EVENTS

MENU
BREAKFAST

CONTINENTAL BREAKFASTS

THE EARLY RISER
Selection of Orange Juice, Grapefruit Juice and Tomato Juice
Freshly Baked Danish, Muffins, Croissants and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE AMERICAN CONTINENTAL
Selection of Orange Juice, Grapefruit Juice and Tomato Juice
Freshly Sliced Fruit Display
Freshly Baked Danish, Croissants and Bagels
Blueberry, Bran, Lemon, and Poppyseed Muffins
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE EUROPEAN
Selection of Orange Juice, Grapefruit Juice and Tomato Juice
Freshly Sliced Fruit Display
Cold Cereals Served with 2% Milk
Yoplait Yogurt
Danish, Muffins, Bagels and Croissants
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST ON THE RUN
Tropicana Orange Juice
Pre-Wrapped Thomas' English Muffins Topped with Canadian Bacon, Fried Egg and Cheddar Cheese
Served with Deep Fried Potato Nuggets
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

PLATED BREAKFASTS

THE TRADITIONAL
Choice of Orange or Grapefruit Juice
Scrambled Eggs Served with Your Choice of Bacon or Breakfast Link Sausage
Breakfast Potatoes, Breakfast Breads
With Premium Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

FRENCH TOAST
Choice of Orange or Grapefruit Juice
Fresh Fruit Kebab
Vanilla Infused Cinnamon French Toast
Served with Maple Syrup, Sausage Links
Selection of Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

STEAK AND EGGS
Choice of Orange or Grapefruit Juice
Grilled Filet Mignon
Scrambled Eggs
Breakfast Potatoes, Breakfast Breads
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

EGGS BENEDICT
(Maximum of 150 People)
Choice of Orange or Grapefruit Juice
Traditional Eggs Benedict, Poached Eggs on a Toasted English Muffin,
Canadian Bacon and Hollandaise Sauce
Breakfast Potatoes and Breakfast Breads
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
BREAKFAST BUFFETS

THE AMERICAN BUFFET
Minimum 40 Guests
Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Cold Cereals Served with 2% and Skim Milk
Scrambled Eggs, Breakfast Sausage Links and Bacon
Breakfast Potatoes
Selection of Freshly Baked Danish, Breakfast Muffins and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SOUTHEAST BUFFET
Minimum 40 Guests
Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Scrambled Eggs, Eggs Benedict
Vanilla Infused French Toast with Maple Syrup
Breakfast Sausage Links and Bacon
Breakfast Potatoes
Selection of Freshly Baked Danish, Breakfast Muffins and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET
Minimum 40 Guests
Orange, Grapefruit, Tomato, & Apple Juice
Fresh Sliced Fruit Display
Scrambled Eggs with Chorizo Sausage, Pico De Gallo, Cheddar Cheese, Guacamole, Frijoles and Warm Flour Tortillas
Corned Beef Hash with Onions & Cilantro
Breakfast Potatoes
Texas Style Biscuits with Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SUNRISE
(Minimum of 10, Maximum of 50 People)
Choice of Orange or Grapefruit Juice
Natural and Fruit Flavored Yoplait Yogurts
Cold Cereal Served with 2% and Skim Milk
Freshly Baked Muffins, Danish and Bagels
Served with Cream Cheese, Butter & Preserves
Scrambled Eggs & Cheddar Cheese in a Croissant Sandwich
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST ENHANCEMENTS

OMELET STATION
Include an Omelet Station with Your Breakfast Buffet
With One of Our Talented Chefs
($75.00 Fee)
Omelet Station Includes:
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese
Smoked Applewood Bacon, Sausage, Grilled Chicken, and Diced Ham
Salsa and Guacamole
Diced Tomatoes, Onions and Scallions
Peppers and Sliced Mushrooms

BELGIAN WAFFLE STATION
Include a Belgian Waffle Station with Your Breakfast Buffet
With One of Our Talented Chefs
($75.00 Fee)
Toppings Include:
Seasonal Fresh Berries
Pecans and Macadamia Nuts
Whipped Cream and Chocolate Chips
Maple Syrup and Strawberry Compote

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
COFFEE BREAKS

THE NATURAL
Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries, Fresh Fruit Kabobs
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SMOOTHIE
Blueberry, Raspberry, Orange, Strawberry, Banana, Pineapple and Kiwi Blended with Yogurt, Seasonal Fruits, Granola Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE ENERGIZER
Mixed Nuts and Pretzels, Energy Bars
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

AM BEVERAGE BREAK
Regular and Diet Sodas
Bottle Spring Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ALL DAY BEVERAGE BREAK
Regular and Diet Sodas
Bottle Spring Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LOW CARB SELECTIONS
Grapefruit Juice

LOW FAT, LOW CARB SELECTIONS
Diet Soda

CHOCOHOLIC BREAK
Chocolate Dipped Strawberries
Chocolate Fudge Brownies
White Chocolate Macadamia Nut, Chocolate Chip Cookies, and Oreo Cookies
Snickers, Twix, and Kit Kat Candy Bars
White and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ICE CREAM BREAK
Assorted Haagen-Dazs Ice Cream and Yogurt Bars
Nestle Novelty Ice Cream Bars
Accompanied with Chocolate Chip and White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SEVENTH INNING STRETCH
Hot Dogs Served with Cheddar Cheese, Relish, Onions, Mustard & Ketchup
Or Traditional Jumbo Pretzels with Cheese Sauce
Individual Bags of Potato Chips, Popcorn, Peanuts, and Cracker Jacks
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE COOKIE MONSTER
A Selection of Cookies to Include
White Chocolate Macadamia Nut, M&M’s Chocolate Chip, Peanut Butter and Oatmeal Raisin
Served with Chilled Regular and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
# A LA CARTE BREAK ITEMS

