



2023 CATERING MENUS

Auburn Marriott Opelika Resort and Spa

We are excited to host your special event at our beautiful resort property! Although these menus represent the best of what we have to offer, we would be happy to customize menus to suit any groups needs.



Auburn Marriott Opelika Resort & Spa at Grand National
3700 Robert Trent Jones Trail, Opelika, Alabama, USA

1-334-737-9292 [marriott.com/](https://www.marriott.com/)

CONTINENTAL BREAKFAST

THE LODGE \$17

Selection of Freshly Baked Pastries, Danishes, and Muffins, Butter

Seasonal Sliced Fruit and Berries

Coffee, Tea, Decaf and Juice

THE GRAND NATIONAL \$21

Selection of Freshly Baked Danishes, Croissants, Muffins and Bagels

Peanut Butter, Cream Cheese, Butter and Assorted Preserves

Individual Dannon Yogurts

Seasonal Sliced Fruit and Berries

Coffee, Tea, Decaf and Juice

ENHANCEMENTS

Oatmeal with Brown Sugar & Cinnamon GF \$5

Fresh Made Grits with Cheddar Cheese \$5

Assorted Individual Cereals with Milk \$5

Whole Fresh Fruit \$4

Assorted Breakfast Bars \$4

Individual Yogurt Parfaits \$6

Scrambled Eggs with Cheddar Cheese \$5

Smoked Bacon, Sausage Links or Ham \$5

Egg and Cheese Biscuit Sandwiches with choice of Ham, Bacon or Sausage \$10

Egg and Cheese Croissant Sandwiches \$9



Buffets under 25 guests will be charged an additional service fee of \$150

Prices are per person unless otherwise indicated all items are subject to a customary 25% taxable service charge and 9% sales tax



BREAKFAST BUFFETS

THE GOLD HILL \$29

Seasonal Sliced Fruit and Berries, Honey Yogurt Dip
 Assorted Breakfast Pastries & Muffins
 Fluffy Scrambled Eggs
 Crisp Bacon and Conecuh Sausage Links
 Breakfast Potato Casserole
 Southern Style Grits with Butter and Cheddar Cheese
 Oatmeal with Brown Sugar and Raisins
 Biscuits and Gravy
 Assorted Dry Cereals with Milk
 Coffee, Decaf and Hot Tea

THE DOWN SOUTH \$27

Seasonal Sliced Fruit and Berries, Honey Yogurt Dip
 Fresh Scrambled Eggs
 Crisp Bacon and Conecuh Sausage Links
 Southern Style Grits with Butter and Cheddar Cheese
 French Toast Souffle
 Warm Maple Syrup, Butter
 Buttermilk Biscuits with Sawmill Gravy
 Coffee, Decaf and Hot Tea

THE FARMVILLE \$24

Seasonal Sliced Fruit and Berries, Honey Yogurt Dip
 Assorted Freshly Baked Muffins
 Fluffy Scrambled Eggs
 Crisp Bacon and Conecuh Sausage Links
 Breakfast Potato Casserole
 Biscuits and Gravy
 Coffee, Decaf and Hot Tea



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BREAKFAST BUFFET ENHANCEMENTS

WARM CINNAMON BUNS \$6

Grandma's Recipe, Bourbon Pecans, Sweet Glaze

STEEL CUT OATMEAL \$7

Pecans, Raisins, Brown Sugar, Chia Seeds, Caramelized Banana, Toasted Coconut, Fresh Berries, Maple Syrup, Cinnamon and Sugar

SOUTHERN GRITS \$7

Hominy Grits, Crumbled Bacon, Country Ham, Bourbon Mushrooms, Green Onion, Cheddar Cheese

BREAKFAST WRAP \$10

Scrambled Cage Free Eggs, Sausage, Monterey Jack Cheese, House Salsa

CHICKEN AND WAFFLES \$14

Thai Chili Maple Syrup

VEGETABLE SOUFFLE \$10

Cage Free Eggs, Garden Vegetables and Goat Cheese



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BREAKFAST BUFFET

ACTION STATIONS*

FRENCH TOAST \$8

Artisan Bread, Fresh Vanilla and Cinnamon
MIXed Seasonal Berries
Warm Maple Syrup, Powdered Sugar

OMELET STATION \$14

Cage-Free Eggs and Egg Whites
Toppings to include: Ham, Bacon, Onion, Pepper,
Tomato, Spinach, Mushrooms, Salsa,
Cheddar Cheese, Swiss Cheese, or Mozzarella
Cheese

PECAN WAFFLE STATION \$8

Mini Pecan Waffles
Fresh Seasonal Berries, Fruit Compote,
Whipped Cream, Warm Maple Syrup

