



MARRIOTT
STAMFORD

EVENTS MENU

A light gray topographic map background with contour lines and various symbols like squares and triangles.

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BREAKFAST

Continental Breakfast 24

Chilled Orange, Cranberry & Apple Juices
Seasonal Whole Fruit
Breakfast Cereals
Dannon Yogurt & Bananas
Petite Bagels, Muffins & Croissants
Sweet Cream Butter, Fruit Preserves, Cream Cheese, Peanut Butter & Honey

Executive Continental 27

Chilled Orange, Cranberry & Apple Juices
Sliced Seasonal Fruit & Berries
House made Cherry Almond Granola & Dannon Yogurt Parfaits
Whole Fruit & Bananas
Petite Bagels, Muffins & Croissants
Seasonal Breakfast Bread
Hot Oatmeal, Dried Fruit & Brown Sugar
Sweet Cream Butter, Fruit Preserves, Cream Cheese, Peanut Butter & Honey
Citrus Infused Water

American Breakfast Buffet 34

Chilled Orange, Cranberry & Apple Juices
Sliced seasonal Fruit & Berries
Petite Bagels, Muffins & Croissants
Sweet Cream Butter, Fruit Preserves, Cream Cheese, Peanut Butter & Honey
Breakfast Cereals & Milk
Fluffy Scrambled Eggs served with Assorted Toppings
Smoked Bacon & Country Sausage
Skillet Roasted Potatoes

The Agora Breakfast 29

Chilled Orange, Cranberry & Apple Juices
Sliced Seasonal Fruit & Berries
House-Made Cherry Almond Granola & Low Fat Yogurt Parfaits
Assorted Whole Fruit
Petite Bran Muffins & Whole Wheat Bagels
Preserves, Low Fat Cream Cheese, Peanut Butter & Honey
Hot Oatmeal, Dried Fruit & Agave Nectar
Assorted Low Fat Yogurts
Flavored Soy Milk
Coconut Water



All prices are subject to 23% Taxable Event Administrative Fee and 6.35% Connecticut Sales Tax.

Stamford Marriott Hotel & Spa

243 Tresser Boulevard, Stamford CT 06901 T. 203.357.9555

meetings  imagined

BREAKFAST BUFFET ENHANCEMENTS

<p>Custom Made Omelet Station (Maximum Duration of One Hour \$125 Chef Fee per 50 guests; Minimum of 50 guests) Variety of fillings to include: Fresh Eggs, Whipped Egg Whites & Scrambled Eggs Diced Country Ham, Smoked Salmon, Tri-Colored Peppers, Mushrooms, Onions, Spinach Tomatoes, Broccoli, & Chives Cheddar, Swiss & Goat's Cheese</p>	<p>12</p>
<p>Fruit Smoothie Station Custom Made to Order Blended Smoothies to include: Strawberries, Blueberries, Bananas, Peaches Mango, Raspberries Greek Style Vanilla Yogurt, Wheat Germ, Local Honey Non Dairy Whipped Topping</p>	<p>13</p>
<p>Pancake Station (Maximum Duration of One Hour \$125 Chef Fee per 50 guests; Minimum of 50 guests) Buttermilk Pancakes Prepared to Order: Warm Maple Syrup, Apple Topping, Fresh Berries, Vanilla Whipped Topping (Gluten Free Available)</p>	<p>12</p>
<p>Breakfast Burrito Station (Maximum Duration of One Hour \$125 Chef Fee per 50 guests; Minimum of 50 guests) Warm Flour Tortilla Prepared to Order including the following Accompaniments: Scrambled Eggs, Cheddar Cheese, Roasted Peppers, Chorizo Sausage, Guacamole & Salsa</p>	<p>12</p>
<p>Roasted Honey Ham Carving Station Buttermilk Biscuits & Flaky Croissants</p>	<p>11</p>
<p>Fruit Skewer Display Honey Yogurt Dip</p>	<p>9</p>
<p>Assorted Breakfast Sandwiches Sausage, Egg & Cheese Biscuit; OR Bacon, Egg & Cheese Kaiser Roll; OR Breakfast Burritos with Chorizo Sausage</p>	<p>7</p>
<p>Breakfast Add-Ons Oatmeal with Brown Sugar & Dried Fruit Granola & Yogurt Parfaits Sliced Seasonal Fruit Lox & Bagels with Cream Cheese Vanilla Crepes with Fruit Compote Bleu Berry Cheese Blintzes Belgian Waffles with Maple Syrup Seasonal Whole Fruit Warm Fruit Topping Chef's Seasonal Frittata</p>	<p>5 5 9 11 6 7 6 3 per piece 3 7</p>



