



Anaheim Marriott 2014 Catering Menus

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Breakfast | Continental Breakfasts



Anaheim Continental | \$26

Fresh Orange Juice and Assorted Chilled Juices
Seasonal Sliced Melons and Berries
Anaheim Hotel Pastries and Muffins
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Orange County | \$30

Fresh Orange Juice and Assorted Chilled Juices
Seasonal Sliced Melons and Berries
Anaheim Hotel Pastries and Muffins
Breakfast Breads and Display of Bagels with Cream Cheese
Assorted Individual Yogurts with Home-Made Almond Granola
A Selection of Breakfast Cereals including Kashi Organic Cereal with Whole, 2% and Fat Free Milk
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

*Continental breakfast buffets are priced to be served in your meeting room.
A Fee of \$3 per person will be added for a seated continental breakfast.*

*Menu items and prices are subject to change without notice.
Prices are per person, unless otherwise noted. Pricing is subject to 24% taxable service charge and applicable sales tax*

Breakfast | Plated Breakfast



Pacific Coast | \$37

Fresh Orange Juice
Sliced Seasonal Fruit and Berries
Em Lee's French Toast
Sourdough Baguettes and Funnel Cake Crisps
Maple Syrup
Chicken Apple Sausage
Anaheim Breakfast Breads
Preserves and Butter
Starbucks Regular and Decaffeinated Coffee
A Selection of Tazo Tea

Santa Monica | \$38

Fresh Orange Juice
Sliced Seasonal Fruit and Berries
Scrambled Eggs with Chives and Cheddar Cheese
Roasted Red Skin Potatoes with Caramelized Onions
Apple Wood Smoked Bacon
Anaheim Breakfast Breads
Preserves and Butter
Starbucks Regular and Decaffeinated Coffee
A Selection of Tazo Tea

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Breakfast | Enhancements



Breakfast Burrito | \$8 per person

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

Steel Cut Oatmeal | \$7 per person

Brown Sugar, Raisins and Cream

Breakfast Club Sandwich | \$8 each

Omelet with Cheddar Cheese and Smoked Bacon on an English Muffin

Vegetable Quiche | \$9 per piece

Spinach, Mushrooms and Vermont White Cheddar

Smoked Salmon Martini | \$8 each

Smoked Salmon with Diced Red Onion, Cucumber, Tomato, Chopped Egg and Capers
Served in a Martini Glass with Bagel Chips and Cream Cheese

Scrambled Eggs | \$7 per person

Smoked Bacon (3 slices) | \$7 per person

Chicken Apple Sausage (2 links) | \$7 per person

Hard Boiled Eggs | \$2.50 each

Pancakes Made to Order | \$10 per person

Buttermilk Pancakes and Blueberry Pancakes
Whipped Butter, Warm Maple Syrup, Sliced Strawberries
Warm Cinnamon Apples, Toasted Pecans and Whipped Cream
(One chef attendant per 75 guests required @ \$200)

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Breakfast | Buffets



Sunrise Buffet | \$37 *(minimum of 30 guests)*

Fresh Orange Juice and Chilled Juices
Seasonal Sliced Melons and Berries
Anaheim Hotel Pastries and Muffins with Butter and Assorted Jams
Scrambled Eggs
Sausage Links and Smoked Bacon
Roasted Red Skin Potatoes with Caramelized Onions and Fresh Herbs
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

SoCal Buffet | \$42 *(minimum of 50 guests)*

Fresh Orange Juice and Assorted Chilled Juices
Seasonal Sliced Melons and Berries
Anaheim Hotel Pastries and Muffins with Butter and Assorted Jams
Breakfast Breads and Display of Bagels with Cream Cheese
Assorted Individual Yogurts and House Made Almond Granola
A Selection of Breakfast Cereals including Kashi Organic Cereal with Whole, 2% and Fat Free Milk
Steel Cut Oatmeal with Brown Sugar, Raisins and Cream
Scrambled Egg Station with choice of Chives, Mushrooms, Vine Ripe Tomatoes and Cheddar Cheese
Em Lee's French Toast, Sourdough Baguettes and Funnel Cake Crisps
Vegetable Quiche
Chicken Apple Sausage and Smoked Bacon
Herbed Heirloom Potatoes
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

