



# EVENTS MENU

# BREAKFAST

## CONTINENTAL BREAKFASTS

### **THE EARLY RISER**

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE AMERICAN CONTINENTAL**

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Market Style Seasonal Fruit and Berries (GF)

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten Free Muffins and Bagels available upon request**

### **ENHANCEMENTS**

**(Sold individually on consumption or by the dozen)**

Protein Box

*Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes*

Plated Sliced Fruit (GF)

Cup of Mixed Berries (GF)

Whole Fruit (GF)

Granola Bars

Kind Bars and Clif Bars

Cold Cereal, Milk, Skim and 2%

Yoplait Fruit Yogurt, Dannon Oikos Greek Yogurt

Assorted Fruit Smoothies

Mini Yogurt Parfaits

Hard Boiled Eggs (GF)

Alaskan Smoked Salmon (GF)

Egg and Cheese Croissants

Sausage Breakfast Burrito

Turkey Sausage (GF)

Chicken Apple Sausage (GF)

Applewood Smoked Bacon (GF)

Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts

Breakfast Quinoa, Dried Cranberry, House made Granola

## PLATED BREAKFASTS

### **INDIVIDUALLY CRAFTED PLATED BREAKFAST**

Orange Juice

#### **First Course (Select One)**

Mixed Berry Granola Parfait

Overnight Oats: Oats, Almond Milk, Fresh Berries

Seasonal Melon Display (GF)

#### **Second Course (Select One)**

Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF)

Brioche French Toast; Vanilla Infused French Toast, Pork Sausage Links, Maple Syrup

Egg White Frittata; Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Potatoes (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **BREAKFAST STATIONS**

\*One Chef Attendant Required per 75 Guests, Attendant Fee Applies

### **OMELETTE STATION\***

Cage Free Eggs, Egg Beaters, Egg Whites

Smoked Applewood Bacon, Diced Ham, Sausage, Grilled Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions, Cheddar Cheese, Monterey Jack Cheese and Bleu Cheese, Avocado and Salsa (GF)

### **BELGIAN WAFFLE STATION\***

Seasonal Fresh Berries, Pecans, Macadamia Nuts, Whipped Cream, Chocolate Chips, Served with Pure Maple Syrup and Strawberry Compote

**\*\*STATIONS CAN ONLY BE PURCHASED WITH BUFFET\*\***

## **Marriott Sanibel Harbour Resort and Spa**

17260 Harbour Pointe Drive

Fort Myers, FL 33908

(239) 466-4000



meetings  imagined

# BREAKFAST BUFFETS

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## **BREAKFAST BUFFETS (Minimum of 50 People)**

### **THE AMERICAN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Market Style Seasonal Fruit and Berries (GF)  
Cold Cereals Served with 2% and Skim Milk  
Cage Free Scrambled Eggs (GF)  
Breakfast Sausage Links, Applewood Bacon and Breakfast Potatoes (GF)  
Freshly Baked Danish, Breakfast Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **SOUTHWESTERN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Market Style Seasonal Fruit and Berries (GF)  
Cage Free 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

## **BREAKFAST BUFFETS (Minimum of 50 People)**

### **THE FRESH START**

Orange, Grapefruit, Tomato, & Apple Juice  
Energy Juice- *Cucumber, Spinach, Ginger, Fuji Apple and Cilantro*

Market Style Seasonal Fruit and Berries (GF)  
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins served with Butter, Preserves and Cream Cheese

Yoplait Fruit Yogurt, Greek Yogurt  
Breakfast Quinoa, Dried Cranberry, House made Granola

Cage Free Egg White Frittata Popovers; Spinach, Roasted Tomato, Caramelized Onion (GF)

Turkey Sausage, Skillet Roasted Potatoes (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten Free Muffins and Bagels available upon request**



# COFFEE BREAKS

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## MID MORNING BREAKS

### THE NATURAL

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries,  
Miniature Tropical Fruit Plates (GF)  
Protein Box- *Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes* (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### THE SMOOTHIE

