

# Fairfield

BY MARRIOTT

## **Madison, IN | Catering Menu**

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All Pricing Subject to 20% Service Fee and 7% State Sales Tax

## AM Offerings

### Bakery

Breakfast Muffins 24.00 per dozen

Breakfast Loafs 14.00 each (8 slices)

Danish 24.00 per dozen

Bagels Served with cream cheese 36.00 per dozen

Jumbo Doughnuts & Long Johns 36.00 per dozen

Doughnuts 24.00 per dozen

Warm Biscuits with butter and jelly 18.00 per dozen

### Cold Breakfast Items

Sliced Fruit and Yogurt Platter – sm. (10-12) 48.00 - lg. (18-20) 80.00

### Whole Fruit Bowl

Apples, oranges and bananas sm. (10-12) 24.00 - lg. (18-20) 40.00

Fruit and Yogurt Parfait Cups – With granola - 4.50 each

## Coffee, Tea and Juice

### Java Box

96 oz hot carafe of coffee, OR Decaffeinated coffee served in a disposable insulated carafe with sweeteners, creamer, hot cups with lids and stir sticks. Serves 8-12. 26.00

### Tea Service

96 oz hot carafe of hot tea water with an assortment of tea's to include English breakfast tea, herbal teas, and green tea. Served in a disposable insulated carafe with, sweeteners, honey, lemon, hot cups with lids and stir sticks. Serves 8-12. 26.00

### Bottled Water

2.00 each

## **Full Service Hot Beverages**

### **Standard Coffee Service**

2.50 per guest (min 25)

Coffee, decaffeinated coffee, sweeteners, milk, and cream

### **Premium Coffee Service**

3.50 per guest (min 25)

Coffee, decaffeinated coffee, English breakfast tea, herbal teas, and green tea with sweeteners, honey, lemon, milk, and cream

### **Bottled Juice**

Orange, apple, cranberry, grapefruit, v-8

3.00 each

## **Breakfast Buffets**

### **The Traditional Continental 9.25 per guest**

Breakfast bread, bagels with cream cheese, fruit bowl, assorted juices, and standard coffee service (min 25)

### **The Deluxe Continental 12.75 per Guest**

Breakfast muffins or danish, bagels with cream cheese, cream filled long johns, fruit and yogurt, assorted juices, and standard coffee service (min 25)

### **The Deluxe Plus Morning Buffet 15.75 per Guest**

Breakfast muffins or danish, bagels with cream cheese, fruit and yogurt, scrambled eggs, sausage, breakfast potatoes, assorted juices, and standard coffee service (min 25)

### **The Cotton Mill Morning Buffet 18.75 per Guest**

Breakfast muffins or danish, bagels with cream cheese, cream filled long johns, fruit and yogurt parfait cups, scrambled eggs, spinach mushroom frittata, sausage, breakfast potatoes, assorted juices, and premium coffee service (Min 25)

## **Break Time and Snacks**

### **Simple Break Time 7.75 per guest**

House Chips with zesty ranch dip or tortilla chips with salsa, assorted cookies, juice or soda (min 25)

### **Basic Break Time with Hot and Cold Beverage 9.50 per guest**

House Chips with zesty ranch dip or tortilla chips with salsa, assorted cookies and brownies, juice or soda, standard coffee service (min 25)

### **Deluxe Break Time with Full Coffee Service 11.25 per guest**

House Chips with zesty ranch dip, tortilla chips with salsa, pretzels, fruit bowl, assorted cookies and brownies, juice and soda, Premium coffee Service (min 25)

## **Ala carte**

### **Snacks**

**Homemade potato chips with zesty ranch**

sm. 13.00 lg. 26.00

**Homemade tortilla chips and salsa**

sm. 19.00 lg. 36.00

pretzel twists sm. 9.00

lg. 16.00

**Homemade trail mix sm. 19.00**

lg. 36.00

**Assorted cookies or brownies**

dozen 21.00

### **Beverages**

**Soda 1.75**

**Juice 3.00**

**Lemonade or iced tea 22.00 per gallon**

## **Luncheon Offerings and Sandwich Buffets**

### **Classic Deli Buffet 20.95 per guest (Min 25)**

**Beverage service included**

**Turkey, ham, salami, and roast beef platter. Cheddar, swiss, and pepper jack cheese platter. Deli tray with lettuce, tomato, onion, pickles, breads and wraps.  
Potato salad, coleslaw, assorted Cookies and chips.**

