



MARRIOTT  
DALLAS  
LAS COLINAS



# EVENTS MENU

# BREAKFAST

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## **CONTINENTAL BREAKFASTS**

### **THE EARLY RISER**

Selection of Orange Juice, Grapefruit Juice  
and Tomato Juice  
Freshly Baked Danish, Muffins, Croissants and Bagels  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE AMERICAN CONTINENTAL**

Selection of Orange Juice, Grapefruit Juice  
and Tomato Juice  
Freshly Sliced Fruit Display  
Freshly Baked Danish, Croissants and Bagels  
Blueberry, Bran, Lemon, and Poppy seed Muffins  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE EUROPEAN**

Selection of Orange Juice, Grapefruit Juice  
and Tomato Juice  
Freshly Sliced Fruit Display  
Cold Cereals Served with 2% Milk  
Yoplait Yogurt  
Danish, Muffins, Bagels and Croissants  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **BREAKFAST ON THE RUN**

Tropicana Orange Juice  
Pre-Wrapped Thomas' English Muffins Topped with  
Canadian Bacon, Fried Egg and Cheddar Cheese  
Served with Deep Fried Potato Nuggets  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **PLATED BREAKFASTS**

### **THE TRADITIONAL**

Choice of Orange or Grapefruit Juice  
Scrambled Eggs Served with  
Your Choice of Bacon or Breakfast Link Sausage  
Breakfast Potatoes, Breakfast Breads  
With Premium Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **FRENCH TOAST**

Choice of Orange or Grapefruit Juice  
Fresh Cantaloupe Wedge with Orange Cream  
Vanilla Infused Cinnamon French Toast  
Served with Maple Syrup, Sausage Links  
Selection of Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **STEAK AND EGGS**

Choice of Orange or Grapefruit Juice  
Grilled Filet Mignon  
Scrambled Eggs  
Breakfast Potatoes, Breakfast Breads  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **EGGS BENEDICT**

(Maximum of 150 People)  
Choice of Orange or Grapefruit Juice  
Traditional Eggs Benedict, Poached Eggs on a Toasted  
English Muffin,  
Canadian Bacon and Hollandaise Sauce  
Breakfast Potatoes and Breakfast Breads  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

# BREAKFAST BUFFETS

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## **THE AMERICAN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Fresh Sliced Fruit Display  
Cold Cereals Served with 2% and Skim Milk  
Scrambled Eggs, Breakfast Sausage Links and Bacon  
Breakfast Potatoes  
Selection of Freshly Baked Danish, Breakfast Muffins and  
Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **THE SOUTHEAST BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Fresh Sliced Fruit Display  
Scrambled Eggs, Eggs Benedict  
Vanilla Infused French Toast with Maple Syrup  
Breakfast Sausage Links and Bacon  
Breakfast Potatoes  
Selection of Freshly Baked Danish, Breakfast Muffins and  
Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **SOUTHWESTERN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Fresh Sliced Fruit Display  
Scrambled Eggs with Chorizo Sausage, Pico De Gallo,  
Cheddar Cheese, Guacamole, Frijoles and Warm Flour  
Tortillas  
Corned Beef Hash with Onions & Cilantro  
Breakfast Potatoes  
Texas Style Biscuits with Sausage Gravy  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **THE SUNRISE**

(Minimum of 10, Maximum of 50 People)  
Choice of Orange or Grapefruit Juice  
Natural and Fruit Flavored Yoplait Yogurts  
Cold Cereal Served with 2% and Skim Milk  
Freshly Baked Muffins, Danish and Bagels  
Served with Cream Cheese, Butter & Preserves  
Scrambled Eggs & Cheddar Cheese  
in a Croissant Sandwich  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **OMELET STATION**

Include an Omelet Station with Your Breakfast Buffet  
With One of Our Talented Chefs  
Omelet Station Includes:  
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese  
Smoked Applewood Bacon, Sausage, Grilled Chicken,  
and Diced Ham  
Salsa and Guacamole  
Diced Tomatoes, Onions and Scallions  
Peppers and Sliced Mushrooms

## **BELGIAN WAFFLE STATION**

Include a Belgian Waffle Station with Your Breakfast  
Buffet  
With One of Our Talented Chefs  
Toppings Include:  
Seasonal Fresh Berries  
Pecans and Macadamia Nuts  
Whipped Cream and Chocolate Chips  
Maple Syrup and Strawberry Compote

# COFFEE BREAKS

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## THE NATURAL

Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries, Fresh Fruit Kabobs  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## THE SMOOTHIE

