



Anaheim Marriott

2018 Catering Menus

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Breakfast | Continental Breakfasts

Orange County | \$32

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice
Market Style Seasonal Fruit, Melons and Fresh Berries
Freshly Baked Anaheim Hotel Pastries, Bagels, Breads and Muffins
Served with Preserves, Butter and Regular Cream Cheese
Greek and Fruit Yogurts with House-Made Almond Granola
Breakfast Cereals including Kashi Organic Cereal
Served with Whole, 2% and Fat Free Milk
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

Anaheim Continental | \$27

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice
Market Style Seasonal Fruit, Melons and Fresh Berries
Freshly Baked Anaheim Hotel Pastries, Breads and Muffins
Served with Preserves and Butter
Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

A Fee of \$3 Per Person will be added for a seated Continental Breakfast

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Breakfast | Buffets

SoCal Buffet | \$42

(Minimum of 25 guests)

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice

Market Style Seasonal Fruit, Melons and Fresh Berries

Freshly Baked Anaheim Hotel Pastries, Breads and Muffins

Served with Preserves and Butter

Assorted Bagels Served with Regular, Vegetable and Strawberry Cream Cheeses

Assorted Individual Yogurts and House-Made Almond Granola

Breakfast Cereals including Kashi Organic Cereal served with Whole, 2% and Fat Free Milk

Steel Cut Oatmeal, Brown Sugar, Dried Fruit and Roasted Pecans

Scrambled Egg Station Served with Chorizo Sausage, Mushrooms, Vine Ripe Tomatoes, Cheddar Cheese and Salsa

Caramel Maple French Toast Served with Season's Best Berries

Gruyere and Leek Quiche

Chicken Apple Sausage and Smoked Bacon

Heirloom Skillet Potatoes

Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Sunrise Buffet | \$37

(Minimum of 25 guests)

Fresh Orange Juice, Cranberry Juice and Grapefruit Juice

Market Style Seasonal Fruit, Melons and Fresh Berries

Freshly Baked Anaheim Hotel Pastries, Breads and Muffins

Served with Preserves and Butter

Assorted Bagels Served with Regular, Vegetable and Strawberry Cream Cheeses

Fresh Cage Free Scrambled Eggs

Chicken Apple Sausage and Smoked Bacon

Roasted Red Skin Potatoes with Caramelized Onions

Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

****Price increase of \$6.00 if minimum of 25 guests is not reached.***

*****Buffets are designed for 1 ½ hours of service. Add \$8.00 per person for each additional 30 minutes.***

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Breakfast | Enhancements

*To Enhance Your Breakfast
May We Suggest The Following:*

Hard Boiled Eggs | \$3.50 each

Smoked Bacon (3 slices) | \$7

Chicken Apple Sausage (2 links) | \$8

House-Made Granola | \$8

Greek Yogurt Berry Parfait | \$8

Steel Cut Oatmeal | \$8

Brown Sugar, Dried Fruit and Roasted Pecans

Whole Wheat Breakfast Sandwich | \$8.50 each

Egg Whites, Turkey Sausage Patty, Jack Cheese

Fresh Cage Free Scrambled Eggs | \$9

Vegetable Quiche | \$9

Spinach, Leeks and Gruyere

Breakfast Club Sandwich | \$9 each

Bacon, Quick Fried Egg,
Cheddar Cheese on an English Muffin

Baja Breakfast Burrito | \$9

Scrambled Egg, Chorizo Sausage, Potato,
Aged Cheddar and Anaheim Fire Roasted Salsa

Breakfast Croissant | \$9

Black Forest Ham Scramble and White Cheddar

Oak Smoked Salmon | \$11

Cold Smoked Salmon, Roasted Fingerling Potatoes,
Asparagus, Tomato and Lemon

Breakfast Quesadilla | \$12

Applewood Bacon, Flour Tortilla,
Scrambled Eggs, Cheddar and Fire Roasted Salsa

Pancakes or French Toast | \$12

Buttermilk Pancakes, Strawberries, Toasted Pecans,
Maple Syrup, Granola Blueberry Pancakes and
Sweet Cream

Breakfast Naan | \$12

Egg Whites, Spinach and Feta

Avocado Toast | \$13

Multigrain Bread, Fried Egg, Heirloom Tomato,
Pickled Sweet Onion and Avocado

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Breakfast | Plated Breakfast

*All Breakfast Entrees Served with Fresh Squeezed Orange Juice,
Basket of House- Made Anaheim Hotel Pastries, Breads, Muffins,
Anaheim Chili Jam, Preserves and Butter
Starbucks Regular, Decaffeinated Coffee and Tazo Teas*

Vegetable Frittata | \$34

Fresh Seasonal Vegetable Frittata served with
Chicken Apple Sausage and
Vegetable Hash with a Side of Seasonal Fruit

Scrambled Eggs Benedict | \$34

Scrambled Eggs and Grilled Canadian Bacon over
An English Muffin, topped with Hollandaise Sauce with
A Side of Breakfast Potatoes

Breakfast Quiche | \$32

Gruyere Cheese and Leek Quiche
Served with Roasted Tomatoes, Potato Hash and
A Side of Seasonal Fruit

Cheddar Cheese Omelet | \$30

Apple Wood Bacon, Oven Roasted Tomatoes,
Roasted Red Potatoes, Caramelized Onions and
A Side of Seasonal Fruit

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Break | Snack Breaks

(Designed for 1 hour of service, minimum of 15 guests required unless otherwise noted)

