **AMERICAN CLASSIC BREAKFAST \$38 per person**

THREE FLUFFY SCRAMBLED EGGS CRISP APPLEWOOD SMOKED BACON OVEN ROASTED BREAKFAST POTATOES AND BRAISED CINNAMON APPLES

### **STUFFED FRENCH TOAST \$36 per person**

STRAWBERRY JAM AND CREAM CHEESE STUFFED FRENCH TOAST WITH WARM VERMONT MAPLE SYRUP PORK SAUSAGE LINKS AND HERB CRUSTED ROMA TOMATO

### **BLUE CRAB BENEDICT \$40 per person**

SEARED JUMBO LUMP CRAB CAKES WITH TWO SOFT POACHED EGGS HOLLANDAISE AND REGGIANO PARMESAN TOSSED FRENCH FRIES

### **STEAK AND EGGS \$40 per person**

MARINATED AND GRILLED 6 OZ. NY STRIP STEAK WITH THREE FLUFFY SCRAMBLED EGGS SKILLET HOME FRIED POTATOES AND GRILLED ASPARAGUS SPEARS



# BREAKFAST

## **AMERICAN BREAKFAST BUFFET \$40 per person**

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FLORIDA ORANGE, CRANBERRY, AND GRAPEFRUIT JUICE

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

SLICED SEASONAL FRUIT AND BERRIES

INDIVIDUAL FRUIT YOGURTS

ASSORTED CEREALS WITH MILK

BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS

SCRAMBLED EGGS

CRISPY APPLEWOOD SMOKED BACON

OVEN ROASTED RED BLISS BREAKFAST POTATOES

CINNAMON-RAISIN FRENCH TOAST WITH VERMONT MAPLE SYRUP

BUTTER, HONEY AND FRUIT PRESERVES

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# BREAKFAST

## **SUNRISE BREAKFAST BUFFET \$38 per person**

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FLORIDA ORANGE, CRANBERRY, AND GRAPEFRUIT JUICE

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

SLICED SEASONAL FRUIT AND BERRIES ASSORTED CEREALS WITH MILK AND POWER BARS

INDIVIDUAL FRUIT YOGURTS AND GRANOLA PARFAITS

BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS

HAM AND CHEESE STUFFED CROISSANTS

SAUSAGE STUFFED BISCUITS

WESTERN OMELET TOASTED ENGLISH MUFFIN SANDWICH WITH MELTED CHEDDAR CHEESE

BUTTER, HONEY, AND FRUIT PRESERVES

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service.*



# BREAKFAST

## **SOUTHERN BREAKFAST BUFFET \$38 per person**

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FLORIDA ORANGE, CRANBERRY AND GRAPEFRUIT JUICE

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

SLICED SEASONAL FRUIT AND BERRIES

BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND ASSORTED MUFFINS

SCRAMBLED EGGS

SMOKED GOUDA CHEESE GRITS

BUTTERMILK BISCUITS WITH SAUSAGE GRAVY

BLACK FOREST HAM STEAKS

BUTTER, HONEY AND FRUIT PRESERVES

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# BREAKFAST

## **MIAMI BREAKFAST BUFFET \$40 per person**

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FLORIDA ORANGE, CRANBERRY AND GRAPEFRUIT JUICE

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

SLICED SEASONAL FRUIT WITH HONEY

LOW-FAT YOGURT AND GRANOLA

BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND MUFFINS

TRADITIONAL EGGS BENEDICT WITH HOLLANDAISE SAUCE

EGG AND SAUSAGE BURRITOS SERVED WITH PICO DE GALLO AND CILANTRO SOUR CREAM APPLEWOOD SMOKED

BACON CHICKEN SAUSAGE LINKS

CRISPY SKILLET HASH BROWN POTATOES

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*





# BREAKFAST

## BREAKFAST ENHANCEMENTS – COLD

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FRESHLY BAKED MUFFINS - BLUEBERRY, ORANGE, CRANBERRY, AND BRAN: \$50 per dozen

ASSORTED FRUIT YOGURTS: \$4.50 each

ASSORTED CEREALS WITH MILK: \$4.50 per person

HOMEMADE GRANOLA WITH HONEY AND YOGURT: \$5.50 each

SMOKED SALMON WITH DICED RED ONION, CREAM CHEESE, CAPERS, AND HARD BOILED EGGS: \$11 per person

ASSORTED BAGELS WITH FLAVORED CREAM CHEESE: \$45 per dozen

SLICED SEASONAL FRUIT AND BERRIES: \$7 per person

WHOLE FRUIT: \$5 per piece

ASSORTED FRUIT DANISH AND PASTRIES: \$50 per dozen

MINI GLAZED DONUTS: \$50 per dozen

GRANOLA BARS AND POWER BARS: \$5 each

FRUIT KABOBS: \$6 each



# BREAKFAST

## BREAKFAST ENHANCEMENTS – HOT

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OATMEAL WITH BROWN SUGAR AND RAISINS: \$4.50 per person

SMOKED GOUDA CHEESE GRITS: \$5.50 per person

TRADITIONAL BREAKFAST SAUSAGE LINKS OR PATTIES: \$4.50 per person

APPLEWOOD SMOKED BACON: \$5.50 per person

GRILLED CANADIAN BACON: \$4.50 per person

CHICKEN SAUSAGE: \$4.50 per person

TURKEY BACON: \$4.50 per person

CHALLAH BREAD FRENCH TOAST: \$6 per person

BLUEBERRY PANCAKES: \$6 per person

BUTTERMILK BISCUITS: \$5.00 per person

WARM APPLE AND WALNUT STRUDEL: \$7 per person

SCRAMBLED EGGS BURRITOS WITH REFRIED BEANS AND MONTEREY JACK CHEESE: \$7 each

HAM, EGG AND CHEESE STUFFED CROISSANTS: \$7 each

BROKEN EGG YOLK SANDWICH WITH SLICED BLACK FOREST HAM AND AGED CHEDDAR CHEESE: \$7 each



# BREAKFAST

## SPECIAL BRUNCH \$125 per person

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### BREAKFAST

SCRAMBLED EGGS WITH CHIVES AND TOMATOES, CRISPY MAPLE PEPPER BACON AND SAUSAGE LINKS

CRUNCHY ALMOND FRENCH TOAST WITH VERMONT MAPLE SYRUP

OVEN ROASTED POTATOES

FRESH BAKED DANISH, PASTRIES, AND MUFFINS

FRESH SEASONAL FRUIT, CEREALS, AND ASSORTED YOGURTS

### FROM THE SEA

SPICY BOILED SHRIMP WITH REMOULADE AND COCKTAIL SAUCE

FRESH OYSTERS ON THE HALF SHELL SERVED WITH TABASCO SAUCE, HORSERADISH AND FRESH

LEMON TEQUILA-CURED ATLANTIC SALMON

### ITALIAN STATION

FOUR CHEESE RAVIOLI, PENNE PASTA, AND RISOTTO FEATURING HOMEMADE PUTTANESCA, PORCINI

MUSHROOM, SEAFOOD, AND CLASSIC ALFREDO

FRESHLY SHAVED REGGIANO PARMESAN AND PECORINO CHEESE

### SPECIALITIES

ANTIPASTI DISPLAY WITH GRILLED SEASONAL VEGETABLES AND EUROPEAN MEATS

BEEF CARPACCIO WITH SHAVED PECORINO AND WILD ARUGULA SALAD

CHICKEN CACCIATORE WITH ROSEMARY FRENCH FINGERLING POTATOES

ROASTED PORK LOIN WITH FRIED PLANTAINS AND GALLO PINTO

GRILLED SKIRT STEAK WITH CHIMICHURRI SAUCE

### DESSERTS

ASSORTED MINI FRENCH MACAROONS

TIRAMISU TOWERS WITH MASCARPONE CREAM AND

CHOCOLATE-COVERED ESPRESSO BEANS

PETITE PASTRIES - CARROT CAKE, KEY LIME PIE, AND RASPBERRY CAKE

SWISS TEA COOKIES

CHOCOLATE TRUFFLES AND PRALINES

### BEVERAGE

ASSORTED SOFT DRINKS: PEPSI, DIET PEPSI, SIERRA MIST, AND MINERAL WATER

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, AND IMPORTED HOT TEAS

WHOLE, 2% AND FAT FREE MILK

*(Soy milk and lactose-free milk available upon request)*

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*Minimum of 50 guests required*



# BREAKFAST

## BREAKFAST BUFFET ACTION STATIONS

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*THE FOLLOWING STATIONS CAN BE ADDED TO YOUR BREAKFAST BUFFET SERVICE*

### **OMELET STATION \$10 per person**

SHELL EGGS, EGG WHITES, AND EGG BEATERS

SLICED BUTTON MUSHROOMS, JALAPEÑOS, DICED SWEET PEPPERS, ONIONS, TOMATOES, JUMBO LUMP CRABMEAT, SHRIMP, PORK SAUSAGE, HAM, BACON, SHREDDED CHEDDAR, MONTEREY JACK, AND MOZZARELLA CHEESE

### **BROKEN YOLK SANDWICH STATION \$6.50 PER PERSON**

BROKEN YOLK FRIED EGGS, SLICED BLACK FOREST HAM, AGED WHITE CHEDDAR CHEESE ON SLICED SOURDOUGH

### **FRENCH TOAST STATION \$6.50 PER PERSON**

CINNAMON RAISIN FRENCH TOAST MADE TO ORDER AND SERVED WITH VERMONT MAPLE SYRUP, FRESH BERRIES AND WHIPPED CREAM

### **BEIGNET STATION \$7 PER PERSON**

NEW ORLEANS CAFÉ DU MONDE FRESH FRIED BEIGNETS TOSSED IN POWDERED SUGAR

### **PANCAKE STATION \$7 PER PERSON**

PANCAKES MADE TO ORDER AND SERVED WITH BLUEBERRIES, BANANAS, CHOPPED PECANS, AND SERVED WITH WARM VERMONT MAPLE SYRUP

### **SMOOTHIE STATION \$7 PER PERSON**

CHOOSE TWO FLAVORS FROM OUR EXOTIC SMOOTHIE SELECTION: CLASSIC BANANA, CARROT-GINGER, WATERMELON-MINT, BLUEBERRY-PEAR AND ORANGE-PEACH

### **BREAKFAST CREPE STATION \$7 PER PERSON**

SELECTION OF ROLLED TO ORDER CREPES WITH MASCARPONE CHEESE, CREAM CHEESE, FRESH ORGANIC BERRIES, SAUTÉED APPLES, SAUTED PEACHES (SEASONAL), AND FRUIT PUREES AND SAUCES

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*All Stations are Attended by a Uniformed Chef, \$250 for up to four hours  
Additional hour \$50 per hour*



# COFFEE BREAKS

## **LOW CARB BREAK \$22 per person**

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LOW CARB, POWER, AND BALANCE BARS  
INDIVIDUAL VEGETABLE CRUDITÉ WITH DIP  
ASSORTED DRIED FRUITS, LOW-FAT YOGURT  
SOY, 2%, FAT FREE, AND WHOLE MILK  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

## **Illy COFFEE BREAK \$22 per person**

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ENJOY ILLY, THE FINEST ITALIAN COFFEE IN YOUR MEETING ROOM  
CLASSIC CAFÉ ESPRESSO, FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS CRÈME  
CARAMELLO, CHILLED ILLYISSIMO LATTE MACCHIATO, CHILLED ILLYISSIMO CAPPUCCINO

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*All breaks based on 30 minutes of service*



# COFFEE BREAKS

## **COOKIE AND DONUT BREAK \$20 per person**

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FRESHLY BAKED CHOCOLATE CHIP, PEANUT BUTTER, SUGAR, AND OATMEAL RAISIN  
COOKIES ASSORTED MINI DONUTS  
SOY, 2%, FAT FREE, AND WHOLE MILK

## **MIAMI MARLINS BREAK \$22 per person**

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SALTED SOFT PRETZELS WITH FRENCH'S YELLOW AND WHOLE GRAIN MUSTARD  
INDIVIDUAL BAGS OF SALTED PEANUTS, POPCORN, AND CRACKER JACKS  
A SELECTION OF CANDY, AND HERSHEY'S CHOCOLATE BARS  
ASSORTED PEPSI SOFT DRINKS

## **TASTE OF MEXICO \$22 per person**

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TRI-COLORED TORTILLA CHIPS, NACHO CHEESE SAUCE, AND CHILI  
MINI TACO SALADS WITH ICEBERG LETTUCE, CILANTRO LIME VINAIGRETTE, AND SPICY GROUND BEEF PRESENTED IN FRIED TORTILLA BASKETS  
ASSORTED TOPPINGS TO INCLUDE, JALAPENOS, SHREDDED MONTEREY JACK CHEESE, SOUR CREAM, SALSA FRESCA, AND GUACAMOLE  
ASSORTED PEPSI SOFT DRINKS

## **BEVERAGE BREAK \$18 PER PERSON**

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STILL AND SPARKLING BOTTLED WATER, ASSORTED PEPSI SOFT DRINKS  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, AND IMPORTED HOT TEAS

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*All breaks based on 30 minutes of service*



# COFFEE BREAKS

## CREATE YOUR OWN BREAK \$22 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS*

*(CHOOSE 3 OF THE FOLLOWING FOOD ITEMS)*

ASSORTED COOKIES

CHOCOLATE DIPPED FRUIT

INDIVIDUAL BAGS OF CHIPS AND PRETZELS

CHEESE POPCORN

FUDGE BROWNIES

ASSORTED 100 CALORIE SNACK PACKS

ENERGY AND GRANOLA BARS

INDIVIDUAL BAGS OF PEANUTS, AND GOLDFISH

*(CHOOSE 2 OF THE FOLLOWING BEVERAGE UPGRADES AT AN ADDITIONAL \$10 per person)*

MONSTER FULL THROTTLE, POWERADE, RED BULL, SUGAR-FREE RED BULL

GOLD PEAK, TEA VAULT, GATORADE, ILLY ISSIMO CAFFE

## À LA CARTE BEVERAGES

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE: \$85 per gallon

IMPORTED HOT TEAS: \$50 per gallon

FRESHLY BREWED ICED TEA: \$50 per gallon

FRESH ROSEMARY LEMONADE : \$55 per gallon

FLAVORED WATER, SAN PELLEGRINO, FIJI, AND VOSS WATERS: \$6.50 each

BOTTLED ILLYISSIMO CAFFE, CAPPUCCINO, LATTE MACCHIATO: \$5.50 each

INDIVIDUAL CARTONS OF MILKS: \$4.50 each

ASSORTED CANNED PEPSI SOFT DRINKS: \$5 each

GATORADE, RED BULL, MONSTER: \$5.50 each

FULL THROTTLE ENERGY DRINKS: \$5.50 each

ASSORTED BOTTLED FRUIT JUICES: \$6 each

BOTTLED ICED TEA: \$5.50 each



# COFFEE BREAKS

## À LA CARTE SWEET AND SALTY SNACKS

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SELECTION OF 100 CALORIE SNACK PACKS: \$5 each