JUICE UP! JUICE STATION \$10

Freshly Squeezed Orange Juice
Pineapple and Ginger Shooters
Strawberry and Lemon Shooters

*STATIONS REQUIRE ONE UNIFORMED CULINARY ATTENDANT PER 50 PEOPLE \$200 PER ATTENDANT

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MORNING BREAK

ENERGIZE BREAK \$14

Vegetable and Goat Cheese Quiche
Acai Bowl with House Granola
Blueberry Donut with Lemon Glaze

THE HEALTH KICK \$13

Egg White Souffle, Spinach, Feta and Roasted Red Pepper
Individual Fresh Fruit Parfaits
Mango Smoothie Shooters

CUSTOM PARFAIT BREAK \$12

Honey Infused and Plain Greek Yogurts
House Made Granola, Dried Fruits, Sunflower Seeds
Fresh Berries, Strawberry Compote, Honey, Toasted Pecans

ULTIMATE SNACKS \$14

Nut Butter, Celery Stick Dippers
Warm Cast Iron Sticky Buns
House Chips with Roasted Pepper Hummus

Food items will be replenished for 30 minutes. Breaks do not contain beverages unless specified.

Prices are per person unless otherwise indicated all items are subject to a customary 25% taxable service charge and 9% sales tax



AFTERNOON BREAK

Trail Mix Bar \$14

Roasted Peanuts, Cashews, Raisins, Craisins, M+M's, Mini Marshmallows, Sunflower Seeds, and Shaved Coconut

All About the Popcorn \$11

Freshly Popped with a Variety of Seasonings:
Truffle Sea Salt, Parmesan, Chives, Old Bay, BBQ and Cajun

Game Day \$13

Tortilla Chips, Salsa, Guacamole, Queso
Boiled Alabama Peanuts
Soft Pretzel Bites, Dijon, Creole and Yellow Mustard

The Health Nut \$13

Individual Vegetable Crudite, Avocado Ranch Dip
Lavosh, Kalamata Olive Hummus
Fresh Fruit Kabobs

Food items will be replenished for 30 minutes, Breaks do not contain beverages unless specified.

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COFFEE BREAK

CUSTOMIZING OPTIONS

A LA CARTE OPTIONS

FOOD ITEMS

Assorted Danish, Muffins or Bagels \$50 per dozen

Fresh Baked Assorted Cookies \$50 per dozen

Assorted Brownies and Blondies \$50 per dozen

Lemon Bars \$50 per dozen

Assorted Candy or Breakfast Bars \$5 each

Frozen Ice Cream Treats \$6 each

Bags of Chips, Pretzels, Popcorn \$5 each

Warm Pretzel Bites with Selection of Mustards
\$6 per person

House Crafted Sweet, Salty and Spicy Nuts \$5 per
person

BEVERAGE PACKAGES

ALL DAY BEVERAGE SERVICE \$25

Coffee, Decaf, Hot Tea

Assorted Soft Drinks and Bottled Water

HALF DAY BEVERAGE SERVICE \$17

Coffee, Decaf, Hot Tea

Assorted Soft Drinks and Bottled Water

BEVERAGE ITEMS

Assorted Sodas and Bottled Water \$6 each

Sports Drinks \$6 each

Energy Beverages \$7 each

Bottled Juices/ Assorted Teas \$5 each

Lemonade or Fruit Punch \$52 per gallon

Sweet and Unsweetened Iced Tea \$44 per gallon

Regular, Decaffeinated Coffee, Hot Tea \$69 per gallon

Flavored Syrups for Coffee Service \$2 per person



Food items will be replenished for 30 minutes

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PLATED LUNCH

3 - course packages

Choose one soup OR one salad:

Traditional Caesar

Crisp Romaine, Shaved
Parmesan Cheese, Garlic
Croutons, Caesar Dressing

Greek Salad

Iceburg Lettuce, Artesian
Greens, Cucumber, Feta
Cheese, Kalamata Olives,
Feta Parmesan Vinaigrette

Berry Salad

Mixed Greens, Fresh Berries,
Goat Cheese, Candied
Pecans, Citrus Vinaigrette

Tomato Basil Bisque

Creamy Tomato Soup, Garden
Basil, Olive Oil Crouton

Local Beer and Cheddar Soup

Local Brown Ale, Aged
Cheddar, Rye Croutons

Seafood Bisque (\$2 upcharge)

Creamy Seafood Veloute,
Toasted Crostini

Plated Lunch Event Upgrade

Multiple Entree Selection with
Pre-Order \$2 per person

All plated meals include iced water, un-sweet tea, and coffee service

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PLATED LUNCH

Entrees and Desserts

PLATED ENTREES

Select ONE of the following:

