



MARRIOTT
PITTSBURGH
AIRPORT



EVENTS MENU



CONTINENTAL BREAKFAST

create-your-own continental breakfast | \$16 per person

**minimum of 10 people required*

assorted juices

gourmet coffee, decaffeinated coffee and herbal teas

select two breakfast items—

*assorted breakfast breads with butter and
fruit preserves*

*bagels with cream cheese, butter and
fruit preserves*

*house made muffins with butter and
fruit preserves*

fresh sliced seasonal fruit and berry display

assorted greek and fruit yogurts

house made granola

assorted dry cereals with 2% and skim milk

continental breakfast | \$19 per person

**minimum of 15 people required*

assorted juices

breakfast pastries to include bagels, muffins and
breakfast breads—served with cream cheese,
butter and fruit preserves

fresh sliced seasonal fruit and berry display

assorted greek and fruit yogurt

house made granola

assorted dry cereals with 2% and skim milk

gourmet coffee, decaffeinated coffee and herbal teas

high tea breakfast | \$21 per person

**minimum of 20 people required*

assorted juices

assorted herbal teas

smoked salmon display with mini bagels

*chopped eggs, capers, red onion, tomato,
cream cheese, served with mini bagels*

cucumber sandwiches

assorted scones served with lemon curd and preserves

fresh sliced seasonal fruit and berry display

gourmet regular and decaffeinated coffees

add an enhancement to your breakfast

\$3 per person per selection

hard boiled eggs

classic scrambled eggs

breakfast potatoes

steel cut oatmeal with brown sugar and raisins

buttermilk biscuits with sausage gravy and
cheddar cheese

\$4 per person per selection

buttermilk, chocolate chip, banana or
blueberry pancakes

brioche french toast with maple syrup

smoked bacon or breakfast sausage

\$5 per person per selection

scrambled eggs, smoked bacon and
cheddar cheese on a croissant

scrambled egg whites, spinach tomato and
feta cheese in a wrap

scrambled eggs, canadian bacon and cheese on an
english muffin

scrambled eggs, potatoes, cheddar cheese and
sausage or smoked bacon in a flour tortilla

all pricing subject to applicable service charge and tax

BUFFET BREAKFAST

full american | \$25 per person

**minimum of 20 people required*

assorted juices

assorted breakfast pastries to include muffins, bear claws and croissants—served with butter and fruit preserves

fresh sliced seasonal fruit and berry display

assorted greek and fruit yogurts

assorted dry cereals served with 2% and skim milk

steel cut oatmeal with brown sugar and raisins

scrambled eggs

buttermilk pancakes or brioche french toast with warm maple syrup (**select one**)

breakfast potatoes

smoked bacon or sausage (**select one**)

gourmet coffee, decaffeinated coffee and herbal teas

light and fit | \$23 per person

**minimum of 20 people required*

assorted juices

open-faced avocado toast

avocado, egg, roasted tomato on everything wheat bread

oatmeal station

steel-cut oatmeal, craisins, raisins, fresh berries, bananas, nuts, brown sugar

fresh cut fruit

gourmet coffee, decaffeinated coffee and herbal teas

southern charm | \$27 per person

**minimum of 20 people required*

assorted juices

hand-battered chicken with savory waffles and warm maple syrup

cheddar cheese grits

scrambled eggs

candied bacon

fresh cut fruit

gourmet coffee, decaffeinated coffee and herbal teas

omelet station | \$5 per person

**minimum of 15 people required; maximum of 30 people per station attendant*

add omelet station to a breakfast buffet**

chef created omelets prepared to order

guests will be able to choose from chef's selection of meats, cheeses and vegetables.

***attendant fee will apply*

*groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

PLATED BREAKFAST

baked french toast | \$17 per person

**minimum of 10 people required*

orange juice
fresh cut seasonal fruit
brioche french toast with butter and warm maple syrup
smoked bacon or sausage (**select one**)
gourmet coffee, decaffeinated coffee and herbal teas

all american | \$21 per person

**minimum of 10 people required*

orange juice
fresh cut seasonal fruit
smoked bacon
breakfast potatoes
scrambled eggs with a choice of (**select two**)—
fresh herbs, salsa, cheddar cheese, bell peppers, spinach, tomatoes or mushrooms
gourmet coffee, decaffeinated coffee and herbal teas

farmers frittata | \$18 per person

**minimum of 10 people required*

orange juice
fresh cut seasonal fruit
vegetable or western style frittata
smoked bacon or sausage (**select one**)
breakfast potatoes
gourmet coffee, decaffeinated coffee and herbal teas

steak and eggs | \$31 per person

**minimum of 10 people required*

orange juice
classic scrambled eggs
new york strip steak
breakfast potatoes
gourmet coffee, decaffeinated coffee and herbal teas

*all plated breakfasts include assorted muffins and nut breads
substitute egg whites for \$3 per person
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

