

# BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

## HANDHELD

### Broken Yolk Sandwich

Crispy applewood bacon, irish cheddar, tomato,  
*Wild Flour Bakery sourdough* 9

### Cajun Egg Burrito

Smoked andouille sausage, pepper jack cheese,  
southern style breakfast potatoes, fire-roasted  
tomato salsa 9

### Toasted Sesame Bagel Sandwich

*Chisesi ham*, provolone, fried egg 8

### Egg White + Roasted Pepper Sandwich

Swiss cheese, sun-dried tomato pesto,  
whole wheat english muffin 9

## SKILLETS

### Spinach & Feta Egg Skillet GF

Grilled garden vegetables, southern style  
breakfast potatoes 8

### Low Country Egg Skillet GF

Crawfish + andouille hash, southern style  
breakfast potatoes, caramelized onions 11

*We proudly serve eggs sourced from cage-free hens.*

## HOUSEMADE PASTRIES + MORE

### Daily Muffins

Cranberry + Orange | Banana Walnut | Blueberry GF 3

### Fresh Bakery Items

Butter Croissant | Blueberry Scone  
Chocolate Chip Scone 3

### New York Style Bagel + Cream Cheese

Plain | Whole Wheat | Blueberry | Sesame 4

### Today's Housemade Southern Bread Pudding 4

### Seasonal Sliced Fruit GF 4

### Steel Cut Oatmeal

*Satsuma honey*, strawberries, toasted pecans 6

### Yogurt GF

Mixed fruit, plain GF 3

### Chobani Greek Yogurt Parfait

*Housemade spiced granola*, blueberry compote,  
lemon curd 6

GF: Items can be made Gluten Friendly.

*Locally sourced. Regional flavor. Housemade ingredients.*

*Delivery is available only for orders charged to the room, and a standard \$5 delivery charge will be included. Pickup is available for orders paid by cash or credit card.*

*We use containers made with recycled materials.*

TO ORDER: Touch "At Your Service" on your phone.

PICKUP: Available at the Lobby



## FRESH BITES

FRESH. LOCAL INGREDIENTS.  
DELIVERED FAST. NO CARTS. NO FUSS.

## A FRESH TAKE ON DINING

Fresh Bites is our fresh take on in-room dining.  
No carts, no fuss. Just fresh local flavor packaged  
to enjoy in your room or on the go.

### READY TO ORDER? HERE'S HOW:

- Review our Fresh Bites all-day menu to find the local flavor you crave.
- Call "At Your Service" from your room.
- Tell us what you'd like to order.
- Pick up your order at the Lobby, or wait in your room and we'll deliver it. No signature required.
- Enjoy fresh, delicious food handcrafted and conveniently packaged for you.

### PREORDER NOW, EAT LATER:

Order breakfast the night before or place a dinner order before you leave for the day. *To place a preorder, call "At Your Service" from your room phone.*



NEW ORLEANS DOWNTOWN MARRIOTT  
AT THE CONVENTION CENTER  
859 Convention Center Boulevard  
New Orleans, LA 70130  
Phone: 504.613.2888

1/2017

# ALL DAY

SERVED DAILY FROM 11:00 AM – MIDNIGHT

**Chef's Daily Gumbo** 5

**Organic Quinoa + Ancient Grain Salad** GF

Shaved carrot, olive jardinière, feta, herb vinaigrette 9

**Blackened Joyce Farms Chicken Cobb Salad** GF

Applewood bacon, *Pt. Reyes blue cheese*, tomato, marinated olives, hard cooked egg, buttermilk ranch 12

**Caesar Salad**

Romaine, torn sourdough croutons, parmesan 9

Add blackened *Joyce Farms chicken* 14

Add marinated skirt steak 16

## HANDHELD

All handhelds come with housemade chips

**House Roasted All Natural Turkey B.L.T.**

Applewood bacon, arugula, tomato, herb mayonnaise, *Wild Flour Bakery multi-grain bread* 12

**Southern Double Grilled Cheese**

Sharp cheddar, provolone, pepper jelly, *Wild Flour Bakery sourdough* 11

**Angus Burger**

Horseradish cheddar, lettuce, tomato, applewood bacon, toasted *Wild Flour Bakery brioche bun* 14

**Cochon De Lait Po-Boy**

*Abita amber ale braised pork*, mirliton slaw, creole mustard, *Leidenheimer french bread* 12

## THE CHEF'S PERFECT SANDWICH

Chisesi ham, prosciutto, salami, provolone, jardinière spread, grilled *Wild Flour Bakery olive bread* 13

My perfect sandwich is inspired by a popular dish here in New Orleans. I can recall first coming to the city and seeing lines of people waiting to get into Central Grocery to get the iconic Muffaletta Sandwich. The anticipation and energy compelled me to create my take on this authentic experience. I have honored those flavors and constructed a delicious sandwich that I know you will enjoy!