## BEVERAGES
- Coffee, Decaffeinated Coffee, & Hot Tea
- Herbal Tea
- Regular and Diet Sodas (Pepsi Products)
  - Bottled Spring Water
  - Islandic Glacial Still Water
  - Islandic Glacial Sparkling Water
  - Tropicana Bottled Juices
    - Selection of Juices
    - Lemonade
    - Iced Tea
    - Gatorade
  - Regular and Sugar Free Red Bull
  - Milk (Whole, 2%, Skim, Chocolate)

## ENHANCEMENTS
- Per Person
  - Whole Fruit
  - Sliced Fruit
  - Cottage Cheese
  - Nova Scotia Lox
  - Turkey Sausage
  - Hardwood Smoked Bacon
  - Hard Boiled Eggs
  - Cold Cereal (with milk)
  - Egg & Cheese Croissants
  - Sausage Breakfast Burrito
  - Granola Bars
  - Warm Cheese Blintz
  - Mixed Nuts
  - Cheese Platter
  - Selection of European Meats
  - Candy Bars
  - Assorted Ice Cream Bars
  - Haagen Dazs Bars
  - XXL Warm Pretzels
  - Tortilla Chips and Salsa
  - Granola Parfaits
  - Fresh Fruit Smoothies
  - Chocolate Dipped Strawberries
  - Individual Yoplait Yogurt
  - Fresh Fruit Plate

## PASTRIES AND BREAD
(Per Dozen)
- Apple Coffee Cake
- Sour Cream Coffee Cake
- Croissants (Plain, Chocolate, and Almond)
- Freshly Baked Muffins
- Whole Wheat or Regular English Muffins
- Fruit Filled Danish
- Bagels and Cream Cheese
- Jumbo Cookies
- Brownies
- Assorted Breakfast Bars
- Biscotti

---

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
BOXED SANDWICHES

THE BEEFEATER
Shaved Deli Roast Beef on a French Baguette,
Cheddar Cheese, Horseradish Mayonnaise, Mustard
Individual Bag of Potato Chips
Fresh Baked Cookie
Choice of:
Soda or Bottled Spring Water

THE HAM MER
Sliced Honey Glazed Ham on a Fresh Baguette,
Swiss Cheese, Mayonnaise, and Mustard
Individual Bag of Potato Chips
Fresh Baked Cookie
Choice of:
Soda or Bottled Spring Water

THE "TOM"
Turkey, Applewood Smoked Bacon, Lettuce, Tomato, and
Mayonnaise, Swiss Cheese, Multi-Grain Roll
Individual Bag of Potato Chips
Fresh Baked Cookie
Choice of:
Soda or Bottled Spring Water
**SALAD AND SANDWICH LUNCH**

---

**PLATED SALADS**

**CAESAR SALAD**
Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, & Shaved Parmesan Cheese
Served with Warm Rolls & Butter
Raspberry Swirl Cheesecake
**Topped with Your Choice:**
- Grilled Chicken
- Fillet of Salmon
- Grilled Shrimp

**SOUTHWEST CHICKEN SALAD**
Chilled Spring Mix with Lime & Tequila Marinated Grilled Chicken, Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs, Shredded Monterey Jack & Cheddar Cheeses
Served with Chipotle Avocado Ranch Dressing
Warm Rolls & Butter
Tiramisu Torte

**ASIAN CHICKEN SALAD**
Asian Greens, Grilled Breast of Chicken, Cashews, Crisp Wontons, Served with Pan Asian Dressing
Warm Rolls & Butter
Ultimate Chocolate Cake

**STRAWBERRY FIELD SALAD**
Chilled Spring Mix with Grilled Chicken Breast Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges
Served with Raspberry Vinaigrette Dressing
Warm Rolls & Butter
Ultimate Chocolate Cake

---

**PLATED SANDWICHES**

**SOUTHWEST FAJITA WRAP**
Grilled or Charbroiled Breast of Chicken Sliced With Roasted Red & Yellow Peppers, Shredded Lettuce, Pico De Gallo, Guacamole, Shredded Monterey Jack Cheese & Sour Cream in a Sun Dried Tomato Tortilla
Accompanied with Spring Greens in Balsamic Dressing
Key Lime Pie

**ROAST TURKEY BLT**
Turkey, Applewood Smoked Bacon, Lettuce, Tomato and Mayonnaise, & Swiss Cheese, Served on a Multi-Grain Roll
Accompanied by Kettle Chips
Kentucky Bourbon Pecan Pie

**GRILLED VEGETABLE WRAP**
Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and Portobello Mushrooms, with Hummus, Wrapped in a Whole-Wheat Tortilla
Served with Crisp Field Greens tossed in a Balsamic Vinaigrette Dressing
Gourmet Carrot Cake

**GRILLED CHICKEN CAESAR WRAP**
Grilled Chicken Breast Sliced With Romaine Lettuce, Caesar Dressing, Fresh Parmesan Cheese, & Tomatoes in a Sun-dried Tomato Tortilla
Amaretto Almond Cheesecake

All Sandwich and Salad Entrees are served with Freshly Brewed Coffee, & Hot or Iced Tea

---

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
LUNCH ENTREES

All Luncheon Entrees Come Complete with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, and Hot Tea and Iced Tea

OF AIR
CHICKEN MEDITERRANEAN
Wedge Salad: Wedge of Iceberg Lettuce, Diced Tomato, Chopped Applewood Bacon, Bleu Cheese Dressing Boneless Breast of Grilled Chicken, Sun-Dried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese Fresh Vegetables and Rosti Potatoes or Roasted Red Potatoes New York Cheesecake or Raspberry Swirl Cheesecake

OF LAND
ROASTED NY STRIP LOIN
Sliced Beefsteak Tomatoes, Bermuda Sweet Onion, Crumbled Bleu Cheese, Balsamic Vinaigrette Sliced New York Strip Loin with Bordeaux Red Wine Sauce, Horseradish Mashed Potatoes and Tomato Gruyere Julienne of Vegetables Ultimate Chocolate Cake