### **Sandwich Selections 15.95 each**

**Sandwiches are served with lettuce and tomato and come with fruit or cookie, chips, condiments, and bottled water or Canned Soft Drink**

**Ham & swiss on white**

**Turkey and cheddar on a croissant**

**Turkey cheddar bacon club on white**

**Ham, salami, and provolone on a sub roll**

**Roast beef and swiss on a sub roll**

**Chicken salad on a croissant**

**Tuna salad on a croissant**

**Grilled chicken caesar wrap**

**Grilled vegetable and hummus wrap**

### **Salad Selections 15.95 each**

**Salads are served with fruit or cookie, chips, and bottled water or Canned Soft Drink**

**Garden Salad – Mixed greens, carrot, cucumber, tomato, red onion, house vinaigrette & ranch**

**Caesar Salad – Romaine hearts, garlic herb croutons, asiago cheese**

**Greek – Salami and pepperoni, feta, pepperoncini, tomato, garbanzo beans, kalamata olives, red onion, house vinaigrette**

**Cobb Salad –Bacon, red onion, chopped egg, grape tomato, cheddar cheese, bleu cheese dressing**

## **Cotton Mill Signature Appetizer Packages**

**The Madison – 9.50 per guest (Min 25)**

**Cheese Platter – A Variety of Local, Domestic, and International Cheeses. Garnished with Fresh Fruit, and Crackers**

**Vegetable Crudité – Seasonal Vegetables with Ranch Dipping Sauce**

**Spinach Artichoke Dip – Served with Warm Pita and Cracked Lavash**

**The Party Starter – 11.50 per person (Min 25)**

**Cheese Platter – A Variety of Local, Domestic, and International Cheeses. Garnished with Fresh Fruit, and Crackers**

**Nacho Bar – House Salsa, Black Bean Corn Salsa, Cheese Dip, and Guacamole. Served with Tortilla Chips**

**Chicken Tenders – Served with Ranch, BBQ, and Honey Mustard Sauce**

**The Mediterranean – 11.50 per guest (Min 25)**

**Antipasto – An Assortment of Salamis, Hams, and Fresh Mozzarella with Marinated Olives, Mushrooms, Peppers, and Tomatoes**

**Hummus Platter – Traditional and Roasted Red Pepper, served with Warm Pita and Cracked Lavash**

**Italian Rope Sausage – Sweet Peppers and Caramelized Onion in Marinara**

**The All American – 12.50 per guest (Min 25)**

**Buffalo Chicken Dip – Served with Tortilla Chips**

**Cheese Platter – A Variety of Local, Domestic, and International Cheeses. Garnished with Fresh Fruit, and Crackers**

**Cocktail Meatballs – Your Choice of BBQ, Marinara, or Buffalo Sauce (Choose 1 sauce per order)**

**The Big Dipper – 10.50 per guest (Min 25)**

**Spinach Artichoke Dip – Served with Warm Pita and Cracked Lavash**

**Baked Crab Dip – Served With Warm Pita and Cracked Lavash**

**Buffalo Chicken Dip – Served with Tortilla Chips**

**The Dim Sum – 11.00 per guest (Min 25)**

**Pot Stickers – Pork or vegetable. Served with hoisin ginger sauce**

**Spring Rolls – Vegetarian, pork, or shrimp. Served with sweet chili sauce**

**Chicken Wings – Hoisin ginger sauce**

**The Meat Lovers – 14.50 per person (Min 25)**

**Cocktail Meatballs – Your Choice of BBQ, Marinara, or Buffalo Sauce (Choose 1 sauce per order)**

**Chicken Wings – Traditional or Boneless – Your Choice of Buffalo, BBQ, or Garlic Parmesan Sauce (Choose One per Order). Served With Ranch and Bleu Cheese**

