



MARRIOTT
DALLAS/PLANO
LEGACY TOWN CENTER



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST

CONTINENTAL BREAKFAST

Continental breakfast menus are priced per person. All continental breakfasts include: freshly brewed Starbucks coffee, freshly brewed Starbucks decaffeinated coffee and assorted Tazo teas.

THE LEGACY CONTINENTAL - \$29.00 PER PERSON

Orange, apple and cranberry juices
Seasonal fresh fruit and berries
Freshly baked breakfast breads, muffins and croissants
Bagels with plain and flavored cream cheese
Butter and fruit preserves

AROUND THE WORLD CONTINENTAL - \$39.00 PER PERSON

Orange, apple and cranberry juices
Seasonal melons with cottage cheese and Texas honey
Steel cut oatmeal, walnuts, dried fruits & seasonal berries
Miso soup with tofu and green onion
Steamed jasmine rice
Texas charcuterie
Aphrodite's Sconettes
Local Texas French baguette
Scratch made strawberry jam

CONTINENTAL BREAKFAST ENHANCEMENTS

Enhancements are priced per person

Egg, ham & cheese croissant sandwich |\$6
Breakfast burritos |\$6
Fresh granola yogurt parfaits - local granola, Greek style yogurt, local honey and seasonal berries |\$6
House made smoothies |\$5 GF
Assorted cold cereals and milk |\$4
Assorted low fat yogurts |\$4 GF

Menu prices are subject to change without notice
Prices are subject to a customary 25% taxable service charge and 8.25% sales tax



DALLAS/PLANO MARRIOTT AT LEGACY TOWN CENTER

7121 Bishop Road, Plano, Texas 75024 T 972-473-6444

meetings  imagined

BREAKFAST

BREAKFAST BUFFET

Breakfast buffet menus are priced per person. Brunch menu includes: freshly brewed Starbucks coffee, freshly brewed Starbucks decaffeinated coffee and assorted Tazo tea.

COUNTRY BUFFET - \$39.00 PER PERSON

Orange, apple and cranberry juices
Seasonal fresh fruit and berries
Assorted breakfast breads and muffins
Butter and fruit preserves
Aphrodite's Sconettes
Farm fresh scrambled eggs **GF**
Crispy bacon and apple smoked sausage **GF**
Hash brown potatoes GF
Local granola, assorted low fat yogurts and milk

SUNRISE BUFFET - \$44.00 PER PERSON

Orange, apple and cranberry juices
Seasonal fresh fruit and berries
Assorted breakfast breads and muffins
Butter and fruit preserves
Texas style eggs benedict - Texas size muffin topped with local poached eggs, grilled ham, and pepper jack cheese served with hollandaise sauce
Shrimp N' Grits
House-smoked salmon display with sliced tomato, onions, capers, cream cheese served with bagels **GF**
Crispy bacon and apple smoked sausage **GF**
Cast iron roasted potatoes **GF**
Country style gravy with jalapeno cheddar biscuits

BREAKFAST BUFFET ENHANCEMENTS

Enhancements are priced per person
Huevos rancheros - warm flour and corn tortillas, freshly scrambled eggs, chorizo sausage, black beans, ranchero sauce, cilantro, green onions, jack cheese, fresh avocado and house made salsa |\$9
*Omelet Station - fresh egg omelets made to order, diced ham, bacon, onions, tomatoes, mushrooms, bell peppers, spinach, jalapeno peppers, cheddar and jack cheeses |\$10 **GF**
Texas size French Toast - cornflake crusted french toast served with a house made mascarpone sabayon sauce, seasonal berries and maple syrup |\$9
*Build Your Own Belgian Waffle Station - served with whipped cream, chocolate chips, fresh berries and maple syrup |\$9
House made fruit smoothies - greek style yogurt, local honey and seasonal berries |\$6 **GF**

*attendant required at \$150 per attendant
a minimum of 15 guests is required for breakfast buffets add \$5.00 per person for groups less than 15 guests choosing the buffet.

menu prices are subject to change without notice
prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



BREAKS

SPECIALTY BREAKS

All specialty breaks include: freshly brewed Starbucks coffee, freshly brewed decaffeinated coffee, assorted Tazo teas, assorted Pepsi soft drinks and bottled water. Specialty breaks are priced per person.