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PLATED BREAKFAST SELECTIONS

Traditional Breakfast Fluffy Scrambled Eggs with Cheddar Cheese, Crisp Bacon or Sausage Links Roasted Skillet Potatoes	23
Steak and Eggs 6 oz. Grilled New York Sirloin Scrambled Eggs with Chives Parmesan Potato Rosti	31
Nutella Stuffed French Toast Bananas, Toasted Walnuts, Warm Maple Syrup, Choice of Bacon or Sausage	22
Eggs Benedict English Muffin, Canadian Bacon, Poached Egg Topped with Warm Hollandaise Roasted Potatoes	27
Blueberry Pancakes Served Family Style Whipped Vanilla Butter, New England Maple Syrup, Whipped Vanilla Topping Fruit Garnish, Bacon or Sausage	24
All Breakfasts Entrees Include: Orange Juice, Seasonal Fruit & Berry Martini Basket of Assorted Breakfast Pastries with Sweet Butter, Preserves & Cream Cheese Starbucks Coffees & Tazo Teas	

6.



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A LA CARTE ITEMS

Standard One Hour Coffee Service	10
Freshly Brewed Starbucks Regular & Decaffeinated Coffees & Assorted Tazo Teas	
Soft Drinks to Include Assorted Sodas, Still & Sparkling Waters	
Freshly Brewed Starbucks Regular Coffee	79 per gallon
Freshly Brewed Starbucks Decaffeinated Coffee	79 per gallon
Assorted Tazo Hot Tea	79 per gallon
Chilled Orange, Grapefruit or Cranberry Juices	4
Red Bull Energy Drink	4
Starbucks Frappuccino	4
Dannon Yogurt	3
Whole Fresh Fruit	3
NY Bagels with Cream Cheese	32 per dozen
Breakfast Pastries	38 per dozen
Miniature Donuts	38 per dozen
French & Italian Pastries	38 per dozen
Fudge Brownies & Blondie's	36 per dozen
Freshly Baked Cookies	36 per dozen
Granola & Power Bars	3
Individual Bags of Popcorn, Pretzels & Chips	3
Haagen-Dazs Ice Cream Bars	4
Individual Bags of Mixed Nuts	3
Soft Drinks	4.25
Still & Sparkling Waters	4.25
Coconut Waters	4.25
Lipton Iced Tea	4.25
Fresh Made Orange & Carrot Juice	5
Dannon Fruit Smoothies	5
Individual Yogurt, Fruit & Granola Parfaits	5
Seasonal Breakfast Breads	5
Warm Oatmeal with Sun-Dried Fruits, Brown Sugar & Bananas	4
Dry Cereals with Assorted Milks	4
House-made Granola with Sun-Dried Fruit & Brown Sugar	4