The Candy Store | \$24

(Minimum of 20 guests required)

Candy Jars of Boston Baked Beans, Jelly Beans, Gummy Bears, M&Ms, Reese's Pieces, Red Vines, Chocolate Raisins, Malted Milk Balls, Yogurt Covered Raisins, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Bake Sale | \$22

Chocolate Chunk Cookies, French Macaroons, Peanut Butter, Salted Caramel Brownie Pops, Oatmeal Raisin Cookies, Snicker Doodles, Soft Drinks, Bottled Water, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Energy Break | \$22

Build your own Trail Mix Bar, Dry Fruit, M&Ms, Cashews, Peanuts, Sunflower Seeds, Toasted Coconuts, Granola, Raisins, Almonds and Pumpkin Seeds, Cliff Energy Bars, Yogurt Covered Pretzels, Seasonal Whole Fruit, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Orange, Orange, Orange | \$22

Orange Bottled Fanta, Blood Orange Julius, Tangerine and Orange Ceviche Served in Individual Vessels, Orange Jelly Beans, Candied Mangos, Orange and Chocolate Lollipop Cakes, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Marketplace | \$21

Seasonal Melons and Berries Tossed in Chambord and Topped With Shredded Coconut, Seasonal Whole Fruit, Flavored Kettle Classic Chips, Cajun Trail Mix, Deluxe Mixed Nuts, Dried Fruit, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Starbucks Frappuccino

South American Station | \$20

House-Made Guacamole with Fire Roasted Salsa, Mini Beef Taquitos, Warm Pepper Cheese Dip, Corn Tortilla Chips and Pineapple Empanadas, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Chips to Nuts | \$20

House-Made Potato Chips and Tortilla Chips with Warm Artichoke and Spinach Dip, Chipotle Ranch Dip and Roasted Anaheim Salsa, Cajun, Candied and Plain Nuts, New Line Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Infused Water & Hummus Break | \$20

(Minimum 25 guests, choose (2) infused waters and (2) hummus)

Infused Waters: Lemon-Cucumber, Strawberry-Basil, Black Raspberry-Acai and Red Raspberry Pomegranate
Hummus: Traditional, Black Bean, Roasted Red Pepper, Edamame, White Bean and Herbs, Served with Pita Chips and Lavash, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Breads & Bars | \$19

Freshly Baked Zucchini and Banana Bread, Assorted Grain and Fruit Bars, Special K Protein Bars and Cliff Energy Bars, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Take Me Out to The Ball Game | \$19

Flavored Gourmet Popcorn: *(Choose 3 from the following)*

Natural Butter, Kettle Corn, Cheddar Cheese, Spicy Cheddar, Gourmet Caramel and Chocolate Drizzle

Mixed Trail Mix, Warm Soft Pretzels with Whole Grain Mustard, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

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Break | Refreshments

By the Dozen | \$50

Assorted Bagels Served with Regular, Vegetable and Strawberry Cream Cheese

Blueberry, Orange-Rosemary, Cranberry, Chocolate Chip Scones, Butter and Jam

Croissants with Butter and Jam

Protein Bars and Cliff Energy Bars

PB& J Sandwiches

Warm Salted Soft Pretzels with Whole Grain Mustard

By the Dozen | \$60

Double Chocolate Brownies, Blondies, Rice Krispy Treats

Pastry Shop Cookies

(Choose 3 from the following selection)

Peanut Butter, Chocolate Chip, Oatmeal Raisin, Snicker Doodles, Rocky Road, Ginger Molasses, Salted Carmel Brownie Pops, Coconut Macaroons, Energy Cookie Bar, Raspberry Bar, Magic Bar, and Chocolate Biscotti

House-Made Anaheim Muffins, Danish and Breakfast Breads

Assorted Nature Valley Granola Bars

Season's Best Whole Fruit | \$44 per dozen

Individual Pricing |

Market Style Fruit, Melons and Berries | \$12

Breakfast Cereals | \$7 each

Including Kashi Organic Cereal with Whole, 2% and Fat Free Milk

Individual Greek Yogurts | \$7 each

Haagen Daz Ice Cream Bars | \$7.50 each

Pretzels and Trail Mix | \$9

Individual Bags of Chips | \$5.25 each

Gourmet Popcorn | \$10

(Choose 3 from the following)

Natural Butter, Kettle Corn, Cheddar Cheese, Spicy Cheddar, Gourmet Caramel, Chocolate Drizzle

House- Made Guacamole | \$12

Anaheim Chili Fire Roasted Salsa, Tomatillo Salsa and Warm Tortilla Chips

Chocolate Bark | \$58 per pound (serves 16)

(Choose 1 from the following)

Milk Chocolate Bark with Hazelnuts and Figs, Dark Chocolate Bark with Almonds and Sundried Apricots, White Chocolate Bark with Cranberry and Chili Pepper