***Price increase of \$8.00, if minimum of 50 guests is not reached.**

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

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Break | Snack Breaks

(designed for one hour of service, minimum of 15 guests required)



Chips to Nuts | \$18

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, Soft Drinks and Bottled Waters

The Candy Store | \$22 *(*minimum of 25 guests required*)*

Individual Jars offering Boston Baked Beans, Jelly Belly, Gummy Bears, M&Ms, Reese's Pieces and Malted Milk Balls, Soft Drinks and Bottled Waters

From the Bake Shop | \$20

Chocolate Chip Cookies, Chocolate Brownie Pops, Oatmeal Raisin Cookies, White Chocolate Macadamia Nut Cookies
Macaroons, Soft Drinks, Bottled Waters, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Breads & Bars | \$19

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

Marketplace | \$19

Seasonal Melons and Berries tossed in Chambord topped with Shredded Coconut, Seasonal Whole Fruit, Flavored Kettle
Classic Chips, Cajun Trail Mix, Deluxe Mixed Nuts, Dry Fruit, Soft Drinks, Bottled Waters and Starbucks Frappuccinos

South American Station | \$19

House Made Guacamole with Fire Roasted Salsa, Mini Beef Taquitos, Warm Pepper Cheese Dip, Corn Tortilla Chips
and Pineapple Empanadas, Soft Drinks and Bottled Waters

Energize | \$22

Seasonal Whole Fruit, Assorted Yogurts including Greek style, Assorted Energy Bars, Celery and Carrot Sticks with Ranch
Dressing in a Shot Glass, Assorted Bottled Smoothies, Assorted Energy Drinks, Soft Drinks, Bottled Water, Starbucks
Coffee, Decaffeinated Coffee and Selection of Tazo Tea

Infused Water & Hummus Break | \$20

(minimum 25 guests, choose any (2) infused waters and (2) hummus

Infused Waters: Lemon-Cucumber, Strawberry-Basil, Black Raspberry-Acai, Red Raspberry & Pomegranate
Hummus: Traditional, Black Bean, Roasted Red Pepper, Edamame, White Bean and Herbs, served with Pita Chips and
Lavash

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Break | Refreshments



Seasonal Sliced Melons and Berries | \$10 per person

Whole Seasonal Fruit | \$42/doz

Special K Protein Bars and Cliff Energy Bars | \$60/doz

A Selection of Nature Valley Granola Bars | \$54/doz

Selection of Breakfast Cereals including
Kashi Organic Cereal with Whole, 2%
and Fat Free Milk | \$6 each

Assorted Individual Yogurts | \$4.50 each

Pastry Shop Muffins, Danish and
Breakfast Breads | \$50/doz

Croissants with Butter and Jams | \$60/doz

Blueberry, Cranberry and Chocolate Chip Scones
with Butter and Jam | \$60/doz

Gourmet Popcorn | \$6.50 per person

(choose any 3 from the following selection)

Butter Flavored Corn, Kettle Corn, Cheddar Cheese, Spicy
Cheddar Cheese, Chicago Flavor (Caramel/Cheddar),
Gourmet Caramel, Chocolate Drizzle or Apple Cinnamon

Pretzels and Trail Mix | \$9 per person

Deluxe Mixed Nuts | \$40/lb

Warm Soft Pretzels with Whole Grain Mustard | \$60/doz

Mini PB&J Sandwiches | \$50/doz

Haagen Dazs Ice Cream Bars | \$5.50 each

Assorted Bagels with Cream Cheese and Jams | \$60/doz

Pastry Shop Cookies | \$48/doz

Peanut Butter, Chocolate Chip, Raisin, Oatmeal,
White Chocolate and Macadamia Nut

Brownies and Blondies | \$50/doz

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Break | Beverages



Pepsi Soft Drinks | \$4.50 each

Bottled Water | \$4.50 each

Tropicana Bottled Juices | \$4.50 each
Orange, Cranberry, Apple, Grapefruit Ruby Red
V8 Vegetable

