CONTINENTAL BREAKFAST

The Atlantan- $29 per person
- Orange Juice
- Assorted Bottled Juices
- Sliced Seasonal Fruits, Whole Fruits and Berries
- Today’s Fresh Baked Breakfast Bakeries
- Royal Cup Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

The Dogwood - $32 per person
- Orange Juice
- Assorted Bottled Juices
- Sliced Seasonal Fruits, Whole Fruits and Berries
- Packaged Cereals and Oatmeal with 2% Milk
- Today’s Fresh Baked Breakfast Bakeries
- Assorted Individual Yogurts
- Royal Cup Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Gluten Friendly Breakfast Breads may be added to any Breakfast for $36 per Dozen.

Maximum Service of One Hour

Enhancements - $7 per person (each item)
- Individual Fruit Yogurt
- Oatmeal Station with Accompaniments
- Bagel Station with Accompaniments
- Sausage, Egg or Turkey Biscuit
- Bloody Mary Deviled Eggs
- Individual Berry Yogurt Parfait
- Whole Grain Croissants and Pretzel Croissants
PLATED BREAKFAST

Southern Scramble - $33 per person
- Orange Juice
- Farm Fresh Scrambled Eggs
- Roasted Baby Potatoes with Vidalia Onions
- Grilled Chicken Apple Sausage
- Today’s Fresh Baked Breakfast Bakeries
- Coffee Service

Country - $34 per person
- Orange Juice
- Egg White Frittata (Thomasville cheese, Roasted Peppers and Baby Kale)
- Turkey Link Sausage
- Today’s Fresh Baked Breakfast Bakeries
- Coffee Service

Gluten Friendly Breakfast Breads may be added to any Breakfast for $36 per Dozen.

Maximum Service of One Hour

Enhancements - $6 per person (each item)
- Fresh Fruit Supreme Seasonal Breakfast Fruit
- Cinnamon Swirl
- Buttermilk Biscuit
- Individual Yogurts
- Breakfast Parfait Layers of Granola, Yogurt and Berries with Fresh Strawberry Garnish

ATLANTA MARRIOTT MARQUIS
265 Peachtree Center Avenue
Atlanta, GA 30303
BUFFET BREAKFAST

Marquis Breakfast Buffet - $40 per person
- Orange Juice and Bottled Fruit Juices
- Sliced Seasonal Fruits and Whole Fruit
- Farm Fresh Scrambled Eggs
- Crisp Bacon Strips
- Seasoned Breakfast Potatoes
- Seasonal Breakfast Bakeries
- Royal Cup Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Down South Breakfast Buffet - $44 per person
- Fresh Pulp Free Orange Juice
- Bottle Fruit Juices
- Sliced Fresh Seasonal Fruit
- Individual Yogurts
- Cage Free Scrambled Eggs (Toppings: Cheddar Cheese, Chives, Diced Pork Belly)
- Country Sausage Patties
- Tri Colored Baby Breakfast Potatoes
- Today’s Fresh Baked Breakfast Bakeries
- Royal Cup Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Station Enhancements - $8 per person (each item)
- Omelet Station, *Prepared to Order
- Belgium Waffle Station, *Prepared to Order
  Traditional, Red Velvet & Blueberry Waffle with Assorted Fruit Toppings, Whipped Crème and Maple Syrup

Additional Enhancements - $9 per person (each item)
- Stone Oatmeal Bar
  Toasted Pecans, Candied Walnuts, Toasted Almonds, Dried Blueberries, Dried cherries, Golden and Dark Raisins, Whipped butter, Agave Syrup, Brown Sugar and Cinnamon Sugar

Gluten Friendly Breakfast Breads may be added to any Breakfast for $36 per Dozen.

*Uniformed Culinary Attendant, $150 Each

Labor and Preparation Fees
- Additional Labor charge of $150 for Groups Less Than 30 Guests

Buffet Enhancements - $6 per person (each item)
- Choice of One: Chicken Apple, Turkey or Pork Link Sausages
- Stone Ground Grits Bar
- Bagels with Chef’s Selection Flavored Cream Cheeses
- Cereal Bar, *Gluten Friendly Rice Chex (upon request)

Buffet Enhancements - $7 per person (each item)
- Cinnamon French Toast
- House Made Pancakes
PERFORMANCE FOODS: BREAKFAST

Keep your attendees Energized with these Performance Foods:

- Anti-oxidant rich blueberries, sun-dried raisins and orchard apples
- Whole nuts (especially raw almonds)
- Omega 3 rich walnuts and flax seed, low fat proteins and whole grain carbohydrates
- Yogurt and whole grain granola

Breakfast Buffet - $44

- Orange Juice and Bottled Fruit Juices
- Sliced Seasonal Fruits and Whole Fruit
- Cereal Bars
- “Heart Healthy” Cereals with Toppings to Include: Fresh Berries, Raisins, Dried Fruit and Nuts, 2% Milk, Soy Milk
- Egg White Frittata
- Chicken Apple or Turkey Sausage
- Assorted Breakfast Bakeries
- Royal Cup Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate
PERFORMANCE BREAKS