Blueberry, Raspberry, Orange, Strawberry, Banana, Pineapple and Kiwi Blended with Yogurt, Seasonal Fruits, Granola Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## THE ENERGIZER

Mixed Nuts and Pretzels, Energy Bars  
Bottled Spring Water, Gatorade,  
Regular and Sugar Free Red Bull  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## ALL DAY BEVERAGE BREAK (Mid-Morning and Afternoon)

Regular and Diet Sodas  
Bottle Spring Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## EUROPEAN COFFEE BAR

Fresh Orange and Lemon Zest  
Shaved Dark Chocolate, Whole Cinnamon Sticks, Rock Candy Stirrers, Grand Marnier Flavored Whipped Cream  
Featuring Premium Regular, Decaffeinated and Flavored Coffees

## CHOCOHOLIC BREAK

Chocolate Dipped Strawberries  
Chocolate Fudge Brownies  
White Chocolate Macadamia Nut, Chocolate Chip Cookies, and Oreo Cookies  
Snickers, Twix, and Kit Kat Candy Bars  
White and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## ICE CREAM BREAK

Assorted Hagen Daas Ice Cream and Yogurt Bars  
Nestle Novelty Ice Cream Bars  
Accompanied with Chocolate Chip and White Chocolate Macadamia Nut Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## THE SEVENTH INNING STRETCH

Hot Dogs Served with Cheddar Cheese, Relish, Onions, Mustard & Ketchup  
Or  
Traditional Jumbo Pretzels with Cheese Sauce  
Individual Bags of Potato Chips, Popcorn, Peanuts and Cracker Jacks  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## THE COOKIE MONSTER

A Selection of Cookies to Include  
White Chocolate Macadamia Nut, M&M's  
Chocolate Chip, Peanut Butter and Oatmeal Raisin  
Served with Chilled Regular and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

# LUNCH BUFFETS

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## CHEESEBURGER IN PARADISE

### Salad Selection

Tidewater Cole Slaw, Caesar Salad  
Bowtie Pasta Salad, Red Bliss Potato Salad

### Entrees

*(Please Select Three)*

Southern Fried Chicken  
Quarter Pound Cheeseburgers  
Hot Dogs with Coney Island Condiments  
Barbecue Breast of Chicken  
Shredded Barbecue Pork

Assorted Breads

Campsite Baked Beans with Bourbon and Brown Sugar  
Sweet Onions, Sautéed Mushrooms, Crumbled Bleu  
Cheese, Smoked Applewood Bacon and Condiment Bar

### Desserts

Individual Mini Desserts, Sliced Watermelon  
Lemonade and Iced Tea  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## THE EXECUTIVE

Tuna Salad, Cashew Chicken Salad  
Caesar Salad, Caprese Salad

Limestone Bibb, Olives, Grated Parmesan, Crumbled  
Maytag Bleu Cheese, Marinated Peppers, Artichokes,  
Sweet Onions, Shaved Carrots,  
Julienne Cucumber, Radish Sprouts and Crostini's

Roasted Chilled Beef Tenderloin with Horseradish  
Mayonnaise on a French Baguette

Roast Breast of Turkey with Cranberry Relish on a Multi  
Grain Roll

Black Forest Ham with Stone Ground Mustard on an  
Onion Roll

Individual Mini Desserts to Include Mini Cheesecakes,  
Mini Pastries, Mini Cream Puffs, Mini Éclairs, Chocolate  
Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## LUNCHEON BUFFET

~Salad Selection~

Caesar Salad  
Herbed Pasta Salad  
Fresh Field Green Salad with Assorted Dressings  
Sliced Tomato with Onion and Bleu Cheese

~Choice of Two or Three Entrees~

Sliced Roast Strip Loin  
Roasted Pork Loin  
Meat Lasagna  
Rigatoni with Italian Sausage  
Pasta Primavera  
Chicken Tuscany  
Chicken Marsala  
Chicken Milanese  
Salmon Piccata  
Parmesan Crusted Swordfish

Fresh Green Beans with Roasted Shallots and Applewood  
Smoked Bacon  
Roasted Rosemary Fingerling Potatoes  
Rolls and Butter

Individual Mini Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

# LUNCH BUFFETS

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## THE ROCKEFELLER

### Salad Selection

Marinated Grilled Vegetable Platter, Caesar Salad  
Mixed Field Green Salad with Assorted Dressings  
Cole Slaw, Spicy Potato Salad

