

Courtyard By Marriott Arlington Crystal City/Reagan National Airport







BREAKFAST



Continental Breakfast Club

\$22.00 / guest

Blueberry and Seasonal Muffins, Plain Sliced Bagels served with Butter, Cream Cheese and Preserves, Seasonal Fresh Fruit, Chilled Orange and Apple Juice, Freshly brewed Coffee and Decaf, and Assorted Tea

Bistro Breakfast Buffet

\$32.00/ guest

Fresh Scrambled Eggs, Choice of Bacon or Sausage, Home Fried Breakfast Potatoes, Blueberry and Seasonal Muffins, Variety of Sliced Bagels served with Butter, Cream Cheese and Preserves, Seasonal Fresh Whole Fruit, Chilled Orange and Apple Juice, Freshly brewed Coffee and Decaf, and Assorted Tea

For groups of 15 or more

Breakfast Add Ons

Hard Boiled Eggs - \$2/guest Individual Yogurt- \$2/guest One sweet/one non-sweet Cereal w Milk- \$2/guest Assorted Individual Breakfast Cereals w Milk- \$3/guest Oatmeal served with sides of Raisins, Walnuts and Brown Sugar-\$5/guest Chef's Choice Seasonal Pastry Bread- \$2/guest

For groups of 15 or less Fruit and Berry Cup- \$3/guest Fruit and Yogurt Cup- \$4/guest



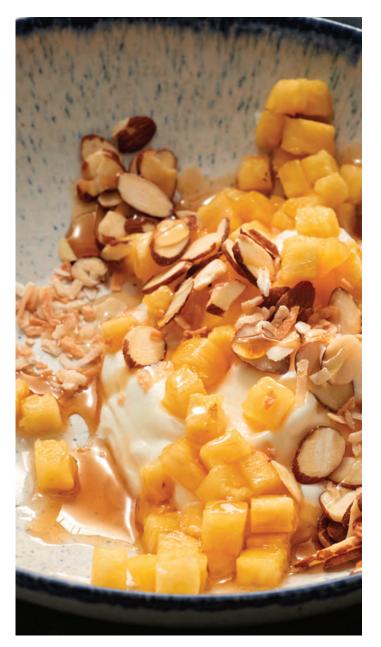
2899 Richmond Highway Arlington, VA 22202 T 7036723355 | sarah.bucy@marriott.com



^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or any eggs may increase your risk of foodborne illness.



BREAKFAST



FOOD BREAK OPTIONS

\$20/guest

PICK 3

Seasonal Fresh Whole Fruit Assorted Energy Bars

Build Your Own Yogurt Station

(Upgrade to Acai Yogurt Bowl for additional \$3/guest)

Pretzels and Peanut Butter

Fresh Carrots and Celery served with Pita Chips, Hummus and Ranch Dressing

Freshly Baked Cookies served with Milk

Chocolate Brownies

Sliced Lemon Pound Cake

Tortilla Chips and Salsa

Build your own Ice Cream Sundae Bar

All food served with Freshly Brewed Coffee, Decaf, and Assorted Tea

BEVERAGE BREAK OPTIONS

All Day Beverage

\$20/guest

Freshly Brewed Coffee/Decaf Assorted Tea Selection Assorted Pepsi Products **Bottled Water**

BREAK ADD ONS

Assorted Bottled Gatorade - \$5/guest Assorted Fruit Juices- \$5/guest Freshly Brewed Iced Tea- \$55 per gallon (can only be sold by gallon)

Freshly Made Lemonade-\$55 per gallon (can only be sold by gallon)

Freshly Brewed Coffee, Decaf or Tea- \$55 per gallon

Courtyard By Marriott Arlington Crystal City/Reagan **National Airport**

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LUNCH



Salad Bar Style

Tomato Soup

Selection of 2

Greens: Mixed Greens Romaine Iceberg Lettuce Arugula Kale

Selection of 3

Toppings:
Grilled Chicken
Bacon Bits
Dried Fruit
Quinoa
Parmesan Cheese
Gorgonzola
Goat Cheese Crumbles

\$30 / guest

Ingredients: Tomatoes Cucumbers Onions Cranberries Walnuts

Dressings Include: Lemon Vinaigrette Creamy Caesar Green Goddess Ranch

Dark Chocolate and Sea Salt Cookies

ADD ONFruit and Berry Bowl

\$3/guest

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LUNCH



Bistro Choice (Plated)

\$25/guest

Individual Menus will be distributed to attendees and options are served with choice of beverage, side item and dessert.

