



BANQUET MENU



MARRIOTT MARQUIS
ATLANTA

Chefs

With a 90% scratch free kitchen, the culinary team continues to drive the #1 Food & Beverage Quality scores by meeting planners throughout the Convention & Resort Network of Marriott Intl. Meet the team:

Renato Gerena, Executive Chef

Years in culinary: 21

Years with Marriott: 21

Education: Johnson and Wales University

Experience & Background: Executive Chef Renato Gerena worked at numerous hotels from New York to New Jersey and Connecticut. Renato also worked in some top rated Restaurants in New Jersey prior to joining the Atlanta Marriott Marquis Team.

Fun Facts: When he's not in the kitchen, Chef Gerena has a passion for golf, especially caddying for his boys. You can also catch Renato as a special guest on CNBC talking stock investments.

Joseph Wangerow, Executive Sous Chef

Years in culinary: 10

Years with Marriott: 10

Education: Secchia Institute for Culinary Education at Grand Rapids culinary college

Experience & Background: Chef Joseph graduated culinary school in 2008 with his degree in Culinary Arts, Culinary Management, and Baking and Pastry. Soon after he graduated he began his Marriott Career at the Marco Island Marriott Resort as a line cook. A few months after starting he was promoted to kitchen supervisor and Assistant Sous Chef. Chef Joseph then moved on to Orlando World Center Marriott in 2013. He was hired as Senior Sous Chef where he would over-see all 1st floor restaurants. In 2016 he was promoted again to Senior Sous Chef of all restaurant operations. He then started here at the Atlanta Marriott Marquis as Executive Sous Chef on May 14, 2018.

Fun Facts: He is a big Detroit Red wings fan, as well as anything sports.

Akieme Evans, Senior Pastry Chef

Years in culinary: 16

Years with Marriott: 13

Education: The Culinary Institute of America

Experience & Background: Akieme started his culinary career in 2001, where he was a Pastry Intern at the Foxwood Resort and Casino in Connecticut. Moving to New York, Akieme was the assistant Chef, Instructor and Baking and Pastry Fellow at the Culinary Institute of American in Hyde Park, NY.

Akieme then joined the Atlanta Marriott Marquis family in 2004 and has worked with the pastry team for the past 13 years.

Fun Fact: Self-proclaimed #1 fan of Tina Turner!

Pam Daniels, Senior Banquet Chef

Years in culinary: 17

Years with Marriott: 10

Education: Le Cordon Bleu Culinary Institute

Experience & Background: Chef Pamela has always had a passion for food so she joined Le Cordon Bleu Culinary Institute and graduated in 2008. Soon after graduating Pamela started her career with the Atlanta Marriott Marquis as a cook. Since then she has progressed her career and has held several positions such as Supervisor to Assistant Sous Chef to Sous Chef. This has given her great opportunities to over-see several departments. She is now the Senior Sous Chef over-seeing the Banquet kitchen department. Marriott has always been a household brand for her because both her mother and father worked for Marriott.

Fun Fact: Pam is crazy about Sci-Fi

Breakfast

Continental Breakfast

Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas and Hot Chocolate

Atlantan \$34

- Freshly Squeezed Orange Juice
- Assorted bottled juices to include Apple, Orange, Grapefruit, and Cranberry Juice
- Seasonally Inspired Sliced and Whole Fruits to include Berries
- Freshly Baked Bakeries to include Gluten Free Options and assorted jams and spreads

The Dogwood \$38

- Freshly Squeezed Orange Juice
- Assorted bottled juices to include Apple, Orange, Grapefruit, and Cranberry Juice
- Seasonally Inspired Sliced and Whole Fruits to include Berries
- Freshly Baked Bakeries to include Gluten Free Options and assorted jams and spreads
- Assorted Individual Yogurts
- Cold Cereal with assorted milks
- Creamy Grits with Shredded Cheddar Cheese (served on the side)

Enhancements

- Hot Oatmeal accompanied with Dark Brown Sugar, Golden Raisins, and Toasted Georgia Pecans. \$8
- Warm Sausage, Egg, or Turkey and Cheese Breakfast Buttermilk Biscuits. \$9
- Individual Assorted Greek Yogurts. \$7
- Bagels and Toast Station. \$10
- Assortment of Sliced Bread to Include Gluten Free Options, Burry's Bagels, and English Muffins. Accompanied with Regular, Light, and Strawberry Cream Cheese, Butter and an assortment of Jams and Jellies. \$12

Prices exclude Service Charge and Tax, Currently 25% Service Charge and 8.9% Tax, both are subject to change. Menus Valid November 2018 through July 2019

Breakfast

Plated Breakfast

All Plated Breakfasts comes with a choice of:

- Mini Buttery Croissants and Peach Streusel Muffin or Warm Cinnamon Swirls and Buttermilk Biscuits with assorted jams and preserves
- Coffee Service

Southern Scramble \$35

- Freshly Squeezed Orange Juice
- Farm Fresh Scrambled Eggs
- Roasted Baby Potatoes with Caramelized Vidalia Onions
- Smoked Chicken Apple Sausage
- Roasted Campari Tomato

Country \$38

- Freshly Squeezed Orange Juice
- Egg White Frittata with Sautéed Kale, roasted tri-colored peppers, and Local Thomasville Tome Cheese
- Pan Seared Turkey Sausage Links

