



JW MARRIOTT

ANAHEIM RESORT

CATERING & BANQUETS MENU

# CATERING AND BANQUETS MENU

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An 18% F&B Staff Service Charge, plus applicable taxes (currently 7.75%), are applied to Food, Beverage, Labor Fees, and Room Rental. Banquet personnel are not customarily tipped, so tips are not expected.

Prices listed are per person unless otherwise noted.

Prices are subject to change without notice.



# CONTINENTAL BREAKFAST

BREAKFASTS ARE DESIGNED AND PRICED FOR UP TO 1.5 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY FOR FUNCTIONS WITH LESS THAN 25 GUESTS.

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## JUST THE STAPLES | \$40.00

Chilled Fresh Orange and Grapefruit Juice

Display of Cubed Seasonal Fruits & Berries (gf)

Individual Greek Style Fruit Flavored & Plain Yogurts (gf)

Chef's Daily Selection of Breakfast Pastries

Butter Croissants, Chocolate Croissants, Muffins & Danishes

Butter and Preserves

Freshly Brewed Pike Place Regular and Decaffeinated Coffee

Selection of Mighty Leaf Teas with Lemon & Honey, Half &

Half and Skim Milk

## KATELLA CONTINENTAL | \$50.00

Chilled Fresh Orange & Grapefruit Juice

Display of Sliced Seasonal Fruits & Berries (gf)

Chef's Daily Selection of Breakfast Pastries

Butter Croissants, Chocolate Croissants, Muffins & Danishes

Hot Steel Cut Oatmeal with Brown Sugar (gf)

Raisins, Dried Cherries and Toasted Sliced Almonds

House made Vanilla Almond Granola & Assorted Breakfast Cereals

Whole, 2% and Skim Milk

Individual Greek Style Fruit Flavored & Plain Yogurts (gf)

Freshly Brewed Pike Place Regular and Decaffeinated Coffee

Selection of Mighty Leaf Teas with Lemon & Honey

Half & Half and Skim Milk



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## ORANGEWOOD BREAKFAST BUFFET | \$54.00

Chilled Fresh Orange & Grapefruit Juice

Display of Sliced Seasonal Fruits & Berries (gf)

Hot Steel Cut Oatmeal with Brown Sugar (gf)  
Raisins, Dried Cherries and Toasted Sliced Almonds

House made Vanilla Almond Granola & Assorted Breakfast Cereals  
Whole, 2% and Skim Milk

Individual Greek Style Fruit Flavored & Plain Yogurts (gf)

California Farm Fresh Hard-Boiled Eggs (gf)

New York Style Bagels  
Regular Cream Cheese, JW Garden Herb Cream Cheese,  
Butter and Preserves

Freshly Brewed Pike Place Regular and Decaffeinated Coffee  
Selection of Mighty Leaf Teas with Lemon & Honey  
Half & Half and Skim Milk

## MAINSTREAM BREAKFAST BUFFET | \$60.00

Chilled Fresh Orange & Grapefruit Juice

Display of Cubed Seasonal Fruits & Berries (gf)

Chef's Daily Selection of Breakfast Pastries  
Butter Croissants, Chocolate Croissants, Muffins & Danishes

Hot Steel Cut Oatmeal with Brown Sugar, (gf)  
Raisins and Toasted Sliced Almonds

California Farm Fresh Scrambled Eggs with Chive (gf)  
Apple Wood Smoked Bacon (gf)  
Yukon Breakfast Potatoes with Sweet Onions and Peppers (gf)

Toaster Station offering Assorted Bagels & Sliced Breads  
Cream Cheese, JW Garden Herb Cream Cheese, Butter and Preserves

Freshly Brewed Pike Place Regular and Decaffeinated Coffee  
Selection of Mighty Leaf Teas with Lemon & Honey,  
Half & Half and Skim Milk



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## CALIFORNIA LIFESTYLE BUFFET | \$65.00

Chilled Fresh Orange & Grapefruit Juice

Display of Cubed Seasonal Fruits & Berries (gf)

Chef's Daily Selection of Breakfast Pastries & Toasts  
Butter Croissants, Chocolate Croissants, Muffins & Danishes,  
Butter and Preserves

Build Your Own Breakfast Street Tacos  
CA Farm Fresh Scrambled Eggs w/ Poblano Pepper, Onion,  
Chorizo (gf)  
Yellow & White Corn Tortillas  
Roasted Molcajete Salsa Verde, Sour Cream, Queso Fresco,  
Pico de Gallo, Jalapeno, Cilantro & Onion

Parfait Station, Greek Yogurt, Vanilla Almond Granola,  
Toasted Coconut, Chia Seed, Flax Seed, Seasonal Berries,  
Seasonal Fruit, Honey, Passion Fruit Glaze, Raspberry Syrup,  
Almonds, Pistachio

Cherry Wood Smoked Bacon  
Golden Crispy Hash Browns

Freshly Brewed Pike Place Regular and Decaffeinated Coffee  
Selection of Mighty Leaf Teas with Lemon & Honey,  
Half & Half and Skim Milk



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## **OC BRUNCH BUFFET | \$95**

*Includes one Glass of Mimosa per person*

Chilled Fresh Orange, Grapefruit Juice, Fresh Pressed Juice

Display of Cubed Seasonal Fruit & Berries (gf)

Chef's Daily Selection of Breakfast Pastries

All Butter Croissants, Chocolate Croissants, Muffins & Danishes

### **Tea Sandwiches**

Cucumber & dill Cream Cheese, Curried Egg Salad,  
Prosciutto Brie & Apple

### **Eggs Your Way (gf)**

(\*chef attended\*)

CA Free Range Whole Eggs, Egg Whites Ham, Smoked Bacon,  
Sausage, Roma Tomato, Sweet Onion, Bell Pepper, Wild Mushroom,  
Baby Spinach, Jalapeno, Cheddar Cheese, Queso Fresco, Feta,  
Roasted Molcajete Salsa

Apple Wood Smoked Bacon (gf)

Chicken Apple Sausage (gf)

Yukon Breakfast Potatoes with Sweet Onions and Peppers (gf)

### **Salads**

Farro Salad, English Peas, Jicama, Tomato, Orange, Ricotta

Salata, Cilantro & Mint Vinaigrette (gf)

Seasonal Greens, Radish, Cucumber, Carrot, Sunflower Seed,

Roasted Shallot Vinaigrette (gf)

### **Thick Cut Brioche French Toast**

Seasonal Berries, Grade A Maple Syrup, Whipped Cream,

Powder Sugar, Vanilla Bean Crème Anglaise

### **Carving Station (gf)**

(\*chef attended\*)

Grilled Garlic Crusted New York Beef Strip Loin,

JW Garden Herb Jus, Horseradish Cream,

Assorted Warm Rolls

### **Dessert**

Mini Cupcakes, Petite Mousses, Cheesecake Bites,

Seasonal Macarons, Mixed Berry Cups

Freshly Brewed Pike Place Regular and Decaffeinated Coffee

Selection of Mighty Leaf Teas with Lemon & Honey,

Half & Half and Skim Milk

## **ENHANCEMENTS**

### **MIMOSA BAR | \$20**

Mumm Champagne

Fresh Squeezed Orange Juice,

Pineapple Juice,

Cranberry Juice,

Assorted Berries, Guava Puree,

Mango Puree, Peach Puree

### **BLOODY MARY BAR | \$22**

Absolut Vodka

House Made Bloody Mary Mix

Celery, Pickles, Bacon, Shrimp, Olive,

Pepperoncini, Lime, Stuffed Olives,

Heirloom Cherry Tomatoes,

Sriracha, Tobasco, Tapatio, Cholula,

Worcestershire Sauce, Sea Salt, Tajin



# BREAKFAST BUFFET ENHANCEMENTS

BREAKFAST BUFFET ENHANCEMENTS MUST BE ORDERED IN ADDITION TO EXISTING MENUS.  
INQUIRE WITH YOUR EVENT MANAGER FOR À LA CARTE PRICING. CHEF ATTENDANT AT \$300 PER ATTENDANT FOR 1.5 HOURS OF SERVICE.  
ONE CHEF ATTENDANT REQUIRED PER EVERY 75 ATTENDEES.