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Break | Beverages

Soft Drinks | \$5 each

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew

Bottled Water | \$5 each

Sparkling Bottled Water | \$5.25 each

Tropicana Bottled Juices | \$5.25 each

Orange, Cranberry, Apple,
Grapefruit Ruby Red, V8 Vegetable

Dannon Activia Fruit Smoothies | \$5 each

Individual Milk (Whole, 2%, Fat Free) | \$4.75 each

RockStar Energy Drink | \$6 each

Regular and Sugar Free

Infused Water | \$75 per gallon

Lemon-Cucumber

Strawberry-Basil

Black Raspberry-Acai

Red Raspberry-Pomegranate

Lemonade | \$75 per gallon

Starbucks Double Shots | \$5 each

Starbucks Frappuccino | \$5 each

Starbucks Coffee | \$90 per gallon/ \$46 half gallon

Starbucks Decaffeinated Coffee | \$90 per gallon / \$46 per half gallon

Starbucks Hot Cocoa Mix | \$4.50 each

Tazo Teas | \$75 per gallon

Tazo Iced Tea | \$75 per gallon

Tropical Fruit Punch | \$75 per gallon

Fresh Orange or Grapefruit Juice | \$90 per gallon

Hour Break | \$15

(one hour service)

Assorted Sodas and Waters, Starbucks Coffee,
Decaffeinated Coffee and Selection of Tazo Tea

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Lunch | Plated Hot Luncheons

All Hot Lunches Include a Choice of Soup or Salad, Entrée, Dessert, Assorted Rolls and Butter Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Starters (Choose one Soup or one Salad)

Soup

Roasted Tomato and Rainbow Chard

Tuscan White Bean and Italian Sausage

House Roasted Chicken and Sweet Corn Chowder

California Seafood Chowder

Salad

Caprese, Sea Salt and Lemon Oil

Hummus and Pita

Kale, Romaine Chop Style

Apples, Craisins, Pine Nuts and Feta

Sculpted Caesar Salad

Hearts of Romaine, Asiago and Oven Roasted Tomato

Roasted Beet & Arugula

Heirloom Tomato, Rocket Arugula, Shaved Fennel and Red Wine Vinaigrette

Signature Salad

Red Romaine, Mache and Frisee with Fresh Mango Served with Mango Vinaigrette and Focaccia Croutons

Organic Baby Greens

Organic Baby Greens, Cucumber and Dried Cranberries, Avocado-Champagne Vinaigrette and Fried Goat Cheese

Butter Lettuce Wedge

Butter Lettuce Wedge Caramelized Walnuts, Blueberries, Feta and Raspberry Vinaigrette

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Lunch | Plated Hot Luncheons

Choice of Entrée

Anaheim Ale Braised Short Ribs | \$57

Yukon Gold Mashed Potatoes, Blue Lake Beans, Caramelized Shallots

Local White Fish | \$57

Fingerling Potatoes, Early Carrots, Squash, Pea Tendrils And Lemon Oil

Prime Flat Iron Steak | \$55

Potato Au Gratin, Season's Best Vegetable, Chimichurri Reduction

Herb Marinated Seared Salmon | \$55

Fingerling Potatoes, Citrus Fennel Slaw, Haricot Verts

Roasted Balsamic Chicken | \$52

Tomato Basil Bruschetta, Season's Best Vegetables, Asiago Cheese Risotto

Citrus Roasted Chicken | \$52

Fingerling Potatoes, Braised Brussels Sprouts, Bacon Lardons, Honey Vinaigrette

Vegetarian | \$47

Quinoa, Grilled Cauliflower, Artichokes, Broccolini, Rainbow Carrots, Roasted Tomato

Choice of Dessert

(All desserts below are individually plated)

Black Forest Cake, Sweet Cream & Cherries

Mango Cheese Cake

Mexican Chocolate Mousse Cake

Coconut Lime Cake

House-Made Puddings *(Choice of one flavor)*

Butterscotch, Double Chocolate or Caramel Banana
(Served in a Stemless Martini Glass)

Mini Bundt Cakes *(Choice of one flavor)*

Vanilla, Chocolate, Orange or Lemon with Cream Filling
Double Chocolate Mousse, Fresh Berries
And Sweet Cream

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Lunch | Plated Chilled Luncheons

All Chilled Lunches are served with Choice of Entrée, Dessert, Rolls and Butter, Iced Tea, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Kale Chop Salmon Salad | \$42

Salmon, Sweet Corn, Crisp Romaine, Peppers, Granny Smith Apples, Blue Cheese, Red Wine Vinaigrette

Seared Ahi Salad | \$40

Seared Ahi, Baby Greens, Napa Cabbage Salad, Hoisin Vinaigrette, Crisp Wontons, Wasabi Sesame Seeds

California Cobb Salad | \$39

Grilled Chicken, Crisp Baby Greens, Smoked Bacon, Avocado, Blue Cheese and Vine Ripe Tomatoes, Ranch Dressing

Roasted Beet and Rotisserie Style Chicken Salad | \$39

Tender Greens, Roasted Beets, Heirloom Tomatoes, Cucumbers, Feta Cheese

Chicken Caesar Salad | \$38

Grilled Chicken, Hearts of Romaine, Asiago Cheese with Lemon Pepper Crostini, Caesar Dressing

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Lunch | Plated Chilled Desserts

Desserts

*(Choose 3 from the following)
All Desserts Served Family Style*

Marble Cheesecake
Strawberry Cream Puff
Lemon Panna Cotta
Hazelnut Chocolate Bar
New York Cheesecake
Lemon Tart

Individual Shot Glass

Chocolate Raspberry Mousse with Brownies
Butterscotch Pudding
Double Chocolate Pudding
Caramel Banana Pudding
Strawberry Shortcake

Mini Pies

Banana Cream
Apple Caramel
Blueberry
S'mores
Lemon Meringue
Stone Fruit (Seasonal)

Mini Bundt Cakes

Vanilla
Chocolate
Orange with Cream Filling
Lemon with Cream Filling
Fresh Berries and Sweet Cream

