Terrace Menus 2019

MARRIOTT ATLANTA AIRPORT

4711 Best Road, College Park, GA 30252 www.marriott.com/ATLAP



Breakfast

served off of the smoker



Terrace Breakfast

- Cast iron pecan sticky buns
- Seasonal sliced fresh fruits
- Toasted almond granola
- Greek yogurt
- Organic egg casserole with caramelized peppers and onions
- Egg white frittatas, spinach, tomato, and goat cheese
- House smoked corned beef and hash
- Smoked chicken sausage skewers
- Skillet shortbread with whipped peach butter and orange blossom honey
- Freshly brewed starbucks[™] coffee, starbucks[™] decaf and tazo[™] teas
- Fresh squeezed orange juices
 - \$40

prices are per person. a customary 25% taxable service charge and 7.75% sales tax will be added to all prices.

• Terrace Brunch

- Chilled orange and cranberry juice
- Seasonal sliced fruit and berries
- Cinnamon streusel coffee cake
- Cast iron pecan sticky buns
- Yogurt parfaits
- Fried chicken & waffles with maple-pecan butter
- Quiche lorraine
- Ham, cheese, and vegetable strata
- Applewood smoked bacon and pork sausage
- House smoked corned beef and hash
- BBQ spiced sea bass
- Freshly brewed starbucks[™] coffee, starbucks[™] decaf and tazo[™] teas
 - \$42

****2** Attendants required for menu due to usage of smoker and fire pits \$150 each

Breaks

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Back to Nature

- Toasted almond granola
- Herb Roasted chick peas
- Strawberry avocado salsa with cinnamon pita chips
- Vegetable crudité shooters
- Cliff bars
- Assorted flavored bottled waters \$26

Greens & Things

- Oven roasted seasoned seeds and nuts
- Honeydew kale shooters
- Whole fresh strawberries
- Lettuce cups with avocado and organic vegetables
- Bottled waters
- Fresh squeezed juices
 - \$27

Lemonade Stand

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- 3 Flavors of lemonade (mint, berry, tropical)
- Assorted freshly baked cookies
- Soft baked pretzel sticks with assorted dipping sauces
- Assorted whole fresh fruit
- Iced tea and bottled waters \$26
- Classic Southern
 - Assorted zapps [™] potato chips
 - Pimento cheese fritters
 - Boursin stuffed cherry peppers
 - Cheese straws
 - Pralines
 - Grandma's chocolate peanut butter balls
 - Iced tea and bottled waters
 \$28

Lunch served off of the smoker



Garden Walk

- House smoked chicken breast
- Blackened beef brisket (carved)
- Award winning BBQ sauce
- Seared cast iron salmon belly with citrus vinaigrette
- Loaded oven roasted fingerling potatoes
- Garden grilled organic vegetables with roasted garlic and extra virgin lemon oil
- Leafy garden greens and house made dressings
- Blueberry cobbler
- Warm cast iron chocolate chip cookies
- Bourbon burnt sugar gelato
- Freshly brewed starbucks[™] coffee, starbucks[™] decaf and tazo[™] teas
- Ice tea
 - \$52

prices are per person. a customary 25% taxable service charge and 7.75% sales tax will be added to all prices.

All American Cook

- Tomato basil soup, mini grilled cheese bites
- Crisp romaine, iceberg, bacon, crumbled blue cheese, cherry tomatoes, blue cheese dressing
- Macaroni salad
- Backyard bbq chicken
- Smoked sausage, peppers and onions
- Grilled hotdogs & hamburgers, worcestershire jus
- Tomato, lettuce, onion, pickles and condiments
- Loaded twice baked potato skillet casserole
- Apple crisp
- Peach cobbler
- Freshly brewed starbucks[™] coffee, starbucks[™] decaf and tazo[™] teas
- Ice tea
 - \$50

**2 Attendants required for menu due to usage of smoker and fire pits \$150 each

Dinner

served off of the smoker

Pitmaster

- Jalapeno corn bread
- Shrimp corn chowder
- Crisp romaine, iceberg, bacon, crumbled blue cheese, cherry tomatoes, blue cheese dressing
- Yukon gold potato salad
- Vegetable skewers
- Smoked brisket (carved), award winning BBQ Sauce
- St. louis style ribs
- Char grilled chicken, lager jus
- Baked mac & cheese
- Green bean casserole with smoked turkey
- Charred brussel sprouts
- Peanut butter pie & bourbon bread pudding
- Freshly brewed starbucks[™] coffee, starbucks[™] decaf, tazo[™] teas
- Iced tea
 - \$62