3 Types of Smoothies Blended with Yogurt Fresh for you:  
Blueberry / Raspberry Smoothie  
Orange/Strawberry/Banana Smoothie  
Kale/Kiwi Smoothie  
Market Style Seasonal Fruits (GF)  
Kind Bars, Larabars and Clif Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### THE ENERGIZER

Build Your Own Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, pretzels  
Protein Box- *Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes* (GF)  
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### MID-MORNING COFFEE KLATCH

Variety of Seasonal Coffee Cakes and Croissants  
Buttermilk Breakfast Tarts filled with Blueberry and Granola and Banana and Walnuts  
Apple, Oranges, Seasonal Whole Fruits. Macerated Berries and Fresh Bananas  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### The Donut Shop

Assorted fresh baked, locally sourced donuts to include traditional glazed, chocolate iced and crème filled, Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## AFTERNOON BREAKS

### LOW-CARB

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus  
House made Giardinera, Gourmet Olives (GF)  
House Kettle Chips  
Build Your Own Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, pretzels  
Infused Water Station

### SEATTLE COFFEE HOUSE

Frappuccino's and Double Shots  
Bottled cold brew coffee  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Hazelnut, Caramel, Vanilla Flavored Syrups  
Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

### ICE CREAM BREAK

Assorted Ice Cream and Frozen Fruit Novelties  
From Love Boat Ice Cream  
House Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### THE COUNTY FAIR

Pulled Pork Sliders  
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard  
House made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros  
Meyer Lemonade  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

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# COFFEE BREAKS

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## AFTERNOON BREAKS

### THE COOKIE MONSTER

Gourmet Cookies to Include:  
White Chocolate Macadamia Nut,  
Chocolate Chip, Peanut Butter and Oatmeal Raisin  
Chocolate Fudge Brownies (Gluten Free Cookies &  
Brownies Available Upon Request)  
Served with Chilled Regular and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**All breaks are 45 minutes maximum service time  
(excluding All Day Beverage Break)**

## ALL DAY BEVERAGE BREAK

**(Mid-Morning and Afternoon 15 – 45 Minutes Available)**

Assorted Regular and Diet Sodas (Pepsi Products), Bubly Flavored Sparkling Water, Bottle Spring Water, Tropicana Bottled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## ENHANCEMENTS

**(Sold individually on consumption or by the dozen)**

Coffee, Decaffeinated Coffee  
Herbal Teas  
Bottled Water  
Assorted Regular and Diet Soda's (Pepsi Products)  
Bubly Flavored Sparkling Water  
Icelandic Sparkling Water  
Icelandic Still Water  
Red Bull & Sugar Free Red Bull Energy Drinks  
Assorted Gatorade  
Starbucks Cold Brew-Black  
Starbucks Frappuccino  
Starbucks Double Shot  
Muscle Milk Protein Shakes  
Individual Smoothies  
Bagels, Cream Cheese  
Fruit Filled Danish  
Freshly Baked Muffins  
Assorted Scones  
Fresh Baked Cookies  
Fudge Brownies  
Gluten Free Muffins (GF)  
Soft Pretzels with Spicy Mustard and Beer Cheese  
Chocolate Dipped Strawberries (GF)  
Vegetable Crudité Shooters (GF)  
Shrimp Shooters (GF)  
Hummus and Naan Shooters  
Shrimp Ceviche (GF)  
Tostadas and Guacamole  
Kind Bars and Clif Bars

# PLATED LUNCH ENTREES

## LIGHTER SIDE PLATED SALADS

*(All Salad Entrées are Served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea)*

### Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Peppercini, Feta Cheese, Red Wine Vinaigrette (GF)

### Strawberry Fields Salad

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Champagne Vinaigrette Dressing (GF)

### Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomato, Feta Cheese, Served with Citrus Dressing (GF)

### Add to your Salad:

**Grilled Chicken**  
**Grilled Shrimp**  
**Fillet of Salmon**

### Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

## INDIVIDUALLY CRAFTED PLATED LUNCH

*(Three Courses: Choice of Salad, Entrée and table centerpiece of miniature Dessert crafted for your Event)*