### Butcher Block Featuring

Chilled Sliced Beef Tenderloin  
Roasted Herb Infused Breast of Turkey  
Balsamic Glazed Breast of Chicken  
Herb Crusted Pork Loin  
Shaved Corned Beef

### Cheese Selections

Big Eye Swiss  
English Sharp Cheddar  
Monterey Jack  
Imported Sharp Provolone

### Bread Selections

Wheat and Rye Bread  
Multi Grain Rolls  
French Baguettes  
Onion, Kaiser and Pretzel Rolls

### Relishes

Kalamata Olives, Pepperoncini, Kosher Pickles,  
Beefsteak Tomatoes, Horseradish Mustard, Peppercorn  
Mustard, Whole Grain Mustard, Mayonnaise

### Desserts

Individual Mini Desserts  
Haagen-Dazs Ice Cream Bars and Yogurt Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

## ITALIAN LUNCH BUFFET

Marinated Tomato & Sweet Onion Platter  
Grilled Balsamic Vegetables  
Caesar Salad with Parmesan Cheese & Garlic Croutons

### Antipasto Platter:

Salami, Pepperoni, Capicola, Prosciutto, Cherry  
Peppers,  
Sweet Peppers, Artichoke Hearts, Hard Cooked Eggs

### Large Hand Tossed Pizzas:

Italian Sausage, Pepperoni, Bacon and Onion Pizza  
Margherita Pizza  
Chicken, Caramelized Onions, Goat Cheese Pizza  
Three Cheese Pizza

Mediterranean Chicken Topped with Fresh Melted  
Mozzarella,  
Roasted Peppers and Sundried Tomato Pesto

### Rigatoni Bolognese

Tiramisu, Biscotti, Cannoli and  
Italian Cream Layer Cake  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

# COLD LUNCH BUFFETS

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## **DELI EXPRESS**

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw  
Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham  
Sharp Cheddar Cheese, Big Eye Swiss and American  
Cheeses  
Wheat and Rye Bread, Multi Grain Rolls, Kaiser Rolls and  
Pretzel Rolls, Tomatoes and Pickles  
Mayonnaise and Mustard  
Individual Bags of Potato Chips and Pretzels  
Individual Mini Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

## **WRAP AND RUN BUFFET**

Tossed Garden Salad with Assorted Dressings  
Spicy Potato Salad  
Roasted Sliced Turkey in a Whole Wheat Wrap with  
Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce,  
Tomato and Swiss cheese  
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Grilled Sliced Breast of Chicken a Sundried Tomato Wrap  
with Pico de Gallo, Shredded Lettuce and Monterey Jack  
Cheese, Pesto Mayonnaise and Sour Cream  
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Shaved Lean Ham with Big Eye Swiss, Shredded Lettuce,  
Diced Tomatoes and Dijonnaise  
  
Individual Bags of Potato Chips and Pretzels  
Fudge Brownies, S'mores, Lemon and Peanut Butter Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

## **WALL STREET**

Tureen of Chef's Soup of the Day  
Garden Salad with Dressing Selection  
Cole Slaw  
Spicy Potato Salad  
Albacore Tuna Salad  
Chicken Salad  
  
Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced  
Genoa Salami and Shaved Ham  
Wheat and Rye Bread, Multi Grain Rolls,  
Kaiser and Pretzel Rolls  
Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses  
Tomatoes, Onions, Kosher Pickles and Black Olives  
Mustard & Mayonnaise  
Individual Bags of Potato Chips and Pretzels  
  
Individual Mini Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

# SANDWICH LUNCH

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## PLATED SALADS

### Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing,  
Shaved Parmesan Cheese  
Topped with Your Choice:  
Grilled Chicken, Grilled Shrimp, Fillet of Salmon  
Served with Warm Rolls & Butter  
Raspberry Swirl Cheesecake

### Southwest Fried Chicken Salad

Chilled Spring Mix with Lime & Tequila Marinated Grilled Chicken  
Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs,  
Shredded Monterey Jack & Cheddar Cheeses  
Served with Chipotle Avocado Ranch Dressing  
Warm Rolls & Butter  
Tiramisu Torte

### Asian Chicken Salad

Asian Greens, Grilled Breast of Chicken, Cashews, Crisp Wontons,  
Served with Pan Asian Dressing  
Warm Rolls & Butter  
Black Forest Cake

### Strawberry Fields Salad

Chilled Spring Mix with Grilled Chicken Breast  
Candied Pecans, Crumbled Maytag Bleu Cheese,  
Sliced Strawberries & Mandarin Oranges  
Served with Raspberry Vinaigrette Dressing  
Warm Rolls & Butter  
Ultimate Chocolate Cake