BISTRO CHICKEN \$38

Herb Roasted Bone-In Chicken Breast, Butter Whipped Potatoes, Broccoli and Blistered Tomatoes, Mushroom Pan Gravy

MANHATTAN NY STRIP STEAK \$46

Grilled to Perfection, Roasted Garlic Smashed Potatoes, Cipollini Onion and Mushroom Ragout, Caramelized Bacon Brussel Sprouts

SEARED SNAPPER \$50

Herb Butter Finglerling Potatoes, Grilled Asparagus, Roast Red Pepper Coulis

BARBECUE SHORT RIB \$44

Slow and Low Smoked Beef Short Rib, Rosemary Roasted Potatoes, Sorghum Glazed Baby Carrots, Espresso BBQ Sauce

FARM RAISED SALMON \$42

Saffron Basmati Rice, Wilted Spinach, Eggplant Capponata

GRILLED PORK TENDERLOIN \$40

Concechuh Sausage Hash Browns, Broccoli, Creole Mustard Caper Sauce

PLATED DESSERTS (select one)

Raspberry Cheesecake

Raspberry Coulis

Apple Tart

Cinnamon Chantilly

Alabama Pecan Pie

Bourbon Chantilly, Candied Pecans

Flourless Chocolate Cake

Raspberry Compote



All plated meals include water, un-sweet tea, and coffee service.

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LUNCH ON THE GO

\$28 per person

ALL LUNCHES INCLUDE CHOICE OF SIDE, ZAPP'S POTATO CHIPS, COOKIE, AND BEVERAGE

Select up to 3 of the following options:

Oven Roasted Turkey

Artisan Greens, Caramelized Pear, Brie Cheese Spread, Freshly Baked Bread

Shaved Roast Beef

Tobacco Onions, Mixed Greens, Havarti Cheese, Horseradish Spread

Southern Chicken Salad Wrap

Alabama Pecans, White Grapes, Bibb Lettuce, Tortilla

Honey Cured Ham

Goat Cheese, Arugula, Sliced Apple, Dijon Mustard Spread, Buttery Croissant

BLTA Stack

Crisp Bacon, Bibb Lettuce, Heirloom Tomato, Avocado, Ranch Spread, Roma Bun

Grilled Vegetable Wrap

Herb Marinated Garden Vegetables, Hummus, Baby Spinach, Tortilla

Caprese Wrap

Sea Salt and Peppered Buffalo Mozzarella, Roasted Tomato, Arugula, Balsamic Vinaigrette

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

SIDES (select one)

Whole Apple

Pasta Salad

Potato Salad

Fresh Fruit Salad

Coleslaw



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LUNCH BUFFET

SOUTHERN BBQ EXPERIENCE \$38

House Brunswick Stew

Freshly Baked Corn Bread

Mixed Greens Salad

Buttered Croutons, Tomato, Cucumber
Balsamic Vinaigrette

"Loaded" Potato Salad

Grilled Peach Coleslaw

"Beer Can" Smoked Chicken, Black and Tan
Gravy

Slow Smoked Beef Brisket
Creamy Polenta and Espresso BBQ Sauce

Grandma's Green Beans, Caramelized
Onions, Crispy Bacon

Triple Cheese Macaroni and Cheese

Peach Cobbler
Biscuit Crumble, Chantilly Cream

Red Velvet Cake Parfait

Water, Unsweet Tea, and Coffee Service



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LUNCH BUFFET

TASTE OF LATIN AMERICA \$37

Chicken Tortilla Soup
Sour Cream, Cilantro, Tortilla Crisps

Southwest Caesar Salad
Romaine Lettuce, Cotija Cheese, Toasted
Cumin Croutons
Chipotle Caesar Dressing

Mixed Greens
Jicama, Tomato, Cucumbeber,
Queso Fresco, Citrus Vinaigrette

Cumin Rubbed Brisket
Peppers and Onions

Chipotle Chicken Tenderloins
Caramelized Onions

Citrus Roasted Pork Birria

Shredded Lettuce and Shredded Cheese
Flour Tortillas, Corn Tacos,
House Salsa, Sour Cream, Guacamole

Borracho Beans

Spanish Rice

Tres Leches Cake Parfait

Mexican Rice Pudding

Water, Unsweet Tea, and Coffee Service

TOUR OF THE MEDITERANEAN \$38

Minestrone Soup

Classic Caesar Salad
Croutons, Parmesan Cheese
Peppercorn Caesar Dressing

Greek Salad
Cherry Tomato, Cucumber, Feta Cheese, Olives
Pepperoncini Herb Vinaigrette