ASSORTED CANDY, GRANOLA, AND NUTRI-GRAIN BARS: \$5 each

ASSORTED INDIVIDUALLY PACKAGED NUTS: \$5 each

MINI QUICHE LORRAINE: \$45 per dozen

NACHOS CHIPS WITH SALSA, AND GUACAMOLE: \$5 per person

CHOCOLATE CHIP, PEANUT BUTTER, SUGAR, AND OATMEAL RAISIN COOKIES: \$45 per dozen

CHOCOLATE FUDGE BROWNIES, AND TRUFFLES: \$45 per dozen

ASSORTED FRUIT DANISH, AND PASTRIES: \$50 per dozen

WHOLE FRUIT: \$5 per piece

ASSORTED FINGER SANDWICHES: \$50 per dozen

BEEF EMPANADAS: \$50 per dozen

ASSORTED MINI DONUTS: \$50 per dozen

ALMOND BISCOTTI: \$50 per dozen

MINI KEY LIME PIES: \$50 per dozen

FINGER CHEESECAKE: \$50 per dozen

WARM SOFT PRETZELS: \$50 per dozen

## CONTINUOUS BEVERAGE STATIONS

4 HOURS \$30 per person

8 HOURS \$45 per person

STILL AND SPARKLING BOTTLED WATER

ASSORTED PEPSI PRODUCTS

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE IMPORTED HOT TEAS





# LUNCH

## ROLL-IN LUNCH \$45 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

### SOUPS

CHEF'S SPECIALTY HOMEMADE SOUP OF THE DAY

*(CHOOSE THREE SALADS)*

### SALADS

CLASSIC CAPRESE SALAD

GRILLED VEGETABLE ANTIPASTO SALAD

TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA & ITALIAN VINAIGRETTE

TRADITIONAL CAESAR SALAD

TRI-COLORED ORZO PASTA AND BLUE CRAB SALAD

PINEAPPLE CHICKEN SALAD WITH TOASTED CASHEWS

PESTO POTATO SALAD

CAJUN PASTA SALAD WITH ITALIAN MEATS AND ROASTED GARLIC

BABY SPINACH SALAD WITH MUSHROOMS, BACON AND BALSAMIC VINAIGRETTE

*(CHOOSE ONE HOT ITEM)*

### HOT ITEM

ITALIAN SAUSAGE AND MOZZARELLA CALZONE

BEEF EMPANADAS

WILD MUSHROOM AND CARAMELIZED PEARL ONION VOL-AU-VENT

WARM ROMA TOMATO, SWEET BASIL, ROASTED GARLIC AND MOZZARELLA

CHEESE BRUSCHETTA

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*Pricing based for one hour of service  
Minimum of 10 guests required for buffet service*



# LUNCH

## ROLL-IN LUNCH \$45 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE THREE SANDWICHES)*

### **SANDWICHES**

MESQUITE SMOKED TURKEY WRAP WITH PICO DE GALLO, AVOCADO, BIBB LETTUCE AND APPLEWOOD SMOKED BACON IN A JALAPEÑO TORTILLA

TRADITIONAL CHICKEN CLUB WITH FRESH MOZZARELLA, SLICED VINE RIPENED TOMATO, BOSTON BIBB LETTUCE AND PESTO MAYONNAISE ON ROSEMARY CIABATTA BREAD

GRILLED STEAK, CAESAR SALAD, AND REGGIANO PARMESAN CHEESE, ROMAINE LETTUCE IN A WHOLE WHEAT TORTILLA WRAP

ITALIAN SUB WITH PROSCIUTTO, PROVOLONE CHEESE, BLACK OLIVES, ICEBERG LETTUCE, TOMATOES, AND EXTRA VIRGIN OLIVE OIL ON TOASTED FRENCH BAGUETTE

CURRIED CHICKEN SALAD WITH SLICED CUCUMBER, TOMATO RELISH, AND BOSTON BIBB LETTUCE ON A BUTTER CROISSANT

GRILLED SEASONAL VEGETABLES WITH BRIE CHEESE IN A WHOLE WHEAT PITA POCKET

GRILLED BALSAMIC MARINATED GARDEN VEGETABLES WITH ISRAELI COUSCOUS SALAD AND FETA CHEESE IN A WHOLE WHEAT TORTILLA

### **DESSERTS**

ASSORTED PETIT FOURS, MINI DESSERTS

FRUIT COMPOTES AND SALADS



# LUNCH

## MONDAY SOUTHERN LUNCH BUFFET \$55 per person

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*THIS MENU IS AVAILABLE ON MONDAYS*

*10-24 GUESTS ONLY*

### SOUPS

TOMATO AND OKRA STEW WITH ANDOUILLE SAUSAGE  
SOUTHERN STYLE CORNBREAD

### SALADS

NEW POTATO SALAD WITH CRISPY BACON  
BABY KALE, PEACHES, ROASTED PECANS, AND HONEY VINAIGRETTE

### ENTRÉES

HONEY BBQ CHICKEN BREAST  
CAJUN SNAPPER WITH CREOLE SAUCE

### SIDES

HOPPIN JOHN  
BACON BRAISED COLLARD GREENS

### DESSERTS

ASSORTED SEASONAL WHOLE FRUIT  
BOURBON PECAN PIE  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS



# LUNCH

## TUESDAY SOUTHWESTERN LUNCH BUFFET \$55 per person

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*THIS MENU IS AVAILABLE ON TUESDAYS*

*10-24 GUESTS ONLY*

### SOUPS

SPICY BLACK BEAN SOUP JALAPENO SPOONBREAD

### SALADS

MARINATED HEIRLOOM TOMATOES WITH ARUGULA

QUINOA SALAD WITH TOASTED PINE NUTS AND RAISINS

### ENTRÉES

CHIPOTLE RUBBED FLANK STEAK WITH BUTTER BALSAMIC DEMI GLACE INDIVIDUAL

FISH TACOS WITH SHREDDED ICEBERG LETTUCE AND MANGO SALSA

### SIDES

HEIRLOOM BEANS AND CHARRED CORN

SPANISH RICE

### DESSERTS

ASSORTED SEASONAL WHOLE FRUIT

CARAMEL FLAN

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS



# LUNCH

## WEDNESDAY ASIAN LUNCH BUFFET \$55 per person

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*THIS MENU IS AVAILABLE ON WEDNESDAYS*

*10-24 GUESTS ONLY*

### SOUPS

MISO SOUP  
STEAMED BUNS

### SALADS

BABY GREENS WITH ROASTED PEPPERS, LOTUS ROOT, AND SOY DRESSING  
VEGETABLE TERIYAKI NOODLE SALAD

### ENTRÉES

KOREAN HANGER STEAK WITH KALBI SAUCE  
SHRIMP PAD THAI

### SIDES

FRIED RICE WITH EGG, AND PEAS  
STEAMED BROCCOLI WITH TOFU AND SESAME

### DESSERTS

ASSORTED SEASONAL WHOLE FRUIT  
COCONUT MANGO RICE PUDDING  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS



# LUNCH

## THURSDAY MARQUIS LUNCH BUFFET \$55 per person

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*THIS MENU IS AVAILABLE ON THURSDAYS*

*10-24 GUESTS ONLY*

### SOUPS

CORN AND ROASTED RED PEPPER BISQUE  
FRESHLY BAKED ROLLS AND SWEET BUTTER

### SALADS

COBB SALAD WITH EGG, BACON, WALNUTS, AND RED WINE VINAIGRETTE  
ISRAELI COUSCOUS SALAD WITH DRIED FRUIT

### ENTRÉES

HERB MARINATED FLAT IRON STEAK WITH PAN DEMI  
ROASTED CHICKEN WITH TOMATO CHUTNEY

### SIDES

TRUFFLE MASHED POTATOES  
SPRING VEGETABLE RATATOUILLE

### DESSERTS

ASSORTED SEASONAL WHOLE FRUIT  
STRAWBERRY AND CHOCOLATE MOUSSE SHOOTERS  
FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS



# LUNCH

## FRIDAY ITALIAN LUNCH BUFFET \$55 per person

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*THIS MENU IS AVAILABLE ON FRIDAYS*

*10-24 GUESTS ONLY*

### SOUPS

ITALIAN WEDDING SOUP

FRESHLY BAKED FOCACCIA BREAD

### SALADS

INDIVIDUAL ANTIPASTO SALADS WITH CAPICOLA, PROSCIUTTO, BABY MOZZARELLA, AND BABY TOMATOES

MIXED GREENS WITH HEARTS OF PALM, AND CITRUS VINAIGRETTE

### ENTRÉES

PANCETTA STUFFED MILANO CHICKEN WITH CREAMY TOMATO BASIL MARINARA

PAN SEARED BRANZINO WITH CHAMPAGNE SAUCE

### SIDES

WILD MUSHROOM FARROTTO

SAUTEED SPINACH AND TOMATOES

### DESSERTS

ASSORTED SEASONAL WHOLE FRUIT

LEMON RICOTTA CHEESECAKE BITES

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS



# LUNCH

## **SATURDAY MIAMI LUNCH BUFFET \$55 per person**

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*THIS MENU IS AVAILABLE ON SATURDAYS*

*10-24 GUESTS ONLY*

### **SOUPS**

CONCH CHOWDER

FRESHLY BAKED ROLLS AND SWEET BUTTER

### **SALADS**

ENDIVE SALAD WITH GREEN APPLE, BLUE CHEESE, AND WALNUT VINAIGRETTE

CEVICHE WITH PLANTAIN CHIPS

### **ENTRÉES**

HAITIAN MARINATED PORK LOIN WITH FRESH PICKLES

RED WINE BRAISED CHICKEN THIGHS

### **SIDES**

BABY SUMMER SQUASH AND ZUCCHINI SAUTE

CREAMY MASCARPONE POLENTA

### **DESSERTS**

ASSORTED SEASONAL WHOLE FRUIT

INDIVIDUAL FLAN WITH DULCE DE LECHE

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS





# LUNCH

## SUNDAY MEDITERRANEAN LUNCH BUFFET \$55 per person

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*THIS MENU IS AVAILABLE ON SUNDAYS*

*10-24 GUESTS ONLY*

### SOUPS

CARROT GINGER SOUP

MINI WHITE AND WHOLE WHEAT YEAST ROLLS WITH BUTTER

### SALADS

GREEK SALAD WITH FETA CHEESE, KALAMATA OLIVES, AND OREGANO VINAIGRETTE

AHI TUNA AND AVOCADO SALAD

### ENTRÉES

CHICKEN AND VEGETABLE BROCHETTE WITH CHIMICHURRI

MUSTARD BRAISED PORK SHOULDER

### SIDES

SPICED BASMATI RICE

BAKED RIGATONI PASTA WITH ITALIAN SAUSAGE AND MOZZARELLA CHEESE

### DESSERTS

ASSORTED SEASONAL WHOLE FRUIT

MINI COCONUT CREAM PIES

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED TEAS



# LUNCH

## PLATED LUNCH OPTIONS

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*(CHOOSE ONE SOUP OR ONE SALAD)*

### SOUPS

ROASTED CORN AND CRAB CHOWDER

TOMATO BASIL BISQUE WITH TOASTED BAGUETTE

POTATO LEEK SOUP

HEARTY MINISTRONE

CREAM OF MUSHROOM SOUP

### SALADS

CAPRESE TOWER SERVED WITH FIG AND PROSCIUTTO

CLASSIC BIBB AND ICEBERG WITH EGGS, BACON, TOMATO, AND BUTTERMILK DRESSING

FRESH SPINACH WITH MUSHROOMS, BACON, AND CANE SYRUP VINAIGRETTE

BOUQUET OF GREENS, GORGONZOLA, TOMATO, PANCETTA, AND CHIANTI VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH ANCHOVIES

JW MARQUIS HOUSE SALAD WITH ORGANIC BABY GREENS, DRIED CRANBERRIES, TOASTED ALMONDS, TEAR

DROP TOMATOES, AND CITRUS VINAIGRETTE

BOSTON BIBB, ICEBERG, CRUMBLLED MAYTAG BLEU CHEESE, CANDIED PECANS, AND CHAMPAGNE VINAIGRETTE

HEARTS OF PALM WITH ROASTED CORN, SHAVED RED ONION, TOMATOES, AND TARRAGON AIOLI

FRESH ARUGULA WITH MANGO, PAPAYA AND MACADAMIA SLAW, AND DEMI SEC CHAMPAGNE VINAIGRETTE

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*All breaks based on 30 minutes of service*



# LUNCH

## PLATED LUNCH OPTIONS

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*(CHOOSE ONE ENTRÉE)*

### ENTRÉES

CHICKEN BREAST STUFFED WITH LOUISIANA CRAWFISH AND PIMENTO CHEESE SERVED OVER JAMBALAYA RICE, BABY SUNBURST SQUASH AND TABASCO CREAM SAUCE: \$50

HERB MARINATED FLAT IRON STEAK WITH ROASTED GARLIC WHIPPED IDAHO POTATOES, BACON BRAISED GREEN BEANS WITH TRUFFLE CHIPS, AND MERLOT ROSEMARY REDUCTION: \$55

PAN-SEARED MAHI MAHI WITH PINEAPPLE MANGO COMPOTE OVER GULF SHRIMP PILAU, GRILLED ASPARAGUS, AND LEMON TARRAGON BEURRE BLANC: \$55

PAN-SEARED CHICKEN STUFFED WITH COUNTRY HAM, AND SWISS CHEESE WITH SAFFRON RISOTTO, SAUTÉED SWISS CHARD, AND SUNDRIED TOMATO CREAM SAUCE : \$50

GRILLED SKIRT STEAK WITH CHIMICHURRI, ROASTED TRI-COLOR FRENCH FINGERLING POTATOES, AND ARTICHOKE MUSHROOM SUCCOTASH: \$55

