



MARRIOTT
SAN FRANCISCO
AIRPORT WATERFRONT



EVENTS MENU

BREAKFAST

PLATED BREAKFAST & BREAKFAST BUFFET

PLATED BREAKFAST

plated breakfast are served with orange juice, assorted breakfast pastries fruit preserves, butter and margarine royal cup dakota roast coffee and organic bigelow tea.

ALL AMERICAN | \$39/ PERSON

Cage free scrambled eggs with chives, canadian bacon, BLT home fries (bacon, onions, spinach, tomatoes & Jack cheese) or dill parsnip potato pancakes

HEALTHY CHOICE SCRAMBLE | \$39/ PERSON

Portobello and spinach egg beater scramble, grilled tuscan asparagus and herb grilled tomatoes

SIGNATURE WATERFRONT BREAKFAST QUICHE | \$39/ PERSON (choose one)

Caramelized onions, kale, smoked gouda cheese OR peppered bacon, sun dried tomatoes and asparagus

CRAB BENEDICT | \$43/ PERSON

Two poached organic eggs, herb hollandaise on an english muffin

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST | \$33/ PERSON

Orange juice, cranberry juice, apple juice

Oatmeal with raisins, brown sugar, local berries, toasted pecans & walnuts

Chef's selection of freshly baked breakfast pastries/bagels

Fruit preserves, butter, margarine and cream cheese

Freshly brewed royal cup dakota coffee, decaffeinated coffee and select organic teas

BREAKFAST BUFFET | \$41/ PERSON

Orange juice, grapefruit juice, cranberry juice

Chef's selection of freshly baked pastries with fruit preserves, butter, margarine and cream cheese

Variety of cold cereals

Cage Free scrambled eggs with jack-cheddar cheese, scallions and pico de gallo (on the side) *GF*

Smoked house bacon

Sweet potato home fries with rosemary *GF*

Seasonal market style fresh diced fruit

Freshly brewed royal cup dakota coffee, decaffeinated coffee, and select organic teas

Gluten Free *GF* / Vegetarian *V* / Vegan *VG*

All buffets require a minimum of 25 people - a service fee of \$250 will be charged if less than the minimum

1.5 hour maximum for buffet functions

Prices are per person, Please Note: A 15.375% F&B Staff Charge and a 9.625% F&B House Charge, plus applicable taxes (currently 9%) are applied to Food and Beverage. A 25% F&B House Charge is applied to Room Rental Only. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.

BREAKFAST BUFFET (continued)

SOUTH OF THE BORDER BUFFET | \$43/PERSON

Orange juice, grapefruit juice, cranberry juice

Chef's selection of freshly baked pastries with fruit preserves, butter, margarine and cream cheese

Tropical fruit salad *GF*

Columbian scramble with charred tomatoes, red onion, fresh herbs *GF*

Sweet plantain hash with caramelized onions and cilantro

Breakfast enchiladas, corn tortillas, refried black beans, chorizo, serrano chiles, cotija, monterey jack cheese,

Salsa rojas and green Chili sauce (salsas on the side)

Quinoa porridge with cinnamon, raisins, brown sugar *GF/VG*

Freshly brewed royal cup dakota coffee, decaffeinated coffee, and select organic teas

BAY AREA LIFESTYLE BREAKFAST BUFFET | \$44/PERSON

Seasonal diced fresh fruits and berries

Assorted Fruit yogurt and greek yogurt

Cottage cheese *GF*

House made granola with local farm honey

Overnight oatmeal, soymilk, dried fruit and coconut *GF*

Smoked salmon, sliced tomatoes, capers, red onions, hardboiled eggs, mini bagels and cream cheese

Cage free egg white frittata, garden harvested vegetables, feta cheese

Chicken apple sausage

Roasted yukon gold potatoes with fresh herbs and marinated tomatoes *GF*

Fresh breads and pastries

Freshly brewed royal cup dakota coffee, decaffeinated coffee, and select organic tea

COLD ENHANCEMENTS (PRICED PER PERSON)

-Hard boiled eggs | **\$4/ PERSON**

-Variety of cold cereals | **\$7/ PERSON**

-Assorted yogurts | **\$7/ PERSON**

-Bagels and cream cheese | **\$7/ PERSON**

-Fresh seasonal fruit cup | **\$7/ PERSON**

-Seasonal smoothies | **\$8/ PERSON**

-Granola and fresh seasonal fruit parfait | **\$8/ PERSON**

-Sliced meats and cheese platter | **\$8/ PERSON**

Gluten Free GF / Vegetarian V / Vegan VG

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BREAKFAST BUFFET (Enhancements)

HOT ENHANCEMENTS (PRICED PER PERSON)

Steel cut oatmeal, raisins, brown sugar and toasted walnuts, pecans & berries | **\$8/ PERSON GF**

Sunrise quesadillas: scrambled eggs with chorizo, asadero cheese, chipotle peppers, cilantro accompanied with Pico de Gallo and tomatillo salsa | **\$8/ PERSON**

Breakfast BLT: english muffin, peppered bacon, scrambled cage free eggs with spinach and spicy tomato ketchup | \$8 per person

Raisin french toast with bourbon maple syrup, fresh berry compote | **\$8/ PERSON**

House made corned beef hash, poached eggs and béarnaise sauce | **\$10/ PERSON GF**

House cured pork belly, sweet potato hash with fresh herbs, maple and mustard sauce