Seared Chicken Picatta
Lemon Caper Beurre Blanc

Seared Beef Tri-Tips
Crimini Mushrooms, Caramelized Onions
Marsala Demi-Glace

Cavittappi Pasta with
Olives, Tomatoes, Basil Cream Sauce

Eggplant Ratatouille

Tiramisu, Sweet Chocolate Shavings

Lemon Bars

Water, Unsweet Tea, and Coffee Service



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LUNCH BUFFET

SOUP AND SALADS \$38

choose two of the following soups:

Roasted Chicken Noodle

Spicy Black Bean

Broccoli and Cheddar

Southwest Corn Chowder

Creamy Roasted Tomato Basil

Garden Vegetable Minestrone

Brown Derby Cobb Salad

Chopped Iceberg and Romaine, Grilled Chicken, Applewood Bacon, Ripe Tomato, Avocado, Bleu Cheese, Egg, Aged Sherry Vinaigrette

Broken Salmon Salad

Broken Roasted Salmon, Fingerling Potato, Hard Boiled Egg, Roasted Red Pepper, Haricot Verts, Baby Spinach, Basil Olive Vinaigrette

Grilled Chicken Caesar

Shaved Parmesan and Garlic Croutons

Panzanella and Mozzarella Salad

Sourdough Croutons, Heirloom Tomato, Roasted Fennel, Red Onion, Fresh Mozzarella, Basil and Red Wine Vinaigrette

Hazelnut Crunch Cake

Normandy Apple Tart

Water, Unsweet Tea, and Coffee Service

THE DELICATESSAN \$37

Cream of Broccoli and Cheddar Soup

Mixed Greens Salad

Green Beans, Pickled Onion, Tomato Herb Vinaigrette

Loaded Potato Salad

Bacon Crumbles, Chive, Sour Cream

Georgia Rueben

Sliced Turkey, Cole Slaw, Marble Rye

Cuban Pork Panini

Roast Pork, Sliced Ham, Swiss Cheese, Pickles

Eggplant Parmesan Sub

Marinara, Parmesan Cheese

Kettle Potato Chips

Lemon Bars

Salted Caramel Brownies

Water, Unsweet Tea, and Coffee Service



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LUNCH BUFFET

GAME DAY BUFFET \$36

Beer Cheese Soup
Green Onions

Mixed Greens Salad
Tomato, Cucumber, Basil Croutons
Buttermilk Ranch Dressing

Pasta Salad
Roasted Tomatoes, Olives, Feta Cheese

Buffalo Chicken Wrap

Grilled Conecuh Sausage
Peppers, Onions, Kaiser Bun

Cheeseburger Sliders

Baked Beans

Corn Succotash

Fried Apple Pie

Assorted Freshly Baked Cookies

Water, Unsweet Tea, and Coffee Service

DOWN ON THE MISSISSIPPI \$35

Chicken Gumbo
White Rice, Green Onion

Mixed Greens Salad
Tomato, Olives, Pepperoncini, Pickled Carrots Herb
Vinaigrette

Pasta Salad
Ham, Cheddar Cheese, Tomato, Cucumber, Onion

Mississippi Delta Tamales
filled with BBQ Pork

Crawfish Ettouffe

Mini Muffaletta Sandwiches

Red Beans and Rice

Corn Succotash

Chess Pie

Mud Pie

Water, Unsweet Tea, and Coffee Service



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DELI LUNCH

THE GRAND NATIONAL DELI \$35

Chicken Noodle Soup

Mixed Greens

Tomatoes, Cucumber, Butter Croutons
Buttermilk Ranch Dressing, Balsamic
Vinaigrette

