

Residence INN[®]
BY MARRIOTT

COURTYARD[®]
BY MARRIOTT

**HOLIDAY
CATERING
MENU**

THAT SPECIAL
TIME OF THE YEAR
IS HERE, LET'S
HAVE SOME FUN
AND GREAT FOOD
WITH OUR
FAMILIES AND
FRIENDS.



CARVING MENU

CARVING STATION \$42.95

Choose up to 3 types of meat, 2 salads, 1 hot side & dessert
Our chef will carve for you at your location, fee is not included

Roasted Turkey Breast Only - w/Citrus Glaze
Entire Roast Turkey

Round of Beef - Slow-Roasted to Perfection

Beef Tenderloin - Crusted and Slow Roasted

Glazed Ham- Honey Glazed and Citrus Coated

Roasted Pork Loin - with Cider Glaze

Roasted Leg of Lamb - Rosemary Garlic Au Jus

Whole Fillet of Salmon - with rosemary lemon sauce
Comes with Silver Dollar Dinner Rolls

TRIMMINGS

Horseradish Sauce, Dijon Mustard, Dill Garlic Aioli

Russian Dressing, Chipotle Mayo, Giblet Gravy

Orange Cranberry Sauce, Pickle Wedges

DECORATIVE PARTY BASKETS

CHRISTMAS BASKET

LARGE: \$395 SMALL: \$325

Skewers of Grilled Turkey, Skewers of Grilled Shrimp, Plum Tomatoes Quartered
Roasted

Brussel Sprouts, Diced Fresh Mozzarella, Roasted Potatoes, Belgium Endives and
Assorted

Marinated Olives, Red Delicious Apples, Pear, Figs, Grapes, Pomegranate and Assorted
Nuts,

Accompanied By Apple Sauce and Cranberry Sauce

MIDDLE EASTERN MIX

LARGE: \$395 SMAL: \$325

Lamb kebab , cumin chicken skewers, stuffed grape leaves, hummus, babaganoush,
labaneh

(Lebanese Cheese) . served with creamy yogurt mint dipping sauce and spiced Pita
Crisps

ASIAN INFLUENCE

LARGE: \$395 SMALL: \$325

Honey soy beef skewers, teriyaki chicken skewers topped with caramelized orange peel
& oven

baked salmon wrapped in shiso leaf. Vegetables tempura served with honey Soya
dipping sauce.

CHEESE AND CRACKERS \$13.95

A selection of imported and domestic cheeses, garnished with grapes, berries, dried
fruits &

walnuts. Accompanied by crackers and home-made bread chips





BUILD YOUR BUFFET:

Served with your Choice of two hot sides, two salads, desserts & dinner rolls

ONE ENTRÉE \$65.00 Per Person
TWO ENTRÉES \$75.00 Per Person
THREE ENTRÉES \$85.00 Per Person

BEEF & LAMB ENTRÉES

Roasted Tenderloin of Beef - Served with Béarnaise Sauce, and Creamy Horseradish
Beef Wellington - fillet topped with marinated mushrooms wrapped in a Pastry and served with a Madeira sauce

New York Strip Steak - With peppercorn Demi-glace and mushroom
Filet Mignon - Char-grilled with caramelized raspberry shallot-red and Mushrooms wine reduction.

Lamb Shank - Braised in Red Wine with Fennel , Plum Tomato & Rosemary

Herb Stuffed Leg of Lamb - with Rosemary & Demi-Glace

Rack of Lamb - Herb Infused with a Dijon Crust Served with a Mint Demi and Dijon Shallot Cream

Moroccan Lamb Kabobs

Beef Brisket - Marinated in Whole Cranberry Sauce with Sliced Onion then braised till "fork tender"

TURKEY & CHICKEN ENTRÉE

Herb Breaded Turkey Cutlet - with Zinfandel sauce

Roast Turkey - with Bourbon Gravy

Orange Honey Ginger Turkey

Cranberry Apple Walnut Stuffed Chicken Breast

Apricot Chicken Cordon Bleu - Stuffed with Apricots, Prosciutto and Bleu Cheese, and drizzled with a Sherry Cream Sauce

Chicken Brittany - Breast of Chicken stuffed with ham, provolone, roasted peppers, And spinach drizzled with a garlic cream sauce

Harvest Chicken - Stuffed with ricotta Cheese, Mushrooms, & Sun dried Tomatoes, Balsamic Laced

Classic Chicken La Fonda - breast of chicken filled with bacon, red onions, Green Chile, Jack and cheddar Cheese, lightly breaded, flash fried and Oven baked with Green Chile cream sauce

HAM ENTRÉE

Baked Smoked Ham - with Pineapple and Seeded Mustard Glaze

Baked Boneless Pit Ham - sliced and topped with our Special Sauce and Grilled Pineapple

BBQ Baby Back Ribs

Pork Loin -Caramelized with orange-ginger glaze

Grilled Thick Cut Pork Chops - with a Jack Daniels and Maple Sauce Reduction

VEGETARIAN ENTREES

Spinach & Carrot Lasagna Rolls

Tofu Lasagna - with veggies and chunky Marinara sauce

Eggplant Napoleon - Layers of Roasted Eggplant, Zucchini, Summer Squash Mashed Potatoes and topped with Smoked Gouda

Grilled Portabella Mushroom Napoleon - Colossal mushrooms stacked with Roasted Bell peppers, spinach and chevre with aged Balsamic and Italian olive oil

New York Style Mushroom Ragout - over Speckled Grilled Polenta Served with Roasted Red Bell Peppers and Artichokes