Eggs benedict | **\$12/ PERSON**

Sourdough english muffin topped with canadian bacon and poached egg, hollandaise sauce

Chicken apple sausage | **\$12/ PERSON**

Turkey bacon | **\$7/ PERSON**

Turkey sausage | **\$7/ PERSON**

Breakfast croissants | **\$10/ PERSON**

Flaky croissants filled with scrambled eggs, honey ham and cheese

Breakfast burrito | **\$10/ PERSON**

Chorizo, eggs, potatoes, green chili, cilantro, queso Blanco

Vegetarian burrito | **\$10/ PERSON**

Eggs, red peppers, Chile, roasted corn, jalapenos, cilantro, queso Blanco

House Made Quiches (Select 2 Types) | **\$12/ PERSON**

Smoked bacon, aged cheddar

Smoked ham, roasted tomato, pt. reyes toma cheese

Tuscan kale, caramelized onions, goat cheese, herbs

***Omelet station** | **\$16/ PERSON**

Prepared to order with peppers, onions, ham, chopped bacon, cheese, mushrooms, tomatoes, spinach and house made salsa

**requires one (1) service attendant -attendant fee of \$150 for every 50 quests*

MORNING & AFTERNOON TREATS

PRICED PER PERSON

chips and salsa \$6

seasonal sliced fruit with honey yogurt \$7

sweet and savory nuts \$7

PRICED PER PIECE

bags of fresh popcorn \$4

assorted candy & granola bars \$4

granola and fresh seasonal fruit parfait \$7

seasonal whole fruit \$4

deviled eggs \$6

assorted scones \$5

frozen fruit bars \$5

häagen-dazs® ice cream novelties \$7

PRICED PER DOZEN

pumpkin cobbler bars \$45

assorted muffins \$45

assorted sliced fruit nut breads \$45

breakfast pastries \$45

fresh baked croissants \$45

warm sticky buns \$45

bagels and cream cheese \$45

glazed doughnuts \$45

cookies, brownies, blondies \$47

chocolate dipped strawberries \$47

flavored soft baked pretzels with mustard \$48

Gluten Free GF / Vegetarian V / Vegan VG

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BREAKS

MORNING & AFTERNOON BREAKS

CALIFORNIA CITRUS BREAK | \$26 / PERSON

Orange smoothies
Seasonal selection of citrus whole fruits
Citrus glazed scones
Sparkling lemon and lime Water
Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

MID MORNING DELIGHT | \$26 / PERSON

Variety of seasonal, flavored coffee cakes
Apples, bananas & seasonal whole fruits *GF*
Seasonal berries, yogurt and granola parfait
Kind energy granola bars
Assorted Juices
Bottled waters
Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

FRESH START BREAK | \$26 / PERSON

Fresh blended smoothies (two seasonal flavors)
Seasonal diced fruit *GF*
Seasonal fresh vegetables sticks with spicy bleu cheese sauce and green goddess dip
Assorted sodas and waters
Royal cup dakota roast coffee and organic Bigelow tea

SWEET, SALTY, CRUNCH | \$26 / PERSON

Spicy sweet bar nuts, wasabi peas
Local cheese platter and lahvosh flatbread
Veggie chips
Local potato chips *GF*
Assorted macaroons
Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

AFTERNOON WALK | \$28 / PERSON

Individual Thatcher's popcorn
House made candied peanuts *GF*
Giant pretzels, ipa mustard
Three twins ice cream bars
Assorted sodas
Coconut water
Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

Gluten Free GF / Vegetarian V / Vegan VG

***1 hour service for breaks priced per person**

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BREAKS

MORNING & AFTERNOON BREAKS

Point Reyes Grilled Cheese Break | **\$28 / PERSON**

Heirloom tomato soup *GF*

Prosciutto, onion confit and white cheddar on sourdough

Sundried tomato, caramelized fennel and bay blue cheese on sourdough

Napa valley wine country soda

Bottled waters

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

Chocolate Break | **\$28 / PERSON**

Fresh berries, pineapple and apple wedges, chocolate sauce for dipping

Chocolate dipped pretzels

Double fudge brownies

Bottled waters

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

Make Your Own Trail Mix | **\$28 / PERSON**

Roasted peanuts, almonds, cashews, dried cherries, golden raisins, m&ms® *GF*

Plain and honey yogurt, house made granola, seasonal berries

Selection of whole fruit

Mineral water

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

Low Carb Break | **\$28 / PERSON**

Vegetable crudités, roasted red pepper hummus *GF*

Selection of marinated gourmet olives *GF*

Assorted Flavored beef jerky

Trio of house made nuts *GF*

Assorted sodas and mineral waters

Freshly brewed royal cup dakota coffee, decaffeinated coffee, organic bigalow tea

BEVERAGES

assorted sodas **\$6/can**

flavored waters **\$7/bottle**

red bull **\$8/can**

odwalla juices **\$8/bottle**

gatorade **\$7/bottle**

pellegrino **\$9/bottle**

royal cup dakota roast coffee (regular or decaffeinated) **\$105/gallon**

organic bigalow tea **\$105/gallon**

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LUNCH

PLATED LUNCH

All plated lunch selections are served with fresh baked rolls and butter, choice of salad, chef's selection of accompaniments, dessert, iced tea, royal cup dakota roast coffee and organic bigelow tea . **Price of higher entree will apply for all selections. May select up to two (2) entrees and a vegetarian**