## ACTION STATIONS

*Attendant or Chef required*

### **OMELET STATION | \$23**

CA Free Range Whole Eggs, Egg Whites  
Ham, Smoked Bacon, Sausage, Roma Tomato, Sweet  
Onion, Bell Pepper, Wild Mushroom, Baby Spinach,  
Jalapeno, Cheddar Cheese, Queso Fresco, Feta,  
Roasted Molcajete Salsa

### **GRIDDLED FRENCH TOAST | \$20**

Thick Cut Brioche  
Warm “Grade A” Maple Syrup, Butter,  
Whipped Cream, Powder Sugar, Fresh Strawberry  
Compote, Vanilla Bean Crème Anglaise

### **LEMON BLUEBERRY BUTTERMILK PANCAKES | \$26**

Warm “Grade A” Maple Syrup, Butter, Seasonal Berries

### **BELGIUM WAFFLES | \$20**

Strawberries, Blueberries, Chocolate chips,  
Rainbow Sprinkles, Nutella, Peanut Butter, Powder Sugar,  
Whipped Cream, Grade A Maple Syrup

### **STEAK & EGGS | \$29**

Carved New York Strip Loin,  
CA Free Range Eggs Cooked to Your Preference,  
Garlic and Herb Roasted Yukon Potatoes



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## **NOVA SCOTIA STYLE LOX (gf) | \$21**

Cured Smoked Salmon, Sliced Heirloom Tomato,  
Shaved Red Onion, English Cucumber, Capers,  
Hard-boiled Farm Egg, Lemon Dill Cream  
Cheese,  
Everything Bagel Crisps

## **AVOCADO TOAST (v) | \$16**

Whole Wheat Batard, Crushed Avocado,  
Lemon Dill Cream Cheese, Pickled Red Onions,  
Petite Red Watercress, Radish, Arugula, Lemon  
Olive Oil

## **CA BREAKFAST TORTA | \$18**

Fried Egg, Spicy Chorizo Sausage Patty,  
Queso Fresco, Chipotle Aioli, Tomato, Torta Roll

## **CROISSANT SANDWICH | \$14**

Apple Wood Smoked Bacon, Scrambled Farm Egg,  
Pepper Jack Cheese, All Butter Croissant

## **BREAKFAST WRAP | \$16**

Apple Wood Smoked Bacon, CA Free Range  
Scrambled Eggs, Tater Tots, Mild Cheddar Cheese,  
Black Beans, Flour Tortilla, Fire Roasted Salsa

## **COCONUT & PASSION FRUIT PARFAIT (v) | \$14**

Coconut & Chia Seed Pudding, Passion Fruit Glaze,  
Seasonal Berries, Vanilla Almond Granola

## **BREAKFAST PROTEINS (gf)**

Applewood Smoked Bacon | \$8  
Turkey Bacon | \$10  
Chicken Apple Sausage | \$8  
Grilled Pork Sausage | \$8  
Chorizo Sausage | \$8  
Grilled Ham | \$8

## **LOCAL DOUGHNUT DISPLAY**

Assortment of Plain, Glazed and Crumb  
Doughnuts  
\$72 per dozen





# PLATED BREAKFAST

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## All Entrées Includes:

Assortment of Croissants & Danishes  
Chilled Fresh Orange & Grapefruit Juice  
Freshly Brewed Pikes Place Regular and Decaffeinated Coffee  
Selection of Mighty Leaf Teas with Lemon & Honey  
Half & Half and Skim Milk

## STARTER

*PLEASE SELECT ONE*

### Fresh Fruit and Berry Cup

### Granola and Greek Yogurt Parfait

Seasonal Berries

### Overnight Oats

Chia Seed, Golden Raisin, Almond butter, Honey

## ENTREES

*PLEASE SELECT ONE*

### CA Cage Free Scrambled Egg with Chive (gf) | \$48

Cheddar Cheese, Roasted Yukon Gold Breakfast Potatoes,  
Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Pork Sausage

### Brioche French Toast (v) | \$46

Thick Cut Brioche Loaf, Fresh Berry Compote, Warm Maple Syrup,  
Choice of Smoked Bacon, Chicken Apple Sausage or Pork Sausage

### Quiche Lorraine | \$52

All Butter Crust, Smoked Bacon, Caramelized onion, Gruyere Cheese, Thyme  
Yukon Gold Breakfast Potatoes with Onion & Peppers

### Huevos Rancheros (gf) | \$56

Scrambled Eggs, Black Beans, Peppers & Onions, Yellow Corn Tortillas  
Salsa Verde, Chipotle Crema, Queso Fresco, Crispy Chorizo & Onion Hash



# BREAKS & DELIGHTS

BREAKS ARE DESIGNED AND PRICED BASED ON A MAXIMUM OF 30 MINUTES OF SERVICE  
EACH BREAK INCLUDES Freshly Brewed Pikes Place Regular and Decaffeinated Coffee Selection of Mighty Leaf Teas

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## UPLIFTING | \$35

Chocolate Covered Espresso Beans  
Strawberry, Blueberry, Goose Berry Kova Cups  
Toasted Pecan Bars, Petite Scones  
Coconut Water

## WARM | \$37

Soft Bavarian Pretzels, Spicy Whole Grain Mustard Sauce  
Mixed Color Tortilla Chips, Jalapeno & Cilantro Cheese Dip  
Crudit  Cup with Cilantro Ranch, Celery, Carrot  
Fruit Skewers, Melon, Pineapple, Strawberry  
Watermelon Cooler

## NATURAL | \$30

Granola, Coconut Fakes, Banana Chips,  
Wasabi Peas, Almonds, Peanuts, Cashews,  
Sunflower Seeds, Raisins, Dried Apricots,  
Dried Cranberries, M&M's,  
Dark Chocolate Chips  
Chinese Style To-Go Boxes

## JW ANAHEIM GARDEN | \$ 35

Strawberries & Basil Salad Cup  
Lemon Bars  
Blood Orange Panna Cotta  
Spiced Mix Nuts  
JW Garden Chocolate Mint Lemonade

## TAKE A BREAK | \$28

*Home Baked Cookies*  
Chocolate Chip  
Peanut Butter  
Oatmeal Raisin  
Double Chocolate  
Sugar

## CHOCOHOLICS | \$34

Chocolate Fudge Brownies  
Mini Chocolate Tarts  
Double Chocolate Cookies  
Chocolate & Berries Parfait  
Salted Chocolate Covered Pretzel

## TRAILS | \$30

Banana Chips, Dried Cranberries,  
Apricot, Cherries, Golden Raisin, Walnuts,  
Smoked Almond, Pistachio, Flax Seed,  
Sunflower Seeds, Pepitas, Granola,  
Dark Chocolate Chips, M&M's  
Mason Jar



# BEVERAGE BREAKS

BREAKS ARE DESIGNED AND PRICED BASED ON A MAXIMUM OF 30 MINUTES OF SERVICE

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## **COFFEE & TEA | \$24**

Freshly Brewed Pikes Place Regular and Decaffeinated Coffee  
With Half & Half and Skim Milk  
Selection of Mighty Leaf Teas with Lemon & Honey

## **JW BEVERAGE BREAK | \$29**

Assorted Pepsi Sodas  
Individual Iced Teas  
Freshly Brewed Pikes Place Regular and Decaffeinated Coffee  
With Half & Half and Skim Milk  
Selection of Mighty Leaf Teas with Lemon & Honey

## **ALL DAY BEVERAGE SERVICE | \$84**

*CONTINUOUS 8 HOUR SERVICE EXCLUSIVE OF MEAL FUNCTIONS*

Assorted Pepsi Sodas  
Individual Iced Teas  
Bottled Water  
Freshly Brewed Pikes Place Regular and Decaffeinated Coffee  
With Half & Half and Skim Milk  
Selection of Mighty Leaf Teas with Lemon & Honey