Fresh Seasonal Fruit Salad

Sliced Roast Beef, Honey Ham, and Smoked
Turkey

Swiss, Pepper Jack and Cheddar Cheese

Bibb Lettuce, Ripe Tomato, Shaved Red
Onion, Pickles

Basil Mayo, Yellow Mustard, Dijon Mustard,
Horseradish Spread

Sour Dough Bread, White, Whole Grain Bread,
Roma Bun

Assorted Chips

Assorted Freshly Baked Cookies

Water, Unsweet Tea, and Coffee Service



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DINNER EVENTS

THE GRAND BBQ EXPERIENCE \$68

Charred Corn Chowder
Lime Crème Fraiche

"Loaded" Potato Salad

Arugula Salad
Charred Peach, Toasted Pecans, Feta Cheese
Balsamic Vinaigrette

"Beer Can" Chicken Black
and Tan Gravy

Cumin Rubbed Beef Brisket
Creamy Goat Cheese Grits, Blueberry BBQ
Sauce

Conecuh Sausage with Peppers and Onions

Grilled Salmon
Pineapple Salsa

Tasso Ham and Black Eyed Pea Succotash

BBQ Baked Beans

Triple Cheese Macaroni and Cheese

Grilled Corn on the Cob, Chipotle Butter,
Green Onion

Individual S'mores Parfaits

Bread Pudding with Dried Fruit
Bourbon Caramel Sauce

Water, Unsweet Iced Tea, and Coffee Service



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DINNER EVENTS

THE GRAND NATIONAL BUFFET \$62

Sweet Potato and Andouille Soup

Artisan Dinner Rolls

Baby Spinach

Ripe Pear, Candied Pecans, Blue Cheese

Maple Gorgonzola Vinaigrette

Classic Cesar Salad

Cornbread Croutons, Parmesan Cheese

Peppered Cesar Dressing

Grilled Lemon Chicken

Quinoa Pilaf

Cumin Pork Loin

Roasted Sage and Sea Salt Potatoes

Cedar Plank Salmon

Mango and Sweet Pepper Relish

Grilled Broccolini, Slivered Almonds

Saffron Rice with Fresh Herbs

Strawberry Shortcake, Southern Biscuit

Red Velvet Cake

Water, Unsweet Iced Tea, and Coffee Service

SOUTHERN SPREAD \$64

Chicken Gumbo

White Rice, Green Onion

Baby Spinach

Pickled Onion, Radish, Bacon

Smoked Ranch Dressing

Pimento Cheese Dip

Pita Crisps and Classic Crackers

Deviled Eggs, Crisp Prosciutto

Grand National Chicken and Dumplings

Pearl Onions, Chive and Buttermilk Biscuit

Maw Maw's Meatloaf

Honey Glaze, Garlic Whipped Potatoes

BBQ Shrimp and Creamy Grits

Corn Succotash, Fava Beans, Fresh Herbs

Bacon Green Beans

Pecan Pie

Sweet Potato Bread Pudding

Water, Unsweet Iced Tea, and Coffee Service



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DINNER EVENTS

EPICUREAN BUFFET \$89

Seafood Bisque
Artisan Dinner Rolls

Mixed Greens Salad
Roasted Red Pepper, Artichoke, Kalamata
Olive, Goat Cheese, Pine Nuts
Champagne Vinaigrette

Apple and Dried Fruit Salad
Granny Smith Apple, Dried Cherries and
Cranberries, Toasted Pecans

Cajun Boiled Cocktail Shrimp
Citrus Cocktail Sauce, Lemon Wedges

Braised Beef Short Rib
Wild Mushroom Ragout, Rosemary Roasted
Potatoes

Cognac and Dijon Chicken Roulade
Garden Vegetable Cous Cous

Lemon Butter Poached Lobster Tail
Saffron Risotto

Lager Brined Pork Tenderloin
Honey Whiskey Glaze, Quinoa Pilaf

Olive Oil Green Beans, Tobacco Onions

Sorghum Glazed Baby Carrots with Fresh Herbs

Apple Tart with Caramel Sauce
Pecan Pie with Chantilly Cream
Mississippi Mud Pie



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PLATED DINNER

Choose ONE soup or salad

Southern Caesar

Crisp Romaine, Shaved Parmesan Cheese, Cornbread Croutons, Grilled Meyer Lemon Caesar Dressing

Caprese Salad

Mixed Greens, Roasted Grape Tomatoes, Fresh Mozzarella, Toasted Lavosh, Fresh Basil, Balsamic Vinaigrette

Tomato Basil Bisque

Creamy Tomato Soup, Garden Basil, Olive Oil Crouton

Wedge Salad

Iceberg Lettuce, Blue Cheese Crumbles, Grape Tomatoes, Smoked Bacon, Blue Cheese Dressing

Harvest Salad

Mixed Greens, Candied Pecans, Diced Pears, Maple Gorgonzola Vinaigrette

Lobster Bisque (\$2 upcharge)

Creamy Veloute of Lobster, Sherry, Basil Crème Fraiche

All plated meals include bread service, water, un-sweet tea, and coffee service Salads and Desserts may be pre-set.