Dannon Activia Fruit Smoothies | \$5 each

Individual Milk (Whole, 2%, Fat Free) | \$4.50 each

Rockstar Energy Drink
Regular and Sugar Free | \$6 each

Infused Water | \$75/gal
Lemon-Cucumber
Strawberry-Basil
Black Raspberry-Acai
Red Raspberry-Pomegranate

Starbucks Double Shots | \$5 each

Starbucks Hot Cocoa | \$4.50 each

Starbucks Frappuccino | \$5 each

Starbucks Coffee | \$90/gal

Starbucks Decaffeinated Coffee \$90.00

Starbucks Coffee | \$90/gal

Starbucks Decaffeinated Coffee \$90.00

Tazo teas | \$75/gal

Tazo Iced Tea | \$75/gal

Tropical Fruit Punch | \$75/gal

Lemonade | \$75/gal

Fresh Orange or Grapefruit Juice \$90/gal

Hour Break - Starbucks Coffee, Decaffeinated Coffee
and Selection of Tazo Tea | \$12 per person for one hour
service

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Lunch | Salads and Soups



Salad

The Wedge

Iceberg Lettuce, Bleu Cheese, Smoked Bacon and Buttermilk Ranch Dressing

Sculpted Caesar Salad

Hearts of Romaine, Asiago and Oven Roasted Tomato

Signature Salad

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

Organic Salad

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

Mediterranean Insalata Mista

Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions and Sweet Basil Balsamic Vinaigrette

Soup

Asparagus, Artichoke with Apple Wood Smoked Bacon
Roast Tomato and Rainbow Chard
White Bean and Italian Sausage
Roast Chicken, Anaheim Chile and Sweet Corn Chowder
California Seafood Chowder

Bread

Artisan Breads | \$4.50
Goat Cheese, Sweet Butter Blend, Sundried Tomato and Extra Virgin Olive Oil

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Lunch | Plated Hot Luncheons



Braised Short Ribs | \$52

Yukon Gold Mashed Potatoes and Heirloom Carrots, Ale Reduction

Grilled Balsamic Chicken | \$52

Fresh Tomato Bruschetta, Seasonal Vegetables, Asiago Cheese and Vegetable Risotto

Honey Rosemary Roasted Chicken | \$50

Chicken Jus Infused with Meyer Lemon
Seasonal Vegetables and Roasted Fingerling Potatoes

Prime Flat Iron Steak | \$55

Pan Seared with Grilled Zucchini, Artichokes, Tomatoes and Fennel Potato Gratin, Natural Juices

Roasted Chicken with Penne | \$50

Seasonal Vegetables, Oven Dried Tomatoes and Basil Parmesan Pesto

Roasted Halibut | \$55

Pan Seared with Lemon Grass Beurre Blanc, Asparagus and Basmati Rice

Pan Seared Salmon | \$55

Soy Citrus Glazed, served with Haricots Verts, topped with Orange, Grapefruit and Fennel Slaw

All Entrees served with Rolls and Butter, Choice of Soup or Salad, Dessert, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea, Ice Tea

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Lunch | Plated Chilled Luncheons



Chicken Caesar Salad | \$38

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

California Cobb Salad | \$38

Mixed Lettuce, Smoked Bacon, Grilled Chicken, Avocado, Crumbled Bleu Cheese and Vine Ripe Tomatoes, Ranch Dressing

NY Steak Salad | \$38

Sliced New York Steak with Organic Mixed Greens and Cilantro Vinaigrette

Ahi Salad | \$38

Mixed Salad Greens in a Hoisin Vinaigrette topped with Seared Ahi (carb-conscious)

All entrees are served with Rolls & Butter, Dessert, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea, Iced Tea

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Lunch | Desserts



Desserts

Crème Brulee

Choose from Vanilla Bean, Grand Marnier, Banana, Chocolate or Espresso

Apple Strudel with Vanilla Sauce

Seasonal Fresh Fruit Tart

Chocolate Macadamia Nut Stack

Butterscotch Pudding and Sweet Cream served in a Martini Glass

Tiramisu

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Lunch | Deli Buffets



Deli Market | \$48

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
Veggie 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
Individual Bag of Kettle Chips
Key Lime Bar, Salted Caramel Brownie, Apple Crisp
Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Tea
Iced Tea