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Lunch | Deli Buffets

The Food Court | \$52

Chef's Soup of the Day
Caesar Salad
Pasta Salad with Sweet Red Peppers, Greek Olives, Arugula and Feta Cheese
Asian BBQ Beef Salad
Seared Ahi Tuna
Grilled Vegetable Wrap
BBQ Chicken Sandwich on Ciabatta with Chipotle Aioli
Beef Tenderloin with Boursin Cheese and Onion Straws on Asiago Sourdough
House-Made Yukon Gold Chips
Lemon Meringue Tart and Chocolate Mousse Cake
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea
Iced Tea

Deli Market | \$50

Chef's Soup of the Day
California Garden Salad with Herb Ranch Dressing and Shallot Vinaigrette
Roasted Red Skin Potato Salad
Orzo Salad with Sundried Tomato, Artichoke and Basil
Vegetable Wrap – Portobello, Roasted Peppers, Asparagus and Arugula, Chipotle Aioli
Roast Beef, Ham, Salami and Honey Roasted Turkey
Peppered Jack, Havarti, Cheddar and Swiss Cheeses
Red Leaf Lettuce, Sliced Vine Ripe Tomatoes and Pickles
Cranberry-Horseradish Sauce, Tarragon Mayonnaise, Grey Poupon Mustard
Kaiser Rolls, Sourdough and Whole Grain Sliced Bread
House- Made Chips
Key Lime Bar, Salted Caramel Brownie and Apple Crisp
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea
Iced Tea

Price increase of \$8.00 if minimum of 25 guests is not reached.

Buffets are designed for 1 ½ hours of service. Add \$8.00 per person for each additional 30 minutes.

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Lunch | Buffet or Lazy Susan Styles

Southern Comfort | \$60

Biscuits and Corn Bread
Butter Lettuce, Romaine, Heirloom Tomato Salad, Served
With a Buttermilk Ranch Dressing
Country Slaw
Roasted Root Vegetables
Yukon Mash Potatoes
Bourbon Barbecue Grilled Chicken
Ale Braised Beef Brisket
Strawberry Shortcake and Stone Fruit Tart

Mediterranean | \$58

Roasted Garlic Red Pepper Hummus and Pita Chips
Spinach, Romaine, Chickpea, Sweet Onion Salad with a
Greek Yogurt Dressing
Orzo, Arugula, Sundried Tomato, Olive and
Lemon Oil Salad
Roasted Chicken with Kalamata and Artichokes
Roasted Tomato and Lemon Juice
Seared Salmon and Spinach with Warm Mediterranean
Vinaigrette
Seasonal Vegetable Risotto
Fresh Fruit Tart and Key Lime Tart

Taste of Italy | \$56

Garlic Bread Sticks
Antipasti Platter – Roasted Red Bell Peppers, Green
Olives, Kalamata Olives, Grilled Asparagus, Salami,
Prosciutto, Capicola and Provolone Cheese
Caesar salad
Vine Ripe Tomatoes with Fresh Mozzarella
Basil and Extra Virgin Olive Oil and Grilled Vegetables
Tuscan Roasted Chicken
Rigatoni with Italian Sausage and
Tenderloin Bolognese Sauce
Cheese Ravioli with Sage Cream
Cannoli, Tiramisu and Panna Cotta

LA Asian | \$55

Lo Mein Noodle Salad
Mongolian Beef Salad
Ginger Orange Chicken
Vegetarian Spring Rolls
Stir Fried Vegetables
Fried Rice
Caramelized Coconut-Pineapple Cake
Banana Mousse Parfait

South of the Border | \$54

Mexican Chopped Salad
Chips, Salsa and Guacamole
Pinto Pot Beans
Pollo Asada
Skirt Steak Asada
Roasted Corn and Tomato Rice
Warm Flour Tortillas
Mango Cheesecake and Mexican Chocolate Cake

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All menus are served with Starbucks Coffee, Decaffeinated Coffee, Selection of Tazo Tea and Iced Tea

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Dinner | Appetizers

Add an Additional Course to Enhance Your Event!

Seared Diver Scallop | \$15

Served on a Bed of Asparagus Risotto and Garnished with Vine Ripe Tomato Relish

Chilled Lobster Martini | \$15

Crab Cake | \$12

Served with Roasted Corn, Lemon Basil Aioli

Artisan Breads | \$6

Goat Cheese, Anaheim Chili Jam, Sweet Butter Blend, Sundried Tomato and Extra Virgin Olive Oil

Intermezzos | \$3

(choice of 1 of the following)

Mango Sorbet, Lemon Sorbet or Blood-Orange Sorbet

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Dinner | Soups and Salads

All Entrees are Served with Choice of Salad or Soup, Entrée, Dessert, Assorted Rolls and Butter Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas.