# A LA CARTE BREAK ENHANCEMENTS

BREAKS ARE DESIGNED AND PRICED BASED ON A MAXIMUM OF 30 MINUTES OF SERVICE

## CHIPS & SALSA | \$17 per person

Guacamole, Salsa Casera, Pico De Gallo,  
Tortilla Chips

## SLICED FRESH FRUITS & BERRIES

\$12 per person

## GOURMET MIXED NUTS | \$80 per pound

(serves 8 – 10 guests)

## GOURMET POPCORN | \$12 per person

Assorted Flavors

## WHOLE FRUITS DISPLAY | \$7 each

Bananas & Apples

## ASSORTED ICE CREAM BARS | \$11 each

## INDIVIDUAL PACKAGED SNACKS

*Charged based on consumption*

### M&M Candies, Skittles & Candy Bars

\$6 each

### Individual Greek Style Fruit & Plain Yogurts

### Individual Bags of Chips and Pretzels

### KIND Protein Bars

\$7 each

### Individual Bags of Mixed Nuts

### Individual Bags of Trail Mix

\$9 each

## FROM THE BAKERY

*Priced per the dozen*

Assorted Cup Cakes \$86

Chocolate Fudge Brownies \$86

Assorted Cookies \$86

Assorted Muffins \$86

Butter & Chocolate Croissants \$86

Assorted Doughnuts \$86

Salted Pretzel \$86

*with Yellow & Spicy Dijon Mustard*

Assorted Artisan Bagels \$105

*With Plain & Flavored Cream Cheese,  
Toaster Station*



# BEVERAGE ENHANCEMENTS

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## CHARGED ON CONSUMPTION

Bottled Juices & Lemonade	\$9 per bottle
Assorted Gatorade	\$9 per bottle
Assorted Pepsi Soft Drinks	\$8 per can
Bottled Iced Tea	\$11 per bottle
Still or Sparkling Water	\$8 per bottle
Red Bull	\$12 per bottle

## CHARGED BY THE GALLON

Chilled Fresh Orange or Grapefruit Juice	\$115
Chilled Natural Lemonade	\$112
Freshly Brewed Iced Tea	\$112
Pikes Place Regular or Decaffeinated Coffee	\$135
Assorted Mighty Leaf Tea	\$135



# LUNCH BUFFET

LUNCH BUFFETS ARE DESIGNED AND PRICED FOR UP TO 2 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY FOR FUNCTIONS WITH LESS THAN 25 GUESTS.

## CAL-ITALIA | \$95 per person

*Freshly Baked Rolls and Butter*

### **SOUP**

*Vegetable Minestrone, Parmesan Croutons*

### **SALADS**

*Baby Green Salad*

*Cucumber, Carrots, Onions, Olives, Oregano-Citrus Vinaigrette*

*Caprese*

*Fresh Mozzarella, Vine Ripened Tomatoes, Arugula, Basil, Saba*

### **ENTREES**

*Shrimp Scampi, Cherry Tomatoes, Basil*

*Spinach Stuffed Chicken Breast, Tomato Sauce*

*Seared Beef, Gorgonzola Cream Sauce, Sautéed Mushrooms*

*Roasted Artichokes & Eggplant, Roasted Pepper Sauce, Capers, Olives*

*Penne Marinara, Slow Cooked Tomato Sauce, Pecorino, Garden Basil*

### **DESSERTS**

*Tiramisu*

*Chocolate Bombolino*

*Pana Cotta*

### **BEVERAGES**

*Ice Water OR Iced Tea*

*Pike Place Coffee & Mighty Leaf Iced Tea Service*



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## SONORAN | \$92 per person

### SOUP

Tortilla Soup, *Jalapeno Lime Crema, Crispy Tortilla Strips*

### SALADS

Tijuana Caesar Salad  
*Crisp Romaine Leaves, Cotija Cheese, Tomatoes,  
Croutons, Cilantro Caesar Dressing*

Avocado & Charred Corn Salad  
*Black Beans, Tomatoes, Jicama, Spiced Pepitas,  
Jalapeno – Lime Dressing*

### ENTREES

Taco Bar  
*Grilled Carne Asada, Roasted Achiote Chicken, Seared Snapper  
al Pastor, Flour Tortillas, Crispy Corn Tortillas, Shredded Iceberg,  
Cilantro Onions, Lime Wedges, Pico de Gallo, Salsa Casera,  
Guacamole, Cotija, Crema*  
Cheese Enchilada Verde, *Cilantro, Green Onions*

### DESSERTS

Tres Leches Cake  
*Churros, Oaxacan Chocolate Sauce*  
Cubed Fresh Fruits & Strawberries *with Toasted Coconut*

### BEVERAGES

Ice Water OR Iced Tea  
Pike Place Coffee & Mighty Leaf Iced Tea Service



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## LA'S ASIA TOWN | \$86 per person

### SOUP

Tom Yum

*Lemongrass & Kaffir lime Broth, Ginger,  
Sprouts, Tomato*

### SALAD

Indonesian Vegetable Salad

*Tofu, Peanut Sauce*

Sweet Chili Shrimp Salad

*Broccolini, Peppers, Green Onions, Savoy Cabbage,  
Sesame Dressing*

### DIM SUM BASKET

Assorted Steamed Dim Sum,

*Sambal Oelek, Rice Wine Sauce, Soy Sauce*

### ENTREES

Char Siu Chicken, *Sweet & Sour Pineapple Sauce*

Teriyaki Beef, *Shitake, Bamboo Shoots*

Stir Fried Tofu and Vegetable *in Black Bean Sauce*

Steamed Ginger and Coconut Rice

### DESSERTS

Assorted Mochi

Petite Mango Tartlet

Green Tea Cheesecake

### BEVERAGES

Ice Water OR Iced Tea

Pike Place Coffee & Mighty Leaf Iced Tea Service





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## CHEF'S COOKOUT | \$86 per person

### SALADS

Wedge Salad

*Iceberg, Tomato, Bacon, Crumbled Blue Cheese,  
Blue Cheese Dressing*

Watermelon Feta Salad *with Mint Dressing*

Green Apple and Raisin Coleslaw

### FROM THE GRILL

Grilled Sirloin Burger,

Chipotle Glazed Pork Ribs

Basil Chicken, Orange Glaze

Blackened Shrimp, Pineapple Corn Salsa

### ON THE SIDE

Grilled Corn on the Cobb, Cajun Potato Wedges

Hamburger Buns, Jalapeño Corn Bread

Mild Cheddar, Vine Ripened Tomato, Onion

Boston Bibb Lettuce, Kosher Pickles, Pepperoncini

Mayonnaise, Dijon Mustard, Ketchup

### DESSERTS

Mini Cream Pie

Peach Cobbler

Rocky Road Brownies

### BEVERAGES

Ice Water OR Iced Tea

Pike Place Coffee & Mighty Leaf Iced Tea Service



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## ANAHEIM SANDWICH COUNTER | \$84 per person

### SOUP

Baked Potato Bisque, Cheddar Cheese, Scallions

### SALAD BAR

*Baby Garden Mix, Romaine, Cherry Tomato, Cucumber,  
Onions, Carrots, Toasted Sunflower Seeds, Crumbled Blue  
Cheese, Blue Cheese Dressing, Lemon – Herb Vinaigrette  
Greek Salad with Feta Cheese, Lemon Oil Dressing*

### WRAPS

Chipotle Chicken  
*Avocado, Lettuce, Tomato, Onion, Chihuahua Cheese*  
Roasted Vegetables  
*Asparagus, Peppers, Zucchini, Spinach, Sundried Tomato Aioli*

### CRAFTED SANDWICHES

Rosemary Roasted Turkey,  
*Cranberry Chutney, Provolone, Arugula, Focaccia*  
Black Forest Ham and Gruyere Cheese,  
*Stone Ground Mustard, Moroccan Prune Bread*

