



MARRIOTT  
WESTFIELDS  
WASHINGTON DULLES



# EVENTS MENU

# BREAKFAST



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## **SOFT SCRAMBLE | 26**

with grilled potatoes

## **BRIOCHE CINNAMON ORANGE FRENCH TOAST | 29**

with powdered sugar and toasted walnuts and Vermont maple syrup

## **BUCKWHEAT PANCAKES | 28**

with caramelized bananas, Vermont maple syrup and toasted pecans

## **ALL INCLUDE:**

choice of smoked Virginia bacon, Virginia ham or chicken apple sausage  
assorted breakfast pastries and biscuits  
freshly squeezed orange juice  
freshly brewed regular and decaffeinated coffee, and assortment of hot teas

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meetings  imagined

# BREAKFAST | CONTINENTAL BREAKFAST

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## CONTINENTAL BREAKFAST | 27

assortment of breakfast breads with sweet butter and preserves, seasonal berries, melon, and tropical fruit  
freshly squeezed orange juice  
apple, cranberry, and tomato juices  
freshly brewed regular and decaffeinated coffee  
assorted hot teas

## ENERGIZING CONTINENTAL BREAKFAST | 28

assorted fruit smoothies  
bran and blueberry muffins  
assorted mini bagels with low fat cream cheese  
low fat granola, skim milk and soy milk  
freshly brewed regular and decaffeinated coffee  
assorted hot teas

## MORNING RISER | 29

assortment of yogurts  
house made granola  
low fat carrot muffins and zucchini nut bread  
fresh fruit skewers  
chewy granola and balance bars  
trail mix and assorted nuts  
freshly squeezed orange and grapefruit juice  
apple, cranberry, and tomato juices  
freshly brewed regular and decaffeinated coffee  
assorted hot teas

Please note:

Communal set-up

Upgrade to private break | +10 per person, per break

Small groups of less than 25 guaranteed attendees | 150

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**WESTFIELDS MARRIOTT**

14750 Conference Center Drive Chantilly, VA 20151

+1 703-818-0300

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# BREAKFAST | BUFFET

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## WEST WING BUFFET | 35

fresh seasonal berries with lemon vanilla mascarpone  
soft scrambled eggs with chive batons  
griddle potatoes with scallions  
applewood bacon and grilled maple sausage

## CABINET BUFFET | 38

sliced fresh seasonal fruit  
homemade granola and peach parfait  
baby spinach and sautéed shiitake frittata with tomato basil relish  
country fried potatoes with caramelized onions  
grilled chicken apple sausage and crisp pepper bacon  
apple juice, V-8, and iced tea

## OVAL OFFICE BUFFET | 40

sliced fresh seasonal fruit  
soft scramble with Vermont cheddar and chives  
mini broken egg sandwich\* with ripe tomato, sonoma dry jack, and pommery aioli,  
on focaccia baguette  
palladian french toast with strawberry mascarpone and Vermont maple syrup  
pan fried fingerling potatoes, pepper bacon, and caramelized onions  
cranberry and apple juices, V8, and iced tea

## ENERGIZING BREAKFAST BUFFET | 38

V8 and grapefruit juices  
fresh seasonal fruit and berry display  
vegetable frittata with roasted red pepper coulis  
grilled Canadian bacon  
freshly baked breakfast breads  
whole grain muffins  
power bars

## ALL INCLUDE:

selection of pastries, breakfast breads, muffins, and croissants with sweet butter and preserves  
freshly squeezed orange juice  
freshly brewed regular and decaffeinated coffee, and assortment of hot teas

please note:

small groups with less than 25 guaranteed attendees | 200

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# BREAKFAST | ENHANCEMENTS

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## BREAKFAST STATIONS

### omelet station | 18

eggs made to order with selection of cheddar cheese, feta crumbles, sliced mushrooms, diced Virginia ham, yellow onions, bell peppers, tomatoes, and bacon

### belgian waffle station | 16

with fresh whipped cream, maple syrup, whipped butter and strawberry compote

## BREAKFAST ENHANCEMENTS

these items can be added to your plated breakfast or buffet of choice

### biscuit bar | 14

hotel made buttermilk biscuits with local farm jams, honey, flavored cream cheese and whipped butter