Starters (Choose one Soup or one Salad)

Soup

Asparagus and Artichoke with Apple Wood Smoked Bacon

Roasted Tomato and Rainbow Chard

Tuscan White Bean and Italian Sausage

Roasted Chicken, Anaheim Chile and Sweet Corn Chowder

Lobster Bisque en Croute

Salads

Sculpted Caesar Salad

Hearts of Romaine, Asiago Cheese and Roasted Tomato

Signature Salad

Red Romaine, Mache, Frisee Lettuces with Fresh Mango, Served with Mango Vinaigrette and Focaccia Croutons

Steakhouse Wedge

Iceberg Lettuce with Crumbled Maytag Bleu Cheese, Maple Pepper Bacon, Vine Ripe Tomato and Gorgonzola Dressing

Roasted Beet Salad

Heirloom Tomato, Rocket Arugula and Red Wine Vinaigrette

Organic Mix

Organic Mixed Greens, Cucumber, Dried Cranberries, Avocado-Champagne Vinaigrette and Fried Goat Cheese

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Dinner | Entrees

Roasted Tenderloin of Beef | \$82

White Cheddar Scalloped Potatoes, Grilled Vegetables

Chop House New York | \$80

Roasted Cauliflower and Parsnip Puree, Baby Vegetables, Natural Pan Jus

Pan Seared Sea Bass | \$75

Fingerling Potatoes, Season's Best Vegetables, Tomato and Fennel Sauce

Prime Flat Iron Steak | \$72

Chimichurri, Garlic Mash and Roasted Root Vegetables

Seared Garlic-Lemon Chicken | \$68

Garden Peas and Pancetta Risotto

Citrus Cedar Plank Salmon | \$68

Fingerling Potatoes, Asparagus and Heirloom Carrots

Pan Seared Breast of Chicken | \$66

Potato Hash, Mushroom, Rainbow Carrots and Shallot Pan Jus

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Dinner | Combination Dinners

Filet and Shrimp | \$95

Petit Filet and Jumbo Shrimp with Roasted Fingerling Potatoes and Season's Best Vegetables

Chop House NY Steak and Pan Seared Sea Bass | \$94

Season's Best Vegetables and Asiago-Mushroom Risotto, Merlot Reduction

Anaheim Ale Braised Short Rib and Salmon | \$90

Yukon Gold Mashed Potatoes and Asparagus Red Wine Reduction

Chop House New York and Herb Roasted Chicken | \$89

Meyer Lemon Sauce Served with Roasted Fingerling Potatoes and Season's Best Vegetables

All Natural Organic Grilled Chicken and Citrus Shrimp | \$86

Mushrooms, Broccolini and Au Gratin Potatoes

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Dinner | Desserts

Choice of Dessert

(All desserts are individually plated)

Chocolate Toffee Cake

New York Style Cheesecake with Seasonal Fruit

Peanut Butter & Chocolate Mousse Bar with a Raspberry Coulis

White Chocolate Mousse Fresh Berries and Chocolate Drizzle
Served in a Chocolate Waffle Cup

Lemon Meringue Tart with Fresh Blueberry Sauce and Almond Tuile

Almond Crisp served with a Trio of Sorbet

Types of Sorbet

(Choose of up to 3 flavors)

Blood Orange, Pear, Mango, Raspberry or Green Apple

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Dinner | Buffets

Dinner Buffet Priced at:

Two Entree Selections | \$85

Three Entree Selections | \$95

Salads | Choose Two

Traditional Caesar Salad
Crisp Romaine Lettuce, Parmesan Cheese, Croutons

Spring Lettuce Cucumber Salad
Dried Cranberries and Red and Yellow Tomatoes with
Avocado-Champagne Vinaigrette

Organic Mixed Greens and Tomato Salad
Cucumber, Red Onion and Feta, Herb Ranch Dressing or
Shallot Vinaigrette

Watercress, Radicchio and Arugula Salad

Roquefort and Walnuts, Bulgur Wheat

Corn and Green Bean Salad

Vegetable Tabouli Salad

Hearts of Palm, Tomato, Red Onions, Cucumber Salad
Served with Lime Vinaigrette

Spinach Tortellini, Sweet Peppers, Sweet Onion Pasta
Salad

Accompaniments | Choose Two

Yukon Gold Mashed Potatoes
Gruyere Au Gratin Potatoes
Thyme Roasted Heirloom Potatoes
Seasonal Vegetable Risotto
White Cheddar Macaroni and Cheese
Grilled Lemon and Butter Asparagus
Brussel Sprouts, Bacon and Shallots

Mains | Choose Two or Three

Herb Roasted Turkey with a Natural Pomegranate Jus
Grilled Chicken Scaloppini with a Lemon Caper Sauce
Roasted Balsamic Chicken with a Tomato Bruschetta
Slow Roasted Herb Crusted Chicken with a Natural Pan Jus
Southern Spiced Chicken , Roasted Corn and Cilantro Relish
Anaheim Ale Braised Beef Short Ribs
Sliced Pepper Crusted New York Strip
Sliced Roasted Pork Loin with Granny Smith Apple Chutney
Salmon with Mango-Pineapple Compote
Seared Halibut with a Tomato Relish

Desserts | Choose Two

Chocolate Mousse, Fresh Berries in a Chocolate Cup
German Chocolate Cake
Bread Pudding with a Vanilla Bean Sauce
Peanut Butter and Jelly Bar
Fresh Berries and Sweet Cream Cup
New York Cheesecake
Cannoli

Dinner Buffets require a minimum of 25 guests. Groups under 25 guests are subject to an additional charge of \$6.00 per guest.

