

DINNER BUFFET

DINNER BUFFET | \$87 per person

- Farmer's Seasonal Salad | Herb Dressing, Buttermilk Dressing
 - Spinach Salad | Frisee, Prosciutto, Radish, Roasted Mushroom, Egg, Garlic Crouton, Balsamic
 - Artisan Bread Assortment | Sweet Butter
 - Grilled Lemon Pepper Chicken, Chablis Jus
 - Seared Mahi Mahi | White Bean, Preserved Tomato, Olive
 - Grilled Flat Iron Steak | Chimichurri
 - Au Gratin Potatoes | Roasted Shallots
 - Sauteed Root Vegetables
 - Hazelnut Cakes | Tiramisu
- Coffee and Decaffeinated Coffee | Herbal Teas
Assorted Pepsi brand Soft Drinks | Vasa Waters

COASTAL DINNER BUFFET | \$90 per person

- Artisan Bread Assortment | Sweet Butter
 - Baby Arugula Salad | Heirloom Carrots, Golden Raisins, Goat Cheese, Pickled Onion, Candied Pecans, Dijon Dressing
 - Classic Caesar Salad | Romaine, Radicchio, Garlic Croutons, Shaved Parmesan
 - Shrimp Scampi | Penne, Summer squash, Grape Tomato, White Wine Sauce
 - Pan Seared Striped Bass | Lemon Caper Sauce
 - Roasted Chicken Thighs | Salsa Verde
 - Beef Tenderloin Medallions | Roasted Mushrooms, Red Wine Sauce
 - Chef Crafted Seasonal Vegetables
 - Parsley Marble Potatoes | Butter Sauce
 - Assorted Artisan Mini Desserts
- Coffee and Decaffeinated Coffee | Herbal Teas
Assorted Pepsi brand Soft Drinks | Vasa Waters

A minimum guarantee of 25 guests is required for all buffets.

A \$225 labor fee will be charged for all buffets with less than 25 guests.

All pricing is subject to 26% service charge and applicable MD state taxes



BETHESDA NORTH MARRIOTT

5701 Marinelli Road North Bethesda, Maryland 20852 USA
Phone: 1-301-822-9200 Fax: 1-301-822-9201 Toll Free: 1-800-859-8003

DINNER

PLATED DINNER

INCLUDES:

Artisan Bread Service | Sweet Butter
Starter Course Selection | Entrée Course | Dessert Course
Iced Tea | Illy Coffee and Decaffeinated Coffee & Herbal Teas
*Pricing based on entrée selection

Starter Course Selections

- Kale Caesar Salad | Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Heirloom Tomato Salad | Ricotta Salada, Olives, Lemon Thyme Dressing (GF)
- Baby Greens Salad | Shaved Carrots, Charred Corn, Tomato, Feta, Sweet Onion Dressing (GF)
- Baby Spinach Salad | Goat Cheese, Fresh Berries, toasted Almonds, Red wine vinaigrette
- Roasted Beet Salad | Whipped Ricotta, Candied Walnuts, Balsamic Dressing
- Arugula & Frisse Salad | Roasted Mushrooms, Red Peppers, Pine Nuts, Parmesan, Sherry Dressing

Entrée course selections

**Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées*

- French Cut Chicken Breast | Rosemary Roasted Fingerling Potatoes, Caper brown butter | \$70 (GF)
- Roasted Breast of Chicken | Roasted Garlic Whipped Potatoes, Pearl Onions, Mushroom Jus | \$70 (GF)
- Coriander Crusted Salmon | Pearl Couscous, Mango Salsa | \$68 (GF)
- Seared Striped Bass | Herb Farrotto, tomato Beurre Blanc | \$70
- Jumbo Lump Maryland Style Crab Cake | crushed old bay potatoes, Pommery Sauce | \$85
- Miso Glazed Mahi Mahi | Brown Rice, Rainbow Chard | \$75
- Braised Beef Short Rib | Parsnip Whipped Potatoes, Natural Pan Jus | \$78 (GF)
- Grilled NY Strip Steak | Horseradish Whipped Yukon Potatoes, Cipollini Onions | \$80 (GF)
- Grilled Filet Mignon | Marsala Mushroom Ragu, Peppercorn Sauce | \$85 (GF)

V= Vegetarian | VG= Vegan | GF= Gluten Free



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PLATED DINNER | Duet and Vegetarian Entrées

Duet Entrées

**Our Chefs work with local farms to source the best and freshest seasonal accompaniments to our entrées*

- Breast of Chicken & Seared Salmon |Rosemary Jus, Buerre Blanc \$80 (GF)
- Braised Beef Short Rib & Trio of Grilled Shrimp |Red Wine Reduction, Citrus Vinaigrette \$92 (GF)
- Petite Filet Mignon & Crab Cake |Port Demi Glace, Pommery Mustard Sauce \$115

Vegetarian Entrée Course Selections | \$55 per person

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Roasted Vegetable Strudel, Balsamic Glaze (V)

Quinoa Cake | Cucumber Tomato Salad, Red Pepper Coulis

Vegetable Curry Bowl | Chickpeas, Carrots, Onions, Cilantro, Basmati Rice (VG,GF)

Cauliflower Risotto| Yellow Curry, Coconut Milk, Spinach, Fine Herbs (VG, GF)

Wild Mushroom Ragu | Rigatoni, Oregano Scented Breadcrumbs (V)

Herb Gnocchi | Impossible Meatless Bolognese, Basil (V)

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PLATED DESSERT

Dessert Course Selections:

- Vanilla Bourbon Mousse | Sponge Cake, Chocolate Ganache
- Caramelized Pear Tart | Almond Cream
- Cinnamon Apple Tart | Caramel Whipped Cream
- Seasonal Fruit Tart | Pastry Cream, Apricot Glaze
- Raspberry Mango Royal | Alternating Raspberry & Mango Mousse
- Vegan Chocolate Mousse Cake (VG, GF)

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