

A CATERING PROCEDURES AND ARRANGEMENTS B

THE STAMFORD MARRIOTT

Professional Services Team Stands Ready To Assist With The Responsibilities Of Planning Your Forthcoming Food And Beverage Event. We Will Do Our Utmost To Please You and Your Guests In Every Possible Way!

GUEST ROOM AMENITIES

An Array of Gifts And Specialty Items Are Available Through The Hotel For Delivery To Guest Rooms. Please Ask Your Catering Services Manager For A Complete List of Creative Possibilities.

MENU SELECTIONS

In Order For Us To Assure The Availability Of All Chosen Items. Your Menu Selections Should Be Submitted To The Catering Office (4) Four Weeks Prior To The Event Date. Our Pre-Printed Menu Selections Are Offered Merely As Suggestions. Your Catering Manager Would Be Happy To Tailor A Menu To Your Specific Taste and Desires.

GUARANTEES/FOOD AND BEVERAGE

In Order To Make Your Event A Success, We Require You To Notify The Catering Office Of The Number Of Guests Attending At Least 72 Hours (3 Business Days) In Advance Of The Event. Once Given, This Guarantee Is Not Subject To Reduction. We Will Be Happy To Provide Seating For An Additional 5% Beyond Your Guaranteed Number. If No Guarantee Is Received At The Appropriate Time, The Hotel Will Assume The Engager's Expected Count To Be The Guarantee And Charges Will Be Made Accordingly.

Guarantee Schedule

<i>Monday - Prior Wednesday</i>	<i>Tuesday - Prior Thursday</i>
<i>Wednesday - Prior Friday</i>	<i>Thursday - Prior Monday</i>
<i>Friday - Prior Tuesday</i>	<i>Sat./Sun. - Prior Wednesday</i>

FOOD AND BEVERAGE

Due To Health Regulations, Liquor Ordinance And Liability Insurance, It Is Required That All Food And Beverage Consumed Within The Hotel Be Supplied By The Stamford Marriott and does not leave the Hotel.

FUNCTION SPACE

Due To Health Regulations, Liquor Ordinance And Liability Insurance, It Is Required That All Food And Beverage Consumed Within The Hotel Be Supplied By The Stamford Marriott.

TELEPHONE/PBX REQUIREMENTS

*DID (By Pass Operator, Direct Dial In And Out) \$60.00/Daily Plus Usage
(Unrestricted To In House Use Only) \$35.00/Daily
ISDN \$100.00/Daily Plus Usage*

Modem Phone Line \$35.00

SERVICE CHARGES

A \$50.00 Service Charge Is Applicable To All Seated Meal Function Of Less Than Twenty (20) Guests. A \$100.00 Service Charge Is Applicable To All Buffet Meals Of Less Than Thirty (30) Guests. All Functions Which Have Selected Menu Items Requiring A "Culinarian In Attendance" Will Be Charge a \$100.00 Charge Per Culinarian. All Functions Requiring Bar Service Will Be Charged an \$85.00 Labor charge Per Bartender. Bartender Labor Charges Are Waived Per Each Increment Of \$750.00 In Beverage Sales

CLEANUP/DAMAGES

Appropriate Labor Charges Will Apply To Events If More Than Standard Cleanup Is Required At The Conclusion Of The Event, i.e: Trash, Confetti, Cartons, Rice, Etc. The Client Agrees To Be Responsible For Any Damages To The Premises During The Time They Are In Control Of The Event.

WINES

In The Interest Of Gracious Dining, We Urge You To Consider The Inclusion Of Our Carefully Selected Fine Wines With Your Function. The Stamford Marriott Wine List Offers A Discriminating Selection. Requests For Quantity Should Be Checked As To Availability Of Supply. Vintages Are Subject To Change. Charity Events will be subject to a Corkage Fee.

BEVERAGES

All Beverage Events Are Arranged Through The Catering Office. We Offer A Complete Selection Of Beverages To Complement Your Event. As a Licensee, The Stamford Marriott Is Responsible To Abide By Regulations Enforced By The Connecticut State Liquor Commission, Including Not Serving Anyone Under The Age Of 21 Or To Any Obviously Intoxicated Person.

LINEN

From Its Inventory, The Hotel Will Provide Linens In White or Ivory. Any Special Requests For Linens Not Within Our Inventory Can Be Made Through Your Catering Manager. An Additional Charge May Apply. Your Catering Manager Will Make You Aware Of Any Such Charge.

AUDIO VISUAL

A Complete Line Of Modern Audio Visual Equipment Is Available Through Our In House Audio Visual Department Located On Property. They Will Be Pleased To Secure The Equipment Best Suited To Your Needs And Specifications. The Hotel Must Be Notified, In Advance, Of Any Outside Company Or Producer Coming On Property. When An Outside Producer Is Hired, The Hotel Requires That A Minimum Of One In House Productions Technician Oversee The Set-Up, Operation, And Breakdown Of The Production. Charges Will Be Applied Accordingly.

FIRE REGULATIONS

In Order To Comply With The Safety-Conscious Rules And Regulations Of The Stamford City Fire Department, All Linens, Chair Covers, Draping, Booths, Props And Room Décor Must Have Flame-Proofing Certificate Accompanying Them Prior To Use.

FLORIST

We Will Be Pleased To Help You Make Arrangements Or Recommend A Florist To You. Speak with Your Catering Manager Regarding Your Requirements.

SIGNS AND DISPLAYS

Pre-Approved Signs Are Permitted In Registration Areas And Immediately Outside Hotel Private Function Rooms Only. None Are Permitted In The Lobby, Public Areas Or Outside The Hotel. Handwritten Signs Are Not Allowed In Any Areas. Typically A \$25.00 Per Sign Or Banner Charge Will Be Posted To The Master Account.

SECURITY

The Hotel Will Not Assume Any Responsibility For Damages Or Loss To Any Merchandise Or Articles Left Or Sent Into The Hotel Prior To, During Or Following Your Banquet Or Meeting. Arrangements May Be Made In Advance For Security Of Exhibits, Merchandise Or Articles Set-Up For Display Prior To Or During The Planned Event.

CONTROL/MEAL TICKETS

Please Advise If Tickets Are To Be Collected At The Tables By The Service Staff.

PRICE CHANGES

All Printed Catering Menu Prices Are Subject To Change Without Notice. However, All Contract Prices Will Be Honored.

SERVICE CHARGE

The Customary (20%) Twenty Percent Charge Will Be Added By The Hotel To All Food And Beverage, Room Rental and Audio Visual Charges.

CONNECTICUT STATE SALES TAX

The Applicable Connecticut State Sales Tax of (6%), Six Will Be Added To The Banquet Check. By State Law, Connecticut State Tax Is Added To The Total Cost Of The Function, Including Service Charge.