**Chicken Tenders – Served with Ranch, BBQ, and Honey Mustard Sauce**

**The Lighter Side – 12.50 per guest (Min 25)**

**Vegetable Crudit  – Seasonal Vegetables with Ranch Dipping Sauce**

**Fruit Platter – An Assortment of Fresh Fruit Including Melons, Pineapple, and Berries Served with a Honey Yogurt Sauce**

**Hummus Platter – Traditional, Roasted Red Pepper, Chipotle Black Bean, Roasted Garlic, or Smoked White Bean (Choose Two). All Hummus served with Warm Pita and Cracked Lavash**

**Substitutions can be made upon request with a potential upcharge**

**Custom Appetizers**

**Cold (all Min 25)**

**Vegetable Crudit  – 3.50 per guest**

**Seasonal Vegetables with Ranch Dipping Sauce**

**Cheese Platter – 4.25 per guest**

A Variety of Local, Domestic, and International Cheeses. Garnished with Fresh Fruit, and Crackers

**Antipasto – 7.00 per guest**

An Assortment of Salamis, Hams, and Fresh Mozzarella with Marinated Olives, Mushrooms, Peppers, and Tomatoes

**Hummus Platter – 4.00 per guest**

Traditional, Roasted Red Pepper, Chipotle Black Bean, Roasted Garlic, or Smoked White Bean (Choose Two). All Hummus served with Warm Pita and Cracked Lavash

**Local Dip Platter – 4.50 per guest**

Pimento Cheese, Benedictine, Hot Brown Dip. Served with House Chips

**Nacho Bar – 6.00 per guest**

House Salsa, Black Bean Corn Salsa, Cheese Dip, and Guacamole. Served with Tortilla Chips

**Fruit Platter – 5.50 per guest**

An Assortment of Fresh Fruit Including Melons, Pineapple, and Berries Served with a Honey Yogurt Sauce

**Hot (All Min 25)**

**3 Cocktail Meatballs – 4.50 per guest**

Your Choice of BBQ, Marinara, or Buffalo Sauce (Choose 1 sauce per order) **3 Chicken Wings – 5.25 per guest**

Traditional or Boneless – Your Choice of Buffalo, BBQ, or Garlic Parmesan Sauce (Choose One per Order). Served With Ranch and Bleu Cheese

**Spinach Artichoke Dip – 4.00 per guest**

Served with Warm Pita and Cracked Lavash

**Baked Crab Dip – 4.50 per guest**

Served With Warm Pita and Cracked Lavash

**Buffalo Chicken Dip – 4.25 per guest**

Served with Tortilla Chips

**3 Chicken Tenders – 6.75 per guest**

Served with Ranch, BBQ, and Honey Mustard Sauce

**3 Fried Pot stickers – 4.50 per guest**

Pork or Vegetable. Served with Hoisin Ginger Sauce

**3 Spring Rolls – 5.25 per guest**

Vegetarian, Pork, or Shrimp. Served with Sweet Chili Sauce



**Italian Rope Sausage – 5.75 per guest**

**Sweet Peppers and Caramelized Onion in Marinara**

**On the banks of the ohio signature buffets**

**All choices include beverage service**

**The Madison – 23.95 per guest (Min 25)**

**Garden – Blend of fresh greens topped with carrots, cucumber, grape tomato, and red onion**

**Cheddar mashed potatoes**

**Summer squash and zucchini with fresh herbs**

**Assorted cookies or brownies**

**Rolls and butter**

**Choose one**

**Chipotle BBQ Grilled Chicken – Topped with a pineapple salsa**

**Pork Mojo –Smoked pork in citrus and ancho chilies, served with stir fried cabbage, carrots, and onions**

**Beef Bourguignon – Sautéed beef tips with cremini mushrooms, carrots and roasted pearl onions in a red wine demi-glace**

