

Weddings by Marriott

Salad Selection

Please select one of the following:

- Traditional Garden Salad served with Creamy Ranch and Italian Dressing*
- Classic Caesar Salad served with Shredded Parmesan, Fresh Croutons and House Made Caesar Dressing*
- Crisp Field Green Salad served with Fruit, Nuts and Apple Vinaigrette Dressing*
- Original Style Greek Salad served with the traditional toppings and Greek Salad Dressing*

Entrée Selection

Please select one of the following:

Poultry:

- Italian Seasoned Roasted Chicken*
- Cheddar Baked Chicken with Bacon*
- Chicken Marsala*
- Chicken Francaise*
- Caribbean Style Chicken*

Pasta:

- Shrimp Alfredo*
- Chicken Alfredo*
- Cheese Ravioli with Marinara Sauce*
- Three Cheese Lasagna*
- Angel Hair Pasta with Marinara Sauce*

Beef:

- Beef Medallions in Demi- Glace*
- Home Made Traditional Meatloaf*
- Classic Tender Pot Roast*

Fish:

- Shrimp Scampi*
- Oven Baked Grouper*
- Oven Baked Salmon*

Our Chef can create almost anything you desire. If you don't see it here, just ask!
Dinners Include: Warm Dinner Rolls with Sweet Butter, Coffee and Iced Tea

Starch and Vegetable Selection

Please select two of the following:

Starch:

Rosemary and Garlic Roasted Potato
Seasoned Mashed Potato
Penne with Garlic and Butter
Yellow Seasoned Rice
Rice Pilaf
Mediterranean Couscous

Vegetable:

Vegetable Stir Fry
Seasoned Sweet Peas
Sweet Glazed Carrots
Creamed Spinach
Mashed Cauliflower
Steamed Broccoli
Tender Crisp Green Beans

Pricing: One Entrée Item Price: \$32 / Two Entrée Item Price: \$38

Add- On-Carving Station

Herb Pork Tenderloin Roast with Gravy- \$9 per person
Garlic Crusted Roast Beef - \$9 per person
Roast Prime Rib or Beef Tenderloin- \$9 per person

All Carving Stations are served with Appropriate Condiments. Chef Fee: \$100 (per Chef)