SPACE AND PRICE COMMITMENTS

Established Times On Programs Are Followed Per This Agreement. The Engager Is Responsible For Abiding By These Schedules As The Hotel May Have Commitments Of Function Space Prior To Or Following The Arranged Program. Private Rooms And Contractual Prices Are Assigned To The Number Of Anticipated Attendees At The Time The Function Is Booked. The Hotel Reserves The Right To Renegotiate These Prices And-Or Change The Assigned Function Room(s) In The Event Of A Decrease Or Increase In The Number Of Attendees.

SHIPMENT OF PACKAGES/PARCELS

Packages For Meetings May Be Delivered To The Hotel Three Business Days Prior To The Date Of The Function. The Meeting Name, Date of Function, Engager's Name and Catering Manager's Name Should Be Included On All Packages To Insure Proper Delivery. A Per Box Charge Will Be Assessed For The Delivery Of Shipments To A Function Room.

ELECTRICAL REQUIREMENTS

The Hotel Requires All Electrical Service Needs To Be Submitted On An Electrical Service Order Form No Later Than (15) Fifteen Days Prior To The Function. Typical Charges Include \$150.00 Per Day Usage Fee.

A Continental Breakfast Buffet B

Freshly Squeezed Orange, Grapefruit Juice & Cranberry Juice

Breakfast Pastries to Include:

Croissants, Danish, Muffins & Bagels

Served with Sweet Butter, Preserves & Cream Cheese

Fresh Seasonal Fruit Salad with Berries

*Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$16.00 per person*

ΦΦΦ

Executive Continental Breakfast

*Freshly Squeezed Orange, Grapefruit Juice & Cranberry Juice
Breakfast Pastries to Include:*

Croissants, Danish, Muffins & Bagels

Served with Sweet Butter, Preserves & Cream Cheese

Sliced Seasonal Fruit & Berries

An Assortment of Yogurts

Served with Homemade Granola

Brown Sugar & Bananas

Individual Breakfast Cereals

*Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$19.50 per person*

ΦΦΦ

Healthy Alternative Continental

Freshly Squeezed Orange, Grapefruit Juice & Cranberry Juice

Fresh Fruit Smoothies with Wheat Germ

Selection of Healthy Cereals & Homemade Granola

Sliced Seasonal Fruits & Berries

Assorted Low Fat Yogurts

Served with Homemade Granola

Brown Sugar & Bananas

Low Fat Muffins & Multi Grain Breads

Still & Sparkling Waters

*Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas,
\$17.50 per person*

A Additional Buffet Selections to Enhance Your Breakfast B

Available only with purchase of a Continental Breakfast

Sliced Smoked Atlantic Salmon

Served with Sliced Red Onions, Beefsteak Tomatoes & Capers

Plain & Scallion Cream Cheese

\$10.50 per person

Basket of Miniature Bagels

with Smoked Salmon & Cream Cheese

\$36.00 per dozen

☐☐☐

Omelet Station

Fresh Eggs, Egg Beaters & Egg Whites Prepared to Order:

Peppers, Ham, Mushrooms, Cheddar Cheese, Tomatoes, Onions & Smoked Salmon

\$10.00 per person

Chef Charge \$100.00

☐☐☐

Belgian Waffle Bar

Prepared to Order

*To Include: Fresh Seasonal Berries, Bananas, Fresh Fruit,
Warm Vermont Maple Syrup & Whipped Honey Pecan Butter*

\$8.00 per person

Chef Charge \$100.00

☐☐☐

Make Your Own Breakfast Burrito Station

Warm Flour Tortillas Served with Scrambled Eggs

And Assorted Toppings to Include:

Tri-Colored Peppers, Cheddar Cheese, Salsa, Sour Cream,

Chorizo Sausage & Chili Peppers

\$8.50 per person

☐☐☐

Coffee Break Additions

Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas \$3.50 per person

Assorted Soft Drinks \$3.00 each

Still and Sparkling Water \$3.50 each

Assorted SoBe Beverages \$3.50 each

Assorted Snapple Beverages \$3.00 each

Passion Fruit Iced Tea \$50.00 a Gallon

Sliced Seasonal Fruit & Berries \$6.00 per person

Fruit Flavored Yogurts \$3.00 each

Assorted Cereals & Homemade Granola \$3.00 each
Whole Fresh Fruit \$2.00 per Piece
Fudge Brownies and Blondies \$6.00 per person
Freshly Baked Mrs. Fields Cookies \$6.00 per person
Assorted Bagels \$36.00 each dozen
Donuts \$24.00 each dozen
Breakfast Pastries \$32.00 each dozen

American Breakfast Buffet

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice
Breakfast Pastries to include: Croissants, Danish, Muffins & Bagels
Served with Sweet Butter, Preserves & Cream Cheese
Fresh Sliced Fruits & Berries
Assorted Individual Yogurts
Served with Homemade Granola
Brown Sugar and Bananas
Scrambled Eggs with Chives
Brioche French Toast with Pecans & Berries
Hickory Smoked Bacon and Country Sausage, Red Skinned Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$25.00 per person

φφφ

The Drive Through Breakfast

Maximum of 50 People
Assorted Tropicana Twisters
Fresh Seasonal Fruit Salad with Berries
Croissant Sandwich with Scrambled Western Eggs with Cheese
Hash Brown Potato Cakes
Individual American Cereal Boxes
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$22.50 per person

φφφ

Fit For Life American Breakfast

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice
Low Fat Muffins & Multi Grain Bread
Fresh Sliced Fruits & Berries
Scrambled Egg Whites with Fresh Vegetable & Herbs
Broiled Tomatoes & Chicken Sausage
Low Fat Cottage Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$24.00 per person

ΦΦΦ

New England Country Breakfast

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice

Breakfast Pastries to Include:

Croissants, Danish, Muffins & Bagels

Served with Sweet Butter, Preserves & Cream Cheese

Sliced Seasonal Fruits & Berries

Country Style Scrambled Eggs with Cheddar, Potatoes & Scallions

Brioche French Toast with Pecans & Berries and Warm Maple Syrup

Hickory Smoked Canadian Bacon and Country Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas

\$24.00 per person

A Plated Breakfast Selections B

All Breakfast Entrees Served with

Freshly Squeezed Orange Juice, Grapefruit Juice or Cranberry Juice

Fresh Fruit Salad Martini

A Pastry Basket to Include Muffins, Croissants & Bagels

Creamy Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Imported & Herbal Teas

American Breakfast

Scrambled Eggs with Chives

Hickory Smoked Bacon or Country Sausage

Red Skinned Potato Hash

\$19.50 per person

Classic Eggs Benedict

Poached Eggs and Canadian Bacon

On a Toasted English Muffin

With Hollandaise Sauce

(Maximum 100 people)
\$22.00 per person

Steak and Eggs

*Scrambled Eggs with Chives
And Grilled Filet of Beef
Red Skinned Potato Hash
\$24.00 per person*

Southern Style

*Scrambled Eggs with
Tri Colored Peppers & Andouille Sausage
Served on a Buttermilk Biscuit with
Creamed Gravy & Grilled Tomato
\$22.00 per person*

Brioche French Toast

*With Pecans & Strawberries
Hickory Smoked Bacon or Country Sausage
\$18.00 per person*