Buffets are Served with Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

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Reception | Cold Hors d'Oeuvres

Deluxe | \$6.50 per piece

Butternut Squash with Goat Cheese Crostini
Organic Vine Ripe Tomato Bruschetta on Grilled Sourdough
Tear Drop Tomato with Boccocini on Toasted Naan Bread
Shrimp BLT with Herb Aioli Crostini
Pesto Chicken Crostini with Vine Ripe Tomato Basil Relish
Local White Fish Ceviche Served in a Shot Glass
Grilled Fig with Shaft's Bleu Cheese (seasonal)
Grilled Rainbow Carrots with Yogurt and local Honey

Premium | \$7 per piece

Fingerling Potato, Crème Fraiche and Caviar
Caprese with fresh Mozzarella Pipette
Sushi Grade Ahi Nacho on Wonton Crisp
Golden Chanterelle Sourdough Crostini with Asiago Cheese
Tenderloin with Brie and Caramelized Onion
Shrimp Cocktail with House Horseradish Cocktail Sauce
Smoked Salmon and Fennel
Sesame Crusted Ahi
Roast Lamb Medallion Crostini

All Hors d'Oeuvres are priced by the piece and are sold in increments of 25 pieces

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Reception | Hot Hors d'Oeuvres

Deluxe | \$6.50 per piece

Wagyu Meatballs with House Marinara
Manchego Jack Quesadilla
Ginger Chicken Katsu
Spinach and Feta Cheese Turnover with Crème Fraiche
Lemon Grass Pork Pot Sticker with Sweet Chili Sauce
Vegetable Samosa, Fresh Vegetables with Curry in a Tortilla Pocket
Edamame Pot Sticker with Sweet Chili Sauce
Chipotle Tequila Chicken Paddle
Rainbow Carrot Vegetable Skewer
Teriyaki Chicken Sugar Cane
Beef Empanada with Tomatillo Sauce
Chicken Wellington

Premium | \$7 per piece

Chicken Black Bean Southwest Spring Roll
Tellegio Risotto Croquette
Teriyaki Beef & Scallion
Lobster Pot Sticker Seared with Cilantro Ponzu
Duck & Pear Potsticker
Caribbean Jerk Shrimp, Banana, Peanut and Coconut Crust
Mini Maryland Style Crab Cake, Pan Seared with a Spicy Citrus Aioli
Chimmichurri Steak Satay
Shrimp Chao Sugar Cane
Beef Wellington

All Hors D'Oeuvres are priced by the piece and are sold in increments of 25 pieces

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Reception | Action Stations

(Minimum 50 servings per station; a \$200 fee per attendant is required)

Street Taco | \$14

(Two tacos per serving; Choose two of the following:)

Short Rib and Queso Fresco, Fire Roasted Salsa

Braised Pulled Pork Tomatillo and Cotija Cheese

Fish Taco and Ginger Lime Slaw

Chicken and Avocado with Roasted Corn Jicama and Crème Fraiche

Served with Pico de Gallo and Fire Roasted Salsa

Mini Grilled Cheese Station | \$17

Pulled Pork and Cheddar on Sourdough Bread,
Green Apple and Brie on Malted Brown Bread,
White Cheddar Mahone and Tomato Jam on
Multi-Grain Bread

Ale Braised Short Ribs | \$15

Served on a Bed of Gruyere and White Cheddar
Macaroni and Cheese

Salt Block Seared Tuna | \$18

Fresh Ahi Tuna Seared on a Hot Salt Block and Served
On Top of an Asian Mixed Salad

Ramen Noodle Stir Fry Station | \$18

Orange Chicken, Shrimp, Scallops, Sugar Snaps, Radish
Sprouts, Bok Choy, Napa Cabbage, Rainbow Carrots,
Shiitake Mushrooms and Jasmine Fried Rice

Korean Bao Bun | \$16

Smoked Pork Belly, Korean Slaw and Hoisin Vinaigrette

Mini Brioche Slider Station | \$15

(Two sliders per serving; Choose two of the following:)

Wagyu Beef Maple Pepper Bacon, Guacamole, Cheddar
Cheese, Dijon Mustard and Thousand Island Dressing

Turkey Maple Pepper Bacon, Guacamole, Swiss Cheese,
Dijon Mustard and Thousand Island Dressing

Pulled Pork House-Made Sweet BBQ Sauce

Meatball with Marinara Sauce with Provolone Cheese

Sweet Chili Rubbed Skirt Steak | \$18

Served with Roasted Anaheim Chili Polenta

Pasta Station | \$17

Mini Rigatoni with Sweet Sausage Bolognese Sauce

Gemelli Pasta Carbonara with Pancetta, Peas and Cream

Rotini with Sautéed Garlic Basil and Shrimp

California Pizza Station | \$16

(Three slices per serving; Choose two of the following)

Barbeque Chicken BBQ Sauce, Red Onion, Cilantro

Margarita Olives, Peppers, Mushrooms, Tomatoes

Italian Sausage, Olives, Green Peppers and Pepperoni

**Displays and Stations are designed for 1 hour of service.
Add \$5.00 per person for each additional 30 minutes.**

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Reception | Stations

Carving Stations

(A \$200 fee per attendant is required)

Butter Roasted Turkey Breast

(Serves approximately 30 guests) | **\$400 each**
Served with Cranberry Spiced Herb Mayo and Mini Brioche Rolls

Balsamic Rosemary Roasted Rack of Lamb | \$20

Served with Dijon Aioli

Organic Honey Bone-in Ham

(Serves approximately 35 guests) | **\$450 each**
Served with Honey Mustard Spread and Mini Brioche Rolls

Roasted New York Strip Steak

(Serves approximately 30 guests) | **\$500 each**
Served with Horseradish Cream, Plain Horseradish and Mini Brioche Rolls

Ancho Crusted Whole Beef Tenderloin

(Serves approximately 25 guests) | **\$500 each**
Served with Cilantro Slaw and Mini Brioche Rolls