—Executive Chef Chad Roldan

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## FORK + KNIFE

**Rice Bowl** GF

Brown or white rice, sweet peppers, onions, black beans, roasted corn, *housemade pico de gallo*, jack cheese 8

Add blackened *Joyce Farms chicken* 13

Add marinated skirt steak 14

Add spicy boiled shrimp 15

**Savory Organic Oatmeal**

La Quercia prosciutto, parmesan, caramelized onions, arugula 8

**Faroe Islands Salmon** GF

Organic quinoa, braised spinach, mushroom ragout 21

**Roasted Joyce Farms Chicken** GF

Corn maque choux, stone ground grits 23

**Organic Quinoa Penne Pasta** GF

Sun-dried tomato pesto, parmesan, english peas 19

**Louisiana Style BBQ Shrimp**

Worcestershire bbq sauce, grits 23

## PIZZA

Gluten friendly crust available upon request

**Roasted Tomato + Fresh Mozzarella** 11

**BBQ Chicken + Sharp Cheddar** 13

**Andouille Sausage + Mushroom** 13

# SNACKS

SERVED DAILY FROM 11:00 AM – MIDNIGHT

**Housemade Corn Tortilla Chips** GF

Fire-roasted tomato salsa 5

**Crinkle Cut Fries** GF 4

**Chickpea Hummus**

Marinated olives, seasonal vegetables, pita bread 6

**La Quercia Prosciutto**

Manchego cheese, grilled *Wild Flour Bakery sourdough* 14

**Double Chocolate Chip Cookies** 7

**Toffee Crunch Blondie** GF 5

**Cajun Spiced Nuts & Bolts Mix** 5

# SWEETS

SERVED DAILY FROM 11:00 AM – MIDNIGHT

**Bread Pudding** 5

**Blueberry Lemon Trifle, Chantilly Cream** 6

**New Orleans Ice Cream Co. Pints**

Vanilla Bean | Café Au Lait & Beignet  
Ponchatoula Strawberry | Chocolate City 8

# LATE NIGHT

SERVED DAILY FROM MIDNIGHT – 6:00 AM

**Broken Yolk Sandwich**

Crispy applewood bacon, irish cheddar, tomato, *Wild Flour Bakery sourdough* 9

**Blackened Joyce Farms Chicken Cobb Salad** GF

Applewood bacon, *Pt. Reyes blue cheese*, tomato, marinated olives, hard cooked egg, buttermilk ranch 12

**House Roasted All Natural Turkey B.L.T.**

Applewood bacon, arugula, tomato, herb mayonnaise, housemade chips, *Wild Flour Bakery multi-grain bread* 12

**Roasted Tomato + Fresh Mozzarella Pizza** 11

**Housemade Corn Tortilla Chips** GF

Fire-roasted tomato salsa 5

**Double Chocolate Chip Cookies** 7

**Toffee Crunch Blondie** GF 5

**Cajun Spiced Nuts & Bolts Mix** 5

**New Orleans Ice Cream Co. Pints**

Vanilla Bean | Café Au Lait & Beignet  
Ponchatoula Strawberry | Chocolate City 8

# BEVERAGES

**French Market Dark Roast Coffee**

Regular | Decaf | 12 oz 3 | 16 oz 4

**Tazo Hot Tea** 3

Awake English Breakfast | Earl Grey | Zen | Calm Chamomile  
12 oz 3 | 16 oz 4

**Pure Leaf Iced Tea**

Sweetened | Unsweetened 4

**Mountain Valley Spring Water** Small 3 | Large 7

**Mountain Valley Sparkling Water** Small 3 | Large 7

**Juice**

Orange | Apple | Cranberry 4

**Soda**

Pepsi | Diet Pepsi | Mist Twst | Ginger Ale  
Mt. Dew | Diet Mt. Dew 3

**New Orleans Fest Soda**

*Almond Cola* | *Pecan Root Beer* 4

## WINE + BEER

**Beer**

*Abita Amber* 6 Bud Light 5

*NOLA Blonde* 6 Corona 6

*NOLA Hopitoulas* 7 Heineken 6

**Half Bottle Wine**

Pinot Grigio | Santa Margherita, Alto Adige | 20  
Sauvignon Blanc | Kim Crawford, Marlborough | 18  
Chardonnay | Sonoma-Cutrer, Russian River Valley | 20  
Pinot Noir | Sonoma-Cutrer, Russian River Valley | 22  
Cabernet Sauvignon | Simi, Alexander Valley | 20  
Cabernet Sauvignon | Ladera, Napa Valley | 28