CHICKEN BREAST STUFFED WITH SHRIMP AND CRAB MOUSSE, SUN-DRIED TOMATO, BLACK OLIVE LENTILS, AND SHERRY SAUCE-\$55



# LUNCH

## PLATED LUNCH OPTIONS

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE DESSERT)*

### DESSERTS

STRAWBERRY GUAVA CHEESECAKE WITH CHAMBORD MACERATED STRAWBERRIES AND DARK CHOCOLATE

FRESH DICED FRUIT AND BERRY MARTINI WITH SABAYON SAUCE

DARK CHOCOLATE MOJITO WITH RUM GANACHE AND MINT MOUSSE

CLASSIC TIRAMISU

CAFÉ CON LECHE CAKE WITH AMARETTO DOBOSCH

KEY LIME TART WITH MANGO AND RASPBERRY PUREE



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### ASIAN BUFFET

#### SOUPS

EGG DROP

CHINESE HOT AND SOUR

LEMONGRASS AND CHICKEN BROTH

#### SALADS

SOBA NOODLE WITH BABY BOK CHOY, AND NAPPA CABBAGE

GRILLED TERIYAKI VEGETABLE SALAD

SUSHI ROLLS - CALIFORNIA AND SPICY TUNA

WAKAME SALAD

ASIAN MIXED GREENS WITH FRIED WONTONS, AND SOY GINGER DRESSING

THAI BEEF SALAD WITH RED ONION, AND CILANTRO

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### ASIAN BUFFET

#### ENTRÉES

FIVE SPICE BEEF AND PEPPER STIR FRY

MONGOLIAN BEEF WITH SPRING ONIONS

GENERAL TSO'S CHICKEN

PLUM GLAZED ATLANTIC SALMON

SOY MARINATED FLANK STEAK WITH SHIITAKE MUSHROOM DEMI

SWEET AND SOUR SHRIMP

CHICKEN CHOW MEIN WITH SOBA NOODLE, WATER CHESTNUTS AND BEAN SPROUTS

#### DESSERTS

COCONUT RICE PUDDING

GRILLED TROPICAL FRUIT SATAYS WITH HONEY YOGURT DIPPING

SAUCE STICKY RICE WITH SLICED MANGO

TOFFEE BANANAS

COCONUT CREAM PIE

ASSORTED MINI PASTRIES AND PETIT FOURS

#### SIDES

VEGETABLE FRIED WHITE RICE

STIR FRIED BOK CHOY, SHIITAKE MUSHROOM AND NAPPA CABBAGE

STEAMED JASMINE RICE

VEGETABLE EGG ROLLS

STEAMED BROWN RICE

LO MEIN

VEGETABLE MEDLEY

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*Pricing based for one hour of service  
Minimum of 25 guests required*



# LUNCH

## **LUNCH BUFFETS \$60 per person**

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### **MEXICAN BUFFET**

#### **SOUPS**

CHICKEN TORTILLA

CHICKEN CHILI

CREAMY GREEN CHILI

MEXICAN CORN

#### **SALADS**

SOUTHWEST WITH FIRE ROASTED CORN, BLACK BEANS, AND CILANTRO VINAIGRETTE

INDIVIDUAL TACO SALADS WITH GROUND BEEF, MONTEREY JACK CHEESE, AND CILANTRO SOUR CREAM

FLASH FRIED TORTILLA CHIPS WITH SALSA, GUACAMOLE, AND SOUR CREAM

MEXICAN CHOPPED WITH SALSA FRESCA, GRILLED CHICKEN, AND GRILLED STEAK

GRILLED YELLOW SNAPPER CEVICHE SKEWERS WITH FRESH MANGO

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

---

*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### MEXICAN BUFFET

#### ENTRÉES

CHICKEN AND BEEF FAJITAS WITH SOUR CREAM, SALSA FRESCA, AND GUACAMOLE

TEQUILA MARINATED GRILLED CHICKEN BREAST WITH MOLE SAUCE

RED SNAPPER FISH TACOS WITH SHREDDED LETTUCE, PICO DE GALLO, AND SOUR

CREAM BEEF ENCHILADAS

FLAT IRON STEAK WITH NATURAL JUS CANE SYRUP

GLAZED PORK TENDERLOIN

#### SIDES

SPANISH STYLE CORN

SAFFRON RICE

STEAMED WHITE RICE

FRIED YUCCA

REFRIED BEANS

WHITE BEAN AND CHORIZO SAUSAGE RAGOUT

ARROZ ROJO

#### DESSERTS

ESPRESSO FLAN

CHURROS: CRÈME, CARAMEL, AND CUSTARD

GRAN MARNIER FRIED BANANAS

SOPAPILLAS WITH DRIZZLED HONEY

ASSORTED MINI PASTRIES, AND PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*





# LUNCH

## LUNCH BUFFETS \$60 per person

---

*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### ITALIAN BUFFET

#### SOUPS

MINISTRONE

TOMATO BASIL BISQUE

SPINACH FLORENTINE

BUTTERNUT SQUASH AND ITALIAN SAUSAGE

ROSEMARY WHITE BEAN

#### SALADS

CAPRESE SALAD WITH BALSAMIC SYRUP AND SWEET BASIL

GRILLED VEGETABLE ANTIPASTO

TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA, AND HERB VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH REGGIANO PARMESAN CHEESE, GARLIC CROUTONS, AND WHITE BRINED ANCHOVIES

TRI-COLORED ORZO PASTA

PANZANELLA

FUSILLI PASTA, ARTICHOKE, MUSHROOM, AND FETA CHEESE

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### ITALIAN BUFFET

#### ENTRÉES

CHICKEN SALTIMBOCCA IN MARSALA REDUCTION

PAN-SEARED BRANZINO WITH CITRUS BEURRE BLANC

SEARED SALMON PICCATA

CHICKEN STUFFED WITH SPINACH, MUSHROOM, AND FONTINA CHEESE, SERVED IN BASIL CREAM SAUCE

VEAL SCALOPPINI WITH HAM AND REGGIANO PARMESAN CHEESE

BRAISED BEEF SHORT RIB RAVIOLI WITH WILD MUSHROOM-CHIANTI

REDUCTION BUTTERNUT SQUASH AGNOLOTTI

FUSILLI PASTA PUTTANESCA

#### DESSERTS

MINIATURE PANNA COTTA

TIRAMISU

CHOCOLATE DIPPED BISCOTTI

AMARETTO CREAM STUFFED CANNOLIS

ASSORTED MINI PASTRIES, AND PETIT FOURS

#### SIDES

RATATOUILLE

BASIL AND THYME RISOTTO

WHITE BEAN AND HAM RAGOUT

POTATO GNOCCHI WITH ROASTED TOMATO PUREE

ORECCHIETTI PASTA WITH PESTO CREAM SAUCE

HERB ROASTED GARLIC BAKED FINGERLING POTATOES

EGGPLANT AND TOMATO STEW

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### SOUTHERN BBQ BUFFET

#### SOUPS

CORN AND CRAB CHOWDER

BUTTERNUT SQUASH BISQUE

BLACK EYE PEA, HAM, AND COLLARD GREEN

#### SALADS

FINGERLING POTATO SALAD

TRADITIONAL COLE SLAW

BLACK EYED PEA AND CRAB

MIXED GREEN SALAD WITH CUCUMBERS, TEAR DROP TOMATOES, AND CANE SYRUP VINAIGRETTE

GRILLED GARDEN VEGETABLES WITH BALSAMIC SYRUP, AND FRESH BASIL

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### SOUTHERN BBQ BUFFET

#### ENTRÉES

SLOW BRAISED BONELESS SHORT RIBS AND PAN GRAVY BLACKENED

REDFISH WITH HONEY-BALSAMIC GLAZE

FRIED HERB MARINATED CHICKEN

HONEY BARBEQUE CHICKEN BREAST

GRILLED FLANK STEAK WITH BBQ JUS

SMOKED BRISKET WITH PEPPERCORN DEMI

PAN-SEARED GULF GROUPER AND CITRUS BEURRE BLANC

FRIED PORK CHOPS WITH MUSHROOM CREAM SAUCE

#### DESSERTS

PECAN TART

APPLE TART TATIN

SWEET POTATO PIE

BANANA CHOCOLATE CAKE

ASSORTED MINI PASTRIES, AND PETIT FOURS

#### SIDES

BRAISED MUSTARD GREENS

MASHED SWEET POTATOES

ROASTED GARLIC MASHED POTATOES

CORN ON THE COB

HOPPIN' JOHN

SMOKED GOUDA CHEESE GRITS

CARAMELIZED APPLE AND TOASTED PECAN CORNBREAD DRESSING

LIMA BEAN SUCCOTASH

TRUFFLE MAC AND CHEESE

FRIED GREEN TOMATOES WITH LEMON AIOLI

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*Pricing based for one hour of service  
Minimum of 25 guests required*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### CAJUN BUFFET

#### SOUPS

SEAFOOD GUMBO WITH STEAMED WHITE RICE AND SLIVERED GREEN ONIONS

SWEET POTATO BISQUE

OYSTERS ROCKEFELLER

#### SALADS

BIBB, ICEBERG, BOILED EGG, AND BACON, TOSSED IN BUTTERMILK DRESSING

CAJUN PASTA WITH SHRIMP, CRAWFISH, ROASTED GARLIC, AND RED PEPPER DRESSING

BABY SPINACH, SLICED BUTTON MUSHROOMS, CHOPPED BACON, AND CANE SYRUP VINAIGRETTE

MUFFALETTA SALAD WITH EUROPEAN STYLE MEATS, CAULIFLOWER, CAPERS, AND OLIVES

CRAWFISH POTATO SALAD

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### CAJUN BUFFET

#### ENTRÉES

GULF SHRIMP ETOUFFEE

CREOLE JAMBALAYA WITH ANDOUILLE SAUSAGE, GULF SHRIMP, AND CHICKEN

FRIED CATFISH WITH CAJUN TARTAR SAUCE

TASSO CRUSTED GROUPEL WITH BEURRE BLANC

BARBEQUE SHRIMP HASH \

BOURBON BRINED PORK LOIN WITH CANE SYRUP REDUCTION

PECAN CRUSTED CHICKEN BREAST WITH PAN GRAVY

ROASTED SEMI-BONELESS CHICKEN BREAST WITH TASSO CRAWFISH CREAM SAUCE

#### DESSERTS

PECAN TART

BEIGNETS

ASSORTED PRALINES

WHITE CHOCOLATE BREAD PUDDING

ASSORTED MINI PASTRIES, AND PETIT FOURS

#### SIDES

ROASTED CORN

MAQUE CHOUX

FRIED OKRA

LOUISIANA STYLE DIRTY RICE

ARTICHOKE AND WHITE BEAN RAGOUT

RED BEANS AND RICE WITH CAJUN SAUSAGE

FRIED GREEN TOMATOES WITH LEMON AIOLI

BACON BRAISED COLLARD GREENS

SPICY BOILED CORN ON THE COB AND RED BLISS POTATOES

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### LATIN BUFFET

#### SOUPS

SANCOCHO

BARLEY BEAN

POTATO LOCRO CHOWDER

#### SALADS

SHRIMP CEVICHE WITH AJI RELISH, YUCCA, AND PLANTAIN CHIPS

JICAMA AND ORANGE SLAW

BABY MIXED GREENS WITH CUCUMBER, BLACK BEANS, DICED TOMATO, AND CILANTRO VINAIGRETTE

GRILLED HEARTS OF PALM AND SHRIMP

LENTILS WITH LEMON VINAIGRETTE

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### LATIN BUFFET

#### ENTRÉES

COCONUT CHICKEN STEW

MARINATED PORK LOIN SERVED WITH MANGO PAPAYA RELISH

GRILLED SKIRT STEAK WITH CHIMICHURRI

ADOBO PORK

BANANA LEAF-WRAPPED MAHI MAHI WITH LEMON BEURRE BLANC BEEF

EMPANADAS

PORK SPARE RIBS

BRAZILIAN FISH STEW WITH WHITE RICE

#### SIDES

ACHIOTE RICE

STEWED SPINACH AND TOMATOES

BLACK BEAN PUREE

STEAMED WHITE RICE

OVEN ROASTED RED BLISS POTATOES

#### DESSERTS

CAFÉ CON LECHE CAKE

COCONUT BREAD PUDDING WITH RUM

SAUCE FRUIT SALAD HIERBA BUENA

ARROZ CON LECHE

FLAN WITH DULCE DE LECHE

ASSORTED MINI PASTRIES, AND PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*





# LUNCH

## LUNCH BUFFETS \$60 per person

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*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)*

### JW MARRIOTT MARQUIS BUFFET

#### SOUPS

FIRE ROASTED CORN AND CRAB CHOWDER  
TOMATO BASIL BISQUE WITH TOASTED CHEESE BREAD  
POTATO LEEK  
HEARTY MINISTRONE

#### SALADS

BENNE CRUSTED SEARED TUNA WITH GREEN TOMATO CHOW CHOW  
CAPRESE SALAD WITH BALSAMIC SYRUP AND CHIFFONADE BASIL  
GRILLED VEGETABLE ANTIPASTO  
TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA, AND RED WINE VINAIGRETTE  
TRADITIONAL CAESAR SALAD WITH REGGIANO PARMESAN CHEESE, GARLIC CROUTONS, AND WHITE BRINED ANCHOVIES  
TRI-COLORED ORZO PASTA AND BLUE CRAB  
PANZANELLA  
PESTO POTATO  
TRADITIONAL COLE SLAW  
BIBB AND ICEBERG CHOPPED SALAD WITH BOILED EGGS, BACON, AND BUTTERMILK DRESSING  
CAJUN PASTA WITH ITALIAN MEATS, AND ROASTED GARLIC  
BABY SPINACH, SLICED BUTTON MUSHROOMS, CHOPPED BACON, AND CANE SYRUP VINAIGRETTE

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## LUNCH BUFFETS \$60 per person

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INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS

(CHOOSE ONE SOUP, THREE SALADS, THREE ENTRÉES, THREE SIDES, AND THREE DESSERTS)

### JW MARRIOTT MARQUIS BUFFET

#### ENTRÉES

BOURBON BRINED PORK LOIN WITH CANE SYRUP REDUCTION  
PECAN CRUSTED CHICKEN WITH MUSTARD CREAM SAUCE  
ROASTED SEMI-BONELESS CHICKEN BREAST WITH PESTO CREAM  
SLOW BRAISED BONELESS SHORT RIBS AND PAN GRAVY  
BLACKENED REDFISH WITH HONEY-BALSAMIC GLAZE  
HONEY BBQ CHICKEN BREAST  
GRILLED FLANK STEAK WITH VEAL JUS  
PAN-SEARED YELLOW SNAPPER WITH PINEAPPLE RELISH  
GRILLED FLAT IRON STEAK WITH MOLE SAUCE  
COCONUT CHICKEN STEW  
MARINATED PORK LOIN WITH MANGO PAPAYA RELISH  
GRILLED SKIRT STEAK CHIMICHURRI  
CRAB STUFFED FLOUNDER ROULADE WITH PECAN BROWN BUTTER  
WHOLE GRAIN MUSTARD CRUSTED LAMB LOLLIPOPS WITH TOMATO JAM  
HORSERADISH ENCRUSTED HANGER STEAK

#### DESSERTS

ASSORTED BITE SIZED PASTRIES TO INCLUDE:  
FRUIT TARTS, CHOCOLATE ÉCLAIRS, CREAM STUFFED CANNOLIS AND MINI CAKES

#### SIDES

JASMINE RICE  
SAFFRON RICE  
FRIED YUCCA  
POTATO GRATIN  
RATATOUILLE  
SPINACH AND CHEESE TORTELLINI ALFREDO  
BASIL AND THYME RISOTTO  
ARTICHOKE AND WHITE BEAN RAGOUT  
SWEET POTATO MASH  
CRANBERRY AND PECAN WILD RICE  
ROASTED GARLIC MASHED POTATOES  
WILD MUSHROOM AND CIPOLLINI ONION RISOTTO  
TRI-COLORED ROASTED POTATOES  
ROASTED HERB MARINATED BABY ROOT VEGETABLES  
RUTABAGA PUREE  
CAULIFLOWER AND BROCCOLI GRATIN