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THEMED BREAKS

Ball Park Mini Franks in Puff Pastry with Deli Mustard Warm Soft Pretzels Served with Honey Mustard Fresh Popcorn & Cracker Jacks	18
Milk & Cookies Fresh Baked Cookies to Include Chocolate Chip, Oatmeal Raisin, Sugar & Short Bread Cookies Whole Fruit Milk	16
The Ice Cream Man Haagen-Dazs Ice Cream Bars Frozen Fruit Bars & Yogurt Bars Ice Cream Sandwiches & Sundae Cones	15
Make Your Own Trail Mix Assortment of Sweet & Savory Items	17
Guilt Free Fresh Fruit Smoothies Organic Granola Bars Whole Fruit Coconut Waters	17
Sundae Bar Vanilla, Chocolate & Strawberry Ice Creams Whipped Cream, Nuts, Cherries, Chopped Heath Bar, Crushed Oreo & M&M Candies Strawberry, Caramel & Hot Fudge Topping	17
High Tea Mini Scones Macaroons Finger Sandwiches Selection of Natural Teas	22

All Breaks Include Starbucks Coffees, Tazo Teas, Soft Drinks, Still & Sparkling Waters
Maximum Duration of 30 Minutes, Minimum of 30 guests
A labor charge of \$200 will be applied to functions less than 30pp



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LUNCH BUFFETS



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LUNCH BUFFETS

Stamford Deli Buffet

39

Seasonal Soup of the Day
Organic Mixed Greens with Roasted Garlic Balsamic Vinaigrette Dressing
Fingerling Potato Salad, Green Beans with Honey Mustard Dressing
Assorted Chips & Terra Vegetable Chips
Roasted Turkey Breast, Rare Roast Beef, Honey Ham & Rotisserie Chicken Breast
American, Cabot Cheddar & Provolone Cheeses
Rolls & Sliced Breads
Leaf Lettuce, Tomatoes, Red Onions, Pickles, Banana Pepper Rings
Dijon Mustard, Mayonnaise & Russian dressing
Chocolate Chip Brownies & Blondie's

Executive Deli Buffet

43

Seasonal Soup of the Day
Spinach & Frissee Salad, Toasted Almond, Dried Cranberry with Bleu Cheese Balsamic Dressing
Roasted Shrimp & Orzo Salad, Cucumber, Feta Cheese, Scallion, Tomato
Hothouse Tomato & Buffalo Mozzarella with Balsamic Reduction
Oven Roasted Breast of Turkey, Peppercorn Crusted Tenderloin of Beef & Grilled Herb Chicken Breast
French Baguette, Kaiser & Onion Brioche Rolls
Cranberry Mayo, Dijon Mustard & Béarnaise Aioli
Leaf Lettuce, Tomatoes, Red Onions, Pickles, Banana Pepper Rings

Asian Luncheon Buffet

42

Miso Soup with Green Onion
Shaved Iceberg Carrot Ginger Dressing
Sesame Ginger Salmon, Sweet Chili Sauce & Garlic Green Beans
General Tao's Chicken & Steamed Broccoli
California Rolls with Pickled Ginger, Wasabi & Soy (3 Pieces per Person)
Green Tea Jasmine Rice
Shrimp Fried Rice
Fresh Pineapple, Fortune Cookie

All Lunch Buffets Include Starbucks Coffees & Tazo Teas
Maximum Duration of Two Hours
Minimum of 25 Guests
Under 25 - \$250 Surcharge



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LUNCH BUFFETS

Sushi Bar

59

Hot & Sour Soup
Garlic Soy Edamame
Nigiri Fish Selection - Yellow Fin Tuna, Smoked Salmon, Ebi Shrimp, Striped Bass
Maki Roll Selection - California, Spicy Tuna, Spicy Salmon, Philadelphia, Tuna
Salmon & Brown Rice Vegetable
Served with Pickled Ginger, Wasabi Paste & Low Sodium Soy Sauce
Steamed Sticky Rice
Chop Sticks
Coconut Lime Sorbet & Green Tea Ice Cream

B.Y.O. Buffet

45

Basket of Artisan Rolls & Bread Sticks
Soup of the Day

Salad (Choose Two)