The Food Court | \$50

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

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Lunch | Buffet or Lazy Susan Styles



Italian | \$56

Garlic Bread Sticks
Antipasti Platter – Roasted Red Bell Peppers, Green Olives, Kalamata Olives, Grilled Asparagus, Salami, Prosciutto, Capicola and Provolone Chees
Caesar salad
Vine Ripe Tomatoes with Fresh Mozzarella
Basil and Extra Virgin Olive Oil & Grilled Vegetables
Oregano Roasted Rustic Chicken*
Penne Pasta with Italian Sausage, Bolognese Sauce*
3 Cheese Spinach Manicotti*
Cannolis and Tiramisu

Mexican | \$54

Southwest Chopped Salad
Spicy Three Bean Salad
Chips, Salsa & Guacamole
Chicken Enchiladas*
Carne Asada*
Mexican Rice*
Warm Flour Tortillas*
Tres Leches Cakes

American | \$60

Rolls and Butter
Coleslaw
Organic Mixed Greens Salad with Ranch Dressing
And Basil Vinaigrette
Fried Chicken
Meatloaf and Mushroom Gravy*
Yukon Mash*
Roasted Root Vegetables
Strawberry Shortcake and Apple Tart

Price increase of \$8.00, if minimum of 50 guests is not reached.

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Mediterranean | \$58

Sun-Dried Tomato Hummus and Pita Chips
Greek Salad with Feta Cheese
Fusilli Pasta Salad with Spinach, Artichokes and Kalamata Olives
Balsamic Chicken with Slow Roasted Plum Tomatoes*
Seared Salmon
Asparagus-Mushroom Risotto with Asiago Cheese*
Fresh Fruit Tart and Key Lime Tart

Asian | \$55

Chow Mein Salad
Mongolian Beef Salad
Ginger Orange Chicken*
Vegetarian Spring Rolls*
Stir Fried Vegetables
Fried Rice*
Coconut-Pineapple Cake and Banana Mousse Parfait

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

Dinner | Salads and Soups



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, Maple Pepper Bacon, Vine Ripe Tomato and Gorgonzola Dressing

Roasted Beet Salad

Heirloom Tomato, Rocket Arugula & Red Wine Vinaigrette

Organic Mix

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

Soup

Asparagus and Artichoke with Apple Wood Smoked Bacon

Roast Tomato and Rainbow Chard

White Bean and Italian Sausage

Roast Chicken, Anaheim Chile and Sweet Corn Chowder

Lobster Bisque en Croute

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Dinner | Appetizers



Seared Diver Scallop | \$15

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

Wild Mushroom Strudel | \$12

Shiitake, Oyster, Portobello Mushrooms and Brie Cheese with Rosemary Veal Glaze and Mushroom Cream Sauce

Crab Cake | \$12

Served with Roasted Corn, Lemon Basil Aioli

Intermezzos | \$3

Mango, Lemon, Apple or Orange Basil Sorbet

Chilled Lobster Martini | \$15

Artisan Breads | \$6

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

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Dinner | Entrees



Roasted Tenderloin of Beef | \$82

Herb-Crusted Filet Mignon with White Cheddar Scalloped Potatoes, Grilled Vegetables

Herb Crusted Breast of Chicken | \$66

Mushroom and Potato Hash, Shallot Pan Jus

Seared Garlic-Lemon Chicken | \$68

Garden Peas and Pancetta Risotto

Pan Seared Sea Bass | \$72

Edamame, Mascarpone Yukon Mash and Lemon-Caper Sauce

Roasted Herb Salmon | \$68

Asparagus, Heirloom Carrots and Fingerling Potatoes

Prime Flat Iron Steak | \$72

Natural Pan Jus, Garlic Mash and Roasted Root Vegetables

New York Sirloin Strip | \$80

Roasted Cauliflower and Parsnip Puree, Baby Vegetables, Cabernet Sauce

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

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Dinner | Combination Dinners



Grilled Free Range Breast of Chicken and Sauteed Shrimp
with Wild Mushrooms and Tin Potatoes | **\$86**

Porcini and Fennel Crusted Tenderloin of Beef and Herb Roasted Chicken
Meyer Lemon Sauce, served with Fingerling Potatoes and Grilled Vegetables | **\$89**

Grilled Tenderloin and Pan Seared Sea Bass
with Edamame and Asiago-Mushroom Risotto, Merlot Reduction | **\$94**

Filet Mignon and Salmon
Asparagus and Yukon Gold Mashed Potatoes
with Red Wine Reduction | **\$90**

All entrees are served with Choice of Salad or Soup, Dessert, Assorted Rolls & Butter, Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas.