A Brunch Buffet B

Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice

Sliced Fresh Fruit with Berries

ΦΦΦ

Breakfast Pastries to Include:

Croissants, Danish, Muffins & Bagels
Served with Creamy Butter, Preserves & Cream Cheese
Brioche French Toast with Pecans & Berries and Warm Maple Syrup
Scrambled Eggs with Chives
Red Skinned Potato Hash
Hickory Smoked Bacon and Country Sausage

ΦΦΦ

Sliced Fresh Mozzarella & Tomatoes with Red Onion & Basil Vinaigrette

Caesar Salad with Parmesan Croutons

ΦΦΦ

Radiatore Pasta with Shrimp & Scallops in a Clam & Tomato Broth
Roasted Breast of Chicken with Portobello Mushrooms & Sun-Dried Tomatoes, Marsala Sauce
Asian Spice Marinated Salmon with Asian Vegetable Stir Fry Soy-Ginger Beurre Blanc

ΦΦΦ

Miniature Pastries and Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$40.00 per person

ΦΦΦ

Great Drink Additions to Enhance Your Brunch
Bloody Marys \$6.00 each
Mimosas \$6.00 each

A Morning and Afternoon Packages B

☐☐☐

All Day Refreshment Service

*Includes: Continental, Mid-Day Refreshment & Oversized Cookie Break
\$29.00 per person*

☐☐☐

Morning Refreshment Service

*Freshly Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice, Still and Sparkling Water,
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$7.50 per person*

☐☐☐

Mid-Day Service

*Assorted Soft Drinks, Flavored Iced Tea, Still & Sparkling Water,
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$7.50 per person*

A Refreshment Breaks B

Afternoon Tea Service

*Selection of English Tea Sandwiches
Miniature Scones with Double Cream & Fruit Preserves
Assorted Miniature Pastries & Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$15.00 per person*

☐☐☐

Healthy Alternative

*Fresh Fruit & Yogurt Smoothies
Crudit  of Market Fresh Vegetables
With Low Fat Ranch Dip
Terra Chips
Fresh Fruit Salad with Berries
Selection of Power Bars & Granola Bars
Still & Sparkling Mineral Waters
\$14.00 per person*

☐☐☐

Oversized Mrs. Fields Cookie Break

*Giant Chocolate Chip, Oatmeal Raisin & Peanut Butter Cookies
Chocolate Milk or Hot Chocolate (In Season)
Assorted Soft Drinks
Still & Sparkling Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Imported & Herbal Teas
\$11.00 per person*

ΦΦΦ

Brownies, Blondies & Chocolate Fondue

Double Chocolate Fudge Brownies & Chocolate Chip Blondies

With Warm Chocolate Fondue and Fresh California Strawberries

Individual Chocolate & Whole Milk

Assorted Soft Drinks

Still & Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee & Imported & Herbal Teas

\$13.50 per person

At the Ol' Ball Game

Hot Dog Cart with Sauerkraut

Hot Soft Pretzels with Ball Park Mustard

Individual Bags of Chips, Popcorn & Cracker Jacks

Assorted Soft Drinks & Non-alcoholic Beers

Still & Sparkling Water

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

\$12.50 per person

ΦΦΦ

A Refreshment Breaks B

Make Your Own Sundae Bar

Minimum of 30 People

Vanilla, Chocolate & Strawberry Häagen-Dazs Ice Cream

With Maple Walnuts, Chocolate Sprinkles,

M&M's, Bananas, Crushed Oreo, Whipped Cream & Chocolate Sauce

Assorted Soft Drinks

Still & Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas
\$12.50 per person

☐☐☐

The After School Trash

Yodels, Hostess Cupcakes & Twinkies, Twizzlers, Kit Kats & M&M's,
Peanut Butter & Jelly Finger Sandwiches
Whole Fresh Fruit
Individual Chocolate and Whole Milk
Assorted Soft Drinks
Still & Sparkling Waters
\$10.50 Per Person

Chips & Salsa

Assorted Vegetable & Corn Tortilla Chips
Guacamole, Salsa & Warm Jalapeño Cheese Dip
Non-alcoholic Beers
Assorted Snapple Iced Teas
Assorted Soft Drinks and Still & Sparkling Water
\$8.50 Per Person

A Stamford Marriott Deli Luncheon Buffet B

Seasonal Soup of the Day

ΦΦΦ

*Tri-Colored Orzo and Shrimp Salad with Key Lime Mustard Vinaigrette
Grilled Chicken Salad with Tarragon and Pecans
Tomato and Mozzarella Salad with Basil and Extra Virgin Olive Oil
Organic Mixed Green Salad with Balsamic Vinaigrette*

ΦΦΦ

*Platter of Selected Deli Meats and Cheese to include
Breast of Turkey, Rare Roast Beef,
Smoked Honey Ham & Genoa Salami,
Swiss, Cheddar and Provolone Cheese*

ΦΦΦ

*Platter of Beefsteak Tomatoes, Red Onion, Leaf Lettuce and Pickles
Dijon Mustard, Mayonnaise and Honey Mustard*

Basket of Sliced Breads and Sandwich Rolls

ΦΦΦ

*Fresh Fruit Salad and Berries
Chocolate Fudge Brownies, Blondies and Raspberry Squares*

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

\$34.00 per person

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Enhancements to your Luncheon Buffet

ΦΦΦ

*All White Meat Platter
Roasted Breast of Turkey
Grilled Breast of Chicken
Smoked Turkey Breast
Tuna Salad*

\$3.00 additional per person

Lower East Side Carving Station

*Warm Corned Beef and Pastrami
With Sauerkraut, Russian Dressing & Deli Mustard
Basket of Sour Dough Rye and Challah Rolls*

\$6.00 additional per person

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

A Executive Hot Luncheon Buffet B

Seasonal Soup of the Day

φφφ

*Romaine & Radicchio Salad
With Caesar Dressing & Garlic Croutons
Freshly Grated Parmesan Cheese*

Tri-Colored Orzo & Shrimp Salad with Key Lime Mustard Dressing

*Bocconcini Mozzarella & Tomato Salad
with Fresh Basil and Extra Virgin Olive Oil*

φφφ

Choice of Two Entrees

*Asian Spice Marinated Salmon
With Vegetable Stir-Fry, Soy-Ginger Beurre Blanc*

*Cajun Spice Crusted Salmon Fillet
With Roasted Eggplant & Tomato Stew*

*Grilled Breast of Chicken with Portobello Mushroom
& Sun-Dried Tomato, Marsala Wine Sauce*

*Arugula Pesto & Goat Cheese Stuffed Breast of Chicken
Roasted Tomato Sauce*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

*Wild Mushroom Ravioli with Baby Spinach
Roasted Garlic Cream Sauce*

*Radiatore Pasta with Shrimp & Scallops
Clam Tomato Broth*

φφφ

*Served with
Chef's Choice of Seasonal Accompaniments*

Artisan Breads & Rolls

φφφ

*Fresh Fruit Salad with Berries
Miniature Pastries and Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas
39.00 per person*