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# LUNCH

## GRAB AND GO LUNCH \$38 per person

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*EACH LUNCH IS PACKED WITH SUN CHIPS, OATMEAL GRANOLA BAR, RECYCLED DISPOSABLE UTENSILS, NAPKIN, SALT AND PEPPER PACKETS  
CHOICE OF BOTTLED WATER OR PEPSI SOFT DRINK*

*(CHOOSE ONE SALAD)*

### SALADS

TRI-COLOR ORZO PASTA AND BLUE CRAB SALAD  
FRESH HERB POTATO SALAD  
LENTIL SALAD WITH LEMON VINAIGRETTE  
CAJUN PASTA SALAD WITH ITALIAN MEATS, ROASTED GARLIC, AND CHERRY TOMATOES  
SWEET BASIL AND BUFFALO MOZZARELLA SALAD  
GRILLED VEGETABLE ANTIPASTO SALAD WITH A LIGHT HERB VINAIGRETTE  
ASIAN NOODLE SALAD WITH BOK CHOY AND SHIITAKE MUSHROOMS IN SOY VINAIGRETTE

*(CHOOSE THREE SANDWICHES)*

### SANDWICHES

MESQUITE SMOKED TURKEY WRAP WITH PICO DE GALLO, SLICED AVOCADO, BIBB LETTUCE AND APPLEWOOD SMOKED BACON IN A JALAPENO TORTILLA  
CHICKEN CLUB WITH FRESH MOZZARELLA, SLICED VINE RIPENED TOMATO, BOSTON BIBB LETTUCE AND PESTO MAYONNAISE ON ROSEMARY CIABATTA BREAD  
ITALIAN SUB WITH GENOA SALAMI, PROSCIUTTO, CAPICOLLA, BLACK FOREST HAM, PROVOLONE CHEESE, BLACK OLIVES, SHREDDED ICEBERG LETTUCE, TOMATOES AND OLIVE OIL ON TOASTED FRENCH BAGUETTE  
GRILLED SEASONAL VEGETABLES WITH FRESH MOZZARELLA CHEESE, EXTRA VIRGIN OLIVE OIL AND FRESH BASIL ON A FRENCH BAGUETTE  
BALSAMIC MARINATED GARDEN VEGETABLES, COUSCOUS SALAD AND FETA CHEESE IN A WHOLE WHEAT TORTILLA

*(CHOOSE ONE FRUIT)*

### FRUIT

BOSC PEAR  
BANANA  
RED APPLE  
CHEF'S SELECTION OF SEASONAL FRUIT

*(CHOOSE ONE DESSERT)*

### DESSERTS

CHOCOLATE FUDGE BROWNIE  
JUMBO CHOCOLATE CHIP COOKIE  
BAG OF TRAIL MIX  
BLONDIE BROWNIE

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*Minimum of 10 guests required*



# LUNCH

## EXECUTIVE BOXED LUNCH

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*EACH LUNCH IS PACKED WITH RECYCLED DISPOSABLE UTENSILS, NAPKIN, SALT AND PEPPER PACKETS*

*CHOICE OF BOTTLED WATER OR PEPSI SOFT DRINK*

### **JUNIOR \$40 per person**

GRILLED CHICKEN PANINI WITH FRESH ARUGULA, GARLIC AIOLI, AND TOMATOES

PARMESAN PITA CHIPS

TRI-COLORED ORZO PASTA SALAD, RED PEAR

CHOCOLATE CHUNK COOKIE OR FUDGE BROWNIE

### **New Orleans \$40 per person**

TOASTED MUFFALETTA SANDWICH WITH OLIVE CAULIFLOWER SALAD MORTADELLA, CAPICOLA, GENOA SALAMI, PROVOLONE, EMMENTALER, AND SPICY DIJON MUSTARD

ON CRUSTY SESAME SEED BREAD

SPICY BOILED CRAWFISH POTATO SALAD

CAJUN STYLE ZAPP'S POTATO CHIPS

CHEF'S SELECTION OF STONE FRUIT

FRESH SUGAR DUSTED BEIGNETS

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*Minimum of 10 guests required*



# DINNER

## PLATED DINNER – Hors d' oeuvres, Soup, and Salad

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*(CHOOSE FOUR PASSED HORS D'OEUVERS, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### **BUTLER PASSED HORS D'OEUVERS**

SMOKED SALMON ROULADE WITH DILL CREAM CHEESE AND TOBIKKO CAVIAR

CREPE ROULADE WITH SMOKED SALMON

RED BLISS BABY POTATOES WITH SOUR CREAM & SALMON ROE

DUCK PROSCIUTTO CANAPÉ WITH SOUR CABBAGE AND ORANGE GELEE

GORGONZOLA CHEESE STUFFED GRAPE LEAVES

HONEYDEW MELON SHOOTER

AHI TUNA TARTARE WITH WAKAME SALAD AND LEMON AIOLI

APALACHICOLA OYSTER AND SHRIMP CEVICHE SHOOTER

SPICY BOILED SHRIMP COCKTAIL

SMOKED TOMATO AND FRESH MOZZARELLA SKEWER

ANTIPASTO BROCHETTE WITH PORT WINE AND BALSAMIC SYRUP

LOBSTER SALAD WITH PICKLED CUCUMBER



# DINNER

## PLATED DINNER – Hors d' oeuvres, Soup, and Salad

---

*(CHOOSE FOUR PASSED HORS D'OEUVERS, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### SOUPS

ROASTED SWEET CORN AND CRAB CHOWDER

TRADITIONAL LOBSTER BISQUE WITH CHIVE CRÈME FRAICHE

TOMATO BASIL BISQUE

CREAMY POTATO LEEK CHOWDER

HEIRLOOM YELLOW TOMATO GAZPACHO

SHRIMP AND SHERRY BISQUE CREAM OF WILD MUSHROOM SOUP

BUTTERNUT SQUASH AND ANDOUILLE SAUSAGE SOUP



# DINNER

## PLATED DINNER – Hors d' oeuvres, Soup, and Salad

---

*(CHOOSE FOUR PASSED HORS D'OEUVRES, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### **SALADS**

JW MARQUIS HOUSE SALAD WITH ORGANIC BABY GREENS, DRIED CRANBERRIES, TOASTED ALMONDS, TEAR DROP TOMATOES, AND CITRUS VINAIGRETTE

BOSTON BIBB AND ICEBERG SALAD, CRUMBLED MAYTAG BLEU CHEESE, CANDIED PECANS, AND CHAMPAGNE VINAIGRETTE

BABY SPINACH WITH HARD BOILED QUAIL EGGS, CHOPPED APPLEWOOD SMOKED BACON, FRIED LEEKS, WILD MUSHROOM-TOMATO SALAD, AND ITALIAN VINAIGRETTE

BOUQUET OF GREENS, GORGONZOLA CHEESE AND TOMATO-PANCETTA SALAD WITH RED WINE VINAIGRETTE HEARTS OF PALM WITH ROASTED CORN, SHAVED RED ONION, TOMATOES AND TARRAGON AIOLI

GRILLED VEGETABLE NAPOLEON EGGPLANT, ZUCCHINI SQUASH, SWEET BELL PEPPER, GOAT CHEESE AND SUNDRIED TOMATO PUREE AND BALSAMIC STREAKER

FRESH ARUGULA SALAD ACCOMPANIED WITH MANGO, PAPAYA AND MACADAMIA SLAW AND DEMI SEC CHAMPAGNE VINAIGRETTE



# DINNER

## PLATED DINNER – Hors d'oeuvres, Soup, and Salad

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*(CHOOSE FOUR PASSED HORS D'OEUVERS, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### APPETIZERS

JUMBO LUMP BLUE CRAB SALAD WITH AVOCADO, ROASTED SWEET CORN, CILANTRO VINAIGRETTE, AND ORGANIC BABY GREENS

CAPRESE TOWER SERVED WITH FIG AND PROSCIUTTO SALAD

HARRIS RANCH BEEF CARPACCIO WITH FRESH WILD ARUGULA AND REGGIANO PARMESAN CHEESE

DUCK "PROSCIUTTO" FRISEE SALAD WITH MANCHEGO CHEESE, CRANBERRY CHUTNEY AND HONEY DIJON DRIZZLE

CRAB CAKE WITH A BLACK BEAN SUCCOTASH AND TOMATO-BASIL RELISH

CLASSIC MUSHROOM RAVIOLI SERVED WITH A ROASTED TOMATO-BASIL POMODORO AND PECORINO

TUILLE PARMESAN CRUSTED PAN-SEARED U-10 SCALLOP WITH LOBSTER AND SHIITAKE MUSHROOM, BUTTER BRAISED LEEK REGOUT AND WHITE TRUFFLE CREAM

CITRUS CURED SALMON TARTARE WITH WASABI AIOLI, ENGLISH CUCUMBER SLAW, MICRO-ARUGULA AND CURRY INFUSED OIL

DUCK PÂTÉ WITH GREEN PEPPERCORNS, PORT WINE JELLY AND SWEET-AND-SOUR RED CABBAGE





# DINNER

## PLATED DINNER – Entrées

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*(CHOOSE FOUR PASSED HORS D'OEUVRES, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### ENTRÉES

SEARED SEA BASS SERVED WITH JASMINE RICE, OKRA, APPLEWOOD SMOKED BACON AND HAM PILAU, AND LEMON BEURRE BLANC \$85

PORCINI MUSHROOM DUSTED NY STRIP STEAK WITH CARAMELIZED CIPOLINI ONION LYONNAISE POTATO, ROASTED SPAGHETTI SQUASH, AND CABERNET REDUCTION \$95

SLOW BRAISED BONE-IN BEEF SHORT RIB WITH BLACK TRUFFLE POLENTA, ROASTED BABY ROOT VEGETABLES, PICKLED RED ONIONS, AND NATURAL JUS \$80

GRILLED ATLANTIC CORIANDER-CRUSTED SALMON WITH MEDITERRANEAN RATATOUILLE, TRI-COLOR ORZO, SPINACH SALAD, AND BEURRE ROUGE \$85

ROASTED GARLIC AND LEMON STUFFED FREE RANGE GRILLED CHICKEN BREAST WITH A ROASTED TOMATO-SAGE PEARL BARLEY, GRILLED ASPARAGUS, AND NATURAL JUS \$75

COLORADO RACK OF LAMB WITH A TOASTED PINE NUT-JUNIPER BERRY POLENTA, HEIRLOOM BEAN-PANCETTA RAGOUT, AND MUSTARD SEED, MERLOT REDUCTION \$100

BOURBON STREET CHICKEN STUFFED WITH LOUISIANA CRAWFISH AND PIMENTO CHEESE, JAMBALAYA RICE, SAUTÉED SWISS CHARD AND TOMATO CREAM \$75

BACON WRAPPED FILET MIGNON TOPPED WITH MAYTAG BLEU CHEESE AND SERVED WITH HERB ROASTED TRI-COLORED FRENCH FINGERLING POTATOES AND BUTTERED BABY BROCCOLINI \$110

BLACK GROUPER BOUILLABaisse WITH BROWN LENTILS, BRAISED FENNEL, ROMA TOMATO, MUSSEL AND SHRIMP BROTH WITH CLASSIC ROUILLE \$85

CHICKEN STUFFED WITH PROSCIUTTO, SPINACH, AND PARMESAN CHEESE WITH SAFFRON COUSCOUS, HARICOT VERT-ROASTED SHALLOT MEDLEY AND TOMATO PUREE \$75

TAMARIND GLAZED PORK TENDERLOIN WITH VANILLA RUM SWEET POTATO PUREE, ARTICHOKE, WHITE BEAN AND THREE PEPPER RAGOUT AND PORT WINE REDUCTION \$75



# DINNER

## PLATED DINNER – Entrées

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*(CHOOSE FOUR PASSED HORS D'OEUVERS, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### DUAL ENTRÉES

HARRIS RANCH FILET MIGNON WITH WHITE TRUFFLE WHIPPED POTATOES AND HEAD- ON GARLIC PRAWNS WITH MARINATED ARTICHOKE AND ROASTED RED PEPPER RAGOUT \$95

PAN- SEARED BLACK GROUPER WITH A SAFFRON SUNDRIED TOMATO AND SPINACH RISOTTO, GRILLED FILET MIGNON MEDALLION WITH RATATOUILLE VEGETABLE \$100

DUCK THREE WAYS WITH CONFIT EMPANADA, SEARED- RARE DUCK BREAST AND FOIE GRAS WITH PEAR-CHERRY BREAD PUDDING AND ARUGULA SALAD \$120

SLICED HERB CRUSTED BEEF TENDERLOIN AND HALF BAKED LOBSTER SERVED WITH HAWAIIAN PAPAYA RICE AND WILD MUSHROOM RAGOUT \$120

GRILLED HALIBUT, HEIRLOOM BEAN RAGOUT AND LEMON BEURRE BLANC, CHICKEN STUFFED WITH CRANBERRY AND PECAN WILD RICE SERVED WITH TOMATO FENNEL RAGOUT \$100



# DINNER

## PLATED DINNER – Desserts

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*FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS*

*(CHOOSE FOUR PASSED HORS D'OEUVRES, ONE STARTER, ONE ENTRÉE, AND ONE DESSERT)*

### DESSERTS

STRAWBERRY GUAVA CHEESECAKE WITH VANILLA CUSTARD- CREAM MOUSSE, GUAVA AND STRAWBERRY COMPOTE AND MILK CHOCOLATE NOUGATINE

FRESH FRUIT AND BERRY MARTINIS WITH CRÈME ANGLAISE, PISTACHIO BRITTLE, AND FRESH MINT SPRIG

DARK CHOCOLATE MARQUIS CAKE WITH ORANGE TORTE TRIANGLE, CHANTILLY CREAM AND MANGO/PAPAYA CHUTNEY

STRAWBERRY SHORTCAKE NAPOLEON WITH VANILLA BEAN SHORTBREAD, CHAMBORD MACERATED STRAWBERRIES, DOUBLE CHOCOLATE MIKADO AND WHIPPED CREAM

RUSTIC APPLE TART WITH CARAMEL AND MOCHA PUREES



# DINNER

## ASIAN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALADS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### SOUPS

EGG DROP SOUP

CHINESE HOT AND SOUR SOUP

LEMONGRASS AND CHICKEN BROTH

### SALADS

SOBA NOODLE SALAD WITH BABY BOK CHOY AND NAPPA CABBAGE

GRILLED TERIYAKI VEGETABLE SALAD

SUSHI BAR WITH CALIFORNIA AND SPICY TUNA ROLLS

WAKAME SALAD

ASIAN MIXED GREEN SALAD

FRIED WONTONS WITH SOY GINGER DRESSING

THAI BEEF SALAD WITH RED ONION AND CILANTRO

### SIDES

VEGETABLE FRIED WHITE RICE

STIR FRIED BOK CHOY, SHIITAKE MUSHROOM AND NAPPA CABBAGE

STEAMED JASMINE RICE

VEGETABLE EGG ROLLS

STEAMED BROWN RICE

LO MEIN NOODLES

VEGETABLE MEDLEY

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## ASIAN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### ENTRÉES