**The Italian – 23.95 per guest (Min 25)**

**Caesar Salad – Romaine hearts, garlic herb croutons, asiago cheese**

**Baked Spaghetti Pie – Topped with a blend of italian cheeses**

**Green beans and grape tomato with pesto**

**Garlic bread sticks**

**Cannoli's stuffed with sweet mascarpone**

**Choose one**

**Chicken Parmesan – topped with mozzarella and tomato sauce**

**Chicken Marsala – Pan roasted chicken breast in a cremini mushroom sauce**

**Lasagna – Meat sauce, ricotta cheese and mozzarella stuffing, tomato sauce The Tex Mex – 19.95 per guest**

**Taco Salad – Mixed greens, corn black bean salsa, cheddar cheese, black olives, tomato, tortilla strips, mexican ranch**

**Salsa Bar- Tortilla chips, salsa, queso, sour cream, guacamole**

**Lettuce, tomato, pickled onion**

**Smoked ancho chicken and taco beef**

**Cilantro lime rice**

**Black beans**

**Flour and crunchy corn tortillas**

**Cinnamon crisps**

**The BBQ – 21.95 Potato salad &**

**coleslaw**

**corn on the cob with smoked paprika butter**

**Baked beans with bacon and jalapeno**

**Grilled burgers and dogs**

**BBQ chicken**

**Hickory smoked pulled pork**

**Cookies and brownies**

**The Southern – 21.95**

**Spinach Salad –Feta crumbles, strawberries, candied pecans, red onion, and poppy seed vinaigrette**

**Baked mac and cheese**

**Green beans with caramelized onion and bacon**

**Mashed potato**

**Cheddar cheese corn bread**

**Fried Chicken with pepper gravy**

**Pecan pie bars**

**The Chili Party – 18.95**

**Steak house chili**

**Vegan chili**

**Grilled cheese**

**Fritos, onion, jalapeno, cheddar cheese, sour cream**

**Cookies and brownies**

**The Picnic – 19.95**

**Burgers**

**Hot dogs**

**Ham and pickle pinwheels**

**Cheese and toppings tray**

**Coleslaw**

**Potato salad**

**Pasta Salad**

Potato chips  
Cookies and brownies

## **Custom Buffets**

All choices include rolls and beverage service

### **Buffet Option #1 (Min 25)**

27.95 Per Person

Choice of garden or caesar salad, hot entrée, two sides, cookies, brownies or a sheet cake

### **Buffet Option #2 (Min 25)**

29.95 Per Person

Choice of salad or soup, two hot entrees, two sides, and a dessert

### **Buffet Option #3 (Min 25)**

31.95 Per Person

Choice of salad and soup, two hot entrees, three sides, and a dessert

## **Salads**

Garden – Blend of fresh greens topped with carrots, cucumber, grape tomato, and red onion

Caesar Salad – Romaine hearts, garlic herb croutons, asiago cheese

Greek – Salami and pepperoni, feta, pepperoncini, tomato, garbanzo beans, kalamata olives, red onion, house vinaigrette

**Cobb Salad –Bacon, red onion, chopped egg, grape tomato, bleu cheese, avocado lime vinaigrette**

**Spinach Salad –Feta crumbles, strawberries, candied pecans, red onion, poppy seed vinaigrette**

**Caprese Salad – Heirloom grape tomatoes, fresh mozzarella, red onion, pesto vinaigrette**

## **Soups**

**Tomato bisque**

**Potato and roasted corn chowder**

**Coconut curry with cilantro pesto**

**Sweet potato bisque**

**3 Bean Vegan Chili**

## **Entrees**

### **Poultry**

**Chicken Parmesan – topped with mozzarella and tomato sauce**

**Chicken Marsala – Pan roasted chicken breast in a cremini mushroom sauce**

**Chipotle BBQ Grilled Chicken – Topped with a pineapple salsa**

**Chicken Tikka Masala – Garlic and ginger infused chicken breast served in a tomato soy cream sauce**

**Chicken Stir Fry – Crispy chicken in a garlic hoisin sauce, with assorted vegetables**

### **Pork**

**Grilled Pork Chops – Glazed with a honey apple bbq sauce**

**Maple Bourbon Glazed Roasted Pork Loin – Served with a smoked gouda cream sauce**

**Pork Mojo –Smoked pork in citrus and ancho chilies, served with stir fried cabbage, carrots, and onions**

### **Beef**

**Beef Bourguignon – Sautéed beef tips with cremini mushrooms, carrots and roasted pearl onions in a red wine demi-glace**