A Mediterranean Luncheon Buffet B

Minestrone with Basil Pistou

φφφ

*Antipasto Salad
With Cured Meats, Cheeses & Marinated Vegetables*

*Focaccia Salad
With Bocconcini Mozzarella, Tomato & Red Onion*

Caesar Salad with Grilled Vegetables & Portobello Mushrooms

φφφ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

*Radiatore Pasta with Shrimp and Scallops
Tomato & Clam Sauce*

*Rosemary Grilled Breast of Chicken
Sun-Dried Red & Yellow Tomatoes, Fennel & White Beans*

*Broccoli
with Roasted Garlic and Pine Nuts*

*Artisan Bread & Rolls
Served with
Basil Flavored Olive Oil, Marinated Olives and Parmesan Cheese*

*Tiramisu and Italian Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas*

\$37.00 per person

A Pan-Asian Luncheon Buffet B

Miso Soup with Shiitake Mushrooms & Tofu

φφφ

*Soba Noodles and Grilled Chicken Salad
With Thai Peanut Sauce*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

California Rolls
with Pickled Ginger, Wasabi & Soy Sauce

Oriental Salad
with Bok Choy, Snow Peas and Bean Sprouts
With Crispy Wonton Chips
Sesame Vinaigrette

☐☐☐

Shrimp and Scallop Stir Fry
With Ginger, Lemongrass, Snow Peas & Peanuts

Teriyaki Sesame Beef
With Red Peppers & Broccoli

Basmati Rice with Fried Shallots & Ginger

Almond Pound Cake
With Caramelized Pineapples

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

\$37.00 per person

A Southwestern Luncheon Buffet B

Tortilla Soup
Served with Chopped Tomatoes, Tri-colored Peppers, Red Onion, Lime Crema

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

ΦΦΦ

*Roasted Shrimp, Black Bean, Corn & Tomato Salad
Cilantro & Lime*

ΦΦΦ

*Sonoran “Cobb Salad”
With Chopped Avocado, Tomatoes, Jack Cheese
Jicama, Roasted Red Peppers & Fried Tortillas
Ancho Chili Vinaigrette*

ΦΦΦ

*Chicken Fajitas with Sautéed Onion and Peppers
Warm Flour Tortillas, Guacamole, Salsa
Sour Cream and Monterey Jack Cheese*

ΦΦΦ

*Grilled Flank Steak
Marinated in Tequila
Cilantro & Tomato Salsa*

ΦΦΦ

*Red Rice Pilaf
Sautéed Squash with Pumpkin Seeds*

Jalapeno Cornbread

*Caramel Crepes with Oranges
And Cinnamon Crisps*

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

\$35.00 per person

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

A California Salad Bar B

*Organic Mixed Greens
Tossed Romaine with Radicchio
Baby Spinach Greens*

*Served with Marinated Goat Cheese, Cherry Tomatoes, Chick Peas, Cucumbers,
Artichokes, Red Onions, Sprouts & Croutons*

Balsamic Vinaigrette, Citrus Vinaigrette and Caesar Dressing

ΦΦΦ

Platter of Grilled Herb Chicken

All White Tuna with Extra Virgin Olive Oil

Poached Shrimp in a Gazpacho Vinaigrette

ΦΦΦ

Assorted Rolls, Pita & Focaccia Breads

Angel Food Cake with Fresh Berries and Mango Coulis

*Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas
Iced Tea*

\$35.00 per person

A Add On a Baked Potato Bar B

*With Sautéed Mushroom Ragout, Steamed Broccoli, Boursin Flavored Sour Cream
Caramelized BBQ Onions, Shredded Cheddar & Diced Turkey Bacon
\$5.00 per person*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

A Deli Sandwich Luncheon Buffet B

Seasonal Soup of the Day

ΦΦΦ

*Roasted Red Potato Salad
With Peppers & Onions, Mustard Vinaigrette*

Tomato and Cucumber Salad

Organic Mixed Greens, Balsamic Vinaigrette

ΦΦΦ

*Chef's Selection of Gourmet Sandwiches
And Wraps to include:*

ΦΦΦ

*Roast Beef & Swiss Cheese
With Caramelized Onions & Horseradish Mayonnaise on a Baguette*

ΦΦΦ

Grilled Chicken Caesar in a Tomato Wrap

ΦΦΦ

*Vegetarian Wrap with Portobello Mushrooms
Mozzarella & Spinach*

ΦΦΦ

*Turkey & Swiss Cheese
With Cranberry Mayonnaise on Seven Grain Rolls*

Relish Tray with Pickles, Hot Peppers & Olives

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

☐☐☐

Fudge Brownies & Blondies

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

*\$32.00 per person
(Maximum of 100 people)*

A Pita Luncheon Buffet B

Exclusively for 30 Persons or Less

Seasonal Soup of the Day

☐☐☐

Greek Salad

*With Feta Cheese, Tomatoes, Cucumbers, Kalamata Olives & Chopped Romaine
Oregano & Lemon Vinaigrette*

Roasted Vegetable Cous Cous Salad

*All White Tuna Salad
Tarragon Chicken Salad
Mustard & Dill Egg Salad*

Platter of Lettuce, Tomato & Sprouts

Served with Assorted Flavored Pitas

☐☐☐

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

Fresh Fruit Salad

Fudge Brownies and Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and Imported & Herbal Teas

\$32.00 per person

A Italian Deli Hero Luncheon Buffet B

Exclusively for 30 Persons or Less

Minestrone Soup

φφφ

Antipasto Salad

With Cured Meats, Cheeses and Marinated Vegetables

Caesar Salad

With Shaved Parmesan Cheese and Garlic & Herb Crouton

Mozzarella, Prosciutto, Roasted Peppers & Arugula Hero

With Shredded Red Onions & Tomatoes

Balsamic Vinegar & Extra Virgin Olive Oil

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

φφφ

Fresh Fruit Salad

Freshly Brewed Coffee, Decaffeinated Coffee and Imported & Herbal Teas

\$30.00 per person

A Gourmet Picnic Box Lunch B

Maximum 100 Persons or Less

Selection One

*Grilled Chicken, Roasted Peppers & Arugula in a Wrap
With Garlic Aioli*

Roasted Vegetable and Cous Cous Salad

*Marinated Strawberries
In Brown Sugar & Grand Marnier*

Raspberry Square

\$25.00 Per Person

Selection Two

Boneless Buttermilk Fried Chicken

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Roasted Potato Salad

Tomato, Corn & Black Bean Salad

Pecan Chocolate Tart

\$24.00 Per Person

Selection Three

Assorted Deli Style Sandwiches

To Include:

Turkey and Swiss Cheese

With Cranberry Mayonnaise on Seven Grain Roll

Tuna Salad

Lettuce and Tomato on Whole Wheat

Ham and Cheddar Cheese

With Honey Mustard on Kaiser Roll

Bag of Gourmet Chips

Fresh Seasonal Fruit

Oversized Chocolate Chip Cookies

\$23.00 Per Person

A Plated Luncheon Selections B

Includes Appetizer, Entrée, Dessert and Coffee

φφφ

Appetizer Selections

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Seasonal Soup of the Day

Acorn Squash & Apple Bisque

Roasted Red Pepper & Tomato Soup with Bay Scallops

Minestrone with Basil Pistou

Cream of Potato & Leek with Lobster

Wild Mushroom & Champagne Soup

φφφ

*Baby Spinach and Red Oak Leaf Lettuce
With Spicy Pecans and Sun-Dried Cranberries
Red Onion Vinaigrette*

*Organic Baby Greens with Goat Cheese
And Sun-Dried Tomatoes, Balsamic Vinaigrette*

*Classic Caesar Salad
With Shaved Parmesan Cheese and Garlic & Herb Croutons*

φφφ

B Luncheon Entrees B

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

φφφ

Pan Seared Breast of Chicken

Stuffed with Spinach, Shiitake Mushrooms & Gruyere with Basil Mashed Potatoes

Roasted Tomato Sauce

\$34.00 per person

Grilled Breast of Rosemary Chicken

With Tri-Colored Orzo Pilaf & Grilled Zucchini

Portobello Sun-Dried Tomato Sauce

\$34.00 per person

Southwestern Spice Rubbed Breast of Chicken

With a Crayfish Potato Hash

Jack Daniel's Sauce

\$34.00 per person

φφφ

Asian Spice Marinated Salmon

With Wasabi Mashed Potatoes & Vegetable Stir Fry

Soy-Ginger Beurre Blanc

\$35.00 per person

Pan Seared Red Snapper Fillet

With a Roasted Yellow Pepper & Tomato Ragout

Polenta Fritter, Basil Oil

\$36.00 per person

Sautéed Maryland Crabcake

With Lobster Succotash & Mango Relish

Sweet Corn Vinaigrette

\$38.00 per person

φφφ

Wild Mushroom Ravioli

With Julienne of Vegetables & Thai Chicken Sausage

Soy-Ginger & Mushroom Broth

\$29.00 per person

φφφ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

B Luncheon Entrees B

Medallion of Beef

*With a Sun-Dried Tomato & Mushroom Crust,
Rock Shrimp & Potato Hash
Sweet Garlic Sauce
\$38.00 per person*

Chilled Lunch Entrees

(Include Entrée, Dessert & Coffee)

Grilled Chicken Caesar Salad

*With Radicchio & Tomato Bruschetta
Freshly Grated Parmesan Cheese
\$26.00 per person*

Thai Chicken & Noodle Salad

*With Asian Vegetable Salad, Sesame Soy Vinaigrette
\$26.00 per person*

Pan Seared Tuna Niçoise Salad

*With Mixed Mediterranean Vegetables,
Sherry Wine Vinaigrette
\$28.00 per person*

Maine Lobster Roll “Wrap”

*With Potato & Corn Salad
\$30.00 per person*

A Luncheon Desserts B

*Chocolate Cheesecake
With Dark Chocolate Sauce & Strawberries*

φφφ

*Lemon Meringue Tart
With Fresh Raspberries , Raspberry Sauce*

φφφ

*Triple Mousse Cake
With Vanilla Sauce*

φφφ

*Key Lime Mousse in a Chocolate Cup
With Fresh Berries, Strawberry Sauce*

φφφ

*Classic Baked Alaska
With Strawberry & Vanilla Ice Cream
Toasted Meringue, Blueberry Sauce*

φφφ

*Fresh Fruit Tart
With Berry Coulis*

φφφ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

*Chocolate & Peanut Butter Mousse Tart
With Caramel Sauce*

φφφ

*Peach & Blueberry Tart
With Cinnamon Sugar Crust, Blueberry Sauce*

A Plated Stamford Marriott Dinners B

Includes Soup or Salad, Entrée, Dessert and Coffee & Tea

Soups & Salads

Seasonal Soup of the Day

Cream of Potato & Leek with Lobster

Acorn Squash & Apple Bisque

Roasted Red Pepper & Tomato Soup with Bay Scallops

Wild Mushroom & Champagne Soup with Puff Pastry

ΦΦΦΦΦ

*Baby Spinach and Red Oak Leaf Lettuce
With Spicy Pecans & Sun-Dried Cranberries, Red Onion Vinaigrette*

*Organic Baby Greens with Goat Cheese
And Sun-Dried Cherries, Balsamic Vinaigrette*

*Endive, Radicchio & Frisée Lettuce with Maple Cured Bacon
Blue Cheese and Walnuts, Sherry Wine Vinaigrette*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Classic Caesar Salad
With Shaved Parmesan Cheese and Garlic & Herb Croutons

ΦΦΦΦΦ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

Hot & Cold Appetizers

To Enhance Your Dinner

Maryland Lump Crab Cakes
With Celery Root Salad, Red Pepper Vinaigrette
\$13.00

Wild Mushroom & Spinach Tart
With a Roasted Garlic Cream Sauce
\$10.00

Artichoke Ravioli
Julienne of Vegetables with a
Soy Ginger Broth
\$10.00

Chilled Asparagus Bundles Wrapped in Smoked Salmon
With a Citrus and Herb Sauce
\$11.00

Seafood "Martini"
With a Key Lime Mustard Dressing
\$13.00

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

A Plated Dinner Entrees B

*Mustard & Fresh Herb Crusted Salmon
With Orzo Pilaf & Julienne of Fennel & Carrots
Dill and Whole Grain Mustard Sauce
\$44.00 per person*

*Asian Spice Marinated Salmon
With Wasabi Mashed Potatoes & Vegetable Stir Fry
Soy-Ginger Beurre Blanc
\$44.00 per person*

*Cashew Nut Crusted Striped Bass Fillet
With Toasted Cous Cous and Crayfish
Roasted Sweet Potatoes, Citrus Brown Butter Salsa
\$45.00 per person*

*Pan Seared Red Snapper Fillet
With Yellow Roasted Peppers & Tomato Ragout & Polenta Fritter
Basil Oil
\$47.00 per person*

*Blackened Tuna Steak
With Lobster Succotash & Mango Jicama Salad
Warm Passion Fruit Vinaigrette
\$48.00 per person*

ΦΦΦΦΦ

*Southwestern Spice Crusted Boneless Breast of Chicken
With Cornbread, Pearl Onions & Maple Cured Bacon Dressing
Glazed Carrots, Jack Daniel's Sauce
\$43.00 per person*

*Arugula, Pesto & Goat Cheese Stuffed Breast of Chicken
With Sun-Dried Tomato & Leek Bread Pudding
Grilled Zucchini, Roasted Tomato Sauce
\$43.00 per person*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

*Pan Seared Breast of Chicken
With Portobello Mushroom, Baby Spinach & Garlic Mashed Potatoes
Marsala Wine Sauce
\$43.00 per person*

A Plated Dinner Entrees B

*Almond Crusted Breast of Chicken
With Mushroom Barley & Baby Root Vegetables
Truffle Chicken Jus
\$43.00 per person*