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Dinner | Desserts



Duo Dessert | \$5
Trio Dessert | \$9
Quad Dessert | \$13

Red Velvet Cake
Chocolate Toffee Cake
New York Style Cheesecake with Seasonal Fruit
Seasonal Fruit Tart
Apple Strudel with Vanilla Bean Sauce
Mini Pies (choose of 1):
Banana Cream
Apple Caramel
Blueberry
Lemon Meringue
Pumpkin
Cherry
Strawberry S'mores

Signature Desserts | \$9 each

Chocolate Orange Cheesecake

Mini Bundt Cakes

Vanilla, Chocolate or Lemon with Cream Filling

Chocolate and Fruit Taco

Wonton Taco Dipped in Dark Chocolate, Filled with Fresh Fruit and Topped with White Chocolate Mousse and Dark Chocolate Drizzle

Coffee Bar | \$15

(minimum of 100 guests)

Latte, Cappuccino, Espresso and Hot Chocolate

Torani Syrups: French Vanilla, Hazelnut, Caramel, Coconut and Raspberry

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Dinner | Buffets



Long Beach | \$95 per person

Organic Mixed Greens
 Tomato, Cucumber, Red Onion and Feta
 Herb Ranch Dressing or Shallot Vinaigrette
 Beet and Arugula Salad
 Orzo Salad with Eggplant and Roasted Peppers
 Roasted Chicken Breast with Lemon Grass
 and Shiitake Mushrooms
 Seared Salmon, Grapefruit, Orange and Citrus
 Cabbage
 Whole Roasted NY Strip with a Huckleberry Reduction
 (Requires a Carver)
 Garlic Yukon Mash
 Roasted Root Vegetables
 Chocolate Macadamia Nut Bar, Key Lime Tart
 and Seasonal Fruit Tart

Newport | \$90 per person

Spring Lettuces
 Cucumber, Dried Cranberries and Red and Yellow
 Tomatoes with an Avocado-Champagne Vinaigrette
 Penne Salad with Heirloom Tomatoes, Spinach
 Artichoke Hearts and Kalamata Olives
 Israeli Cous Cous
 Southern Spiced Chicken with a Roasted Corn
 and Cilantro Relish
 Seared Halibut with Roasted Roma Tomato and Shallots
 Braised Short Ribs in an Anaheim Gold Reduction
 Roasted Heirloom Potatoes
 Grilled Lemon and Butter Asparagus
 Roasted Heirloom Potatoes
 Grilled Lemon and Butter Asparagus
 Banana Mousse Parfait, Cream Puffs with Strawberries
 and Mini Red Velvet Bundt Cakes

The Italian | \$93 per person

Mixed Arugula and Hearts of Romaine Salad
 Aged Sherry Dressing and Balsamic Vinaigrette

Antipasto Display
 Imported Salami and Cheeses, Olives, Fresh Mozzarella
 with Olive Oil, Basil and Red Pepper Flakes, Marinated
 Artichoke Hearts and Grilled Vegetables
 Crusty Italian Rolls, Olive Rolls and Asiago Cheese Rolls
 Butter
 Eggplant Caponata
 Vine Ripened Tomato Salad with Cold Press Extra virgin
 Olive Oil and Fresh Basil

Chicken Picatta
 Seafood Cioppino Station
 (Requires an Attendant)
 Kobe and Veal Meatballs in a Marinara Sauce
 Four Cheese Baked Ziti, Oven-Dried Tomatoes, Basil and
 Olive Oil
 Roasted Root Vegetables

Mousse in a Chocolate Cup

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

*Chef/Attendant Fee - \$200

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Reception | Cold Hors d'Oeuvres