Additional charges will be applied for any set over the guarantee number of guests

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Auburn Marriott Opelika Resort & Spa at Grand National20

PLATED DINNER

PLATED ENTREES (select one)

SEARED CHICKEN BREAST \$50

Bone-in Brined Chicken, Buttermilk Mashed Potatoes, Haricot Verts, Lemon Butter

BRAISED BEEF SHORT RIB \$60

Horseradish Mashed Potatoes, Roasted Carrots, Sorghum, Spiced Pecans, Gremolata

SEARED FILET MIGNON \$77

Sea Salt Roasted Fingerling Potatoes, Asparagus Spears, Cabernet Demi-Glace

FILET AND LOCAL SHRIMP \$82

5 oz. Seared Filet Mignon, Butter Poached GA Shrimp, Fingerling Potato Hash, Wild Mushroom Demi-Glace

ROASTED SALMON \$54

Blistered Tomatoes, Basil Pesto, Arugula, Roasted Corn Risotto

BLACKENED GULF SNAPPER \$57

Conecuh Sausage Jambalaya, Haricot Verts, Crawfish Cream Sauce

12oz. NY STRIP STEAK \$67

Roasted Garlic Smashed Potatoes, Cipollini Onion and Mushroom Ragout, Haricot Verts

GRILLED TOFU \$44

Seasonal Vegetables, Saffron Rice with Fresh Herbs, Balsamic Reduction

Plated Dinner Event Upgrade Options:

Multiple Entree Selection with pre-ordered guarantee \$2 per person

Alternating Dessert Option \$2 per person



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PLATED DESSERTS (select one*)

Bourbon Deep Dish Pecan Pie

Vanilla Cream, Salted Caramel

Chocolate Mousse Cake

Pistachio Cream

New York Style Cheesecake

Fresh Berry Compote

Caramel Apple Tartlet

Vanilla Cream, Candied Pecans

Strawberry Shortcake

Buttered Biscuit, Chantilly Cream

*\$2 per person fee for alternating dessert option

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RECEPTION

ACTION STATIONS

SHAKEN BUFFALO WINGS \$18

Smoked Chicken Wings tossed to order with Alabama White BBQ Sauce, Blueberry BBQ Sauce, or AU-Burn Hot Sauce
Celery Sticks, Blue Cheese and Ranch Dips

SOUTHERN SHRIMP AND GRITS \$22

Andouille Sausage, Shrimp, Thyme, Apricot Butter Sauce, Creamy Grits

PULLED PORK SLIDERS \$16

BBQ Pulled Pork, Southern Cole Slaw, Yellow Mustard BBQ Sauce, Blueberry BBQ, or Chipotle BBQ Sauce

PASTA STATION \$20

Penne Pasta, Roasted Tomatoes, Artichokes, Basil Pesto
Bowtie Pasta, Shrimp, Baby Spinach, Black Pepper Cream
Linguine, Conecuh Sausage, Peppers, Garlic Marinara

LOW-COUNTRY BOIL \$20

Shrimp, Andouille Sausage, Potatoes, Corn on the Cob, Onion

FRIED CHICKEN AND WAFFLES \$18

Roasted Corn and Bourbon Maple Syrup

Stations require one uniformed culinary attendant per 50 people - \$200 per attendant

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RECEPTION

CARVING STATIONS*

HERB MARINATED PORK LOIN \$18

Southern Cornbread Stuffing, Dijon Mustard, Mayonnaise, Warm Bacon Vinaigrette, Soft Buns

CITRUS BRINED TURKEY \$18

Roasted Garlic Mashed Potatoes, Mayonnaise, House Gravy, Orange Cranberry Relish, Soft Buns

BEEF STRIP LOIN \$25

Herb Roasted Yukon Gold Potatoes, Mushroom Demi-Glace, Horseradish Spread, Soft Buns

HONEY GLAZED HAM \$16

Mashed Sweet Potatoes, Brown Sugar Glaze, Honey Dijon, Whole Grain Mustard, Soft Buns

BARBECUE BEEF BRISKET \$23

Slow and Low Smoked Brisket, Triple Cheese Mac and Cheese, Blueberry BBQ Sauce, Soft Buns

BEEF TENDERLOIN \$28

Fingerling Potato Hash, Cabernet Demi-Glace, Horseradish, Mayonnaise, Whole Grain Mustard, Soft Buns

*Stations require one uniformed culinary attendant per 50 people \$200 per attendant

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RECEPTION

DISPLAY STATIONS

HOUSE POTATO CHIPS \$12

Potato Chips, Blue Cheese Glacage, Bacon, Pimento Cheese, Cheddar Cheese Sauce, Chives

ARTISAN CHEESES \$17

Assortment of Cheeses to include Local, Hard Rind, Triple Cream, Blue, and Goat Cheeses. House Jams, Relish, Candied Nuts, Crackers and Baguette Slices

VEGETABLE CRUDITE \$12

Fresh Carrots, Celery, Broccoli, Cauliflower, Mini Bell Pepper, with Buttermilk Ranch Dressing

CHIPS AND DIPS \$14

Fresh Tortilla and Pita Chips, House Cheese Sauce, Spinach Artichoke Dip, Pico de Gallo, Guacamole, and Hummus

MAC N' CHEESE BAR \$20

Cellentani Pasta Macaroni and Cheese with toppings to include Caramelized Onion, Mushrooms, Bacon, Blue Cheese, Conecuh Sausage, Smoked Ham