STARTER (choice of one)

Waterfront Caesar Salad

Hearts of romaine, charred cherry tomatoes, feta cheese, Tuscan herb olives, ciabatta croutons, Caesar dressing

Old Bayshore BLT

Crisp iceberg lettuce, bleu cheese crumbles pickled red onions, local tomatoes, toasted walnuts, pepper bacon, pepper cream dressing

Lola Rosa and Butter Lettuce

Seasonal berries, oranges, gruyere cheese, rosemary ciabatta croutons, strawberry, peach balsamic vinaigrette

Little Gems, Red Endive

Currants, pancetta, pine nuts, stone fruit, crumbled goat cheese, black cherry, citrus balsamic vinaigrette

ENTREES (choice of two options and a vegetarian)

Char Grilled Flat Iron Steak | **\$64 / PERSON** GF

Caramelized onions, wild mushrooms potato purée, seasonal vegetables, blue cheese butter, natural au jus

Seared Chicken Breast, Stuffed with Truffle Brie Cheese and Thyme | **\$58 / PERSON** GF

Braised gigante beans, sautéed mustard greens, porcini mushroom jus

Lemongrass and Tamarind Infused Chicken | **\$58 / PERSON** GF

Sweet potato purée, braised swiss chard, pearl onions, star anise fennel au jus

Pan Seared Salmon | **\$60 / PERSON** GF

Wild mushroom and corn risotto, asparagus, caramelized heirloom carrots, blood orange beurre blanc

Black Cod | **\$60 / PERSON** GF

Sliced yukon potatoes, rapini, charred tomato, caper, black olive ragout, meyer lemon beurre blanc

DESSERTS (SELECT ONE)

Summer fruit and berry bruschetta, kiwi purée, Chantilly crème

Caramel emulsion hazelnut cake with dark chocolate and caramel mousse, fresh citrus confit

Mango panna cotta, fresh Berries GF

Blood orange mascarpone mousse cake

Cheese cake caramel parfaits, candied orange zest

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LUNCH

PLATED LUNCH

VEGETARIAN OPTIONS FOR LUNCH AND DINNER

Cumin infused cauliflower steak GF/V/VG

Mediterranean cous cous, sundried tomato-olive relish, grilled zucchini, tomato-butter sauce

Three bean cake V

Quinoa with summer vegetables, caponata stuffed grilled squash, buttered fennel

Grilled butternut squash steak GF/V/VG

Barley with wild mushrooms, wilted spinach, blistered cherry tomato

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meetings  imagined

MARRIOTT

LUNCH

LUNCH BUFFET (1.5 hour maximum for lunch buffets)

All buffets include fresh baked rolls & butter, freshly brewed royal cup dakota coffee and organic bigelow tea.

Monday | \$57 / PERSON

Starters:

Baby kale, romaine lettuce, hardboiled eggs, green olives, artichoke hearts, grilled asparagus tomatoes, feta cheese, cucumbers, red onions and assorted house made dressings *GF*

Lentil salad, chickpeas, cantaloupe, honeydew, peppers, fresh mint, citrus dressing *GF*

Entrees:

Rosemary grilled chicken, fennel, leek relish, blood orange au jus *GF*

Seared black cod, white bean and kale ragout, roasted tomatoe butter sauce *GF*

Penne pasta, summer squash, grilled crimini mushrooms, arugula, sundried tomatoes, parsley roasted seasonal potatoes, charred balsamic onions, peppers *V*

Green beans, caramelized shallots, garlic, thyme

Desserts:

Stone fruit bruschetta with lemon bundt cake

Mascarpone white chocolate cream coconut pudding parfait with raspberry sauce

Tuesday | \$57 / PERSON

Starters:

Baby spinach, radicchio, romaine lettuce, heirloom tomatoes, pecan, crumble blue cheese, focaccia croutons, assorted house made dressings

Roasted beet salad, butternut squash, hazelnuts, feta cheese, pickled red onions, mint, cherry balsamic vinaigrette *GF*

Entrees:

Five spiced grilled chicken, lemon grass, ginger sauce, braised greens *GF*

Grilled top sirloin steak, red wine sauce, roasted corn relish *GF*

Farro and wild mushroom risotto *V*

Oven roasted summer squash, fresh dill

Desserts:

Stone fruit tarts, chantilly cream

Chocolate caramel mouse cakes, hazelnuts, almond biscuit, candied orange zest

Gluten Free GF / Vegetarian V / Vegan VG

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LUNCH

LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Wednesday | \$57 / PERSON

Starters:

Wild arugula, watercress, frisee, oak leaf lettuce, toy box cherry tomatoes, local citrus segments, pickled red onions, parmesan cheese, green olives, assorted house made dressings *GF*

Entrees:

Port wine grilled chicken with pearl onions, natural au jus *GF*

Seared pacific salmon, spring leek relish, sautéed greens, lemon basil cream sauce *GF*

Farro with chick peas, roasted carrots & herbed crème fraiche *V*

Green asparagus with roasted shallots

Roasted rosemary fingerling potatoes with sundried tomatoes *GF*

Desserts:

Wild berries, biscuits and cream

Caramel cheesecake parfaits

Thursday | \$57 / PERSON

Starters:

Soup of the day

Wild rice salad with roasted golden beets, grapes, roasted cauliflower, chopped pecans, arugula, cider vinaigrette

Entrée:

Fennel seed crusted chicken, braised cabbage, whole grain mustard sauce *GF*

Seared sea bass, tarragon and chervil gremolata, apple tarragon sauce *GF*

Lemon garlic marinated roasted cauliflower *GF/V/VG*

Braised chickpeas with swiss chard *GF/V/VG*

Desserts:

Baklava

Mango, pistachio, greek yogurt parfait with pomegranate seeds

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LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Friday | **\$57 / PERSON**

Starters:

Little gem salad, red and white endives, thin sliced radishes, cucumbers, cherry tomatoes, butternut squash, spiced walnuts goat cheese crumbles, house made assorted dressing *GF*

Grilled seasonal vegetable platter to include squash, baby carrots, asparagus, peppers *GF/V/VG*

Entrees:

Charmoula grilled chicken breast, braised chards, natural au jus *GF*

Baked red snapper romesco, sliced yukon potatoes, meyer lemon cream sauce

Roasted Brussel Sprouts, crispy baked tofu with honey sesame glaze *GF/V/VG*

Mascarpone and chive mash potato *GF*

Sautéed collard greens *GF*

Desserts:

Stone fruit dessert pizza

Mango panna cotta *GF*

Lunch Buffet 6 | **\$60 / PERSON**

Starters:

Mixed greens, watermelon radishes, pear tomatoes, cucumbers, roasted beets, rainbow carrots, focaccia croutons, assorted dressings

Red skin potato salad with hard boil eggs, cornichons

Kale and quinoa salad, dried cherries, dried apricots, fava beans, feta cheese, cranberry pear vinaigrette

Grilled squash- fennel, peppers, and asparagus

Sandwiches:

Deli buffet- Build your own sandwich

Rosemary focaccia, ciabatta, whole wheat rolls, and thick slice sourdough bread

Tuscan grilled and sliced chicken breast, slice roast beef, black forest ham and tuna salad

Smoke mozzarella cheese, aged cheddar cheese

Green leaf lettuce, heirloom tomatoes, slice bermuda onions, dill pickle spears

Herb mayonnaise- dijon mustard, honey mustard

Dessert:

Mango panna Cotta *GF*

Crème Brule Bars

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LUNCH

LUNCH BUFFET (1.5 hour maximum for lunch buffets)

Lunch Buffet 7 | **\$60 / PERSON**

Starters:

Baby spinach, mustard greens, radicchio lettuce, snow peas, roasted beets, mandarin orange segments, shitake mushrooms, toasted almonds *GF*

Asian noodle salad, carrots, red peppers, cabbage, and cashew sesame soy dressing

Entrees:

Braised adobo style chicken thighs, sautéed oyster mushrooms, ginger soy glaze

Miso wasabi glaze cod, sautéed leeks, carrots, pea sprouts

Spicy kale cabbage stir-fry, red peppers, carrots & toasted coconut *GF/V/VG*

Mini steamed pork buns

Vegetable fried rice *GF/V/VG*

Curried coconut glazed carrots *VG*

Desserts:

Mango coconut rice pudding

Assorted macarons

Beverages (priced per item)

soda | **\$6 / Bottle**

bottled water | **\$6 / Bottle**

flavored water | **\$8 / Bottle**

red bull | **\$8 / Bottle**

pellegrino | **\$9 / Bottle**

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meetings *imagined*

MARRIOTT

LUNCH

BOXED LUNCH

BOXED LUNCHES | \$42 / PER SANDWICH

Choice of Three Sandwiches

Roasted Chicken Salad,

Apples, almonds, baby greens, pickled red onions, whole wheat wrap

Tuscan Herb Roasted Turkey Breast

Aged provolone, tomato, avocado aioli, focaccia

Roast Beef

Smoked gouda, tomatoes, pickled onions, lettuce, roasted garlic aioli, dutch crunch roll

Honey Roasted Ham

Smoked mozzarella, spinach, roasted red Pepper, grain mustard mayonnaise

Roasted Portobello wrap

Spinach, oven roasted tomatoes, black beans, manchego cheese, piquillo pepper aioli on sundried tomato tortilla.

Mediterranean Wrap

Lemon hummus, arugula, grilled summer squash and zucchini, caramelized onions, roasted tomato spread, whole wheat tortilla

Greek style quinoa salad GF/VG

Dessert:

Seasonal whole fruit

Caramel chocolate brownies (gluten free)

Gluten free bread/sandwiches available upon request for an additional \$5.00 per sandwich

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DINNER

PLATED DINNER

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SALADS

Watermelon salad with arugula *GF*

peppered bacon, gorgonzola cheese, olives, lemon vinaigrette

Hearts romaine *GF*

seasonal apples, feta cheese, pancetta, stilton creamy dressing

Baby greens

roasted beets, fennel, candied walnuts, goat cheese croutons, cranberry –pear white balsamic dressing

Red oak lettuce and butter lettuce *GF*

orange slices, blueberries, almonds, pomegranate balsamic dressing

ENTREES

(choice of two options and a vegetarian)

Pan Seared Chermoula Chicken | \$64 / PERSON

Cilantro, lemon and garlic olives, capers, feta cheese, sundried tomato relish, and lemon flavored orzo pasta, sautéed kale

Grilled Rosemary Breast of Chicken | \$64 / PERSON *GF*

Wild mushroom ragout, aged sherry au jus, green pea and spring scallion risotto, agave glazed baby carrots