Displays

Season's Best Grilled Vegetables | \$12

Brushed with Olive Oil and Aged Balsamic Vinaigrette, Roasted Red Pepper Aioli

Bruschetta, Hummus and Tapenade | \$8

Tomato, Basil and Garlic Bruschetta, Hummus, Three Mushroom Tapenade, Olive Tapenade, House Lavash and Pita

Artisan Cheese | \$14

Mahon, Humboldt Fog Goat Cheese, Petit Basque, Vermont White Cheddar and Brie, Rustic Breads, French Baguettes, Crackers, Bread Sticks, Quince Paste, Balsamic Fig Chutney, Dried Fruits and Nuts

Antipasti | \$14

Salami, Prosciutto, Capicola, Roasted Red Bell Peppers, Tuscan Olives, Kalamata Olives, Grilled Asparagus and Provolone Cheese

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Beverage | Wines

Whites

Pinot Grigio

Vista Point, California | \$32
Stone Cellars Beringer, California | \$38
Pighin, Friuli-Venezia Giulia, Italy | \$55

Sauvignon Blanc

CK Mondavi, California | \$32
Brancott Estate, Marlborough, New Zealand | \$55
Kenwood Vineyards, Sonoma County, California | \$60
Provenance Vineyards, Rutherford, California | \$75

Chardonnay

Vista Point, California | \$32
Stone Cellars Beringer, California | \$38
Century Cellars, California | \$36
Starmont Napa Valley, California | \$46
Sonoma Cutrer, Sonoma California | \$50
Clos du Bois, North Coast, California | \$54
Chateau St. Michelle, Canoe Ridge,
Columbia Valley | \$60

Champagnes & Sparkling Wines

Freixenet, Blanc de Blanc, Spain | \$40
Mumm Brut Prestige, Napa Valley | \$45
Mionetto, Prosecco, *Organic*, Veneto, Italy | \$52
Moet Chandon, Imperial, France | \$90

Sweet White/Blush Wines

Beringer, White Zinfandel | \$38
Listel Rose, Provence | \$48
Chateau Saint Michelle, Riesling,
Columbia Valley, Washington | \$42

Reds

Pinot Noir

Cellar 8 Pinot Noir, California | \$38
Mark West, California | \$42
10 Span, California | \$42
La Crema, Sonoma Coast, California | \$52
Acacia Carneros, Napa Valley | \$55

Merlot

Vista Point, | \$32
Stone Cellars Beringer, California | \$38
Castle Rock, California | \$42
St. Francis Vineyards, Sonoma Valley, California | \$52
Century Cellars by BV, California | \$46
Clos du Bois, North Coast, California | \$64
Rutherford Hill, Napa Valley | \$64

Cabernet Sauvignon

Vista Point, California | \$32
Century Cellars by BV, California | \$35
Stone Cellars, Beringer, California | \$38
Lyeth, "L de Lyeth", Sonoma County, California, | \$45
Greystone Cellars, Central Coast, California | \$50
Aquinas, Napa Valley, California | \$58
Estancia "Keyes Canyon Ranches",
Paso Robles, California | \$60
Ferrari-Carano, Alexander Valley | \$64

Alternative Red

Kunde Zinfandel, Sonoma, California | \$48
Penfolds Shiraz, Bin 128, Australia | \$75

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Beverage | Beer

Domestic Beer

Host Bar | \$7 each

Cash Bar | \$7.50 each

Budweiser
Michelob Ultra
Bud Light
Bud Light Lime
Coors Light
Miller Light

Premium Beer

Host Bar | \$8 each

Cash Bar | \$8.50 each

Blue Moon Belgium White
Samuel Adams Boston Lager
Samuel Adams Seasonal (Noble Pils, Summer Ale, October Fest, Winter Lager)
Sierra Nevada Pale Ale
Amstel Light
Corona Extra
Corona Light
Guinness Draught
Heineken
Stella Artois Lager

****Based on Availability please ask about our Draft Beers****

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Beverage | Beer & Wine

Premium Beer and Wine Hosted Package

Vista Point, Pinot Grigio, California
CK Mondavi, Sauvignon Blanc, California
Stone Cellars, Chardonnay California
Castle Rock, Merlot, La Mancha Spain
Stone Cellars Beringer, Cabernet Sauvignon, California

Domestic

Budweiser, Michelob Ultra, Bud Light, Coors Light
Amstel Light

Imported and Craft

Blue Moon, Heineken, Corona Extra, Sierra Nevada Pale Ale

First Hour | \$19 per person

*\$9 per person for each additional hour
\$200 fee per bartender for up to 4 hours; \$50 each additional
hour*

Luxury Beer and Wine Hosted Package

Freixenet, Blanc de Blanc, Brut, Cava Spain
Beringer, White Zinfandel
Brancott Estate, Sauvignon Blanc, Marlborough, New
Zealand
Chateau St Michelle, Chardonnay, Monterey, California
Century Cellars, Merlot, Central Coast, California
10 Span, Pinot Noir, Central Coast, California
Greystone Cellars, Cabernet Sauvignon Napa Valley,
California

Domestic

Budweiser, Bud Light, Amstel Light, Samuel Adams
Seasonal

Imported and Craft

Stella Artois Lager, Heineken, Corona Extra, Guinness
Draught, Sierra Nevada Pale Ale, Anaheim Local