BRUNCH

brunch buffet | \$33 per person

**minimum of 25 people required*

assorted juices

gourmet coffee, decaffeinated coffee and herbal teas

display includes—

fresh sliced seasonal fruit and berry display

assorted breakfast pastries and breads served with

cream cheese, butter and fruit preserves

carved selections (**select one**)—

baked ham with brown sugar

roasted turkey breast with pear and grape chutney

salad selections (**select two**)—

broccoli cheddar salad

tomato and mozzarella with balsamic drizzle

marinated grilled vegetables

mixed garden salad

caesar style salad

egg selections (**select one**)—

western style frittata

farmers frittata with spinach, roasted red pepper

and feta cheese

broccoli and cheddar quiche

sausage, green pepper and gouda quiche

classic scrambled eggs

additional selections (**select two**)—

shrimp and grits

brioche french toast or buttermilk pancakes with butter and

warm maple syrup

smoked bacon or turkey bacon

smoked sausage

breakfast potatoes

cheesy potatoes

roasted red skin potatoes

omelet station | \$5.00 per person

**minimum of 25 people required; maximum of 30 people per station attendant*

add omelet station to the brunch buffet**

chef created omelets prepared to order

guests will be able to choose from chef's selection of meats, cheeses and vegetables

***attendant fee will apply*

carving selection enhancements | \$6.00 per person

upgrade to —

sirloin of beef with horseradish sauce or

port wine demi-glace

beef brisket with apple cider BBQ sauce and horseradish sauce

groups with 20 or less attendees subject to small group service fee

all pricing subject to applicable service charge and tax

BREAKS

biscotti and brew | \$9 per person

biscotti
macarons
classic cold brew coffee
flavored cold brew coffee selections (**select one**)—
toasted coconut
cinnamon honey
tiramisu
vanilla

sweet treats | \$12 per person

miniature mousse cakes
brownie bites
fresh baked cookies
2% and skim milk

sweet and salty | \$13 per person

chocolate chip cookies
white cheddar popcorn
kettle chips and dip
candy bars

stadium treats | \$14 per person

soft pretzel bites with stadium mustard
miniature hot dogs
nacho chips, salsa, jalapeno and cheese sauce
popcorn

fiesta party | \$9 per person

tortilla chips, salsa, guacamole, queso blanco,
jalapenos, sour cream
**add chili for an additional \$2 per person*

totcho typical break | \$13 per person

tater tots, shredded cheddar cheese, bacon,
green onion, jalapenos, sour cream, cheese sauce
**add chili for an additional \$2 per person*

protein builder | \$15 per person

house made hummus with pita, carrot,
cucumber and celery sticks
roasted nuts
domestic cheeses with crackers
citrus infused water

take a dip | \$14 per person

tortilla chips, carrots, cucumber, celery
dip selections (**select two**)—
buffalo chicken dip
spinach and artichoke dip
french onion dip with kettle chips

wrap it up | \$14 per person

chicken fingers
sauce selections (**select three**)—
buffalo, barbeque, ranch, honey mustard
flour tortillas
shredded lettuce, diced tomato, cheddar cheese
snack selections (**select one**)—
crispy portobello fries with horseradish
mozzarella sticks with marinara

mediterranean | \$15 per person

grapeleaves
tabbouleh
hummus
roasted red peppers
feta cheese
olives
pita bread

design your own trail mix | \$16 per person

**minimum of 20 guests required; if less than 20 guests, select 5*
mixed nuts, almonds, house made granola,
dried cranberries, raisins, banana chips, dried
pineapple, dried papaya, chocolate chips, m&m's, and
pretzels

create your own snack break

**choose from a la carte selections on following page*
***limit to one premium item*
2 selections for \$9 per person
3 selections for \$10 per person
4 selections for \$12 per person

available for groups of 20 guests or more
all pricing subject to applicable service charge and tax

A LA CARTE SELECTIONS

bakery selections

house made muffins | \$38 per dozen
bagels with butter, cream cheese & fruit preserves | \$40 per dozen
breakfast breads | \$3.00 per serving
croissants | \$38 per dozen
bear claw | \$38 per dozen
warm cinnamon rolls | \$38 per dozen
assorted scones | \$38 per dozen
assorted cookies | \$38 per dozen
warm chocolate chip cookies | \$42 per dozen
danish | \$38 per dozen
blondies, brownies & lemon bars | \$38 per dozen
biscotti | \$36 per dozen
assorted greek & fruit yogurts | \$4 each
yogurt parfaits | \$5.50 each

fruit and cheese selections

domestic cheese display | \$6 per person
whole fruit | \$2.50 per piece
fresh sliced seasonal fruit | \$4.50 per person
individual fresh cut fruit jars | \$4.50 each
individual red & green grape shooters | \$3.50 each
strawberry & pineapple skewers | \$4 each
melon skewers | \$3.50 each
roasted nut shooter | \$4 each
almond shooter | \$4 each
mozzarella string cheese stick | \$3 each

snack selections

chocolate dipped strawberries | \$2.50 each
assorted candy bars | \$3.50 each
individual bags of potato chips & pretzels | \$3.50 each
granola & energy bars | \$4.50 each
trail mix packets | \$3 each
snack mix | \$2.50 per person
soft pretzel bites | \$4.50 per person
served with mustard and cheese sauce
kettle chips | \$5 per person
served with french onion dip
tortilla chips | \$5.50 per person
served with guacamole and salsa
fried mozzarella cheese sticks | \$4 per person
served with marinara sauce
individual vegetable crudité | \$4 per person
served with ranch

premium snack selections

classic donuts | \$36 per dozen
little gourmet donuts | \$42 per dozen
individual berry martinis | \$6 each
hummus with pita chips, celery & carrots | \$6 per person
spinach artichoke dip | \$4.50 per person
served with tortilla chips and carrots
buffalo chicken dip | \$6 per person
served with tortilla chips and celery
crispy portabello fries | \$4.50 per person
served with horseradish sauce
cold marinated grilled vegetables | \$6 per person
prepared with a balsamic glaze