### ACCOMPANIMENTS

Individual Potato Chips

### DESSERTS

Chocolate & Caramel Tart  
Lemon Cheesecake  
Mini Carrot Cake

### BEVERAGES

Ice Water OR Iced Tea  
Pike Place Coffee & Mighty Leaf Iced Tea Service



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## SIDEWALK DELI | \$75 per person

### SOUP

Roasted Tomato Soup with Garlic Crostini

### SALADS

Farmer's Market Salad

*Baby Mix Greens, Cherry Tomato, Cucumber, Onions,  
Carrots, Balsamic Vinaigrette*

Quinoa Salad

*Bell Peppers, Parsley Lemon Dressing*

### CARVERY BOARD

Roasted Beef, Country Ham, Salami, Turkey

Swiss, Mild Cheddar, Southern Italian Provolone, Classic American

Albacore Tuna & Granny smith Salad, Celery, Herbs

### ACCOMPANIMENTS

Individual Potato Chips

Boston Bibb Lettuce, Vine Ripened Tomato, Onion

Kosher Pickles, Pepperoncini

Mayonnaise, Dijon Mustard, Horseradish Cream, Ketchup

Brioche Roll, Rosemary Focaccia Roll

Sliced Sourdough Bread & Olive Loaves

### DESSERTS

Miniature Fruit Tart

Double Fudge Chocolate Brownie

House Baked Cookies

### BEVERAGES

Ice Water OR Iced Tea

Pike Place Coffee & Mighty Leaf Iced Tea Service



# PLATED LUNCH OPTIONS

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## HOT ENTRÉES

All hot entrees include your choice of soup or salad (see plated lunch accompaniments page), entrée with vegetable & starch, dessert, rolls and iced tea.

### **HERB ROASTED CHICKEN BREAST | \$74**

Sour Cream Mashed Potatoes, Sautéed French Beans, Grilled Baby Carrots, Shallots Jus

### **ACHIOTE CHICKEN BREAST | \$74**

Cilantro Rice, Fajita Vegetables, Salsa Rojo

### **HORSERADISH CRUSTED SALMON | \$84**

Red Quinoa, Raisins, Almonds, Green Beans, Tomato Chutney

### **MISO GLAZED SNAPPER | \$90**

Ginger Rice, Grilled Broccolini, Soy Carrots, Miso Mustard Sauce

### **SEARED NEW YORK STEAK | \$94**

Rosemary Roasted Fingerling Potatoes, Asparagus, Cabernet Reduction

### **BROILED BEEF FILET MIGNON | \$94**

Boursin Mash Potatoes, Rainbow Carrots, Haricots Vert, Cremini Sauce

### **VEGETARIAN or VEGAN ENTRÉE | \$84**

Chef's Choice

**\*\*Soup, Salad & Dessert options listed on the next page.\*\***

## COLD ENTRÉES

All cold entrees are served as a two-course option with a choice of dessert, rolls and iced tea.

### **HARVEST SALAD**

Petite Spinach, Baby Head Leaves, Roasted Artichoke, Citrus Segments, Olives, Feta Cheese, Cucumber, Pistachio, Lemon – Basil Vinaigrette

### **CAESAR SALAD**

Romaine Hearts, Heirloom Tomatoes, Olives, Garlic Crostini, Parmesan, Caesar Dressing

### **SALAD PROTEINS**

PLEASE SELECT ONE TO PAIR WITH ENTRÉE SALAD

### **HERB MARINATED CHICKEN BREAST | \$70**

### **ORANGE GLAZED SALMON | \$75**

### **SPICED RUBBED FLANK STEAK | \$75**

### **ROASTED MUSHROOMS & CARROTS | \$70**



# PLATED LUNCH ACCOMPANIMENTS

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## SOUPS

### **CHARRED CORN BISQUE**

Corn & Jalapeno Salsa, Cilantro

### **ROASTED ROMA TOMATO SOUP**

Parmesan Crostini, Garden Basil

### **POTATO & LEEK CREAM SOUP**

Mild Cheddar, Chives

## SALAD

### **HEART OF ROMAINE**

Heirloom Tomato, Sourdough Croutons, Parmesan, Caesar Dressing

### **WEDGE SALAD**

Iceberg, Tomato, Pickled Onions, Blue Cheese, Ranch Dressing

### **FARM BABY GREENS**

Cucumber, Carrots, Tomato, Feta Cheese, Pine Nuts, Roasted Shallot Vinaigrette

### **AVOCADO SALAD**

Heirloom Tomato, Radish, Watercress, Citrus Vinaigrette

### **ROASTED BEETS**

Red & Gold Beets, Petite Greens, Crumbled Goat Cheese, Spiced Pecans, Golden Balsam

## DESSERTS

### **OLD FASHIONED CHOCOLATE CAKE**

Garden Berries, Chantilly Cream

### **FRUIT TART**

Raspberry Sauce, Mint

### **TIRAMISU**

Lady Finger, Espresso, Cocoa

### **TRADITIONAL NEW YORK CHEESECAKE**

Graham Cracker Crust, Strawberries, Chocolate

### **TRES LECHE**

Berry Dust, Strawberry & Mint Salad, Spiced Cream



# GRAB-AND-GO LUNCH

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## **BAG IT | \$68 PER PERSON**

*Choice of (3) Three Selections for Your Experience.*

*All bag lunches include a piece of Whole Fruit, individual bag of Chips, Bottled Water, Condiments & Utensils.*

## **ACCOMPANIMENTS** *(Please select one)*

### **CHEESE TORTELLINI SALAD**

*Pine Nuts, Roasted Peppers, Sun-dried Tomato, Herbs, Lemon Vinaigrette*

### **TRADITIONAL POTATO SALAD**

*Green Onions, Celery, Cornichons, Onions, Mayo-Mustard Dressing*

### **FRESH FRUIT SALAD**

*Cubed Fruits & Berries, Wildflower Honey, Mint*

### **ROASTED VEGETABLE SALAD**

*Seasonal Vegetables, Parmesan, Herbs, Balsamic*

## **CRAFTED SANDWICHES** *(Select up to (3) Three)*

### **PAN ROASTED TURKEY AND BRIE**

*Cranberry Chutney, Arugula, Ciabatta Roll*

### **ANTIPASTO**

*Swiss Cheese, Whole Grain Mustard Aioli, Black Olive Roll*

### **ROASTED CHICKEN & MOZZARELLA**

*Basil, Garlic, Arugula, Rosemary Roll*

### **PULLED CHICKEN WALDORF SALAD WRAP**

*Tortilla, Lettuce, Apple, Walnuts, Raisins*

### **GRILLED VEGETABLE WRAP**

*Pesto Cream, Frisee, Tortilla*

## **BAG LUNCH ENHANCEMENTS**

**Bottled Juices & Lemonade** | \$9 EACH

**Assorted Gatorade** | \$9 EACH

**Assorted Pepsi Soft Drinks** | \$8 EACH

**Bottled Iced Tea** | \$11 EACH

**Sparkling Water** | \$8 EACH

**Red Bull** | \$12 EACH

**Cookie** | \$9 EACH

*Chocolate Chip or Oatmeal Raisin*



# RECEPTION HORS D'OEUVRES

PACKAGES MUST BE GUARANTEED FOR FULL ATTENDANCE AS LISTED ON EVENT ORDER. 25 GUESTS MINIMUM IS REQUIRED.