Organic Baby Greens
Fingerling Potato Salad, Green Beans & Honey Mustard Dressing
Lemon & Pesto Couscous Salad
Tabbouleh Salad
Pasta Salad with Feta Cheese, Tomato, Olive, Cucumber, Oregano Vinaigrette Dressing
Orzo, Garbanzo Bean, Sundried Tomato & Spinach
Tomato, Mozzarella, Fresh Basil, Virgin Olive Oil & Balsamic Glaze

Entrée (Choose Two)

Lobster Stuffed Sole, Tarragon Beurre Blanc & Fresh Lemon
Chicken Florentine, Goat Cheese Cream & Garlic Spinach
Grilled Salmon, Tomato Salsa & Chive Butter
Shrimp Scampi with Gemelli Pasta, Tomatoes & Basil Pesto
Fried Boneless Chicken & Maytag Bleu Cheese Cream Sauce
Grilled Marinated Flank Steak, Brandy Peppercorn Demi-Glace & Crumbled Bleu Cheese
Oven Roasted Sirloin Strip, Garlic Mushrooms & Fresh Rosemary Butter

Dessert (Choose Two)

Chocolate Cake
Carrot Cake
Brownies/Blondie's
Fresh Baked Cookies
Tiramisu
Assorted Italian Pastries & Cannoli
Seasonal Pies

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LUNCH BUFFETS

Tuscan Luncheon

42

Pasta Fagiole

Roasted Asparagus with Toasted Pine Nuts & Lemon Zest

Romaine Leaves with Focaccia Croutons, Grated Parmesan Cheese & Classic Caesar Dressing

Chicken Saltimbocca, Fresh Sage & Asiago, Chardonnay Beurre Blanc & Garlic Spinach

Tilapia Scampi, Capers, Lemon and Tomato Salsa & Garlic Butter

Ricotta Tortellini, Pomodoro Sauce & Fresh Basil

Orecchiette, Sundried Tomato Cream Sauce & Broccolini

Basket of Flavored Focaccia Breads, Grissini Breadsticks

Miniature Italian Pastries & Fruit Tarts

Santa Fe Luncheon

42

Chicken Tortilla Soup

Cowboy Cobb Salad with Chipotle Ranch Dressing

Tortilla Chips & Salsa

Spiced Chicken & Shrimp Fajitas (Fajita & Cajun)

Sautéed Onions, Tri-Colored Peppers & Jalapeños

Warm Flour Tortillas, Guacamole, Salsa, Sour Cream & Jack Cheese

IPA Black Beans

Cilantro Rice Pilaf

Jalapeño Corn Bread

Tres Leche Cake with Fresh Berries

Salad Bar

37

Soup of the Day

Grilled Pita Breads

Organic Baby Mixed Greens & Shaved Romaine

Toppings to Include:

Avocado, Tomato, Cucumber, Broccoli, Edamame, Julienne Carrot, Red Onion, Sprouts, Toasted Almonds,

Dried Cranberries, Goat's, Bleu & Shredded Cheddar Cheeses

Grilled Chicken Breast

Lemon Bars & Raspberry Bars

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Minimum of 25 Guests

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PLATED LUNCH SELECTIONS

Soups

Choose One

Chef's Seasonal Inspiration

Roasted Butternut Squash Bisque with Duck Confit, White Truffle Oil

Classic Tomato Soup Served with Mini Cheddar Cheese Scones

Chilled Seafood Gazpacho with Lobster & Shrimp

Salads

Choose One

Baby Kale Caesar Salad

Sun-Dried Tomatoes, Shaved Parmesan, Focaccia Croutons & Caesar Dressing

Cucumber Wrapped Field Greens

Beefsteak Tomato, Bacon, Carrots & Pecans

Organic Baby Greens

Stilton Cheese, Toasted Almonds, Dried Apples, Cranberries & Honey-Pomegranate Vinaigrette Dressing

Roasted Beet Salad

Red and Golden Roasted Beets, Arugula, Toasted Pecans, Goat Cheese & Roasted Red Pepper-Sherry Vinaigrette Dressing