ANTIPASTO STATION \$14

Antipasto Display with Grilled and Marinated Vegetables, Fresh Mozzarella, Assorted Olives, and an Artisan Cured Meats

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RECEPTION

HORS D'OEUVRES PASSED OR DISPLAYED

COLD (priced per piece)

| | |
|--|-----|
| Vegetable Crudite Shooter, Ranch Dressing | \$6 |
| Pimento Crustini, Pickled Vegetables | \$5 |
| Caprese Salad Skewer, Balsamic Glaze | \$5 |
| Mini Peppercorn BLT Bite | \$6 |
| Southern Chicken Salad Taco | \$6 |
| Pineapple Curried Shrimp, Avocado Mousse | \$6 |
| Devilled Egg, Maple Peppered Bacon, Chives | \$6 |
| Tuna Poke Taco, Seaweed Salad | \$7 |

HOT (priced per piece)

| | |
|--|-----|
| Andouille en Croute, Creole Mustard Aioli | \$5 |
| Vegetable Spring Roll, Thai Chili Glaze | \$5 |
| Mini Twice Baked Potatoes | \$5 |
| Chicken Skewers, Peanut Sauce | \$5 |
| Pecan Chicken Tender, Creole Mustard Aioli | \$5 |
| Pimento Mac n' Cheese Fritter | \$5 |
| Butter Pecan Shrimp | \$6 |
| Fig and Goat Cheese Flatbread | \$6 |
| Smoked Brisket Picadillo Empanada | \$6 |
| BBQ Pulled Pork Biscuit | \$6 |
| BBQ Shrimp and Grits | \$7 |
| Fried Chicken and Waffles | \$7 |

PASSED OPTIONS REQUIRE ATTENDANTS \$150 PER ATTENDANT

Prices are per person unless otherwise indicated all items are subject to a customary 25% taxable service charge and 9% sales tax

BEVERAGES

BANQUET BAR SERVICE

TOP SHELF BRANDS \$13

Crown Royal Whiskey, Maker's Mark
Bourbon, Jack Daniels Whiskey, Grey Goose
Vodka, Bombay Gin, Bacardi Rum, 1800
Tequila, Remy Martin VSOP Cognac, J+B
Scotch

PREMIUM BRANDS \$11

Dewars Scotch, Jim Beam Bourbon, Jack
Daniels Whiskey, Smirnoff Vodka, Beefeaters
Gin, Captain Morgan Rum, Jose Cuervo
Especial Gold, Hennessey VS Cognac,
Bacardi Rum

HOUSE WINE SERVICE \$10

Chardonnay, Pinot Grigio, Merlot, Cabernet,
Moscato

DOMESTIC BEER \$8

Miller Lite, Coors Light, Michelob Ultra, Bud
Light

CRAFT AND IMPORT BEER \$9

Corona, Blue Moon, Yuengling, Heineken,
Stella Artois

UPON REQUEST

| | |
|-------------------------|--------------|
| Keg Beer | Price varies |
| Woodford Bourbon | \$14 |
| Patron Silver Tequila | \$16 |
| Macallan 12 Year Scotch | \$18 |
| Patron Anejo Tequila | \$22 |



All bars require one uniformed bartender \$150 per bartender per 2 hours

Prices are per person unless otherwise indicated all items are subject to a customary 25% taxable service charge and 9% sales tax

BEVERAGES

PACKAGE BARS

PER PERSON/PER HOUR BAR

Bar service includes a full array of mixed drinks, wine, beer, non-alcoholic beer, soft drinks and mineral water for a specified period of time.

PREMIUM BRANDS

| | |
|-------------|------|
| One Hour | \$30 |
| Two Hours | \$42 |
| Three Hours | \$48 |
| Four Hours | \$56 |

TOP SHELF BRANDS

| | |
|-------------|------|
| One Hour | \$33 |
| Two Hours | \$44 |
| Three Hours | \$50 |
| Four Hours | \$58 |

BARTENDER & CASHIER FEE \$150

This fee includes up to 2 hours for each bartender or cashier. Each additional hour is 25 per hour. A separate cashier is required for all cash bars

HOSTED AND CASH BAR PRICING

Sponsored and Cash Bars are subject to a \$350 minimum. Bartender and Cashier fees apply to all cash bars.





