

Marriott®

STAMFORD HOTEL & SPA

One Hour Cocktail Reception

Farm House Cheese Displays
With Imported & American Cheeses
Served with Flatbreads, Water Crackers,
Baguettes, Dried Fruits & Nuts



Garden Vegetable Crudit 
With Low Fat Ranch & Edamame-Ginger Dips

Butler Passed Hors D'oeuvres



Choice of Eight

Hot Selections

Scallion Wrapped Beef with Hoisin Glaze
Chicken Satay, Thai Peanut Sauce
Goat Cheese & Artichoke Tart
Mini Crabcakes, Mustard Sauce
Smoked Salmon Quiche
Wild Mushroom Beggar's Purse
Panang Shrimp Spring Roll, Red Curry Sauce
Salmon Wellington, Pinot Noir Sauce
Lobster Empanada, Cilantro Pesto
Crab Rangoon, Sweet Chili Sauce
Vegetables Potstickers, Soy-Ginger Dip
Broccoli-Cheddar Knish

Chilled Selections

California Rolls, Soy-Wasabi Sauce
Marinated Tofu on Carrot Disk
Smoked Salmon with Trout Mousse & Nori
Seared Tuna on Cornbread, Wasabi Cream
Cucumber Cup with Gazpacho Vegetables
Crabmeat Salad in a Cherry Tomato
Smoked Chicken on Walnut Raisin Bread, Honey Mustard
Rare Tenderloin of Beef on Baguette, Horseradish Cream
Goat Cheese Basil & Sun Dried Tomato on a Brioche Toast
Grilled Jerk Chicken on Salsa Polenta with Guacamole
Prosciutto & Mozzarella Bruschetta
Tomato & Mozzarella Bruschetta

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com

Specialty Stations

Choice of One Station

Pasta Station Prepared to Order by Uniformed Chef

Pasta Choices – Select Two

Penne, Fusilli, Tri-Colored Tortellini, Wild Mushroom Ravioli & Farfalle

Sauce Choices – Select Two

Tomato-Basil Sauce, Wild Mushroom & Sun Dried Tomato Alfredo

Roasted Tuscan Vegetable with Extra Virgin Olive Oil & Fresh Garden Herb

Basil Pesto & Smoked Salmon & Dill, Cream Sauce

Enhance your Pasta Station

Maine Lobster Meat

Sautéed Rock Shrimp

Grilled Herbal Chicken

Tomato & Mozzarella Platter

Antipasto Platter

Basket of Focaccia Bread

Marinated Olives & Shaved Parmesan

Carving Station

Choice of Two

Herb Crusted Roasted Breast of Turkey

Sage Gravy & Cranberry Chutney

Cilantro & Lime Marinated Grilled Flank Steaks

Tomato-Avocado Relish and Garlic Toast

Honey-Mustard Glazed Cornbeef

Caraway Sauerkraut, Pumpernickel Rolls

Roasted Loin of Pork

Sun Dried Cherry Sauce, Rosemary Rolls

Kosher Style Pastrami with Deli Mustard, Rye Rolls

All Carved Items Served with:

Goat cheese & Truffle “Mac & Cheese”

Vegetable Slaw Salad Tossed in a Creamy Caesar Dressing

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com

Sushi Display

*A variety of Sashimi, Sushi, and California Rolls with Pickled Ginger, Wasabi and Soy Sauce
(Based on Four Pieces per person)*



Made To Order by Uniformed Sushi Chef

Trio of Salmon

Cedar Planked Whole Sides of Salmon

Wild Rice & Corn Polenta

Salmon Tartare served in a Martini Glass

Guacamole & Lemon Crème Fraiche

Fennel & Vodka Marinated Gravlax

Mustard Sauce & Pickled Red Onion



Sesame Crusted Seared Loin of Sushi Grade Tuna

Served with a Seaweed & Oriental Slaw, Wasabi Cream

Rice Crackers



Mediterranean Antipasto Display

Seasonal Display of Grilled and Marinated Vegetable Salad,

Cheeses, Middle Eastern Dips & Cured Meats

Pita Bread & Focaccia



Tuscan Fondue

Melted Fontina, Gorgonzola & White Truffle Oil

Skewers of Toasted Focaccia



Carving Items

Peppercorn Crusted Tenderloin of Beef

Served with Roasted Shallot Sauce & Garlic Aioli,

Mini Brioche Rolls

Iced Seafood Display

Presented in an Ice Carving

Gulf Shrimp, Crab Claws, Littleneck Clams & Blue Point Oysters

*Served with Cocktail Sauce, Mustard Sauce
Lemon & Horseradish*



Iced Bowl of Jumbo Gulf Shrimp

Cocktail Sauce, Horseradish & Lemon



Asian Stir Fry Station

*Wok Fried Shrimp & Oriental Vegetables,
Miso & Ginger Sauce*

*Chile Marinated Chicken & String Bean Stir Fry,
Teriyaki Glaze*

Lobster & Tofu Fried Rice

Steamed Wasabi Shaomai tossed in a Ponsu Dipping Sauce



Peking Duck Station

Carved to Order

Roasted Crispy Breast of Duck

Marinated in Soy-Honey Glaze

Oriental Pancakes, Scallions & Hoisin Sauce

Steamed Edamame

tossed with Sea Salt & Five Spice

Stations Requiring a Chef - \$150.00 per Chef

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com

Dinner Menu

Appetizers Choice of One

Chilled

Mozzarella & Tomato Tasting
Sliced buffalo milk & smoked mozzarella
Bocconcini & seasonal artisan tomatoes
black olive vinaigrette & basil oil