### Greens

*(Select one)*

**Baby Field Greens Salad:** Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Watermelon Radish, Served with White Balsamic Vinaigrette (GF)

### Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### Baby Arugula Salad

Arugula, Frisee, Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

### Red Quinoa Bowl

Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato, Honey Balsamic Vinaigrette (GF)

### Entrees

*(Select one)*

### Roasted Frenched Chicken Breast (GF)

Peppered Lentils, Capers, Chardonnay Jus

### Pan Seared Snapper (GF)

Red Quinoa, Caramelized Squash

### Petite Filet Mignon (GF)

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

### Caprese Seared Frenched Chicken (GF)

Pesto Marinated, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish

### Seared Salmon

Stir Fried Snow Peas, Leeks, Mushrooms

### Regional Seafood Selections

Mahi, Served with the freshest local ingredients

### Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

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# LUNCH BUFFETS

Menus Based on a Minimum Number of Guests, Additional Charges Per Person Will Apply

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## HOT LUNCHEON BUFFET

(Minimum 50 People) Priced by Two or Three Entrée

### Soup (Select One)

Pasta e Fagioli  
New England Clam Chowder  
Fire Roasted Tomato Soup  
Chicken and Kale Soup

### Salad (Select Two)

Caesar Salad  
Fresh Field Green Salad with Assorted Dressings (GF)  
Quinoa Salad with Roasted Vegetables and Spinach (GF)  
Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette (GF)  
Ancient Grains Salad with Feta, Chick Peas, English Cucumber, Sherry Vinaigrette  
Arugula Salad Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette (GF)

### Entrees (Select Two or Three)

#### Sam Adams Steak Tips

#### Sliced Flat Iron Steak Chimichurri

#### Savory Roasted Chicken; Natural Sage Jus

**Mediterranean Shrimp and Arugula Pasta;** fire roasted tomato, spinach, Olive Oil, crumbled feta

**Sesame Garlic Cobia;** pickled cucumber salad

**San Marzano Chicken;** Grilled breast, san Marzano tomato, chiffonade basil, spiced tomato broth

#### Chicken Scaloppini Francaise

#### Salmon with Saffron Honey Blossom

#### Regional Seafood Selections

Mahi, Served with the freshest local ingredients

All Entrees served with Herbed Farro Pilaf topped with Grilled Vegetables

### Dessert

Table Centerpiece of Petite Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## LITTLE ITALY

(Minimum of 25 People)

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni a la Vodka with Mushrooms  
Chicken Milanese with Arugula and Tomato Concasse  
Roasted Vegetable Flatbread

Table Centerpiece of Miniature Napoleons, Cream Puffs, Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

## SOUTH OF THE BORDER

(Minimum of 25 People)

Chicken Tortilla Soup

Street Tacos– Mahi, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos- white cheddar and cotija cheese, corn tortilla

Mexican Rice with peas and corn  
Black Beans with cilantro and cumin

Arroz con leche (Mexican Rice Pudding) & Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea



# LUNCH BUFFETS

Menus Based on a Minimum Number of Guests, Additional Charges Per Person Will Apply

## THE ROCKEFELLER

(Minimum 50 People)

### Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

### Salad Selection (choice of three salads)

Red Quinoa Salad, Caesar Salad  
Mixed Field Green Salad with Assorted Dressings  
Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat  
Chicken Salad, Egg Salad

### Served on Tapas Plates (Hand Carved Sandwiches Served on Miniature Artisan Rolls- select four sandwiches)

Chilled Shaved Beef Brisket with Horseradish Aioli  
Cuban Sandwich- Roast Pork, Cured Ham, Swiss, Pickle  
Chips, Spicy Mustard  
Pesto Chicken Sandwich-Fresh Mozzarella, Roma  
Tomato, Ciabatta  
Pulled Pork with Carolina BBQ Sauce  
Miniature Reuben-Shaved Corned Beef, Sauerkraut,  
Swiss, 1000 Island Dressing  
Grilled Vegetable and Quinoa Wrap