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Cajun

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- Hush puppies
- Chicken gumbo
- Mixed greens with roasted corn, toasted pecans, tomatoes, cucumbers, sharp cheddar and vidalia onion vinaigrette
- Shrimp and andouille sausage with asiago creole grits
- Skillet oysters with a spicy remoulade sauce
- Blackened seasonal fresh fish
- Chicken jambalaya
- Cajun corn maque choux
- Red beans and rice
- Bourbon chocolate pecan pie
- Bananas foster
- Freshly brewed starbucks[™] coffee, starbucks[™] decaf, tazo[™] teas
- Iced tea
 - \$65

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Reception Packages

served off of the smoker

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*Iced Tea or Lemonade and Infused Waters included in package price

1 Hour (No Bar- 6 pieces per person, 1 Display) - \$50

2 Hour (No Bar- 8 pieces per person, 1 Display) - \$56

3 Hour (No Bar- 10 pieces per person, 2 Displays) - \$64

4 Hour (No Bar- 12 pieces per person, 2 Displays) – \$75

Reception Hors d'Oeurves:

- Grilled corn on the cob (italian, chili lime)
- Kabobs (chicken, shrimp, and fruit)
- Grilled chicken wings (assorted flavors)
- Asparagus spears in serrano ham
- Asparagus spears grilled shrimp
- BBQ shrimp lollipops
- Garlic bread
- Bacon wrapped stuffed jalapenos
- Grilled potato skins
- Chicken satay
- Beef satay
- Old bay lump crab cakes
- Grilled margarita flatbreads

Reception Packages Continued

Displays:

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Slider Display

- Brisket, Pork, & Pulled Chicken on Hawaiian Rolls
- Vegetable Crudite

carrot sticks, zucchini, cauliflower, broccoli, cucumber, celery, pepperoncini, red peppers, ranch dressing and blue cheese dressing

International Cheese and Charcuterie

market display of assorted cheeses, cured meats, seasonal fruit, preserves, assorted rolls

• Arepas (Attendant Required- additional \$150)

corn meal crisps, hand crafted and filled with your choice of (2) ingredients, guacamole, chicken salad, shrimp ceviche, spicy marinated beef

Street Tacos (Attendant Required- additional \$150)
 crispy pork belly, honey bbq pale ale pulled chicken, charred skirt steak, monterey jack cheese, cilantro, cheddar cheese, roasted corn, black beans, caramelized onions, pepper jack cheese, three fresh salsas, guacamole, sour cream, jalapenos and warm corn and flour tortillas

Grilled Kabobs

Grilled Chicken, Shrimp, and Beef Kabobs, with Green Peppers, Onions, Pineapple, Grape Tomatoes, and Mushrooms

• Quesadilla Station (Attendant Required- additional \$150)

berkshire pork, poblano peppers, monterey jack cheese, honey bbq pale ale pulled chicken, cilantro, cheddar cheese, charred corn, black beans, caramelized onions, pepper jack cheese, fresh salsa, guacamole, sour cream, warm flour tortillas

• Grilled Seasonal Fruit (Chef's Choice)

pineapple, peaches, pears, apple

sauces: chocolate, mint honey and caramel



Reception Beverage Packages

Bar Enhancements:

Below can be added to any hosted bar per person

- \$9 Classic Whiskey Flights
- \$10 Mojito Bar and Assorted Citrus Punch's
- \$10 Jack Daniels Iced Tea and Lemonade Stand
- \$10 Bloody Mary's, Mimosa's and Bellini's
- \$10 Sangria and Cava

Specialty Liquor/Drink Packages without a full bar-Soft drinks and bottled waters included

- \$30 Classic Whiskey Flights
- \$30 Mojito Bar and Assorted Citrus Punch's
- \$32 Jack Daniels Iced Tea and Lemonade Stand
- \$38 Bloody Mary's, Mimosa's and Bellini's
- \$38 Sangria and Cava

(2 Hour Service) Bartender Required- additional \$150