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## HOT HORS D'OEUVRES

### VEGETARIAN

- Goat Cheese & Honey Phyllo Triangles
- Vegetables & Monterey Cheese Empanada
- Brie & Caramelized Pear Pouch, Salted Almonds
- Wild Mushrooms Tartlets, Swiss Cheese, herbs

### MEAT & POULTRY

- Chicken & Ropa Vieja Empanada
- Marrakesh Chicken Skewers, Onion, Peppadew Peppers
- Tandoori Chicken Skewer, Tamarind Sauce
- Caribbean Spiced Beef Patty

### SEAFOOD

- Citrus Cilantro Bacon Wrapped Scallops
- Shrimp & Andouille Sausage Skewer, Peppers
- Coconut Shrimp, Sweet Chili Sauce
- Maryland Lump Crab Cake, Lemon Aioli

\$12 PER PIECE

*(MINIMUM 25 PIECES PER SELECTION)*

### PACKAGE PRICING

**SELECTION OF FOUR | \$43**

**SELECTION OF SIX | \$51**



# RECEPTION HORS D'OEUVRES

PACKAGES MUST BE GUARANTEED FOR FULL ATTENDANCE AS LISTED ON EVENT ORDER. 25 GUESTS MINIMUM IS REQUIRED.

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## CHILLED HORS D'OEUVRES

### VEGETARIAN

- Ricotta Mousse, Tomato Jam, Rosemary Crisp
- Compressed Watermelon, Feta, California Olive Oil, Basil
- Roasted Beet, Walnut, Goat Cheese Mousse, Pickled Onion
- Truffle Scented Corn and Boursin Basket, Cilantro

### MEAT & POULTRY

- Chicken & Cashew Nut Cone, Cilantro
- Smoked Duck, Fig Jam, Balsamic Melon, Waffle Basket
- Steak Tartar Cone, Horseradish Cream
- Prosciutto & Parmesan Bruschetta, Sundried Tomato Tapenade

### SEAFOOD

- Tuna Tartar Cone, Cucumber, Soy Glaze, Wasabi Cream
- Smoked Salmon Roll, Lemon & Caper Cream Cheese, Sourdough Crisp
- Yuzu & Crab Salad Basket, Peppers, Onions, Scallions
- Shrimp Ceviche, Jalapeno, Avocado, Lime, Cilantro

\$12 PER PIECE

*(MINIMUM 25 PIECES PER SELECTION)*

### PACKAGE PRICING

**SELECTION OF FOUR | \$43**

**SELECTION OF SIX | \$51**





# RECEPTION DISPLAY STATIONS

RECEPTION STATIONS ARE OFFERED FOR A MAXIMUM OF 2 HOURS.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY FOR FUNCTIONS WITH LESS THAN 25 GUESTS.

## ARTISANAL CHEESE DISPLAY | \$30

Cypress Groove Midnight Moon, Bellwether Farms Carmody, Pt. Reyes Bay Bleu, Taleggio, Fig Chutney, Marcona Almonds, Wildflower Honey, Dried Apricots, Sliced Baguettes, Olive Bread, Crackers

## CHARCUTERIE | \$36

Salami, Mortadella, Bresaola, Cypress Groove Midnight Moon, Pt. Reyes Bay Bleu, Taleggio, Marinated Olives, Cornichons, Whole Grain Mustard, Fig Chutney, Marcona Almonds, Wildflower Honey, Dried Apricots, Sliced Baguettes, Olive Bread, Crackers

## MARKET VEGETABLE CRUDITE | \$24

Rainbow Carrots, Pickling Cucumber, Celery, Cherry Tomatoes, Broccoli, Traditional Ranch, Cilantro Lime Hummus

## SPREADS & DIPS | \$27

Avocado & Roasted Corn Guacamole, Charred Tomato Salsa  
Edamame - Lemon Hummus, Sundried Tomato Tapenade  
Pita Chips, Tri-color Corn Chips, Rosemary Focaccia, Baguette

## CHILLED SEAFOOD BAR | \$50

*(5 PIECES PER PERSON)*

Lemon Poached Shrimp, Snow Crab Claws  
Cocktail sauce, Lemon Remoulade, Lime & Lemon Wedges

## SUSHI DISPLAY | \$42

*(5 PIECES PER PERSON)*

Selection of California Rolls, Spicy Tuna and Vegetarian  
Soy, Wasabi, Pickled Ginger, Chop Sticks

***ENHANCE IT WITH NIGIRI ROLLS | \$8 PER PERSON***

## DIMSUM BASKET | \$36

Shrimp Potsticker, Roasted Pork Bao, Vegetable Potsticker  
Cashew Chicken Spring Roll, Crab Rangoon  
Spicy Plum Sauce, Soy, Rice Wine Dip, Sweet Chili

## SLIDER BAR | \$34

Beef Sirloin, Manchego, Arugula, Tomato Aioli  
Fried Spicy Chicken, Crumbled Blue, Slaw  
Pulled Chili Pork, Monterey Jack, Pickled Onions

***ENHANCE WITH LUMP CRAB SLIDER, LEMON REMOULADE | \$12 PER PERSON***



# RECEPTION ACTION STATIONS

RECEPTION STATIONS ARE OFFERED FOR A MAXIMUM OF 2 HOURS.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY FOR FUNCTIONS WITH LESS THAN 25 GUESTS..

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## **TOCCA FERRO INSPIRED | \$42**

Wild Mushroom Ravioli, Brown Butter & Sage Sauce  
Garganelli & Shrimp All'arrabbiata, Garlic, Parsley,  
San Marzano Tomato Sauce  
Orecchiette with Veal Ragout, Red Wine, Tomato  
Sliced Focaccia, Parmesan, Chili Flakes

## **PANINI & BISQUE | \$37**

Smoked Tomato Bisque with Grilled Truffle Gruyere Cheese Sandwich  
Sweet Corn Bisque with Spicy BBQ Pulled Pork Sandwich

## **LA TAQUERIA | \$40**

Spice Rubbed Carne Asada and Chipotle Chicken  
Warm Flour Tortilla, Crisp Corn Taco,  
Aztec Cabbage Slaw, Cotija Cheese, Sour Cream, Lime Wedges  
Salsa Casera, Salsa Verde & Pico di Gallo

## **QUESADILLA MEXICANA | \$40**

Pulled Adobo Chicken, Carne Asada  
Chihuahua Cheese, Flour Tortilla, Cabbage-Jalapeno Slaw  
Salsa Casera, Pico de Gallo & Sour Cream

## **PROTEIN BOWL | \$43**

Seared Citrus Salmon, Parsley Quinoa, Lemon Vinaigrette  
Thai Chicken, Cilantro Rice, Coconut Curry  
Five Spice Roasted Tofu, Brown Rice, Ginger Teriyaki  
All Layered with Sautéed Vegetable Medley

***ACTION STATIONS REQUIRE CHEF ATTENDANT AT \$300 PER ATTENDANT FOR 1.5 HOURS OF SERVICE.***

***ONE CHEF ATTENDANT REQUIRED PER EVERY 75 ATTENDEES.***



# RECEPTION CARVERY STATIONS

RECEPTION STATIONS ARE OFFERED FOR A MAXIMUM OF 2 HOURS.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY FOR FUNCTIONS WITH LESS THAN 25 GUESTS..

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## **PRIME RIB | \$42**

Dry Spice Rubbed and Slow Roasted  
Sour Cream & Roasted Garlic Mashed Potatoes,  
Horseradish Cream, Natural Jus, Rosemary Brioche Rolls

## **PEPPER CRUSTED BEEF TENDERLOIN | \$42**

Garganelli & Mushroom Bake, Pretzel Rolls  
Red Wine Demi

## **ROSEMARY & GARLIC STRIPLOIN | \$40**

Marble Potato Hash, Mushroom Ragout  
Artisanal Rolls

## **CITRUS GLAZED ATLANTIC SALMON | \$30**

Warm Quinoa Salad, Dill Mustard, Onion Soubise

## **BANANA LEAF WRAPPED SNAPPER | \$32**

Coconut and Pineapple Rice, Cilantro Lemon Sauce

## **MOROCCAN SPICED LAMB RACK | \$42**

Mint Cucumber Raita, Couscous Salad, Warm Pita

## **SAGE RUBBED ROAST TURKEY | \$30**

Traditional Stuffing, Gravy, Garlic Mash Potato,  
Cranberry Chutney

***CARVERY STATIONS REQUIRE CHEF ATTENDANT AT \$300 PER ATTENDANT FOR 1.5 HOURS OF SERVICE.***

***ONE CHEF ATTENDANT REQUIRED PER EVERY 75 ATTENDEES.***



# RECEPTION DESSERT STATIONS

RECEPTION STATIONS ARE OFFERED FOR A MAXIMUM OF 2 HOURS.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY FOR FUNCTIONS WITH LESS THAN 25 GUESTS..