House made Kettle Chips and Sweet Potato Chips

Accompaniments to Include: Gourmet Olives,  
Pepperoncini, House made Pickles, Giardinera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

## DELI EXPRESS

(10 - 25 People)

### Soup (Select One)

Pasta e Faggioli, New England Clam Chowder,  
Fire Roasted Tomato Soup, Chicken and Kale Soup

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, Sourdough, Multi Grain Petite Rolls, Tomatoes  
and Pickles, Mayonnaise, Specialty Mustards:  
Horseradish and Peppercorn

House made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petite Fours and Cheesecake  
Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas,  
Iced Tea

## IN-AND-OUT SALAD BAR

### Soup (Select One)

Pasta e Faggioli, New England Clam Chowder, Fire  
Roasted Tomato Soup, Chicken and Kale Soup

### Create Your Own Salad

**Greens**-Arcadian Spring Greens, Spinach, Romaine  
**Topplings**-Baby Heirloom Tomatoes, English  
Cucumber, Red Onion, Julienne Bell Peppers, Julienne  
Carrots, Red Onion, Pickled Vegetables, Chick Peas,  
Broccoli florettes, Fire Roasted Artichokes, Sun Dried  
Tomatoes, Hard cooked Eggs, Dried Cranberries,  
Sunflower Seeds, Olive Medley, Feta, Goat Cheese,  
Bleu Cheese, Sharp Cheddar, Shaved Parmesan,  
croutons

**Dressings**- Balsamic Vinaigrette (GF), Ranch (GF), Bleu  
Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF),  
White Balsamic Vinaigrette (GF)

**Proteins**-Sliced Skirt Steak, Herbed Grilled Chicken  
Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg  
Salad (GF)

Table Centerpiece of Petite Fours and Cheesecake  
Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Iced Tea

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# BOXED LUNCHES

Choice of Three Selections for your Experience (*Salad or Sandwich, Composed Salad and Dessert*) All Boxed Lunches include an Apple, An Individual Bag of Miss Vicki's Potato Chips and a Bottle of Water

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## ENTRÉE SALAD AND SANDWICHES

(Select one)

### Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### Turkey BLT

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss cheese on a Multi Grain Roll

### The Beefeater

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

### Balsamic Roasted Portobello

Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

**Gluten Free Rolls available upon request**

## COMPOSED SALADS

(Select one)

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

## DESSERTS

(Select one)

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

**Gluten Free Bread and Cookies available upon request**

## Boxed Lunch Enhancements (Priced on Consumption)

Assorted Regular and Diet Soda's (Pepsi Products)

Bubly Flavored Sparkling Water

Icelandic Spring Water

# RECEPTION

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## **RECEPTION PACKAGES**

*(Packages Priced Per Person for One Hour)*

### **THE HAPPY HOUR**

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House made Giardinera, Gourmet Olives  
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 (GF)

Italian Hard and Soft Bread Display Garlic Infused Olive Oil  
Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

### **VALENCIA PAELLA STATION**

Classic presentation of seafood and chicken tossed with saffron rice, tomato, pepper, onions and peas

### **FRESH MARKET SEAFOOD DISPLAY**

(Minimum 50 people, priced per person)

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Served over a Bed of Ice

Cocktail Sauce, Mignonette Sauce

### **Enhancements** (additional cost)

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

Shrimp Cocktail Shooters (GF)

Pickled Vegetable Shooters (GF)

Grass Fed Burger Sliders

Slow Roasted BBQ Beef Sliders

Impossible Burger Sliders (V)

Lobster Macaroni and Cheese in Bamboo

Assortment of Miniature Desserts

Assorted Mousse Shooters

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# RECEPTION

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## THE CARVERY

*(All Stations are attended by one of our Talented Chefs, Chef Attendant Fee Applies, One Chef per 75 People)*