Seared Breast of Chicken | \$64 / PERSON *GF*

Toasted coriander and almonds butternut squash purée, braised mushrooms and mustard greens, natural au jus

Seared Miso Glaze Sea Bass | \$66 / PERSON

Bamboo rice pilaf, ginger and garlic wine sauce, baby bok choy, glazed rainbow carrots

Pan Seared Halibut | \$66 / PERSON *GF*

Roasted fennel, leeks, wild mushroom relish, corn and crab risotto, lemon beurre blanc

Beef Braised Short Rib | \$68 / PERSON

Balsamic roasted shallots, faro mushroom risotto, braised red cabbage, glazed baby carrots

Grilled Filet Tenderloin | \$76 / PERSON *GF*

Roasted garlic and boursin cheese butter, red wine demi-glace sauce, sundried tomato and shallot mashed potatoes, duck fat roasted brussel sprouts

Dry Rubbed Grilled Rib Eye Steak | \$74 / PERSON

Bordelaise sauce, bleu cheese potato risotto, tuscan grilled asparagus

DINNER

PLATED DINNER

Cumin Infused Cauliflower Steak *GF/V/VG*

Mediterranean cous cous, sundried tomato-olive relish, grilled zucchini, tomato-butter Sauce

Three Bean Cake *V*

Quinoa with summer vegetables, caponata stuffed grilled squash, buttered fennel

Grilled Butternut Squash Steak *GF/V/VG*

Barley with wild mushrooms, wilted spinach, blistered cherry tomatoes

COMBINATION ENTREES

Grilled Chicken with olives, capers, feta cheese, sundried tomato relish and **Pan Seared Salmon** with blood orange beurre blanc, faro risotto with mushroom and roasted corn, braised swiss chards, and baby carrots

| **\$78 / PERSON**

Baked Sea bass, paprika cream sauce and **Grilled Filet Mignon**, cippolini onion jam, veal au jus, boursin and chive mash potatoes, blue lake green beans | **\$82 / PERSON** *GF*

Braised Short Ribs with wild mushroom sauce and leek, **Parsley Crusted Halibut**, tomato fondue, potato and carrot risotto, sautéed rainbow chard | **\$80 / PERSON**

Desserts (Choose one)

Cabernet pear tart with cinnamon cream

Coconut panna cotta with fresh mango coulis *GF*

Lemon blueberry crumb cheesecake

Espresso crème brule with salted caramel sauce *GF*

Chocolate truffle mousse cake with fresh berries and raspberry sauce

ENHANCED STARTERS:

Grilled Shrimp Cocktail | **\$14 / PERSON** *GF*

Fennel, citrus, watercress salad, chipotle remoulade sauce

Seared Korean Style Ahi Tuna | **\$10 / PERSON**

Nori crisp, sriacha aioli, daikon sprouts salad

California Spring Rolls | **\$8 / PERSON**

Shrimp, avocado, english cucumbers, carrots, daikon, bean threads, toasted cashews, rice noodles, sweet chili sauce

Smoked Salmon Tartar | **\$10 / PERSON**

Fennel and pear tart, frisee salad, american caviar, meyer lemon vinaigrette

Gluten Free GF / Vegetarian V / Vegan VG

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SAN FRANCISCO AIRPORT MARRIOTT WATERFRONT

1800 Old Bayshore Highway, Burlingame CA T. 650.692.9100



DINNER

DINNER BUFFET (1.5 hour maximum for dinner buffets)

Dinner Buffet #1 | \$85 / PERSON

Assorted breads and Rolls

Starters:

Baby spinach, frisee, red endives, strawberries, watermelon radishes, shaved fennel, spicy candied walnuts, apricot, assorted house made dressing *GF/V/VG*

Roasted cauliflower salad, baby red and green kale, arugula, radishes, dried cherries, pumpkin seeds, lemon vinaigrette *GF/V/VG*

Entrees:

Grilled sea bass, *roasted baby marble potatoes, sun dried tomato sauce GF*

Petite flat iron Steak, farro risotto, green garlic fondue

Roasted summer squash quinoa, tamarind chile glaze *GF/V/VG*

Mash potato casserole with sage and fontina cheese *GF*

Grilled white and green asparagus with roasted shallots *GF/V/VG*

Desserts:

Assorted petite cakes and mousses

Mini parfaits

Dinner Buffet #2 | \$85 / PERSON

Assorted breads and Rolls

Starters:

Seafood chowder, sour dough croutons

Lola rosa and oak leaf salad, roasted grapes, candied walnuts, butternut squash, red peppers, roasted root vegetables, shaved parmesan, assorted house made dressing *GF/V/VG*

Penne pasta salad, charred red onions, asparagus, roasted red pepper, pecorino, basil balsamic vinaigrette *V/VG*

Entrees:

Seared Striped Bass, lentil and kale ragout, roasted garlic-lemon butter *GF*

Thyme and mustard Roasted Chicken Breast, braised collard green, white peach balsamic au jus *GF*

Red wine braised short ribs, thyme demi glaze

Roasted marble potatoes, herbs *GF*

Roasted cauliflower and brussel sprouts *GF*

Desserts:

Raspberry panna cotta *GF*

White and dark chocolate duet mousse cake

Gluten Free GF / Vegetarian V / Vegan VG

All buffets require a minimum of 25 people- a service fee of \$250 will be charged if less than the minimum 1.5 hour maximum for buffet functions

