



**MARRIOTT  
MANHATTAN BEACH**

**BREAKFAST – CONTINENTAL**

**basic continental | \$33**

orange, apple and cranberry juices  
chef's selection of butter-breakfast pastries  
assorted yogurts  
freshly sliced ripe fruit  
freshly brewed Starbucks® coffee and hot tea

**upgraded continental | \$38**

orange, apple and cranberry juices  
chef's selection of butter-breakfast pastries and muffins  
freshly baked bagels with assorted cream cheeses & lox  
steel cut oatmeal with dried cranberry, plump berries, brown sugar and warm cream  
assorted yogurts  
freshly sliced ripe fruit  
freshly brewed Starbucks® coffee and hot tea

**BREAKFAST – PLATED**

**the all-american | \$40**

cheddar scrambled eggs  
home fries  
choice of natural smoked bacon (nitrate free) or chicken apple sausage  
cinnabon french toast

**nutella and banana french toast | \$39**

thick cut brioche  
vanilla egg batter  
amber maple syrup  
choice of natural smoked bacon (nitrate free) or chicken apple sausage

**vegetable egg white frittata | \$44**

blistered tomato  
grilled asparagus and fennel salad  
crumbled feta cheese

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## **BREAKFAST – BUFFET**

rise and shine | \$37  
freshly sliced ripe fruit  
farm fresh scrambled eggs  
natural smoked bacon (nitrate free)  
turkey sausage  
home fries

all american | \$43  
freshly sliced ripe fruit  
farm fresh scrambled eggs  
natural smoked bacon (nitrate free)  
chicken apple sausage  
home fries  
french toast with amber maple syrup  
steel cut oatmeal with dried cranberry, plump berries, brown sugar and warm cream  
enhancements

## **BREAKFAST – ENHANCEMENTS**

water, onion and sesame bagels with assorted cream cheeses | \$48 dozen

cold smoked salmon and traditional accoutrement | \$12 per person

butter breakfast pastries | \$48 dozen

assorted donuts | \$48 dozen

granola or energy bars | \$5 each

mbm breakfast burrito filled with scrambled egg, bacon, potato, sharp cheddar and pico de gallo  
\$13 per person

omelet station with fresh garden vegetables, omelet-appropriate cheeses, bacon and sausage  
(requires a chef attendant) | \$16 per person

coffee for one (1) hour freshly brewed Starbucks® premium coffee, decaffeinated coffee and  
hot tea | \$16 per person

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## **BREAKS**

**coffee all day | \$27 freshly brewed Starbucks® premium coffee, decaffeinated coffee and hot tea selections served at the start of your meeting, mid-morning refresh and afternoon refresh (6 hour max)**

**all beverages...all day | \$37 Pepsi, Diet Pepsi, Sierra Mist, bottled water, freshly brewed Starbucks® premium coffee, decaffeinated coffee and hot tea selections served at the start of your meeting, mid-morning refresh and afternoon refresh (6 hour max)**

**energy break | \$46 regular and sugar free Red Bull, Starbucks® frappuccinos and double shots, bottled water, whole fresh fruit, energy bars and toasted almonds**

**kickstarter break | \$26 fresh whole fruits, kind and freshly baked granola bars, trail mix, greek yogurt cups, SOBE Lifewater and bottled water**

**healthy break | \$29 freshly sliced fruit, whole fresh fruit, hummus, pita chips, fresh veggies with low fat balsamic, fruit infused water and bottled water**

**knot bread break | \$24 warm soft pretzels, mini pretzel bites, chipotle cheddar sauce, chocolate covered pretzels, peanut butter filled pretzel, fresh squeezed lemonade and bottled water**

**milk and cookies break | \$14 assortment of fresh baked cookies, chocolate milk, strawberry milk, 2% milk**

**apple orchard break | \$13 variety of apples served with caramel sauce, chocolate sauce, sprinkles, chopped nuts, chopped cookies, mini m&ms, apple tarts apple crumbles, apple cider, bottle water**