AFTER SCHOOL BREAK - \$17.00 PER PERSON

Fresh polished red and green apples
Assorted freshly baked cookies
Scratch made granola bars
Freshly popped popcorn

RE-CHARGE BREAK - \$18.00 PER PERSON GF

Kind, Fiber One and Thinkthin energy bars
House made fruit smoothies
Assortment of dried fruits, mixed nuts and banana chips
Red Bull, sugar free Red Bull, AMP energy drinks

THE FITNESS BREAK - \$18.00 PER PERSON GF

Whole fresh fruit
Farm fresh vegetables served with hummus
Grapefruit juice and freshly juiced carrot juice
SoBe Lifewater in assorted flavors and SoBe Lifewater with Coconut water drinks

TRAIL MIX BREAK - \$18.00 PER PERSON GF

Create your own mix with granola, flax seed, sunflower seeds, M&M's gummy bears, raisins, dried fruit, pecans, chipotle barbecue almonds and pistachios

TASTE OF TEX-MEX - \$20.00 PER PERSON

House made tortilla chips
House made salsa, guacamole & queso
Chicken quesadillas
Apple flautas with *Nature Nate's* honey

SUGAR RUSH - \$20.00 PER PERSON

Freshly baked chocolate chip cookies and fudge brownies
Daily creations from our bakery
Macaroons
Assorted chocolate candy bars
Chocolate, 2% and skim milk

7TH INNING STRETCH - \$22.00 PER PERSON

Freshly popped popcorn **GF**
Assortment of house-roasted nuts **GF**
Choice of mini hot dogs or corndogs with condiments
Soft jumbo pretzels with mustard
Haagen Dazs ice cream bars
GF – Gluten Friendly



BREAKS

SPECIALTY BREAKS AND A LA CARTE

TEXAS TEA - \$23.00 PER PERSON

Assortment of Flavored and Sweet Texas Teas
Brisket Sliders
Build Your Own Frito Chili Pie
Mini Pecan Pies

THE SUDS BUCKET - \$30.00 PER PERSON

Assorted Local Craft Beer
House roasted nut bar
Texas Trash
Soft pretzels with Drunken Cheddar Cheese & Spicy Mustard

A La carte break items are priced per unit indicated after each menu item

BEVERAGES

Freshly brewed Starbucks regular and decaffeinated coffee |\$90/gallon
Iced tea and assorted Tazo teas |\$80/gallon
Fruit punch |\$60/gallon
Assorted Pepsi soft drinks |\$4.75 each
Vasa bottled water |\$4.50 each
Aquafina bottled water |\$6.00 each
Individual bottled juices |\$6.00 each
Red Bull, sugar-free Red Bull and AMP energy drinks |\$6.00 each
House made fruit punch |\$70/gallon

FROM THE BAKERY

Freshly baked breakfast breads, muffins and croissants |\$44/dozen
Assorted bagels with cream cheese |\$46/dozen
Aphrodite's Sconettes |\$46/dozen
Chocolate fudge brownies |\$44/dozen
Assorted freshly baked cookies (oatmeal raisin, chocolate chip & cranberry) |\$44/dozen

FRUIT AND MORE...

Assorted individual low-fat yogurts (gluten friendly) |\$4.00 each
Fiber One, Thinkthin and Kind energy bars |\$4.00 each
Assorted candy bars: snickers, milky way, M&Ms, Butterfinger |\$4.00 each
Haagen Dazs ice cream bars |\$5.00 each
Individual bags of Frito Lay chips and pretzels |\$3.00 each
Whole fresh fruit (gluten friendly) |\$2.00 per piece
Dry snacks |\$10.00 per person
Corn tortilla chips with house made salsa and guacamole |\$10.00 per person
Warm pita bread with hummus |\$10.00 per person
Celery and carrot sticks with hummus (gluten friendly) |\$13.00 per person
Jumbo pretzels with mustard |\$42/dozen
Fresh fruit skewers (gluten friendly) |\$48/dozen
Freshly popped popcorn/bags (gluten friendly) |\$38/dozen



BRUNCH

BRUNCH BUFFET

Brunch buffet menu includes: freshly brewed Starbucks coffee, freshly brewed decaffeinated coffee, assorted Tazo teas, assorted Pepsi soft drinks and bottled water. Specialty breaks are priced per person.