BEVERAGES

BOTTLE WINE SERVICE

WHITE WINE AND SPARKLING

| | |
|--|-------|
| HOUSE Chardonnay, Pinot Grigio | \$40 |
| PINOT GRIGIO Ca'Donini, Pastrengo, Italy | \$42 |
| SAUVIGNON BLANC Kim Crawford, NZ | \$62 |
| SAUVIGNON BLANC Wither Hills, NZ | \$44 |
| ROSE The Four Graces Will. Valley, OR | \$54 |
| CHARDONNAY Ca'Donini, Pastrengo, Italy | \$42 |
| CHARDONNAY Argyle Winery, Will. Valley, OR | \$50 |
| CHARDONNAY Sonoma Cutrer, CA | \$62 |
| CHARDONNAY Duckhorn, Napa Valley, CA | \$66 |
| CHARDONNAY Chehalem "INOX", OR | \$67 |
| CHARDONNAY Jordan, R. River Valley, CA | \$87 |
| CHARDONNAY Mer Soleil, S.L. Highlands, CA | \$100 |
| BRUT Wycliff, CA | \$42 |
| BLANC DE NOIR Gloria Ferrar, Carneros, CA | \$67 |

RED WINE

| | |
|---|------|
| HOUSE Pinot Noir, Cabernet, Merlot | \$40 |
| PINOT NOIR Firesteed, Willamette Valley, OR | \$42 |
| PINOT NOIR William Hill, San Miguel, CA | \$50 |
| PINOT NOIR Sonoma Cutrer, CA | \$62 |
| PINOT NOIR Chehalem Estate Grown, OR | \$72 |
| MALBEC Alma Mora, Mendoza, Argentina | \$42 |
| CABERNET SAUVIGNON Steakhouse, WA | \$42 |
| CABERNET SAUVIGNON L. M. Martini, | \$58 |
| CABERNET SAUVIGNON D. C. Bellacosa | \$62 |
| MERLOT Spellbound, Napa, CA | \$44 |
| MERLOT Rodney Strong Sonoma, CA | \$62 |
| ZINFANDEL, Federalist Sonoma County, CA | \$58 |
| ZINFANDEL Prisoner Wine "Saldo", CA | \$70 |
| RED BLEND "Complicated" Napa, CA | \$50 |

Prices are per person unless otherwise indicated all items are subject to a customary 25% taxable service charge and 9% sales tax

EVENT ADD-ONS

We are proud to offer the following custom events to make this your best meeting ever! Ask your Event Manager for more details.

Wellness Menus starting at \$30

We have a variety of menus featuring healthier menu options for all meals of the day.

Team Building Exercises starting at \$5

Our talented recreation team offers a variety of activities for groups of any size. Options include but not limited to Scavenger Hunts, Cornhole Competitions, Field Day Competition, Crafts and much more!

Paint Party starting at \$50

We partner with a local artist to teach your group how to paint, everyone takes home their work of art!

Photo Station starting at \$250

Have a photo station setup during your event to save the memories. Photos can be sent to mobile devices or shared on social media.

Cooking Competition starting at \$60

Our talented Chef's lead teams to create a unique dish, many different themes available. These are always fun and educational as well!

Cooking Classes starting at \$50

Our talented Chef's demonstrate a variety of culinary classes from grilling, to slow smoked BBQ, to making pasta from scratch.

Private S'mores Experience starting at \$7

We setup the fire pit, and provide all of fixins for your group to enjoy freshly cooked fireside s'mores.



All events can be customized for any group

Prices are per person unless otherwise indicated all items are subject to a customary 25% taxable service charge and 9% sales tax

GENERAL INFORMATION

We take pride in accommodating the needs of special dietary restrictions. Although details are preferred in advance of any event, our culinary team is prepared to meet specific dietary needs of any guest.

The Auburn Marriott Opelika Resort & Spa at Grand National is responsible for the quality and freshness of food service to our guests. Due to current Health Department regulations, food may not be brought into the Resort, and food may not be taken off the premises after it has been prepared and served.

BEVERAGE

We offer a complete selection of beverages to compliment your event. The Auburn Marriott Opelika Resort & Spa at Grand National is the only licensed authority to sell and serve alcohol on the premises and is governed by the Alabama Beverage Control Board. By law, alcohol is not permitted to be brought into the Resort by outside vendors or individuals. The Resort reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated. The Auburn Marriott Opelika Resort & Spa at Grand National reserves the right to request the removal of any alcoholic beverage brought into the Resort's banquet facilities.

GUARANTEES

All details pertinent to your event will need to be finalized and submitted to your Catering or Event Manager four weeks prior to the event date. Your final guaranteed attendance must be given to your Catering or Event Manager 72 business hours prior to the Event Date. If a guarantee is not received, the expected number given will be the guarantee. After this time the guarantee number may not be reduced.

DEPOSIT AND PAYMENT

A non-refundable advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Payment in advance is required. Final payment for your event will be required three (3) business days prior to the event if paying with credit card, seven (7) business days if by check.