## **LUNCH – PLATED LUNCHES | THREE COURSE ENTREES**

**three course entrees | includes starter, dessert, luncheon rolls with butter, freshly brewed Starbucks® coffee, hot tea (ice tea available | \$3 per person)**

### **starters | select one**

**farmers market salad | grilled market vegetables with truffle essence, organic baby field greens, shaved manchego, balsamic vinaigrette**

**chick pea caesar salad | hearts of romaine, crispy chick peas, brioche croutons, shaved parmesan, creamy caesar dressing**

**southwest salad | black beans, roasted corn, charred red bell peppers, crispy tortilla chips, cotija cheese, blistered tomato vinaigrette**

**poached pear and burrata salad | baby arugula, cherry tomato, candied walnuts**

**tossed kale salad | dried cranberry, goat cheese crumbles, brioche croutons, dried fruit vinaigrette**

**soup du jour | chef's daily inspiration**

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**entrees | select one**

grilled lemon chicken breast | \$47 smashed fingerling galette, roasted vegetables, citrus chicken jus

mustard crusted chicken breast | \$49 compressed parmesan-potato cake, market vegetables, caramelized onion chicken jus

pan seared market white fish | \$55 cauliflower and potato puree, grilled asparagus, sun dried tomato slaw

butter basted salmon | \$54 sun dried tomato polenta cake, wilted rocket, lemon parsley lemon cream sauce

grilled top sirloin | \$51 sour cream chive smashed potatoes, market vegetables, sauce bordelaise

petite filet mignon | \$65 horseradish potato puree, baby vegetables, pan demi jus

mb caesar salad | \$44 with grilled chicken | ~ with grilled prawns | \$46 ~ with lump crab meat | \$48

vegan entree | \$44 grilled cauliflower steak with white bean casserole

**dessert | select one**

chocolate berry trifle | New York cheesecake with berry compote | pound cake and berries | carrot cake in a jar | tossed melon and mint salad

**LUNCH BUFFET**

**latin flavors** | \$65 includes freshly brewed Starbucks® coffee and hot tea (ice tea available | \$3 per person)

cantaloupe, cucumber and jicama salad, chili powder, red onions lime vinaigrette  
southwest salad | black beans, roasted corn, charred red bell peppers, crispy tortilla chips, cotija cheese, blistered tomato vinaigrette  
4 hour braised beef barbacoa  
Achiote marinated chicken fajita  
freshly made ceviche with tortilla chips  
stewed frijoles with bacon  
Mexican Spanish rice  
flour and corn tortillas  
condiments to include: shredded cheddar and lettuce, diced tomatoes, olives, salsa asada, sour cream, guacamole and hot sauces  
flan and warm churros

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**deli buffet | \$54 includes freshly brewed Starbucks® coffee and hot tea (ice tea available | \$3 per person)**

**salads | select two**

**MB house salad | organic field greens, blue cheese, cherry tomatoes, bacon, house made ranch dressing**

**kale caesar salad | brioche croutons, shaved parmesan, lemon pepper dressing**

**creamy tomato soup or lentil soup**

**israeli cous cous salad | with dried fruit and nuts**

**tuscan style pasta salad | with olives, capers, artichokes, parmesan, parsley and virgin olive oil**

**bacon, chive and sour cream potato salad**

**sandwich proteins | choose three**

**roasted beef**

**black forest ham**

**avocado egg salad**

**tuna salad with capers and olives**

**dry aged genoa salami**

**pecan-cranberry chicken salad**

**cheeses | choose three**

**cheddar | swiss | pepper jack | provolone | american**

**apple cranberry crumble, chocolate chocolate**

**Buffet Americaine | \$66 includes freshly brewed Starbucks® coffee and hot tea (iced tea available \$3 per person)**

**baby spinach and frisee salad | gorgonzola, bacon, dried cranberries, spicy-candied pecans, cherry tomatoes, blue cheese vinaigrette**