FILET MIGNON WITH BORDELAISE SAUCE
Wedge of Iceberg Lettuce, Diced Tomato, Chopped Applewood Smoked Bacon and Bleu Cheese Dressing Yukon Gold Mashed Potatoes, Fresh Vegetables New York Style Cheesecake *Market Price*

ROSEMARY & BLACK PEPPER CRUSTED PORK LOIN
Mixed Field Greens Salad, Grape Tomato, Julienne Cucumbers, Choice of Dressing Crusted Sliced Pork Loin, with Wild Mushroom Marsala Sauce Rosemary Roasted Potatoes and Fresh Vegetables Gourmet Carrot Cake

PASTA PRIMAVERA
Caesar Salad: Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing Penne Pasta with Herb Chicken Breast Tossed with Peppers, Zucchini, Diced Portobello Mushrooms, Diced Roma Tomatoes in a Parmesan Alfredo Sauce Italian Cream Layer Cake

OF SEA
GRILLED FILET OF SALMON WITH A DIJON CREAM SAUCE
Mixed Field Green Salad, Grape Tomato, Julienne Cucumbers, Choice of Dressing Yukon Gold Mashed Potatoes with Asparagus Lemon Mist Cake

GRILLED SWORDFISH WITH A LEMON CHIVE AIOLI
Caesar Salad, Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing Spinach, Roasted Onions and Fingerling Potatoes New York Style Cheesecake

CHICKEN TUSCANY
Greek Salad: Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, tossed in a Red Wine Vinaigrette Dressing Boneless Chicken Breast Coated with Herb Bread Crumbs, Pan Seared, Topped with Fresh Mozzarella and Marinara Sauce Penne Pomodoro Tiramisu Torte with Kahlua Crème

CHICKEN CARDINALE
LUNCH BUFFETS

CHEESEBURGER IN PARADISE
Minimum 50 Guests

SALADS
Tidewater Cole Slaw, Caesar Salad
Bowtie Pasta Salad, Red Bliss Potato Salad

ENTREES
(Please Select Three)
Southern Fried Chicken
Quarter Pound Cheeseburgers
Hot Dogs with Coney Island Condiments
Barbecue Breast of Chicken
Shredded Barbecue Pork
Assorted Breads
Campsite Baked Beans with Bourbon and Brown Sugar
Sweet Onions, Sautéed Mushrooms, Crumbled Bleu Cheese,
Smoked Applewood Bacon and Condiment Bar

DESSERTS
Individual Mini Desserts, Sliced Watermelon
Lemonade and Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE EXECUTIVE
Minimum 20 Guests – Maximum 50 Guests

SALADS
Tuna Salad, Cashew Chicken Salad, Caesar Salad, Caprese Salad
Limestone Bibb, Olives, Grated Parmesan, Crumbled Maytag
Bleu Cheese, Marinated Peppers Artichokes, Sweet Onions,
Shaved Carrots, Julienne Cucumber, Radish Sprouts and
Crostinis

ENTREES
Roasted Chilled Beef Tenderloin with Horseradish
Mayonnaise on a French Baguette
Roast Breast of Turkey with Cranberry Relish on a Multi Grain
Roll
Black Forest Ham with Stone Ground Mustard on an Onion
Roll

DESSERTS
Mini Cheesecakes, Mini Pastries, Mini Cream Puffs, Mini
Éclairs and Chocolate Covered Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LUNCHEON BUFFET

SALADS
Caesar Salad
Herbed Pasta Salad
Fresh Field Green Salad with Assorted Dressings
Sliced Tomato with Onion and Bleu Cheese

ENTREES
Sliced Roast Strip Loin (price may increase)
Roasted Pork Loin
Meat Lasagna
Rigatoni with Italian Sausage
Pasta Primavera
Chicken Tuscan
Chicken Marsala
Chicken Milanese
Salmon Piccata
Parmesan Crusted Swordfish

SIDES
Fresh Green Beans with Roasted Shallots
and Applewood Smoked Bacon
Roasted Red Rosemary Fingerling Potatoes
Rolls and Butter

DESSERTS
Mini Cheesecakes, Mini Pastries, Mini Cream Puffs, Mini
Éclairs and Chocolate Covered Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
## LUNCH BUFFETS CONTINUED…

### THE ROCKEFELLER

#### SALADS
- Marinated Grilled Vegetable Platter, Caesar Salad
- Mixed Field Green Salad with Assorted Dressings
  - Cole Slaw, Spicy Potato Salad

#### BUTCHER BLOCK
- Chilled Sliced Beef Tenderloin
- Roasted Herb Infused Breast of Turkey
- Balsamic Glazed Breast of Chicken
- Herb Crusted Pork Loin
- Shaved Corned Beef

#### CHEESES
- Big Eye Swiss
- English Sharp Cheddar
- Monterey Jack
- Imported Sharp Provolone

#### BREADS
- Wheat and Rye Bread
- Multi Grain Rolls
- French Baguettes
- Onion, Kaiser & Pretzel Rolls

#### RELISHES
- Kalamata Olives, Pepperoncinis, Kosher Pickles, Beefsteak Tomatoes, Horseradish Mustard, Peppercorn Mustard, Whole Grain Mustard, Lite Mayonnaise

#### DESSERTS
- Individual Mini Desserts
- Haagen-Dazs Ice Cream Bars and Yogurt Bars
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas
- Iced Tea

### ITALIAN LUNCH BUFFET

**MINIMUM 50 GUESTS**

#### SALADS
- Marinated Tomato & Sweet Onion Platter
- Grilled Balsamic Vegetables
- Caesar Salad with Parmesan Cheese & Garlic Croutons

#### ANTIPASTO PLATTER
- Salami, Pepperoni, Capicolla, Prosciutto, Cherry Peppers, Sweet Peppers, Artichoke Hearts, Hard Cooked Eggs