## PLATED SANDWICHES

### Southwest Fajita Wrap

Charbroiled Breast of Chicken Sliced  
With Roasted Red & Yellow Peppers, Shredded Lettuce,  
Pico De Gallo, Guacamole, Shredded Monterey Jack Cheese & Sour Cream  
Accompanied with Spring Greens in Balsamic Dressing  
Key Lime Pie

### Roast Turkey BLT

Turkey, Applewood Smoked Bacon, Lettuce, Tomato Mayonnaise, & Swiss Cheese, Served on Multi Grain Roll  
Accompanied by Potato Chips  
Kentucky Bourbon Pecan Pie

### Grilled Vegetarian Wrap

Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and Portobello Mushrooms,  
Hummus, Wrapped in a Whole Wheat Tortilla  
Crisp Field Greens in a Balsamic Vinaigrette Dressing  
Gourmet Carrot Cake

### Grilled Chicken Caesar Wrap

Grilled Chicken Breast Sliced  
With Romaine Lettuce, Caesar Dressing, Fresh Parmesan Cheese, & Tomatoes In a Sun-dried Tomato Tortilla  
Amaretto Almond Cheesecake

All Sandwich and Salad Entrees are served with Freshly Brewed Coffee,  
Decaffeinated Coffee, Hot or Iced Tea



# MINI-LUNCHEON BUFFETS

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The following Luncheon Buffets are expressly designed for Groups of 20 to 35 people who desire the efficiency and the simplicity of a Buffet for their Group.

These Buffets are strictly limited to the exact numbers Minimum of 20 and maximum of 35 Guests.

## **THE ASIAN EXPRESS**

Asian Green Salad with Mizuna Greens, Bamboo Shoots, Water Chestnuts, Pea Pods, Cashews and Fried Wontons with a Ginger Orange Dressing

General Tso's Crispy Chicken with Sweet and Sour Sauce  
Beef Stir Fry with Asian Vegetables in a Teriyaki Glace  
Egg Rolls with Hot Mustard and Sesame Garlic Sauce  
Pork Fried Rice, Stir Fry Vegetables  
Assorted Rolls and Flatbreads

Fortune Cookies, Fudge Brownies, S'mores, Lemon Bars and Peanut Butter Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

## **LITTLE ITALY**

Vegetable Minestrone  
Caesar Salad, Caprese Salad  
Balsamic Grilled Vegetables  
Tri Color Tortellini Alfredo  
Chicken Parmesan  
Grilled Italian Sausage and Roasted Peppers  
Hard and Soft Italian Breads and Oils  
Tiramisu with Kahlua Cream, Biscotti and Cannolis  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

## **SOUTH OF THE BORDER**

Beef Taco Bar – Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, Pico de Gallo  
Three Cheese Quesadilla, Mexican Rice and Frijoles  
Chicken Fajitas, Roasted Peppers and Onions, Pico de Gallo, Shredded Monterey Jack Cheese, Sour Cream and Guacamole with Flour Tortillas  
Key Lime Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

# LUNCH ENTREES

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All Luncheons are served with Warm Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas,  
Iced Tea

## ~OF AIR~

### **Chicken Mediterranean**

Wedge of Iceberg Lettuce, Diced Tomato, Chopped  
Applewood Bacon  
Bleu Cheese Dressing  
Boneless Breast of Grilled Chicken, Sundried Tomato  
Pesto, Roasted Red and Yellow Peppers,  
Fresh Mozzarella Cheese  
Fresh Vegetables and Rosti Potatoes  
Raspberry Swirl Cheesecake

### **Chicken Tuscany**

Greek Salad with Romaine Lettuce, Kalamata Olives,  
Roasted Red Peppers, Julienne Red Onions, Feta Cheese,  
Tossed in a Red Wine Vinaigrette Dressing  
Boneless Breast of Chicken Lightly Coated with Herb  
Bread Crumbs, Pan Seared  
Topped with Fresh Mozzarella and Marinara Sauce  
Accompanied by Penne Pomodoro  
Tiramisu Torte with Kahlua Crème

### **Chicken Cardinale**

Mixed Field Green Salad with Grape Tomato, Julienne  
Cucumbers with Choice of Dressing  
Boneless Chicken Breast Coated in Panko Bread Crumbs  
with Lemon Pepper Seasoning, Pan Sautéed and Topped  
with Julienne of Sweet Red and Yellow  
Peppers in a Lemon Beurre Blanc  
Fresh Vegetables and Chef's Selection of Potatoes  
Ultimate Chocolate Cake