Desserts

Choose One

Chocolate Lava Cake

Strawberries & White Chocolate Sauce

Apple & Blackberry Crisp

Brown Sugar Butternut Topping & Vanilla Bean Ice Cream

Tiramisu

Chocolate Covered Espresso Beans, Chocolate Drizzle

Carrot Cake

Grand Marnier Caramel

Fresh Fruit Tart

Raspberry & Kiwi Coulis

Key West Torte

Ginger Spice Cake, Colada Mousse & Key Lime Curd

All Lunch Entrées Include: Soup or Salad, Entrée, Dessert, Starbucks Coffees & Tazo Teas



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PLATED LUNCH ENTRÉE SELECTIONS

Wasabi Pea Crusted Breast of Chicken Hoisin & Soy Glaze	42
Pan Seared French Breast of Chicken Sweet Butter, Shitake Marsala Demi-Glace Gnocchi Pasta, Marsala-Sage Sauce	42
Fresh Herb Chicken Piccata Roasted Fingerling Potatoes, Artichokes, Caper Beurre Blanc	40
Horseradish, Mustard & Smoked Salmon Crusted Salmon Melted Leek & Red Skinned Mashed Potatoes Julienne of Vegetables, Mustard-Dill Sauce	41
Honey Cedar Plank Salmon Garlic Broccolini & Green Sesame Rice	41
Wild Mushroom Ravioli Roasted Red Pepper Cream Sauce & Grilled Asparagus	35
Pan Seared Crab Cake Grain Mustard Beurre Blanc	42
Filet Style Sirloin Mashed Potatoes & Baby French Green Beans Green Peppercorn Cognac Demi-Glace	39
Entrée Salads	
Country Chicken Caesar Salad Chopped Romaine, Crisp Maple-Pepper Bacon Cornbread Croutons & Aged Jack Cheese Caesar Dressing	35
Asian Salad Napa Cabbage, Carrots, Pecans, Edamame	33
Add Chicken	3
Add Salmon	4
Add Shrimp	5



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PLATED DINNER SELECTIONS

Soup

Pumpkin Bisque, Spiced Pumpkin Seeds & Cilantro Oil
New England Clam Chowder and Oyster Crackers
Home-Style Chicken Noodle
Minestrone with Parmesan Cheese

Salad

Classic Caesar Salad

Red & Green Romaine Leaves, Radicchio, Endive, Sun-Dried Tomatoes, Shaved Parmesan, Focaccia Croutons & Caesar Dressing

Cucumber Wrapped California Baby Greens

Feta Cheese, Sun-Dried Cherries, Almonds & Honey-White Balsamic Vinaigrette Dressing

Baby Wedge

Grape Tomatoes, Chopped Bacon, Toasted Pumpkin Seeds & Chunky Bleu Cheese Dressing

Roasted Beet Salad

Red & Golden Roasted Beets, Arugula, Toasted Pecans, Goat Cheese & Roasted Red Pepper-Sherry Vinaigrette Dressing

Appetizers

Penne & Fire Roasted Tomato Sauce

Shaved Parmesan & Fresh Basil

8

Artisan Meat & Cheese Plate

Shaved Prosciutto, Smoked Bleu Cheese, Parmesan Cheese, Honey Comb & Crostini

12

Shrimp Cocktail

Cocktail Sauce, Fresh Lemon & Extra Horseradish Sauce

15

Portobello Mushroom Risotto

White Truffle Oil & Fresh Rubbed Rosemary

10



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ENTRÉE SELECTIONS

Pan Seared Chilean Sea Bass Tomato Shrimp Broth & Roasted Grape Tomatoes	65
Potato Crusted Salmon Fillet Caramelized Onion Beurre Blanc & Fresh Thyme	62
Baked Stuffed Shrimp Fresh Maine Lobster Stuffing & Lemon Butter Sauce	71
Porcini Mushroom Dusted Filet Mignon Smoked Stilton Cream Sauce & Fried Leek	74
Roasted Prime Rib of Beef Horseradish Crème Fraiche, Herb Au Jus & Fresh Rosemary	72
12 Oz. Strip Steak Au Poivre Brandy Demi-Glace	71
Honey-Lemon Sticky Chicken Maple Bourbon Sauce	56
Pan Seared Boneless Breast of Chicken Marsala Marsala Wine & Forest Mushroom Sauce	56
Fresh Herb & Mustard Crusted Breast of Chicken Truffle Chicken Jus	56