#### LARGE HAND TOSS PIZZAS
- Margherita Pizza
- Three Cheese Pizza
- Italian Sausage, Pepperoni, Bacon and Onion Pizza
- Chicken, Caramelized Onions, Goat Cheese Pizza

#### ENTREES
- Mediterranean Chicken Topped with Fresh Melted Mozzarella, Roasted Peppers and Sundried Tomato Pesto
- Rigatoni Bolognese

#### DESSERTS
- Tiramisu, Biscotti, Cannoli and Italian Cream Layer Cake
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

#### ENHANCEMENTS
- Enhance your Italian Buffet with a Chef Attended Made to Order Pasta Station
COLD LUNCH BUFFETS

DELI EXPRESS
APPROXIMATELY 10-25 GUESTS

- Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw
- Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham
- Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses
- Wheat and Rye Bread, Multi Grain Rolls, Kaiser Rolls and Pretzel Rolls, Tomatoes and Pickles
- Lite Mayonnaise and Mustard
- Individual Bags of Potato Chips and Pretzels
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

WRAP AND RUN BUFFET
MINIMUM 20 PEOPLE

- Tossed Garden Salad with Assorted Dressings
- Spicy Potato Salad
- Roasted Sliced Turkey in a Whole Wheat Wrap with Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce, Tomato and Swiss Cheese
- Grilled Sliced Breast of Chicken a Sundried Tomato Wrap with Pico de Gallo, Shredded Lettuce and Monterrey Jack Cheese, Pesto Mayonnaise and Sour Cream
- Shaved Lean Ham with Big Eye Swiss, Shredded Lettuce, Diced Tomatoes and Dijonnaise
- Individual Bags of Potato Chips and Pretzels
- Fudge Brownies, S'mores, Lemon and Peanut Butter Bars
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

WALL STREET
MINIMUM 25 GUESTS

- Tureen of Chef's Soup of the Day
- Garden Salad with Dressing Selection
- Cole Slaw
- Spicy Potato Salad
- Albacore Tuna Salad
- Chicken Salad
- Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced Genoa Salami and Shaved Ham
- Wheat and Rye Bread, Multi Grain Rolls, Kaiser and Pretzel Rolls
- Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses
- Lettuce, Tomatoes, Onions, Kosher Pickles and Black Olives
- Specialty Mustard & Lite Mayonnaise, Dijonnaise, Horseradish and Peppercorn
- Individual Bags of Potato Chips and Pretzels

- Individual Mini Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas
- Iced Tea

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
MINI LUNCH BUFFETS

MINI-LUNCHEON BUFFETS
The following Luncheon Buffets are expressly designed for Groups of 20 to 35 people who desire the efficiency and the simplicity of a Buffet for their Group.

THE ASIAN EXPRESS
Asian Green Salad with Mizuna Greens, Bamboo Shoots, Water Chestnuts, Pea Pods, Cashews and Fried Wontons with a Ginger Orange Dressing
General Tso’s Crispy Chicken with Sweet and Sour Sauce
Beef Stir Fry with Asian Vegetables in a Teriyaki Glace
Egg Rolls with Hot Mustard and Sesame Garlic Sauce
Pork Fried Rice, Stir Fry Vegetables
Assorted Rolls and Flatbreads
Fortune Cookies, Fudge Brownies, S’mores, Lemon Bars and Peanut Butter Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

LITTLE ITALY
Vegetable Minestrone
Caesar Salad, Caprese Salad
Balsamic Grilled Vegetables
Tri Color Tortellini Alfredo
Chicken Parmesan
Grilled Italian Sausage and Roasted Peppers
Hard and Soft Italian Breads and Oils
Tiramisu with Kahlua Cream, Biscotti and Cannoli’s
Freshly Brewed Coffee, Decaffeinated Coffee and Hot & Iced Teas

SOUTH OF THE BORDER
Beef Taco Bar – Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, Pico de Gallo
Three Cheese Quesadilla, Mexican Fried Rice and Frijoles
Chicken Fajitas, Roasted Peppers and Onions, Pico de Gallo, Shredded Monterey Jack Cheese, Sour Cream and Guacamole with Flour Tortillas
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea
ENERGIZE LUNCH SELECTIONS

<table>
<thead>
<tr>
<th>CHICKEN CAESAR SALAD</th>
<th>ROASTED TURKEY ON MULTI-GRAIN ROLL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Caesar Salad with</td>
<td>Accompanied with a House Salad</td>
</tr>
<tr>
<td>Romaine Lettuce</td>
<td>Roasted Turkey on a Multi-Grain Roll with Lettuce, Tomato,</td>
</tr>
<tr>
<td>Caesar Dressing, Tear Drop Tomatoes</td>
<td>Low-Fat Mayonnaise</td>
</tr>
<tr>
<td>and Shaved Parmesan Cheese</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN CLUB SALAD</th>
<th>BALSAMIC CHICKEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Breast of Chicken, Mixed Greens</td>
<td>Accompanied with a House Salad</td>
</tr>
<tr>
<td>Diced Tomato, Applewood Smoked Bacon,</td>
<td>Grilled Chicken, Tomato Relish</td>
</tr>
<tr>
<td>Monterey Jack and Cheddar Cheeses,</td>
<td>Medley of Fresh Vegetables</td>
</tr>
<tr>
<td>Hard Boiled Eggs,</td>
<td></td>
</tr>
<tr>
<td>Choice of Ranch or Balsamic Dressings</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LOW CARB</th>
<th>LOW FAT</th>
<th>LOW CHOLESTEROL</th>
</tr>
</thead>
<tbody>
<tr>
<td>LUNCH BUFFETS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Balsamic Chicken (Low Carb)</td>
<td>Grilled Salmon Fillet (Low Fat)</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken (Low Fat)</td>
<td>Pasta Primavera (Low Cholesterol)</td>
<td></td>
</tr>
<tr>
<td>Low-Cholesterol Chicken</td>
<td>Substitute Any of the Above Buffet Items for Existing Buffet Items</td>
<td></td>
</tr>
</tbody>
</table>