### **Pasta Primavera**

Caesar Salad with Romaine Lettuce, Shaved Parmesan,  
Parmesan Garlic Croutons and Caesar Dressing  
Penne Pasta with Herb Chicken Breast, Tossed with  
Peppers, Zucchini, Diced Portobello Mushrooms, Diced  
Roma Tomatoes in a Parmesan Alfredo Sauce  
Italian Cream Layer Cake

## ~OF LAND~

### **Roasted New York Strip Loin**

Sliced Beefsteak Tomatoes, Bermuda Sweet Onion,  
Crumbled Bleu Cheese, Balsamic Vinaigrette  
Sliced New York Strip Loin with Bordeaux Red Wine Sauce,  
Horseradish Mashed Potatoes and Tomato Gruyere  
Julienne of Vegetables  
Ultimate Chocolate Cake

### **Filet Mignon with Bordelaise Sauce**

Wedge of Iceberg Lettuce, Diced Tomato, Chopped  
Applewood Bacon  
and Bleu Cheese Dressing  
Yukon Gold Mashed Potatoes, Fresh Vegetables  
New York Style Cheesecake  
\*Market Price\*

### **Rosemary & Black Pepper Crusted Pork Loin**

Mixed Field Greens Salad, Grape Tomato, Julienne  
Cucumbers, Choice of Dressing  
Crusted Sliced Pork Loin,  
with Wild Mushroom Marsala Sauce  
Rosemary Roasted Potatoes and Fresh Vegetables  
Gourmet Carrot Cake

## ~OF SEA~

### **Grilled Filet of Salmon, Dijon Cream Sauce**

Mixed Field Green Salad, Grape Tomato, Julienne  
Cucumbers, Choice of Dressing  
Yukon Gold Mashed Potatoes with Asparagus  
Lemon Mist Cake

### **Grilled Swordfish, Lemon Chive Aioli**

Caesar Salad, Romaine Lettuce, Shaved Parmesan,  
Parmesan Garlic Croutons, Caesar Dressing  
Spinach, Roasted Onions and Fingerling Potatoes  
Raspberry Swirl Cheesecake

# 3 COURSE PLATED DINNER

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All Entrees Include Choice of Salad, Warm Rolls and Butter, Entrée, Dessert, Coffee, and Tea

## **SALAD SELECTION:**

*Please Choose One*

Classic Caesar Salad  
Strawberry Field Salad  
Mix Baby Field Green Salad  
Baby Wedge Salad  
Greek Salad

## **ENTRÉE SELECTION:**

*Please Choose One*

### **~OF LAND~**

#### **Roast Prime Rib of Beef**

Slow Roasted Prime Rib of Beef Natural Au Jus,  
Oven Roasted Rosemary Potatoes  
Julienne of Fresh Vegetables

#### **Filet Mignon**

Center Cut Filet Mignon  
Merlot Enhanced Demi Glaze  
Fresh Asparagus and Yukon Gold Mashed Potatoes

#### **New York Strip Steak**

Grilled Center Cut New York Strip  
Yukon Gold Potatoes, Asparagus and Baby Carrots

#### **Medallions of Beef Tenderloin**

Twin Medallions of Beef Tenderloin  
Cabernet Roasted Shallot Sauce  
English Rosti Potatoes & Julienne of Fresh Vegetables

#### **Braised Short Ribs**

Slow Cooked Short Ribs, Horseradish Cream,  
Yukon Gold Potatoes and Gingered Carrots

#### **Rosemary and Black Pepper Crusted Pork Loin**

Sliced Pork Loin with Wild Mushroom Marsala Sauce,  
Rosemary Roasted Potatoes and Fresh Vegetables

#### **Steak Diane**

Medallions of Sautéed Filet Mignon with Wild Mushroom  
Cognac Demi-Glace,  
Garlic Mashed Potatoes, Fresh Vegetables

#### **Beef Stir-Fry**

Marinated Sliced Flat Iron Steak  
Served with Asian-Style Vegetables and Jasmine Rice

#### **Steak Oscar**

Pan Seared Medallions of Tenderloin,  
Topped with Lump Crabmeat,  
Asparagus Spears and Béarnaise Sauce, Yukon Gold  
Mashed Potatoes

#### **Steak Au Poive**

Pan Seared Tournedos of Filet Mignon,  
Cracked Black Pepper  
Cognac Cream Sauce, Yukon Gold Mashed  
Potatoes and Fresh Vegetables