*Shiitake Mushroom Crusted Filet Mignon
With Roasted Plank Potatoes, Baby Turnips & Beets
Cabernet Shallot Sauce
\$53.00 per person*

*Grilled New York Strip Steak
Crusted with Cracked Pepper, Roasted Fingerling Potatoes
Blue Cheese Stuffed Roasted Tomato
Green Peppercorn Cognac Sauce
\$51.00 per person*

*Our Surf and Turf
With Sliced New York Strip Loin & Chunky Lobster Mashed Potatoes
Asparagus and Baby Carrots
Balsamic Onion Steak Sauce
\$55.00 per person*

*Grilled Double Cut Lamb Chops
With Goat Cheese Au Gratin Red Bliss Potatoes
Grilled Baby Eggplant, Rosemary & Olive Lamb Jus
\$55.00 per person*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

*Tower of Veal Scallopini & Medallion of Beef
With Saffron Risotto Cake & Baby Spinach
Morel Mushroom Sauce
\$58.00 per person*

*Roasted Filet of Beef & Maryland Crab Cake
With Basil Mashed Potatoes & Baby Carrots
Cajun Hollandaise Sauce
\$56.00 per person*

*Medallion of Beef & Grilled Breast of Chicken
With Rock Shrimp & Potato Hash
Roasted Baby Artichokes
Sweet Garlic Sauce
\$54.00 per person*

A Plated Dinner Desserts B

*Chocolate Caramel Pecan Tart
With Chocolate & Caramel Sauce*

ΦΦΦΦΦ

*Fresh Seasonal Fruit Tart
With Mango Sauce*

ΦΦΦΦΦ

*Triple Mousse Cake
With Vanilla Sauce*

ΦΦΦΦΦ

*Chocolate Trio
Opera Cake, Chocolate Tart & Chocolate Covered Strawberries*

ΦΦΦΦΦ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

*Lemon Meringue Tart
With Fresh Raspberries, Raspberry Sauce*

ΦΦΦΦΦ

*Chocolate Cup filled with Tiramisu Mousse
Coffee Sauce and Biscotti*

ΦΦΦΦΦ

*Chocolate & Peanut Butter Mousse Tart
With Caramel Sauce*

ΦΦΦΦΦ

*Peach & Blueberry Tart
With Cinnamon Sugar Crust, Blueberry Sauce*

ΦΦΦΦΦ

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

A Stamford Dinner Buffet B

Seasonal Soup of the Day

ΦΦΦΦΦ

Bocconcini Mozzarella, Tomato, Red Onion & Focaccia Salad

Roasted Vegetable Salad, Tomato Vinaigrette

*Caesar Salad with Shaved Parmesan &
Garlic Croutons*

ΦΦΦΦΦ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Entrees

(Select Two or Three)

*Cajun Spiced Fillet of Salmon,
With Roasted Eggplant and Tomato Stew*

*Asian Spice Marinated Fillet of Salmon
With Vegetable Stir-Fry, Soy-Ginger Beurre Blanc*

*Blackened Tuna Medallions
With Mango & Jicama Salsa, Warm Passion Fruit Vinaigrette*

*Roasted Breast of Chicken with Portobello Mushrooms & Sun-Dried Tomatoes
Marsala Sauce*

*Radiatore Pasta with Shrimp & Scallops
In a Clam & Tomato Broth*

*Wild Mushroom Ravioli with Baby Spinach
Roasted Garlic Cream Sauce*

Ancho Chili and Honey Marinated Flank Steak

*Medallions of Beef
With Caramelized Onions & BBQ Glaze*

*Maple Glazed Pecan Crusted Loin of Pork
Whole Grain Mustard Sauce*

A Stamford Dinner Buffet B

ΦΦΦΦΦ

*Chef's Selection of
Seasonal Accompaniments*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Assortment of Breads and Rolls

ΦΦΦΦΦ

A Desserts B

Lemon Pound Cake with Fresh Berries, Raspberry Sauce

Assorted Italian Pastries & Miniature Fruit Tarts

New York Style Cheese Cake

ΦΦΦΦΦ

*Freshly Brewed Coffee, Decaffeinated Coffee, Imported,
Herbal Teas*

Two Entrees \$52.00 – Three Entrees \$55.00

A Mediterranean Buffet Dinner B

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Minestrone with Basil Pistou

ΦΦΦΦΦ

Focaccia Salad with Bocconcini Mozzarella, Tomato & Red Onion

*Romaine & Radicchio Salad
With Caesar Dressing & Garlic Croutons
Shaved Parmesan Cheese*

*Antipasto Salad
with Cured Meats, Cheeses & Marinated Vegetables*

ΦΦΦΦΦ

*Radiatore Pasta with Shrimp and Scallops
In a Tomato-Clam Broth*

*Grilled Medallions of Swordfish
Baby Spinach, Brushed with Black Olive Oil & Caper Puree,
Puttanesca Sauce*

*Rosemary Grilled Breast of Chicken
With Sun-Dried Red & Yellow Tomatoes
Fennel & White Beans*

ΦΦΦΦΦ

*Steamed Broccoli
Roasted Garlic and Extra Virgin Olive Oil*

ΦΦΦΦΦ

*Rice Pilaf
with White Raisins & Pine Nuts*

*Artisan Breads & Rolls
Served with Sweet Butter and Basil flavored Olive Oil*

ΦΦΦΦΦ

Tiramisu, Italian Pastries & Ricotta Cheese Cake

\$55.00 per person

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

A New England Clam Bake B

Clam & Corn Chowder

ΦΦΦΦΦ

*Chilled Shrimp, Crab Claws & Oysters
Served with Cocktail Sauce & Tartar Sauce*

Watercress Salad with Sliced Beefsteak Tomatoes and Red Onion

Red Potato & Sausage Salad

Cole Slaw with Cider Vinegar & Poppyseed

ΦΦΦΦΦ

*Steamed Maine Lobsters, Prince Edward Island Mussels & Manila Clams
Steamed in Samuel Adams Beer
Tomatoes and Chorizo*

*Carved at the Buffet
Roast Prime Rib of Beef
Served with Apple & Horseradish Sauce & Mini Rolls*

Cape Cod Succotash

*Boiled New Potatoes
with Bacon & Pearl Onions*

ΦΦΦΦΦ

Deep Dish Blueberry, Apple & Cherry Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Imported & Herbal Teas

\$62.00 per person

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

A New Orleans Buffet Dinner B

Endive & Watercress Salad with Spicy Pecan Vinaigrette

*Artichoke & Crayfish Salad
With Remoulade Sauce*

*Tomato, Blue Cheese & Red Onion Salad
Sherry Wine Vinaigrette*

ΦΦΦΦΦ

*Pan Seared Breast of Chicken
With Creole Vegetable Sauce*

*Cajun Catfish
With Shrimp Etouffee Sauce*

*Spiced Crusted Loin of Pork
On Southern Greens, Tasso Gravy*

ΦΦΦΦΦ

*Red Beans & Rice
With Andouille Sausage*

Fried Okra & Eggplant

ΦΦΦΦΦ

*Bananas Foster with Vanilla Bean Ice Cream
Pecan & Sweet Potato Pie
Bread Pudding with Whiskey Sauce*