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DUET ENTRÉE SELECTIONS

Surf & Turf Grilled Filet Mignon, Lobster Stuffed Shrimp Béarnaise Sauce & Clarified Butter	79
Chicken Piccata & Sesame Salmon Fresh Seasonal Vegetables & Yukon Gold Potatoes	71
Filet & Crab Cake Tower Dijonnaise Cream Fresh Asparagus & Mashed Potatoes	79
Filet & Australian Lobster Tail Drawn Butter, Baby Vegetables & Fingerling Potatoes	79

DESSERTS

Carrot Cake
Tiramisu Torte
Fruit Tart
Ultimate Chocolate Cake
Red Velvet Cake
Key Lime Pie
Seasonal Cheese Cakes
New York Style Cheese Cake



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DINNER BUFFETS

Stamford Dinner Buffet

62

Salads

Choose Two

Tomato Sweet Onion Maytag Bleu Cheese Platter

Caesar Salad

Field Greens Salad

Tortellini Salad

Entrées

Choose Two

Roasted N.Y. Strip

Short Ribs

Apple Stuffed Pork Loin

Chicken

- *Piccata*
- *Rosemary*
- *Marsala with Portobello Mushrooms*

Seared Salmon with Beurre Blanc Sauce

Parmesan Crusted Swordfish

Penne Bolognese

Chef Inspired Seasonal Accompaniments

Desserts

Chocolate Cake

Carrot Cake

**All Dinner Buffets Include Starbucks Coffees & Tazo Teas
Maximum Duration of Two Hours; Minimum of 40 guests**



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DINNER BUFFETS

The New Englander

61

Soups & Salads

New England Clam Chowder
Garden Salad Assorted Dressings
New England Potato Salad
Cole Slaw
Pasta Salad

Entrées

Choose Two
BBQ Pork Rib
BBQ Chicken
BBQ Pulled Pork
Chatham Cod Herb Crumb Topping

Accompaniments

Corn on the Cob
Boston Baked Beans
Rosemary & Parmesan Potatoes
Cornbread & Rolls

Dessert

Apple Pie
Sliced Watermelon

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DINNER BUFFETS

Tuscany Buffet

59

Salads

Caprese Salad
Caesar Salad
Grilled Vegetable Platter

Entrees

Choose Two

Chicken Saltimbocca
Chicken Tuscany
Mahi-Mahi Puttanesca
Penne Primavera with Pesto & Fresh Mozzarella
Rigatoni Bolognese

Accompaniments

Roasted Red Potatoes with Rosemary & Extra Virgin Olive Oil
Green Beans with Shallots & Roasted Peppers

Dessert

Mini Cannoli
Biscotti
Tiramisu

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DINNER BUFFETS

Prime Rib Buffet

68

Salads

Greek Salad
Caesar Salad or Fresh Greens Salad
Grilled Vegetable Platter with Tomato, Sweet Onion & Bleu Cheese

Prime Rib Carved to Order*

Entrées

Choose Two

Pan Seared Salmon
Parmesan Crusted Swordfish
Chicken Marsala
Chicken Piccata
Herb Crusted Pork Loin
Rigatoni Bolognese