### vegetable frittata | 8

fresh asparagus, sweet onion, tarragon, and fontina cheese, served with fresh tomato relish, extra virgin olive oil, and basil

### chilled display of salmon\* | 10

served with capers, red onion, lemon wedges, mini bagels and cream cheese

### eggs benedict\* with hollandaise | 10

## ENERGIZING ENHANCEMENTS

hot oatmeal with brown sugar, dried fruits and nuts | 8

selection of cold cereals, homemade granola with whole, 2% and skim milk | 8

sausage, egg and cheese breakfast burrito | 8

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station require uniform attendant | 150

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# BRUNCH

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## **SIGNATURE BRUNCH | 65**

seasonal sliced fruits and berries with local Halls Farm honey  
fresh bagels and cream cheese  
assorted smoked seafood and cured salmon with chopped eggs, diced onions,  
capers with crème fraiche  
scrambled eggs with scallions  
eggs benedict with hollandaise sauce  
roasted cauliflower and golden raisin salad  
bibb lettuce salad with mustard vinaigrette  
display of local and international cheeses with flatbreads and assorted breads  
seasonal fish seared or grilled and served with a lemon beurre blanc and  
broccolini with sea salt  
grilled breast of chicken with merlot demi and crispy pancetta  
horseradish crusted strip loin served with au jus and farm biscuits  
assorted cakes, tortes, and miniature pastries

freshly squeezed juices  
freshly brewed regular and decaffeinated coffee  
assorted hot teas

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small groups with less than 30 guaranteed attendees | 200

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meetings  imagined

# BREAKS

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## **FULL DAY MEETING | 45**

### **MORNING | CONTINENTAL BREAKFAST**

assortment of breakfast breads with sweet butter and preserves, seasonal berries, melon, and tropical fruit  
apple, cranberry, orange and V-8 juice  
freshly brewed regular and decaffeinated coffee, and assortment of hot teas

### **MID-MORNING | SELECTION OF BEVERAGES**

freshly brewed regular and decaffeinated coffee, assorted hot teas, soft drinks, assorted juices, and bottled water

### **AFTERNOON | SELECTION OF SNACKS AND BEVERAGES**

assortment of fresh baked cookies and nuts  
triple fudge chocolate brownies  
whole fresh fruit display  
freshly brewed regular and decaffeinated coffee, assorted hot teas, soft drinks, assorted juices, and bottled water

Please note:

Communal set-up

Upgrade to private break | +10 per person, per break

Small groups of less than 25 guaranteed attendees | 150

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# BREAKS | PRIVATE BREAK ENHANCEMENTS

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## BAKERY BY THE DOZEN

muffins, croissants, and nut breads | 48  
plain and blueberry bagels with cream cheese | 48  
chocolate chunk and oatmeal raisin cookies | 48  
brownies with chocolate ganache | 48  
mini fruit tarts, profiterole pastry cream, and truffles | 48  
pistachio and chocolate dipped biscotti | 48  
artisan blueberry, lemon poppy, and orange cranberry muffins | 48  
chocolate dipped strawberries, per dozen | 48

## FRUIT | PER PERSON

whole fresh fruit | 4  
sliced fruit and berries | 6  
fresh fruit skewers | 6

## NUTS BY THE POUND

house smoked almonds | 28  
roasted whole almonds | 28  
roasted cashews | 30

## SNACKS

individual yogurts, each | 4  
assorted premium ice cream bars, each | 5  
Kind bars, per person | 5  
bags of pretzels, Cape Cod and Terra chips, per bag | 5  
tortilla chips and salsa, per person | 5  
baby vegetable crudité's, with buttermilk ranch and chili aioli | 5

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# BREAKS | PRIVATE BREAK ENHANCEMENTS

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## ENERGIZING ENHANCEMENTS | PER PERSON

wasabi peanuts & mixed nuts | 8  
house made trail mix | 7  
cheese display | 14  
sorbet bars | 5  
granola or power bars | 5