Deluxe | \$6 per piece

Fingerling Potato, Crème Fraiche and Caviar
Chicken Tartlet, Candied Pecans, Bleu Cheese and Grapes
Chicken Salad in Bouchée
Endive, Caramelized Apple, Candied Walnut and Boursin Cheese
Tenderloin & Brie with Caramelized Onion
Beef Tenderloin Sourdough Crostini and Ancho Aioli
Boursin with Caramelized Onions wrapped in Phyllo
Organic Vegetable Trio, Ranch Dressing in a Shot Glass
Watermelon Cup with Fruit Brunoise

Premium | \$6.50 per piece

Pesto Chicken Crostini with Vine Ripe Tomato Basil Relish
Grilled Fig with Shaft's Bleu Cheese (seasonal)
Ahi Nacho, Sushi Grade on a Wonton Crisp
Golden Chanterelle Sourdough Crostini with Pecorino Cheese
Seared Ahi and Guava Skewer
Smoked Salmon, Herb Cream Cheese on Pumpnickel
Organic Vine Ripe Tomato Bruschetta on Grilled Sourdough
Shrimp Cocktail with House Horseradish Cocktail Sauce
Assorted Sushi, Wasabi, Pickled Ginger and Soy Sauce

*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 per piece

Mini Chicken Wellington
Mini Beef Wellington
Kobe Meatballs with Natural Pan Jus
Quesadilla Cornucopia
Spinach and Feta Cheese Turnover with Crème Fraiche
Vegetarian Pot Sticker with Sweet Chili Sauce
Guava Empanada Dusted with Sweet Sugar
Vegetable Sate with Roasted Rainbow Carrots, Tomato, Onion and Mushrooms
Vegetable Samosa, Fresh Vegetables with a Touch of Curry in a Tortilla Pocket

Premium | \$6.50 per piece

Chicken Black Bean Southwest Spring Roll
Vegetable Spring Roll
Chimichurri Beef Sate
BBQ Chicken Sate with Chipotle and Tequila
Caribbean Jerk Shrimp, Banana, Peanut and Coconut Crust
Lobster Pot Sticker seared with Cilantro Ponzu
Maryland Style Crab Cake, Pan seared with a Spicy Citrus Aioli
Shrimp Stuffed with Andouille Sausage, Wrapped in a Spring Roll
Organic Chicken Sate with Vine Ripe Tomato Relish
Crab Hush Puppies with Tartar Sauce
Cuban French Roll stuffed with Slices of Ham, Shredded Roast Pork, Sliced Swiss Cheese and Pickle

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Reception | Action Stations

(minimum 50 servings per station, \$200 fee per attendant required)



Street Taco | \$14

(choice of two: 2 tacos per serving)

Short Rib and Apple Bleu Cheese Slaw
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

Seared Diver Scallop Sliders | \$17

Served on Brioche Buns with Pesto Aioli

House Made Mushroom Strudel | \$14

Shiitake, Oyster, Portobello Mushrooms and Brie Cheese
with Rosemary Veal Glaze and Mushroom Cream Sauce

Ale Braised Short Ribs | \$15

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

Edamame Pot Sticker Station | \$15

Cilantro-Ponzu and Sweet Chili Sauce

Stir Fry Station | \$18

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

Calamari Steak Station | \$17

Seared and Served with a Jicama-Cilantro Salad
Tartar Sauce, Sambal Sauce and Sriracha

Kobe Slider Station | \$15

On Brioche Buns with Cheddar Cheese
(2 per person)

Turkey Slider Station | \$14

Maple Pepper Bacon, Guacamole, Cheddar Cheese
Dijon Mustard and Thousand Island Dressing
(2 per serving)

Crispy California Halibut Po'Boy Station | \$16

Fried Halibut on a Whole Toasted French Bread with
a Spicy Remoulade and Peppered Slaw

Sweet Chili Rubbed Skirt Steak | \$18

Served with Roasted Anaheim Chili Polenta

Pasta Station | \$17

Penne with Spicy Italian Sausage and Pomodoro Sauce
Spinach Tortellini with Roasted Vegetables and
Portobello Mushrooms
Fusilli with Sautéed Garlic Basil Pesto Shrimp

California Pizza Station | \$16

(choice of 3: 3 slices per serving)

Barbeque Chicken
Margarita: Olives, Peppers, Mushrooms, Tomatoes
Italian: Sausage, Olives and Green Peppers, Pepperoni

All stations require (1) chef/attendant per 75 guests – \$200 fee per attendant

Menu items and prices are subject to change without notice.