BRUNCH BUFFET - \$48.00 PER PERSON

Orange, apple and cranberry juices
Assorted breakfast breads and muffins
Bagels with plain and flavored cream cheeses
Butter and fruit preserves
Hummus and pita bread
Tomato caprese salad
"Texas Cali" spicy shrimp cocktail
*16 Hour slow cooked brisket with house made BBQ sauce (carved at the buffet)
Smoked chicken hash
House grilled fish of the day
Omelet station with assorted condiments
Farm fresh scrambled eggs
Cheese blintzes with blackberry and strawberry compote crisp
Bacon and apple smoked sausage GF
Breakfast potatoes
Croissant bread pudding with Texas Whiskey anglaise

*Attendant requested at \$150 per attendant

a minimum of 25 guests is required for breakfast buffets add \$8.00 per person for groups less than 25 guests choosing the brunch buffet

Menu prices are subject to change without notice

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax



LUNCH

COLD LUNCH BUFFET

All lunch buffets include artisans rolls, butter, freshly brewed Starbucks coffee, freshly brewed decaffeinated coffee, assorted Tazo teas and iced tea. All menus are priced per person.

THE LEGACY DELI - \$44.00 PER PERSON

Chef's daily soup selection
White & wild rice salad with sun dried cranberries & apricots
Chef's choice of composed salad
Mixed greens, assorted toppings and assorted dressings
Albacore tuna salad
Deli sliced roast beef, smoked turkey, black forest ham
Sliced American, cheddar and baby Swiss cheese
Sliced tomato, onion, lettuce kosher pickles
Mayonnaise and Dijon mustard
Artisan breads
Gluten free bread (available upon request)
Assorted desserts

THE BISHOP PARK EXECUTIVE BUFFET - \$48.00 PER PERSON

Chef's daily soup selection
Quinoa salad with roasted peppers and tomato, finished with a lemon preserve vinaigrette **GF**
Mixed greens, assorted toppings and assorted dressings
Saffron pasta orzo pasta with currants, toasted pine nuts and Italian parsley tossed with lemon saffron vinaigrette
Grilled marinated shrimp **GF**
Sliced tenderloin of beef garnished with a red onion marmalade **GF**
Grilled breast of chicken with oregano and garlic vinaigrette, fresh watercress and heirloom tomatoes **GF**
Artisan breads and rolls
Horseradish, aioli and Dijon mustard
Assorted desserts

A minimum of 15 guests is required for cold lunch buffets. Please add \$5.00 per person for groups of less than 15 guests choosing a cold buffet. Menu prices are subject to change without notice.

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



LUNCH

HOT LUNCH BUFFET

All lunch buffets include artisans rolls, butter, freshly brewed Starbucks coffee, freshly brewed decaffeinated coffee, assorted Tazo teas and iced tea. All menus are priced per person.

THE SHAWNEE TRAIL - \$47.00 PER PERSON

Poblano & corn chowder
Baskets of tortilla chips and house made salsa
Texicana house made shrimp ceviche **GF**
Tostada station
Red chili short rib and chipotle grilled chicken tacos, grilled onions and peppers
Oven roasted tilapia with garlic and ancho chilies
House made guacamole, sour cream, shredded cheese and Pico de Gallo
Warm flour & corn tortillas
Smashed beans **GF**
Spanish rice **GF**
Apple flautas and house made tres leches cake served with *Nature Nate's* honey

THE HOT SANDWICH BUFFET - \$48.00 PER PERSON

Shiner Bock chowder
Chef's choice of composed salad
Tomato, cucumber and onion salad topped with olive oil and fresh herbs **GF**
Grilled Reuben sandwich – corned beef, Swiss cheese and sauerkraut served on rye bread
Jalapeno grilled chicken panni
Grilled Portobello mushroom panni – marinated in extra virgin olive oil and garlic with roasted peppers, onions and fresh basil pesto
Texas hot links with all the trimmings
Lobster roll, sweet Maine lobster, brown butter and spicy aioli with house made potato chips
Assorted Haagen Dazs ice cream bars **GF**

A minimum of 25 guests is required for hot lunch buffets. Please add \$8.00 per person for groups of less than 25 guests choosing a hot buffet. Menu prices are subject to change without notice.

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



LUNCH

HOT LUNCH BUFFET

All lunch buffets include artisans rolls, butter, freshly brewed Starbucks coffee, freshly brewed decaffeinated coffee, assorted Tazo teas and iced tea. All menus are priced per person.