Steak and Eggs \$40

- Herb Seared Harris Farm's Strip Steak with Marquis Steak Butter
- Farm Fresh Scrambled Eggs
- Home Fried Potatoes
- Roasted Gourmet Mushrooms

Plated Breakfast Enhancements

- Individual Yogurt Parfait with Peach Compote, House Made Granola, and Seasonally Inspired Berries \$8
- Individual Seasonally Inspired Berries with Marquis Honey and Fresh Basil \$7

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Breakfast

Breakfast Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas and Hot Chocolate

Marquis Breakfast Buffet \$48

- Freshly Squeezed Orange Juice
- Assorted bottled juices to include Apple, Orange, Grapefruit, and Cranberry Juice
- Seasonally Inspired Sliced and Whole Fruits to include Berries
- Assorted Individual Greek Yogurts
- Farm Fresh Scrambled Eggs
- Crisp Bacon Strips
- Seasoned Red Skinned Breakfast Potatoes
- Freshly Baked Bakeries and Assorted Spreads and Jams

Down South Breakfast Buffet \$52

- Freshly Squeezed Orange Juice
- Assorted bottled juices to include Apple, Orange, Grapefruit, and Cranberry Juice
- Seasonally Inspired Sliced Fruit with Berries
- Individual Yogurts to include Greek
- Cage Free Scrambled Eggs with Shredded Cheddar Cheese and Chives
- Atlanta Sausage Company Country Sausage Patties
- Roasted Potatoes with Caramelized Onions and Tri-Colored Peppers
- Freshly Baked Bakeries to include Gluten Free Options and assorted jams and spreads

Performance Breakfast Buffet \$52

- Freshly Squeezed Orange Juice
- Assorted bottled juices to include Apple, Orange, Grapefruit, and Cranberry Juice
- Seasonally Inspired Sliced and Whole Fresh Fruits
- Assorted Breakfast Cereal Bars
- Chia Seed Pudding
- "Heart Healthy" Cereals with Fresh Berries, Raisins, Dried Fruit, and an assortment of nuts with Regular, 2%, and Soy Milks
- Egg White Frittatas with Sautéed Spinach and Roasted Seasonal Vegetable Medley
- Pan Seared Chicken Apple Sausage or Turkey Sausage
- Heart Healthy Flax Seed Muffins and Whole Wheat Croissants

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Breakfast

Breakfast Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas and Hot Chocolate

Breakfast Buffet Enhancements

- Boiled Eggs. \$38 Dozen
- Cinnamon French Toast with Thick Sliced Bread, Warm Maple Syrup, and Seasonal Fruit Toppings. \$9 per person
- House Made Buttermilk Pancakes with Warm Maple Syrup and Seasonal Fruit Toppings. \$9 per person
- Belgium Waffle Station with Traditional, Sweet Potato, and Blueberry Waffles with Seasonal Fruit Toppings, House Made Whipped Cream, and Warm Maple Syrup. \$9 per person
- Steel Cut Oatmeal Bar with Georgia Peach Compote, Toasted-Crushed Georgia Pecans, Golden Raisins, Agave Syrup, Dark Brown Sugar, Marquis Honey, Dried Cranberries, Cinnamon, Fresh Berries, and toasted Flax Seeds. \$9 per person
- Buttermilk Biscuits with Southern Sausage and Gravy. \$12 per person
- Omelet Station with Ham, Bacon, Turkey Sausage, Peppers, Onions, Spinach, Tomatoes, Cheddar Cheese, Monterey Jack Cheese, Mushrooms, and Salsa. \$15 per person

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Breaks

Includes Freshly Brewed Regular and Decaffeinated Coffee, Hot Tazo Teas and Hot Chocolate

Fit for You \$23

- Seasonally Inspired Whole Fruit
- Vanilla Greek Yogurt
- Fresh Seasonal Assortment of Berries
- House Made Oat and Almond Granola
- Marquis Honey
- Kind Bars
- Organic Naked Juice and Smoothies

Happy Trails \$22

- Wasabi Peas, Chex Mix, Yogurt Covered Raisins, Chocolate covered Almonds, Tifton Pecans, Roasted Peanuts, Sundried Dried Fruit, Chocolate M&M's, and Roasted Cashews.
- Seasonally Inspired Whole Fruit and Granola Bars

The Energizer \$24

- Assorted Cliff Bars
- Traditional Deviled Eggs
- Peanut Butter and Celery Shooters with Golden Raisins
- Chef's Selection Of House Made Georgia Nuts
- Seasonally Inspired Whole Fruit
- Assorted Energy Drinks to include Red Bull
- Assorted Flavors of Powerade

Healthy Break \$22

- Dried Fruit Spears with House Made Low Fat Key Lime Dip
- Traditional and Edamame Hummus
- Seasonal Georgia Farm Hand Picked Vegetables
- Seasonally Inspired Whole Fruit
- Granola Bars
- Selection of Infused Waters (Please Choose 2)
 - Peach and Sage OR Cucumber and Mint OR Seasonally Inspired Berries and Mint
 - Strawberry and Basil
- Organic Naked Juice and Smoothies

Donuts and Coffee \$22

- A Bountiful Variety of Local Donuts
- Royal Cup Coffee (Regular and Decaf)
- Tazo Teas
- Hot Chocolate