Hutchinson Island Marriott  
555 NE Ocean Blvd Stuart, FL 34996  
772-225-3700
RECEPTION

RECEPTION PACKAGES
Packages Prices Per Person for One Hour

THE HAPPY HOUR
Domestic and Imported Cheeses, Garnished with Fresh Fruit, Canapés, Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

THE MEDITERRANEAN

THE BUTLER
All Items Served by White Gloved Butlers Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls, Bruschetta Pomodoro, Assorted Canapés

CHANGES IN LATITUDE
Coconut Shrimp, Raspberry and Brie in Phyllo, Mini Beef Wellingtons, Mini Crab Cakes, Crab Rangoon, Fresh Seasonal Fruit Platter

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
RECEPTION

MIRROR DISPLAYS & PLATES
SERVES 50 GUESTS

ITALIAN ANTIPASTA
Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone, Crusty Italian Breads and Flavored Italian Oils

DOMESTIC & INTERNATIONAL CHEESES
Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego, and Fontina Cheeses Garnished with Fresh Fruits and Berries, Crostinis and French Baguettes

EUROPEAN MEATS
Sliced Prosciutto, Sliced Capicola, Genoa Salami, and Black Forest Ham

FRESH CUT AND WHOLE FRUIT
Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Watermelon, Strawberries, Apricots, Pineapple, Honeydew Melon, and Mango

FRESH VEGETABLES
White and Green Asparagus, Baby Carrots, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Red Grape Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef’s Selection of Dips

GRILLED BALSAMIC VEGETABLES
White and Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Balsamic Vinaigrette Dressing

FRESH MARKET SEAFOOD DISPLAY
Minimum 50 people
Choice of 3 Items:
- Jumbo Shrimp (3 per Person)
- Fresh Oysters (2 per Person)
- Fresh Clams (2 per person)
- Assorted Sushi Rolls (2 per person)
Served Over a Bed of Ice
With Appropriate Condiments, Sauces, Lemon & Crackers

ENHANCEMENTS
Enhance Your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display

THE CARVERY

WHOLE SIDE OF SMOKED SALMON
(Serves 30 Guests)
Served with Capers, Chopped Onions, Hard Cooked Eggs & Crostini’s

ROASTED BEEF TENDERLOIN
(Serves 30 Guests)
Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, & Dinner Rolls

STEAMSHIP ROUND OF BEEF
(Serves 100 Guests)
Served with Horseradish Cream, Mustard, Dinner Rolls

BAKED SUGAR CURED VIRGINIA HAM
(Serves 50 Guests)
Molasses Citrus Glaze, Vidalia Onion Relish, Dijon Mayonnaise, Dinner Rolls

ROAST BREAST TURKEY
(Serves 40 Guests)
Honey Mustard, Cranberry Relish, Dinner Rolls

GARLIC PEPPERCORN CRUSTED PORK LOIN
(Serves 30 Guests)
Seasoned in Crushed Peppercorns, Dijon Mustard, Roasted Garlic Cream Horseradish Sauce, Dinner Rolls
RECEPTION

ACTION STATIONS
Attendant Required; Service for One-Hour Only, & Must be Accompanied by a minimum of 2 other options from the following categories: The Carvery or Mirror Displays and Plates or other Action Stations.

PASTA STATION
Your choice of Three Pastas & Three Sauces:
- Rigatoni, Tortellini, Penne, Farfalle
- Carbonara, Marinara, Bolognese, Puttanesca

SANTA FE FAJITA BAR
- Chicken & Beef Fajitas
- Chicken Quesadillas
- Accompanied with Pico De Gallo
- Guacamole, Sour Cream
- Monterey Jack & Cheddar Cheeses

SHANGHAI STIR FRY
Your Choice of Two Items:
- Seared Duck with Fresh Ginger, Snow Peas
- Seared Beef with Scallions and Sesame Garlic Sauce
- Spiced Pork Lo-Mein
- General Tso’s Chicken
- Accompanied with Vegetable Fried Rice

CAESAR SALAD STATION
Grilled Chicken, Grilled Salmon, Hearts of Romaine, Parmesan Cheese,
White Anchovies, Roasted Garlic Croutons Tossed with Caesar Dressing

SWEET ENDINGS
Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Cream Puffs, Chocolate Eclairs
Coffee, Decaffeinated Coffee, Revolution Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings
**HORS D’OEUVRES**

**COLD HORS D’OEUVRES**
- Assorted Canapés
- Pear and Brie with Almond
- Bruschetta Pomodoro
- European Finger Sandwiches
- Prosciutto Gorgonzola Crostini
- Asparagus Wrapped in Prosciutto
- Genoa Salami, Dijon Cream
- Thai Chicken with Lettuce Wraps
- Belgium Endive with Asian Spiced Chicken
- Jumbo Shrimp Cocktail
- Alaskan Snow Crab Claws
- Florida Stone Crab Claws (In Season)
- Lobster Medallions
- Oysters on the Half Shell
- Smoked Salmon Pinwheels
- Fresh Salmon Tartare
- Belgium Endive with Crab Mousse
- Assorted Sushi Rolls
- Crab Salad Canapé

**DRY SNACKS**
- Potato Chips and French Onion Dip
- Tortilla Chips and Spicy Salsa
- Kettle Chips and Bleu Cheese Dip
- Pita Chips and Hummus Dipping Sauce
- Terra Chips and Yogurt Dip
- Mixed Nuts
- Cashews