Prices are per person, unless otherwise noted. Pricing is subject to 24% taxable service charge and applicable sales tax

Reception | Stations



Carving Stations

(a \$200 fee per attendant is required; all are served with silver dollar rolls)

Thyme-Butter Roasted Turkey Breast

(approximately 30 guests) | \$400
Served with cranberry spiced herb mayo

Balsamic Rosemary Roasted Rack of Lamb

\$20 per person
Served with Mint Demi-Glace

Organic Honey Bone-in Ham

(approximately 35 guests) | \$450
Served with Honey Mustard Spread

Roasted New York Strip Steak

(approximately 30 guests) | \$500
Served with Horseradish Cream and Plain Horseradish

Adobe Crusted Whole Beef Tenderloin

(approximately 25 guests) | \$500
Garnished with Cilantro Slaw

Individual plates

Organic Melon Salad | \$8 per person

Feta Cheese, Watercress and Topped with Mint Vinaigrette

Mini Lobster Tacos | \$18 per person

Seasoned with Tarragon and Crème Fraiche
(2 pieces per person)

Chilled Lobster Martini | \$18 per person

Cucumber, Tomato and Mango Vinaigrette

Displays

Organic Grilled and Chilled Vegetables | \$12

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

Bruschetta, Hummus and Tapenade | \$8

Tomato, Basil and Garlic Bruschetta, Hummus, Wild Mushroom Tapenade, Olive Tapenade and Pita

Domestic Cheeses | \$10

Swiss, Cheddar and Pepper Jack

Artisan Cheeses | \$12

Mahon, Humboldt Fog Goat Cheese, Petit Basque, Vermont White Cheddar and Brie

Rustic Breads French Baguettes, Water Crackers Quince Paste, Balsamic Fig Chutney, Dried Fruits and Nuts

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Beverage | Wines



Whites

Chardonnay

Stone Cellars, Beringer, California | \$42
Greg Norman, Santa Barbara | \$42
Sonoma Cutrer, Sonoma | \$50
Chateau St. Michelle, Canoe Ridge, Columbia Valley | \$64
Chalk Hill, Sonoma | \$75

Alternative

Beringer, White Zinfandel | \$38
Stone Cellars, Beringer, Pinot Grigio, California | \$42
Luna, Pinot Grigio, Napa Valley | \$42
Saint M, Riesling, Germany | \$42

Champagnes & Sparkling Wines

Freixenet, Blanc de Blanc, Spain | \$40
Tattinger Brut, la Francaise, France | \$75
Mumm Brut Prestige, Napa Valley | \$45
Moet Chandon, Imperial, France | \$90

Reds

Pinot Noir

Mark West, California | \$42
Greg Norman, Santa Barbara | \$42
Acacia Carneros, Napa Valley | \$55

Merlot

Stone Cellars, Beringer, California | \$42
14 Hands, Washington | \$42
Provenance, Napa Valley | \$55

Cabernet Sauvignon

Stone Cellars, Beringer, California | \$42
14 Hands, Washington | \$42
Smith & Hook, Central Coast, California | \$50
75 Wine Company, Napa Valley | \$54
Ferrari-Carano, Napa Valley | \$64

Alternative Red

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

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Beverage | Beer



Domestic / Non-alcoholic Beer

Host Bar | \$6

Cash Bar | \$6.50

Budwiser
Michelob Ultra
Bud Light
Bud Light Lime
Coors Light
Miller Light

Premium Beer

Host Bar | \$6.75

Cash Bar | \$7.25

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 Atrous Lager

Menu items & prices are subject to change without notice.