**char-broiled new york steak | green peppercorn sauce**

**black truffle chicken pot pie**

**butter-basted seabass sun dried tomato cream**

**roasted corn succotash**

**garlic and herb potato**

**apple pie in a jar**

**warm rolls with butter**

**Far East | \$62 includes freshly brewed Starbucks® coffee and hot tea (iced tea available \$3 per person)**

**asian broccoli salad, bacon, celery, julienne carrots, cashews, sesame dressing**

**"chop" salad with organic greens, mandarin orange, bell peppers, wonton's and peanut dressing**

**pan seared salmon, mango salsa**

**orange chicken**

**korean short rib**

**steamed white rice**

**macha rice pudding**

**sesame rolls**

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**Greek | \$64 includes freshly brewed Starbucks® coffee and hot tea (Iced Tea available | \$3 per person)**

warm pita bread with lemon hummus and olive oil  
sicilian salad with organic greens, red peppers, red onion, feta cheese, kalamata olives and lemon vinaigrette  
lemon rosemary chicken with pan jus  
seared white fish with saffron caper cream sauce  
beef kabobs with pepper and onion  
roasted herb and garlic potato  
chick pea and vegetable casserole  
baklava  
tiramisu in a jar

### **DINNER – PLATED**

#### **entrees | select one**

three course entrees | includes starter, dessert, dinner rolls with butter, freshly brewed Starbucks® coffee, hot tea

honey mustard chicken breast, potato puree, herb demi | \$60

swiss crusted chicken breast, smashed garlic potato cake, chicken jus | \$63

herb roasted salmon, wild rice gratin, sun dried tomato slaw | \$65

pan seared sea bass, soft polenta cake, lemon parsley sauce | \$68

braised beef short rib, smashed horseradish potatoes, refined braising jus | \$75

filet mignon, parmesan potato gratin, truffle jus | \$90

duet of filet and grilled prawns, sour cream and chive | \$102

#### **dessert | select one**

red velvet marquis

gluten free double fudge chocolate cake

cheesecake | berry compote

chocolate crème brûlée cake

red berry mascarpone cake

exotic panna cotta cake

warm molten chocolate cake | caramel ice cream +\$4

warm apple-cranberry crumble | vanilla bean ice cream +\$4

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## **DINNER BUFFET**

**California Dreaming | \$76 includes freshly brewed Starbucks® coffee and hot tea (ice tea available | \$3 per person)**

**MB House salad, bibb lettuce, candied walnuts, dried cranberry, blue cheese, cherry tomato, balsamic, ranch dressing  
Cauliflower salad with bacon, celery, onions, lemon pepper dressing  
Grilled chicken breast with caper cream sauce  
pan friend salmon, stewed tomato garlic compote  
lentil ratatouille  
oven-browned garlic-herb red potatoes  
roasted vegetables  
cheesecake with berries, freshly baked chocolate chip cookies**

**Surfer Girl | \$79 includes freshly brewed Starbucks® coffee and hot tea (ice tea available | \$3 per person)**

**cranberry-pecan kale salad  
field greens, goat cheese, dried cranberries, toasted pistachios, mustard vinaigrette  
mustard crusted chicken breast, chicken jus  
dry rubbed flank steak, apple bbq demi  
pan seared white fish with cajun cream sauce  
roasted garlic smashed potatoes  
honey rosemary glazed carrots  
apple cranberry bars, red berry cake**

**Sail on Sailor | \$84 includes freshly brewed Starbucks® coffee and hot tea (ice tea available | \$3 per person)**

**potpourri salad, edible marigold's, candied-pepper pecans, goat cheese croutons, mustard vinaigrette  
panzanella salad, cucumber, tomato, olives, red onions, brioche croutons, tomato balsamic dressing  
lemon pepper chicken breast with grilled onion demi  
braised boneless beef short ribs, blue cheese beef jus  
pan seared sea bass, roasted pepper cream sauce  
jasmine rice with dried fruit and nuts  
buttered Brussel sprouts  
Nutella bake-less cheesecake, macaroons**