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## **FOR SWEET TOOTH | \$30**

Assorted Mini Desserts

Chocolate Layer Cake, Tiramisu

Chocolate Tart, Berry & Cream Tartlet

White Chocolate Profiterole, Chocolate Profiterole

## **CHEESE DELICACIES | \$31**

New York Cheesecake, Key Lime Cheesecake

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake with Cream Cheese Filling

## **TOCCA FERRO INFLUENCED | \$43**

Tiramisu, Chocolate Cannoli with Ricotta Cream

Espresso Panna Cotta, Bomboloni Cacao Nocciola

Mixed Berry Tartlet with Hazelnut



# PLATED DINNER OPTIONS

*Plated Dinners are three course meals including soup or salad, entrée, and dessert.*

*A fourth appetizer course may be added as an enhancement option*

*All entrees include Artisan Dinner Rolls with Butter, Water, and Coffee/Tea Service.*

## PLATED DINNER | PRICED PER PERSON

### **ROSEMARY ROASTED CHICKEN | \$116**

*Boursin Potato Mash, Grilled Broccolini,  
Rainbow Carrots, Natural Jus*

### **ANCHO RUBBED CHICKEN | \$125**

*Onions, Green Beans, Coconut Rice,  
Achiote Orange Sauce*

### **MOROCCAN SPICED CHICKEN | \$130**

*Apricot Couscous, Roasted Cauliflower,  
Lemon Haricots Verts, Olive & Red Wine  
Reduction*

### **PORCINI DUSTED SNAPPER | \$134**

*Red Quinoa, Peppers, Heirloom Carrots,  
Fennel Gastrique*

### **HORSERADISH, HERB CRUSTED COD | \$134**

*Sweet Potato Puree, Baby Turnips, Haricots  
Verts, Sherry & Roasted Shallot Sauce*

### **SWEET SOY & GINGER GLAZED SALMON | \$129**

*Cilantro – Coconut Rice, Rainbow Carrots,  
Grilled Broccolini*

### **PEPPER CRUSTED BEEF TENDERLOIN | \$162**

*Roasted Fingerling Potatoes, Vegetable Ragout,  
Pinot Noir Reduction*

### **SEARED FILET MIGNON | \$162**

*Truffle Potato, Roasted Wild Mushrooms,  
Grilled Asparagus, Cabernet Shallot Marmalade*

### **HERB CRUSTED NEW YORK STEAK | \$162**

*Crushed Red Bliss Potatoes, Garlic Carrots,  
Haricots Verts, Peppercorn Demi*

### **FENNEL CRUSTED RACK OF LAMB | \$174**

*Apricot Mint Couscous, Pepper Medley,  
Roasted Cauliflower, Rosemary – Merlot Jus*

### **VEGETARIAN or VEGAN ENTRÉE | \$127**

*Chef's Choice*

### DUO ENTRÉES

### **“SURF N TURF” | \$190**

*Butter Poached ½ Lobster Tail and Fillet Mignon,  
Sour Cream Mash Potato, Grilled Asparagus  
& Carrots, Brown Butter Demi*

### **BROILED FILLET MIGNON AND SEARED SNAPPER | \$180**

*Celery Root Puree, Turnips, Green Beans, Red Wine Jus*

### **GRILLED JUMBO SHRIMP & ROASTED HERB CHICKEN | \$150**

*Sweet Potato Puree, Grilled Broccolini, Rainbow Carrots,  
Madeira Chicken Jus*

**\*\*Appetizer, Soup, Salad & Dessert options listed on the next page.\*\***



# PLATED DINNER OPTIONS

*Plated Dinners are three course meals including soup or salad, entrée, and dessert.*

*A fourth appetizer course may be added as an enhancement option*

*All entrees include Artisan Dinner Rolls with Butter, Water, and Coffee/Tea Service.*

## PLATED DINNER ACCOMPANIMENTS

*Choose one Soup or Salad*

### SOUPS

#### **LOBSTER BISQUE**

*Lobster & Corn Salsa*

#### **ROASTED CAULIFLOWER SOUP**

*Basil Puree*

#### **CREAM OF SAN MARZANO TOMATO**

*Parmesan Crostini, Garden Basil*

### SALADS

#### **SALT & THYME ROASTED BEETS**

*Goat Cheese Mousse, Petite Greens,*

*Spiced Pecans, Golden Balsamic*

#### **TOCCA FERRO CAPRESE**

*Heirloom Tomato, Fresh Mozzarella,*

*Pistachio Pesto, Saba*

### SALADS (Cont.)

#### **HEART OF PALM & AVOCADO SALAD**

Tomato, Radish, Watercress, Citrus Vinaigrette

#### **BABY ROMAINE HEARTS**

Heirloom Tomato, Sourdough Croutons,

Parmesan, Caesar Dressing

#### **FARM PETITE GREENS**

Cucumber, Carrots, Tomato, Feta Cheese,

Pine nuts, Roasted Shallot Vinaigrette

#### **BABY WEDGE**

Truffle Blue Cheese Dressing, Pickled Onion,

Bacon Crisp, Cherry Tomato

**\*\*Dessert options listed on the next page.\*\***

### ENHANCED STARTERS

#### **TUNA CRUDO | \$17**

Cucumber, Potato Crisp, Lemon Soy

#### **LUMP CRAB SALAD | \$17**

Avocado Mousse, Melon – Mint Salsa

#### **CHAMPAGNE COMPRESSED WATERMELON AND SEARED HALLOUMI | \$17**

25 year Balsamic, Watercress

#### **JUMBO LUMP CRAB CAKE | \$17**

Frisee and Apple Slaw, Black Pepper Aioli

#### **BRAISED SHORT-RIB RAVIOLA | \$17**

Wild Mushroom Ragout, Cabernet Glaze

#### **SLOW ROASTED CARROT RISOTTO | \$14**

Truffle Oil, Grilled Artichoke



# PLATED DINNER OPTIONS

*Plated Dinners are three course meals including soup or salad, entrée, and dessert.*

*A fourth appetizer course may be added as an enhancement option*

*All entrees include Artisan Dinner Rolls with Butter, Water, and Coffee/Tea Service.*

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## PLATED DINNER ACCOMPANIMENTS CONTINUED

*Choose one Dessert*

### DESSERTS

#### **3 CHOCOLATE MOUSSE**

Dark, Milk & White Chocolate Layers,  
Raspberry Sauce

#### **TRADITIONAL LADYFINGER TIRAMISU**

Espresso, Mascarpone Cream, Cocoa

#### **TRES LECHES MERINGUE**

Strawberry & Mint Salad

#### **CHOCOLATE MOUSSE PRALINE**

Dark Chocolate Mousse Layered with Hazelnut  
Crunch, Chantilly Cream

#### **SEASONAL FRUITS & BERRY TART**

Raspberry Sauce, Crushed Pistachio



# DINNER BUFFET

DINNER BUFFETS ARE DESIGNED AND PRICED FOR UP TO 2 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY TO MEAL FUNCTIONS WITH LESS THAN 25 GUESTS

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## SO CAL FLAVORS BUFFET | \$138

### SOUP

Tortilla Soup, *Jalapeno Lime Crema, Crispy Tortilla Strips*

### STARTERS & SALADS

Tri-Color Corn Chips, *Salsa Casera, Pico de Gallo*

Tijuana Caesar Salad  
*Crisp Romaine Leaves, Cotija Cheese, Tomatoes,  
Croutons, Cilantro Caesar Dressing*

