# Catering and Events Menu

Marriott

# FAIRFIELD Residence Inn® Marriott.

#### TWO BRANDS. ONE ROOF. CONNECTED BY MARRIOTT.

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### Sales Department

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## Breakfast

### Continental Breakfast

Assorted Muffins, Pastries, Bagels and Fresh Cut Fruit

Served with Regular & Decaf Coffee, Hot Tea and Juice

\$10.95 per person

### Hot Breakfast Buffet

10 person minimum

Scrambled Eggs, Choice of Bacon, Sausage or Smoked Ham, Hash Browns, Grits and Biscuits

Served with Regular & Decaf Coffee, Hot Tea and Juice

\$15.95 per person

### A la Carte

Assorted Muffins	\$26.95/dozen
Assorted Pastries	\$26.95/dozen
Assorted Bagels	\$25.95/dozen

## Boxed Lunch

Choice of Smoked Turkey, Ham or Roast Beef Choice of American, Swiss or Provolone Choice of Country White, Wheat, Hoagie or Wrap

Choice of Pasta Salad, Potato Salad or Chips Cookie or Brownie for Dessert Beverage of Choice

-Or -

#### Fresh Garden Salad

Bed of greens layered with red & green peppers, red onion, tomatoes, cucumber & croutons

#### **Greek Salad**

Bed of greens layered with red & green peppers, red onion, tomatoes, cucumber, crumbled feta, Greek olives, pepperoncini & croutons

#### Caesar

Romaine lettuce, shredded parmesan cheese, bacon bits & croutons

#### West Side Salad

Mixed greens, mandarin oranges, strawberries, walnuts & raspberry vinaigrette

Dressing Options: Ranch, 1000 Island, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Greek, Caesar

> Cookie or Brownie for Dessert Beverage of Choice

\$17.95 per person (+\$1 to add chicken to salad)

## Lunch Buffets

### Delí Tray

10 person minimum

Build your own Sandwich with Assorted Breads, Meats & Cheeses, Lettuce and Tomato

Served with Pasta Salad, Potato Salad or Fruit Bowl and Assorted Cookies, Lemonade, Sweet Tea or Unsweet Tea

\$18.95 per person

### Tray of Signature Sandwiches & Wraps

10 person mínimum

Premade Assorted Sandwiches neatly displayed Lettuce & Tomato on the side

Served with Pasta Salad, Potato Salad or Fruit Bowl, Assorted Cookies, Lemonade, Sweet Tea or Unsweet Tea

\$19.95 per person

### Baked Potato & Chef Salad

10 person minimum

Piping hot Baked Idaho Potato served with Shredded Cheese, Sour Cream, Butter, Bacon Bits, Croutons, Diced Smoked Turkey, Ham, and a Tossed Garden Salad with Assorted Dressings and Dinner Rolls

Served with Sweet & Unsweet Tea, Lemonade and Dessert of the Day

\$20.95 per person

### Taste of Italy

10 person minimum

Penne & Rotini Pasta Marinara, Meat Sauce and Alfredo Sliced Grilled Chicken

-Or-

Chicken Parmesan

Baked and topped with homemade marinara & shredded mozzarella Served with a side of penne pasta with marinara sauce

Served with Tossed Garden Salad, Italian Bread with Garlic Butter Sweet & Unsweet Tea, Lemonade and Dessert of the Day

\$21.95 per person

### Taste of Mexico

10 person minimum

Chicken or Veggie (Steak +\$1.00) Mexican Rice, Refried Beans, Tortilla Chips, Sautéed Peppers & Onions, Soft Shells, Lettuce, Tomatoes, Sour Cream, Salsa & Cheddar Cheese

Served with Sweet & Unsweet Tea, Lemonade and Dessert of the Day

\$21.95 per person

### Taste of the South

10 person minimum

Choice of Hand Pulled BBQ Pork or Chicken
Mac & Cheese and Cole Slaw, Buns and Award Winning BBQ
Sauces