Must be a minimum of 50 people

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Breaks

Sweet Tooth \$21

- Selection of Cookies to include
 - Oatmeal Walnut Raisin
 - Peanut Butter
 - White Chocolate Macadamia Nut
 - Chocolate Chunk
- Fudge Brownies
- Blondies

Ball Park \$22

- Cracker Jacks
- Freshly Popped Popcorn
- Georgia Roasted Peanuts
- Choice of Warm Salted or Cinnamon and Sugar Jumbo Pretzels
- Jumbo Salted Pretzels with Doux South Mustard Dip
- Jumbo Cinnamon and Sugar Pretzels with Cream Cheese Dipping Sauce
- Salted Pretzel Nuggets

Add Mini Chicago Hot Dogs with Poppy Seed Buns and assorted Toppings. \$7 per person additional

Ice Cream Parlor \$21

- Assorted Haagen Daz Ice Cream Bars
- Ice Cream Cups
- Sorbet and Fruit Bars

Tortilla Station \$22

- Sea Salted Tortilla Chips
- House Made Guacamole
- Fire Roasted Tomato Salsa
- Black Bean and Corn Salsa
- Pickled Jalapeños
- Agua Fresca: Melon and Mint or Berry and Basil

Freshly Squeezed Lemonade and Southern Sweet Tea \$19

- Muddled Seasonal Berries
- Georgia Peaches
- House Made Simple Syrup
- Fresh Mint
- Sugar Cane Stick
- Requires an attendant fee

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Breaks

Chef Akieme's Pastries and Confections \$24

- French Macaroons
- Chef Akieme's Signature Delectable Mudslides
- Cream Puffs
- Buttermilk Tarts
- Chocolate Dipped Strawberries
- Mini Lemon Meringue Bars

Break Enhancements

- Recharge and Refuel: Loaded with antioxidants and high in fiber. \$9 per person
 - Assorted Berry Shooters
 - Toasted Almond and Flaxseed Shooters
- Peach Glazed Cinnamon Buns. \$72 per dozen
- Caramel-Bacon Pop Corn. \$5 per person
- Peach Butter Cookies. \$70 per dozen
- House made Granola Bars. \$78 per dozen.
- Beef Jerky. \$6.50 per person
- Fried Cheese Curds with Chipotle Aioli. \$8 per person
- Seasonal Infused Water Enhancements: Spring and Summer Offerings. \$80 per gallon
 - Peach and Sage
 - Blackberry and Mint
 - Watermelon Rosemary
 - Lime and Strawberry
 - Melon and Mint
 - Watermelon and Basil
 - Strawberry and Mint
 - Kiwi and Mango
- Seasonal Infused Water Enhancements: Fall and Winter Offerings. \$80 per gallon
 - Lemon and Orange
 - Fennel Tops with Apples and Cinnamon stick
 - Grapefruit and Mint
 - Lavender and Orange
 - Lemongrass and Cucumber
 - Cucumber and Mint
 - Tangerine, Ginger , and Mint
 - Cinnamon, Orange, and Rosemary

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Lunch

Lunch Cold Plated Salads

All Plated Salad Entrees are served with Fresh baked Artisan Rolls and Butter, Chef's Soup Du Jour, Choice of One (1) Dessert: Key Lime Tart, Vanilla Bean Panacotta, Chocolate-Chocolate Cake, or Caramel Peach Cheesecake

Sea Salted Grilled Chicken or Grilled Salmon Caesar Salad \$44

- Crisp Romaine Hearts, Chopped Radicchio, Herbed Crostini with Olive Oil, Shaved Asiago Cheese and Red Onions paired with Port Wine and Garlic Caesar Dressing

Marquis Salad with Honey-Ginger Roasted Chicken or Salmon \$44

- Seasonal Mixed Baby Greens, Toasted Sesame Seeds, Split Grape Tomatoes, Diced English Cucumbers, Julienne Jicama, and Baby Bok Choy paired with Oriental Citrus Vinaigrette

Spring Green Salad with Pan Seared Salmon or Chicken \$44

- Baby Spinach, Radicchio, and Frisee with Creamy Brie Cheese, Dried Cranberries, Candied Pecans, and tomatoes paired with Green Peppercorn Champagne Vinaigrette

Quinoa and Arugula Salad with Herb Crusted Chicken or Salmon \$45

- Arugula, Tri-Colored Quinoa, shaved carrots, toasted pumpkin seeds, Campari Tomatoes, and Goat Cheese with Local Grainy Doux South Mustard Vinaigrette

Substitute any protein with Roasted Beef Tenderloin for an additional \$5 per person

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Lunch

Lunch Sandwich Buffet \$45

- Lunch Sandwich Buffet, Plated, and Grab & Go Lunch Options
- Must Provide Quantities for Each Sandwich

Plated Sandwich Include:

- Choice of Soup Du Jour or Market Fresh Salad Marquis or Traditional Caesar
- Choice of One Side: House Made Potato Salad or Pasta Salad or Red Quinoa with Roasted peppers and butternut squash
- Choice of One Dessert: Key Lime Tart or Vanilla Bean Panacotta or Chocolate-Chocolate Cake or Caramel Peach Cheesecake

Sandwich Buffet Includes:

- Choice of Soup Du Jour or Market Fresh Salad Marquis or Traditional Caesar
- Choice of One Chilled Salad: House Made Potato Salad or Pasta Salad or Red Quinoa with Roasted peppers and butternut squash
- House Made Thyme and Rosemary Potato Chips
- House Made Cookies and Brownies

Grab & Go (additional \$2.50 per person) Includes:

- Farfalle Pasta Salad
- Assorted Bagged Chips
- House Made Chocolate Chip Cookie
- Seasonally Inspired Whole Fruit

Grilled Chicken Focaccia

- Grilled Chicken, sliced Provolone Cheese, Roasted Red Peppers, Arugula, and sliced Tomatoes with Basil Aioli on a Focaccia Bun

Grilled Chicken Wrap

- Seasoned Grilled Chicken, Fresh Mozzarella, Spring Mix, sliced tomatoes, and Herb Aioli in a Tomato Wrap

Roasted Vegetable Sandwich

- Garlic and Herb Roasted Portabella Mushrooms, Zucchini, Squash, Red Peppers, and Sundried Tomato Aioli on a Multigrain Bun

Smoked Turkey and Bacon Club

- Sliced Smoked Turkey and Bacon with Leaf Lettuce, Sliced Tomatoes, Creamy Havarti Cheese, Cranberry Aioli on a Buttery Croissant

Roast Beef and Sharp Cheddar Wrap

- Sliced Top Round of Beef with Vermont Cheddar, sliced tomatoes, caramelized red onions, on a Flour Tortilla with Creamy Horseradish Aioli

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Lunch

Lunch Plated

Include:

- Freshly Baked Artisan Rolls
- Chef's Choice Soup Du Jour or Market Fresh Salad
 - Marquis Salad (Mixed Greens, cucumbers, tomatoes, carrots, and Red Wine Vinaigrette)
 - Caesar (Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Roasted Croutons and Caesar Dressing)
 - Bibb Salad (Tender Bibb Lettuce with Campari Tomatoes, Brie Cheese, Roasted Asparagus, Toasted Sunflower Seeds, and Champagne and Herb Vinaigrette)
- Choice of One Dessert: Key Lime Tart or Vanilla Bean Panacotta or Chocolate-Chocolate Cake or Caramel Peach Cheesecake

Sustainable Catch \$54

- Herb Infused Roasted Market Fish
- Lemon-Tarragon Jus
- Quinoa Pilaf
- Seasonal Vegetable Medley

Pan Seared Free Range Chicken \$48

- Seared Chicken Breast
- Lemon Cream Sauce
- Local Roasted Corn and Cheddar Grits
- Fresh Seasonal Vegetables

Marinated Herb Grilled Chicken \$49

- Joyce Farms Herb Grilled Chicken Breast
- Roasted Thyme Chicken Jus
- Wild Rice Pilaf
- Sautéed Green Beans with Caramelized onions

Grilled Chicken with House Made Pomodoro Sauce \$50

- Char Grilled Chicken
- Orecchiette Pasta
- Roasted Caponata Vegetables
- Pomodoro Sauce
- Shredded Parmesan Cheese
- Fresh Basil

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Lunch

Lunch Plated

Apple Brandy Glazed- Pork Loin \$52

- Local pork
- Smashed Sweet Potatoes
- Roasted Brussel Sprouts
- Bacon Lardons

Grilled Petite Striploin \$58

- Local grass fed beef
- Red Wine Caper Sauce
- Mashed new potatoes
- Seasonal vegetable medley

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Lunch

Lunch Buffet

New York Deli \$61

- Soup du Jour
- Classic Tuna Salad
- Roasted Vegetable Caponata Salad
- The Butchers Block: Slow Roasted Sliced Beef, Smoked Turkey, & Hickory Ham
- Sliced Cheese: Sliced Pepper Jack, Swiss, Sharp Cheddar & American Cheese
- Seasonal Relish Tray with Arugula, Baby Kale, Sliced Tomatoes, Thinly Sliced Red Onions
- Traditional Accruements: Pommery Mustard, Spicy Dijon Mustard, Creamy Horseradish
- Cranberry Aioli, Herbed Aioli
- Hot Meatballs and House Made Pomodoro Sauce with Mini Hoagie Buns and Shredded Mozzarella
- Assorted Zapp's Chips
- Desserts: Vanilla Cheesecake & Apple Cinnamon Raisin Cobbler

Upgrade to sliced Peppery Pastrami and Sauerkraut or Broiled Italian Sausage with Roasted Peppers and Onions. \$5 extra per person

Low Country Buffet \$59

- Warm Cornbread and Biscuits
- Chicken and Smoked Turkey Sausage Gumbo with Rice
- Seasonal Mixed Greens with Tomatoes, English Cucumbers, House Made Croutons, and Cheddar Cheese Paired with Creamy Bleu Cheese Dressing, White Balsamic Vinaigrette, and Dill Pickle Vinaigrette
- Spicy Pickled Salad with Red and Green Tomatoes and Cucumbers
- Red Skinned Potato Salad with Cage Free Eggs and thinly Sliced Scallions
- Roasted Joyce Farms Chicken with Mushroom Bourbon Demi-Glace
- Slow Cooked Cola Braised Pork Shoulder with Hoisin BBQ Sauce
- Herbed Seared Market Fish with Lemon Beurre Blanc
- Local Roasted Cinnamon and Sugar Sweet Potato Wedges
- Southern Collard Greens with Smoked Turkey
- Desserts: Red Velvet Cake & Individual Georgia Peach Streusel Pies