Accompaniments

Seasonal Vegetables
Wild Rice
Rolls & Butter

Dessert

Red Velvet Cake
Lemon Cake
Chocolate Cake

***Carving Attendant (\$150.00 additional)**

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RECEPTION HORS D'OEUVRES

Petite Short Rib & Fontina Panini
Chicken Pecan Tender, Honey Mustard
Sesame Chicken, Sweet Chili Ginger Sauce
Mini Crab cakes, Mustard Sauce
Coconut Shrimp, Pomegranate Duck Sauce
Coney Island Dog, Yellow Mustard
Apple-Walnut Brie
Jerk Chicken Sweet Potato Biscuit, Cilantro-Lime Crema
Lump Crab Cake, Smoked Tomato Aioli
Yukon Gold Potato, White Truffles, Parmesan Cream
Brown Rice Vegetable Rolls, Soy Sauce
California Rolls, Soy-Wasabi Sauce
Seared Tuna on Cornbread, Wasabi Cream
Asparagus in Phyllo, Warm Hollandaise Sauce
Gorgonzola, Fig, Caramelized Onion on Focaccia, Pear Chutney
Lobster Spring Roll, Citrus-Mint Soy Sauce
Salmon & Asparagus Quiche, Chive Sour Cream
Skirt Steak Fajita in Tortilla Shell, Jalapeño Pico de Gallo
Duck & Apricot Brandy Purse
Spiced BBQ Pork Egg Roll, Brandied Apple Sauce
Fried Boursin Stuffed Artichoke Hearts, Gremolata

Six Pieces per person	25
Eight Pieces per person	27
Ten Pieces per person	29

\$425.00 per 100 Pieces for a One Hour Passed Cocktail Hour

Minimum order of 50 for Each Hors D'oeuvre



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COLD GOURMET FOOD DISPLAYS

Farm House Cheese Displays Imported & American Cheeses Served with Artisan Breads, Crackers, & Fruit Garnish	10
Garden Vegetable Crudités Ranch & Bleu Cheese Dips	8
Market Display of Fruit Salad	8
Iced Seafood Display Presented in an Ice Carving Gulf Shrimp, Poached Prince Edward Island Mussels Littleneck Clams & Bleu Point Oysters Served with Cocktail Sauce, Mustard Sauce, Lemon & Horseradish	26
Iced Bowl of Jumbo Gulf Shrimp Cocktail Sauce, Lemon & Horseradish	14
Variety of Sashimi, Sushi & California Rolls Pickled Ginger, Wasabi & Soy Sauce	22
Mediterranean Antipasto Display To include a variety of: Grilled & Marinated Vegetable Salads Sliced Cured & Smoked Meats & Cheeses Artisan Breads & Focaccia	15



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CARVING STATION ENHANCEMENTS

Herb Roasted Tenderloin of Beef Merlot Bordelaise, Garlic Béarnaise, Crispy Fried Shallots & Brioche Rolls Serves 25 Guests	325
Garlic Pepper New York Sirloin of Beef Horseradish Cream & Caramelized Onions Serves 30 Guests	385
Fruit Glazed Loin of Pork Served with Mango Chutney & Pumpnickel Rolls Serves 25 Guests	250
Steamship Au Jus & Horseradish Serves 100 Guests	450
Fresh Herb Leg of Baby Lamb Fresh Mint Pesto Serves 25 Guests	350
Roast Breast of Turkey Sage Gravy, Crushed Cranberries & Whole Wheat Rolls Serves 25 Guests	275
Cedar Planked Salmon Glazed with Sweet Chili & Soy Served with Sourdough Rolls Serves 25 Guests	275
Spiced Rib Eye of Beef Served with Chardonnay Beef Stock & Brioche Rolls Serves 25 Guests	325

Menu selections will be carved to order by a Culinary Attendant (\$150.00)



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ACTION STATION ENHANCEMENTS

Pasta Station 14
Your choice of Two Pastas & Two Sauces

(2) Pasta Choices:
Penne, Cavatappi, Tri Colored Tortellini or Farfalle

(2) Sauces Choices:
Tomato-Basil, Pesto, Wild Mushroom, Alfredo or Roasted Red Pepper Sauce