Avocado & Charred Corn Salad  
*Black Beans, Tomatoes, Jicama, Spiced Pepitas,  
Jalapeno – Lime Dressing*

### ENTREES

Seared Snapper, Salsa Verde, Lime  
Cumin Rubbed Skirt Steak, Onion Escabeche  
Achiote Chicken, Cabbage Slaw, Cilantro  
Ancho Chili Roasted Vegetables  
Three Cheese Enchilada Rojo

### DESSERTS

Tres Leches, Strawberry  
Coconut & Mango Tart  
Cinnamon Churros, *Milk Chocolate Sauce*  
Alfajores

### BEVERAGES

Ice Water OR Iced Tea  
Pike Place Coffee & Mighty Leaf Iced Tea Service





# DINNER BUFFET

DINNER BUFFETS ARE DESIGNED AND PRICED FOR UP TO 2 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY TO MEAL FUNCTIONS WITH LESS THAN 25 GUESTS

## TASTE OF ASIA BUFFET | \$138

### SOUP

Indian Lentil Soup, *Fresh Coriander Leaf, Tomato, Ginger*

### SALADS

Soba Noodle and Shrimp Salad  
*Sesame Ginger Vinaigrette*

Fried Tofu and Shitake Salad  
*Carrot Mizo Dressing*

Asian Pear and Long Beans Salad  
*Sweet & Sour Glaze, Crushed Cashew*

### DIM SUM BASKET

Assorted Steamed Dim Sum, *Rice Wine Sauce, Soy, Chili Sambal*

### ENTRÉES

Steamed Snapper, *Tamarind Sauce*  
Tandoori Roast Chicken, *Onion Slaw*  
Slow Braised Pork, *Star-anise Teriyaki Glaze*

### ACCOMPANIMENTS

Stir Fried Tofu, *Bamboo Shoots, Baby Corn*  
Steamed Ginger & Coconut Rice

### DESSERTS

Assorted Mochi  
Green Tea Cheesecake  
Lychee & Coconut Rice Pudding

### BEVERAGES

Ice Water OR Iced Tea  
Pike Place Coffee & Mighty Leaf Iced Tea Service



# DINNER BUFFET

DINNER BUFFETS ARE DESIGNED AND PRICED FOR UP TO 2 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY TO MEAL FUNCTIONS WITH LESS THAN 25 GUESTS

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## **BACKYARD GRILL BUFFET | \$162**

### **SALADS**

Wedge Salad,  
*Tomato, Onion, Blue Cheese, Bacon, Ranch Dressing*

Southern Coleslaw  
*with Malt Vinegar and Whole Grain Mustard*

Country Potato Salad,  
*Egg, Scallions, Cheddar Cheese*

Antipasti Pasta Salad,  
*Salami, Provolone, Herbs*

### **ENTREES**

Grilled Jumbo Shrimp, *Chipotle Cream*  
Dry Spice Rubbed Flank Steak, *Chimichurri*  
Garlic and Herb Chicken, *Bourbon BBQ Sauce*

### **ACCOMPANIMENTS**

Truffle Mac-n-Cheese  
Confit Fingerling Potatoes  
Jalapeno Corn Bread  
Roasted Herb Vegetables

### **DESSERTS**

Warm Peach Cobbler  
Blueberry Crumble Cheesecake  
Caramel Fudge Brownie  
Lemon Bars

### **BEVERAGES**

Ice Water OR Iced Tea  
Pike Place Coffee & Mighty Leaf Iced Tea Service



# DINNER BUFFET

DINNER BUFFETS ARE DESIGNED AND PRICED FOR UP TO 2 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY TO MEAL FUNCTIONS WITH LESS THAN 25 GUESTS

## WINE CONTRY BUFFET | \$174

### SALADS

Farm Green Salad  
*Cucumber, Carrots, Tomato, Champagne Vinaigrette*

Heirloom Tomato & Avocado Salad  
*Onions, Basil Emulsion*

Moroccan Couscous Salad  
*Apricots, Peppers, Parsley*

### CHARCUTERIE

Salami, Mortadella, Cypress Groove Midnight Moon,  
Pt. Reyes Bay Bleu, Marinated Olives, Cornichons,  
Whole Grain Mustard, Fig Chutney, Marcona Almonds,  
Sliced Baguettes, Olive Bread, Crackers

### ENTREES

Pan Seared Snapper, *Lemon Butter Sauce*  
Rosemary Roasted Chicken, *Cippolini Onion Jus*  
Garlic Roasted Leg of Lamb, *Fennel Slaw*

### ACCOMPANIMENTS

Fingerling Roasted Potatoes  
Eggplant Caponata

### DESSERTS

Mix Berry Tart  
Chocolate Ganache Cheesecake  
Pear Galette

### BEVERAGES

Ice Water OR Iced Tea  
Pike Place Coffee & Mighty Leaf Iced Tea Service



# DINNER BUFFET

DINNER BUFFETS ARE DESIGNED AND PRICED FOR UP TO 2 HOURS OF SERVICE.  
25 GUESTS MINIMUM IS REQUIRED. A SERVICE FEE OF \$250 WILL APPLY TO MEAL FUNCTIONS WITH LESS THAN 25 GUESTS

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## SUN & SAND BUFFET | \$180

Freshly Baked Rolls and Butter

### SOUP

New England Clam Chowder, *Saltine Crackers*

### SALADS

Petite Local Greens & Baby Romaine Salad,  
*Cherry Tomato, Onion, Cucumber, Feta,  
Roasted Shallot Vinaigrette*

Lemon Shrimp & Fennel Salad,  
*Citrus Segments, Peppers, Onion, Herb Dressing*

Roasted Vegetable Salad,  
*Pecorino, Golden Balsamic Vinaigrette*

### ENTRÉES

Roasted Shrimp, *Diablo Sauce*

Pistachio Crusted Snapper, *Lemon Beurre Blanc*

Spanish Seafood Paella, *Langoustine, Chorizo, Mussels, Calamari*

Seared Chicken, Spinach, *Confit Tomato*

### ACCOMPANIMENTS

Roasted Tri Color Cauliflower, *Caper Herb Sauce*

Parsley Fingerling Potato

### DESSERTS

Lemon Meringue Tart

Blueberry Crumble Cheesecake

Chocolate Mousse Cake

Carrot Cake with Cream Cheese Frosting

### BEVERAGES

Ice Water OR Iced Tea

Pike Place Coffee & Mighty Leaf Iced Tea Service



# BANQUET BEVERAGE

ALL BEVERAGES, ALCOHOLIC & NON-ALCOHOLIC MUST BE PURCHASED FROM THE HOTEL. WE ARE HAPPY TO SOURCE YOUR SPECIAL REQUESTS FOR SPIRITS, WINE OR BEER FOR AN ADDITIONAL FEE. BEVERAGES MUST BE SERVED FROM A BAR OR TRAY PASSED.  
TRAY PASSED BEVERAGES REQUIRE ONE SERVER FOR EVERY 50 GUESTS. SERVER FEE IS \$75 PER SERVER PER HOUR.