**HOT HORS D’OEUVRES**
- Spanakopita
- Assorted Dim Sum
- Miniature Deep Pan Pizza
- Thai Spring Rolls, Orange Ginger Sauce
- Brie en Croute
- Spinach and Goat Cheese Meze
- Raspberry and Brie in Phyllo
- Empanadas
- Vegetable Egg Rolls
- Scallops Wrapped in Applewood Smoked Bacon
- Miniature Crab Cakes
- Coconut Shrimp
- Shrimp Scampi
- Crab Rangoon
- Mini Beef Wellington
- Beef or Chicken Sate
- Firecracker Wings with Celery and Bleu Cheese
- Miniature Quiche Lorraine
- Smoked Chicken Quesadilla
- Chicken and Pineapple Brochette
- Swedish or BBQ Meatballs
- Chicken Tenders with Honey Mustard
- Miniature Sausage Rolls
- Peking Chicken Cigar
- Franks in Puff Pastry

---

**Hutchinson Island Marriott**
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
3 COURSE PLATED DINNER

All Entrees Include Your Choice of Salad, Warm Rolls and Butter, Entrée, Dessert, Coffee, Decaffeinated Coffee and Teas

SALAD SELECTION:
Please Choose One
Classic Caesar Salad, Strawberry Field Salad, Mixed Baby Field Green Salad, Baby Wedge Salad, Greek Salad

ENTRÉE SELECTION:
Please Choose One

OF LAND

ROAST PRIME RIB OF BEEF
Slow Roasted Prime Rib of Beef Natural Au Jus,
Oven Roasted Rosemary Potatoes
Julienne of Fresh Vegetables

FILET MIGNON
Center Cut Filet Mignon
With Merlot Enhanced Demi Glaze
Fresh Asparagus and Yukon Gold Mashed Potatoes

NEW YORK STRIP STEAK
Grilled Center Cut New York Strip
Yukon Gold Potatoes, Asparagus and Baby Carrots

MEDALLIONS OF BEEF TENDERLOIN
Twin Medallions of Beef Tenderloin
with Cabernet Roasted Shallot Sauce
English Rosti Potatoes & Julienne of Fresh Vegetables

BRAISED SHORT RIBS
Slow Cooked Short Ribs, Horseradish Cream,
Yukon Gold Potatoes and Gingered Carrots

ROSEMARY & BLACK PEPPER CRUSTED PORK LOIN
Sliced Pork Loin with Wild Mushroom Marsala Sauce,
Rosemary Roasted Potatoes and Fresh Vegetables

STEAK DIANE
Medallions of Sautéed Filet Mignon with Wild Mushroom
Cognac Demi-Glace,
Garlic Mashed Potatoes, Fresh Vegetables

BEEF STIR-FRY
Marinated Sliced Flat Iron Steak
Served with Asian-Style Vegetables and Jasmine Rice

STEAK OSCAR
Pan Seared Medallions of Tenderloin,
Topped with Lump Crabmeat,
Asparagus Spears and Béarnaise Sauce, Yukon Gold Mashed Potatoes

STEAK AU POIVE
Pan Seared Tournedos of Filet Mignon,
Cracked Black Pepper
With Cognac Cream Sauce, Yukon Gold Mashed Potatoes and Fresh Vegetables

ROASTED NEW YORK STRIP SIRLOIN
Sliced New York Strip Sirloin,
Bordeaux Red Wine Sauce,
Horseradish Mashed Potatoes, Tomato Gruyere with Julienne Vegetables

RACK OF LAMB
Grilled Double Lamb Chops with Mint Pesto & Lamb,
Au Jus,
Rosti Potatoes and Fresh Asparagus

VEAL CHOP
Seared 14-ounce Veal Chop, Red Wine Demi
Yukon Gold Mashed Potatoes, Julienne Vegetables

VEAL OSCAR
Tender Medallions of Veal
Topped with Lump Crabmeat,
Asparagus and Béarnaise Sauce, Yukon Gold Mashed Potatoes

VEGETABLE MEDITERRANEAN COUSCOUS
Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Roasted Peppers and Squash cooked in an Aromatic Vegetable Broth and Drizzled with Lemon Chive Aioli
OF SEA

PARMESAN CRUSTED SWORDFISH
Center Cut Swordfish Steak, Shaved Reggiano Parmesan Cheese, Julienne of Fresh Vegetables, Yukon Gold Potatoes

NORTH ATLANTIC HALIBUT
Simply Grilled Fillet of Atlantic Halibut with Meyer Lemon Beurre Blanc, Yukon Gold Mashed Potatoes & Fresh Vegetables

FILLET OF SALMON
Grilled Fillet of Sesame Glazed Salmon, Yukon Gold Potatoes, Fresh Asparagus with Roasted Red Peppers

GRILLED MAHI MAHI
With Lemon Chive Aioli, Tropical Fruit Salsa, Yukon Gold Mashed Potatoes

SEA BASS
Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc Served on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potatoes

AHI TUNA
Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream, Yukon Gold Mashed Potatoes and Pickled Ginger with Asian Tossed Salad

CRAB CAKES
Jumbo Lump Crab Cakes with Dijonnaise Cream Served on a Bed of Seasoned Sautéed Spinach & Garlic Mashed Potatoes

SEA SCALLOPS
Seared Sea Scallops, Sautéed Jumbo Shrimp Scallops Served in a Provencal Sauce with Rice Pilaf & Fresh Julianne Vegetables

OF AIR

CHICKEN WELLINGTON
Boneless Breast of Chicken, Mushroom Duxelle, Wrapped in Puff Pastry and Baked, Asparagus and Roasted Red Potatoes

CHICKEN OSCAR
Seasoned Breast of Chicken, Lump Crabmeat, Crowned with Asparagus and Bearnaise Sauce, Yukon Gold Potatoes

CHICKEN PICCATA
Chicken Breast Seasoned and Seared, Lemon Beurre Blanc, Yukon Gold Potatoes and Julienne Vegetables

