



Cocktail Reception
4 Hour Call Brand Bar
Butler Passed Hors d'oeuvres
Buffet Dinner

Begin your Evening enjoying Hors d'oeuvres and Cocktails at the beautifully appointed Tropical Poolside area. Entry into the Foyer and Grand Ballroom will delight your guests as the evening continues with a Traditional Dinner Buffet or Themed Dinner Buffet to compliment your carefully planned evening.

Package Includes:

Four Hour Call Brand Bar

Absolut, Dewars, Jack Daniels, Canadian Club, Tanqueray
Import and Domestic Beer
House Wines
Soft Drinks, Mineral Waters & Juices

Hors d'Oeuvres

Your Choice of Six Butler Passed Hors d'oeuvres

Buffet Dinners

Mediterranean Feast
Texas BBQ
Southwest
Oriental
Italian
The Key West
Traditional

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Table Linens
Centerpieces for the tables
Dance floor
Room Set Up

\$87.95 per person

**Upgrade any Buffet Salad to Salad Bar for \$2.95*

Additional Charge of \$50.00 for parties under 25
*All Prices are Subject to 6.5% State Sales Tax and 22% Taxable Service Charge**



One Hour Welcome Reception
Choice of Six Hors d'oeuvres
Butler Passed

Fresh Seasonal Fruit Kabobs
Smoked Salmon Topped Cucumbers

Spinach and Cheese Quiche

Potato Pancakes
with Applesauce

Spinach in Phyllo

Hawaiian Chicken Brochettes

Pizza Bagels

Chicken Wellingtons

Beef Wellingtons

Sesame Chicken Strips
with Honey Mustard

Coconut Fried Chicken

Beef Kabobs
with Green Peppers

Vegetable Spring Rolls
with Plum Sauce

Conch Fritters



Dinner Buffet Selection

Mediterranean Feast

Fennel and White Bean Soup
Spinach Salad with Pine Nuts, Golden Raisins, Tomatoes and Goat Cheese
Marinated and Grilled Vegetable Display

Potato Crusted Salmon Fillet with Creamy Dill Sauce
Corriander Rubbed Pork Loin Roasted and Served with Natural Pan Jus
Hand Rolled Chicken Roulade with Choice of One Filling:
Spinach and Reggiano
Sun Dried Tomato, Goat Cheese, and Pine nuts
Cranberry and Walnut
Apple and Almonds

Potato Dauphinois
Wild Mushroom, Leek, and Onion Bread Pudding
Saffron Scented Cous Cous
Chef's Seasonal Vegetable

Chef's Assortment of Fine Cakes, Pies, and Cookies



Southwest Buffet

Tortilla Soup

Tri Color Chips with Salsa and Sour Cream

Chile Con Queso, Pico De Gaillo and Guacomole

Fire Roasted Corn and Jicama Salad with Cilantro and Lime

Spiced Cucumbers with Vinegar

Quesadillas with Chicken, Cheese, and Scallions

Porkloin Baked in Banana Leaves with Tomato and Chipotle

Pan Seared Fresh Catch

Marinated Beef and Chicken Fajitas Served with Peppers, Onions, and Tortillas

Mexican Rice

Refried Beans and Cheddar Cheese

Corn and Black Bean Medley

Tres Leches

Caramel Flan

Cinnamon Crisps

Chocolate Cake



Texas BBQ

Fire Roasted Corn and Tomato Soup
Iceberg Salad with Texas Croutons Red Onions, Tomato Wedges, Carrots and Blue
Cheese Dressing

Jicama, Tomato, and Cucumber Salad with Lemonette

Shredded Cole Slaw with Peppercream Dressing
Macaroni and Potato Salads

Texas Sausage and Bone in Chicken
Slow Roasted BBQ Brisket
Pork Ribs with our House Made BBQ Sauce
Kettle Beans with Bacon

Skillet Corn Pudding
Baked Potatoes with all the Fixins
Corn on the Cobb

Assorted Pies & Fruit Cobbler
Sliced Watermelon



Oriental Express

Hot & Sour Soup
Crisp Fresh Vegetable Salad
Asian Noodle Salad

Plum Glazed Salmon with Shitake, Sprouts, Carrots, and Teriyaki Sauce
Chicken Chowmein
Pepper Steak
Beef and Broccoli

Steamed Jasmine Rice
Chef's Special Fried Rice
Vegetable Spring Roll
Stir Fry Vegetables

Fortune Cookies
Coconut Custard Cream Pie
Sweet Fruit Tart
Pineapple Upside down Cake



Taste of Italy

Minestrone Soup
Bakery Breads and Rolls
Caesar Salad
Antipasto Platter with Cured Meats and Preserved Vegetables

Asparagus and Mushrooms with Balsamic
Artichokes, Olives, and Red Onion Salad
Beefsteak Tomato Salad

Veal Saltimbocca
Tortellini Bolognese
Chicken Florentine with Marsala Sauce

Grilled Eggplant and Zucchini
Tomato Provencal
Risotto with Fresh Herbs

Tiri Misu, Biscotti
Cannoli & Éclairs
Ricotta Cheese Cake



The Key West

Today's Soup

Baby Field Greens with Hearts of Palm and Ruby Red Grapefruit

Florida Conch Fritter Key Lime Tartar Sauce

Caribbean Jerk Crusted Pork Loin

Apple Jack Stuffed Chicken Roulade, Toasted Almonds and Apple Brandy Sauce

Grilled Dolphin with Charred Pineapple Salsa

Roasted Coconut Jasmine Rice

Fried Plantains

Sweet Potato Fries

Key Lime Pie

Coconut Custard Cream Pie

Tropical Fruit Tart

Pineapple Upside down Cake



Marriott Dinner Buffet

- Soup Du Jour
- Warm Dinner Rolls
- Garden Salad with Assorted Dressings
- Traditional Caesar Salad
- Crisp Romaine, Rich Caesar Dressing, Croutons, and Grated Parmesan Cheese

- Tomato and Red Onion Salad
- Three Bean Salad
- Marinated Mushrooms

- Chicken Breast prepared Marsala or Picatta Style
- Grilled Salmon with Saffron Herb Sauce
- Pork Tenderloin Roasted and Sliced with Cabernet Thyme Sauce
- Sliced Sirloin Round of Beef

- Roasted Potato Trio
- Green Beans Almondine
- Wild Rice Blend

- Chef's Assortment of Warm Pies and Cakes
- Fudge Brownies and Fresh Baked Cookies

(price does not include 22% taxable service charge and 6.5% sales tax)