NEW YORK MARRIOTT MARQUIS
SAMPLE HOLIDAY MENU

We will Butler Pass your Holiday Drink as your guests arrive
~ Complimentary for the first 30 minutes ~

(Please Choose ONE)

Sparkling Drinks

The Holiday Sparkler Wine Cocktail
Sparkling Wine, Elderflower Liqueur, Cranberry Juice, Orange Bitters, and Simple Syrup

The Winter Toast
Champagne, Vodka, Honey, and Fresh Lemon Juice

Punch

Pomegranate Holiday Punch
Red Wine, Pomegranate Juice, Brandy, Triple Sec, Simple Syrup
garnished with Pomegranate Seeds, and Orange Cubes

Cocktails

The Parisian Martini Cocktail
Vodka, Martini & Rossi Rosso Vermouth, and Blood Orange Juice with Sugared Rim

Maple-Bourbon Smash
Bourbon, Pure Maple Syrup, Fresh Orange Juice, Fresh Lemon Juice, Angostura Bitters,
topped with Club Soda, and garnished with Orange Wheel

MARRIOTT MARQUIS
NEW YORK

HOLIDAY MENU

BEGINNINGS

BUTLER PASSED

(Please Choose SIX)

COLD

Peruvian Tuna Tartar
Pesto Tomato Mozzarella
Jamon wrapped Manchego Quince
Lobster-Mango Margarita
Eggplant Caponata, Spinach, Feta Cheese
Aged Provolone, Kalamata Olive
Smoked Paprika Shrimp with Saffron Aioli & Cilantro
Crispy Tofu, Sweet Thai Chili

HOT

Chicken Parm Puff
Corn and Edamame Soy Bean Quesadilla
Coney Island Franks
Wild Mushroom Tart
Artichoke Croquettes stuffed with Goat Cheese
Wild Mushroom Arancini
Classic Mini Crab Cakes, Spicy Aioli
Truffled Potato Croquette
Thai Curry Samosa
Chicken Tikka Kabab
Bacalao Fritter
Mini Cheeseburger
Braised Short Rib and Blue Cheese in Puff Pastry

(Four Pieces per Person – Butler Passed)

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FARM FRESH

Roasted Butternut Squash Salad
Shitake Mushrooms, Cranberries
Pomegranate Vinaigrette

Orzo Salad
Long Stem Artichoke, Mediterranean Olives, Oven Roasted Tomatoes
Preserved Lemon Dressing

Roasted Red and Gold Beet Salad
Bulgur Wheat, Fennel
Lemon Oil Vinaigrette

Ancient Grain Salad
Barley, Red Quinoa, Baby Spinach
Cardamom Orange Dressing

AGED & CURED

Prosciutto and Pepper Salami

Artisanal Sourced Bleu Cheese, Goat Cheese, Brie and Manchego

Flatbread, Artisan Bread Sticks, Sliced French Baguettes

Assortment of Condiments:
Bavarian Style Mustards, Compotes and Marinated Olives

GREENHOUSE

Winter Baby Mixed Lettuces
Radishes, Carrots, Cucumbers, Grape Tomatoes
Licorice Honey Vinaigrette

Baby Spinach & Frisee Lettuces
Homemade Foccacia Croutons, Bacon Lardons, Parmesan Cheese
Whole Grain Mustard Vinaigrette

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CHIPS, DIP AND MORE

White Bean Hummus
Roasted Tomato and Eggplant Salad
Spinach, Artichoke and Feta Spread
Tabbouleh Salad
Kalamata, Cucumber, Red Pepper
Toasted Pita
Spinach and Feta Cheese Baked in Phyllo Crisp

EAT-ILY

(Please Choose Two Pastas)

Campanelle Pasta
Italian Sausage, Broccoli Rabe, Roasted Garlic and
Blistered Cherry Tomato Sauce

Cheese Agnolotti
Sautéed Green Leeks & Pumpkin, Brie Fondue

Broken Lasagna "Bolognese"
Italian Tomato Beef Sauce, Parmesan Cheese

Swiss Chard Ravioli
Mushroom-Parmesan Cream Sauce

(Please Choose One)