*most selections available in quantities of 10 servings or more, please inquire with your catering specialist
all pricing subject to applicable service charge and tax*

BUFFET LUNCH

wood grilled flatbreads | \$29 per person

**minimum of 10 guests; maximum of 50 guests*

tomato bisque

classic caesar salad

flatbread selections (**select three**) –

chicken bacon ranch flatbread

grilled chicken, smoked bacon, pepper jack cheese, with ranch dressing

diablo flatbread

house made sausage, banana peppers and tomato basil sauce with parmesan and mozzarella cheeses

margherita flatbread

roasted roma tomatoes, fresh basil olive oil and garlic with feta and fresh mozzarella cheeses

bbq flatbread

slow roasted bbq pulled beef brisket with caramelized red onions, smoked bacon, pepper jack cheese, drizzled with a1 ranch dressing

vegetable flatbread

grilled bell peppers, red onion, zucchini and yellow squash with fresh basil, olive oil, garlic and shredded mozzarella cheese

chef's selection of assorted desserts

metro deli | \$29 per person

**minimum of 10 guests required*

soup of the day

red skin potato salad and mixed garden salad

deli display—

*premium roasted turkey breast, roast beef, black forest ham and genoa salami
provolone, pepper jack, baby swiss and cheddar cheeses
leaf lettuce, red onions, sliced ripe tomatoes and dill pickle spears
condiment station, artisan breads and kaiser rolls*

assorted individual bags of chips, pretzels and popcorn

chef's selection of cookies and brownies

market buffet | \$30 per person

**minimum of 20 guests required*

roasted red pepper gouda bisque

mixed garden salad and broccoli salad

assorted individual bags of chips, pretzels and popcorn

sandwich selections (**select three**) –

chef's signature sandwich

pastrami, muenster cheese, grain mustard, lettuce, tomato, pickled onion, served on marble rye

grilled chicken on ciabatta

grilled chicken breast with lettuce, roasted tomato, red onion and fresh mozzarella, served on a ciabatta bun

italian style sub

genoa salami, black forest ham, provolone cheese, lettuce, tomato and red onion, served on a hoagie roll

roasted turkey breast

oven roasted turkey breast with swiss cheese, lettuce and tomato, served on a kaiser roll

grilled vegetable

sliced and marinated zucchini, yellow squash, portabella mushroom and red onion, grilled with roasted garlic aioli, served on a bianco bun

mediterranean veggie

spinach, feta cheese, artichokes, black olives, roasted red pepper hummus in a wrap

chicken salad with grapes on a croissant

roasted chicken with grapes, celery and creamy dressing served on a croissant

chef's selection of cookies and brownies

*all selections include gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.50 per person
groups with 20 or less attendees subject to small group service fee
for groups less than 15, please inquire about small meeting menu prices and selections
all pricing subject to applicable service charge and tax*

BUFFET LUNCH

amore buffet | \$31 per person

**minimum of 20 guests*

wedding soup
mixed garden salad and tomato mozzarella salad
eggplant parmesan
chicken selection (**select one**) –
chicken marsala
chicken piccata
penne pasta primavera
fresh rolls with butter
italian lemon crème cake and tiramisu

backyard buffet | \$31 per person

**minimum of 20 guests*

salad selections (**select two**) –

mixed garden salad
tomato and mozzarella salad
potato salad
coleslaw
fresh cut fruit salad

meat selections (**select two**) –

beef burgers
grilled chicken
black bean burgers
beyond burger™

side selections (**select two**) –

seasoned fries
baked beans
macaroni and cheese

house made kettle chips and dip

assorted cookies

quesadilla buffet | \$30 per person

**minimum of 10 guests; maximum of 50 guests*

chicken tortilla soup
fiesta salad
mixed greens tossed with seasoned corn, black beans, tortilla strips, diced tomatoes and shredded cheddar cheese, served with southwest ranch

quesadilla selections (**select three**)–

cheese quesadilla
blend of mozzarella, asiago and cheddar cheeses
chicken quesadilla
grilled sliced chicken breast with pepper jack cheese

shrimp quesadilla
baby marinated grilled shrimp

beef brisket quesadilla
barbeque brisket with caramelized onions

steak quesadilla
chipotle steak, caramelized onions, red peppers with pepper jack cheese

vegetable quesadilla
portabello mushroom, summer squash, peppers, onions with pepper jack cheese

rice selection (**select one**)–

spanish rice
cilantro lime rice

fried tortilla chips with assorted salsa, sour cream, guacamole, white queso

cinnamon apple churros and fresh fruit with berries

all selections include gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.50 per person
groups with 20 or less attendees subject to small group service fee
for groups less than 15, please inquire about small meeting menu prices and selections
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BUFFET LUNCH