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Lunch

Lunch Buffet

Marquis Buffet (Choose one: Hot or Cold) \$64

- Fresh Baked Breads and Rolls
- Chopped Romaine Hearts with roasted Asparagus, Grape Tomatoes, Mandarin Oranges, chopped Eggs, and cucumbers.
- Farfalle Pasta with Roasted Sundried Tomato Pesto, Arugula, Tomatoes, Black Olives, and Parmigiano Reggiano Shredded Cheese
- Spicy Pickled Salad with Red and Green Tomatoes and Cucumbers
- Grilled Harris Farms Petite Filet
- Roasted Shallot and Thyme Beef Au Jus
- Oven Baked Chicken
- Cajun Cream Sauce
- Garlic and Herb Roasted Shrimp with Lemon Oil
- Desserts: Key Lime Tarts & Fudge Brownies
- ****Protein Options for Chilled Buffet****
- Herb Crusted Tenderloin with Creamy Horseradish Sauce
- Char Grilled Chicken with Orange Zested Marmalade
- Garlic and Herb Roasted Shrimp with Citrus Cilantro Glaze

Marquis Grill and Greens \$60

- Fresh Baked Breads and Rolls
- Roasted Butternut Squash Soup with Brown Butter Croutons
- Seasonally Inspired Market Style Fresh Greens
- Artisan Mixed Greens and Chopped Romaine Hearts
- Cherry Heirloom Tomatoes
- Shredded Carrots
- Roasted Sweet Corn
- Diced Cucumbers
- Fresh Julienne Peppers
- Edamame
- Dried Cranberries
- Roasted Broccoli
- Candied Walnuts
- House Made Salad Dressings
- Port Wine and Garlic Caesar Dressing
- Roasted Shallot Vinaigrette
- Marquis Honey-Lime Vinaigrette
- Grilled Harris Farms Striploin with Herb Beef Jus
- Char Grilled Chicken Breast with Roasted Chicken Jus
- Rosemary Roasted Salmon with Lemon Oil
- Desserts: Dulce Chocolate Tarts & Lemon Raspberry Panacotta

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Lunch

Lunch Buffet

Italian \$61

- Freshly Baked Ciabatta Bread and Rolls with Butter
- Minestrone Soup
- Seasonal Mixed Greens
- Tomatoes
- Cucumbers
- Shaved Red Onions
- Sliced Black Olives
- Sliced Pepperoncini Peppers
- House Made Croutons
- Parmigiano Reggiano Cheese
- Salad Dressings Include: Creamy Ranch, Italian, & White Balsamic Vinaigrette
- Bocconcini Mozzarella and Tomato Salad with Dark Balsamic Dressing and Fresh Basil
- Sautéed Chicken with Roasted Fennel and Rosemary in a Light Chicken Jus
- Market Sustainable Catch with Lemon-Garlic Oil
- Rigatoni Primavera
- Rigatoni Pasta
- Roasted Caponata Vegetables
- Roasted Garlic
- House Made Pomodoro Sauce
- Sautéed Green Beans with Roasted Almonds
- Desserts: Tiramisu Cream Verrine & Sicilian Chocolate Dipped Cannoli

Georgia \$58

- Fresh Baked Breads and Rolls
- Seasonal Mixed Greens with
 - Roasted Corn and Red Peppers
 - Sliced Scallions
 - Diced Tomatoes
 - Chopped Eggs
 - Diced Cucumbers
- Salad Dressings to include
 - Cilantro Vinaigrette
 - Avocado Ranch
 - Garlic and Fresh Herb Marinated Grilled Skirt Steak with Peach-Bourbon BBQ Sauce
- Local Sweetwater Ale Marinated Chicken with Roasted Tomatillos and Chipotle Sauce
- Hearty Pinto Beans with Sautéed Peppers and Onions
- Chef's Selection of Seasonal Vegetable
- Penne Pasta and Roasted Tomatoes with Cilantro-Lime Pesto Cream Sauce
- Desserts: Mini Chocolate Tifton Pecan Bars & Carrot Walnut Cake

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Lunch

Lunch Buffet

Southwest \$61

- Baja Chopped Salad
 - Chopped Romaine Hearts
 - Diced Tomatoes
 - Diced Cucumbers
 - Diced Tri-Colored Peppers
 - Toasted Pumpkin Seeds
 - Crumbled Cotija Cheese
- Salad Dressing include: Chipotle Buttermilk Ranch Dressing, Cumin Vinaigrette, & Golden Hominy Salad with Roasted Sweet Corn, Hominy, Black Beans, Tomatoes, Onions, and Cilantro Lime Vinaigrette
- Cheese Enchiladas Rolled in a Corn Tortilla with Roasted Pasilla Sauce
- Build Your Own Soft Taco: Warm Flour Tortillas, Garlic Marinated Carne Asada, & Achiote Grilled Chicken
- Toppings to include: Sour Cream, Shredded Cheddar and Monterey Jack Cheese, Lime Wedges, Chopped Cilantro, Pico De Gallo, Salsa Casera, Guacamole, Coleslaw with Cumin-Lime Vinaigrette
- Ranchero Pinto Beans
- Green Corn Pork Tamales with Salsa Verde
- Cilantro Rice
- Desserts: Apple Empanadas & Warm Cinnamon Churros with Caramel and Strawberry Sauce

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Reception

For each event a minimum of 3 Selections is required. They may be any combination of Carving, Chef Action and Sweet Station.