#### **Roasted New York Strip Sirloin**

Sliced New York Strip Sirloin,  
Bordeaux Red Wine Sauce,  
Horseradish Mashed Potatoes, Tomato Gruyere  
with Julienne Vegetables

#### **Rack of Lamb**

Grilled Double Lamb Chops, Mint Pesto, Au Jus,  
Rosti Potatoes and Fresh Asparagus

#### **Veal Chop**

Seared 14-ounce Veal Chop, Red Wine Demi  
Yukon Gold Mashed Potatoes, Julienne Vegetables

#### **Veal Oscar**

Tender Medallions of Veal  
Topped with Lump Crabmeat,  
Asparagus and Béarnaise Sauce, Yukon Gold  
Mashed Potatoes

#### **Vegetable Mediterranean Couscous**

Asparagus, Eggplant, Zucchini, Portobello  
Mushrooms, Roasted Peppers and Squash cooked in  
an Aromatic Vegetable Broth and Drizzled with  
Lemon Chive Aioli

# 3 COURSE PLATED DINNER

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## ~OF SEA~

### **Parmesan Crusted Swordfish**

Center Cut Swordfish Steak,  
Shaved Reggiano Parmesan Cheese,  
Julienne of Fresh Vegetables, Yukon Gold Potatoes

### **North Atlantic Halibut**

Simply Grilled Fillet of Atlantic Halibut with Meyer  
Lemon Beurre Blanc,  
Yukon Gold Mashed Potatoes

### **Fillet of Salmon**

Grilled Fillet of Sesame Glazed Salmon, Yukon Gold  
Potatoes,  
Fresh Asparagus with Roasted Red Peppers

### **Grilled Mahi Mahi**

Lemon Chive Aioli, Tropical Fruit Salsa,  
Yukon Gold Mashed Potatoes, Fresh Vegetables

### **Sea Bass**

Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc  
Served on a Bed of Seasoned Sautéed Spinach, Yukon  
Gold Mashed Potatoes

### **Ahi Tuna**

Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream,  
Yukon Gold Mashed Potatoes and Pickled Ginger

### **Crab Cakes**

Jumbo Lump Crab Cakes with Dijonnaise Cream  
Served on a Bed of Seasoned Sautéed Spinach

### **Sea Scallops**

Seared Sea Scallops, Sautéed Jumbo Shrimp Scallops  
Served in a Provençal Sauce with Rice Pilaf

## ~OF AIR~

### **Chicken Wellington**

Boneless Breast of Chicken, Mushroom Duxelle,  
Wrapped in Puff Pastry and Baked,  
Asparagus and Rosti Potatoes

### **Chicken Oscar**

Seasoned Breast of Chicken, Lump Crabmeat,  
Crowned with Asparagus and Béarnaise Sauce,  
Yukon Gold Potatoes

### **Chicken Piccata**

Chicken Breast Seasoned and Seared,  
Lemon Beurre Blanc,  
Yukon Gold Potatoes and Julienne Vegetables

### **Chicken Mediterranean**

Marinated Boneless Breast of Chicken, Sundried  
Tomato Pesto, Roasted Red and Yellow Peppers,  
Melted Mozzarella Cheese, Fresh Vegetables and Yukon  
Gold Mashed Potatoes

### **Chicken Rosemary**

Grilled Breast of Chicken Infused with  
Rosemary and Red Currant Glaze,  
Roasted Potatoes and Fresh Vegetables

### **Chicken Saltimbocca**

Breast of Chicken Seasoned and Pan Seared, Topped  
with Prosciutto and Fresh Mozzarella,  
Served on a Bed of Seasoned Sautéed Spinach  
Yukon Gold Mashed Potatoes

## **DESSERT SELECTION:**

*Please Choose One*

Amaretto Almond Cheesecake

Carrot Cake

Tiramisu

New York Style Cheesecake

Raspberry Swirl Cheesecake

Italian Cream Layer Cake

Chocolate Decadence

Kentucky Bourbon Pecan Pie

Ultimate Chocolate Cake

Red Velvet Cake

Lemon Mist Cake

Key Lime Pie

# FORK BUFFET

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## PRIME RIB BUFFET

### ~Salads~

Greek Salad, Caesar Salad  
Field Green Salad with Assorted Dressings  
Grilled Balsamic Vegetable Platter  
Beefsteak Tomato, Sweet Onion,  
Maytag Bleu Cheese Platter