FIVE SPICE BEEF AND PEPPER STIR FRY  
MONGOLIAN BEEF WITH SPRING ONIONS  
GENERAL TSO'S CHICKEN  
PLUM GLAZED ATLANTIC SALMON  
SOY MARINATED FLANK STEAK WITH SHIITAKE MUSHROOM DEMI  
SWEET AND SOUR SHRIMP  
CHICKEN CHOW MEIN WITH SOBA NOODLE, WATER CHESTNUTS AND BEAN SPROUTS

### SIDES

VEGETABLE FRIED WHITE RICE  
STIR FRIED BOK CHOY, SHIITAKE MUSHROOM AND NAPPA CABBAGE  
STEAMED JASMINE RICE  
VEGETABLE EGG ROLLS  
STEAMED BROWN RICE  
LO MEIN NOODLES  
VEGETABLE MEDLEY

### DESSERTS

COCONUT RICE PUDDING  
GRILLED TROPICAL FRUIT SATAY WITH HONEY YOGURT DIPPING SAUCE  
STICKY RICE WITH SLICED MANGO  
TOFFEE BANANAS  
COCONUT CREAM PIE  
ASSORTED MINI PASTRIES AND PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## **MEXICAN BUFFET \$90 per person**

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### **SOUPS**

CHICKEN TORTILLA

CHICKEN CHILI

CREAMY GREEN CHILI

MEXICAN CORN

### **SALADS**

SOUTHWEST SALAD WITH FIRE ROASTED CORN, BLACK BEANS AND A CILANTRO VINAIGRETTE

INDIVIDUAL TACO SALAD WITH GROUND BEEF, MONTEREY JACK CHEESE, AND CILANTRO SOUR CREAM

FLASH FRIED TORTILLA CHIPS WITH SALSA, GUACAMOLE AND SOUR CREAM

MIXED GREEN SALAD WITH HONEY LIME VINAIGRETTE DRESSING

MEXICAN CHOPPED SALAD WITH SALSA FRESCA, GRILLED CHICKEN, AND GRILLED STEAK

GRILLED YELLOW SNAPPER CEVICHE SKEWERS WITH FRESH MANGO

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## MEXICAN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### ENTRÉES

CHICKEN AND BEEF FAJITAS WITH SOUR CREAM, SALSA FRESCA, AND GUACAMOLE

TEQUILA MARINATED GRILLED CHICKEN BREAST WITH MOLE SAUCE

RED SNAPPER FISH TACOS WITH SHREDDED LETTUCE, PICO DE GALLO, AND SOUR CREAM

BEEF ENCHILADAS

FLAT IRON STEAK WITH NATURAL JUS CANE SYRUP

GLAZED PORK TENDERLOIN

### SIDES

SPANISH STYLE CORN

SAFFRON RICE

STEAMED WHITE RICE

FRIED YUCCA

REFRIED BEANS

WHITE BEAN AND CHORIZO SAUSAGE RAGOUT

ARROZ ROJO

### DESSERTS

ESPRESSO FLAN

CHURROS: CRÈME, CARAMEL, CUSTARD

GRAN MARNIER FRIED BANANAS

SOPAPILLAS WITH DRIZZLED HONEY

ASSORTED MINI PASTRIES AND PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## ITALIAN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALADS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### SOUPS

MINISTRONE

TOMATO BASIL BISQUE

SPINACH FLORENTINE

BUTTERNUT SQUASH AND ITALIAN SAUSAGE

ROSEMARY WHITE BEAN

### SALADS

CAPRESE WITH BALSAMIC SYRUP AND SWEET BASIL

GRILLED VEGETABLE ANTIPASTO

TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA, AND HERB VINAIGRETTE

TRADITIONAL CAESAR WITH REGGIANO PARMESAN CHEESE, GARLIC CROUTONS, AND WHITE BRINED ANCHOVIES

TRI-COLORED ORZO PASTA

PANZANELLA

FUSILLI PASTA, ARTICHOKE, MUSHROOM AND FETA CHEESE

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*





# DINNER

## ITALIAN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### ENTRÉES

CHICKEN SALTIMBOCCA IN MARSALA REDUCTION

PAN-SEARED BRANZINO WITH CITRUS BEURRE BLANC

SEARED SALMON PICCATA

CHICKEN STUFFED WITH SPINACH, MUSHROOM AND FONTINA CHEESE WITH BASIL CREAM

VEAL SCALOPPINI WITH HAM AND REGGIANO PARMESAN

BRAISED BEEF SHORT RIB RAVIOLI WITH WILD MUSHROOM-CHIANTI REDUCTION

BUTTERNUT SQUASH AGNOLOTTI

FUSILLI PASTA PUTTANESCA

### SIDES

RATATOUILLE

BASIL AND THYME RISOTTO

WHITE BEAN AND HAM RAGOUT

POTATO GNOCCHI WITH ROASTED TOMATO PUREE

ORECCHIETTI PASTA WITH PESTO CREAM SAUCE

HERB AND ROASTED GARLIC BAKED FINGERLING POTATOES

EGGPLANT AND TOMATO STEW

CHICK PEA POLENTA

### DESSERTS

MINIATURE PANNA COTTA

TIRAMISU

CHOCOLATE DIPPED BISCOTTI

AMARETTO CREAM STUFFED CANNOLIS

ASSORTED MINI PASTRIES AND PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## **SOUTHERN BBQ BUFFET \$90 per person**

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*(CHOOSE ONE SOUP, FOUR SALADS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### **SOUPS**

CORN AND CRAB CHOWDER

BUTTERNUT SQUASH BISQUE

BLACK EYE PEA, HAM AND COLLARD GREENS

### **SALADS**

FINGERLING POTATO

TRADITIONAL COLE SLAW

BLACK EYE PEA AND CRAB

MIXED GREEN SALAD WITH CUCUMBERS, TEAR DROP TOMATOES, AND ANE SYRUP VINAIGRETTE

GRILLED GARDEN VEGETABLE SALAD WITH BALSAMIC SYRUP AND FRESH BASIL

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## SOUTHERN BBQ BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### ENTRÉES

SLOW BRAISED BONELESS SHORT RIBS AND PAN GRAVY

BLACKENED REDFISH WITH HONEY-BALSAMIC GLAZE

FRIED HERB MARINATED CHICKEN

HONEY BARBEQUE CHICKEN BREAST

GRILLED FLANK STEAK WITH BBQ JUS

SMOKED BRISKET WITH PEPPERCORN DEMI

PAN-SEARED GULF GROUPER WITH CITRUS BEURRE BLANC

FRIED PORK CHOPS WITH MUSHROOM CREAM SAUCE

### SIDES

BRAISED MUSTARD GREENS

MASHED SWEET POTATOES

CORN ON THE COB

HOPPIN' JOHN

SMOKED GOUDA CHEESE GRITS

CARAMELIZED APPLE AND TOASTED PECAN CORNBREAD DRESSING

LIMA BEAN SUCCOTASH

TRUFFLE MAC AND CHEESE

FRIED GREEN TOMATOES WITH LEMON AIOLI

### DESSERTS

PECAN TART

APPLE TART TATIN

SWEET POTATO PIE

BANANA CHOCOLATE CAKE

ASSORTED MINI PASTRIES AND PETIT FOURS

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*Pricing based for one hour of service*

*Minimum of 25 guests required for buffet service*



# DINNER

## CAJUN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALADS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### SOUPS

SEAFOOD GUMBO WITH STEAMED WHITE RICE AND SLIVERED GREEN ONIONS

SWEET POTATO BISQUE

OYSTERS ROCKEFELLER

### SALADS

BIBB AND ICEBERG CHOP SALAD WITH BOILED EGGS AND BACON TOSSED IN BUTTERMILK DRESSING

CAJUN PASTA SALAD ,SHRIMP, CRAWFISH, AND ROASTED GARLIC WITH RED PEPPER DRESSING

BABY SPINACH SALAD WITH SLICED BUTTON MUSHROOMS, CHOPPED BACON AND CANE SYRUP VINAIGRETTE

MUFFALETTA SALAD WITH EUROPEAN STYLE MEATS, CAULIFLOWER, CAPERS, AND OLIVES

CRAWFISH POTATO SALAD

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## CAJUN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### ENTRÉES

GULF SHRIMP ETOUFFEE

CREOLE JAMBALAYA WITH ANDOUILLE SAUSAGE, GULF SHRIMP AND CHICKEN

FRIED CATFISH WITH CAJUN TARTAR SAUCE

TASSO CRUSTED GROUPER WITH BEURRE BLANC

BARBEQUE SHRIMP HASH

BOURBON BRINED PORK LOIN WITH CANE SYRUP REDUCTION

PECAN CRUSTED CHICKENBREAST WITH PAN GRAVY

ROASTED SEMI- BONELESS CHICKEN BREAST WITH TASSO CRAWFISH CREAM

### SIDES

ROASTED CORN MAQUE CHOUX

FRIED OKRA

LOUISIANA STYLE DIRTY RICE

ARTICHOKE AND WHITE BEAN RAGOUT

RED BEANS AND RICE WITH CAJUN SAUSAGE

FRIED GREEN TOMATOES WITH LEMON AIOLI

BACON BRAISED COLLARD GREENS

SPICY BOILED CORN ON THE COB AND RED BLISS POTATOES

### DESSERTS

PECAN TART

BEIGNETS

PRALINES

WHITE CHOCOLATE BREAD PUDDING ASSORTED MINI

PASTRIES

PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## LATIN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALADS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### SOUPS

SANCOCHO

BARLEY BEAN

POTATO LOCRO CHOWDER

### SALADS

SHRIMP CEVICHE WITH AJI RELISH, YUCCA, AND PLANTAIN CHIPS

JICAMA AND ORANGE SLAW

BABY MIXED GREEN SALAD WITH CUCUMBER, BLACK BEANS, DICED TOMATO AND CILANTRO VINAIGRETTE

GRILLED HEARTS OF PALM AND SHRIMP SALAD

LENTIL SALAD WITH LEMON VINAIGRETTE

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## LATIN BUFFET \$90 per person

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### ENTRÉES

COCONUT CHICKEN STEW

MARINATED PORK LOIN SERVED WITH A MANGO PAPAYA RELISH

GRILLED SKIRT STEAK CHIMICHURRI

ADOBO PORK

BANANA LEAF-WRAPPED MAHI MAHI WITH LEMON BEURRE BLANC

BEEF EMPANADAS

PORK SPARE RIBS

BRAZILIAN FISH STEW OVER WHITE RICE

### SIDES

ACHIOTE RICE

STEWED SPINACH AND TOMATOES

BLACK BEAN PUREE

STEAMED WHITE RICE

OVEN ROASTED RED BLISS POTATOES

### DESSERTS

CAFÉ CON LECHE CAKE

COCONUT BREAD PUDDING WITH RUM SAUCE

FRUIT SALAD WITH HIERBA BUENA

ARROZ CON LECHE

FLAN WITH DULCE DE LECHE

ASSORTED MINI PASTRIES

PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## **JW MARRIOTT MARQUIS BUFFET \$90 per person**

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*(CHOOSE ONE SOUP, FOUR SALADS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### **SOUPS**

FIRE ROASTED CORN AND CRAB CHOWDER

TOMATO BASIL BISQUE WITH TOASTED CHEESE BREAD

POTATO LEEK

HEARTY MINESTRONE

### **SALADS**

BENNE CRUSTED SEARED TUNA WITH GREEN TOMATO CHOW CHOW

CAPRESE WITH BALSAMIC SYRUP, AND CHIFFONADE BASIL

GRILLED VEGETABLE ANTIPASTO

TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA, AND RED WINE VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH REGGIANO PARMESAN CHEESE, GARLIC CROUTONS, AND WHITE BRINED ANCHOVIES TRI-COLORED ORZO

PASTA AND BLUE CRAB SALAD

PANZANELLA

PESTO POTATO SALAD

TRADITIONAL COLE SLAW

BIBB AND ICEBERG CHOPPED SALAD WITH BOILED EGGS, BACON, AND TOSSED IN BUTTERMILK DRESSING

CAJUN PASTA SALAD WITH ITALIAN MEATS AND ROASTED GARLIC

BABY SPINACH SALAD WITH SLICED BUTTON MUSHROOMS, CHOPPED BACON AND CANE SYRUP VINAIGRETTE

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*Pricing based for one hour of service*

*Minimum of 25 guests required for buffet service*





# DINNER

## **JW MARRIOTT MARQUIS BUFFET \$90 per person**

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*(CHOOSE ONE SOUP, FOUR SALDS, FOUR ENTRÉES, FOUR SIDES, AND FOUR DESSERTS)*

### **ENTRÉES**

BOURBON BRINED PORK LOIN WITH CANE SYRUP REDUCTION

PECAN CRUSTED CHICKEN BREAST WITH MUSTARD CREAM SAUCE

ROASTED SEMI-BONELESS CHICKEN BREAST WITH PESTO CREAM

SLOW BRAISED BONELESS SHORT RIBS AND PAN GRAVY

BLACKENED REDFISH WITH HONEY - BALSAMIC GLAZE

HONEY BBQ CHICKEN BREAST

GRILLED FLANK STEAK WITH VEAL JUS

PAN- SEARED YELLOW SNAPPER WITH PINEAPPLE RELISH

GRILLED FLAT IRON STEAK WITH MOLE SAUCE

COCONUT CHICKEN STEW

MARINATED PORK LOIN WITH MANGO PAPAYA RELISH

GRILLED SKIRT STEAK WITH CHIMICHURRI SAUCE

CRAB STUFFED FLOUNDER ROULADE AND PECAN BROWN BUTTER

WHOLE GRAIN MUSTARD CRUSTED LAMB LOLLIPOPS WITH TOMATO JAM

HORSERADISH ENCRUSTED HANGER STEAK

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

## JW MARRIOTT MARQUIS BUFFET \$90 per person

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### SIDES

JASMINE RICE

SAFFRON RICE

FRIED YUCCA

POTATO GRATIN

RATATOUILLE VEGETABLE

SPINACH AND CHEESE TORTELLINI ALFREDO

BASIL AND THYME RISOTTO

ARTICHOKE AND WHITE BEAN RAGOUT

SWEET POTATO MASH

CRANBERRY AND PECAN WILD RICE

ROASTED GARLIC WHIPPED POTATOES

WILD MUSHROOM AND CIPOLLINI ONION RISOTTO

TRI-COLORED ROASTED POTATOES

HERB MARINATED AND ROASTED BABY ROOT VEGETABLES

RUTABAGA PUREE

CAULIFLOWER AND BROCCOLI GRATIN

### DESSERTS

*ASSORTED BITE SIZED PASTRIES TO INCLUDE :*

FRUIT TARTS

CHOCOLATE ECLAIRS

CREAM STUFFED CANNOLIS

VARIETY OF MINI CAKES

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# RECEPTION

## COCKTAIL RECEPTION

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*(CHOOSE ONE OF THE FOLLOWING)*