LITTLE ITALY - \$51.00 PER PERSON

Tuscan white bean and roasted garlic soup
Sliced and seasoned roma tomatoes, Dallas mozzarella drizzled with extra virgin olive oil and balsamic vinegar
Grilled vegetables – Portobello mushrooms, tomatoes, zucchini and squash **GF**
Tomato bruschetta with olive oil and balsamic drizzle
Traditional Caesar salad – chopped romaine hearts, seasoned croutons and parmesan curls served with a creamy Caesar dressing
Sweet Main lobster raviolis
Scaloppini of chicken served with artichokes, asparagus and tomatoes **GF**
Italian sausage served with linguini
Assorted vegetarian flatbread pizzas
Eggplant parmesan
Tiramisu with lady fingers and biscotti

THE SOUTHERN COMFORT - \$51.00 PER PERSON

Tortilla soup
Cheddar biscuits
Texas sweet and spicy chopped slaw **GF**
Heirloom tomatoes & cucumber salad **GF**
13 Hour mesquite smoked beef brisket with house made BBQ sauce
House pickled red onions & Jalapenos
House cured pork loin with *Hoppin John* and whole grain mustard
Texas hot chicken with house made pickles
Cornmeal crusted farm raised catfish **GF**
Drunken local cheddar mac n cheese
Sweet buttered corn on the cob
Oven roasted Brussel sprouts
Texas pecan pie and peach cobbler served with Haagen Dazs vanilla ice cream

THE CHOPSTICK - \$54.00 PER PERSON

Edamame
Assorted sushi rolls
Chef's choice of composed salad with sesame ginger vinaigrette
Chef's daily soup selection
Steamed sticky rice & fried rice
Mongolian beef
Sticky pork rib
Kung Pao chicken
Chef's choice of Asian inspired dessert

A minimum of 25 guests is required for hot lunch buffets. Please add \$8.00 per person for groups of less than 25 guests choosing a hot lunch buffet. Menu prices are subject to change without notice. Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



DALLAS/PLANO MARRIOTT AT LEGACY TOWN CENTER

7121 Bishop Road, Plano, Texas 75024 T 972-473-6444

meetings *imagined*

LUNCH

PLATED LUNCH

All plated lunches require a minimum of (3) three courses to include: soup or salad, entrée and dessert.

All plated lunches include artisans' rolls, butter, appropriate starch and seasonal vegetables, freshly brewed Starbucks coffee, freshly brewed Starbucks decaffeinated coffee, assorted Tazo teas and iced tea. All menus are priced per person.

LUNCHEON SOUPS & SALADS

Chef's daily soup selection

House chop salad – mixed greens, grape tomatoes, red onions, English cucumbers, balsamic vinaigrette

Classic Caesar salad – crisp romaine, herb croutons and parmesan cheese served with a classic Caesar dressing

Signature salad – wild greens, tomato, red onion, English cucumbers, feta cheese, balsamic vinaigrette

The wedge – iceberg lettuce, heirloom tomatoes and bleu cheese crumbles, bleu cheese dressing

ENTRÉE SELECTIONS

Slow roasted boneless beef short ribs | \$51.00 per person

With ancho chile barbeque molasses reduction **GF**

Mediterranean Snapper | \$50.00 per person

With sliced tomatoes, red onion, fresh oregano and olive oil **GF**

Grilled salmon | \$48.00 per person

With a warm potato & green bean salad, mustard vinaigrette **GF**

Chicken Florentine | \$46.00 per person

Free range chicken breast stuffed with spinach and asiago cheese

French bone-in chicken | \$46.00 per person

Baked free range chicken breast with a basil cream sauce **GF**

Stuffed Portobello mushroom | \$44.00 per person

Portobello mushroom cap filled with artichokes, asparagus, spinach and asiago cheese

Grilled vegetable strudel | \$44.00 per person

Marinated seasonal vegetables with goat cheese wrapped in phyllo with red wine tomato reduction

TRADITIONAL LUNCHEON DESSERTS

Texas pecan pie

New York style cheese cake

Double chocolate cake

Seasonal berries with sabayon **GF**

Chocolate crème brûlée **GF**

Plano Legacy Signature blackberry, blueberry, peach or apple cobbler | \$5.00

Served with Haagen Dazs vanilla ice cream

Menu prices are subject to change without notice.