ΦΦΦΦΦ

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

\$55.00 per person

*A Great Drink Addition to your Buffet
Cajun Martinis by the Pitcher at \$60.00
Dixie Beer at \$5.00 Each*

A Savannah Picnic Buffet Dinner B

Chicken and Okra Gumbo

ΦΦΦΦΦ

Shrimp, Tomato & Red Bell Pepper Salad

Spinach Salad with Bacon & Mushrooms

Sweet Potato & New Potato Salad with Pecans

ΦΦΦΦΦ

*Ancho Chile & Honey Marinated Flank Steak
With Caramelized Vidalia Onions*

Buttermilk Fried Boneless Chicken

*Lemon Sole Stuffed with Crabmeat
Whole Grain Mustard Sauce*

ΦΦΦΦΦ

*Rice Pilaf
With Black Eyed Peas*

*Asparagus
with Country Ham*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

ΦΦΦΦΦ

Basket of Warm Biscuits and Corn Bread

ΦΦΦΦΦ

*Seedless Sliced Watermelon
Deep Dish Apple Pie & Cherry Crisp
& Sweet Potato Pecan Pie*

ΦΦΦΦΦ

Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas

\$54.00 Per Person

A Picnic BBQ Buffet Dinner B

Beefsteak Tomato & Red Onion Platter

Old Fashioned Macaroni Salad

Creamy Cole Slaw

ΦΦΦΦΦ

Honey BBQ Ribs

Buttermilk Fried Boneless Chicken

*Grilled Hamburgers, Beef Hot Dogs, and Veggie Burgers
with Sauerkraut*

Corn on the Cob – Chive Butter

Baked Potatoes with Sour Cream & Bacon

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Platter of Crisp Lettuce, Tomatoes & Pickles

ΦΦΦΦΦ

Basket of Warm Biscuits and Corn Bread

Sliced Watermelon

Deep Dish Apple & Blueberry Pie

*Freshly Brewed Coffee, Decaffeinated Coffee, Imported and Herbal Teas
Iced Tea*

\$50.00 Per Person

\$55.00 Poolside

A The Stamford Marriott Reception Hors D'oeuvres B

Minimum order of 50 for Each Hors D'oeuvres

Cold Selections

Smoked Chicken Salad in a Blue Corn Tortilla Cup

Chilled Roast Tenderloin of Beef on Baguette with Horseradish Cream

Smoked Salmon Roulade on Black Bread

California Rolls with Wasabi & Pickled Ginger

Mozzarella & Tomato Bruschetta

Southwestern Seared Tuna on a Taco Chip

Crab & Lobster Salad in a Herb Tart

Mini Tostada Shells with Roasted Corn Salsa & Grilled Shrimp

Mozzarella Bocconcini, Tomato & Basil Skewers

Goat Cheese, Basil & Sun Dried Tomato on a Brioche Toast

American Sturgeon Caviar & Crème Fraîche in a Bouchée

Endive Leaf with Hummus & Red Pepper

IIIIII

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Hot Selection

Goat Cheese & Red Pepper Quiche
Parmesan Artichoke Hearts stuffed with Goat Cheese
Petite Brie and Raspberry in Phyllo
Wild Mushroom Tarts
Peking Duck Spring Rolls
Scallion Wrapped Beef with Hoisin Glaze
Potato Pancakes with Sour Cream & Chives
All Beef Cocktail Franks in Pastry
Steamed Dim Sum with Soy Dipping Sauce
Chicken Satay with Thai Peanut Sauce
Shrimp Samosa with Tomato Chutney
Tandoori Salmon on Skewer
Sweet Potato Knish

Six Pieces Per Person

\$20.00

Eight Pieces Per Person

\$23.00

Ten Pieces Per Person

\$25.00

II

Per 100 Pieces

\$335.00

For a One-Hour Cocktail Reception

B Chef's Deluxe Selection of Hors D'oeuvres B

Maryland Crab Cakes with Tomato Rémoûlade Sauce
Miniature Lamb Chops with Black Olive Sauce
Wasabi Deviled Eggs with Caviar
Coconut Shrimp with Mango Dip
Tandoori Shrimp Wrapped in Pastry, Tomato Chutney
Jumbo Gulf Shrimp with Cocktail Sauce
New Potatoes with Sevruga Caviar
Tuna Tartare with Asian Spices on Wonton Chip
Filet Mignon & Portobello Skewers, Truffle Aioli

\$495.00 Per 100 Pieces

Minimum order of 50 for Each Hors D'oeuvres

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Carving Enhancements

*The following menu selections will be carved to order by a
Culinary Attendant for a \$100.00 Service Charge*

Peppercorn Crusted Tenderloin of Beef

*Served with Roasted Shallot Sauce & Garlic Aioli, Mini Brioche Rolls
\$275.00 (Serves 25 Guests)*

Whole Roasted New York Sirloin of Beef

*Served with Ancho-Chili BBQ, Sauce & Caramelized Onions, Mini Kaiser Rolls
\$360.00 (Serves 30 Guests)*

Fruit Glazed Loin of Pork

*Served with Mango Chutney, Pumpernickel Rolls
\$225.00 (Serves 25 Guests)*

Braised Boneless Smoked Ham

*Served with Apple Cider Sauce & Flavored Mustards, Silver Dollar Rolls
\$300.00 (Serves 30 Guests)*

Fresh Herb Crusted Rack of Baby Lamb

*Rosemary Lamb Sauce, Rye Rolls
\$325.00 (Serves 25 Guests)*

Roast Breast of Turkey

*Served with Sage Gravy & Cranberry Chutney, Rosemary Rolls
\$225.00 (Serves 25 Guests)*

Cedar Planked Salmon Glazed with Maple Syrup & Horseradish

*Served with Mustard Dill Sauce, Raisin Rolls
\$225.00 (Serves 25 Guests)*

Honey Mustard Crusted Corned Beef

*Assorted Mustards Served with Rye Rolls
\$250.00 (Serves 25 Guests)*

Cajun Spice Crusted Rib Eye of Beef

*Served with Tomato & Andouille Hollandaise Sauce, Brioche Rolls
\$275.00 (Serves 25 Guests)*

A Gourmet Cold Food Displays B

Farm House Cheese Displays

*With Imported & American Cheeses
Served with Artisan Breads, Crackers,
& Fruit Garnish
\$8.50 per person*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

*Garden Vegetable Crudité
With Ranch & Blue Cheese Dips
\$6.00 per person*

*Seasonal Fresh Sliced Fruits & Berries
\$6.00 per person*

IIIIII

*Iced Seafood Display
Jumbo Gulf Shrimp, Crab Claws,
Littleneck Clams & Blue Point Oysters
Served with Cocktail Sauce, Lemons & Horseradish
\$19.00 per person*