**1 HOUR COCKTAIL RECEPTION \$38 per person**

4 AMUSE BOUCHE AND 2 BUTLER-PASSED HOT HORS D'OEUVRES

**2 HOUR RECEPTION \$50 per person**

4 AMUSE BOUCHE, 2 COLD AND 4 HOT BUTLER-PASSED HORS D'OEUVRES

### COLD AMUSE BOUCHE

SEARED RARE DUCK BREAST WITH CARAMELIZED ONION- CHERRY JAM ON MICRO H

ERBS SMOKED SALMON ROULADE WITH DILL CREAM CHEESE AND CANDIED LEMON

AHI TUNA TARTARE WITH WAKAME SALAD AND LEMON AIOLI

SHRIMP AND OYSTER CEVICHE SHOOTER

ROQUEFORT STUFFED BLACK MISSION FIGS

JUMBO LUMP BLUE CRAB TIMBALE WITH WILD ARUGULA AND FRIED CAPERS

BOILED SHRIMP COCKTAIL WITH SPICY REMOULADE SAUCE

LOBSTER SALAD WITH PICKLED CUCUMBER AND TOBIKKO CAVIAR

HONEYDEW MELON SHOOTER

WATERMELON AND YELLOW TOMATO GAZPACHO WITH CHIVE CRÈME FRAICHE



# RECEPTION

## COCKTAIL RECEPTION

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### COLD HORS D'OEUVRES

CREPE ROULADE WITH SMOKED SALMON

RED BLISS BABY POTATOES WITH SOUR CREAM AND SALMON ROE

DUCK PROSCIUTTO CANAPÉ

GORGONZOLA CHEESE STUFFED GRAPE LEAVES

TUNA TARTAR WONTONS WITH CHIVE SPRIG

MINI CALIFORNIA ROLLS

SMOKED TROUT WITH ROASTED CHILI AVOCADO SALAD

DUCK FOIE GRAS MOUSSE WITH CHERRY CHUTNEY



# RECEPTION

## COCKTAIL RECEPTION

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### **BUTTLER- PASSED HOT HORS D'OEUVRES**

OYSTERS ROCKEFELLER

SEARED FOIE GRAS WITH GEORGIA PEACH COMPOTE

MINIATURE CRAB CAKES WITH LEMON AIOLI

BLACKENED GULF GROUPER WITH ORANGE MARMALADE JAM

DEEP FRIED POT STICKER WITH GINGER SOY DRIZZLE

CARIBBEAN CONCH FRITTER WITH ROASTED RED PEPPER AIOLI

CORN AND BLACK BEAN HUSH PUPPIES

TOMATO BISQUE BOULE

TRADITIONAL MINI BEEF EMPANADAS

FETA STUFFED ARTICHOKE HEART TOSSED WITH GARLIC OLIVE OIL

BRIE AND PEAR FILO FLOWER

VEGETABLE SPRING ROLL

FRENCH ONION SOUP BOULE

POTATO CROQUETTE WITH TRUFFLE AIOLI AND CHOPPED CHIVES

BRAISED PORK BELLY TARTLET

LAMB KABOB MARRAKESH WITH YOGURT RAITA DRIZZLE



# RECEPTION

## COLD DISPLAY STATIONS

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### CHEESE DISPLAY

ENHANCEMENT \$18 | STATION \$30

IMPORTED AND DOMESTIC CHEESE TO INCLUDE:

MAYTAG BLEU, PECORINO, TILLAMOOK CHEDDAR, DOUBLE GLOUCESTER, LAVOSH, ASSORTED CRACKERS, FRUIT COMPOTES, PRESERVES, AND A VARIETY OF OLIVES

### VEGETABLE DISPLAYS

ENHANCEMENT \$22 | STATION \$36

INDIVIDUAL SEASONAL GARDEN VEGETABLE CRUDITÉS WITH LEMON CRÈME FRAICHE AND RANCH DIPPING SAUCE

GRILLED MARINATED VEGETABLES WITH AGED BALSAMIC AND INFUSED OLIVE OILS

BRUSCHETTA STATION TO INCLUDE WILD MUSHROOM, ARTICHOKE, KALAMATA OLIVE TAPENADE, AND ROASTED RED PEPPER

### MEDITERRANEAN DISPLAY

ENHANCEMENT \$24 | STATION \$40

IMPORTED AND DOMESTIC CHEESES TO INCLUDE:

MAYTAG BLEU, PECORINO, TILLAMOOK CHEDDAR, DOUBLE GLOUSTER, LAVOSH, ASSORTED CRACKERS, FRUIT COMPOTES, AND PRESERVES

ITALIAN CHACUTERIE TO INCLUDE:

PROSCUITTO, BRESAOLA, SOPRASETTA

GRILLED MARINATED VEGETABLES WITH AGED BALSAMIC AND INFUSED OLIVE OILS

VARIETY OF OLIVES, HUMMUS DIP WITH TOASTED PITA, AND NAAN BREADS

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*Minimum of 25 people per Station*



# RECEPTION

## SEAFOOD DISPLAY STATIONS

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### COLD SEAFOOD BAR

ENHANCEMENT \$30 | STATION \$50

FRESH SHUCKED PRINCE EDWARD ISLAND OYSTERS

SPICY BOILED JUMBO GULF SHRIMP

ALASKAN SNOW CRAB LEGS

MIGNONETTE AND COCKTAIL SAUCE, LEMON WEDGES, TABASCO, CAJUN REMOULADE, AND HORSERADISH

CALIFORNIA ROLLS, SPICY TUNA AND MACKEREL SASHIMI, WASABI, AND PICKLED GINGER

### CAVIAR SAMPLING

ENHANCEMENT \$34 | STATION \$55

OSETRA, SEVRUGA, HACKLEBACK, AND PADDLEFISH CAVIARS

SALMON AND WASABI TOBIKO

POTATO AND BUCKWHEAT BLINIS

HARD BOILED EGGS, DICED RED ONION, AND CRÈME FRAICHE

*Minimum of 50 people per station*



# RECEPTION

## CHEF-ON-SHOW ACTION STATIONS

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*TO CREATE AN AMAZING EXPERIENCE FOR YOUR GUESTS, EACH STATION REQUIRES A CHEF ATTENDANT AT AN ADDITIONAL CHARGE OF \$250 FOR UP TO TWO HOURS  
ADDITIONAL HOURS ARE \$50 EACH*

### CREATE YOUR OWN SALAD STATION

**ENHANCEMENT \$19 | STATION \$32**

ROMAINE, FRISEE, BABY SPINACH, BIBB AND ICEBERG LETTUCE

SHAVED REGGIANO PARMESAN, FETA, MAYTAG BLEU, AND CHEDDAR CHEESE

GRILLED CHICKEN, BEEF, AND SHRIMP

CHOPPED BACON, HAM AND TURKEY

KALAMATA OLIVES, RED ONION, TOMATOES, ROASTED RED PEPPERS, AND MARINATED ARTICHOKE

RANCH, BUTTERMILK, ITALIAN, AND CAESAR DRESSINGS

EXTRA VIRGIN OLIVE OIL, BASIL INFUSED, AND WALNUT OIL

TOASTED PITA, LAVOSH, NAAN, FOCACCIA, AND FRENCH BREAD

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*Minimum of 25 people*





# RECEPTION

## PASTA & GNOCCHI STATIONS

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### PASTA BAR

**ENHANCEMENT \$25 | STATION \$36**

TRI-COLORED CHEESE TORTELLINI, MUSHROOM RAVIOLI, CORKSCREW, AND PENNE

SLICED CHICKEN BREAST

SAUTÉED GULF SHRIMP

CHARRED TOMATO, PUTTANESCA, ROASTED PESTO CREAM, AND ALFREDO SAUCE

ARTICHOKE HEARTS, RED PEPPERS, WILD MUSHROOMS, AND BABY SPINACH

MOZZARELLA AND PARMESAN CHEESES

GARLIC FRENCH LOAF, AND FOCACCIA BREADS

### GNOCCHI BAR

**ENHANCEMENT \$20 | STATION \$33**

SWEET POTATO AND TRADITIONAL GNOCCHI

PANCETTA, FIGS, ANDOUILLE SAUSAGE, CARAMELIZED ONION, TOMATO CONCASSEE,

KALAMATA OLIVES

TOMATO VODKA, GORGONZOLA CREAM AND SAGE BROWN BUTTER SAUCE

FETA, PECORINO, SMOKED GOUDA AND PARMESAN CHEESES



# RECEPTION

## CHEF-ON-SHOW ACTION STATIONS

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### *GLOBALLY INSPIRED RECEPTION STATIONS*

*TO CREATE AN AMAZING EXPERIENCE FOR YOUR GUESTS, EACH STATION REQUIRES A CHEF ATTENDANT AT AN ADDITIONAL CHARGE OF \$250 FOR UP TO TWO HOURS  
ADDITIONAL HOURS ARE \$50 EACH*

### **MEXICO**

**ENHANCEMENT \$20 | STATION \$32**

QUESADILLA STATION WITH CHICKEN, GRILLED VEGETABLES AND MONTEREY JACK CHEESE

FRIED NACHO CHIPS WITH MELTED CHEESE, CHILI, SLICED JALAPENOS, SALSA, GUACAMOLE AND SOUR CREAM

HONEY LIME CHIPOTLE GLAZED SEARED SALMON WITH TOMATILLO SAUCE

### **SPAIN**

**ENHANCEMENT \$22 | STATIONS \$36**

TRADITIONAL PAELLA WITH SAUTÉED CHORIZO, CHICKEN, PEI MUSSELS, CLAMS AND LANGOSTINOS AL AJILLO

HUMMUS, BABAGANOUSH, COUSCOUS SALAD, MINI FLATBREADS, PITA, AND NAAN BREAD

### **VIETNAMESE**

**ENHANCEMENT \$22 | STATION \$32**

SPRING ROLL STATION WITH PRAWNS, VEGETABLES, GLASS NOODLES, NAPA CABBAGE, SERVED WITH SWEET CHILI SAUCE, AND PEANUT SAUCE

PAN-SEARED VIETNAMESE PORK DUMPLINGS

STEAMED BASMATI RICE

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*Minimum of 50 people per station*



# RECEPTION

## CHEF-ON-SHOW ACTION STATIONS

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### *GLOBALLY INSPIRED RECEPTION STATIONS*

*TO CREATE AN AMAZING EXPERIENCE FOR YOUR GUESTS, EACH STATION REQUIRES A CHEF ATTENDANT AT AN ADDITIONAL CHARGE OF \$250 FOR UP TO TWO HOURS  
ADDITIONAL HOURS ARE \$50 PER HOUR.*

### **THAI**

**ENHANCEMENT \$22 | STATION \$32**

PAD THAI NOODLE SALAD

STIR-FRY BEEF WITH SWEET THAI BASIL AND LEMONGRASS

STEAMED JASMINE RICE

### **SUSHI**

**ENHANCEMENT \$26 | SUSHI AND SASHIMI STATION \$40**

*NO CHEF REQUIRED FOR THE SUSHI STATION*

DELICACIES TO INCLUDE CALIFORNIA, SPICY TUNA, VEGETABLE, AND YELLOW SNAPPER

WASABI, SOY SAUCE AND PICKLED GINGER

SQUID SALAD

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*Minimum of 50 people per station*



# RECEPTION

## CHEF-ON-SHOW ACTION STATIONS

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### *GLOBALLY INSPIRED RECEPTION STATIONS*

*TO CREATE AN AMAZING EXPERIENCE FOR YOUR GUESTS, EACH STATION REQUIRES A CHEF ATTENDANT AT AN ADDITIONAL CHARGE OF \$250 FOR UP TO TWO HOURS  
ADDITIONAL HOURS ARE \$50 EACH*

### CARVING STATIONS

**ENHANCEMENT \$23 | STATIONS \$ 37**

WHOLE ROASTED BEEF TENDERLOIN WITH CABERNET REDUCTION

HORSERADISH MAYONNAISE, WHOLE GRAIN AND DIJON MUSTARD, AND PETITE WHITE AND WHOLE WHEAT ROLLS

**ENHANCEMENT \$ 18| STATIONS \$30**

ROASTED YOUNG TURKEY WITH CRANBERRY CHUTNEY, SAGE PAN GRAVY, MUSTARD, MAYONNAISE, AND PETITE POTATO PISTOLETTES

**ENHANCEMENT \$18 | STATIONS \$30**

STEAMSHIP ROUND OF PORK WITH HONEY MUSTARD, MAYONNAISE, AND PETITE ROLLS

**ENHANCEMENT \$21 | STATIONS \$ 33**

SLOW ROASTED INSIDE ROUND OF BEEF WITH ROSEMARY AU JUS, CARAMELIZED ONIONS, HORSERADISH SAUCE, WHITE AND WHOLE WHEAT SILVER DOLLAR ROLLS

**ENHANCEMENT - \$18 | STATIONS \$30**

SLOW ROASTED SUCKLING PIG WITH CARAMELIZED ONION, MOJO, CORNICHONS, MINI CUBAN ROLLS

**ENHANCEMENT \$18 | STATIONS \$30**

GRILLED LEG OF LAMB WITH JUNIPER BERRY VEAL REDUCTION, FRENCH WHITE AND WHOLE WHEAT ROLLS

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*Minimum of 25 people per station*



# RECEPTION

## DESSERT STATIONS

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*STATION REQUIRES AN ATTENDANT AT AN ADDITIONAL CHARGE OF \$150 FOR UP TO FOUR HOURS  
ADDITIONAL HOURS \$50 EACH*

### ILLY COFFEE BAR

**ENHANCEMENT \$15 | STATION \$25**

CAFÉ CRÈME CARAMELLO TOPPED WITH WHIPPED CREAM AND CARAMEL DRIZZLE

CLASSIC CAFÉ ESPRESSO WITH CREAM

CAFÉ SHAKERATO

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

### DESSERT FLAMBÉ STATION

**ENHANCEMENT \$15 | STATIONS \$25**

BANANAS FOSTER WITH BUTTER, BROWN SUGAR, MYER'S DARK RUM AND BANANA LIQUOR

CHERRIES JUBILEE WITH KIRSCH BRANDY AND ORANGE ZEST

HAAGEN DAZS VANILLA ICE CREAM

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

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*Minimum of 25 people per station*



# RECEPTION

## DESSERT STATIONS

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### DESSERT FRY STATION

**ENHANCEMENT \$15 | STATION \$25**

*STATION REQUIRES AN ATTENDANT AT AN ADDITIONAL CHARGE OF \$150 FOR UP TO FOUR HOURS. ADDITIONAL HOURS \$50 EACH*

PECAN CRUSTED CHEESECAKE AND BLUEBERRY COMPOTE

NEW ORLEANS STYLE BEIGNETS DREDGED WITH POWDERED SUGAR

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

### DESSERT DISPLAY STATION

**ENHANCEMENT \$18 | STATION \$30**

MINI ASSORTED CRÈME BRULEE

CHOCOLATE MOUSSE

MINI FRUIT TARTS

MINI FRENCH PETIT FOUR SELECTIONS

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

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*Minimum of 25 people per station*