Fit for You - $22 per person
- Seasonal Whole Fruits
- Greek Yogurt
- Fresh Seasonal Berries
- House Made Granola
- Blue Ridge Mountain Honey
- Greek Yogurt Bars
- Naked Juice Organic Smoothies
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Light & Fresh - $23 per person
- Seasonal Orchard Whole Fruit
- Seasonal Berries with Crème Fraiche “Martinis”
- Naked Juice Organic Smoothies
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Happy Trails - $19 per person
- Make Your Own Trail Mix
  - M&M’s, Pretzels, Chex Mix, Toasted Whole Almonds, Toasted Pecan Halves, Cashews, Sesame Sticks, Golden Raisins
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

The Energizer - $22 per person
- Cliff Bars
- Deviled Eggs
- Celery with Peanut Butter Shooters
- Chef’s House Made Selection Georgia Nuts
- Assorted Seasonal Whole Orchard Fruit
- Assorted Energy Drinks
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Healthy Break - $20 per person
- Dried Fruit Spears with Low Fat Key Lime Dip
- Edamame Spread and Georgia Farm Hand Picked Vegetables
- Market Orchard Fruit
- Greek Yogurt Bars
- Choice of Two Infused H20 (Peach & Sage, Cucumber & Mint, Berry & Mint, Strawberry & Basil)
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

*Breaks are a Maximum of 30 Minute Service*
Biscuit Break - $21 per person
(Must have Minimum of 40 People)
• Four Types of Biscuits
  Garlic Cheese, Chocolate Cranberry, Buttermilk, and Sweet Potato
• Three Types of Scones
  Chocolate Chip, Lemon Poppy Seed, and Cinnamon Roll
• Five Types of Spreads
  Chef’s selection of House Made Jams, Honey Butter, and Maple Spiced Butter
• Assorted Soft Drinks and Dasani Bottled Water
• Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Dress Your Own Donuts - $22 per person
(Must have Minimum of 50 People)
Local donuts with white and chocolate icing, sprinkles, chocolate chips, marshmallows, dehydrated fruits, coconut flakes, roasted Georgia pecans and peanuts, and cinnamon sugar.

• Assorted Soft Drinks and Dasani Bottled Water
• Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Enhancements - $9 Each
• Vitamin Water
• Red Bull and Sugar Free Red Bull
• Greek Yogurt Granola Parfaits
• Peanut Butter & Celery Shooter
• Sea Salted Kale Chips
• Naked Juice Smoothies

Sweet Tooth - $21 per person
• Marquis Jumbo House Made Cookies
• House Made Brownies
• Assorted Soft Drinks and Dasani Bottled Water
• Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Ball Park - $20 per person
• Cracker Jacks
• Fresh Popcorn
• Choice of: Standard Jumbo Salted Pretzel or Cinnamon Sugar Jumbo Pretzel
• Bratwurst Stuffed Pretzel – Additional $3 per person
• Assorted Soft Drinks and Dasani Bottled Water
• Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Ice Cream Parlor - $20 per person
• Haagen Daz Ice Cream Bars and Ice Cream Cups
• Sorbet and Fruit Bars
• Assorted Soft Drinks and Dasani Bottled Water
• Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate
Pie Break - $21 per person
- Whole and Individual Pies
  - Apple, Peach, Sweet Potato, Pecan, or Cherry
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Tortilla Station - $22 per person
- House Made Corn Chips
- House Made Guacamole
- Selection of Hummus (Traditional or Edamame)
- Spicy Habanero
- Roasted Tomatillo
- Chef’s Selection Fruit Infused H2O
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Freshly Squeezed Southern Lemonade Stand - $19 per person
- Attendant to Prepare Assorted Flavors of Freshly Squeezed Lemonade
- To Include Berries or Georgia Peaches
- Garnish with Sugar Cane Stick
- (Attendant Fee of $150/Minimum of 20 Guests)

Sugar Rush - $21 per person
- Strawberry Sour Power Belts
- Gummy Bears
- Hot Tamales
- Skittles
- Starbursts
- Tootsie Rolls
- Lemon Heads
- Smarties
- Mary Janes
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

Pastry Shop - $24 per person
(Must have Minimum of 75 People)
- Macaroons
- Butter Spritz Cookies
- Mudslide Cookies
- Almond Cookies
- Petit Fours
- Seasonal Fruit Tarts
- Bon Bons
- Assorted Soft Drinks and Dasani Bottled Water
- Royal Cup Regular and Decaffeinated Coffee, Hot Water for Tazo Teas, and Hot Chocolate

*Breaks are a Maximum of 30 Minute Service*
LUNCH - COLD ENTREES

Chicken or Salmon Caesar Salad - $39
Grilled Chicken Breast or Chilled Salmon on Romaine Radicchio with Herb Crostini, Shaved Asiago, Bermuda Onion, and Roasted Elephant Garlic Caesar Dressing

Cosmopolitan Marquis Salad with Honey Ginger Salmon - $39
Baby Greens, Toasted Sesame Seeds, Vine Ripe Tomatoes, Diced Cucumbers with Jicama, and Baby Bok Choy Served with Oriental Citrus Vinaigrette