First Hour | \$24 per person

*\$9 per person for each additional hour
\$200 fee per bartender for up to 4 hours; \$50 each
additional hour*

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Beverage | Premium Bar

Brands

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar White Label Scotch
Jim Beam White Label Whiskey
Canadian Club Whiskey
Jose Cuervo Tradicional Silver Tequila
Korbel Brandy

Hosted Packages

First Hour | \$26 per person
\$10 per person for each additional hour
\$200 fee per bartender for up to 4 hours; \$50 each additional hour

Individual Pricing

Cocktails

Host Bar | \$10
Cash Bar | \$11.25

House Wine

Vista Point, Pinot Grigio, California
Stone Cellars Chardonnay, California
Stone Cellars Beringer, Cabernet Sauvignon
Vista Point, Merlot, California

Host Bar | \$9.50
Cash Bar | \$10.25

Martini

Host Bar | \$14
Cash Bar | \$15.25

Domestic

Host Bar | \$7
Cash Bar | \$7.50

Premium Beer

Host Bar | \$8
Cash Bar | \$8.5

Soft Drinks & Bottled Water

Host Bar | \$5.00
Cash Bar | \$5.25

\$200 fee per bartender for up to 4 hours; \$50 each additional hour

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Beverage | Luxury Bar

Brands

Grey Goose Vodka
Bacardi Superior Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire
Johnny Walker Black Label Scotch
Knob Creek Whiskey
Jack Daniels Whiskey
Crown Royal Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP

Hosted Packages

First Hour | \$29 per person
\$10 per person for each additional
\$200 fee per bartender for up to 4 hours; \$50 each additional hour

Individual Pricing

Cocktails

Host Bar | \$12
Cash Bar | \$13

House wine

Freixenet, Blanc de Blanc, Spain
Brancott Estate, Sauvignon Blanc, New Zealand
Glass Mountain, Chardonnay, California
10 Span, Pinot Noir California
Century Cellars, Merlot, California
Greystone Cellars, Cabernet California

Host bar | \$13
Cash bar | \$14

Martini

Host Bar | \$15.50
Cash Bar | \$16.75

Domestic / Non-Alcoholic Beer

Host Bar | \$7
Cash Bar | \$7.50

Premium Beer

Host Bar | \$8
Cash Bar | \$8.50

Soft Drinks & Bottled Water

Host Bar | \$5.00
Cash Bar | \$5.25

\$200 fee per bartender for up to 4 hours; \$50 each additional hour

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Technology | Encore Event Technology

PSAV is the official Anaheim Marriott provider for all of your audio visual equipment, rigging, electrical and communication needs.

Please contact PSAV directly for more information at 714-748-2442.

General Information

General Information

Your Event Manager will confirm menus and pricing with you.

Guarantees

The guaranteed attendance is due by 10:00am, 3 business days prior to the function. After this time, the guarantee may be increased, but may not be lowered. Should the guarantee number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number. Each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the expected number or the guaranteed number, whichever is the greater will apply.

Payment

The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the hotel. Credit may be established no later than 90 days prior to the event.

Food & Beverage

All Food and Beverage, including alcohol, must be purchased through the hotel and served only by Hotel Staff. All plated lunches have a requisite two (2) courses. All plated dinners have a requisite three (3) courses.

Split Menus

If split entrees are requested, the appetizer, vegetable and dessert will be the same for all guests. The cost of the higher priced entrée will be charged.

Banquet Room Set-up

Banquet Seating is provided at Rounds of 10. If a lower ratio is requested, additional labor charges will apply.

Room Re-sets

If the room set-up is changed within 24 hours of the event, there will be an additional labor fee. The fee will be a minimum of \$200, but will increase depending on the size of the room and the complexity of the change(s).

F&B Staff / House Charge & Sales Tax

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Labor Charges

Bartenders, Carvers and Station Attendants are available at a \$200 each per 4-hour shift. Overtime rate beyond each 4-hour shift is \$50 for each additional hour. Should extra servers be requested above the normal staffing levels, the fee will be \$200 per server for a 4 hour shift. Labor fees are subject to California State Sales Tax.

General Information (continued)

Decorations

Arrangements for Floral Centerpieces, Special Props and Decorations may be made through Your Event Manager. All decorations must meet with the approval of the Anaheim Fire Department. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

Security

The Hotel may require security officers for certain events. For the Safety & Security of the Hotel we require only to use the Hotel Approved Security Vendor. The Hotel strictly enforces a "no weapon" policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details contact your Event Manager.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby; however signage is permitted in the ballroom area. Placement is subject to approval by your Event Manager and must meet traffic flow and safety guidelines. Signage can be ordered through our onsite FedEx by calling 714-703-2250.

Audio Visual and Electrical

A complete line of audio visual aids are available through PSAV. Your Event Manager can arrange equipment rental for you, or you may contact PSAV directly at 714-748-2442. Electrical needs exceeding existing 120-volt/20-amp wall plug service must be arranged in advance and will require additional charges.

Parking

Complimentary self-parking for your guests in our garage may be arranged by adding \$5 per person to your account. The count is based on the meal guarantee. Our regular parking fee per car is \$17 for the first hour & \$22 dollars for the second hour – or a flat rate of \$25 per day. Valet parking is also available at \$25 for the two hours or a flat rate of \$31 per day or overnight (not subject to reduction). In/Out privileges apply to overnight Self and Valet Parking. Please let your Event Manager know which you prefer. Special rates apply for coach/ bus parking. Rates are subject to change without notice