# COCKTAILS

## CLASSIC BAR PACKAGE

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### BOURBON AND WHISKEY

JACK DANIELS, MAKERS MARK, CANADIAN CLUB

### SCOTCH

DEWAR'S WHITE

### GIN

TANQUERAY, BEEFEATER

### RUM

BACARDI SUPERIOR, CAPTAIN MORGAN ORIGINAL SPICED RUM

### TEQUILA

OLMECA PLATA, 1800 SILVER

### VODKA

ABSOLUT, TITO'S

### LIQUER

BAILEYS, COINTREAU, KAHLUA, DEKUYPER PEACH SCHNAPPS, HIRAM WALKER TRIPLE SEC, DEKUYPER SOUR APPLE, DRAMBUIE, GRAND MARNIER,

YPIOCA CACHACA, AMARETTO DISARONNO

### COGNAC

COURVOISIER VS

### VERMOUTH

MARTINI DRY, MARTINI SWEET, CAMPARI



# COCKTAILS

## CLASSIC BAR PACKAGE

---

### SELECTION OF HOUSE RED, WHITE AND SPARKLING WINE

#### BEER

BUDWEISER, BUD LIGHT, MILLER LITE, SIERRA NEVADA PALE ALE, SAMUEL ADAMS BOSTON LAGER, BLUE MOON BELGIAN ALE, NEW BELGIUM FAT TIRE AMBER ALE, HEINEKEN, STELLA ARTOIS, CORONA EXTRA, CORONA LIGHT, MODELO ESPECIAL, KEY WEST SUNSET ALE, CIGAR CITY JAI ALAI IPA, GUINNESS DRAUGHT, LANDSHARK LAGER, COORS LIGHT, O'DOULS (NON-ALCOHOLIC)

#### SODA

PEPSI, DIET PEPSI, MOUNTAIN DEW, DIET MOUNTAIN DEW, MIST TWIST

#### WATER

AQUAFINA, PERRIER

*ONE HOUR BAR \$30 per person*

*TWO HOUR BAR \$40 per person*

*ADDITIONAL HOUR \$10 per person*





# COCKTAILS

## LUXURY BAR PACKAGE

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### **BOURBON AND WHISKEY**

JACK DANIELS, KNOB CREEK, CROWN ROYAL

### **SCOTCH**

JOHNNY WALKER BLACK LABEL

### **GIN**

BOMBAY SAPPHIRE

### **RUM**

BACARDI SUPERIOR, CAPTAIN MORGAN ORIGINAL SPICED RUM, ZACAPA

### **TEQUILA**

PATRON SILVER, AVION SILVER

### **VODKA**

GREY GOOSE, ABSOLUT ELYX

### **LIQUEUR**

BAILEYS, COINTREAU, KAHLUA, DEKUYPER PEACH SCHNAPPS, HIRAM WALKER TRIPLE SEC, DEKUYPER SOUR APPLE, DRAMBUIE, GRAND MARNIER,

AMARETTO DISARONNO, YPIOCA CACHACA

### **COGNAC**

HENNESSY PRIVILEGE VSOP

### **VERMOUTH**

MARTINI DRY, MARTINI SWEET, CAMPARI



# COCKTAILS

## LUXURY BAR PACKAGE

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### SELECTION OF HOUSE RED, WHITE AND SPARKLING WINE

#### BEER

Budweiser, Bud Light, Miller Lite, Sierra Nevada Pale Ale, Samuel Adams Boston Lager, Blue Moon Belgian Ale, New Belgium Fat Tire Amber Ale, Sierra Nevada Pale Ale, Heineken, Stella Artois, Corona Extra, Key West Sunset Ale, Cigar City Jai Alai IPA, Guinness Draught, Landshark Lager, Coors Light, O'Doul's (NON-ALCOHOLIC)

#### SODA

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist

#### WATER

Aquafina, Perrier

*ONE HOUR BAR \$35 per person*

*TWO HOUR BAR \$50 per person*

*ADDITIONAL HOUR \$12 per person*



# COCKTAILS

## BAR SELECTIONS

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### WINE & BEER BAR

INCLUDES HOUSE WINE | IMPORTED & DOMESTIC BEER | SODAS & BOTTLED WATER

ONE HOUR \$25 per person

TWO HOURS \$34 per person

ADDITIONAL HOUR \$10 per person

### OPEN BAR, BASED ON CONSUMPTION

LUXURY BRANDS \$17 per drink

CLASSIC BRANDS \$14 per drink

DOMESTIC, IMPORTED, & CRAFT BEER \$7 each

HOUSE WINE \$12 per glass

SOFT DRINKS \$5 each

BOTTLED WATER \$6.50 each

APERITIFS AND CORDIALS \$10 each

*BARTENDER FEE \$250 (UP TO FOUR HOURS)*

*CASHIER FEE \$250 (UP TO FOUR HOURS)*

*ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 each*

HOUSE WINE \$40 per bottle

SPARKLING HOUSE WINE \$50 per bottle

WINE SERVICE \$12 per bottle

CHAMPAGNE TOAST \$15 per bottle

WINE CORKAGE FEE \$20 per bottle

LIQUOR CORKAGE FEE \$75 per bottle



# WINE LIST

## SPARKLING AND CHAMPAGNE

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GRUET, BRUT, NEW MEXICO, USA, NV \$65

SCHRAMSBERG, BRUT, "MIRABELLE" NORTH COAST, CA, USA \$70

FRANCOIS MONTAND, BRUT, FRANCE, NV \$50

PIPER SONOMA BRUT, SONOMA COUNTY \$70

VEUVE CLIQUOT, YELLOW LABEL, FRANCE \$150

MOET & CHANDON IMPERIAL, CHAMPAGNE \$160

TAITTINGER, LA FRANCAISE, BRUT \$130

CAMPO VIEJO BRUT ROSE, CAVA, SPAIN, NV \$50

BORGLUCE LAMPO PROSECCO, ITALY, NY \$50



# WINE LIST

## WHITE

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A TO Z WINEWORKS, PINOT GRIS, OREGON, USA \$50

DASHWOOD, SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND \$50

RODNEY STRONG, CHARDONNAY, SONOMA SELECT, SONOMA COUNTY, CALIFORNIA, USA \$60

CUVAISON, CHARDONNAY, ESTATE, CARNEROS, NAPA VALLEY, CALIFORNIA, USA \$80

PIGHIN, PINOT GRIGIO, FRIUI-VENEZIA GIULIA, ITALY \$55

JORDAN, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA \$90

FERRARI-CARANO, FUME BLANC, VINEYARDS, SONOMA COUNTY, CALIFORNIA, USA \$70

SNOQUALMIE, RIESLING "ECO", COLUMBIA VALLEY \$50

PATIENT COTTAT, SAUVIGNON BLANC, SANCERRE, FRANCE \$80

GOBELSBURG, GRUNIER VELTLINER, KAMPTAL, AUSTRIA \$55

VILLA MARIA, SAUVIGNON BLANC, "CELLAR SELECTION" MARLBOROUGH, NEW ZEALAND \$60

MATANZAS CREEK, SAUVIGNON BLANC, SONOMA COUNTY, CALIFORNIA, USA \$65

STARMONT WINERY & VINEYARDS, CHARDONNAY, NAPA VALLEY, CALIFORNIA, USA \$55



# WINE LIST

## ROSE

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KIM CRAWFORD, ROSE, MARLBOROUGH, NEW ZEALAND \$60

TRIENNES, ROSE, PROVENCE, FRANCE \$45

## RED

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LOUIS M MARTIN, CABERNET SAUVIGNON, NAPA \$70

FERRARI-CARANO, MERLOT, SONOMA COUNTY, CALIFORNIA \$80

MEIOMI, PINOT NOIR, MONTERRERY-SANTA BARBARA-SONOMA COUNTIES, CALIFORNIA \$60

TOAD HOLLOW VINEYARDS, PINOT NOIR, MONTEREY, CALIFORNIA, USA \$75

SPELLBOUND, MERLOT, CALIFORNIA, USA \$55

CARMENET WINERY, CABERNET SAUVIGNON, VINTNER'S COLLECTION RESERVE, CALIFORNIA, USA \$50

NOBLE TREE, CABERNET SAUVIGNON, WICKERSHAM RANCH VINEYARD, RUSSINA RIVER VALLEY, SONOMA COUNTY, CALIFORNIA, USA \$60

HANGTIME, PINOT NOIR, CALIFORNIA, USA \$45

WHITEHALL LANE WINERY, MERLOT, NAPA VALLERY, CALIFORNIA, USA \$100

JUSTIN, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, USA \$65

CROSSBARN BY PAUL OBBS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, USA \$200

THE 75 WINE COMPANY, CABERNET SAUVIGNON, CALIFORNIA, USA \$45

MATANZAS CREEK WINERY, MERLOT, NAPA, SONOMA COUNTY, USA \$90



# DINNER

**LATIN INSPIRED BUFFET Lunch \$60 per person | Dinner \$90 per person**

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## **SOUPS**

SANCOCHO

BARLEY BEAN

POTATO LOCRO CHOWDER

## **SALADS**

SHRIMP CEVICHE SERVED WITH AJI RELISH, YUCCA, AND PLANTAIN CHIPS

JICAMA AND ORANGE SLAW

BABY MIXED GREEN SALAD WITH CUCUMBER, BLACK BEANS, DICED TOMATO, AND CILANTRO VINAIGRETTE

GRILLED HEARTS OF PALM AND SHRIMP SALAD

LENTIL SALAD WITH LEMON VINAIGRETTE

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*



# DINNER

**LATIN INSPIRED BUFFET Lunch \$60 per person | Dinner \$90 per person**

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## **ENTRÉES**

COCONUT CHICKEN STEW

MARINATED PORK LOIN SERVED WITH MANGO PAPAYA RELISH

GRILLED SKIRT STEAK CHIMICHURRI

ADOBO PORK

BANANA LEAF WRAPPED MAHI MAHI WITH LEMON BEURRE BLANC

BEEF EMPANADAS

PORK SPARE RIBS

BRAZILIAN FISH STEW OVER WHITE RICE

## **SIDES**

ACHIOTE RICE

STEWED SPINACH AND TOMATO

BLACK BEAN PUREE

STEAMED WHITE RICE

OVEN ROASTED RED BLISS POTATOES

## **DESSERTS**

CAFÉ CON LECHE CAKE

COCONUT BREAD PUDDING WITH RUM SAUCE FRUIT

SALAD WITH HIERBA BUENA

ARROZ CON LECHE

FLAN WITH DULCE DE LECHE

ASSORTED MINI PASTRIES

PETIT FOURS

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*Pricing based for one hour of service  
Minimum of 25 guests required for buffet service*





# OTHER

## GENERAL INFORMATION

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### FACTS ABOUT OUR CATERING

ALL PRICES ARE SUBJECT TO A 24% SERVICE CHARGE AND APPLICABLE SALES TAX (9%).

THESE ITEMS HAVE BEEN SELECTED TO MEET THE DIVERSE DIETARY NEEDS OF OUR GUESTS.

YOUR SERVER WILL BE HAPPY TO ANSWER ANY QUESTIONS YOU MAY HAVE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

KIDS MENUS, BAH / BAR MITZVAH MENUS, WEDDING, PROM, AND SPECIAL EVENT MENUS ALSO AVAILABLE.

*Please call our Social Catering Department: 305-421-8620 for more information.*



# OTHER

## GENERAL INFORMATION

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### FACTS ABOUT OUR CATERING

OUR PRINTED MENUS ARE FOR GENERAL REFERENCE. ALL PRICED LISTED ARE SUBJECT TO CHANGE. MENU PRICES WILL BE CONFIRMED BY YOUR EVENT MEETING PLANNER.

### GUARANTEE

GUARANTEES ARE REQUIRED FOR ALL CATERED FOOD AND BEVERAGE EVENTS. FINAL ATTENDANCE MUST BE CONFIRMED THREE BUSINESS DAYS IN ADVANCE, OR THE EXPECTED NUMBER WILL BE USED. THIS NUMBER WILL BE YOUR GUARANTEE AND IS NOT SUBJECT TO REDUCTION. HOWEVER, INCREASES IN GUARANTEES MAY BE ACCEPTED UP TO TWENTY-FOUR HOURS PRIOR TO THE FUNCTION, SUBJECT TO PRODUCT AVAILABILITY. WE WILL SET AND PREPARE FOOD FOR 3% OVER THE GUARANTEE.

### DECORATIONS

ALL DECORATIONS MUST MEET WITH THE APPROVAL OF THE MIAMI-DADE FIRE DEPARTMENT, IE. SMOKE MACHINES, CANDLES, ETC. THE HOTEL WILL NOT PERMIT THE AFFIXING OF ANY ITEMS TO THE WALLS OR CEILING OF ROOMS.

### SECURITY

THE HOTEL MAY REQUIRE SECURITY OFFICERS FOR CERTAIN EVENTS. ONLY HOTEL APPROVED SECURITY FIRMS MAY BE USED.  
LIST AVAILABLE UPON REQUEST.

### SIGNAGE

IN ORDER TO MAINTAIN THE AMBIANCE OF THE HOTEL, ALL SIGNS MUST BE PROFESSIONALLY PRINTED. NO HAND-WRITTEN SIGNS ARE ALLOWED. OUR HOTEL PROHIBITS SIGNS OF ANY KIND IN THE MAIN LOBBY. SIGNAGE ALLOWED ON FLOORS 3,4,5, AND 19 ONLY.

### LABOR CHARGES

CARVERS, STATION ATTENDANTS, ADDITIONAL FOOD AND COCKTAIL SERVERS ARE AVAILABLE AT A MINIMUM FEE OF \$250 PER ATTENDANT FOR EACH FOUR-HOUR TIME PERIOD. A 24% SERVICE CHARGE AND CURRENT STATE AND LOCAL SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES AS WELL AS ANY AUDIO/VISUAL EQUIPMENT CHARGES. MEETING ROOM RENTAL IS SUBJECT TO STATE SALES TAX.



# OTHER

## GENERAL INFORMATION

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### WEATHER POLICY

ANY OF THE FOLLOWING LOCALLY FORECASTED WEATHER CONDITIONS WILL REQUIRE THE RELOCATION OF AN OUTDOOR EVENT TO ITS INDOOR BACK-UP LOCATION:  
40% OR HIGHER CHANCE OF PRECIPITATION TEMPERATURES BELOW 60 DEGREES FAHRENHEIT OR OVER 100 DEGREES FAHRENHEIT  
WIND GUSTS IN EXCESS OF 15 MPH

DECISIONS WILL BE MADE NO LESS THAN 4 HOURS PRIOR TO THE SCHEDULED START TIME. A CLIENT-REQUESTED DELAY RESULTING IN A DOUBLE SET-UP WILL BE ASSESSED A SERVICE CHARGE OF \$10.00 PER SCHEDULED GUEST.