### ~Entrees~

Carved Prime Rib of Beef

*Selection of Additional Two Entrees:*  
Seared Salmon with Whole Grain Mustard  
Parmesan Crusted Swordfish  
Chicken Marsala  
Chicken Piccata  
Roasted Herb Encrusted Pork Loin  
Penne Bolognese

Fresh Vegetable Medley  
Potatoes Au Gratin, Roasted Pepper Rice

Warm Rolls and Butter

### ~Dessert~

Carrot Cake  
Lemon Mist Cake  
Red Velvet Cake  
Chocolate Decadence

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## DINNER BUFFET

### ~Salads~

Beefsteak Tomato, Sweet Onion,  
Maytag Bleu Cheese Platter  
Caesar Salad  
Field Green Salad with Assorted Dressings  
Chilled Tortellini Salad

### ~Entrees~

*(Please Select Three)*  
Sliced Roast New York Strip  
Braised Short Ribs  
Asian Beef Stir-Fry  
Rosemary & Black Pepper Crusted Sliced Pork Loin  
Chicken Piccata  
Chicken Rosemary  
Chicken Saltimbocca  
Seared Fillet of Salmon with Whole Grain Mustard  
Parmesan Crusted Swordfish  
Penne Bolognese

White Cheddar Au Gratin Potatoes, Wild Rice  
Fresh Seasonal Vegetables

Warm Rolls with Butter

### ~Dessert~

Carrot Cake, Black Forest Cake,  
Kentucky Bourbon Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

# FORK BUFFET

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## ITALIAN BUFFET DINNER

### ~Salads~

Tomato, Red Onion & Mozzarella Platter  
Caesar Salad  
Grilled Balsamic Vegetable Platter

### ~Entrees~

*(Please Select Three)*

Sliced New York Strip Barolo  
Mediterranean Chicken  
Chicken Tuscany  
Baked Snapper with Sicilian Olives, Roasted Peppers and Tomatoes  
Lasagna  
Penne Primavera  
Rigatoni with Grilled Italian Sausage, Onions and Roasted Peppers

Rosemary & Olive Oil Roasted Potatoes  
Green Beans with Shallots and Roasted Peppers

### ~Dessert~

Tiramisu  
Italian Cream Layer Cake  
Biscotti

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## PICNIC ON THE BAY

### ~Starters~

Clam Chowder  
Field Green Salad with Assorted Dressings  
Tidewater Cole Slaw  
Red Bliss Potato Salad  
Tortellini Pasta Salad

### ~Entrees~

*Selection of Three Entrees:*  
Shredded Barbecued Pork  
Barbecued Pork Ribs  
Barbecued Chicken Breast  
Chicken Fajitas  
Beef Fajitas  
Baked Halibut with Corn and Pepper Relish

Corn on the Cob  
Bourbon Baked Beans  
Rosemary and Parmesan Crusted Potato Wedges  
Cornbread, Warm Rolls, Butter

### ~Dessert~

Sliced Watermelon  
Raspberry Swirl Cheesecake  
Deep Dish Apple Torte

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# RECEPTION

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## **RECEPTION PACKAGES**

*Packages Priced Per Person for One Hour*

### **THE HAPPY HOUR**

Domestic and Imported Cheeses, Garnished with Fresh Fruit, Canapés,  
Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

### **THE MEDITERRANEAN**

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion,  
Drizzled Balsamic Vinaigrette Dressing

Italian Hard and Soft Bread Display, Flavored Olive Oils  
Brie and Raspberry Tarts, Spanakopita, Parmesan Artichoke Hearts

### **THE BUTLER**

*All Items Served by White Gloved Butlers*

Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls,  
Bruschetta Pomodoro, Assorted Canapés

### **CHANGES IN LATITUDE**

Coconut Shrimp, Raspberry and Brie in Phyllo, Mini Beef Wellingtons, Mini Crab Cakes, Crab Rangoon, Fresh Seasonal Fruit Platter

## **MIRROR DISPLAYS & PLATTERS**

### **ITALIAN ANTIPASTA**

Prosciutto, Pepperoni, Genoa Salami  
Capicola, Kalamata Olives, Artichoke Hearts,  
Pepperoncini, Fresh Mozzarella, Provolone  
Crusty Italian Bread & Flavored Italian Oils

### **FRESH VEGETABLES**

White and Green Asparagus, Baby Carrots, Baby Zucchini,  
Baby Sweet Peppers, Baby Yellow Squash, Red Grape Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips

### **DOMESTIC & INTERNATIONAL CHEESES**

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda,  
Boursin, Brie, Camembert, Pepper Jack, Havarti,  
Manchego and Fontina cheeses, Garnished with Fruits and Berries, Crostinis and French Baguettes

### **FRESH CUT & WHOLE FRUIT**

Baby Papaya, Figs, Cantaloupe, Red and Black Grapes,  
Kiwi, Watermelon, Strawberries, Apricots, Pineapple,  
Honeydew Melon and Mango

### **GRILLED BALSAMIC VEGETABLES**

White and Green Asparagus, Eggplant, Zucchini,  
Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion,  
Drizzled with Balsamic Vinaigrette Dressing

### **FRESH MARKET SEAFOOD DISPLAY**

(Minimum 50 people, priced per person)

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Cocktail Sauce, Mignonette Sauce

# RECEPTION

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## THE CARVERY

### WHOLE SIDE OF SMOKED SALMON

Capers, Chopped Onions,  
Hard Cooked Eggs & Crostinis

### ROASTED BEEF TENDERLOIN

Rolled in Black Peppercorns and Roasted, Garlic  
Cream Horseradish,  
Silver Dollar Rolls

### STEAMSHIP ROUND OF BEEF

Horseradish Cream, Mustard, Silver Dollar Rolls

### BAKED SUGAR CURED VIRGINIA HAM

Molasses Citrus Glaze, Vidalia Onion Relish,  
Dijonnaise Mayonnaise, Silver Dollar Rolls

### ROAST BREAST TURKEY

Honey Mustard, Cranberry Relish,  
Silver Dollar Rolls

### GARLIC PEPPERCORN CRUSTED PORK LOIN

Seasoned in Crushed Peppercorns, Dijon Mustard,  
Roasted Garlic Cream Horseradish Sauce, Silver Dollar  
Rolls

## ACTION STATIONS

*Attendant Required*

### PASTA STATION

*Select Three Pastas and Three Sauces:*

Rigatoni, Tortellini, Penne, Farfalle  
Carbonara, Marinara, Bolognese, Puttanesca

### SANTA FE FAJITA BAR

Chicken & Beef Fajitas  
Chicken Quesadillas  
Accompanied with Pico De Gallo  
Guacamole, Sour Cream  
Monterey Jack & Cheddar Cheeses

### SHANGHAI STIR FRY

*Select Two Items:*

Seared Duck with Fresh Ginger, Snow Peas  
Seared Beef with Scallions and Sesame Garlic Sauce  
Spiced Pork Lo-Mein  
General Tso's Chicken  
Accompanied with Vegetable Fried Rice

### CAESAR SALAD STATION

Grilled Chicken, Grilled Salmon, Hearts of Romaine,  
Parmesan Cheese,  
White Anchovies, Roasted Garlic Croutons Tossed with  
Caesar Dressing



# BAR OPTIONS

# TERMS

## TIERS

### **CATERING BRANDS**

Smirnoff, Absolut Mandarin, Seagram's Extra Dry Gin, Cruzan Rum, Jim Beam Ghost, J & B, Sauza Blue Silver, Seagram's 7, E&J Gallo, Hiram Walker Peach Schnapps Bud Light, Miller Lite, Budweiser, O'Doul's

### **PREMIUM BRANDS**

SVEDKA, New Amsterdam Red Berry, Beefeater Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's, Dewars White Label, Suaza Gold, E & J Gallo, Canadian Club, Courvoisier VS, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Kahlua Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Samuel Adams Boston Lager, O'Doul's

### **SUPER PREMIUM BRANDS**

Ketel One , Ketel One Citroen, Tanqueray Gin, Bacardi Superior, Captain Morgan Spiced Rum, Makers Mark, Johnnie Walker Red, Suaza 907 Blanco, E&J Gallo, Crown Royal, Courvoisier VS, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Kahlua, Bud Light, Miller Lite, Budweiser, Corona Extra, Amstel Light, Stella Artois, Rebel IPA, O'Doul's

### **WINE SELECTION**

Canyon Road Chardonnay  
Canyon Road Pinot Grigio  
Canyon Road Cabernet  
Canyon Road Merlot  
Sutter Home White Zinfandel  
J.Roget Champagne

**Host, Cash or Open Bar Options Available**

All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to an 11.5% taxable administrative fee and 11.5% service charge.

The administrative fee is for administration of the banquet, special event or package deal.

The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, internet and audio visuals are subject to applicable sales tax (8.25%)

Room rental/set-up fees are subject to applicable room rental tax (6%)

Administrative fees and taxes are subject to change without notice.