



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



meetings *imagined*

Hutchinson Island Marriott

555 NE Ocean Blvd Stuart, FL 34996

772-225-3700

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 ENHANCMENTS

|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



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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



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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

European Coffee Bar
Includes: Fresh Orange, Lemon Zest, Shaved Dark Chocolate,
Whole Cinnamon Sticks, Rock Candy
Stirrers, Grand Marnier Flavored Whipped Cream, Coffee,
Decaffeinated Coffee, Revolution Teas

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

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



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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



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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



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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

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

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

CHICKEN CARDINALE

Mixed Field Green Salad: Grape Tomato, Julienne Cucumbers, Choice of Dressing
Pan Sautéed Panco Breaded Boneless Breast of Chicken with Lemon Pepper Seasoning, Topped with Julianne Red and Yellow Peppers in a Lemon Bruere Blanc
Yukon Gold Mashed Potatoes
Asparagus
Ultimate Chocolate Cake

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

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



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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 Eclairs
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 Tuscany
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



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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, Pepperoncini, 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, Capicola, Prosciutto, Cherry
Peppers, Sweet Peppers, Artichoke Hearts, Hard
Cooked Eggs

LARGE HAND TOSSED 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



meetings imagined

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

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 Monterey 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
Iced Tea

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



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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



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ENERGIZE LUNCH SELECTIONS

CHICKEN CAESAR SALAD

Grilled Chicken Caesar Salad with
Romaine Lettuce
Caesar Dressing, Tear Drop Tomatoes
and Shaved Parmesan Cheese

CHICKEN CLUB SALAD

Grilled Breast of Chicken, Mixed Greens
Diced Tomato, Applewood Smoked Bacon,
Monterey Jack and Cheddar Cheeses,
Hard Boiled Eggs,
Choice of Ranch or Balsamic Dressings

ROASTED TURKEY ON MULTI-GRAIN ROLL

Accompanied with a House Salad
Roasted Turkey on a Multi-Grain Roll with Lettuce, Tomato,
Low-Fat Mayonnaise

BALSAMIC CHICKEN

Accompanied with a House Salad
Grilled Chicken, Tomato Relish
Medley of Fresh Vegetables
Fruit Plate or Chef's Choice of Dessert

LOW CARB | LOW FAT | LOW CHOLESTEROL LUNCH 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



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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

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms,
Squash, Roasted Marinated Peppers and Sweet Onion
Drizzled Balsamic Vinaigrette Dressing
Italian Hard and Soft Bread Display, Flavored Olive Oils
Brie and Raspberry Tarts, Spanakopita, Parmesan Artichoke Hearts

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



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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

Hutchinson Island Marriott

555 NE Ocean Blvd Stuart, FL 34996

772-225-3700


meetings imagined

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*



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HORS D'OEUVRES

PRICED PER 50 PIECES

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



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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

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3 COURSE PLATED DINNER CONTINUED...

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, Fresh Vegetables

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 Provençal 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 Béarnaise 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

3 COURSE PLATED DINNER CONTINUED...

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.

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meetings imagined

BUFFET STYLE DINNER^{hh}

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

Warm Rolls and Butter

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



meetings *imagined*

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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



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meetings *imagined*

BUFFET STYLE DINNER CONTINUED...

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



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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



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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, Kalibur 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

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meetings  imagined

TERMS

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.

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