executive buffet | \$36 per person

**minimum of 20 guests required*

soup (**select one**) –

potato leek soup

roasted red pepper gouda bisque

wedding soup

salad (**select one**) –

mixed green salad

caesar salad

spinach and strawberry salad

tomato mozzarella salad

entrée selections (**select two**) –

chicken trentino

chicken mediterranean

roast loin of beef

roast pork with apple pear demi-glace

pan seared cod veronique

pan seared salmon with honey glaze

tri color cheese tortellini with white wine shallot sauce

chef's selection of starch and garden vegetable

fresh rolls with butter

chef's selection of assorted desserts

create-a-salad | \$30 per person

**minimum of 15 guests required*

chef's selection of soup

mixed greens

cherry tomatoes, cucumbers, red onion, black

olives, shredded carrots, cheddar cheese,

bleu cheese, chopped eggs, dried cranberries,

candied pecans, wonton strips

choice of two dressings

seasoned fries

protein selections (**select two**) –

herb marinated chicken

grilled steak

salmon

served with fresh rolls and butter

chef's selection of assorted desserts

grilled fajita buffet | \$32 per person

**minimum of 15 guests required*

chicken tortilla soup

mixed garden salad with choice of two dressings

seasoned tequila lime chicken, chipotle steak with

grilled onions and peppers

rice selection (**select one**)–

spanish rice

cilantro lime rice

flour tortillas

housemade tortilla chips with con queso, salsa,

guacamole, sour cream

cinnamon apple churros and caramel flan

specialty lunch buffets include gourmet coffee, decaffeinated coffee, herbal tea and iced tea

assorted sodas available for an additional \$1.50 per person

groups with 20 or less attendees subject to small group service fee

for groups less than 15, please inquire about small menu prices

all pricing subject to applicable service charge and tax

PLATED LUNCH

marriott chicken | \$27 per person

**minimum of 10 guests required*

sautéed boneless chicken breast with your choice of topping (**select one**) –

- piccata*
- marsala*
- pineapple mango salsa*
- mediterranean*

marriott haddock | \$28 per person

**minimum of 10 guests required*

pan seared your way (**select one**) –

- pineapple mango salsa*
- provençal*
- cajun spice with lemon cream*
- citrus buerre blanc*

marriott salmon | \$31 per person

**minimum of 10 guests required*

prepared your way (**select one**) –

- teriyaki glaze*
- pistachio encrusted*
- chai tea honey glaze*
- lemon and dill*

marriott roasted beef | \$32 per person

**minimum of 10 guests required*

sliced beef with port wine demi-glaze or roasted shallot demi-glaze

pasta primavera | \$27 per person

**minimum of 10 guests required*

cheese tortellini with white wine shallot cream sauce and fresh garden vegetables

starter course (select one) –

- potato leek soup*
- roasted red pepper gouda bisque*
- wedding soup*
- mixed garden salad*
- caesar style salad*
- spinach and strawberry salad*
- fresh fruit cup*

dessert presentation (select one) –

- apple pie*
- carrot cake*
- chocolate sensation cake*
- lemon layer cake*
- red velvet mousse cake*
- tiramisu mousse cake*
- new york style cheesecake*
- ice cream or sorbet*
- cookie bars*

*all entrees accompanied by chef's selection of starch and garden fresh vegetable, fresh rolls with butter
gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.50 per person
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

PLATED DINNER SELECTIONS

**minimum of 10 guests required for all plated selections*

chicken trentino | \$33 per person

*asiago encrusted boneless breast of chicken
with a cognac cream sauce*

chicken marsala | \$33 per person

*boneless breast of chicken sautéed with a
classic marsala wine sauce with mushrooms*

chicken toscana | \$33 per person

*boneless breast of chicken sautéed with white
wine sauce topped with spinach, diced tomato
and fontina cheese*

roast pork tenderloin | \$33 per person

*seasoned and slow roasted boneless pork
tenderloin served with stone ground mustard
demi-glace*

pan seared haddock | \$33 per person

*served with pineapple mango salsa,
mediterranean style or cajun-seared with
lemon creme*

pan seared mahi | \$35 per person

served with mandarin orange beurre blanc

pan seared salmon | \$46 per person

*served with chai tea honey glaze or citrus
beurre blanc or lemon butter dill*

roast sirloin of beef | \$46 per person

*seasoned and slow roasted and served with
horseradish sauce*

tenderloin of beef | \$49 per person

*roasted tenderloin with port wine demi-glace or
roasted garlic demi-glace*

filet mignon | \$54 per person

*grilled with port wine demi-glace, bordelaise or
roasted shallot demi-glace*

starter course (select one) –

*wedding soup
cream of potato leek soup
tomato florentine soup
chicken tortilla soup
mushroom bisque
roasted red pepper gouda bisque
mixed garden salad
caesar style salad
pear and cranberry salad
spinach and strawberry salad*

accompaniments (select two) –

*truffle infused mashed potatoes
roasted red pepper mashed potatoes
boursin mashed potatoes
roasted herb redskin potatoes
caramelized onion mashed potatoes
rice pilaf
wild nutty rice
wild mushroom risotto
roasted seasonal vegetables
sautéed green beans, olive oil and garlic
asparagus and carrots
broccoli with lemon pepper butter*