CHICKEN MEDITERRANEAN
Marinated Boneless Breast of Chicken, Sundried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Mozzarella Cheese, Fresh Vegetables and Yukon Gold Mashed Potatoes

CHICKEN ROSEMARY
Grilled Breast of Chicken Infused with Rosemary and Red Currant Glaze, Roasted Red Potatoes and Fresh Vegetables

CHICKEN SALTIMBOCCA
Breast of Chicken Seasoned and Pan Seared, Topped with Prosciutto and Fresh Mozzarella, Served on a Bed of Seasoned Sautéed Spinach With Yukon Gold Mashed Potatoes
DUETS OF AIR, LAND, OR SEA

FILET MIGNON & SHRIMP SCAMPI
Filet Mignon in Bordelaise Sauce with Shrimp Scampi, Yukon Gold Mashed Potatoes, Fresh Asparagus

FILET MIGNON & FILET OF SALMON
Filet Mignon in Bordelaise Sauce, Sesame Ginger Glaze Salmon Filet, Yukon Gold Mashed Potatoes, and Fresh Asparagus

FILET MIGNON & JUMBO LUMP CRAB CAKE
Filet Mignon in Cabernet Roasted Shallot Sauce, Jumbo Lump Crab Cake with Dijonnaise Cream on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potatoes

CHICKEN PICCATA & FILET OF SALMON
Seared Chicken Breast Piccata Style, Sesame Glazed Salmon Filet, Yukon Gold Mashed Potatoes, Julienne Vegetables

FILET MIGNON & LOBSTER
Filet Mignon and Australian Lobster Tail with Drawn Lemon Butte, Baby Squash and Baby Carrots, Yukon Gold Mashed Potatoes

DESSERT SELECTION:
(Included in Menu Price)
Please Choose One
Amaretto Almond Cheesecake
Carrot Cake
Tiramisu
New York Style Cheesecake
Raspberry Swirl Cheesecake
Italian Cream Layer Cake
Chocolate Decadence
Kentucky Bourbon Pecan Pie
Ultimate Chocolate Cake
Red Velvet Cake
Lemon Mist Cake
Key Lime Pie

ENHANCEMENTS | APPETIZERS
Tortellini Carbonara
Penne Bolognese
Lump Crab Cocktail
Blackened Sea Scallops
Seared Ahi Tuna
Crab Cakes
Smoked Salmon with Capers, Onions, Hard Boiled Eggs, Crostini
Chilled Jumbo Shrimp
Tomato Caprese Salad, Buffalo Mozzarella
Wild Mushroom Vol-Au-Vent

Regular and Diet Sodas (Pepsi Products)

ENHANCE YOUR EVENING EVENT WITH:
Chair Covers and Overlays
Floral Centerpieces
LED Up-Lighting

A Choice of 2 entrees for your Plated Dinner Event is an option with the following criteria:
All guests must receive the same Salad, Starch, Vegetable and Dessert. Only the entrée will be a choice.
**The Beef Tenderloin and the Roast Pork Loin are not available for Choice Dinners**
The charge per person will be the highest price meal for all choices and an additional $5.00 per person will be added.
The number for each meal type must be given to the hotel 3 business days prior to the event.
A ticket indicating meal choice will be provided by the hotel to the contact and must be present at each place setting and clearly visible for the wait staff.
BUFFET STYLE DINNER

Minimum of 30 Guests

PRIME RIB BUFFET

SALADS
Greek Salad, Caesar Salad
Field Green Salad with Assorted Dressings
Grilled Balsamic Vegetable Platter
Beefsteak Tomato, Sweet Onion, Maytag Bleu Cheese Platter

ENTREES
Carved Prime Rib of Beef
*Chef Required; Additional Charge will Apply
(Please Select Two)
Seared Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Chicken Marsala
Chicken Piccata
Roasted Herb Encrusted Pork Loin
Penne Bolognese

Fresh Vegetable Medley
Potatoes Au Gratin, Roasted Pepper Rice

DESSERTS
Carrot Cake
Lemon Mist Cake
Red Velvet Cake
Chocolate Decadence

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

DINNER BUFFET

SALADS
Beefsteak Tomato, Sweet Onion,
Maytag Bleu Cheese Platter
Caesar Salad
Field Green Salad with Assorted Dressings
Chilled Tortellini Salad

ENTREES
(Please Select Three)
Sliced Roast New York Strip
Braised Short Ribs
Asian Beef Stir-Fry
Apple Stuffed Pork Loin
Chicken Piccata
Chicken Rosemary
Chicken Saltimbocca
Seared Fillet of Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Penne Bolognese

White Cheddar Au Gratin Potatoes, Wild Rice
Fresh Seasonal Vegetables

Warm Rolls with Butter

DESSERTS
Carrot Cake, Black Forest Cake,
Kentucky Bourbon Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
BUFFET STYLE DINNER CONTINUED...

Minimum of 30 Guests

ITALIAN BUFFET DINNER

SALADS
- Tomato, Red Onion & Mozzarella Platter
- Caesar Salad
- Grilled Balsamic Vegetable Platter

ENTREES
(Please Select Three)
- Sliced New York Strip Barolo
- Mediterranean Chicken
- Chicken Tuscany
- Baked Snapper with Sicilian Olives, Roasted Peppers and Tomatoes
- Lasagna
- Penne Primavera
- Rigatoni with Grilled Italian Sausage, Onions and Roasted Peppers
- Rosemary & Olive Oil Roasted Potatoes
- Green Beans with Shallots and Roasted Peppers
- Warm Rolls & Butter

DESSERT
- Tiramisu
- Italian Cream Layer Cake
- Biscotti
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas

PICNIC ON THE BAY

STARTERS
- Clam Chowder
- Field Green Salad with Assorted Dressings
- Tidewater Cole Slaw
- Red Bliss Potato Salad
- Tortellini Pasta Salad