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



DINNER

PLATED DINNERS

All plated dinners require a minimum of three (3) courses to include: soup or salad, entrée and dessert. All plated dinners include artisan rolls, butter, appropriate starch, seasonal vegetables, freshly brewed Starbucks coffee, freshly brewed Starbucks decaffeinated coffee, assorted Tazo teas and iced tea.

APPETIZERS AND SOUPS

- Lobster bisque en croute | \$12
- Crab cake with sweet chipotle corn fondue | \$10
- Butternut squash soup en croute | \$8

SALADS

- Tomato tower – red and yellow beefsteak tomatoes, Dallas Mozzarella and fresh basil **GF**
- Iceberg lettuce wedge – heirloom tomatoes, bleu cheese crumbles, served with a Maytag bleu cheese dressing
- Greek salad – seasonal greens, arugula, romaine, tomatoes, red onion, Kalamata olives, & feta cheese (tossed in the room)
- Signature salad – wild greens, English cucumber, tomato, candied pecans and feta cheese crumbles
- Classic Caesar salad with parmesan

DINNER DESSERTS

- Warm croissant pudding with Jack Daniels crème anglaise | \$5
 - Warm chocolate cake with ganache topped with Haagen Dazs vanilla ice cream | \$5
 - Plano legacy signature blackberry, blueberry, peach or apple cobbler served with Haagen Dazs vanilla ice cream | \$5
 - Seasonal berries with sabayon crème anglaise **GF**
 - Double chocolate cake
 - Crème brulee **GF**
 - New York style cheesecake with fruit topping
- GF – Gluten Friendly**



DINNER

PLATED DINNERS

ENTRÉE SELECTIONS

Center cut filet mignon | \$77

Topped with grilled marinated Portobello mushrooms **GF**

Slow roasted boneless beef short ribs | \$66.00 per person

Ancho chile barbeque molasses reduction **GF**

Red snapper | \$68.00 per person

Pan seared sliced tomatoes, roasted garlic and shallots, finished with basil pesto white wine reduction **GF**

Grilled salmon | \$66.00 per person

Mesquite grilled salmon with fresh tomato, red onion, oregano and a white wine pan sauce **GF**

Stuffed French bone-in chicken | \$64.00 per person

Baked free range breast of chicken stuffed with mushrooms, spinach & mozzarella with a basil cream sauce

Roasted free range chicken | \$64.00 per person

Skin on free range chicken breast marinated in fresh basil, garlic & olive oil served with a white wine demi

Eggplant Parmesan | \$57.00 per person

Breaded and fried eggplant topped with house tomato sauce, fresh mozzarella and basil pesto

Portobello mushroom | \$57.00 per person

Portobello mushroom cap filled with artichokes, asparagus, spinach and asiago cheese

Grilled vegetable strudel | \$57.00 per person

Marinated seasonal vegetables with goat cheese wrapped in phyllo with red wine tomato reduction

Porcini mushrooms ravioli | \$57.00 per person

Ravioli with oven roasted Portobello and crimini mushrooms blended with mozzarella, parmesan, onions, madeira and roasted garlic

GF – Gluten Friendly



DALLAS/PLANO MARRIOTT AT LEGACY TOWN CENTER

7121 Bishop Road, Plano, Texas 75024 T 972-473-6444

meetings  imagined

DINNER

BUFFET DINNERS

All dinner buffets include artisan rolls, butter, freshly brewed Starbucks coffee, freshly brewed Starbucks decaffeinated coffee, assorted Tazo teas and iced tea.

DESIGN YOUR OWN BUFFET

Choose Two (2) Salads

- Signature salad of wild greens, English cucumber, tomato, feta cheese crumbles and assorted dressings
- Classic Caesar salad – parmesan cheese, croutons & creamy Caesar dressing
- Cheese tortellini salad with Kalamata olives and artichokes
- Quinoa salad with roasted red peppers and tomatoes, finished with a lemon preserve vinaigrette
- Wild rice salad with toasted smoked almonds

Choose Three (3) Vegetables

- Roasted asparagus
- Baby carrots
- Oven roasted Brussel sprouts
- Squash medley
- Roasted garlic mashed potatoes
- Oven roasted fingerling potatoes
- Savory rice pilaf
- Roasted butternut squash

