
TAKING CARE OF BUSINESS
AT RESIDENCE INN®

Meeting/Event Menu



**Residence Inn by Marriott®
Costa Mesa Newport Beach**

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Residence
Inn®
Marriott®

BREAKFAST



CALIFORNIA CONTINENTAL

Assorted Danish, pastries, muffins, cinnamon rolls, and bagels served with butter, cream cheese, and fruit preserves. Includes seasonal fresh fruit, orange juice, and fresh-brewed coffee.

\$12.00 / guest

THE HEALTH NUT

Our beautiful fresh fruit display served with individual yogurts, granola, low-fat muffins, breakfast breads with butter and preserves, and fresh-brewed coffee.

\$12.00 / guest

SMOKED SALMON WITH BAGELS

Smoked salmon with bagels, cream cheese, capers, and shaved onions.

\$13.95 / guest

THE TRADITIONAL BREAKFAST

Farm-fresh eggs scrambled, pork sausage, potatoes, assorted Danish, pastries, muffins, and fresh fruit. Includes orange juice and fresh-brewed coffee.

\$14.00 / guest

EGGS BENEDICT

Poached eggs over Canadian bacon and English muffins and topped with hollandaise. Includes breakfast potatoes and fresh-brewed coffee.

\$14.95 / guest

BREAKFAST (CONTINUED)

THE BREAKFAST BURRITOS

A client favorite! Scrambled eggs, home style potatoes, and cheese wrapped in a warm flour tortilla and served with fresh salsa. Includes season fruit, orange juice, fresh-brewed coffee and bottled water.

\$14.00 / guest

EGG STRATA-NAIRE

Choose from the following:

- Garden vegetables with cheese
- Southwest chipotle
- Broccoli and cheddar
- Bacon, onion, and Swiss
- Mushroom, spinach, and feta

Includes home style potatoes

(add fresh fruit \$3.00 pp)

\$14.00 / guest

THE SANTA FE SCRAMBLE

Scrambled eggs with queso fresco, tortilla strips, fresh tomatoes, Ortega chilies, green onions, and black olives. Includes warm flour tortillas, homemade salsa, and choice of black beans or home style potatoes.

(add fresh fruit \$3.00 pp)

\$14.00 / guest

BAGELS

Served with cream cheese, butter, and jam.

\$4.25 / guest

CREAM CHEESE STUFFED FRENCH TOAST

French toast stuffed with cream cheese and topped with your choice of fresh strawberries or warm spiced apples. Includes maple, boysenberry, or blueberry syrup and choice of bacon, sausage, or ham.

(add fresh fruit \$3.00 pp, add farm-fresh scrambled eggs with cheddar cheese \$2.00 pp, substitute turkey bacon or sausage \$2.00 pp)

\$12.95 / guest

CRÈME BRÛLÉE FRENCH TOAST

Layers of French toast enrobed with homemade caramel and a brûléed crust. Served with your choice of bacon, sausage, or ham.

(add fresh fruit \$3.00 pp, add farm-fresh scrambled eggs with cheddar cheese \$2.00 pp, substitute turkey bacon or sausage \$2.00 pp)

\$12.95 / guest

THE BREAKFAST CROISSANT

Scrambled eggs with cheddar cheese and choice of bacon, sausage, or Canadian bacon, on a large butter croissant with sliced avocado, tomato, and Bermuda onion. Includes home style potatoes.

(add fresh fruit \$3.00 pp, substitute turkey bacon or sausage \$2.00 pp)

\$12.00 / guest

ASSORTED SCONES

Served with Devonshire cream, preserves, and curd.

\$5.25 / guest

LUNCH



SPECIALTY SANDWICH PLATTER

Includes a relish tray and sliced cheese. Sliced onions available upon request

(substitute croissants - \$3.00 pp)

Choice of Bread:

- Fresh baked Kaiser
- Focaccia
- Ciabatta
- Sliced white or wheat

Choice of three (3) Meats:

- Roast beef
- Deli ham
- Roast turkey breast
- Tuna salad
- Vegetarian
- Chicken salad

Includes:

- Pasta salad
- Seasonal whole fruit
- Individual bags of chips
- Assorted cookies
- Assorted sodas and bottled water

\$19.50 / guest

TACO BAR

Choice of Meat:

- Chicken
- Steak
- Carnitas
- Barbacoa

Includes:

- Flour tortillas
 - Cheese
 - Sour cream
 - House made chips and salsa
 - Refried beans
 - Spanish or cilantro lime rice
 - Tex-Mex salad
 - Mini churros
 - Assorted sodas and bottled water
- *Guacamole add \$2.50 / guest*

\$22.50 / guest

LUNCH (CONTINUED)

CHICKEN PICCATTA

Chicken breast seared with parmesan batter and lemon-caper butter sauce.