## BEVERAGES

freshly brewed regular and decaffeinated coffee, per gallon | 75  
selection of gourmet hot teas, per gallon | 75  
hot chocolate, per gallon | 65  
fruit punch, per gallon | 45  
iced Starbucks Frappucino, per bottle | 4.5  
Pellegrino sparkling water, per bottle | 5  
Vasa bottled still water, per bottle | 5  
freshly squeezed orange juice, per person | 5  
bottled juices, per bottle | 5  
soft drinks, per bottle | 5  
Red Bull energy drink, per can | 8

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# LUNCH

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## STARTER | SELECT ONE (1)

### westfields signature salad

baby greens, romaine, tomato, and English cucumber, with sherry wine vinaigrette

### soup of the day

## ENTREE

### lemon thyme grilled breast of chicken | 38

merlot demi and sundried tomato tapenade

### herb crusted breast of chicken | 38

with a sundried tomato and artichoke cream

### chefs choice of seasonal fish | 40

seared or grilled served with a lemon buerre blanc and broccolini with sea salt

### grilled hanger steak | 44

with fire roasted tomato demi and panko fried onion strings

### local black Angus filet\* | 48

served with roasted shallot demi and mushroom and onion relish

### grilled local pork chop | 44

served with roasted apple and grain mustard demi-glace

## ENERGIZING PERFORMANCE OPTION

### Szechwan crusted ahi tuna\* | 48

chinese green beans and pickled ginger

## DESSERT | SELECT ONE (1)

New York style cheesecake with strawberry compote  
triple chocolate charlotte

## ALL INCLUDE:

selection of artisan breads  
chef's selection of seasonal vegetables and starches  
freshly brewed regular and decaffeinated coffee, assorted hot teas, and iced water

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# LUNCH | SALADS

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## ENTREE

### Virginia cobb salad | 34

mixed greens with Smithfield ham, avocado, diced tomatoes, hardboiled egg, bacon bits, blue cheese and grilled chicken served with buttermilk ranch dressing

### asian chicken salad | 32

mixed greens, mandarin oranges, roasted peanuts, pulled chicken, chopped cilantro and cucumber served with a sesame dressing

### chilled Chesapeake crab salad | 41

Chesapeake crab tossed with cilantro, lime, red onion, and bell peppers served on a bed on bibb lettuce and chilled asparagus and tomatoes

### steak salad | 43

grilled New York strip steak served on mixed greens with blue cheese crumbles, steak house tomatoes, cucumbers, fingerling potatoes served with blue cheese dressing and fried onion topping

### chopped farm salad | 28

mixed greens with chopped tomatoes, cucumbers, sweet onions, broccoli florets, bell peppers, aged farm cheddar, zucchini and chopped kale served with mustard vinaigrette

## ENERGIZING PERFORMANCE OPTION

### chili spiced ahi tuna\* | 36

napa cabbage salad, peanut drizzle, and scallion

## DESSERT | SELECT ONE (1)

New York style cheesecake with strawberry compote  
triple chocolate charlotte

## ALL INCLUDE:

selection of artisan breads  
freshly brewed regular and decaffeinated coffee, assorted hot teas, and iced water

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# LUNCH | ENHANCEMENTS

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## STARTER ENHANCEMENTS

### seasonal ravioli | +7

with fire roasted tomato and garlic sauce

### seared scallop | +12

with New Day Farms greens

### tomato salad | +4

with sea salt and arugula with olive oil

### classic caesar salad | +4

chopped romaine, focaccia crostini, shaved parmesan

### fire roasted heirloom tomato soup | +2

with cumin and crème fraiche

### corn and crab chowder | +4

## DESSERT ALTERNATIVES

strawberry shortcake with house made sweet cream | +1

warm seasonal cobbler | +2

Chambord chocolate mousse cake | +3

Guinness chocolate cake | +3

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# LUNCH | GOURMET BOXED LUNCH

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## SELECTION OF SANDWICHES

### grilled chicken and brie | 35

grilled chicken, brie cheese, green leaf lettuce, tomato, basil pesto spread, served on a rosemary focaccia roll

### roast beef and cheddar | 35

roast beef, cheddar cheese, green leaf lettuce, tomato, horseradish sauce, served on a pretzel roll