Shrimp Cocktail "Margarita"
Avocado, tomato salsa & lime crème

Atlantic Smoked Salmon
with smoked trout & potato salad,
lemon & dill crème fraîche
American salmon caviar

Prosciutto di Parma
parisienne seasonal melons, Santo Vin syrup

Chilled Seafood Gazpacho
lobster & shrimp

Hot

Pan Seared Lobster, Shrimp & Crab Cake
roasted tomato compote, garlic aioli

Asparagus Ravioli
Portobello mushrooms & roasted peppers
asparagus cream

Salmon & Boursin Cheese Strudel
roasted garlic buerre blanc & julienne vegetables

Wild Mushroom & Spinach Tart
Porcini cream sauce & roasted tomatoes

Roasted Butternut Squash Bisque
duck confit & white truffle oil

Wild Mushroom & Champagne Soup
puff pastry lid

Salad Selections Choice of One

Country Caesar Salad
chopped romaine, crisp maple-pepper bacon,
cornbread croutons & aged jack cheese,
buttermilk-garlic ranch

City Caesar Salad
baby red & green romaine leaves,
radicchio, endive, sun-dried tomatoes,
shaved parmesan & focaccia croutons

Organic California Baby Greens
goat cheese, sun-dried cherries
& toasted macadamia nuts, honey-balsamic
vinaigrette

Red & Green Oak Leaf Lettuce
tiny tomatoes, sun-dried cranberries,
feta cheese & olives, sherry wine vinaigrette

Baby Spinach & Arugula
crumbled blue cheese & candied pecans,
pear vinaigrette

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com

Entrée Selections

Choice of One

Artichoke & Potato Crusted Salmon

*with roasted fingerling potatoes, tri-colored peppers & asparagus tips
scallion & lemon buerre blanc*



Horseradish, Mustard & Smoked Salmon Crusted Salmon

*with melted leek & red skinned mashed potatoes &
julienne of vegetables, mustard-dill sauce*



Miso Glazed Salmon

*with ginger mashed sweet potatoes
& vegetable stir-fry, soy buerre blanc*



Porcini Mushroom Dusted Red Snapper Filet

*with shrimp-home fries, tomato marmalade
& shellfish-bordelaise sauce*



Roasted Pastrami-Style Halibut

*potato pancake & braised red cabbage
& granny smith apples, honey & course-grain mustard sauce*



Maytag Blue Cheese & Walnut Crusted Filet Mignon

*roasted fingerling potatoes, baby carrots & asparagus
roasted shallot-port wine sauce*



Shiitake Mushroom Crusted Filet Mignon

*with goat cheese mashed potatoes & baby French green beans,
green peppercorn cognac sauce*

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com



Wasabi Pea Crusted Breast of Chicken

*lobster & orzo fried rice & Chinese long beans
hoisin & soy glaze*



Cashew & Sun-Dried Cherry Crusted Breast of Chicken

*with barley pilaf & baby glazed carrots
maple – bourbon sauce*



Pan Seared Boneless Breast of Chicken

*layered with Portobello mushrooms
prosciutto & smoked provolone
served on a bed of gnocchi pasta, marsala-sage sauce*

Combination Entrées

Macadamia Nut Crusted Chicken Breast & Porcini Dusted Sea Bass Filet

saffron risotto cake & asparagus, green peppercorn sauce



***Maytag Blue Cheese Crusted Filet Mignon
& Two Jumbo Crabmeat Stuffed Shrimp***

roasted garlic mashed potatoes & baby spinach, shallot-port wine sauce



Miso Glazed Salmon & Shiitake Mushroom Crusted Filet Mignon

*Yukon gold mashed potatoes & julienne of vegetable stir-fry,
Soy-ginger sauce*

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com

Plated Desserts

Choice of One

Chocolate Trio

*raspberry-chocolate ganache tart, chocolate cheesecake
hazelnut chocolate opera cake with a chocolate covered strawberry
white chocolate sauce*

Cheesecake Trio

*Chocolate ganache tart, chocolate & raspberry miniature cheesecakes
white chocolate covered strawberry & berry coulis*

Chocolate Caramel Tart

*dark chocolate ganache & caramel baked in a sweet dough crust
finished with fleur de sal & white chocolate sauce*

Poached Pear in Cinnamon Puff Pastry

*pear poached in honey & spices, wrapped then baked
in a cinnamon sugar puff pastry, honey-five spice sauce*

Apricot Rosemary Breton

*vanilla shortbread, Tahitian vanilla pastry cream & honey-rosemary
roasted apricots*

Passion Fruit & Raspberry Tart

*Passion fruit curd & raspberries baked
in an almond frangipane sweet dough*



Custom Designed Cake

With your choice of Cake Design & Flavor

***Choice of 2 Entrees will be billed at the higher rate ***

****Prices are Subject to Change****

Included with Dinner

*Dinner Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

Additional Enhancement to your event

Lavish Viennese Table

*A Colorful Display of Seasonal Cakes and Tarts,
Miniature French, Italian Pastries and Fruit Tarts
Fresh Fruit and Chocolate Fondue*

Cordial Station

*Serving After Dinner Cordials & Port
With International & Domestic Cheese Display*

Platter of Mini Italian and French Pastries

Fruit Tarts & Truffles for Each Table

Stamford Marriott Hotel & Spa
Stamford, CT

Phone: 203-977-1287 Fax: 203-358-0157 email: lcoppola@stamfordmarriott.com