Served with Sweet & Unsweet Tea, Lemonade and Dessert of the Day

\$22.95 per person

### Create your own Buffet

10 person minimum

#### Select One

#### **Pecan Encrusted Pork Loin**

Baked with a mustard & brown sugar glaze and topped with chopped pecans

#### **Honey Baked Ham**

Sliced pit-cooked ham baked with a honey glaze to enhance sweet flavor

#### Southern Fried Chicken

Fried with Southern Seasoned Flour

### Lemon Pepper Chicken Breast

Marinated & breaded w/ lemon pepper seasoned flour, pan fried golden brown

#### **Grilled Marinated Chicken Breast**

Frilled in sweet Italian seasoning and grilled to perfection

#### **Roast Beef Au Jus**

Slow cooked, served in a garlic au jus sauce

#### Choice of Two Sides

\*Cole Slaw \*Potato Salad \*Pasta Salad \*Tossed Salad \*Caesar Salad \*Greek Salad \*West Side Salad \*Fruit Bowl \*Mac & Cheese \*Garlic Smashed Potatoes \*New Potatoes w/ Butter & Parsley \*Mashed Potatoes with Gravy \*Broccoli Casserole \*Sweet Potato Casserole \*Glazed Carrots \*Green Beans w/ Roasted Red Peppers \*Baked Beans \*Buttered Corn \*Baked Potatoes \*Potatoes Au Gratin \*Rice Pilaf \*White Rice \*Fried Rice \*Seasoned Wild Rice \*Roasted Vegetables \*Southern Green Beans \*Broccoli with Cheese \*California Medley \*Green Bean Almandine

Served with Dinner Rolls, Sweet and Unsweet Tea, Lemonade and Dessert of the Day

\$23.95 per person

## Break Options

### All Day Beverage

Regular & Decaf Coffee, Hot Tea, Bottled Water, Assorted Soft Drinks

\$6.95 per person

### Bottled Water Service

Aquafina Bottled Water

\$2.95 per person

### Coffee & Hot Tea Service

Regular & Decaf Coffee \$35/Gallon Hot Water and Tea \$25/Gallon

### Sweet and Salty Break

Assorted Chips, Pretzels and Candy Bars

\$6.95 per person

### Tray of Cookies and Brownies

Assorted Cookies and Brownies

\$23 per dozen

### Fresh Vegetable Tray

Feeds 25

Served with Ranch & Bleu Cheese Dips

\$70 per tray

### Fresh Cut Fruit Tray

Feeds 25

An Arrangement of Sliced Melon, Pineapple, Grapes & Berries

\$77 per tray

## Hors D'oeuvres

Pricing is per 40 pieces

Pimento Cheese & Chive in a Phyllo Cup	\$78	
Mozzarella & Tomato Caprese on a Toasted Baguette	\$78	
Creole Chicken Salad, BBQ Red Onions on Toasted Points	\$78	
Tortellini Pasta Skewer w/ Basil Pesto & Marinated Mozzarella		
Cheese	\$104	
Signature Smoked Meatballs with Blackberry BBQ Sauce	\$104	
Smoked Ham & Cheddar Biscuits w/ Sweet Cranberry Mustard		
Sauce	\$104	
Beef or Chicken Satay	\$104	
Grilled Beef Tenderloin Sliders w/ Chipotle Aioli on a Sesame Seed		
Bun	\$143	
Bacon Wrapped Scallops with Chili Lime & BBQ Glaze	\$143	
Fripp Island Crab Cakes with Creole Remoulade	\$143	

## Bar Pricing

### Open Bar: Beer & Wine

\$15 per person for the first hour \$9 per person for each additional hour

### Cash Bar: Price per Drink

Domestic Beer.... \$6.00 Import/Craft Beer.... \$8.00 House Wine.... \$9.00

Event Staff Available with a 4 hour Minimum Event Labor.... \$20 per hour

Bartender.... \$25 per hour

# Meeting Room Package

Includes 65" LED TV with laptop connection & White Board with Markers.

## Audio Visual

Audio Visual equipment is available to rent per day

Handheld Wireless Microphone.... \$155/each

Wireless Lavaliere Microphone.... \$155/each

Conference Phone.... \$75/each

Power Strip.... \$10/each

Flip Chart with Easel and Markers.... \$30/each

Post-it Flip Chart with Easel and Markers.... \$40/each

Podium.... \$50/each