dessert presentation (select one) –

*apple pie
boston cream pie
carrot cake
chocolate sensation cake
lemon cream cake
cheesecake
strawberry shortcake (seasonal)*

all entrees include fresh rolls with butter

gourmet coffee, decaffeinated coffee, herbal tea and iced tea

assorted sodas available for an additional \$1.50 per person

groups with 20 or less attendees subject to small group service fee

all pricing subject to applicable service charge and tax

DUAL PLATED DINNER SELECTIONS

**minimum of 10 guests required for all plated selections*

chicken franciase and shrimp scampi | \$46 per person

*seared chicken breast with lemon cream sauce
accompanied by shrimp scampi*

caribbean chicken and crab cake | \$46 per person

*grilled chicken breast with pineapple sauce
accompanied by a crab cake with cajun remoulade*

beef tenderloin and chicken | \$48 per person

*roast sliced tenderloin of beef with port wine demi-
glace accompanied by your selection of chicken*

beef tenderloin and salmon | \$49 per person

*roast sliced tenderloin of beef with port wine demi-
glace accompanied by your choice of salmon*

starter course (select one) –

*wedding soup
cream of potato leek soup
tomato florentine soup
chicken tortilla soup
mushroom bisque
roasted red pepper gouda bisque
mixed garden salad
caesar style salad
pear and cranberry salad
spinach and strawberry salad*

accompaniments (select two) –

*truffle infused mashed potatoes
roasted red pepper mashed potatoes
boursin mashed potatoes
roasted herb redskin potatoes
caramelized onion mashed potatoes
rice pilaf
wild nutty rice
wild mushroom risotto
roasted seasonal vegetables
sautéed green beans, olive oil and garlic
asparagus and carrots
broccoli with lemon pepper butter*

dessert presentation (select one) –

*apple pie
boston cream pie
carrot cake
chocolate sensation cake
lemon cream cake
cheesecake
strawberry shortcake (seasonal)
seasonal mousse*

*all entrees include fresh rolls with butter
gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.50 per person
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

DINNER BUFFETS

commuter buffet | \$42 per person

select:

one soup
one salad
two accompaniments
two entrees

concorde buffet | \$46 per person

select:

one soup
one salad
two accompaniments
three entrees

pittsburgh buffet | \$33 per person

chopped salad with choice of two dressings

sweet slaw

pierogies with sour cream

steak fries

sandwich selections (**select two**) –

capicola and provolone
cheddar cheesesteak
turkey and swiss
ham and cheddar
corned beef and sauerkraut

chef's selection of assorted desserts

soup selections

wedding soup
tomato florentine soup
chicken tortilla soup
mushroom bisque
roasted red pepper gouda bisque
cream of potato leek

salad selections

mixed green salad with assorted toppings
cucumber and tomato salad
spinach and strawberry salad
tomato and mozzarella salad
caesar style salad
fresh cut fruit salad

accompaniment selections

truffle infused mashed potatoes
roasted red pepper mashed potatoes
boursin mashed potatoes
roasted herb redskin potatoes
caramelized onion mashed potatoes
rice pilaf
wild nutty rice
wild mushroom risotto
green beans with olive oil and garlic
roasted seasonal vegetables
asparagus and baby carrots
penne or cheese ravioli alla vodka
cavatappi with roasted red pepper cream
tri color tortellini with white wine shallot sauce

entree selections

chicken marsala
chicken trentino
chicken francaise
chicken toscana
chicken mediterranean
sliced beef with port wine demi-glace
classic pork loin with apple pear demi-glace
pan seared salmon with chai tea honey glaze
pistachio encrusted salmon
pan seared haddock with citrus beurre blanc

available for groups of 25 guests or more

each buffet includes fresh rolls and butter, chef's selection of assorted desserts

gourmet coffee, decaffeinated coffee, herbal tea and iced tea

all pricing subject to applicable tax and service charge

CARVING STATIONS

roasted turkey | \$185

served with cranberry orange relish and silver dollar rolls (serves 25 people)

cured ham | \$240

served with honey mustard sauce and savory biscuits (serves 50 people)

beef tenderloin | \$385

served with port wine demi-glace and horseradish sauce with silver dollar rolls (serves 20 people)

prime rib of beef | \$425

roasted in natural juices with creamy horseradish and assorted rolls (serves 35 people)

top round of beef | \$320

baron of beef served with bordelaise sauce and silver dollar rolls (serves 40 people)

*one carver required per 100 people | \$100
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