Choose Two (2) or Three (3) Entrees

- Rosemary roasted free range chicken breast roulade
- Mesquite grilled salmon
- Oven roasted red snapper
- Mahi Mahi
- Lobster ravioli
- Eggplant parmesan

Choose (1) Carving Station

- 13 Hour house smoked beef brisket with house made BBQ sauce
- Roast strip loin of beef with wild mushrooms
- Apple wood smoked and cured pork loin with whole grain mustard

Chef's Assorted Desserts

Two Entrée Buffet | \$75.00 per person

Three Entrée Buffet | \$79.00 per person

A minimum of 35 guests is required for dinner buffets. Please add \$8.00 per person for groups of less than 35 guests choosing a dinner buffet. Menu prices are subject to change without notice.

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



DINNER

BUFFET DINNERS

All dinner buffets include artisan rolls, butter, freshly brewed Starbucks coffee, freshly brewed Starbucks decaffeinated coffee, assorted Tazo teas and iced tea.

MEDITERRANEAN - \$82.00 PER PERSON

Assorted breads to include focaccia, French baguette and pita bread, herb butters

Olive tapenade, hummus and baba ghanoush

Greek salad station with field greens, arugula, romaine, tomatoes and Kalamata olives with herb vinaigrette (tossed in room)

Mediterranean style bouillabaisse with shrimp, clams, mussels and sea scallops in a saffron broth

Tournedos Rossini with seared filet of beef medallions topped with foie gras and truffles

Herb province roasted breast of chicken

Grilled seasonal vegetables

Garlic roasted fingerling potatoes

Mascarpone cheesecake, baklava, seasonal berries

BEST OF THE WEST - \$80.00 PER PERSON

Warm jalapeno cornbread and cheddar biscuits

Butter and local honey

Farm to fork salad bar with mixed greens, romaine & iceberg lettuces, tear drop tomatoes, cucumber, olives, red onions, smoked cheddar, bacon bits and croutons

Balsamic vinaigrette, ranch and creamy Caesar dressing

Baby back ribs mesquite smoked with dry rub

Bone-in breast of chicken with a southwest rub and house made bbq sauce

Mesquite smoked 72 oz. prime T-bone steak (carved at buffet)

Baked potato bar with butter, sour cream, chives, cheddar cheese and bacon bits

Oven roasted Brussel sprouts

Barracho beans

Truffle corn

Deep dish pecan pie, warm peach cobbler and bread pudding served with Haagen Dazs vanilla ice cream

Menu prices are subject to change without notice

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

Carver/attendant fees are \$150 per attendant

A minimum of 35 guests is required for dinner buffets. Please add \$8.00 per person for groups of less than 35 guests choosing a dinner buffet. Menu prices are subject to change without notice.

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



RECEPTION

Hors d' Oeuvres



All selections are priced per piece
25 piece minimum per selection

COLD HORS D' OEUUVRES

House cured salmon on bagel crisp with boursin cream cheese |\$6

Jumbo shrimp on ice with cocktail sauce **GF** |\$7

Chilled tenderloin crostini with mustard drizzle |\$7

Seared tuna on a wonton crisp with sriracha mayo & sweet soy drizzle |\$6

California sushi rolls and wasabi 50 piece minimum |\$6

Tomato bruschetta on crostini |\$5

Individual vegetable crudité shooters **GF** |\$6

Caprese salad spoon with cherry tomatoes, fresh mozzarella, basil, croutons and rock salt|\$5

GF – Gluten Friendly

HOT HORS D' OEUUVRES

Pork belly skewers with Cowboy candy | \$7

Mini beef tenderloin sliders with stilton cheese and spicy tomato barbecue relish |\$9

Petite Maryland crab cakes tarragon aioli |\$7

Tuna torpedo roll with siracha sauce |\$6

Spiced chicken sate with coconut lime dipping sauce |\$6

Santa Fe spring roll |\$6

Mushroom tart |\$5

Traditional spanakopita |\$5

Mini grilled cheese bites with tomato basil soup |\$6



RECEPTION

Chef's Signature Self-Serve Stations

Chef's displays are priced and portioned as pre-dinner appetizers. All receptions require a minimum of three station selections to be selected from self-serve, interactive and carving stations. Displays are priced per person.