Local and Imported Cheese Station \$18

- Featuring varieties of cheese from imported and local farms to include Thomasville, Sweet Grass Dairy, and Bellwether Farms. Cheese comes with assorted jams, spreads, and crackers.

Seasonally Inspired Crudité \$16

- Selection of Crisp Seasonal Vegetables with Zesty Buttermilk Ranch, Onion Dip, and Traditional Hummus

The Perfect Antipasti \$18

- Roasted Eggplant
- Lemon Roasted Asparagus
- Blistered Campari Tomatoes
- Garlic Roasted Squash and Zucchini
- Thinly Sliced Cured Capicola, Prosciutto, and Mortadella
- Pearl Mozzarella Salad
- Herb Roasted Artichoke Salad
- Balsamic Marinated Portabella Mushrooms
- Whole Pepperoncini Peppers
- Marinated Olives
- Marinated Mussels and Calamari Salad

Sushi Station (based on 5 pieces per person) \$26

- Assorted Sushi, Sashimi, and California Rolls with pickled ginger, wasabi, and ginger soy sauce

Carving Stations

- Herb Crusted Top Round of Beef: \$995
 - Garlic and Herb Aioli, Spiced Mustard, Creamy Horseradish, and Sliced Brioche Rolls
- Whole Roasted Free Range Turkey: \$500 per 25
 - Cranberry Chutney, Lavender Mustard, and Sliced Brioche Rolls
- Roasted Tenderloin of Beef: \$850
 - Cabernet Demi-Glace and mini rolls
- Barbecue Beef Brisket: \$750
 - Honey-Bourbon BBQ Sauce and mini potato buns
- Pork Steamship: \$650
 - Duroc Hog with an assortment of Specialty Mustards, Maple Spiced Aioli, and soft brioche rolls

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Reception

Side of Atlantic Smoked Salmon or Smoked Trout (serves 40 guests) \$19

- Served with minced red onions, capers, diced tomatoes, boiled eggs, lemon wedges, dill cream cheese, and pumpernickel rye toast points.

Specialty Reception

- Mac and Cheese Station \$17
 - Traditional five cheese "Mac and Cheese" topped with butter toasted panko bread crumbs and fresh herbs. Choice of toppings served on the side to include chopped bacon, diced ham, and roasted gourmet mushrooms
- Dim Sum Station (Based on 3 pcs per person) \$18
 - Assorted Dim Sum to include Chicken or Pork, Shrimp, and Vegetable. Served with Oriental Dressing, Hoisin Dipping Sauce and Sweet Chili Sauce
- Warm Spinach and Artichoke Dip \$12
 - Spinach and Artichokes blended with Monterey Jack and Parmesan Cheese into a creamy dip. Served with Toasted Pita Chips and Corn Tortilla Chips.
- Country Cobb Salad \$15
 - Blended local greens, grilled Prestige Farms chicken, hardwood smoked bacon, crumbled blue cheese, cherry tomato, cage free hardboiled egg, sliced red onion, avocado ranch dressing, red wine vinaigrette
- Southern Inspired Caesar \$12
 - Romaine lettuce, shaved parmesan, cherry tomato, crispy haystack onions, cornbread croutons, hand crafted Caesar dressing
- Peach BBQ Pork Sliders (Based on 2 each per person) \$20
 - House seasoned pork shoulder roasted 24 hours. Peach BBQ sauce, crispy haystack onions, sliced brioche roll
- Composed Pasta \$20
 - Penne pasta tossed in asiago cream sauce with roasted vegetables, garlic, baby spinach, gourmet mushrooms, chopped asparagus, Prestige Farms chicken & Italian sausage
 - Orecchiette Pasta in house made Pomodoro Sauce, roasted vegetables, garlic, baby spinach, gourmet mushrooms, and chopped asparagus
 - Gluten Free and Wheat Pasta Available upon request
- Sliders (Based on 2 each per person) \$23
 - Choice of two: turkey, beef, black bean or fried chicken
 - Station includes Sliced American, Pepper Jack, Swiss & Cheddar Cheese, pickle chips, shredded lettuce, sliced tomato, onion, ketchup, mustard, and sliced brioche rolls
- Back Country Grits \$20
 - Stone Ground Georgia Mountain Grits, with BBQ Shrimp, Sliced Andouille Sausage, Chives, Fire Roasted Peppers, Shredded Cheddar, and Crumbled Blue Cheese

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Reception

Dessert Station

- The Georgia Peach: \$19
 - Warm Peach Cobbler w. vanilla Ice Cream
 - Individual Red Velvet Cakes
 - Peach Panacotta
 - Our Signature Mudslide Cookies
 - Key lime cheesecake
- Marquis Pastry Station: \$18
 - Chocolate dipped cream horns
 - French Macaroons
 - Caramel chocolate tarts
 - Banana rum cream puffs
 - Best of season fruit tarts
- Dessert Bar \$18
 - Red velvet cheesecake verrine
 - Truffles and Bon Bons
 - Chocolate Bavarian Mousse Jars
 - Classic Vanilla Bean Crème Brulee
 - Pistachio Nut Cannoli
- Street Sweets \$20
 - Local Chocolate and Vanilla Ice Cream
 - Warm chocolate chip and sugar cookies
 - Red Velvet Whoopie Pies
 - Peach Fried Pies