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DINNER

DINNER BUFFET (1.5 hour maximum for dinner buffets)

Dinner Buffet #3 | \$85 / PERSON

Starters:

Fresh baked corn bread muffins

Whipped honey butter

Sweet corn chowder, tasso ham

Collard green slaw, carrots, peppers, citrus slices, dried cherries, feta cheese, mustard vinaigrette *GF*

Iceberg lettuce, little gem lettuce, peppered bacon, toy box cherry tomatoes, english cucumbers, pickled red onions, assorted house made dressings *GF*

Entrees:

Sweet & spicy BBQ chicken *GF*

Pulled BBQ pork sliders with red cabbage slaw

Seafood and sausage Jambalaya

With shrimp, scallops, andouille sausage, okra, and dark beer

Vegetable black bean Chili *V/VG*

Sweet potato mash with chopped pecans, baby marsh mellows

Braised cabbage with cloves, cinnamon, cardamom and honey *GF/V*

Desserts:

Pecan Pie, seasonal berries pies

House made apple tart

Dinner Buffet #4 | \$85 / PERSON

Assorted breads and rolls

Anti-Pasto Display

Marinated bocconcini, prosciutto, salami, marinated olives, roasted peppers, roasted artichoke, roasted crimini mushrooms, pepperoncini, Baguette crostini, pomegranate balsamic vinegar, olive oil

Greek salad, green beans, tomatoes, kalamata olives, feta cheese, sweet onion, lemon white balsamic dressing *GF*

Entrees:

Mary's free-range grilled chicken breast *GF*

Cippolini onions, braised swiss chards, lemon caper sauce

Marinated leg of lamb tandoori *GF/V/VG*

Indian style braised chickpeas with kale, roasted tomatoes, garam masala, dill Tzatziki, cilantro chutney

Bulgur pilaf, roasted carrots, onion, crimini mushrooms, tomato *GF/V/VG*

Roasted Vegetables *GF/V/VG*

Zucchini, portabella mushrooms, squash, asparagus, carrots, and onions *GF/V/VG*

Desserts:

Baklava

Turkish style rice pudding

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1.5 hour maximum for buffet functions

Gluten Free GF / Vegetarian V / Vegan VG

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RECEPTION (1.5 hour maximum for reception functions)

HOT HORS D'OEUVRES | \$8 / PER PIECE (served on a station)

Balsamic, fig and goat cheese flat bread
Bacon wrapped dates with bleu cheese, balsamic reduction *GF*
Malaysian beef satays *GF*
Honey dijon salmon and asparagus tulip with whole grain mustard aioli
Bacon wrapped casino shrimp *GF*
Tuscan vegetable ratatouille tart with red pepper pesto
Mini butternut squash, cranberries, citrus crème fraiche, and herb tarts
Chipotle steak skewer with cilantro chimichurri *GF*
Tandoori chicken satay with cucumber raita *GF*
Chile lime chicken kabob with citrus aioli *GF*
**for passed hors d'oeuvres a fee of \$150.00 will apply per item*

COLD HORS D'OEUVRES | \$8 / PER PIECE (served on a station)

Caprese skewers: cherry mozzarella, fresh basil, organic plum tomatoes *GF*
Crostini with garbanzo bean purée, feta cheese, roasted peppers
Truffle goat cheese, heirloom tomato bruschetta bouche
Smoked duck, fig masala jam on a crostini
Dry rub beef tenderloin, bleu cheese, caramelized onions, crostini
Ahi tuna with wasabi crème fraiche, cucumber cup *GF*
Honey mascarpone cream cheese, candied walnut in savory bouche
Smoked salmon tartar in cones, chives
**for passed hors d'oeuvres a fee of \$150.00 will apply per item*

SPECIALTY DISPLAYS

Assorted Hummus Display | \$16 / PER PERSON

Traditional hummus, edamame hummus, white bean with anchovy hummus, red pepper hummus seasonal vegetable crudité & grilled pita bread

Fresh Vegetable Display | \$14 / PER PERSON *GF*

Raw and grilled vegetables with green goddess dipping sauce, spicy bleu cheese dips

Assorted Locally Sourced Cheese Display | \$20 / PER PERSON

Purple moon fiscalini, la petit crème marin, pepato sheet gold, humbolt fog
Fresh honeycomb, quince paste, jalapeno and cilantro soaked grapes, slice baguettes and crackers

Assorted Sushi Display | \$26 / PER PERSON (3 pieces per person)

with wasabi, pickled ginger and soy

Antipasto Display | \$26 / PER PERSON *GF*

Grilled Articoke hearts, peppers, crimini mushrooms, cippolini onions, mortodelo, copa, finchietta, dry salami

Gluten Free *GF* / Vegetarian *V* / Vegan *VG*

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RECEPTION

STATIONS (ATTENDANT REQUIRED) (1.5 hour maximum for reception functions)

Herb Crusted Prime Rib | **\$20 / PER PERSON** GF

Sun dried tomato mashed potatoes, tri color peppercorn demi-glace

Smoked Chili Crusted Striploin | **\$18 / PER PERSON** GF

Spiced sweet potato hash, black pepper demi

Farm Raised Roasted Turkey | **\$17 / PER PERSON**

Caramelized onion and orange scented carrots, roasted red pepper aioli

Cashew Crusted Halibut | **\$18 / PER PERSON**

Cilantro basmati rice, orange-soy butter sauce

Curry Crusted Leg of Lamb | **\$18 / PER PERSON** GF

Warm lentil salad, golden raisins chermoula sauce

Molasses-Ginger Ale Glazed Ham | **\$17 / PER PERSON** GF

Chipotle-apple sauce, cheddar whipped potatoes

Bruschetta Presentation | **\$23 / PER PERSON**

Chickpea hummus, basil olive tapenade, walnut-chevre spread, caramelized onion chutney, tomato Basil, artisan breads and toast