### FOOD & BEVERAGES

IT IS OUR POLICY NOT TO PERMIT FOOD AND BEVERAGES TO BE BROUGHT INTO OR REMOVED FROM OUR FUNCTION ROOMS OR HOSPITALITY SUITES. IN FUNCTION AREAS, ALCOHOLIC BEVERAGES ARE SOLD BY THE DRINK ONLY. IF ALCOHOLIC BEVERAGES ARE TO BE SERVED ON THE HOTEL PREMISES OR ELSEWHERE UNDER THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE, THE HOTEL WILL REQUIRE THAT BEVERAGES BE DISPENSED ONLY BY HOTEL SERVERS AND BARTENDERS. THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE REQUIRES THE HOTEL TO (1) REQUEST PROPER IDENTIFICATION IN THE WAY OF PHOTO ID OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDER AGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED AND (2) REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE HOTEL'S JUDGMENT, APPEARS INTOXICATED.

CONSUMING RAW OR UNDER-COOKED MEATS, SEAFOOD, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.

### ELECTRICAL CHARGES

ELECTRICAL NEEDS EXCEEDING 120 VOLTS / 20 AMPS WALL SOCKET MUST BE ARRANGED IN ADVANCE AND WILL BE CHARGED ACCORDINGLY. ADDITIONALLY, INSTALLING / LABOR CHARGES AND RENTAL OF NECESSARY EQUIPMENT WILL BE ACCESSED. ALL EQUIPMENT MUST HAVE UL LISTING. INFORMATION OUTLINING POWER CAPABILITIES AS WELL AS APPROPRIATE ENGINEERING CHARGES IS AVAILABLE THROUGH YOUR MEETING PLANNER.

### AUDIO / VISUAL

A COMPLETE LINE OF AUDIO AND VISUAL AIDS ARE AVAILABLE THROUGH OUR IN-HOUSE AUDIO VISUAL COMPANY, AVS. YOUR MEETING PLANNER CAN ARRANGE EQUIPMENT SUITED TO YOUR NEEDS.



# OTHER

## MORE CATERING INFORMATION

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### GUEST PACKAGES

THE HOTEL WILL NOT ACCEPT PACKAGES MORE THAN 72 HOURS PRIOR TO YOUR FUNCTION DATE. NOTIFICATION OF DELIVERIES MUST BE IN WRITING. SHIPMENT LABELS MUST INCLUDE:

COMPANY / GROUP NAME

YOUR HOTEL REPRESENTATIVE'S NAME

RETURN ADDRESS

DATE OF FUNCTION

THE HOTEL WILL NOT ASSUME ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF MERCHANDISE SENT TO THE HOTEL FOR STORAGE. HANDLING CHARGES WILL BE ACCESSED BASED ON VOLUME.

### PAYMENT

ALL DEPOSITS FOR RETAINING BANQUET FACILITIES ARE NON-REFUNDABLE. TERMS OF PAYMENT WILL BE ESTABLISHED IN YOUR CONFIRMATION AGREEMENT. ADVANCE DEPOSITS AND TOTAL REPAYMENT MAY BE REQUIRED. CREDIT MAY BE ESTABLISHED WITH HOTEL FOR CORPORATE AND CONVENTION BUSINESS ONLY IF THE TOTAL ESTIMATED CHARGES EXCEEDS \$10,000.00. ALL PRIVATE FUNCTIONS (WEDDINGS, ANNIVERSARIES, BAR / BAT MITZVAHS, CLASS REUNIONS, ETC.) REQUIRE A PAYMENT OF ESTIMATED CHARGES PAYABLE BY CREDIT CARD ON THE DAY OF THE EVENT.

### CANCELLATIONS

THE FOLLOWING CANCELLATION SCHEDULE FOR FOOD, BEVERAGE AND ROOM RENTAL WILL APPLY FOR ALL GROUPS:

30 DAYS: 50% OF THE TOTAL

14 DAYS: 75% OF THE TOTAL

72 HOURS: 100% OF THE TOTAL



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES I – BREAKFAST AND MORNING BREAK

#### EXPRESS CONTINENTAL BREAKFAST

ORANGE, CRANBERRY, APPLE AND GRAPEFRUIT JUICES

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS OF BUTTER

CROISSANTS, FRUIT DANISH PASTRIES AND MUFFINS

#### MID-MORNING BREAK

ORANGE, CRANBERRY, APPLE AND GRAPEFRUIT JUICES

ASSORTED PEPSI SOFT DRINKS

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

*(CHOOSE ONE OF THE FOLLOWING)*

FRESHLY BAKED CHOCOLATE CHIP, PEANUT BUTTER, SUGAR, AND OATMEAL RAISIN COOKIES

CHOCOLATE FUDGE BROWNIES AND TRUFFLES

SELECTION OF 100 CALORIE SNACK PACKS

ASSORTED CANDY BARS

GRANOLA AND NUTRI-GRAIN BARS

CHEF'S SELECTION OF FINGER SANDWICHES

ALMOND BISCOTTI

MINI KEY LIME TARTS

FINGER CHEESECAKE

GIANT SOFT PRETZELS

NACHO CHIPS WITH SALSA AND GUACAMOLE

ASSORTED INDIVIDUALLY PACKAGED NUTS

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*Minimum 10 guests*



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES I – LUNCH

#### ROLL-IN LUNCH

ASSORTED PEPSI SOFT DRINKS

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS OF BUTTER

#### SOUP DU JOUR

#### SALADS

*(CHOOSE THREE OF THE FOLLOWING)*

CAPRESE SALAD WITH A BALSAMIC SYRUP AND CHIFFONADE BASIL

GRILLED VEGETABLE ANTIPASTO SALAD

TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA AND RED WINE VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE, GARLIC CROUTONS, AND WHITE-BRINED ANCHOVIES

TRI-COLORED ORZO PASTA AND BLUE CRAB SALAD

PESTO POTATO SALAD

BIBB AND ICEBERG CHOPPED SALAD WITH BOILED EGGS, BACON, AND TOSSED IN BUTTERMILK DRESSING

CAJUN PASTA SALAD WITH ITALIAN MEATS AND ROASTED GARLIC

BABY SPINACH SALAD WITH SLICED BUTTON MUSHROOMS, CHOPPED BACON, AND BALSAMIC VINAIGRETTE

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*Minimum 10 guests*



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES I – LUNCH

#### SANDWICHES

*(CHOOSE THREE OF THE FOLLOWING)*

##### TURKEY WRAP

MESQUITE SMOKED DELI SLICED TURKEY WITH PICO DE GALLO, SLICED AVOCADO, BIBB LETTUCE, AND APPLEWOOD SMOKED BACON IN A JALAPENO TORTILLA

##### GRILLED VEGETABLE WRAP

BALSAMIC MARINATED AND GRILLED GARDEN VEGETABLES, COUSCOUS SALAD AND FETA CHEESE STUFFED IN A WHOLE WHEAT TORTILLA

##### CHICKEN CLUB

GRILLED CHICKEN BREAST WITH FRESH MOZZARELLA, SLICED VINE RIPENED TOMATO, BOSTON BIBB LETTUCE, AND PESTO MAYO ON FOCACCIA BREAD

##### GRILLED VEGETABLE PITA

SEASONAL GARDEN VEGETABLES WITH BRIE CHEESE IN A PITA POCKET

##### ROAST BEEF BAGUETTE

THINLY SLICED TOP ROUND OF BEEF WITH HORSERADISH MAYONNAISE, LETTUCE, AND SPICY FRIED ONIONS ON GRILLED FRENCH BAGUETTE LOAF

##### ITALIAN SUB

GENOA SALAMI, PROSCIUTTO, CAPICOLLA, BLACK FOREST HAM, PROVOLONE CHEESE, BLACK OLIVES, SHREDDED ICEBERG LETTUCE, VINE RIPENED TOMATOES, AND OLIVE OIL ON TOASTED FRENCH BAGUETTE

##### CURRY CHICKEN

CURRIED CHICKEN SALAD WITH CUCUMBER, TOMATO RELISH, AND BOSTON BIBB LETTUCE ON A LARGE BUTTER CROISSANT

STEAK CAESAR SALAD WITH REGGIANO PARMESAN CHEESE, AND ROMAINE LETTUCE IN A WHOLE WHEAT TORTILLA WRAP



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES I – LUNCH

*(CHOOSE ONE OF THE FOLLOWING)*

#### **HOT ITEM**

ITALIAN SAUSAGE AND MOZZARELLA CALZONE

BEEF EMPANADAS

WILD MUSHROOM AND CARAMELIZED PEARL ONION VOL-AU-VENT

BRUSCHETTA WITH WARM ROMA TOMATO, SWEET BASIL, ROASTED GARLIC, AND MOZZARELLA CHEESE

#### **DESSERTS**

ASSORTED PETIT FOURS TO INCLUDE MINI DESSERTS, FRUIT COMPOTES, AND FRUIT SALADS





# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES I – AFTERNOON BREAK

*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE TWO OF THE FOLLOWING BREAK ITEMS)*

FRESHLY BAKED CHOCOLATE CHIP, PEANUT BUTTER, SUGAR AND OATMEAL RAISIN COOKIES

CHOCOLATE FUDGE BROWNIES AND TRUFFLES

SELECTION OF 100 CALORIE SNACK PACKS

ASSORTED CANDY BARS, GRANOLA, AND NUTRI-GRAIN BARS

CHEF'S SELECTION OF FINGER SANDWICHES

ALMOND BISCOTTI

MINI KEY LIME TARTS

FINGER CHEESECAKE

GIANT SOFT PRETZELS

NACHOS CHIPS WITH SALSA AND GUACAMOLE

*Please ask your hotel representative for more information and pricing.*



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES II – BREAKFAST AND MID-MORNING BREAK

#### EXPRESS CONTINENTAL BREAKFAST

ORANGE, CRANBERRY, APPLE, AND GRAPEFRUIT JUICE

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

SELECTION OF BUTTER CROISSANTS, FRUIT DANISH, PASTRIES, AND MUFFINS

ASSORTED WHOLE SEASONAL FRUIT

#### MID-MORNING BREAK

ORANGE, CRANBERRY, APPLE AND GRAPEFRUIT JUICES

ASSORTED PEPSI SOFT DRINKS

FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE AND IMPORTED HOT TEAS

*(CHOOSE ONE OF THE FOLLOWING)*

FRESHLY BAKED CHOCOLATE CHIP, PEANUT BUTTER, SUGAR, AND OATMEAL RAISIN COOKIES

CHOCOLATE FUDGE BROWNIES AND TRUFFLES

SELECTION OF 100 CALORIE SNACK PACKS

ASSORTED CANDY BARS

GRANOLA AND NUTRI-GRAIN BARS

CHEF'S SELECTION OF FINGER SANDWICHES

ALMOND BISCOTTI

MINI KEY LIME TARTS

FINGER CHEESECAKE

GIANT SOFT PRETZELS

NACHOS CHIPS WITH SALSA AND GUACAMOLE

ASSORTED INDIVIDUALLY PACKAGED NUTS

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*Minimum 20 guests*



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES II – LUNCH BUFFET

#### SOUP DU JOUR

*(CHOOSE THREE OF THE FOLLOWING)*

#### **SALADS**

CAPRESE SALAD WITH BALSAMIC SYRUP AND CHIFFONADE BASIL

GRILLED VEGETABLE ANTIPASTO SALAD

TOSSED SALAD WITH GORGONZOLA CHEESE, TOMATOES, PANCETTA, AND RED WINE VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE, GARLIC CROUTONS, AND WHITE BRINED ANCHOVIES

TRI-COLORED ORZO PASTA AND BLUE CRAB SALAD

PANZANELLA

PESTO POTATO SALAD

TRADITIONAL COLE SLAW

BIBB AND ICEBERG CHOPPED SALAD WITH BOILED EGGS, AND BACON TOSSED IN BUTTERMILK DRESSING

CAJUN PASTA SALAD WITH ITALIAN MEATS AND ROASTED GARLIC

BABY SPINACH SALAD WITH SLICED BUTTON MUSHROOMS, CHOPPED BACON, AND CANE SYRUP VINAIGRETTE



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES II – LUNCH BUFFET

*(CHOOSE TWO OF THE FOLLOWING)*

#### **ENTRÉES**

BOURBON BRINED PORK LOIN WITH CANE SYRUP REDUCTION  
PECAN CRUSTED CHICKEN BREAST WITH MUSTARD CREAM SAUCE  
ROASTED SEMI-BONELESS CHICKEN BREAST WITH PESTO CREAM  
SLOW BRAISED BONELESS SHORT RIBS AND PAN GRAVY  
BLACKENED REDFISH WITH HONEY-BALSAMIC GLAZE  
HONEY BBQ CHICKEN BREAST  
GRILLED FLANK STEAK WITH VEAL JUS  
PAN-SEARED YELLOW SNAPPER WITH PINEAPPLE RELISH  
GRILLED FLAT IRON STEAK WITH MOLE SAUCE  
COCONUT CHICKEN STEW  
MARINATED PORK LOIN SERVED WITH MANGO PAPAYA RELISH  
GRILLED SKIRT STEAK CHIMICHURRI  
ADOBO PORK  
BANANA LEAF-WRAPPED MAHI MAHI WITH LEMON BEURRE BLANC

*(CHOOSE TWO OF THE FOLLOWING)*

#### **SIDES**

STEAMED JASMINE RICE  
SAFFRON RICE  
FRIED YUCCA  
POTATO GRATIN  
RATATOUILLE  
SPINACH AND CHEESE TORTELLINI ALFREDO  
BASIL AND THYME RISOTTO  
ARTICHOKE AND WHITE BEAN RAGOUT  
MASHED SWEET POTATOES  
CRANBERRY AND PECAN WILD RICE  
ROASTED GARLIC WHIPPED POTATOES



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES II – LUNCH BUFFET

*(CHOOSE THREE OF THE FOLLOWING)*

#### **DESSERTS**

NY STYLE CHEESECAKE WITH CHAMBORD MACERATED STRAWBERRIES

FRESH SEASONAL SLICED FRUIT

CHOCOLATE FUDGE CAKE WITH WHIPPED CREAM AND ORGANIC BERRIES

STRAWBERRY SHORTCAKE

TIRAMISU

COFFEE ANGLAISE

DULCE DE LECHE CAKE

KEY LIME PIE WITH RASPBERRY COULIS

CARROT CAKE



# OTHER

## COMPLETE MEETING PLANNER PACKAGES

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### COMPLETE MEETING PLANNER PACKAGES II – AFTERNOON BREAK

*INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED ILLY COFFEE, ASSORTED PEPSI PRODUCTS, AND IMPORTED HOT TEAS*

*(CHOOSE TWO OF THE FOLLOWING BREAK ITEMS)*

FRESHLY BAKED CHOCOLATE CHIPS, PEANUT BUTTER, SUGAR, AND OATMEAL RAISIN COOKIES

CHOCOLATE FUDGE BROWNIES AND TRUFFLES

SELECTION OF 100 CALORIE SNACK PACKS

ASSORTED CANDY BARS

GRANOLA AND NUTRI-GRAIN BARS

CHEF'S SELECTION OF FINGER SANDWICHES

ALMONDBISCOTTI

MINI KEY LIME TARTS

FINGER CHEESECAKE

GIANT SOFT PRETZELS

NACHOS CHIPS WITH SALSA AND GUACAMOLE

ASSORTED INDIVIDUALLY PACKAGED NUTS

*Please ask your hotel representative for more information and pricing.*