### farm fresh vegetarian | 35

yellow squash, zucchini, eggplant, mozzarella cheese, roasted red peppers, basil pesto spread, served on a semolina baguette

### black forest ham and muenster | 35

black forest ham, muenster cheese, green leaf lettuce, tomato, grainy mustard, served on a multigrain roll

### honey turkey | 35

honey turkey, green leaf lettuce, tomato, roasted pepper aioli, served on brioche bread

## ALL INCLUDE:

grain mustard potato salad  
individual bags of potato chips or pretzels  
seasonal whole fresh fruit  
freshly baked cookie  
assorted Pepsi soft drinks or bottled spring water  
appropriate serving utensils, napkin, and condiments

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# LUNCH | BUFFET

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## HAYMARKET DELI | 45

seasonal composed salads – chef's choice of two (2) 'best of the season' composed salads  
build your own salad bar  
with mixed seasonal greens, baby tomatoes, diced cucumber, red onions, pan croutons, with buttermilk ranch and mustard vinaigrette  
build your own sandwiches  
with sliced Virginia ham, roasted turkey, roast beef, Genoa salami, provolone cheese, and sharp jack cheese, soft brie served with tomatoes, leaf lettuce, pickle spears, grain mustard, and horseradish mayonnaise with rustic breads  
assorted cookies, pecan squares, and chocolate dipped biscotti

## STONEBRIDGE BUFFET | 48

seasonal composed salads – chef's choice of two (2) 'best of the season' composed salads  
caesar salad with pan croutons, parmesan cheese and creamy caesar dressing  
mozzarella and tomato salad with olive oil and fresh herbs  
spinach salad with pickled red onions, crumbled goat cheese and toasted pecans  
chefs choice of seared or grilled seasonal fish served with a lemon buerre blanc and broccolini with sea salt  
kale ravioli with roasted tomato and caper sauce  
key lime bars and blondies

## GOLD CUP BUFFET | 50

seasonal composed salads – chef's choice of two (2) 'best of the season' composed salads  
farm greens with hummingbird tomatoes, cucumber and goat cheese with toasted pecans and mustard vinaigrette  
lemon thyme grilled breast of chicken with merlot demi  
sliced strip loin of beef with blue cheese demi  
mini apple crumbles and cheesecake squares

## ALL INCLUDE:

selection of artisan breads  
freshly brewed regular and decaffeinated coffee, assorted hot teas, and iced water

please note:

small groups with less than 25 guaranteed attendees | 250

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# LUNCH | BUFFET

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## **BBQ LUNCH BUFFET | 50**

marinated sweet and spicy coleslaw

grain mustard potato salad

corn and black bean salad

farm greens with tomatoes, cucumbers and pickled onions served with buttermilk ranch dressing

carved barbeque beef brisket served with cheddar corn bread and Halls Farm honey butter baked beans

buttermilk fried chicken with white gravy

apple pie and blueberry pie

## **ALL INCLUDE:**

selection of artisan breads

freshly brewed regular and decaffeinated coffee, assorted hot teas, and iced water

please note:

Carving Station Require Station Attendant | 150

small groups with less than 25 guaranteed attendees | 250

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# RECEPTION | HORS D'OEUVRES



minimum of 50 pieces per item required

pricing is per piece

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## HOT HORS D'OEUVRES

maple and molasses glazed chicken lollipops | 6  
potato samosa with cilantro sauce | 6  
cherry blossom turnover | 6  
risotto parmesan fritters | 6  
edamame pot stickers & ginger-soy sauce | 6  
asian short rib pot pie | 6  
miniature baked brie and raspberry in phyllo | 6  
spinach pakoras with chutney dipping sauce | 6  
miniature beef wellington & cabernet demi | 6.5  
miniature crab cakes with old bay remoulade | 7  
lamb chop | 7

## COLD HORS D'OEUVRES

seared ahi tuna crostini | 6  
cucumber crab canape | 6  
grilled chili mango satay & cilantro pesto | 6  
antipasto skewer | 6  
polenta with fig and onion relish & goat cheese | 6  
duck and apricot crostini | 6  
five-spice pork tenderloin & spicy peach relish | 6  
Olive, artichoke & roasted red peppers bruschetta | 6  
individual shrimp cocktails | 7