SEAFOOD ENTREES

- Salmon Roulade** - Stuffed With Fresh Leaks and Served With a Dill Sauce
- Salmon** - mango-Chipotle glazed fillet served with smoked red pepper coulis
- Salmon** - Baked with a Lemon & Apricot Cream Sauce
- Salmon** - Blackened with Cajun seasonings served with tartar sauce
- Salmon** - Herb Crusted & Honey Grilled Atlantic Salmon in a Basil Cream Sauce
- Salmon** - Encased in puff pastry with ginger and Herbs with a lemon butter sauce
- Tilapia** -Pan-Seared Tilapia Filet with Panko-Crumb Crust and Fennel-Onion relish
- Sea bass** - Cous-cous crusted grilled Sea Bass served charmoulla sauce
- Mahi-Mahi** - Roasted pistachio-cruste with pineapple-ginger salsa
- Scallops** - Wasabi Crusted Pan Seared Scallops in lemon cream sauce
- Red Snapper** - Blackened Red Snapper, topped with sautéed Garlic
- Herb shrimp** - and mushrooms in a Chardonnay wine sauce
- Halibut** - Roasted pistachio-cruste Halibut fillet
- Filet of Sole** - Herb-Cruste Filet of Sole Served with citrus beurre blanc

PASTA ENTREES

- Angel Hair Pasta with Shrimp** - asparagus, oyster mushrooms and dill crème
- Ravioli of Pumpkin & Ricotta** - with a Velouté of Wild Mushrooms
- Spinach and Goat Cheese Ravioli** - with basil pesto and saffron broth

WARM AND HOT SIDES

- Green Beans** - with cashews
- Garlic Chive Cheddar Mashed Potatoes**
- Butternut Squash and Leek Wellington**
- Rice Pilaf**
- Honey Glazed Baby Carrots**
- Praline Sweet Potatoes**
- Yorkshire Pudding**
- Roasted Gold Yukon Potatoes** - with Fresh Garlic, Rosemary and Oregano
- Sweet Potato Casserole**
- Baked Pumpkins** - with Wild Rice Stuffing
- Basmati Rice Pilaf** - with Peas, Carrots and Fresh Parsley
- Cauliflower Gratin**
- Maple-Glazed Butternut Squash**
- Oven-roasted New Potatoes**
- Petite Whole Peeled Carrots** - in a Cream Sherry Sauce
- Pumpkin Mushroom Stuffing**

HOLIDAY SALADS

- Mixed Winter Greens** - with Sliced Pear, Toasted Pecans, Crumbled Blue Cheese, and Balsamic Vinaigrette
- House Salad** - Mesclun Greens, Dried Cranberries, Goat Cheese Candied Walnuts & Grilled Anjou Pears
- Arugula Salad** - With Fresh Oranges, Ripe Avocado & Goat Cheese* Tossed Salad with a Crispy Assortment Of Fresh Mixed Vegetables
- Rocket Salad** - Arugula , Candied Pecans, Avocado, Grape Tomatoes And Pink Grapefruit
- Ambrosia Salad** - Oranges, Apples, Walnuts, Bananas, Dried Plump Cherries and Pineapple Served in a Lemon Marshmallow Crème Sauce
- Roasted Beet and Apple Salad**
- Noel Caesar Salad**- with Toasted Sunflower Seeds & Dried Cranberries

DESSERTS \$15.00 PER PERSON

- Rice Pudding**
- Fruit Cobbler**
- Chocolate Truffles**
- Chocolate Covered Truffles**





**Chocolate Dipped Strawberries, Miniature Fruit Tarts, Pecan Squares
Florentines, Biscotti, Macaroons and Assorted Cookies**

Chocolate Cups with Chocolate Mousse

Mini Christmas Cupcake

Hot Bread Pudding - with Lemon Sauce

Hot Fruit Cobbler - Apple and Blueberry filling

Sliced Fruits and Berries

Bûche de Noël Cake - Traditional Christmas cake in the shape of a log (Price Varies)

HOLIDAY BEVERAGES \$10.00 PER GUEST

Hot Drinks

Mulled cider

Homemade Hot Chocolate - with a Peppermint Twist and served with Freshly Whipped Cream

Cold Drinks

Homemade Lemonade - with Fresh Strawberries and Lemons

Homemade Holiday Fruit Punch - with Oranges and Lemons

Eggnog - with Nutmeg and Whipped Cream

HOLIDAY PRE-FIXED MENU \$90.00 PER PERSON

APPETIZERS

Sesame Chicken Skewers - with Peanut-ginger dipping sauce

Christmas Lobster Salad - in Cucumber Cups

Sesame-Crusted Tuna - on Rice Crackers with soy-ginger sauce

Christmas-Star Mini Chicken Quesadilla

SALAD

Organic Baby Greens - with Caramelized Pears, Walnuts Grape Tomatoes and Ricotta Salata

MAIN ENTRÉE

Apricot Chicken Cordon Bleu - Stuffed with Apricots, Prosciutto and Bleu Cheese, and drizzled with a Sherry Cream Sauce

Filet of Beef - with Woodland Mushrooms and Caramelized Raspberry-Onion Marmalade

Herb-Crusted Halibut or Filet of Sole - Served with citrus Beurre blanc

SIDES

Sautéed Baby Vegetables - with Lemon Zest and Julienne Red and Yellow Peppers

Baked Pumpkins - with Wild Rice Stuffing

DESSERTS

Cookies And Brownies

Bûche de Noël Cake - (Traditional Christmas cake in the shape of a log decorated with meringue Mushrooms and Christmas flowers)

CHOCOLATE FOUNTAIN EXPERIENCE

15 guests Minimum) \$25.00

An endless stream of white and semi-sweet chocolate fondue with your favorite dipping items

(Strawberries, apples, banana, Marshmallow, dried fruits, pound cake, brownies, Rice Crispy wedges and pretzel sticks)

(Limited availability, please place your orders early)