## LOCAL ISLAND ROASTED WHOLE FISH

*(Serves 50 People)*

Banana Leaf, Citrus Infused, Tropical Salsa

## ROSEMARY ROASTED AUSTRALIAN LAMB RACK

*(Serves 8 People)*

Mint Au Jus, Artisan Silver Dollar Rolls

## ROASTED BEEF TENDERLOIN

*(Serves 30 People)*

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Artisan Silver Dollar Rolls

## GLAZED SMOKED SPIRAL CARVING HAM

*(Serves 30 People)*

Maple Citrus Glaze, Vidalia Onion Relish, Dijon Mayonnaise, Artisan Silver Dollar Rolls

## ROASTED BREAST OF TURKEY

*(Serves 30 People)*

Honey Mustard, Cranberry Relish, Artisan Silver Dollar Rolls

## BOURBON CITRUS PORK BELLY

“Luger” Sauce, Artisan Silver Dollar Rolls

## ACTION STATIONS

*(Attendant Required, Each Based on One Hour of Service, One Attendant per 50 People, Attendant Fee Applies)*

## PASTA STATION

*Have one of our talented chefs create your personal pasta creation*

*Select Three Pastas and Three Sauces:*

Rigatoni, Tortellini, Penne, Farfalle

Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

## EL PEDRAGAL TACO STATION

*Have one of our talented chefs create your personal taco creation. Choose from your choice of protein, type of tortilla and select your toppings*

**Choice of Protein-** Pork Carnitas, El Burro Pinto Beans, Halibut, Chicken Machaca

**Ingredients-** Flour and Corn Tortillas, Cabbage Slaw, Monterey Jack & Cheddar Cheeses, House made Pico De Gallo, Guacamole, Sour Cream

## KOREAN BBQ

**Choice of Protein-** Grilled Flat Iron Steak, Grilled Chicken

**Sauces-** Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce

**Ingredients-** Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice

## CAESAR SALAD STATION

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

## SWEET ENDINGS

*(No Attendant Required)*

Fresh Fruit Tarts, Petite Fours, Chocolate Strawberries, French Macarons, Miniature Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings

Attendant Fee \$150.00++ Per Chef



meetings imagined

# RECEPTION DISPLAYS & PLATTERS

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## **RECEPTION DISPLAYS & PLATTERS**

*(Serves 50 People)*

### **ITALIAN ANTIPASTA**

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House made Giardinera, Fresh Mozzarella, Provolone  
Crusty Italian Bread & Flavored Italian Oils

### **FRESH VEGETABLES**

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips (GF)

### **DOMESTIC & INTERNATIONAL CHEESES**

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

## **RECEPTION DISPLAYS & PLATTERS**

*(Serves 50 People)*

### **FRESH CUT & WHOLE FRUIT**

Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

### **GRILLED BALSAMIC VEGETABLES**

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

### **PICKLED VEGETABLES**

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

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# HORS D'OEUVRES

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## **COLD HORS D'OEUVRES**

*(Priced Per 50 Pieces)*

Caprese Salad Skewers  
Tuna Poke in Bamboo Cup  
Jumbo Shrimp Cocktail Shooters (GF)  
Vegetable Crudité Shooters (GF)  
Ahi Tuna with Wakame, Wasabi Aioli  
Smoked Salmon Crostini  
Charcuterie Bites-Cured Meat, Sliced cheese on Crostini  
Beef Tataki on Brioche Crostini  
Bruschetta Pomodoro  
Chilled Sweet and Spicy Pork Belly  
Smoked Salmon with Spicy Oriental Sauce, pickled  
Cucumber Ribbons and Watercress  
Shrimp Ceviche Shooters (GF)  
Assorted Sushi Rolls

## **DRY SNACKS**

*(Priced per Pound)*

House made Potato Chips and French Onion Dip  
Tortilla Chips and House made Salsa  
House made Kettle Chips and Bleu Cheese Dip  
Pita Chips and Hummus Dipping Sauce  
Terra Chips and Yogurt Dip  
Mixed Nuts In Bamboo Cups  
Cashews In Bamboo Cups  
House made Trail Mix in Bamboo Cups  
Guacamole with Corn Tortilla Chips