*Iced Bowl of Jumbo Gulf Shrimp
with Cocktail Sauce, Horseradish & Lemon
\$13.00 per person*

*Sliced Smoked Atlantic Salmon
Served with Crème Fraîche,
Capers, Onions & Salmon Caviar,
Rye & Pumpernickel Cocktail Breads
\$10.50 per person*

*A Variety of Sashimi, Sushi and California Rolls
with Pickled Ginger, Wasabi & Soy Sauce
\$22.00 per person*

IIIIII

*Mediterranean Antipasto Display
To include a variety of Grilled & Marinated
Vegetable Salads, Sliced Cured & Smoked Meats & Cheeses
Artisan Breads & Focaccia
\$10.50 per person*

A Specialty Stations B

All stations require an attendant at \$100.00

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

Pasta Station

*Your choice of two pastas and two sauces
\$10.00 per person*

Pasta Choices

*Penne, Bow-Tie, Tri Colored Tortellini,
Orrechiette or Mini Ravioli*

Choice of Sauces

*Tomato-Basil, Pesto, Wild Mushroom,
Alfredo, Primavera or Roasted Red Pepper Sauce*

Additions

*Rock Shrimp, Grilled Chicken, Bay Scallops or
Thai Chicken Sausage
\$4.00 Per Person*

IIIIII

Asian Station

*Chicken Hunan with Cashews & Hot Red Chili Sauce
Teriyaki Beef with Broccoli and Red Peppers
Stir-fry Asian Vegetables and Soba Noodles
\$12.00 per person*

IIIIII

Sauté Station

*With Mandarin Pancakes, Scallions & Hoisin Sauce
Peking Style Duck Breast
\$10.00 per person*

Shrimp Creole Style

*Sauteéd Jumbo Shrimp with Garlic, Roasted Tomatoes,
Andouille Sausage and Tri-Colored Peppers
\$400.00 per 100 pieces*

Medallions of Veal Forest Style

*Sauteed Veal with Assorted Wild Mushrooms,
Brandy and Demi Glace
\$12.00 per person*

Flavored Mashed Potato “Martini Bar”

*With Garlic Mashed, Roasted Tomato Mashed & Truffle Mashed Potatoes
Topped with Wild Mushrooms, Caramelized BBQ Onions, Sautéed Garlic Shrimp*

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

Boursin Cheese & Caviar
\$9.00 per person

A Bar Service B

Open Bar
Unlimited per person Beverage Service

IIIIII

Premium Bar

Serving Marriott Gold Standard Brands:
Absolut Vodka, Tanqueray Gin, Johnny Walker Red Scotch,
Seagram's VO, Jack Daniel's Bourbon, Bacardi Select Rum,
Cuervo 1800, Courvoiser VS, Selected Varietal Wines

Heineken, Amstel Light, Corona
Budweiser, Bud Light, and O'Doul's
Soft Drinks, Bottled Waters & Fruit Juices

One Hour Service: \$16.50 per person
Each Additional Hour: \$6.00 per person

IIIIII

Name Brand Bar

Serving Marriott Gold Standard Brands
Smirnoff Vodka, Beefeater Gin, Cutty Sark, Canadian Club
Maker's Mark, Bacardi Silver, Cuervo Especial,
Selected Varietal Wines

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge
9/02

*Budweiser, Bud Light, Heineken and O'Doul's
Soft Drinks, Bottled Waters & Fruit Juices*

*One Hour Service: \$15.00 per person
Each Additional Hour: \$6.00 per person*

A Host Bar B

Based Upon Drink Consumption

*Cordials: \$10.00
Premium Cocktail: \$6.00
Name Brand Cocktail: \$5.50
Imported & Specialty Beer: \$5.00
Domestic Beer: \$4.50
Wine By the Glass: \$6.00
Soft Drinks: \$2.75
Fruit Juices: \$3.00
Bottled Waters: \$3.00*

Bartender Fee

*\$100.00 each for three hours
\$25.00 Fee for each additional hour*

☐☐☐

Cash Bar

Prices include Service Charge & Sales Tax

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge

9/02

Cordials: \$11.00
Premium Cocktail: \$7.00
Name Brand Cocktail: \$6.50
Imported & Specialty Beer: \$6.50
Domestic Beer: \$5.50
Wine By the Glass: \$7.00
Soft Drinks: \$3.00
Fruit Juices: \$3.50
Bottled Water: \$3.50

Bartender Fee: \$100.00 each for three hours.
\$25.00 for each additional hour

BANQUET WINE SELECTIONS

Sparkling Wines & Champagne

Mumm Cuvee, Napa	\$57.00
Domaine Chandon, Blanc De Noir, Napa	\$42.00
Piper Heidsieck Brut, France	\$68.00
Moet & Chandon Brut Imperial, France	\$75.00
Taittinger Brut, France	\$70.00

White Wines

Chardonnay, Clos Du Bois, Sonoma	\$36.00
Chardonnay, Chappellet, Napa	\$48.00
Chardonnay, Rosemount, Australia	\$32.00
Chardonnay, Louis Jadot Macon-Villages, France	\$32.00
Sauvignon Blanc, Kenwood, Sonoma	\$32.00
Fumé Blanc, Ferrari-Carano, Sonoma	\$35.00
Pinot Grigio, Campanile, Italy	\$32.00
Chablis, Louis Latour, Burgundy France	\$40.00
Pouilly Fuisse, Louis Jadot, France	\$48.00
Greco Di Tufo, Feudi, D.O.C. Campania, Italy	\$40.00

Red Wines

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
 Buffets of less than (30) guests are subject to a \$100.00 Service Charge

Cabernet Sauvignon, Estancia, Monterey	\$40.00
Cabernet Sauvignon, Beringer Estate, Napa	\$34.00
Cabernet Sauvignon, Rosemount, Australia	\$34.00
Merlot, Clos Du Bois, Sonoma	\$42.00
Merlot, Pine Ridge Crimson Creek, Napa	\$56.00
Pinot Noir, Byron, Santa Maria	\$58.00
Pinot Noir, Beaulieu Vineyard Coastal	\$32.00
Zinfandel, Ravenswood Vintners, Sonoma	\$39.00
Chianti Classico, Ruffino Riserva Ducale, Italy	\$32.00
Rioja, Marques de Caceres, Spain	\$30.00
Bordeaux, Chateau La Cardonne, France	\$39.00

Stamford Marriott's House Wine Selection

<i>Burlwood Cellars California</i>	
<i>Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel</i>	<i>\$25.00</i>
<i>Penfolds, Rawson's Retreat, Australia</i>	
<i>Cabernet Sauvignon/Shiraz and Chardonnay</i>	<i>\$29.00</i>
<i>Aria Estate Brut, Spain</i>	<i>\$30.00</i>

Stamford Marriott Hotel/Two Stamford Forum/Stamford, CT 06901/Phone (203) 357-9555/Fax (203) 358-0157

All prices are subject to 20% Service Charge and 6% Connecticut Sales Tax
Buffets of less than (30) guests are subject to a \$100.00 Service Charge