Choice of one (1) side: garden salad, freshly baked rolls, or gourmet cookies

Assorted sodas and bottled water

\$19.95 / guest

SIRLOIN TIPS WITH MUSHROOMS

Sirloin tips and mushrooms in rich brown gravy.

Choice of one (1) side: garden salad, freshly baked rolls, or gourmet cookies

Assorted sodas and bottled water

\$21.95 / guest

CLASSIC COBB

Chopped assorted greens with grilled chicken breast, chopped tomato, egg, avocado, bleu cheese crumbles, bacon, and choice of dressing.

Served with fresh-baked rolls and butter

\$12.95 / guest

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, parmesan cheese, and Caesar dressing wrapped in a large flour tortilla.

\$10.95 / guest

CHICKEN FAJITA WRAP

Grilled chicken breast with sautéed peppers and onions, lettuce, tomatoes, chipotle aioli, and a creamy cilantro lime dressing wrapped in a flour tortilla.

\$10.95 / guest

GRILLED VEGETABLE WRAP

Eggplant, zucchini, yellow crookneck, red bell pepper, feta cheese, and our sundried tomato pesto wrapped in a flour tortilla.

\$10.95 / guest

CHICKEN PESTO WRAP

Grilled chicken breast, roasted peppers, tomato, spinach leaves, toasted pine nuts, and our pesto sauce wrapped in a flour tortilla.

\$10.95 / guest

BREAKS



HEALTHY BREAK

Freshly brewed regular and decaf coffee, assorted hot tea, cream and sugar, assorted soft drinks, bottled water, whole fruit, and granola bars

\$7.00 / guest

CLASSIC BREAK

Freshly brewed regular and decaf coffee, assorted hot tea, cream and sugar, assorted soft drinks, bottled water, assorted chips, and cookies

\$7.00 / guest

A LA CARTE



TEX-MEX SALAD

\$4.95 / guest

**GARDEN SALAD WITH DRESSING
CHOICE**

\$3.75 / guest

CALIFORNIA PASTA SALAD

\$4.00 / guest

RED POTATO SALAD

\$2.25 / guest

COOL CUCUMBER AND DILL

\$3.75 / guest

FRESH FRUIT DISPLAY

\$4.00 / guest

SWEET CORN WITH BLACK BEANS

\$3.75 / guest

CLASSIC CAESAR SALAD

\$3.95 / guest

ASIAN CHOPPED SALAD

\$4.00 / guest

ASIAN NOODLE SALAD

\$3.95 / guest

A LA CARTE



HONEY DIJON COLESLAW

\$2.25 / guest

WHOLE FRUIT

\$3.25 / guest

KICKED-UP BAJA SLAW

\$3.75 / guest

VEGGIES AND DIP

\$4.00 / guest

ASSORTED CHIPS

\$3.00 / guest

BEVERAGES



BEVERAGE BREAK

Freshly brewed regular and decaf coffee,
assorted hot tea, cream and sugar
Assorted soft drinks and bottled water
\$4.00 / guest

ASSORTED SOFT DRINKS

\$2.00 / guest

COFFEE AND TEA SERVICE

Freshly brewed regular and decaf coffee,
assorted hot tea, cream and sugar
\$3.00 / guest

BOTTLED WATER

\$2.00 / guest

EQUIPMENT RENTALS



AUDIO/VISUAL EQUIPMENT

LCD Projector	\$250.00 / day
TV Monitor VCR/DVD Player	\$50.00 / day
Poly-com Speakerphone	\$75.00 / day
Flipchart with Markers	\$25.00 / day
Podium	\$35.00 / day
6 x 6 Screen	\$35.00 / day
Wireless Internet	Complimentary



CONSIDERATIONS

General Information and Policies

Food and Beverage must be purchased and served by Hotel staff, menu pricing is subject to change.

Guarantees

In order to make your event a success, please confirm your guaranteed number of guests three (3) business days (72 hours) prior to your event. The expected number will act as the final guarantee if not received.

F&B and AV House Charge and Tax

All meeting room, food and beverage and related services are subject to taxable F&B and AV House charge (currently 25%) and state sales tax (currently 7.75%).

Shipping and Receiving

If shipping materials to the hotel, please include the company/group name, event manager, and date of meeting on the outside package. The Hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.

Cancellation Policy

Cancellation of event after receipt of signed Banquet Event Order will result in cancellation fee of 100% of estimated charges and will be billed according to the agreed upon method of payment.