## ENERGIZING PERFORMANCE RECEPTION

grilled chicken crostini with pesto, mascarpone and fresh raspberry | 6  
spicy panang shrimp with soy ginger dipping sauce | 6  
assorted sushi with pickled ginger and wasabi\* | 7  
chilled beef tenderloin crostini | 6

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# RECEPTION

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## DISPLAYS

### **mezza platter | 16**

assorted olives, feta cheese wedge, fresh mozzarella, hummus, stuffed grape leaves, greek garden medley, tabbouleh, grilled pita, seasoned naan, and falafel with tzatziki dipping sauce

### **charcuterie display | 17**

assorted hard salamis, grilled sausages, prosciutto, soppressata, bresaola, and pancetta with grain mustard, cornichons, horseradish and wedge of parmesan cheese served with lavosh and baguettes

### **artesian cheese display | 15**

display of chef selected local Delmarva cheeses served with seasonal berries, grapes, honey comb, wine jelly and assorted lavosh, cracker bread and baguettes

### **trio of dips | 14**

crab dip, spinach artichoke dip and buffalo chicken dip served with celery sticks, carrot sticks, pita wedges, lavosh and baguettes

### **sliders | 18**

buffalo chicken sliders with bleu cheese and ranch dipping sauces, pulled pork sliders with horseradish coleslaw, and cheeseburger sliders with parmesan tater tot

### **sushi | 18**

assorted maki and nigiri rolls served with pickled ginger, soy sauce and wasabi

### **crab martini | 16**

fresh jumbo lump crabmeat displayed in martini glass, accompanied with a variety of sauces, to include mango lime relish, cilantro pesto, chile and lime crème fraiche, horseradish cocktail sauce, and lemon spears

### **chilled shrimp display\* (100 pieces) | 600**

shrimp cocktail displayed with cocktail sauce, fresh lemon wedges and Old Bay remoulade sauce

## **ENERGIZING PERFORMANCE OPTION**

### **seasonal vegetable crudité display | 12**

baby malibu carrots, haricot vert, crisp celery hearts, belgian endive, fresh asparagus, broccolini, teardrop tomatoes, and marinated picholine olives, garnished with fresh basil and thyme leaves, served with savory buttermilk, sour cream, scallion dipping sauce and stilton dressing

please note:

All items priced per person except where noted

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# RECEPTION

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## CARVING STATIONS

### **boneless breast of turkey | 14**

buttermilk biscuits, hotel made cranberry sauce, and herb mayonnaise

### **herb marinated beef tenderloin | 22**

cabernet demi, grain mustard, horseradish cream, caramelized onions and brioche carving rolls

### **spiral cut Virginia ham | 14**

sweet potato biscuits, grain mustard, Bulliet bourbon and molasses glaze

### **whole roasted citrus salmon | 16**

served with cucumber dill cream, warm fennel salad and lemon olive oil

### **mustard and herb crusted rack of lamb | 24**

peach and mint chutney, and lamb jus

### **pepper crusted strip loin | 20**

seven-grain rolls, cabernet demi, horseradish cream and herb mayonnaise

### **barbeque beef brisket | 16**

sweet barbeque sauce, smoky barbeque sauce, roasted corn and onion relish

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per person pricing for all stations

all carving stations require uniformed attendant | 150

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# RECEPTION

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## **ACTION STATIONS**

### **sauteed mussels | 10**

garlic, white wine, lemon wedge, chopped parsley, concasse tomatoes and grilled ciabatta

### **tostadas | 15**

thin sliced skirt steak, shredded pork, rock shrimp, cilantro, lime, cojita cheese, house made guacamole, shredded cabbage, grilled tomato salsa and smoked mango salsa, crispy corn tortillas and soft tortillas

### **mac and cheese | 14**

lobster, sweet peas, bacon, broccoli florets, grilled chicken, blue cheese, wing sauce, cheddar cheese sauce