Spring Greens Salad with Chilled Salmon or Chicken - $38
Baby Spinach, Radicchio and Frisee with Brie, Dried Cranberries and Candied Pecans Paired with a Green Peppercorn Champagne Vinaigrette

Executive Board - $40
Herb Crusted Tenderloin with Chipotle Mayonnaise, Blackened Grilled Chicken and Shrimp with Chili-Cilantro Glaze, Served with Field Greens, Roasted Corn and Black Bean Salad

All Cold Entrees Served with:
- Artisan Rolls with Butter
- Chef’s Soup of the Day
- Iced Tea and Coffee Service
- Choice of One Dessert: (Key Lime Tart, Atlanta Cheesecake, Chocolate Hazelnut Mousse, Kahlua Tiramisu, Vanilla Bean Panna Cotta, Caramel Chocolate Tart, Georgia Peach Tart)

Change any Entrée to Performance by Substituting Dessert with Fresh Fruit

Substitute Dessert with Gluten Friendly Option, at $6 per person
LUNCH – SANDWICH PLATED AND BAGGED

$38 PER PERSON

Grilled Chicken Focaccia
Creole Mustard Grilled Chicken, Provolone, Roasted Pepper and Arugula of Focaccia Bread

Grilled Chicken Wrap
Grilled Chicken Breast, Fresh Mozzarella and Spinach in a gluten Friendly Wrap and Herb Aioli

Grilled Vegetable
Grilled Portabella Mushrooms, Zucchini, Squash and Red Pepper with Sun-Dried Aioli on a Grain Bun

Smoked Turkey Croissant Club
Slice Turkey and Bacon with Shredded Lettuce and Sliced Tomato on a Croissant with Cranberry Mayo

Roast Beef and Sharp Cheddar Wrap
Roasted Sliced Top Round of Beef with Wisconsin Cheddar, Tomato and Onion in a flour Tortilla with Roasted Garlic Aioli

Sandwich Entrees Include:
- Choice of One Salad: (House Made Potato Salad and Pasta Salad, Snow Pea Salad with Butter Radish, Quinoa with Roasted Peppers and Winter Squash)
- Choice of Key Lime Pie or cheesecake
- Iced Tea and Coffee Service

Boxed
For executives on the run, or for a working lunch, we suggest transforming our sandwich option into boxed lunches.
All boxed lunches include Farfalle Pasta Salad, Bag of Chips, House Made Chocolate Chip Cookie, Fruit, and Soft Drink or Bottled Water

Substitute Dessert for Gluten Friendly Option - $6 per person
Change any Entrée to Performance by Substituting Dessert for Whole Fresh Fruit

ATLANTA MARRIOTT MARQUIS
265 Peachtree Center Avenue
Atlanta, GA 30303
LUNCH - PLATED

Market Fish - $44
- Panko Crusted with Fresh Herbs
- Roasted Fingerling Potato Hash
- Campari Tomato
- Fresh Seasonal Vegetables

Pan Seared Free Range Chicken - $42
- Lemon Cream Sauce
- White cheddar Local Roasted Corn Grits
- Fresh Seasonal Vegetables

Petite Filet - $48
- Grilled and Topped with Marquis Butter
- Au Gratin Potatoes and Classic Demi-Glace
- Fresh Seasonal Vegetables

All Lunches Include:
- Fresh Baked Rolls
- Choice of Salad (Marquis Salad, Caesar Salad, Bibb Salad)
- Baby Spinach and Radicchio
- Blue Cheese Crumbles and Candied Pecans, Paired with a Green Peppercorn Champagne Vinaigrette
- Choice of Dessert (Key Lime Tart, Atlanta Cheesecake, Chocolate Hazelnut Mousse, Kahlua Tiramisu, Vanilla Bean Panna Cotta, Caramel Chocolate Tart, Georgia Peach Tart)
- Iced Tea and Coffee Service

*Substitute Dessert with Gluten Friendly Option at $6 per person*
LUNCH - BUFFETS

New York Deli Buffet - $52
- Soup Du Jour
- Nicoise Tuna Salad
- Roasted Vegetable Caponata Salad
- The Butcher’s Block: Roast Beef, Roasted Turkey, Hickory Ham
- Pepper Jack, Swiss, Sharp Cheddar and American cheeses
- Relish Tray and Bread Presentation
- Pommery and Dijon Mustards with European Mayonnaise
- Hot Meatballs and Marinara Sauce with Mini Hoagie Buns and Sliced Provolone
- Cranberry Horseradish and Creamed Horseradish
- Zapp Chips
- Speculoos Apple Tarts, Blondies, and Lemon Bars
- Iced Tea and Coffee Service
- *Enhancement: Add Sausage and Peppers, Pastrami or Shaved Beef for $3 Per Person