## **HOT HORS D'OEUVRES**

*(Priced Per 50 Pieces)*

Spanakopita  
Scallops over Nueske Bacon, Cajun Aioli  
Parmesan Artichoke Heart with Boursin cheese  
Thai Peanut Chicken Sate  
Lamb Gyro on Miniature Pita  
Thai Chicken and Lemongrass Spring Roll  
Beef Bourgoignonne  
Quinoa and Zucchini Fritter  
Chicken Yakatori  
Chorizo Empanadas  
Scallops Wrapped in Applewood Smoked Bacon  
Maui Shrimp Spring Roll  
Wild Mushroom and Artisan Cheese Tart  
Chicken Tandori  
Asian Garlic Chicken Wings  
Goat Cheese Stuffed Dates Wrapped in Bacon

## **Craft Your Own Hors D'Oeuvres Reception**

*(All Items Served by White Gloved Butlers)*

Choose the Following:

Three Hot or Cold Hors D'oeuvres  
Four Hot or Cold Hors D'oeuvres  
Five Hot or Cold Hors D'oeuvres



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# PLATED DINNER ENTREES

## INDIVIDUALLY CRAFTED PLATED DINNER

*(Three Courses: Choice of Salad, Entrée and Dessert Crafted for your Event)*

### Greens

*(Select one)*

**Strawberry Field Salad (GF)**

**Classic Caesar Salad**

**Mixed Baby Field Green Salad (GF)**

**Baby Wedge Salad (GF)**

**Greek Salad (GF)**

**Arugula Salad (GF)**

### Entrees

*(Select one)*

#### **Balsamic Glazed Frenched Chicken Breast**

Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus (GF)

#### **Herb Frenched Chicken Breast**

Sweet Potato Mashed, Broccolini, Meyer Lemon Broth (GF)

#### **Rack of Lamb**

Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Sweet Potato Gratin and Fresh Asparagus

#### **Filet Mignon**

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GF)

#### **Braised Short Ribs**

Slow Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

#### **Grilled Flat Iron Steak Chimichurri**

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Gratin Potatoes

#### **Fillet of Salmon**

Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom (GF)

#### **Regional Seafood Selections**

Mahi, Served with the freshest local ingredients

## INDIVIDUALLY CRAFTED PLATED DINNER

### Combination Plated Entrees

*(Select one)*

#### **Filet and Lobster**

Petite Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potato, Roasted Brussels Sprouts, Pinot Noir Demiglace (GF)

#### **Roasted Chicken Breast and Blue Crab Cake**

Frenched Chicken breast, Marsala Infused Chicken Jus, Jumbo lump crab cake, Corn salad, Ancient Grains Pilaf, Grilled Asparagus

#### **Braised Short Rib and Jumbo Shrimp**

Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potato, Roasted Brussels Sprouts (GF)

#### **New York Strip and Regional Fish**

Grilled Strip and Chef's Selection of the freshest local seafood, Merlot Demiglace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

### Dessert

Miniature Dessert Sampler, your choice of three:

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brulee Cheesecake with Raspberry

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

### ENHANCEMENTS | APPETIZERS

*(Priced Per Person)*

Lobster Bisque

Seafood Chowder

Tortellini Carbonara

Lump Crab Cocktail

Penne Bolognese

Cajun Sea Scallops over Nueske Bacon (GF)

Seared Ahi Tuna

Alaskan Crab Cakes

Chilled Jumbo Shrimp (GF)

Burrata Caprese Salad, Beefsteak Tomatoes (GF)

### ENHANCEMENTS | DESSERT

*(Priced Per Person)*

Key lime Mousse with Graham Cracker Streusel

Cookies & Cream – Vanilla Mousse with Oreo Crumble

Chocolate Peanut Butter with Reese's Cup

Strawberry Shortcake – Vanilla Mousse, Pound Cake and Macerated Strawberries

Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds

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# DINNER BUFFET

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## INDIVIDUALLY CRAFTED BUFFET DINNER