### **salad bowl | 10**

arugula, chopped romaine, kale, spinach, roasted walnuts, teardrop tomatoes, cucumbers, flax seeds, red onions, sliced apples, croutons, strawberries, hearts of palm, blue cheese, shaved parmesan cheese, feta crumbles, goat cheese, caesar dressing, sherry shallot vinaigrette, and buttermilk ranch

### **Peking duck station | 20**

crispy duck skin, Peking duck, hoisin glaze, grilled green onions, and mushu pancakes

### **pho station | 18**

thinly sliced beef, pho broth, thai basil, rice noodles, bean sprouts, lime wedges, sliced jalapenos, siracha sauce, hoisin sauce

### **pasta | 16**

seasonal ravioli, penne, raditori, kale and walnut pesto, smoked tomatoes, grilled sweet italian sausage, spinach, grilled peppers and onions, vegetable and raisin ragu, tomato cream sauce, roasted onion cream sauce.

### **crepe station (sweet or savory) | 12**

raspberries, blueberries, blackberries and strawberries served warm and rolled in a sweet crepe and topped with whipped cream, caramel or shaved chocolate and chopped walnuts

chicken, ham, sautéed spinach, grilled asparagus, sautéed mushrooms, fresh diced tomatoes, brie, swiss, and ricotta topped with béchamel

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# DINNER

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## STARTER | SELECT ONE (1)

### **Westfields Signature Salad**

baby greens, romaine, tomato, and English cucumber, with sherry wine vinaigrette

### **caesar salad**

crisp romaine, shaved parmesan, brioche croutons, with creamy caesar dressing

## ENTREE

### **Bell & Evans breast of chicken | 53**

seared with roasted shallot demi and New Day Farms greens

### **Frontier Farms bison filet with cabernet demi | 78**

with trumpet mushroom and bacon relish

### **Chesapeake crab cakes with lemon buerre blanc | 80**

roasted corn and onion salsa

### **frenched skin-on breast of chicken with chicken jus | 52**

faro pilaf, haricot verts, natural jus and oven roasted tomatoes

### **New York strip steak with grain mustard demi | 75**

with roasted elephant garlic

### **certified Angus beef filet with fire roasted tomato demi | 80**

with portobello mushroom and onion hash

### **fresh Corvina filet with ponzu ginger beurre blanc | 65**

zucchini noodle relish

### **salmon filet with chardonnay buerre blanc | 63**

with pickled cucumber and bell peppers

### **maple duroc pork chop with molasses demi | 68**

with warm apple and pecan compote

### **vegetarian mushroom risotto | 52**

with wilted spinach and sundried tomatoes

### **vegetarian roasted garlic polenta | 52**

with wilted swiss chard and roasted mushrooms

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# DINNER

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## ENERGIZING PERFORMANCE OPTIONS

### grilled Mahi Mahi\* | 70

with lemon scallion beurre blanc and cucumber red chile slaw

### grouper filet | 78

with thai basil, fresh ginger, chinese green bean salad, and lime beurre blanc

## DUET ENTREES

### certified Angus beef filet and crab cake | 90

with cabernet demi and tomato caper sauce

### bison filet and grilled shrimp | 84

merlot demi and fennel relish

### duroc pork medallion with jumbo sea scallop | 78

with apple cider demi and corn and bacon sauce

### certified Angus beef filet and seared salmon | 80

with fire roasted tomato demi and cucumber relish

### seared frenched chicken and herb Halibut | 78

with rosemary demi and lemon buerre blanc

## DESSERT | SELECT ONE (1)

New York style cheesecake with strawberry compote  
triple chocolate mousse cake

## ALL INCLUDE:

selection of artisan breads  
chef's selection of seasonal vegetables and starches  
freshly brewed regular and decaffeinated coffee, assorted hot teas, and iced water