"Osso Bucco Style" Braised Pork Shoulder
Saffron Risotto, Natural Jus
(***Attendant Required***)

or

Rosemary and Garlic Roasted Leg of Lamb
Soft Herb Polenta, Minted Jus
(***Attendant Required***)

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EAST MEETS WEST

Deluxe Oshiso Sushi

Asian Noodle Salad
Bean Sprouts, Carrots, Bamboo Shoots, Pickled Mushroom, Snow Peas, Sesame Dressing

Steamer Baskets Filled with Assorted Asian Dumplings:
Chicken Lemongrass Potstickers, Pork Dumplings, Vegetable Shumai
Sriracha, Soy Sauce, Duck Sauce

"Banh Mi" Steamed Lotus Bun Sandwich Station:

(Please Choose One)
Ginger Barbeque Pork Belly

or

Mongolian Beef Short Rib

Served with House made Pickled Cabbage Slaw, Spicy Aioli
(***Attendant Required***)

COLD

Shrimp Cocktail and Crab Claws on Ice
Marie Rose Sauce, Cocktail Sauce, Lemons

Hawaiian Tuna Poke
Sesame, Scallion, Red Pepper, Ginger, Soy Sauce
(***Attendant Required***)

NOT ON ICE

Atlantic Seafood Paella
Black Mussels, Clams, Shrimp, Chicken, Scallop Saffron Rice

Sweet & Sour Chicken

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HOLIDAY MENU

THE PASTURE
(Small Plates)

(Please Choose Two)

Red Wine Braised Beef Short Ribs
Brussel Sprouts, Potato Puree
(***Attendant Required***)

Whiskey and Honey Glazed Smoked Ham
Gruyere Mac & Cheese,
(***Attendant Required***)

Herb Brushed Roasted Turkey Breast
Winter Glazed Squash, Turkey Gravy
(***Attendant Required***)

Bratwurst, Preserved House Made Apple Sauce, Caramelized Onions
Butter Potato Puree, Pan Gravy
(***Attendant Required***)

Fire Grilled Flatiron Steak
Idaho Wedges, Creamed Spinach, Red Wine Bordeaux Sauce
(***Attendant Required***)

Roasted Belly of Pork
Braised Red Cabbage, Pretzel Roll, Bavarian Style Sweet and Spicy Mustard
(***Attendant Required***)

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SWEET AND THEN SOME

Toasted Pound Cake, House Ricotta, Roasted Apricots

Apple Cinnamon Petit Gateau

Baked Griotte Cherries in Basque Cream

Opera Imperial

Tarte Pear Belle Helene

Chocolate Mandarin Mousse Shots

Ginger Bread Meringue, Hazelnut Praline, Glazed Chestnuts

Cappuccino Cream, Vanilla Espuma, Caramel Glaze

Honey Financier, Macadamia Crunch, Pineapple Compote

French Macarons
Salted Butter Caramel, Red Velvet, Blackcurrant, Banana

Linzer Cookies

Mini Chocolate Cake Pops

Chocolate Lemon Curd Cups

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SWEET STREET STATION

(Attendant Required)

Please Choose One

GELATO STATION
Assorted Fruit Shots
Pistachio, Chocolate, Strawberry and Vanilla Gelato

BANANA FOSTER
Sliced Bananas in Caramel Sauce, Vanilla Ice Cream, Roasted Almonds

CHOCOLATE FONDUE
Warm Milk Chocolate, Strawberries, Marshmallows, Dried Apricots, Pound Cake

All meeting room, food, beverage and related items are currently subject to a 24% service charge. Currently, an 8.875% New York State sales tax applies to all charges. 16% of the meeting room, food and related items total will be distributed to servers assigned to the event. 8% of the meeting room, food and related items total will be distributed for administrative or other costs. 16% of the beverage total will be distributed, 11.38% to servers and 4.64% to the bartenders assigned to the event. 8% of the beverage total will be for administrative or other costs. When there are a la carte sales, 22% of the beverage total will be distributed, 17% to servers and 5% to the bartenders assigned to the event.