The Marquis Buffet - $56
- Assorted Fresh Baked Breads
- Romaine Hearts Salad with asparagus, Vine Ripe Tomatoes
- Florida Oranges, Bermuda Onion, Balsamic Vinaigrette
- Grilled Vegetables
- Farfalle Pasta Salad with Arugula, Grape Tomatoes, Black Olives and Asiago cheese
- Spiced Tomato and Cucumber Salad
- Grilled Petite Filets with Herb Jus
- Seared Chicken, Cajun cream Sauce
- Grilled Tequila Shrimp, Lemon Oil
- Atlanta Cheesecake
- Mini Cannoli
- Iced Tea and Coffee Service

Low Country Buffet - $50
- Cornbread, Biscuits
- Chicken Gumbo with Rice
- Mixed Green Salad with Tomatoes and Cucumbers, House Made Croutons and Shredded Cheddar Cheese
- Bleu Cheese, Balsamic Vinaigrette and Low –Fat Honey Dijon Dressings
- Marinated Spicy Pickled Local Red and Green Tomato and Cucumber Salad
- New Red Potato Salad with Egg and Onion
- Roasted Chicken with Bourbon Sauce
- Georgia Pulled Pork Seasoned with Cider Vinegar Barbecue Sauce
- Chef’s Southern Simple Fish
- Roasted Sweet Potatoes
- Southern Collard Greens
- Mini Lemon Pound Cakes
- Red Velvet Cake
- Iced Tea and Coffee Service

Marquis Grill and Greens Buffet - $51
- *Available Hot or Cold*
- Assorted Fresh Baked Breads
- Butternut Squash Soup
- Market Style Salad
  - Mixed Baby Greens, Romaine and Chicory Lettuce with Cherry Tomatoes, Shredded Carrots, Sliced Red Onions, Cucumbers, Julienne Peppers, Edamame, Dried Cranberries, Dried Blueberries, Broccoli, Croutons, Candied Walnuts
- House Made Salad Dressings
  - Port Wine Dressing, Champagne Vinaigrette, Balsamic Vinaigrette
- Protein Selection to Include: Grilled Steak Joyce Farms, Grilled Chicken Breast, and Herb Marinated Salmon
- Black Cocoa Cookies and Cream Tartlet
- Vanilla Pot De Crème
- Freshly Brewed coffee and Assorted Hot Teas

ATLANTA MARRIOTT MARQUIS
265 Peachtree Center Avenue
Atlanta, GA 30303
LUNCH – BUFFETS (Cont.)

Italian Buffet - $52
- Ciabatta Breads and Rolls with Butter
- Minestrone Soup
- Mixed Greens Salad with Red Pear Tomatoes, House Made Croutons, Shredded Parmesan cheese, Ranch Dressing and Lemon Balsamic Vinaigrette
- Sliced Heirloom Tomato, Mozzarella with Balsamic Dressing
- Char-Grilled Chicken with Herbed Veloute Sauce and Portabella Mushrooms
- Market Sustainable Catch with Lemon Oil
- Rigatoni Primavera with Roasted Tomato and Garlic Sauce
- Green Beans with Roasted Almonds
- Vanilla Panna Cotta
- Tiramisu
- Iced Tea and Coffee Service

Georgia Buffet - $49
- Assorted Fresh Baked Breads
- Mixed Greens Salad with Roasted Corn and Peppers, Scallions and Diced Tomatoes, Cilantro Vinaigrette and Avocado Ranch Dressing
- Spicy Peach Barbecued Beef Skirt Steak
- Local Sweetwater Ale Marinated Chicken, Roasted Tomatillos and Chipotle Sauce
- Pinto Beans
- Chef’s Choice Vegetable
- Penne Pasta Cilantro Lime Pesto
- Chocolate Pecan Bars
- Key Lime Tarts
- Iced Tea and Coffee Service

Southwest Lunch Buffet - $52
- Baja Chopped Salad
- Hearts of Romaine, Diced Tomatoes, Cucumbers, Tri-Colored Peppers, Toasted Pepitas, Queso Fresco and Chipotle Buttermilk Dressing
- Golden Hominy, Roasted Sweet Corn, Black Beans, Tomato, Onion, Poblano, Cilantro and Cumin-Lime Vinaigrette
- Cheese Enchiladas
- Blend of Cheeses Rolled in Corn Tortillas with Roasted Pasilla Chile Sauce
- Build Your Own Soft Tacos
  - Chili and Garlic Marinaded Carne Asada, Achiote Grilled Chicken, Warm Flour Tortillas, Sour Cream, Cheddar Cheese, Shredded Cabbage, Lime Wedges, Pico de Gallo, Salsa Casera and Guacamole
- Ranchero Pinto Beans
- Green Corn Tamales
- Traditional Tamales made with Green Chiles and Corn served with Salsa Verde
- Cilantro Basmati Rice
- Churros
- Apple Empanadas
- Fresh Brewed Coffee

Substitute Dessert for Gluten Friendly Option - $6 per person

Additional Labor Charge of $150 for Groups Less Than 30 Guests
PLATED DINNERS

All Entree Selections Come with Your Choice of Salad and Dessert, Fresh Baked Rolls, Iced Tea and Coffee Service