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Dinner

Plated Dinners

All Entrée Selections Come with Freshly Baked rolls and your choice of Seasonal Salad and Dessert

Salad Options

- Baby Spinach, Radicchio and Frisee with Crumbled Bleu Cheese, Candied Pecans, Split Grape Tomatoes paired with Champagne and Herb Vinaigrette
- Classic Hearts of Romaine with Campari Tomato, House Made Crostini, Shaved Asiago Cheese paired with Garlic Port-Wine Caesar Dressing
- Marquis Bibb Salad with Brie Cheese, Roasted Asparagus, Split Grape Tomatoes and Roasted Shallot Vinaigrette
- Arugula, Shaved Carrots and Radishes, with Toasted Sunflower Seeds, Tomatoes, and Creamy Goat Cheese Paired with Basil-Peach Vinaigrette

Dessert Options

- Marquis Red Velvet Cake
- Azelia Chocolate Mousse and Hazelnut Crisp
- Opalys Caramel Ivory Tart
- Passion Fruit Cheesecake with Raspberry Malbec Gel

Entrée Options

- Pan Roasted Chicken with Brandy Demi- Glace, Smoked Red Pepper Risotto, and Seasonal Vegetables. \$68
- Blackened Chicken Breast with Low Country Cream Sauce, Creole Beans and Red Rice, and Seasonal Vegetable. \$68
- Char Grilled Chicken and Reformation Brewery Demi-Glace, and Roasted Sweet Potato Hash with Lemon Zested Broccolini. \$68
- Farm Raised Seared Salmon with Farro Risotto, Roasted Brussel Sprouts and Cauliflower florets with Fire Roasted Tomato Cream Sauce. \$72
- Honey-Garlic Roasted Kurobuta Pork Chop with Herb Roasted Yukon gold Potatoes, caramelized onions, plump golden raisins, and butternut squash puree. \$70
- Red Wine Braised Short Ribs with Roasted Shallot Mashed Potatoes, Chef's Choice Seasonal Vegetables. \$72
- Grilled Petite Filet with Marquis Herb Butter, Port Wine Demi, Au Gratin Potatoes, Fresh Seasonal Vegetables. \$78

Dual Entrée Options

- Herb Crusted Filet and Seasonal Market Fish paired with Maker's Mark Demi-Glace, Roasted Fingerling Potato Hash, and Jumbo Asparagus. \$88
- Braised Short Ribs and Herb Seared Chicken paired with Ginger-Shallot Demi-Glace, Yukon Gold Mashed Potatoes and Seasonal Vegetables. \$86
- Roasted Chicken and Seasonal Market Fish with Tarragon Cream Sauce, Rice Pilaf, and Seasonal Vegetables. \$84

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Dinner

Dinner Buffet

American Bistro \$125

- Assorted Fresh Baked Breads and Rolls
- Soup Du Jour
- Seasonal Mixed Green Salad with Grape Tomatoes, Herbed Croutons, Chopped Bacon, Chopped Eggs, and Shredded Carrots with Green Goddess Dressing and Champagne and Herb Vinaigrette
- Red Skinned Potatoes and Cucumbers with a Mango and Mint Vinaigrette
- Roasted Asparagus Cous Cous Salad with Tomatoes and Lemon-Thyme Vinaigrette
- Maple Roasted Brussel Sprouts and Charred Butternut Squash
- Harris Farms Pan Roasted Strip Loin of Beef with Classic Bordelaise Sauce
- Char Grilled Chicken with Molasses and Hickory Bourbon BBQ Sauce
- Seared Atlantic Salmon with Wilted Spinach, Roasted Shitake Mushrooms, and Peach-Balsamic Glaze
- Garlic and Herb Roasted Fingerling Potatoes
- Marquis Honey Glazed Roasted Baby Carrots
- Sautéed Green Beans

Taste of Naples \$115

- Assorted Fresh Baked Breads and Rolls
- Italian Wedding Soup
- Caprese Salad with fresh Sliced Tomatoes and Sliced Buffalo Mozzarella Cheese with Balsamic Reduction, EVOO, and Fresh Basil
- Marinated and Roasted Caponata Vegetables
- Baby Gem Romaine with Shaved Romano Cheese, Brioche Croutons, and Classic Caesar Dressing
- Marinated Artichokes, Roasted Red Peppers, and Kalamata Olives, with Local Crumbled Feta Cheese
- Carbonara Pasta with Fresh Peas, Crispy Prosciutto, Savannah Shrimp, Creamy Garlic Sauce and Fried Basil
- Crispy Parmesan Fried Chicken with House Made Pomodoro Sauce
- Chef's Choice Fresh Pasta with Choose Your Own Toppings: Grated Parmesan Cheeses, Red Pepper Flakes, Oregano, Roasted Tomatoes, EVOO
- Sautéed Broccoli Rabe with Confit Garlic
- Tri colored Orzo with Dried Cranberries, Crumbled Ricotta Salata, Toasted Pine Nuts, and Freshly Made Pesto
- Desserts: Citrus Panacotti, Assorted Biscotti, & Brown Butter Custard Tarts