MASHED POTATO BAR GF - \$19.00 PER PERSON

Garlic mashed Yukon gold potatoes & sweet potatoes

Toppings to include cheddar cheese, bleu cheese, sour cream, crumbled bacon, roasted mushrooms, chives and whipped butter

Served in martini glasses

BREADS AND SPREADS - \$16.00 PER PERSON

Warm baked brie

Spinach artichoke and bacon dip

Smoked salmon and dill spread

Boursin cheese and smoked ham mousse

Specialty breads, chips and crisps

MARKET CHEESE SAMPLING - \$17.00 PER PERSON

Smoked cheddar, Havarti, swiss, gouda, gorgonzola, boursin and brie

Artisan breads and rice crackers

Served with local honey and preserves

GREEK APETIZER DISPLAY - \$16.00 PER PERSON

Hummus, tahini, baba ghanoush, olive tapenade

Farm fresh vegetables and olives

Served with pita triangles

FRY BAR - \$17.00 PER PERSON

Homestyle potato fries, sweet potato fries, waffle fries

Queso, jalapenos, parmesan, green onions, blue cheese, sour cream and ranch

DELUXE NACHO BAR - \$20.00 PER PERSON

House made corn tortilla chips, house made salsa and salsa verde

House made guacamole, sour cream, diced tomatoes, jalapenos, olives

Shredded chicken, & slow roasted barbeque brisket

queso

Menu prices are subject to change without notice

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



RECEPTION

Chef's Carving Stations

Carving station items are priced per person. Stations are priced and portioned as pre-dinner appetizers. All carving stations include: artisan rolls and appropriate condiments.

BEEF WELLINGTON - \$24.00 PER PERSON

CRACKED PEPPER GARLIC CRUSTED NEW YORK STRIP LOIN - \$24.00 PER PERSON

Fresh thyme & shallot demi

MESQUITE SMOKED PRIME RIB OF BEEF - \$24.00 PER PERSON

Garlic, black pepper au jus

APPLEWOOD SMOKED BACON AND CURED PORK LOIN - \$20.00 PER PERSON

Whole grain mustard

13 HOUR HOUSE SMOKED BEEF BRISKET - \$18.00 PER PERSON

Best made pickles, jalapeno cheddar corn bread & house made bbq sauce

APPLE SMOKED TURKEY BREAST - \$18.00 PER PERSON

Cranberry relish & turkey wine au jus

We recommend one (1) attendant for every 100 guests

Attendant fee of \$150.00 per attendant

Menu prices are subject to change without notice

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax



RECEPTION

Chef's Interactive Stations

Action stations items are priced per person. Action stations are priced and portioned as pre-dinner appetizers. Action stations require an attendant and we recommend one (1) attendant for every 100 guests.

CHACUTTERIE STATION - \$24.00 PER PERSON

Sliced prosciutto, genoa salami, soppressata, mortadella, brie, port salut
Green and black olive tapenades
Sundried tomato tapenade
Served with crostinis

SUSHI AND SASHIMI STATION - \$27.00 PER PERSON

Assorted sushi and sashimi to include:
California, spicy tuna and salmon rolls
Soy sauce, wasabi, and sesame dipping sauce

CRAB CAKE STATION - \$21.00 PER PERSON

Mini Maryland crab cakes sautéed at the station
Served with tarragon aioli

SOUTH OF THE BORDER STATION - \$22.00 PER PERSON

13 Hour house smoked beef brisket, chipotle pulled checked, pork tenderloin
House made guacamole and salsa
Black beans and cheddar cheese
Warm corn tortillas

RAVIOLI STATION - \$20.00 PER PERSON

Three cheese ravioli and alfredo sauce
Smoked beef ravioli with classic Bolognese sauce
Lobster ravioli with sherry truffle oil
Freshly grated parmesan

FARM FRESH SALAD GF - \$19.00 PER PERSON

Crisp romaine lettuce tossed with choice of classic and spicy Caesar dressing
Moroccan grilled shrimp, grilled chicken, sliced beef tenderloin
Ciabatta croutons, fresh parmesan curls

GUACAMOLE STATION - \$18.00 PER PERSON

Guacamole made fresh with ripe Texas avocados, diced onions, tomatoes, jalapenos, fresh limes
Pico de gallo
House made corn tortilla chips

MACARONI STATION - \$21.00 PER PERSON

Mushrooms, lobster, bacon, Stilton blue cheese, chopped brisket

We recommend one (1) attendant for every 100 guests

Attendant fee of \$150.00 per attendant

Menu prices are subject to change without notice

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax

GF – Gluten Friendly



BEVERAGE

Gold Standard Bars

All host bars include Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Blue Moon, Shiner Bock, Revolver Blood & Honey, Corona Extra, Heineken, Chardonnay, Merlot, Cabernet Sauvignon and Beringer White Zinfandel, assorted Pepsi brand sodas and bottled water

Mixed drinks are priced by the shot, beer is priced by the bottle, and wine is priced by the bottle on host bars and by the glass on cash bars. Soft drinks are priced by the glass.