Salad Selections

- Baby Spinach and Radicchio with Blue Cheese Crumbles and Candied Pecans, Paired with Champagne Vinaigrette
- Classic Hearts of Romaine with Campari Tomato, House Made Crostini and Shaved Asiago with Elephant Garlic Caesar Dressing
- Marquis Bibb Salad with Tender Bibb Lettuce, Brie, Roasted Asparagus and Split Tomatoes Paired with Roasted Shallot Vinaigrette

Dessert Options

- Blood Orange Creme- Variety Macaroon, Orange Vanilla Bean Gel
- 65% Chocolate Bavarios- Bittersweet Ganache, Raspberry Macaroon, Caramelized Coco Nibs
- Hazelnut Chocolate Crispy- White Chocolate Whipped Cream, Chocolate Smear, Praline Feultine
- Raspberry Chocolate- Semi-Sweet Chocolate Shell, Fresh Raspberries, Swiss Raspberry Fruit Mousse

**Substitute Dessert with Gluten Friendly Option, at $6 per person**

Pan Roasted Organic Chicken - $65
- Brandy demi-Glace
- Smoked Red Pepper Risotto
- Pickled Rainbow Radish
- Hand Pickled Vegetables

Blackened Chicken Breast - $64
- Low Country Crawfish Cream Sauce
- Red Rice and Beans
- Green Beans

Free Range Chicken - $63
- Demi-Glace Reformation Brewery
- Roasted Sweet Potato
- Hand Pickled Vegetables

Grilled Filet Mignon - $76
- Makers Mark demi-Glace
- Roasted Sweet Potato
- Hand Pickled Vegetables

Seared Farm Raised Salmon - $68
- Farro Risotto
- Brussels and Cauliflower
- Rainbow Radish Slaw
- Cranberry Gastrique

Red Wine Braised Short Rib - $68
- Roasted Shallots, Whipped Potatoes
- Chef’s Seasonal Vegetables
- Natural Jus

ATLANTA MARRIOTT MARQUIS
265 Peachtree Center Avenue
Atlanta, GA 30303
DUAL ENTREES - DINNER

$80 PER PERSON

All Entrees Served With:
- Fresh Baked Rolls
- Coffee Service

Filet of Beef Peppercream Demi-Glace and Halibut
- With Peppercream Demi-Glace
- Duck Confit Potato Hash
- Hand Picked Vegetables

*Substitute Option: Filet of Beef, Peppercream Demi-Glace and Salmon - $78*
DINNER BUFFETS

American Bistro - $95
- Assorted Fresh Baked Rolls
- Chef’s Soup Du Jour
- Mixed Green Salad with Red Pear Tomatoes, House Made Croutons, Cheddar Cheese, Lemon Balsamic Vinaigrette, Blue cheese and Low-Fat Dijon Dressing
- Red Potatoes and Cucumber with Mango in Mint Vinaigrette
- Watercress with Grilled Asparagus and Red Onions
- Warm Red Cabbage Slaw
- Carved Strip Loin of Beef with a Port Wine, Sun-Dried Cherry Demi-Glace
- Seared Atlantic Salmon with Spinach, Shiitake Mushrooms and Balsamic Glaze
- Grilled Chicken Breast with a Barbeque Sauce
- Pesto Roasted Garlic Fingerling Potatoes
- Baby Carrots
- Sautéed Green Beans
- Chocolate Pot de Creme
- White Chocolate Passion Fruit Tarts
- Assorted French Macaroons

Taste of Naples - $95
- Assorted Fresh Baked Rolls
- Cannellini White Bean Soup
- Caprese Salad, Fresh Basil, Mozzarella, Heirloom Tomato, Balsamic and Olive Oil Caviar
- Baby Romaine Hearts, Shredded Romano Cheese, White Anchovies, Caesar Vinaigrette
- Olive Bar: Green, Black, Greek, and Stuffed. Pepperoncini, Marinated Artichokes, Roasted Red Peppers and Seasoned Garbanzo
- Carbonara Pasta, Fresh Peas, Bacon, Savannah Shrimp and Creamy Garlic Sauce
- Crispy Free Range Parmesan Chicken, In House Made Gravy
- Chef’s Choice Fresh Pasta – Toppings: Grated Parmesan Cheese, Red Pepper Flakes, Oregano, EVOO
- Broccoli Rabe with Roasted Garlic
- Tri Colored Orzo, Ricotta Cheese, Roasted Tomato and Fresh Pesto
- Carponata Vegetables, Balsamic Marinade
- Assorted Biscotti
- Brown Butter Custard Pie
- Chocolate Dipped Orange and Pistachio Cannoli
Southern Sample Dinner - $75

- Soup Station
  - Savannah Shrimp & Corn Chowder with Grilled Garlic Bread Toast Points
  - Smoked Turkey & Brunswick Stew

- Composed Salads
  - Bolt House Fresh Carrot Salad with Golden Raisins
  - Quinoa with Roasted Peppers and Winter Squash

- Salad Greens Station
  - Mixed Greens, Spinach Bibb Lettuce
  - Selection of Toppings Include: Fresh Pears, Goat Cheese, Pickled Red Onions, Brocconcini Cheese, Pepperoncini Peppers, Fresh Cranberries, Applewood Smoked Bacon, Roasted Brussels, Blue Cheese Crumbles, Candied Pistachio, Edamame
  - Rice Wine Vinaigrette, Fresh Raspberry Vinaigrette, House Made Avocado Ranch