Options include: Salads, Sandwiches, Wraps, and Flatbreads

For groups of 15 or less.

Lunch Market

\$35/guest

Little Gem Salad Assorted Chips

Selection of 3:

Turkey BLT on Artisan Toast Grilled Chicken Caesar Wrap Chunk White Tuna Salad on Whole Grain Crispy Buffalo Chicken Wrap Chicken Salad on Whole Grain Green Goddess Chicken BLT

Selection of 2: Chocolate Brownies Cheesecake Bites Chocolate Chip Cookies Lemon Pound Cake

Assorted Pepsi Products Bottled Water

For groups of 15 or more.

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LUNCH

Pasta Party

Caesar Salad

Rolls

Rigatoni Pasta Cheese Tortellini Sliced Grilled Chicken Sliced Sausage Mixed Vegetables Pesto Cream Sauce Marinara Sauce

Tiramisu

Assorted Pepsi Products Bottled Water

For groups of 15 or more.

\$40 / guest

Fajita Fiesta

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Grilled Chicken Strips Steak Strips Grilled Peppers and Onions Rice Black Beans Shredded Cheddar Cheese Shredded Iceberg Lettuce Salsa

Sour Cream

Tortillas

Tortilla Chips

Tres Leches Cake

Assorted Pepsi Products Bottled Water

For groups of 15 or more.

\$46 / guest













DINNER



DINNER OPTIONS

Standard Dinner: \$45/guest

1 Entree 2 Sides

Deluxe Dinner Table: \$55/guest

2 Entrees 2 Sides

Premium Dinner Table: \$65/guest

3 Entrees 2 Sides

ENTREES

Marinated London Broil Herb Crusted Pork Tenderloin Chicken Marsala Lemon Chicken Barbecued Pork Ribs Chicken Parmesan

SIDES

Rice Pilaf Mashed Potatoes Over Roasted Potatoes Corn on the Cob Steamed Vegetables Garden Salad Pasta Salad Collard Greens Cole Slaw

All options are served with: Dinner Rolls Assorted Non-Alcoholic Beverages Chef's Choice Dessert





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DINNER



HORDERVES

STANDARD PICK 3 -\$18/guest PICK 5 -\$25/guest

Assorted Quiche
Skillet Meatballs w Ricotta Cheese and Arugula
Vegetable Spring Rolls
Crispy Brussel Sprouts
Tortilla Chips and Salsa
Grilled Chicken and Bacon Quesadilla
Chicken Wings (Hot Honey Garlic or Buffalo)
French Fries and Dip Trio
Margherita Flatbread
Pesto Prosciutto Flatbread
Mediterranean Antipasto Skewers
Chocolate Brownies
Assorted Freshly Baked Cookies

PREMIUM PICK 3- \$23/guest PICK 5-\$30/guest

Beef Satay Skewers
Chicken Satay Skewers
Mediterranean Chicken Skewers
Bacon Wrapped Scallops
Tomato and Mushroom Cheese Puffs
Spinach and Cheese Spanakopita
Southwest Chicken Rolls
Tres Leches Cake
Cheesecake Bites





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WINE & BEER

TYPE OF BAR

Host Bar

Event Host will receive enough tickets for each attendee to get two drinks. The bartender will save the used tickets. The Event Manager will use the acquired number of tickets to charge the group account.

Cash Bai

Each guest will be responsible for paying for their own beverages and the group account will only be charged the bartender fee.

BEER

Select 5

LOCAL

DC Brau El Jefe Speaks DC Brau The Corruption IPA

DC Brau The Public

DC Brau Pilsner

DOMESTIC

Budweiser

Bud Light Coors Light

Miller Lite

Sierra Nevada Pale Ale

Blue Moon

Sam Adams Michelob Ultra

IMPORTED

Corona Extra Heineken

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Bartender Fee: \$125 first hour (minimum of 2 hours)

WINE

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Select 2

A by Acacia Rose Brancott Sauvignon Blanc Clean State Riesling Tom Gore Chardonnay Tommasi "le Rosse" Pinot Grigio Alamos Malbec Clos Du Bois Merlot Estancia Cabernet Sauvignon Estancia Pinot Noir 19 Crimes Red Blend

Additional Hours: \$35/hour