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

### Salad Platters (select three)

#### Tuscan Kale/Romaine Caesar Salad

**“Freddy” Salad**- Romaine, Diced Tomato, Bacon, Ranch Dressing

**Mixed Baby Field Green Salad** with Assorted Dressings (GF)

**Caprese Salad**- fresh mozzarella, beefsteak tomatoes, Arugula, Balsamic Glaze (GF)

**Pickled Vegetable Platter** House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

**Grilled Balsamic Vegetables**- Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

### Entrees (Select three)

#### Sliced “Luger” Steak

Hand Carved Striploin, natural jus, tomato, onion and House made Steak Sauce

#### Sliced Roast New York Strip

Roasted Cippolini Onions, Wild Mushroom Ragout, Cabernet Demiglace (GF)

#### Braised Beef Short Ribs

Gremolata, Port Wine Reduction

#### Brown Sugar/Mustard Glazed Pork Belly

Pear Demiglace (GF)

#### Chicken Napoli

Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

#### Seared Lemon Pepper Chicken

Tomato Fennel Relish, Balsamic Glaze

#### Miso Glazed Seared Salmon

Sugar Snap Peas, Roasted Pepper Coulis

#### Regional Seafood Selections

Mahi, Served with the freshest local ingredients

Chef's Selection of Seasonal Vegetables (GF)

Quinoa and Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Bread Service upon request

### Dessert

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Éclairs

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea



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# DINNER BUFFET

## TASTE OF AMERICA DINNER BUFFET

*(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people*

### Salad Platters (select three)

Tuscan Kale/Romaine Caesar Salad  
Mixed Baby Field Green Salad with Assorted Dressings  
Texas Kohlrabi Slaw with Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing  
Apple Cider Potato Salad with Gherkins, Red Onions and Hard Boiled Egg  
“**Freddy**” Salad- Romaine, Diced Tomato, Bacon, Ranch Dressing

### Entrees (select three)

**Slow Roasted Prime Rib Au Jus**  
Horseradish Cream, (Chef Attendant Required)  
**Braised Short Rib**  
Gremolata, merlot demiglace  
**Savory Pan Seared Snapper**  
Lemon Dill Essence  
**Herb Roasted Chicken**  
Caramelized onions, wild mushrooms, light Marsala pan gravy  
**Hand Carved Turkey Breast**  
Apricot Coulis  
**Grilled Free Range Chicken**  
Garlic Tomato Broth (GF)  
**Sliced “Luger” Steak**  
Hand Carved Striploin, natural jus, tomato, onion and House made Steak Sauce

Wild Rice and Quinoa with Dried Cranberries  
Tri color Baby Potatoes with Caramelized Shallots  
Roasted Seasonal Root Vegetables

Bread Service upon request

### Dessert

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

## THE FRENCH QUARTER DINNER BUFFET

*(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people*

### Soup

Chicken and Andouille Gumbo

### Salad Platters

**Mixed Baby Field Green Salad** with Assorted Dressings  
**Muffaletta Pasta Salad** with New Orleans Olive Giardinera, Salami, Ham and Provolone  
**Chopped Salad** with Tomato, Cucumber, Goat Cheese, Chopped Egg, Nueske Bacon, White Balsamic Vinaigrette (GF)

### Entrees (select three)

**Seafood Jambalaya**  
Crawfish and Local Seafood, peppers, celery, onion, Tomato, Creole Broth  
**Grilled Smoked Sausage and Cajun Andouille Sausage**  
Over Cajun Collard Greens  
**Bourbon Street “Grillades” of Beef**  
Medallions of Sirloin, peppers, onions, celery, Red Wine Demiglace  
**Rosemary and Thyme Roasted Chicken Breast**  
Natural Jus, Tri Color Pepper Ragout (GF)  
**Coconut -Cajun Pork Loin**  
Mushroom Demiglace infused with coconut milk