- Meat Market District (Your Choice of 2 Stations)
  - Char-Crusted Joyce Farm Rib Eye – Sauces to Include Bearnaise Sauce, Horse Radish Cream, Cranberry Demi, Malt Vinegar Aiol and Mini Brioche Buns (**Carver Fee Applies**)
  - Pork Steamship Station – Assortment of American Barbecue Sauces to Include: Vinegar Base, Tomato Base, Mustard Base and Mayo Base and Soft Mini Brioche Rolls
  - Old Town Georgia Mac n Cheese – Toppings Include: Lobster Ragout, Toy Bow Mushrooms, Gruyere Cheese, Bacon Lardons and Shredded Beef Short Rib
  - Chattahoochee Ravioli Station – Three Different Types of Ravioli (Butternut Squash, Crawfish, and Four Cheese) Sauces to Include: Marsala, Asiago Cream and House Made – Pomodoro Garnish to Include: Micro Basil, Sun Dried Tomatoes, Toasted Pine Nuts and Parmesan Reggiano Cheese

- Coconut Cake
- Mudslide Cookies
- Peaches and Cream, Wafer

All dinner buffets are served with Royal Cup Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Gluten Friendly dessert options available at $6 per person

Additional Labor Charge of $175 for Groups Less Than 30 Guests
RECEPTION DISPLAYS

Local and Imported Cheeses - $18
- Local (Thomasville, Sweet Grass Dairy, Bellwether Farms Carmody) and Imported Cheeses with Fresh Fruit

Farmers Market - $16
- Seasonal Vegetables Served with Buttermilk Ranch Dip and Hummus

Tapas - $15 (Small Plates)
- Roasted Eggplant
- Lemon Roasted Asparagus
- Blistered Campari Tomatoes on the Vine
- Thinly Sliced Cured Meats
- Roasted Zucchini
- Fresh Pearl Mozzarella Salad or Manchengo Cheese
- Artichoke Hearts Salad
- Marinated Mussels and Calamari Salad Martinis

Sushi Station - $24
- 5 Pieces per Person
- Sushi, Sashimi and California Rolls
- Ginger and Soy Sauce

Side of Atlantic Smoked Salmon of Smoked Trout - $16
- Serves 40 Guests
- Served with Minced Onions, Capers, Tomatoes and Cream Cheese, Toast Points and Lavosh

Seasonal Infused Water Enhancement
$5.50 per Person of $55 per Gallon
- Fall/Winter: Lemon & Orange, Fennel Tops with Apple & Cinnamon Stick, Grapefruit & Mint, Lavender & Orange, Lemon Grass & Cucumber, Cucumber & Mint, Tangerine & Ginger
CARVING STATIONS

Herb Crusted Top Round of Beef - $795
- Serves 100 Guests
- Served with Sliced Brioche Rolls, Garlic Mayonnaise, Spiced Mustard and Whipped Horseradish

Whole Roasted Free Range Turkey - $550
- Serves 75 Guests
- Served with Sliced Brioche Rolls, Cranberry Chutney and Lavender Mustard

Roast Tenderloin of Beef - $650
- Serves 30 Guests
- Creamed Horseradish
- Served with Sliced Brioche rolls

Carved Cajun Barbecue Beef Brisket - $600
- Serves 50 Guests
- Served with Sliced Brioche Rolls

Pork Steamship - $595
- Serves 50 Guests
- Duroc hog with Assortment of Specialty Mustards, Soft Brioche Roll and Maple Aioli