STATIONS I

preview station

- domestic cheese display with crackers and mustard | \$6 per person
- hummus with pita chips | \$6 per person
- freshly sliced fruit tray | \$4.50 per person
- crudité of fresh vegetables with dip | \$5 per person
- seasonal bruschetta | \$2.50 per piece

carvers corner

- roast baron of beef served with port wine demi-glace and horseradish sauces | \$12 per person
- sirloin of beef served with port wine demi-glace and horseradish sauces | \$14 per person
- smoked beef brisket with apple cider barbeque and horseradish sauces | \$14 per person
- tenderloin of beef served with port wine demi-glace and horseradish sauces | \$19 per person
- roast turkey breast served with stone ground mustard and cranberry chutney | \$10 per person
- baked ham served with pineapple salsa on the side | \$10 per person
- roast loin of pork served with stone ground mustard | \$10 per person

all carving stations accompanied by silver dollar rolls

butler passed hors d'oeuvres

four pieces per person | \$13 per person —

smoked chicken quesadillas

swedish meatballs

phyllo pockets with spinach and feta cheese

spring rolls with thai chili sauce

most selections available in quantities of 10 servings or more, please inquire with your catering specialist

one carver required per 100 people | \$100

groups with 20 or less attendees subject to small group service fee

all pricing subject to applicable service charge and tax

STATIONS II

salad station | \$7 per person

select two (accompanied by artisan bread) –

mixed greens tossed with toasted almonds and mandarin oranges

spinach and strawberry salad

caesar style salad

mixed green salad with assorted toppings

tomato and mozzarella salad

fresh cut fruit with yogurt dip

antipasto station | \$14 per person

italian cured meats

fresh mozzarella and provolone cheeses

roasted red and yellow peppers

italian olives

marinated grilled vegetables

ciabatta, focaccia and tuscan style rolls

pasta station | \$11 per person

pasta selections (select two pasta) –

cheese tortellini, cheese ravioli, gnocchi, penne, and gemelli
plus

white wine shallot, vodka cream and tomato basil sauces

diced garlic and crushed red pepper

tomatoes, spinach, mushrooms and asparagus

grilled chicken and sweet sausage

shredded mozzarella and shaved parmesan cheese

**station attendant required*

asian station | \$12 per person

fried rice

vegetable spring rolls

general tso's chicken

beef stir fry with asian vegetables

pot stickers with thai chili sauce

asian take out containers and chop sticks

available for groups of 20 guests or more

one pasta attendant required per 35 people | \$100

groups with 20 or less attendees subject to small group service fee

all pricing subject to applicable service charge and tax

STATIONS III

seafood station

scallops wrapped in bacon | \$185 per 50 pieces

jumbo shrimp with cocktail and remoulade sauces | \$200 per 50 pieces

grilled shrimp with fruit chutney and remoulade sauces | \$200 per 50 pieces

whole poached salmon with diced eggs, tomatoes, capers, red onions, black olives and mini bagellettes | \$395 each

make your own slider station | \$12 per person

protein selections (**select two**) –

beef brisket with apple cider barbeque and horseradish sauce

carolina pulled pork

buffalo pulled chicken with ranch dressing

miniature crab cakes (add \$3 per person premium)

station includes: crispy fried onions, shredded cheddar, diced tomato and jalapeno with slider rolls

tater tot bar | \$8 per person

crispy golden tater tots

melted cheese sauce, crumbled bacon, sour cream, salsa, shredded cheddar cheese and classic gravy

**station attendant optional*

mashed potato martini bar | \$9 per person

parmesan mashed potatoes

yukon gold mashed potatoes

caramelized onions, crumbled bacon, sour cream, roasted corn, scallions, shredded cheddar cheese and classic gravy

**station attendant optional*

viennese station | \$12 per person

***minimum 50 guests**

new york style cheesecake

chocolate truffle cake

tiramisu

caramel apple torte

individual mousse desserts

miniature strawberry shortcake

miniature cannoli

chocolate dipped strawberries

available for groups of 20 guests or more
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax

HORS D'OEUVRES SELECTION

executive hors d'oeuvres selections | \$175 per 50 pieces

swedish meatballs
broccoli and cheese bites
fried pickles with dipping sauce
mini quiche
franks in puff pastry
smoked chicken quesadillas
risotto balls with dipping sauce
toasted ravioli with marinara
fried mozzarella cheese
pot stickers with thai chili sauce
vegetable spring roll with thai chili sauce
mushroom and cheese bruschetta
tomato and basil crostini

premium hors d'oeuvres selections | \$185 per 50 pieces

phyllo pockets filled with spinach and feta cheese
prosciutto ham with melon
coconut shrimp
miniature crab cakes with old bay aioli drizzle
beef wellington
scallops wrapped in bacon
brie in puff pastry
chicken skewers
crispy asparagus with asiago cheese
vegetable skewers
mushroom stuffed with spinach and boursin cheese
tomato and mozzarella skewer
strawberry and pineapple kebobs
red grape and cheddar skewers

all pricing subject to applicable service charge and tax

HOSPITALITY FARE

dips by the quart

each quart serves 10-12

salsa | \$10 per quart

queso | \$15 per quart

guacamole | \$20 per quart

served with house fried tortilla chips

spinach and artichoke | \$30 per quart

hummus | \$35 per quart

buffalo chicken | \$45 per quart

*served with pita chips, red pepper strips,
carrot, celery and cucumber sticks*

salads by the quart

each quart serves 10-12

potato | \$10 per quart

pasta | \$10 per quart

coleslaw | \$10 per quart

broccoli and cheddar | \$12 per quart

seasonal fruit | \$20 per quart

pizza

12-cut with up to (2) toppings | \$24 per pizza

additional toppings | \$2 each

little bites

tomato basil bruschetta | \$75 per 25 pieces

mushroom bruschetta | \$75 per 25 pieces

tenderloin boursin crostini | \$85 per 25 pieces

tenderloin board | \$350

serves 20-25

*sliced tenderloin of beef, horseradish sauce,
cilantro pesto aioli and silver dollar rolls*