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Beverage | Silver Bar



Brands

Canadian Club whisky
Gordon's Vodka
Grants Family Reserve
Cruzan Aged Light Rum
Jim Beam White Label
Gordon's Gin
José Cuervo Especial Gold
Korbel Brandy

Hosted Packages

First Hour | \$20 per person
\$8 per person for each additional hour
\$200 fee per bartender for up to 4 hours; \$50 each additional hour

Individual Pricing

Cocktails

Host Bar | \$8.50
Cash Bar | \$9

Cordials

Host Bar | \$11
Cash Bar | \$12

House Wine

*(Chardonnay, Merlot & Cabernet Sauvignon
Stone Cellars, California)*
Host Bar | \$8.50
Cash Bar | \$9

Martini

Host Bar | \$12.50
Cash Bar | \$13.50

Domestic / Non-Alcoholic Beer

Host Bar | \$6
Cash Bar | \$6.50

Premium Beer

Host Bar | \$6.75
Cash Bar | \$7.25

Soft Drinks & Bottled Water

Host Bar | \$4.50
Cash Bar | \$5

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

Menu items and prices are subject to change without notice.

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Beverage | Gold Bar



Brands

Smirnoff Vodka
Makers Mark
Bacardi Light Rum
Jack Daniels
Captain Morgan Spiced Rum
Canadian Club Whisky
Dewars White Label Scotch
Courvoisier VS Cognac
1800 Silver Tequila
Beefeater Gin

Hosted Packages

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

Individual Pricing

Cocktails

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

Cordials

Host Bar | \$11
Cash Bar | \$12

House Wine

*(Chardonnay, Greg Norman, California;
Merlot and Cabernet Sauvignon, 14 Hands, Washington)*

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

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

Martini

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

Domestic / Non-Alcoholic Beer

Host Bar | \$6
Cash Bar | \$6.50

Premium Beer

Host Bar | \$6.75
Cash Bar | \$7.25

Soft Drinks & Bottled Water

Host Bar | \$4.50
Cash Bar | \$5

Menu items and prices are subject to change without notice.

Prices are per person, unless otherwise noted. Pricing is subject to 24% taxable service charge and applicable sales tax

Beverage | Platinum Bar



Brands

Grey Goose Vodka
Johnny Walker Black
Bombay Sapphire Gin
Patron Silver Tequila
Pyrat XO Rum
Crown Royal Canadian Whiskey
Knob Creek Whiskey
Hennessey VSOP

Hosted Packages

First Hour | \$28 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 | \$11
Cash Bar | \$12

Cordials

Host Bar | \$11
Cash Bar | \$12

House wine

*(Chardonnay, Sonoma Cutrer, Sonoma Coast;
Pinot Noir, Acacia, Napa Valley; Cabernet Sauvignon,
Smith & Hook, Central Coast)*

host bar | \$13
cash bar | \$14

Martini

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

Domestic / Non-Alcoholic Beer

Host Bar | \$6
Cash Bar | \$6.50

Premium Beer

Host Bar | \$6.75
Cash Bar | \$7.25

Soft Drinks & Bottled Water

Host Bar | \$4.50
Cash Bar | \$5

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

Menu items and prices are subject to change without notice.

Prices are per person, unless otherwise noted. Pricing is subject to 24% taxable service charge and applicable sales tax

Technology | Encore Event Technology

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

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

General Information

General Information

Menu items and prices are subject to change without notice.
Your Catering 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.

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).

Service Charge & Sales Tax

A 24% taxable service charge and applicable state sales tax will be added to all Food & Beverage, Audio Visual, and set-up fees.

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.

Decorations

Arrangements for Floral Centerpieces, Special Props and Decorations may be made through the catering office. 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 without written approval from the Catering Office.

General Information (continued)

Security

The Hotel may require security officers for certain events. Security companies that have workmen's compensation and liability insurance policies of \$2,000,000 or more in effect only are allowed on the property. 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 FedEx by calling 714-703-2250.

Audio Visual and Electrical

A complete line of audio visual aids are available through Encore Event Technologies. Your Event Manager can arrange equipment rental for you, or you may contact Encore 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 \$12 for the first hour & \$5 for each additional hour – maximum \$24 per day. Valet parking is also available at \$22 for the first three hours or a flat rate of \$28 per day or overnight (not subject to reduction). In/Out privileges apply to overnight Self and Valet Parking. Please let your Catering Manager know which you prefer. Special rates apply for coach/ bus parking. Rates are subject to change without notice