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# DINNER | ENHANCEMENTS

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## STARTER ENHANCEMENTS

### seasonal ravioli | +7

with fire roasted tomato and garlic sauce

### shrimp cocktail\* | +12

with jicama slaw and lemon wedge

### duck confit salad\* | +8

with frisee and toasted walnuts

### arugula and romaine salad | +4

with pistachios, pan croutons artichoke hearts and red onions

### vine ripe tomato soup | +3

with cumin and crème fraiche

### corn and crab chowder\* | +5

## DESSERT ALTERNATIVES

strawberry shortcake with sweet cream | +1

warm seasonal cobbler | +2

Chambord chocolate mousse cake | +3

Guinness chocolate cake | +3

## BEVERAGE ENHANCEMENTS

wine service with dinner, per person | +14

champagne toast, per person | +5

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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# DINNER | BUFFET

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## TASTE OF WESTFIELDS BUFFET | 78

farm greens with tomatoes, cucumbers and pickled onions with buttermilk ranch dressing  
sweet potato and bacon salad  
pickled cucumber and crab salad

seasonal fish seared or grilled served with a lemon beurre blanc and broccolini with sea salt  
carved barbeque beef brisket served with cheddar corn muffins and halls farm honey butter  
seared Bell & Evans chicken with corn and peppers chutney

garlic mashed potatoes  
sautéed green beans with fresh garlic and almond slices

pecan pie with bourbon whipped cream, seasonal cobblers, and triple chocolate mousse cake

## LITTLE ITALY | 85

salad of baby greens with candied walnuts and plump cranberries in cider vinaigrette  
portobello mushroom, artichoke and roasted pepper salad  
caprese salad with sliced tomatoes and fresh mozzarella, aged balsamic and basil vinaigrette

filet of Salmon with pesto cream sauce\*  
grilled mignonettes of beef scented with rosemary demi and oven roasted new potatoes  
herb crusted breast of chicken with a sundried tomato and artichoke cream  
three cheese ravioli with house made marinara sauce

New York style cheesecake with strawberry compote, chocolate dipped biscotti, cannolis, and  
mini panna cotta with caramel sauce

## CARIBBEAN BUFFET | 84

salad of crisp greens, cucumber straws, roma tomato and papaya citrus mojo vinaigrette  
mango and forbidden black rice salad with coconut lime chili vinaigrette

grilled shrimp\* and rum pineapple skewers  
latin spiced tenderloin of beef on roast sweet potato salad  
cilantro cumin grilled breast of chicken with poblano demi and black bean corn quesadilla  
guava glazed loin of pork with ancho chile sauce  
filet of Mahi Mahi\* with lemon scallion beurre blanc and cucumber red chile slaw

Key Lime pie squares and pineapple upside down cake

### ALL INCLUDE:

freshly brewed regular and decaffeinated coffee, assorted hot teas, and iced water

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# BEVERAGES | BAR PACKAGES



## ALL INCLUDE:

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### IMPORTED AND DOMESTIC BEER

Imported | Corona Extra

Domestic | Budweiser, Miller Lite, O'Doul's (non-alcoholic)

Craft | Sam Adams Boston Lager

Regional | Port City IPA

### NON-ALCOHOLIC OPTIONS

assorted Pepsi soft drinks

sparkling and still water

appropriate mixers

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# BEVERAGES | BAR PACKAGES

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## LUXURY SHELF BAR

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

## LUXURY SHELF WINES

chardonnay | Kenwood, Six Ridges, California  
sauvignon blanc | Brancott Estate, Marlborough, New Zealand  
malbec | Alamos, Mendoza, Argentina  
cabernet sauvignon | Estancia, Paso Robles, California

## TOP SHELF BAR

Absolut vodka | Bacardi Superior rum | Captain Morgan Original Spiced rum | Tanqueray gin | Dewars White Label scotch | Maker's Mark bourbon | Jack Daniels Tennessee whiskey | Canadian Club whiskey | 1800 Silver tequila | Courvoisier VS brandy

## TOP SHELF WINES

rose | Chateau St. Jean, Magnolia Grove, California  
chardonnay | Meiomi, Santa Barbara, California  
pinot noir | Line 39, California  
cabernet sauvignon | Avalon, California

## PREMIUM SHELF BAR

Smirnoff vodka | Cruzan Aged Light rum | Beefeater gin | Dewar's White Label scotch | Jim Beam White Label bourbon | Canadian Club whiskey | Jose Cuervo Traditional Silver tequila | Courvoisier VS brandy