trays

serves 20-25

vegetable | \$75 per tray

sliced fruit | \$75 per tray

domestic cheese | \$90 per tray

sandwich rings

16 cuts per ring

turkey | \$65 per ring

italian | \$65 per ring

ham | \$65 per ring

sandwiches and wraps

egg and cheese with bacon or sausage breakfast sandwich or wrap | \$7 each

egg white, spinach, tomato and feta breakfast wrap | \$7 each

vegetable and hummus wrap | \$7 each

chicken caesar wrap | \$8 each

italian meat and cheese wrap | \$9 each

family style options

serves 15-20

meatball marinara | \$65

*served with hoagie rolls and shredded
mozzarella cheese*

sausage and peppers | \$65

*served with hoagie rolls and shredded
mozzarella cheese*

pulled pork | \$85

served with kaiser rolls, lettuce, tomato and cheese

stations

**minimum of 20 guests required*

nacho | \$6 per person

*queso, salsa, guacamole, jalapenos, sour cream and house
fried tortilla chips*

taco | \$12 per person

*hard and soft shells, ground beef, tomatoes, shredded lettuce,
shredded cheddar cheese, jalapenos and salsa*

desserts

cookies or brownies | \$30 per dozen

cupcakes | \$36 per dozen

chocolate dipped strawberries | \$1.75 each

**minimum of 10 servings*

ice cream sundae bar | \$7 per person

**minimum of 20 guests required*

*vanilla ice cream, chocolate sauce, caramel sauce, sprinkles,
crushed oreos, cherries and whipped cream*

mixer package

*assorted diet and regular sodas, club soda, tonic water,
cranberry juice, orange juice, pineapple juice, lemons, limes and
cherries*

up to 25 people | \$100

26-50 people | \$150

all pricing subject to applicable service charge and tax

BEVERAGES

host and cash bars

- essential brands | **host: \$8 | cash: \$8** per drink
- exceptional brands | **host \$10 | cash: \$10** per drink
- extraordinary brands | **host \$12 | cash: \$12** per drink
- domestic bottle beer | **host \$7 | cash: \$7** per bottle
- premium bottle beer | **host \$8 | cash: \$8** per bottle
- hard seltzer | **host \$8 | cash: \$8** per bottle
- wine by the glass | **host \$9 | cash: \$9** per glass
- cordials | **host \$11 | cash: \$11** per drink
- bottled water | **host \$4 | cash: \$3** each
- diet and regular sodas | **host \$4 | cash: \$3** each

**host bars are priced per drink and reflect the actual number of drinks served. actual charges are based upon consumption. cash bars reflect the cost per drink as paid by the individual guest.*

open bar package

- essential brands—
 - first hour | \$15 per person
 - second hour | \$9 per person
 - each additional hour | \$6 per person
- exceptional brands—
 - first hour | \$20 per person
 - second hour | \$10 per person
 - each additional hour | \$7 per person
- extraordinary brands—
 - first hour | \$24 per person
 - second hour | \$11 per person
 - each additional hour | \$9 per person
- additional selections—
 - margarita or rum punch | \$95 per gallon
 - champagne punch or sangria | \$95 per gallon
 - mimosa or bloody mary | \$95 per gallon

**open bars are priced per person on either the guaranteed attendance or the actual attendance, if higher. all open bars are stocked with bourbon, vodka, gin, scotch, whiskey, rum, tequila, beer selection, wine, soda and bottled waters.*

**event bars do not dispense shots*

**bartender fee applies*

**maximum 4 hours, \$25 for each additional hour—minimum bar revenue of \$375 to sponsor a bar*

beverage selection

essential brands

jim beam, seagram's 7, beefeater, cruzan light, captain morgan, jose cuervo tradicional, dewar's, smirnoff

exceptional brands

marker's mark, jack daniels, tanqueray, bacardi, captain morgan, dewar's, don julio blanco, absolut

extraordinary brands

knob creek, jack daniels, crown royal, bombay sapphire, bacardi, captain morgan, johnnie walker black, patron silver, grey goose

all bars include

peach schnapps, amaretto, sweet & dry vermouth, triple sec

canyon road wine varietals

*cabernet sauvignon, merlot, pinot noir
chardonnay, moscato, pinot grigio, white zinfandel*

domestic beers

budweiser, bud light, coors light, michelob ultra, miller lite, yuengling

premium and craft beers

blue moon, corona, heineken, dog fish ipa, sam adams, sierra nevada, stella artois

cordials and cognacs to enhance your bar

romana sambuca, bailey's, grand marnier, chambord, drambuie, frangelico, courvosier VS, harveys bristol cream, godiva

a la carte selections

- house wine | \$38 per bottle
- sparkling water | \$5 each
- flavored iced teas | \$5 each
- assorted bottled juices | \$4 each
- assorted diet and regular soda | \$4 each
- chocolate, 2% or skim milk | \$3 each
- assorted vitamin water | \$6 each
- red bull or assorted energy drinks | \$6 each
- infused water | \$35 per gallon
- non-alcoholic fruit punch | \$45 per gallon
- lemonade | \$45 per gallon
- iced tea | \$45 per gallon
- gourmet coffee and decaffeinated coffee | \$57 per gallon
- herbal teas | \$57 per gallon