**Herb Roasted Beef – Served with horseradish sauce and au jus**

**Grilled Sirloin Steak – Topped with a roasted garlic, roasted red pepper, tomato ragu**

### Seafood

Sesame Encrusted Salmon – Honey garlic glazed, topped with a mandarin orange relish

Grilled Mahi Mahi – Curry buerre blanc sauce, topped with a charred tomato corn relish

Cioppino Fish Stew – Shrimp, scallops, mussels, and white fish in a saffron bacon tomato sauce with fennel.  
Garnished with grilled baguette and roasted garlic  
aioli

Crispy Fish – Tempera battered cod, sweet chili sauce with sautéed onions and bell peppers

### Vegetarian

Mushroom Tikka Masala – Garlic and ginger infused tofu and chickpeas served in a tomato soy cream sauce

Grilled Portobello Mushroom Stack – Layers of grilled zucchini and squash with red onion and carrots  
topped with chermoula sauce, crispy tortilla strips and cotija cheese

Eggplant Parmesan – topped with mozzarella and tomato sauce

### Baked and Pasta Entrees

Cheese Stuffed Tortellini – Sautéed country ham and peas in a smoked gouda cream sauce

Sausage Bolognese – With sautéed onions and grape tomatoes tossed with cavatappi pasta in a spicy tomato  
cream sauce

Spinach Mushroom Lasagna – Quinoa and ricotta cheese stuffed, fresh mozzarella, tomato sauce

Lasagna – Meat sauce, ricotta cheese and mozzarella stuffing, tomato sauce

Hot Brown – Roasted Turkey, texas toast, brown sugar peppered bacon, mornay sauce, tomato, and  
parmesan cheese

Chicken, bacon, and ranch alfredo baked rigatoni

Baked Spaghetti Pie – Topped with a blend of italian cheeses

Baked 3 Cheese Macaroni – Topped with bacon, jalapenos, and bbq sauce

### Starchy Sides

Cheddar mashed potatoes

Herb roasted red skin potatoes

Olive oil confit potatoes with garlic and rosemary

Whipped sweet potatoes with brown sugar and butter

Cheesy Wiesenberger grits

Basmati rice

**Red beans and rice**  
**Parmesan orzo risotto with pesto**  
**Pasta aglio e olio**  
**Spaghetti and marinara**  
**Baked beans with bacon and jalapeno**

### **Vegetable Sides**

**Buttered broccoli with garlic**  
**Green beans and grape tomato with pesto**  
**Green beans with soy miso butter**  
**Brown sugar glazed carrots**  
**Herb roasted carrots**  
**Summer squash and zucchini with fresh herbs**  
**Curried Cauliflower with peas**  
**Grilled asparagus**  
**Vegetable medley – Blend of seasonal fresh vegetables corn on the cob with  
smoked paprika butter**  
**Crispy honey glazed brussels sprouts (seasonal)**  
**Sugar snap pea, pepper, red onion sauté**

### **Desserts**

**Cookies: your choice**  
**Chocolate brownies**  
**Layered white, yellow, or chocolate cake**  
**Mini Cup Cakes: Black forest, red velvet, carrot, or confetti (choose 1)**  
**Flourless Chocolate Torts with macerated berries**  
**Strawberry shortcake shooters**  
**Banana pudding parfaits**  
**Cheesecake with fresh berries**