### Accompaniments (select two)

**Red Beans and Rice**  
**Barbant Potatoes;** Roasted Potatoes Tossed in Savory Garlic Butter (GF)  
**Southern Style Haricot Vert;** Caramelized Onion, Rendered Bacon (GF)  
**Sweet Potato Gratin (GF)**

Bread Service upon request

### Dessert

Bread Pudding; Vanilla Bean Bourbon Sauce  
Pecan Chocolate Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

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# DINNER BUFFET

# VEGAN / GLUTEN FREE

## SANIBEL HARBOUR BASH

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

### Soup

Key West Conch Chowder  
Grissini Sticks

### Salad Platters

Spinach and Romaine Leaves  
Grape Tomatoes, Cucumbers, Carrots, Croutons  
Piña Colada Vinaigrette  
Macadamia Brittle Vinaigrette  
Marinated Hearts of Palm and Artichoke Salad  
Peppers and Onions, Cilantro Dressing

### Entrees (select three)

Grouper and Crabmeat au Gratin  
Citrus Sauce  
Shrimp Steamed in Beer  
Leeks and Lemongrass  
Grilled Free Range Chicken Breast  
Garlicky Tomato Broth  
Sliced New York Striploin  
Horseradish and Pan Drippings

Seasonal Vegetables  
Lemon-Pepper Butter  
Sautéed Red Bliss Potatoes  
Herbed Olive Oil

Hearth Baked Sourdough Rolls  
Sweet Butter

### Dessert

Key Lime Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea  
and Iced Tea

## INDIVIDUALLY CRAFTED PLATED LUNCH/DINNERS

(Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for your Event)

### Greens

(Select one)

### Strawberry Field Salad (GF)

Classic Caesar Salad, Gluten Free Croutons (GF)

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Arugula Salad (GF)

### Entrees

(Select one)

### Mushroom Risotto

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice,  
Miso-Mustard-Cashew Cream (GF/V)

### Penne Pasta

Leeks, Broccolini, Caramelized Onion, Mushroom-  
Cashew Cream (GF/V)

### Gnocchi

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks,  
Lemon Truffle Cashew Cream (V/DF)

### Seitan Scallopini

Rice Flour Dredged Seitan (Wheat Gluten), White  
Wine, Lemon Caper Sauce with Tomato Concasse and  
Fire Roasted Artichokes, Corn and White Rice  
Spaghetti (V)

### Quinoa Tacos

Southwestern Seasoned Crisped Quinoa, Mexican  
Brown Rice (GF/V)

### Ssamjang Glazed Tofu

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini (V)

GF – Gluten Free

V – Vegan

DF – Dairy Free



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# BAR OPTIONS

# TERMS

## PREMIUM BRANDS

New Amsterdam, Beefeater, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E&J, Seagram's 7, Hiram Walker Peach Schnapps, Bud Light, Miller Lite, Budweiser, Michelob Ultra, Blue Moon Belgian White, O'Douls

## SUPER PREMIUM BRANDS

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Camarena Silver, E&J Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Samuel Adams Rebel IPA, Samuel Adams Seasonal, Angry Orchard Hard Cider, O'Doul's

## CATERING WINES

Proverb Chardonnay  
Proverb Sauvignon Blanc  
Proverb Cabernet Sauvignon  
Proverb Pinot Grigio  
Proverb Merlot  
Sutter Home White Zinfandel  
Wycliff Champagne

## DELUXE CATERING WINES AVAILABLE

### Tier One

10Span Chardonnay  
10Span Pinot Noir  
10Span Cabernet Sauvignon  
Chloe Wine Collection Rose

### Tier Two

Rodney Strong Chardonnay  
Rodney Strong Cabernet Sauvignon  
Rodney Strong Rose

**Host, Cash or Open Bar Options Available**

All food and beverages are subject to a **12%** non-taxable service charge and **12%** 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 **24%** 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 (**6.5%**).

Administrative fees, gratuities and taxes are subject to change without notice.

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