Station attendant required, 1 attendant per 100 guests, each attendant is $150
<table>
<thead>
<tr>
<th>Specialty Reception Stations</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Martini Mac and Cheese Station - $16</strong></td>
<td></td>
</tr>
<tr>
<td>Traditional Five Cheese Mac and Cheese</td>
<td></td>
</tr>
<tr>
<td>Offered with Bacon, Diced Ham and Wild Mushrooms</td>
<td></td>
</tr>
<tr>
<td><strong>Dim Sum - $17</strong></td>
<td></td>
</tr>
<tr>
<td>Based on Three Pieces Per Person</td>
<td></td>
</tr>
<tr>
<td>Chicken, Shrimp and Vegetable Dim Sum with Hoisin Dipping Sauce, Ponzu Sauce and Oriental Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Warm Spinach and Artichoke Dip - $12</strong></td>
<td></td>
</tr>
<tr>
<td>Served with Pita Chips and Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td><strong>Country Cobb Salad Station - $14</strong></td>
<td></td>
</tr>
<tr>
<td>Seasonal Greens, Grilled Chicken, Crisp Bacon, Bleu Cheese, Tomatoes and Cucumbers in an Avocado Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Southern Inspired Caesar Salad - $10</strong></td>
<td></td>
</tr>
<tr>
<td>Romaine, Red and Yellow Peppers, Green Tomatoes, Parmesan Cheese and Haystack Fried Onions with a Buttermilk Dijon Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Pasta Station - $18</strong></td>
<td></td>
</tr>
<tr>
<td>Penne Pasta tossed with Roasted Vegetables, Roasted Garlic, Spinach, Mushrooms, Asparagus, Cooked Chicken, Italian Sausage with Asiago Cream</td>
<td></td>
</tr>
<tr>
<td>Wheat Penne Pasta tossed with Roasted Vegetables, Roasted Garlic, Spinach, Mushrooms, Asparagus with Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Paella Station - $20</strong></td>
<td></td>
</tr>
<tr>
<td>Shrimp, Spiced Chicken, Chorizo Sausage, Mussels, Clams and Peas in a Tomato Broth</td>
<td></td>
</tr>
<tr>
<td><strong>Slider Station - $21</strong></td>
<td></td>
</tr>
<tr>
<td>Based on 2 Servings Per Person</td>
<td></td>
</tr>
<tr>
<td>Choose 2 Types: Miniature Turkey, Beef, Black Bean Vegetable or Fried Chicken Sliders</td>
<td></td>
</tr>
<tr>
<td>Served with Pickles, Shredded Lettuce, Tomatoes, Cheese, Onions, Ketchup and Mustard with Sliced Brioche Rolls</td>
<td></td>
</tr>
<tr>
<td><strong>Southern Grits Station - $16</strong></td>
<td></td>
</tr>
<tr>
<td>Stone Ground Grits, BBQ Shrimp, Andouille Sausage, Chives, Roasted Peppers, Cheddar and Bleu Cheese</td>
<td></td>
</tr>
<tr>
<td>Served in Martini Glasses</td>
<td></td>
</tr>
</tbody>
</table>

Specialty Stations are priced per person.
ASSORTED DELUXE CANAPES

Traditional - $8
- Tomato and Basil Bruschetta
- Brie and Sun-Dried Cranberry Tartlet
- Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini
- Sweet Grass Dairy Cheese, Herb Crostini, Sundried Tomato

Specialty - $9
- Crab Mango Salad on Belgian Endive
- Marinated Shrimp with Dill and Cucumber in a Phyllo Cup
- Smoked Salmon on Pumpernickel with Dill Cream Cheese
- Gluten Friendly Tart, Red Quinoa Salad, Extra Virgin Olive Oil

Jumbo Gulf Shrimp - $9
- Shrimp on Crushed Ice Served with Fresh horseradish Cocktail Sauce

Signature - $10
- Beef Carpaccio with White Truffle Oil on Sourdough
- Tenderloin of Beef with Ancho Chili Mayonnaise
- Ahi Tartare on Crisp Won-Ton Chip with Kelp Salad
- Lobster Medallion, Ginger Mousse and Chive

Pricing is Per Piece with a Minimum Order of 50 Pieces Per Item
HORS D’OEUVRES

Traditional - $8
- Asian Vegetable Spring Roll with Ginger Soy
- Sun-Dried Tomato and Goat Cheese Spanakopitas
- Parmesan Artichoke Hearts
- Chicken Quesadillas with Tomato Sauce
- Beef Empanadas with Avocado and Roasted Poblano Sauce

Specialty - $9
- Beef Sate with Oriental Sauce
- Chicken Sate with Oriental Sauce
- Risotto Cakes with Pesto Garlic
- Sausage Wrapped in Puff Pastry with Pommery Mustard
- Shrimp with Chipotle and Cilantro in a Seasoned Pastry
- Braised Short Rib and Manchego Empanada
- Duck with Apricot in a Filo Purse

Signature - $10
- Miniature Crab Cakes with Red Pepper Mayonnaise
- Lobster Empanadas with Salsa Fresca
- Miniature Beef Wellington with Truffle Sauce
- Lobster Mac and Cheese Fritter
- Rueben Spring Roll with House Made Thousand Island
- Grit Puppies – Onion, Tasso Ham, Fontina Cheese

Pricing is Per Piece with a Minimum Order of 50 Pieces Per Item
DESSERT RECEPTION

Marquis Dessert Bar - $13 per person
- Mudslide Cookies
- Chocolate Poe de Crème
- Peach Panna Cotta
- Cheesecake Lollipops
- French Macaroons
- Chocolate Eclairs

Marquis Pastry Station - $12 per person
- Chocolate Flourless
- Key Lime Cheesecake
- Salted Caramel Peach Cookies
- Banana Rum Cream Puffs
- Vanilla Green Tea Crème
- Assorted Mini Biscotti

Cookies and Milk - $11 per person
- Assortment of Warm House Made Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia and Snicker Doodle Cookies
- With Ice Cold Milk and Chocolate Milk

Atlanta Mini Pastry Display - $12 per person
- Chef Akieme’s Selection of Miniature Desserts and Petit Fours

Chocolate Fondue Station - $14 per person
- Warm Bittersweet Chocolate with Pretzel Sticks, Caramelized Marshmallow, Rice Krispy Treats, Biscotti, Macaroons, Strawberries and Dried Fruit Spears