GOLD STANDARD HOST BAR

Luxury brand mixed drinks | \$11.00
Call brand mixed drinks | \$10.00
Well brand mixed drinks | \$9.00
Domestic beer | \$7.00
Domestic premium beer | \$8.00
Imported beer | \$8.00
Wine by the bottle | \$36
Soft drinks | \$4.50

GOLD STANDARD CASH BAR

Luxury brand mixed drinks | \$12.00
Call brand mixed drinks | \$11.00
Well brand mixed drinks | \$10.00
Domestic beer | \$8.00
Domestic premium beer | \$9.00
Imported beer | \$9.00
Wine by the glass | \$11.00
Soft drinks | \$5.50

WELL GOLD STANDARD BAR

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS

CALL BRAND GOLD STANDARD BAR

Absolut Vodka, Bacardi Superior Light Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark, Jack Daniels, Seagrams VO, 1800 Silver Tequila, Hennessy VS

LUXURY BRAND GOLD STANDARD BAR

Grey Goose Vodka, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP

We recommend one (1) bartender for every 75 guests

Bartender fee of \$150.00 each for four (4) hours \$40 per hour after four (4) hours

Cashier fee of \$150.00 each for four (4) hours \$40 per hour after four (4) hours

One (1) cashier per 150 guests recommended

Menu prices are subject to change without notice

Prices are subject to a customary 25% taxable service charge and 8.25% sales tax



BEVERAGE

Wine List

Wines are priced by the bottle

SPARKLING WINES AND CHAMPAGNES

Freixenet, Blanc de Blancs, **Brut**, Cava, Catalonia, Spain, NV | \$36
LaMarca, **Prosecco**, Extra Dry, Veneto, Italy, NV | \$42
Mumm, Napa, **Brut**, "Prestige", Chef de Caves", Napa Valley, California, NV | \$56
Moët & Chandon, **Brut**, "Imperial", Champagne, France, NV | \$98

SWEET WHITE/BLUSH WINES

Magnolia Grove by Chateau St. Jean, **Rose**, California | \$38
Beringer, **White Zinfandel**, California | \$36
Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washington | \$39

LIGHTER INTENSITY WHITE WINES

Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand | \$47
Magnolia Grove by Chateau St. Jean, **Pinot Grigio**, California | \$38
Meridian Vineyard, **Chardonnay**, California | \$36
Magnolia Grove by Chateau St. Jean, **Chardonnay**, California | \$38

FULLER INTENSITY WHITE WINES

Chateau St. Jean, **Chardonnay**, North Coast, California | \$46
Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma Coast, California | \$46
Starmont, **Chardonnay**, Carneros, California | \$54

LIGHTER INTENSITY RED WINES

Alamos, Malbec, Mendoza, Argentina | \$46
Le Crema, **Pinot Noir**, Sonoma Coast, California | \$56
Meridian Vineyards, **Merlot**, California | \$36
Magnolia Grove by Chateau St. Jean, **Merlot** California | \$38
St. Francis Vineyards, **Merlot**, Sonoma Valley, California | \$49
Magnolia Grove by Chateau St. Jean, **Cabernet Sauvignon** California | \$38
Meridian Vineyards, **Cabernet Sauvignon**, California | \$38
Estancia, **Cabernet Sauvignon**, Paso Robles, California | \$52

FULLER INTENSITY RED WINES

Seven Falls, **Cabernet Sauvignon**, Wahluke Slope, Washington | \$56
Columbia Crest, **Cabernet Sauvignon**, "H3" Horse Heaven Hills, Washington | \$53

Menu prices are subject to change without notice
Prices are subject to a customary 25% taxable service charge and 8.25% sales tax



meetings imagined

DALLAS/PLANO MARRIOTT AT LEGACY TOWN CENTER

7121 Bishop Road, Plano, Texas 75024 T 972-473-6444