MEETING PACKAGES

first class | \$75 per person

- continuous beverage service
- full american breakfast buffet
- morning break
- hot or cold lunch buffet
- afternoon break

concourse a | \$70 per person

- continuous beverage service
- continental breakfast
- morning break
- hot or cold lunch buffet
- afternoon break

runway | \$64 per person

- continuous beverage service
- continental breakfast
- morning or afternoon break
- hot or cold lunch buffet

concourse b | \$60 per person

- continuous beverage service
- morning break
- hot or cold lunch buffet
- afternoon break

baggage claim | \$50 per person

- continuous beverage service
- hot or cold lunch buffet
- afternoon break

concourse c | \$45 per person

- continuous beverage service
- full american breakfast buffet
- morning break or afternoon break

stand by | \$40 per person

- continuous beverage service
- continental breakfast
- morning break or afternoon break

menus included in meeting packages

beverage service

gourmet coffee, decaffeinated coffee, specialty teas, assorted sodas and bottled water

continental breakfast

bagels with cream cheese, butter and fruit preserves, house made muffins with butter and fruit preserves, fresh sliced seasonal fruit and berry display, assorted greek and fruit yogurts, house made granola, assorted dry cereals with 2% and skim milk

break options

biscotti and brew, sweet treats, sweet and salty, stadium treats, fiesta party, tocho typical break, protein builder, take a dip, wrap it up, mediterranean

lunch buffet options

wood grilled flatbreads, metro deli, market buffet, amore buffet, quesadilla buffet, backyard buffet, create-a-salad, fajita buffet

*meeting packages are available to groups greater than 25 guests
all pricing subject to applicable service charge and tax*

MEETINGS MADE SIMPLE

meetings made simple package | \$96 per person

continuous beverage service
continental breakfast service
morning break
hot or cold lunch buffet
afternoon break
one complimentary meeting room
tables set to your specifications
infused water

power package—

*one 8 ft screen
projection cart
cabling
technical support*

dedicated conference planning manager—

a professional planner is available to assist with all meeting requirements on site while being available to respond to the changing dynamics of your meeting

meetings made simple

dedicated service team member through the complimentary marriott meeting services app, marriott red coat direct program and marriott meetings imagined website

menus included in meeting packages

beverage service

gourmet coffee, decaffeinated coffee, herbal teas, assorted sodas and bottled water

continental breakfast

bagels with cream cheese, butter and fruit preserves, house made muffins with butter and fruit preserves, fresh sliced seasonal fruit and berry display, assorted yogurt

break options

biscotti and brew, sweet treats, sweet and salty, stadium treats, fiesta party, totcho typical break, protein builder

lunch buffet options

wood grilled flatbreads, metro deli, market buffet, amore buffet, quesadilla buffet, backyard buffet, create-a-salad, fajita buffet

*meetings made simple package is available for groups of 15 to 25 people
all pricing subject to applicable service charge and tax*

MARRIOTT CATERING POLICIES

Catering policies

Welcome to the Pittsburgh Airport Marriott! We look forward to serving you and your associates. Our staff will assist you in every way possible to prepare for a successful meeting or special occasion.

Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked through the hotel.

Confirmation for the number of guests to be served must be received no later than 72 business hours prior to the scheduled function, otherwise the hotel will consider your original expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

A service charge of 12 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. Only employees employed by the hotel receive the service charge. Temporary staffing agency employees working banquet functions will not receive any portion of the service charge. An administrative fee of 14% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel for the administration of the banquet and will not be distributed as a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

The Pittsburgh Airport Marriott reserves the right to inspect and control all parties, meetings, receptions and events being held on the premises.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. **All food and beverage must be purchased through the hotel, or penalties will be assessed.** No food or beverage is to be taken from the hotel.

If the room herein reserved cannot be made available to the guest, the hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed by the guest as full performance.

The hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.

Catering policies (continued)

All prices are subject to change due to pending circumstances with notice. Final pricing is available 30 days prior to your event.

All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid with cash or credit card prior to the function. Direct billing can be arranged, but must be approved prior to the function date. A 21-day advance notice is required to establish direct billing.

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in displaying of all materials.

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the Catering Department.

The customer is responsible for the arrangements and all expense of shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel is not responsible for damage or loss of any items left in the hotel prior to or following any function. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed. The hotel will accept packages two working days prior to the function, between 7:00 AM and 5:00 PM daily. The shipper will be responsible for the loading and unloading of packages into the hotel. Hotel packages must be marked appropriately with:

Name of Group and Date of Function
On-Site Contact Name Pittsburgh Airport Marriott
777 Aten Road
Coraopolis, PA 15108

Receiving charges may apply based on number of packages received, size and weight. Please consult your sales representative for additional information.

The hotel may request the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the hotel.