SELF SERVE STATIONS (1.5 hour maximum for reception functions)

Peking Duck Station | **\$25 / PER PERSON**

Moo shoo pancakes, asian slaw, hoisin sauce

Make your own Taco Station | **\$23 / PER PERSON**

Grilled beef, fajita chicken strips, chipotle pork carnitas, cilantro lime rice, pinto beans, corn and flour tortillas, tomatillo salsa, pico de gallo, chipotle salsa, queso fresco

Pasta Station | **\$23 / PER PERSON** VG

Penne Pasta, chicken, mushrooms, pancetta, sun dried tomato, garlic cream sauce
Fusilli pasta, artichoke, tomatoes, olives, parsley, olive oil
Orecchiette pasta, asparagus, roasted tomato basil ragout, parmesan cheese

Tandoor Marinated Chicken and Lamb | **\$26 / PER PERSON**

Grilled chicken, grilled lamb, naan, braised chickpeas
assorted topping to include carrot and cucumber raita, cilantro chutney, spicy mango chutney, boondi

Gluten Free GF / Vegetarian V / Vegan VG

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BEVERAGE

WINES & BEERS

WHITE WINES AND CHAMPAGNE

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$45 / PER BOTTLE
Casa Smith, Pinot Grigio, "Vino", Ancient Lakes, Washington | \$46 / PER BOTTLE
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$55 / PER BOTTLE
Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$45 / PER BOTTLE
Chateau St. Jean, Chardonnay, North Coast, California | \$45 / PER BOTTLE
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, California | \$52 / PER BOTTLE
Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California | \$52 / PER BOTTLE
J. Lohr, Estates Chardonnay 11 Riverstone, Arroyo Seco, Monterey, California | \$65 / PER BOTTLE
Magnolia Grove by Chateau St. Jean, Rose, California | \$45 / PER BOTTLE
Segura Viudas, Brut, Cava "Aria", Catalonia, Spain | \$44 / PER BOTTLE
La Marca Prosecco, Extra Dry, Veneto Italy NV | \$45 / PER BOTTLE

RED WINES

Line 39, Pinot Noir, California | \$53 / PER BOTTLE
Erath, Pinot Noir, Oregon | \$58 / PER BOTTLE
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California | \$55 / PER BOTTLE
Mohua Wines, Pinot Noir, Central Otago, New Zealand | \$68 / PER BOTTLE
Magnolia Grove by Chateau, St Jean, Cabernet Sauvignon, California | \$45 / PER BOTTLE
Avalon Cabernet Sauvignon, California | \$45 / PER BOTTLE
Estancia, Cabernet Sauvignon, Paso Robles, California | \$54 / PER BOTTLE
Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington | \$55 / PER BOTTLE
Aquinas, Cabernet Sauvignon, North Coast, California | \$62 / PER BOTTLE
Alamos, Malbec, Mendoza, Argentina | \$ 48 / PER BOTTLE
J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California | \$45 / PER BOTTLE
Magnolia Grove by Chateau, St Jean, Merlot, California | \$45 / PER BOTTLE
Canoe Ridge Vineyard, Merlot, "The Expedition", Horse Heaven Hills, Washington | \$55 / PER BOTTLE
Raymond Vineyards, Merlot "Reserve Selection", Napa Valley, California | \$58 / PER BOTTLE

BEERS

Domestic

budweiser
bud light

Craft

sierra nevada pale ale

Imported

heineken
corona extra

Regional craft

anchor steam
amstel light

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BEVERAGE

BEVERAGES

TOP SHELF

grey goose vodka
bacardi superior light rum
patron silver tequila
crown royal canadian whiskey
johnny walker black scotch
jack daniels tennessee whiskey
bacardi superior light rum
bombay sapphire gin
Knob Creek
Hennessy priviledge VSOP

PREMIUM

Absolut Vodka
Bacardi Superior
Captain Morgan Original Spiced
Tanqueray Gin
Dewars White Label
Maker's Mark
Jack Daniel's
1800 Silver Tequila Canadian Club
Hennessy VS
Canadian Club Whiskey

A customary 25% taxable service (charge and sales tax currently 9%) will be added to prices

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BEVERAGE

BEVERAGES

CASH BAR

(priced per beverage)

martini pour | premium \$15
cocktails | premium \$15
martini pour | top shelf \$16
cocktails | top shelf \$16
cordials | \$16
domestic beer | \$8
premium beer | \$10
house wine | \$12
premium wine | \$14
bottled water | \$6
soda | \$6
juice | \$6

HOSTED BAR

(priced per beverage)

martini pour | premium \$14
cocktails | premium \$14
martini pour | top shelf \$15
cocktails | top shelf \$15
cordials | \$15
domestic beer | \$7
premium beer | \$9
house wine | \$10
premium wine | \$12
bottled water | \$6
soda | \$6
juice | \$6

Wine Corkage \$25.00 per bottle

(25 guest minimum for any bar set up)

HOSTED BAR PRICES

(package includes full bar set-ups/priced per person)

1st hour: premium \$24 | top shelf \$30

2nd hour & each additional hours: premium \$18 | top shelf \$24

beer and wine

(package includes assorted domestic and international beers)

1st hour: premium \$20 | top shelf \$24

2nd hour & each additional hours \$18 | top shelf \$20

A bartender fee of \$250.00 per bartender will apply for up to 2 hours each additional hour is \$75.00

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ENERGIZE

HEALTHY ENERGIZE OPTIONS

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples. Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Natural yogurt and whole grain granola for sustained focus all day. Price of higher entrée will apply for all selections.