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Dinner

Dinner Buffet

Southern Sample Dinner \$95

- Soup Station
 - Savannah Shrimp and Corn Chowder with Cornbread Croutons
 - Smoked Turkey Brunswick Stew
- Composed Salads
 - Bolt House Farms Fresh carrot Salad with Golden Raisins
 - Red Quinoa with Roasted Peppers and Squash, Dried Cranberries and Toasted Pecans
- Salad Station
 - Mixed Greens, Baby Spinach, and Bibb Lettuce with selection of toppings:
 - Goat Cheese, Pickled Shaved Onions, Pearl Mozzarella Cheese, Sliced Pepperoncini Peppers, Dried Cherries, Chopped Applewood Smoked Bacon, Roasted Brussel Sprouts, Blue Cheese Crumbles, Candied Pistachios, and Marinated Edamame
 - Mustard-Dill Vinaigrette, Red Wine Vinaigrette, Raspberry Vinaigrette, and House Made Avocado Ranch
- Meat Market District (Choice of 2 Stations)
 - Char-Crusted Joyce Farms Rib Eye with Horseradish Cream, Shallot-Mushroom Demi-Glace
 - Roasted Pork Steamship with Carolina Style BBQ Sauce
 - Old Town Georgia Mac and Cheese with Toppings of
 - Lobster Stew, Gourmet Mushrooms, Gruyere Cheese, Bacon Lardons, and Shredded Beef Short Ribs
 - Chattahoochee Ravioli Station with Butternut Squash, Crawfish, and 3 Cheese Ravioli. Sauces to include Marsala Cream Sauce with fried Sage, Asiago Cream Sauce, and House Made Pomodoro Sauce.
 - Garnished with Fresh Basil, Sun Dried Tomatoes, Toasted Pine Nuts, Parmigiano-Reggiano Cheese
- Desserts: Peach Bread Pudding, Key Lime Cream Cheese Torte, & Banana Pudding

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Bar & Wine

Red Wine

Cabernet Sauvignon

- Magnolia Grove by Chateau St. Jean, California, \$48
- Avalon, California, \$56
- Ferrari-Carano, Alexander Valley, California, \$75
- Estancia, Paso Robles, California, \$58

Merlot

- Magnolia Grove by Chateau St. Jean, California, \$48
- J. Lohr Estates "Los Osos", Paso Robles, California, \$59

Pinot Noir

- Acacia Carneros, California, \$65
- Line 39, California, \$52
- Erath, Oregon, \$66

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Bar & Wine

White Wine

Sparkling Wine

- Freixinet Blanc de Blancs Brut Cava, San Sadurni d'Anoia, Spain, \$50
- Mumm Napa Brut Prestige, Napa Valley, California, \$70
- Moet & Chandon Brut Imperial, Epernay, France, \$100
- La Marca Extra Dry Prosecco, Veneto, Italy, \$55

Chardonnay

- Magnolia Grove by Chateau St. Jean, California, \$48
- J. Lohr Estates "Riverstone", Arroyo Seco, Monterey, California, \$58
- Clos du Bois, North Coast, California, \$58
- Sonoma-Cutrer Russian River Ranches, Sonoma Coast, California, \$68

Rosé

- Magnolia Grove by Chateau St. Jean, California, \$45

Pinot Grigio

- Magnolia Grove by Chateau St. Jean, California, \$45

Riesling

- Chateau Ste. Michelle, Columbia Valley, Washington, \$55

Sauvignon Blanc

- Brancott Estate, Marlborough, New Zealand, \$52
- Sea Pearl, Marlborough, New Zealand, \$57

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Hosted Bar

Hosted Sponsored Bar (per Drink Basis)

- An extensive selection of cocktails, wines, beers, soft drinks and waters are available.
- Select the type of beverage you wish to offer and all charges will reflect the number of cocktails and other beverages actually served.
- Assorted Coca Cola and Schweppes Soda Products

Well Brands Package

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O'Doul's (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois

Call Brands Package

- Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, 1880 Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O'Doul's (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois

Top Shelf Package

- Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O'Doul's (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois

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Hosted Bar

	Well	Call	Top Shelf
Drinks	\$10	\$12	\$14
Imported Beer	\$12	\$12	\$12
Domestic Beer	\$10	\$10	\$10
Wine (by the glass)	\$11	\$12.50	\$14
Soft Drinks	\$7	\$7	\$7
Bottled Water	\$7	\$7	\$7

Labor Charges

- Bartenders - \$175 per bartender up to 4 hours
- \$75 per Bartender for each Additional Hour after 4 hours.

The Atlanta Marriott Marquis is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor is not permitted to be brought into the hotel.

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Package Bar Service

Marquis Cocktail Package Plan (per Person Basis)

- The Marquis Cocktail Package Plan enables you to be charged on a per Person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.
- An extensive selection of cocktails, wines, beers, soft drinks and waters are available.
- Assorted Coca Cola and Schweppes Soda Products

Well Brands Package

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
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Package Bar Service

	Well	Call	Top Shelf
1 st Hour	\$21	\$22.50	\$24
2 nd Hour	\$16	\$18	\$20
Each Additional Hour	\$13	\$14.40	\$16

Labor Charges

- Bartenders - \$175 per bartender up to 4 hours
- \$75 per Bartender for each Additional Hour after 4 hours.

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Thank You.



MARRIOTT MARQUIS
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