## PREMIUM SHELF WINES

rose | Chateau St. Jean, Magnolia Grove, California  
chardonnay | Chateau St. Jean, Magnolia Grove, California  
merlot | Chateau St. Jean, Magnolia Grove, California  
cabernet sauvignon | Chateau St. Jean, Magnolia Grove, California

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WESTFIELDS MARRIOTT

14750 Conference Center Drive, Chantilly VA 20151

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# BEVERAGES | BAR PRICING

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## OPEN BAR PRICING

*all open bar prices are subject to 25% service charge and 6% state tax.*

### **luxury shelf**

1 <sup>st</sup> hour	\$22.00 per person
each additional hour	\$12.00 per person

### **top shelf**

1 <sup>st</sup> hour	\$20.00 per person
each additional hour	\$11.00 per person

### **premium shelf**

1 <sup>st</sup> hour	\$18.00 per person
each additional hour	\$10.00 per person

### **beer/wine bar**

1 <sup>st</sup> hour	\$17.00 per person
each additional hour	\$8.00 per person

## HOST BAR PRICING

Westfields Marriott recommends one bartender for every 75 guests.

*all consumption bar prices are subject to 25% service charge and 6% state tax.*

cordials	\$10.00
cocktails	\$8.50 Premium shelf
	\$9.00 Top shelf
	\$10.00 Luxury shelf
imported/craft/regional beer	\$7.00 per bottle
domestic beer	\$6.50 per bottle
wine	\$8.50 per glass
	\$36.00 bottle
non-alcoholic	\$5.00
bartender	\$150.00 per bar

## CASH BAR PRICING

Westfields Marriott recommends one bartender for every 100 guests. A cashier is required for all cash bar set ups.

*all cash bar prices include service charge and state tax. There is a \$300.00 revenue minimum for every cash bar set up.*

cordials	\$12.00
cocktails	\$9.00 Premium
	\$10.50 Top
	\$11.50 Luxury
imported/craft/regional beer	\$8.50 per bottle
domestic beer	\$7.50 per bottle
wine	\$10.00 per glass
non-alcoholic	\$5.00
bartender/cashier	\$150.00 each

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# BEVERAGES | WINE LIST

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## SPARKLING WINES AND CHAMPAGES

prosecco | LaMarca, Extra Dry Veneto, Italy | 38.00  
brut | Mumm Prestige Chefs de Caves Napa Valley, California | 42.00  
champagne | Moët & Chandon, Brut, Impérial Champagne, France | 120.00

## SWEET WHITE AND BLUSH WINES

rose | Chateau St. Jean, Magnolia Grove, California | 36.00  
riesling | Chateau St Michelle, Columbia Valley, California | 42.00

## WHITE WINES

chardonnay | Chateau St. Jean, Magnolia Grove, California | 36.00  
chardonnay | Meiomi, California | 44.00  
chardonnay | Kenwood, Russian River Valley, Six Ridges, California | 44.00  
chardonnay | J.Lohr Estates, Riverstone, Monterey, California | 43.00  
chardonnay | Sonoma Cutrer, Russian River Ranches, California | 80.00  
pinot grigio | Chateau St. Jean, Magnolia Grove, California | 36.00  
sauvignon blanc | Sea Pearl, Marlborough New Zealand | 40.00  
sauvignon blanc | Brancott Estate, Marlborough New Zealand | 38.00

## RED WINES

malbec | Alamos, Mendoza, Argentina | 42.00  
merlot | Chateau St. Jean, Magnolia Grove, California | 36.00  
merlot | Canoe Ridge, The Expedition, Horse Heaven Hills, Washington | 52.00  
pinot noir | Line 39, California | 38.00  
pinot noir | Erath, Oregon | 76.00  
cabernet sauvignon | Chateau St. Jean, Magnolia Grove, California | 36.00  
cabernet sauvignon | Ferrari-Carano, Alexander Valley, California | 70.00  
cabernet sauvignon | Estancia, Paso Robles, California | 44.00  
cabernet sauvignon | Avalon, California | 38.00

please note:  
Pricing per bottle

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