BEVERAGE OFFERINGS

## PREMIUM BAR

### \*SPIRITS\*

Tanqueray

Absolut

Bacardi Superior

Jim Beam

Dewars White Label

Jose Cuervo Traditional

Courvoisier VS

### \*WINE\*

Naturalis Chardonnay

Naturalis Cabernet

Mumm Champagne

## ULTRA PREMIUM BAR

### \*SPIRITS\*

Bombay Sapphire

Grey Goose

Bacardi Superior

Jack Daniels

Maker's Mark

Johnnie Walker Black Label

Patron Silver

Hennessy VS

### \*WINE\*

Hess Collection Chardonnay

Hess Collection Cabernet

Mumm Champagne

## **\*\*BAR OFFERINGS SUBJECT TO CHANGE\*\***

### DOMESTIC BEER

Bud Light, Coors Light

### IMPORTED BEER

Modelo Especial, Stella Artois Lager

### LOCAL CRAFT BEER

Stone IPA

### SELTZER

Nutrl

**BARTENDER FEE OF \$300 PER BARTENDER FOR 4 HOURS MAX.**

**\$100 PER BARTENDER PER EACH ADDITIONAL HOUR.**

**CASHIER FEE OF \$300 PER CASHIER FOR 4 HOURS MAX.**

**\$100 PER CASHIER PER EACH ADDITIONAL HOUR.**

**ONE BARTENDER REQUIRED PER 75 GUESTS.**

**ONE CASHIER REQUIRED PER 2 BARS FOR CASH BARS.**



# BANQUET BEVERAGE

ALL BEVERAGES, ALCOHOLIC & NON-ALCOHOLIC MUST BE PURCHASED FROM THE HOTEL. WE ARE HAPPY TO SOURCE YOUR SPECIAL REQUESTS FOR SPIRITS, WINE OR BEER FOR AN ADDITIONAL FEE. BEVEREAGES MUST BE SERVED FROM A BAR OR TRAY PASSED. TRAY PASSED BEVERAGES REQUIRE ONE SERVER FOR EVERY 50 GUESTS. SERVER FEE IS \$75 PER SERVER PER HOUR.

## UNLIMITED HOSTED BAR PACKAGES PRICED PER PERSON

	PREMIUM BAR	ULTRA PREMIUM BAR	BEER, WINE, SODAS & WATER
1 HOUR	\$30	\$34	\$20
2 HOURS	\$50	\$54	\$34
3 HOURS	\$68	\$72	\$46
4 HOURS	\$82	\$86	\$58

*BARTENDER FEE OF \$300 PER BARTENDER FOR 4 HOURS MAX. \$100 PER BARTENDER PER EACH ADDITIONAL HOUR.*

*CASHIER FEE OF \$300 PER CASHIER FOR 4 HOURS MAX. \$100 PER CASHIER PER EACH ADDITIONAL HOUR.*

*ONE BARTENDER REQUIRED PER 75 GUESTS. ONE CASHIER REQUIRED PER 2 BARS FOR CASH BARS.*



# BANQUET BEVERAGE

ALL BEVERAGES, ALCOHOLIC & NON-ALCOHOLIC MUST BE PURCHASED FROM THE HOTEL. WE ARE HAPPY TO SOURCE YOUR SPECIAL REQUESTS FOR SPIRITS, WINE OR BEER FOR AN ADDITIONAL FEE. BEVEREAGES MUST BE SERVED FROM A BAR OR TRAY PASSED. TRAY PASSED BEVERAGES REQUIRE ONE SERVER FOR EVERY 50 GUESTS. SERVER FEE IS \$75 PER SERVER PER HOUR.

## INDIVIDUAL DRINKS CHARGED ON CONSUMPTION

	HOSTED BAR	CASH BAR
PREMIUM SPIRITS	\$18	\$19
ULTRA PREMIUM SPIRITS	\$19	\$20
PREMIUM WINE	\$15	\$16
ULTRA PREMIUM WINE	\$16	\$17
DOMESTIC BEER	\$9	\$10
IMPORTED & CRAFT BEER	\$10	\$11
COGNACS & CORDIALS	\$19	\$20
PREMIUM MARTINI	\$18	\$19
ULTRA PREMIUM MARTINI	\$19	\$20
SOFT DRINKS	\$6	\$7
MINERAL WATER	\$6	\$7

BARTENDER FEE OF \$300 PER BARTENDER FOR 4 HOURS MAX.  
 \$100 PER BARTENDER PER EACH ADDITIONAL HOUR.  
 CASHIER FEE OF \$300 PER CASHIER FOR 4 HOURS MAX.  
 \$100 PER CASHIER PER EACH ADDITIONAL HOUR.  
 ONE BARTENDER REQUIRED PER 75 GUESTS.  
 ONE CASHIER REQUIRED PER 2 BARS FOR CASH BARS.

\*\*BAR OFFERINGS SUBJECT TO CHANGE\*\*



# CATERING TERMS & CONDITIONS

*Thank you for the opportunity to serve you. All reservations and agreements are made upon, and are subject to, the rules and regulations of the Hotel, and the following conditions:*

## **AUDIO VISUAL**

Encore AV provides complete in-house services and audio-visual equipment. Orders may be placed through Encore.

## **MENU TASTING**

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$18,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

## **DISCLAIMER | FOOD & BEVERAGE PRICING**

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out., if requested and confirmed in writing.

All prices are subject to prevailing sales tax and service charge.

## **DISCLAIMER | BREAKFAST**

Breakfast and Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service. Additional hours are available at an additional charge of \$15.00 per person, per hour. Food items are NOT transferable to other function rooms.

## **DISCLAIMER | LUNCH BUFFET**

Buffet Luncheons are charged on a guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service.

Additional hours are available at an additional charge of \$15.00 per person, per hour. Food items are NOT transferable to other function rooms.

## **DISCLAIMER | RECEPTION**

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$15.00 per person, per hour.

## **DISCLAIMER | RECEPTION ACTION STATIONS**

Chefs at \$300 each and Attendants at \$300 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$100 per chef, per hour.

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$15.00 per person, per hour.

## **PRICES AND PAYMENT**

All food, beverage and room rental are subject to a taxable 18% Service Charge for indoor and outdoor events. All events are subject to a Sales Tax of 7.75%. Prices are subject to change and will be guaranteed 90 days prior to your function.

## **FOOD AND BEVERAGE**

All food and beverage must be purchased from JW Marriott Anaheim Resort and consumed in designated function areas. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgement of the arrangements contained therein will be required a minimum of 10 days prior to the event.

## **FOOD ALLERGY | SPECIAL MENU**

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the name of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take necessary precautions when preparing their food. Though our kitchens are not allergen free we strive to provide the appropriate meal options for all guests.

Kosher meals require a minimum of 14 business days prior notice.





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## BEVERAGE PACKAGES

Prices are quoted on a per person basis. A fee of \$300 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$100 per bartender. Tableside wine service is not included in package bars. Please ask your Event Manager for wine list with bottle pricing. Consumption Bars require a minimum of 25 people for service. Bar service under 25 people will be based on a package /per person price, with a minimum revenue of \$500.

## ALCOHOL

The sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. It is our policy, therefore, that no alcoholic beverages may be brought into the resort for any catered functions. California law requires all alcohol service to end at 2:00am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

## FEES

For all buffets of fewer than 25 guests, a \$250 set up fee will be charged. Chefs and Attendants at \$300 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$100 per chef, per hours. Bartender fees are \$300 per Bartender with a maximum of 4 hours. One Bartender will be staffed for every 75 guests. Cashier fees are \$300 per hour, per Cashier with a two hour minimum, and \$100 for each additional hour. One Cashier will be staffed for every 100 guests.

## BUFFET MEALS

Stations, either displayed or action, will be prepared for the entire guarantee and for a portion thereof. Our buffets and food stations are all priced as per the following meal durations.

**Breakfast Buffet** – One and a Half Hours

**Lunch/Dinner Buffets** – Two Hours

**Reception Stations** – Two Hours

**Coffee Breaks** – Thirty Minutes

## GUARANTEES

The guaranteed number of attendees is due at noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase in attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to all aspects of your event (Food & Beverage). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Changes or additions to food or beverage made seven or fewer days prior to a function's date may incur additional charges.

## OUTDOOR FUNCTIONS AND WEATHER CALL

Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$10 per person will be incurred for a double set of the weather backup location.

## SIGNAGE AND LITERATURE

Signage is to be used outside meeting rooms only. The Hotel reserves the right to remove signage which is considered to be inappropriate and must be professionally printed. The posting of any items (poster, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels. Banner displays will incur an additional set-up charge.

## SECURITY

The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior, during or following a banquet function. If dedicated security staff is needed, your Event Manager can provide you with referrals.