ENTREES
(Please Select Three)
- Shredded Barbecued Pork
- Barbecued Pork Ribs
- Barbecued Chicken Breast
- Chicken Fajitas
- Beef Fajitas
- Baked Halibut with Corn and Pepper Relish
- Corn on the Cob
- Bourbon Baked Beans
- Rosemary and Parmesan Crusted Potato Wedges
- Cornbread, Warm Rolls, Butter

DESSERT
- Sliced Watermelon
- Raspberry Swirl Cheesecake
- Amaretto Almond Cheesecake
- Deep Dish Apple Torte
- Black Forest Cake
- Freshly Brewed Coffee, Decaffeinated Coffee and Teas
CHEESEBURGER IN PARADISE

SALADS
(Minimum of 30 Guests)
Tidewater Coleslaw, Caesar Salad, Bowtie Pasta Salad, Red Bliss Potato Salad

ENTREES
Southern Fried Chicken, Quarter Pound Cheeseburgers and Hot Dogs with Coney Island Condiments, Barbecue Breast of Chicken, Shredded Barbecue Pork Assorted Breads Campsite Baked Beans with Bourbon and Brown Sugar Sweet Onions, Sautéed Mushrooms, Crumbled Bleu Cheese, Smoked Applewood Bacon and Condiment Bar

DESSERTS
Mini Cheesecakes, Chocolate and Coconut Lamingtons, Mini Pastries, Mini Cream Puffs, Mini Éclairs, Chocolate Covered Strawberries Sliced Watermelon

Freshly Brewed Coffee, Decaffeinated Coffee and Teas
ENERGIZER DINNER

PLATED DINNERS
3 Course Meal Accompanied with a House Salad & Chef’s Choice of Dessert

BALSAMIC CHICKEN (LOW CARB)
Grilled Chicken, Tomato Relish
Medley of Fresh Vegetables

GRILLED SALMON FILLET (LOW FAT)
With Braised Carrots and Asparagus
in a Light Vegetable Broth

MEDITERRANEAN SPICED PAillard OF CHICKEN (LOW CARB)
With Wilted Spinach and Grilled Tomatoes

CITRUS BREAST OF CHICKEN (LOW FAT)
Breast of Chicken Marinated in a Citrus Spice Marinade
Wild Rice, Green Beans, and Shallots

PASTA PRIMAVERA (LOW CHOLESTEROL)
Grilled Chicken Breast with Yellow and Green Squash, Roasted Red Peppers, Carrots, and Broccoli

DINNER BUFFETS

Balsamic Chicken (Low Carb)
Grilled Salmon Fillet (Low Fat)
Pasta Primavera (Low Cholesterol)
Citrus Breast of Chicken (Low Fat)
Substitute Any of the Above Buffet Items for Existing Buffet Items
BAR PACKAGES

HOSTED BAR*
Fully stocked bar serving super premium or premium liquors, domestic beer, imported beer, wine and soda.

- SUPER PREMIUM LIQUORS
- PREMIUM LIQUORS
- DOMESTIC BEER
- IMPORTED BEER
- WINE BY THE GLASS
- MINERAL WATER
- JUICE & SODA

SOFT OPEN BAR PACKAGE*
Serving unlimited domestic beer, imported beer, wine and soda.

- ONE HOUR
- TWO HOURS
- THREE HOURS
- FOUR HOURS

OPEN BAR PACKAGE*
Unlimited cocktail hour charges are based on a per person basis for each hour.

- PREMIUM BEVERAGES ONLY
  - ONE HOUR
  - TWO HOURS
  - THREE HOURS
  - FOUR HOURS

- SUPER PREMIUM BEVERAGES ONLY
  - ONE HOUR
  - TWO HOURS
  - THREE HOURS
  - FOUR HOURS

OPEN BRUNCH BAR
Bloody Mary’s, Mimosa’s & Screwdrivers

- ONE HOUR
- TWO HOURS
- THREE HOURS
- FOUR HOURS

CASH BAR*/**

- PREMIUM BRANDS
  Smirnoff Vodka, Svedka Vodka, Three Olives Cherry Vodka, Absolut Mandarin Vodka, Beefeater, Seagram’s Gin, Cruzan Light Rum, Bacardi, Captain Morgan Spiced, Jim Beam, Jack Daniels, J&B Scotch, Sauza Silver Tequila, Cuervo Gold Tequila, E&J Gallo, Seagram’s 7, Canadian Club, Courvoisier V.S., Baileys Irish Cream, Disaronno Amaretto, Hiram Walker Peach Schnapps, Kahlua

- SUPER PREMIUM BRANDS
  Ketel One Vodka, Ketel One Citron, Tanqueray, Bacardi, Captain Morgan Spiced, Maker’s Mark, Johnnie Walker Red Label, 1800 Reposado, E&J Gallo, Crown Royal, Courvoisier V.S.O.P., Baileys Irish Cream, Disaronno Amaretto, Hiram Walker Peach Schnapps, Kahlua

- DOMESTIC BEER
  Bud Light, Miller Lite, Budweiser

- PREMIUM BEER
  Samuel Adams Boston Lager, Corona Extra, Amstel Light, Rebel IPA, Kalibrur N/A

- HOUSE WINE
  Canyon Road Chardonnay, Merlot and Cabernet Sauvignon, Sutter Home White Zinfandel, Cavit Pinot Grigio

- MINERAL WATER
- SOFT DRINKS & JUICE
- RED BULL

Above Prices Subject to Taxable 22% Service Charge & Applicable Sales Tax

Hutchinson Island Marriott
555 NE Ocean Blvd Stuart, FL 34996
772-225-3700
All food and host beverages are subject to an 11.5% non-taxable service charge and 10.5% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

All audio-visuals, room rental/set-up and meeting room internet fees are subject to a 22% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, and audio-visuals are subject to applicable sales tax (6%). Administrative fees, gratuities and taxes are subject to change without notice.