**Bread pudding with Bourbon caramel**

**Apple cobbler**

**Tiramisu**

**Cannoli's with sweet mascarpone**

## **Carving Stations**

**Available to add on any buffet option**

**Filet Mignon – 15.95 per guest**

**Rosemary and porcini mushroom encrusted, served with brandy peppercorn demiglace**

**Flank Steak – 10.95 per guest**

**Bourbon soy honey glazed, char broiled served with sriracha aioli and ginger hoisin sauce**

**Roast Beef – 8.95 per guest**

**Slow roasted served with horseradish crème fraiche and au jus**

**Turkey – 7.95 per guest**

**Rotisserie turkey breast served with gravy and orange cranberry chutney**

**Pit Ham – 6.95 per guest**

**Brown sugar citrus spiced served with chipotle pineapple sauce**



**Carving Attendant Fee of \$75 per Station**

## **Hors D'oeuvres**

**50 Piece Minimum**

### **Cold**

**Smoked Salmon with Lemon Dill Cream Cheese, Everything Spice, Toasted Rye Bread – 2.25 per guest**

**Prosciutto Wrapped Melon Skewers – 2.00 each**

**Crab Salad in Phyllo Cups, Roasted Tomato, Bacon Jam – 3.25 each**

**Sesame Tuna Ceviche, Sweet Chili Sauce, Crispy Wonton – 3.25 each**

**Deviled Eggs, Country Ham, Pickled Fresno Chilies - 1.75 each**

**Caprese Skewers with Mozzarella, Grape Tomato, Kalamata Olives, House Pesto – 2.00 each**

**Cucumber cups, Benedictine, Fig Jam, Toasted Breadcrumbs – 2.00 each**

**Jumbo Shrimp, House Cocktail Sauce – 3.75 each**

**Bruschetta with Local Goat Cheese, Eggplant Caponata – 1.75 each**

**Italian Bruschetta with Heirloom Tomato Relish, Crispy Basil – 1.75 each**

**Gazpacho Bloody Mary Shooters with Cucumber Salsa – 2.00 each**

**Baked Oysters Rockefeller – 3.25 each**

### **Hot**

**Smoked Pork Sliders, Pimento Cheese – 3.00 each**

**3 Cheese Arancini with Tomato Sauce – 2.50 each**

**Quiche Assortment, Ham and Spinach, Vegetable - 1.75 each**

**Mini Chicken and Waffles, Maple Syrup, House Hot Sauce – 3.25 each**

**Eggplant Rollatini with Ricotta Cheese and Marinara – 2.75**

**Beef Empanadas with Garlic Aioli – 3.00 each**

**Scallops Wrapped In Bacon, Sweet Potato Mousse, Maple Glaze – 3.25 each**

**Bourbon Soy Yaki Marinated Chicken or Beef Skewers, Peanut Sauce – 2.75 each**

**Mini Hot Browns – 2.75 each**

**Boursin Cheese Stuffed Mushrooms, Roasted Garlic Red Pepper Aioli – 2.00 each**

**Crab Cakes with Lemon Caper Tartar Sauce, Micro Herbs – 3.75 each**

### **3 Course Plated Meals**

#### **Salads – Market Priced**

**Garden – Blend of fresh greens topped with carrots, cucumber, grape tomato, and red onion**

**Caesar Salad – Romaine hearts, garlic herb croutons, asiago cheese**

**Spinach Salad – Feta crumbles, strawberries, candied pecans, red onion, poppy seed vinaigrette**

**Caprese Salad – Heirloom grape tomatoes, fresh mozzarella, red onion, pesto vinaigrette**

#### **Entrées – Priced Individually**

**Filet Mignon – 45.00**

**Roasted garlic whipped potatoes, asparagus, brandy peppercorn demi-glace**

**Airline Chicken Breast – 27.00**

**Herb crusted and topped with boursin cheese, garlic whipped potatoes, haricot vert, lemon veloute**

**Bone in Pork Chop – 30.00**

**Bourbon maple glazed, spiced sweet potato mash, crispy brussels sprouts, smoked gouda cream sauce**

**Salmon – 32.00**

**House cold smoked then pan seared, pesto risotto, broccolini, charred tomato ragu**

**Short Ribs – 38.00**

**Braised in local Mad Paddle Brew, Wiesenberger cheddar grits, hand carved carrots, tobacco onions**

**Risotto – 26.00**

**Butternut Squash, caramelized onion, local sorghum, fontina cheese,                      crispy brussels sprouts**

#### **Desserts – Market Priced**

**Cheesecake tort with bourbon macerated cherries**

**Tiramisu with hazelnut crème anglaise**

**Chocolate cake with raspberry ganache and chocolate mousse**

**Apple Crumble with caramel**