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## **HORS D'OEUVRES**

**cold hors d'oeuvres | \$7 per piece**

**seared ahi on wonton crisp, daikon radish, spicy mayonnaise  
hawaiian style tuna poke cone  
tomato and boursin tartlet  
gorgonzola toast with dried fruit  
hummus cone with pesto and sun dried tomato  
goat cheese tartlet with raspberry habanero jam  
cold-smoked salmon on cucumber with boursin cheese  
tomato-mozzarella bite**

**hot hors d'oeuvres | \$7 per piece**

**chili lime chicken skewers  
beef empanada with tomatillo salsa  
crab cake, remoulade  
crispy tempura shrimp, sweet chili sauce  
miniature beef wellington  
goat cheese and caramelized onion stuffed mushroom  
spanakopita  
vegetable spring-roll, vietnamese dipping sauce**

**\*\*minimum order 30 pieces each**

## **RECEPTION STATIONS**

**presentation of interesting cheeses | artisan jams, toast and gourmet crackers | \$22 per person**

**worldly charcuterie | with marinated vegetables, olives and crusty bread | \$24 per person**

**freshly sliced market fruit | \$13 per person**

**hummus station, black bean hummus, lemon hummus, bell pepper hummus, pita chips, naan flat bread, onions, olives, tomato, olive oil, green onion | \$28 per person**

**sushi bar | assorted rolls, nigiri and sashimi, accompanied by pickled ginger, wasabi and soy sauce | \$ (market price) per person**

**mashed potato station | creamy potato and sweet potato puree, warm chopped pepper steak, garlic sautéed shrimp, crispy bacon, cheddar/blue/parmesan/mozzarella cheeses, beef jus, caramelized onions, sautéed mushrooms, sweet roasted garlic, fresh horseradish, sour cream and green onions | \$32 per person**

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**RECEPTION - INDOOR ACTION STATIONS (chef attendant required)**

**asian ramen bar**

savory vegetable and pork broth, ramen and soba noodles, shredded pork, beef and chicken, flaked salmon, condiments to include: tofu, green onions, minced garlic, pickled ginger, black bean sauce, soy and sriracha sauces, chili oil, mushrooms, bamboo shoots, daikon sprouts, cilantro and red onion | \$35 per person

**hand tossed greenery station**

romaine and organic greens, toppings to include: grilled chicken, shrimp, bacon, chick peas, tomato, dried cranberries, parmesan and blue cheeses, cornbread croutons, candied pecans, chopped egg, dressings to include: balsamic, ranch, blue cheese, champagne dressing | \$32 per person

**quesadilla station**

made to order quesadilla with chicken, shrimp, ground beef, Mexican cheese blend, onions, cilantro, bacon, jalapeno, sour cream, guacamole, fresh made salsa \$| \$32 per person

**RECEPTION - OUTDOOR ACTION STATIONS (chef attendant required)**

**so-cal tacos**

griddled carne asada, chipotle chicken and pork carnitas; warm corn and flour tortillas, cilantro onion nage, cotija cheese, house made salsa and pico de gallo, bottled hot sauces, guacamole, sour cream, shredded lettuce and chopped tomato | \$32 per person

**kabob station**

marinated chicken-cippolini, steak with potato, shrimp with peppers and tomatoes, accompanied by sweet corn hash, rice and cucumber raita sauce | \$32 per person

**between the buns station**

angus, fresh ground turkey and bbq pulled pork, sautéed onions and mushrooms, artisan rolls, toppings to include tomato, butter lettuce and dill pickles, bacon sharp cheddar, swiss, american and pepper jack cheeses, condiments to include mayonnaise, grain mustard, catsup, bbq sauce, hot sauces | \$34 per person

**RECEPTION - CARVING STATION (chef attendant required)**

new york strip | black pepper and rosemary crust, beef jus | \$400 serves 25

broiled beef tenderloin | green peppercorn demi | \$350 serves 20

slow roasted prime rib | horseradish jus | \$450 serves 30

lemon crusted side of salmon | sun dried tomato and olive vinaigrette | \$275 serves 15

thyme roasted turkey breast | traditional gravy | \$300 serves 20

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