Energize plated breakfast | \$41 / PERSON

egg white with sautéed mushroom, spinach served with grilled asparagus & herb tomato

Energize plated lunch | \$56 / PERSON

golden citrus glazed chicken, sunset blend rice with grilled vegetable tower consist of grilled zucchini, yellow squash, red peppers and either eggplant or Portobello mushrooms with a roasted tomatoes ragu

orange flavoring zest angel food cake with a citrus glaze

Energize plated dinner | \$72 / PERSON

hangar's cedar wrapped salmon julienned leeks, shiitake mushrooms, coconut scented jasmine rice, baby bokchoy

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PACKAGES

BEVERAGES PRICES (Flights 101 buy out)

HOSTED

(priced per beverage)

martini pour | premium \$14

cocktails | premium \$12

martini pour | top shelf \$16

cocktails | top shelf \$14

cordials | \$14

domestic beer | \$7

premium beer | \$9

premium wine | \$14

house wine | \$12

bottled water | \$6

soda | \$6

juice | \$6

HOSTED BAR PRICES

(package includes full bar set-ups/priced per person)

1st hour: premium \$26 | top shelf \$32

2nd hour & each additional hours: premium \$22 | top shelf \$26

beer and wine

(package includes assorted domestic and international beers)

1st hour: premium \$22 | top shelf \$26

2nd hour & each additional hours \$18 | top shelf \$20

A bartender fee of \$250.00 per bartender will apply for up to 2 hours each additional hour is \$75.00

\$5,000++ breakfast minimum

\$8,000++ lunch minimum

\$18,000++ reception minimum up to 300 people

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PACKAGES

BY THE BAY (Only served in the Flights 101 Lounge)

\$85 / PERSON

served on a station

caprese skewers *GF*

cherry mozzarella, fresh basil, organic plum tomatoes, kalamatta olives

cucumber rounds with ahi *GF*

mango papaya relish

fresh water lobster *GF*

sweet corn, chives & creme fraiche

thai chicken skewers *GF*

marinated in lemongrass

grilled marinated lamb chops *GF*

fresh thyme, dijon mustard and shallots

crudite and pita chip dip

served with spicy red pepper hummus

eggplant tahini, greek yogurt, cucumber dill,

fresh cilantro and fresh lime

feta cheese, mint, basil and sundried tomatoes

tapenade of olives, mustard and capers *GF*

antipasto display

italian meats and cheese with marinated vegetables

international cheese display

Purple moon fiscalini, la petit crème marin, pepato sheet gold, humbolt fog, mortodelo, copa, finchietta, dry salami

Gluten Free GF / Vegetarian V / Vegan VG

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PACKAGES

Skyview (Only served in the Flights 101 Lounge)

\$95 / PERSON

served on a station:

salad bar *GF/V/VG*

with fresh mixed greens, broccoli florets, cucumber, garbanzo beans, cherry tomatoes, shredded carrots, sliced mushrooms and sprouts with basil-balsamic vinaigrette and pepper cream dressings

flatbread

filet mignon with bleu cheese, wild mushrooms and watercress

grilled chicken onion caramelized in port wine with fresh mozzarella and truffle oil

mac & cheese

toppings to include mushrooms, sauté rock shrimp, chopped bacon, chives, shredded cheese, sour cream grilled aged cheddar cheese and sourdough

organic tomato soup with roasted garlic and basil

sliders

lamb sliders with caramelized onions, toasted walnuts, goat cheese spread, tazziki sauce

crab cake sliders with micro greens and yellow peppers aioli

served with sweet potato fries & onion rings

desserts

chocolate dipped apples

caramel dipped apples

cheesecake lollipops

Gluten Free GF / Vegetarian V / Vegan VG

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meetings  imagined

MARRIOTT

PACKAGES

CLEAR WATER (Only served in the Flights 101 Lounge)

\$105 / PERSON

served on a station:

watermelon heirloom tomato, arugula, goat cheese, caramelized nuts with pomegranate dressing GF
seared scallops, roasted beets & asian pears

lobster cocktail with avocado puree

fresh corn & creme fraise

tuna tartar 3 ways

spicy chile & scallion

ginger miso & lime cilantro

antipasto display

to include selected italian meats and cheeses with marinated vegetables

caprese skewers

with seasonal tomatoes, fresh basil, buffalo mozzarella

rib eye steak, caramelized onions & porcini mushroom risotto

port wine glazed duck breast, belini leeks & orange fennel seeds

grilled lamb chops with feta cheese & tomato basil bread confit

flat bread with wild salmon, fennel & ricotta cheese

chicken spring rolls, mango papaya & cashew ginger scallion dip

chef's specialty desserts

Gluten Free GF / Vegetarian V / Vegan VG

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