



**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



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**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

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**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

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**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

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**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

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**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

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**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

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**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

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