*Customized Action Stations Available*

One Station Attendant Required Per 100 Guests

Station Attendants $175

ATLANTA MARRIOTT MARQUIS
265 Peachtree Center Avenue
Atlanta, GA 30303
RED WINES

**Cabernet Sauvignon**
- Magnolia Grove by Chateau St. Jean, California, $42
- Avalon, California, $51
- Ferrari-Carano, Alexander Valley, California, $69
- Estancia, Paso Robles, California, $54

**Merlot**
- Magnolia Grove by Chateau St. Jean, California, $42
- J. Lohr Estates “Los Osos”, Paso Robles, California, $56

**Pinot Noir**
- Acacia Carneros, California, $59
- Line 39, California, $47
- Erath, Oregon, $62
WHITE WINES AND SPARKLING WINES

Sparkling Wine
- Freixenet Blanc de Blancs Brut Cava, San Sadurni d’Anoia, Spain, $45
- Mumm Napa Brut Prestige, Napa Valley, California, $62
- Moet & Chandon Brut Imperial, Epernay, France, $95
- La Marca Extra Dry Prosecco, Veneto, Italy, $52

Chardonnay
- Magnolia Grove by Chateau St. Jean, California, $42
- J. Lohr Estates “Riverstone”, Arroyo Seco, Monterey, California, $54
- Clos du Bois, North Coast, California, $54
- Sonoma-Cutrer Russian River Ranches, Sonoma Coast, California, $65

Rosé
- Magnolia Grove by Chateau St. Jean, California, $42

Pinot Grigio
- Magnolia Grove by Chateau St. Jean, California, $42

Riesling
- Chateau Ste. Michelle, Columbia Valley, Washington, $50

Sauvignon Blanc
- Brancott Estate, Marlborough, New Zealand, $48
- Sea Pearl, Marlborough, New Zealand, $53
HOSTED BAR

Hosted Sponsored Bar

- (per Drink Basis)
- An extensive selection of cocktails, wines, beers, soft drinks and waters are available.
- Select the type of beverage you wish to offer and all charges will reflect the number of cocktails and other beverages actually served.

Well Brands Package

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar’s White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O’Doul’s (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois
- (Assorted Coca Cola and Schweppes Soda Products)

Call Brands Package

- Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar’s White Label Scotch, Maker’s Mark Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, 1880 Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O’Doul’s (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois
- (Assorted Coca Cola and Schweppes Soda Products)

Top Shelf Package

- Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O’Doul’s (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois
- (Assorted Coca Cola and Schweppes Soda Products)

<table>
<thead>
<tr>
<th></th>
<th>Well</th>
<th>Call</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drinks</td>
<td>$10</td>
<td>$12</td>
<td>$14</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$8</td>
<td>$8</td>
<td>$8</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7</td>
<td>$7</td>
<td>$7</td>
</tr>
<tr>
<td>Wine (by the glass)</td>
<td>$10.50</td>
<td>$10.50</td>
<td>$10.50</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$5.50</td>
<td>$5.50</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

Service Charge and Sales Tax – All prices stated above are subject to Service Charge and Sales Tax

Labor Charges

Bartenders - $175 per bartender up to 4 hours; $75 per Bartender for each Additional Hour after 4 hours.

The Atlanta Marriott Marquis is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor is not permitted to be brought into the hotel.
Marquis Cocktail Package Plan

- **(per Person Basis)**
- The Marquis Cocktail Package Plan enables you to be charged on a per Person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.
- An extensive selection of cocktails, wines, beers, soft drinks and waters are available.

Well Brands Package

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar’s White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O’Doul’s (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois
- (Assorted Coca Cola and Schweppes Soda Products)

Call Brands Package

- Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar’s White Label Scotch, Maker’s Mark Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, 1880 Silver Tequila, Courvoisier VS Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O’Doul’s (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois
- (Assorted Coca Cola and Schweppes Soda Products)

Top Shelf Package

- Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac
- Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California, Magnolia Grove by Chateau St. Jean Chardonnay, California
- O’Doul’s (Non-Alcoholic), Bud Light, Miller Light, Coors Light, Heineken, Corona Extra, Sweetwater 420, Michelob Ultra, Yuengling, Stella Artois
- (Assorted Coca Cola and Schweppes Soda Products)

<table>
<thead>
<tr>
<th>Top Shelf Package</th>
<th>Well</th>
<th>Call</th>
<th>Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>1st Hour</td>
<td>$19.50</td>
<td>$20</td>
<td>$21</td>
</tr>
<tr>
<td>2nd Hour</td>
<td>$15</td>
<td>$17</td>
<td>$19</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>$12</td>
<td>$13</td>
<td>$15</td>
</tr>
</tbody>
</table>

Service Charge and Sales Tax – All prices stated above are subject to Service Charge and Sales Tax

Labor Charges

Bartenders - $175 per bartender up to 4 hours; $75 per Bartender for each Additional Hour after 4 hours.

*The Atlanta Marriott Marquis is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor is not permitted to be brought into the hotel.*

---

**ATLANTA MARRIOTT MARQUIS**

265 Peachtree Center Avenue

Atlanta, GA 30303