Pasta Station Enhancement 8
Rock Shrimp, Grilled Herbal Chicken or Thai Chicken Sausage

Asian Stir Fry Station 15
Wok Fried Shrimp & Oriental Vegetables, Miso & Ginger Sauce
Chile Marinated Chicken & String Bean Stir Fry, Teriyaki Glaze
Lobster & Tofu Fried Rice
Vegetarian Dim Sum

Mashed Potato Bar 13
House-Made Mashed Potatoes served with assorted toppings:

Sour Cream	Crumbled Bacon
Whipped Butter	Steamed Broccoli
Chives	Roasted Red Pepper Strips
Gravy	Sautéed Mushrooms
Cloves of Roasted Garlic	French Fried Onions
Chili	Freshly Grated Cheeses - Cheddar, Pepper Jack, Parmesan

Mini Sliders Station 13
Cheeseburgers, Crab Cakes & BBQ Pulled Pork Sliders
House-Made Potato Chips & Pickles

Fajita Station 12
Chicken & Beef Fajita Strips, Onions & Peppers Served With Flour Tortillas
Monterey Jack Cheese, Cheddar Cheese, Sour Cream, Salsa, Guacamole

Menu selections will be cooked to order by a Culinary Attendant for a \$150.00 Service Charge



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meetings *imagined*

BAR SERVICE

Premium Bar 23

Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Label Scotch
 Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Bacardi Superior Rum
 Mount Gay Eclipse Gold, Patron Silver, Hennessy Privilege VSOP, Crown Royal
 Budweiser, Bud Light, Amstel Light, Sam Adams Boston Lager
 Corona, Heineken, O'Doul's Non-Alcoholic Beer
 Pighin Pinot Grigio, Beaulieu Vineyards Chardonnay, Cabernet Sauvignon

Each Additional Hour 12

Deluxe Bar 20

Absolute Vodka, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon
 Bacardi Superior Rum, Captain Morgan Original Spiced, 1800 Silver Tequila
 Jack Daniel's Tennessee Whiskey, Seagram's VO Canadian Whiskey, Courvoisier VS
 Budweiser, Bud Light, Amstel Light, Sam Adams Boston Lager
 Corona, Heineken, O'Doul's Non-Alcoholic Beer
 Beringer Stone Cellars Chardonnay, Cabernet Sauvignon, Merlot

Each Additional Hour 10

Signature Bar 17

Smirnoff Vodka, Beefeater Gin, Dewar's White Label Scotch
 Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila
 Cruzan Aged Light Rum, Korbel Brandy
 Budweiser, Bud Light, Amstel Light, Sam Adams Boston Lager
 Corona, Heineken, O'Doul's Non-Alcoholic Beer
 Beringer Stone Cellars Chardonnay, Cabernet Sauvignon, Merlot

Each Additional Hour 8

CONSUMPTION BAR

Beverage Selections:	Premium	Deluxe	Signature
Cocktails	11	9	8
Wine by the Glass	10	8	8
Imported Beer	7	7	7
Domestic Beer	7	7	7
Juices	5	5	5
Bottled Water	5	5	5
Soft Drinks	5	5	5
Cordials	12		

Bartender Fee(s): \$150.00 each for up to 3 Hours; Additional hours \$50.00

Cash bar minimum \$250.00 per Bartender

**Connecticut State Law: Beverage Service on Friday & Saturday to conclude by 1:30am
 Sunday – Thursday 12:30am; Beverage Service to begin no earlier than 11am on Sunday**



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BANQUET WINE SELECTIONS

* Denotes Our House Brand

Sparkling Wines & Champagne

Segura Aria Estate, Spain	36 *
Mionetto Organic Prosecco Brut, Italy	43
Freixenet Blanc de Blancs, San Sadurni d'Anoia	60
Moet and Chandon, Imperial, Epernay	110

White Wines

Chardonnay, Clos Du Bois North Coast, California	44
Chardonnay, Chateau St. Jean, North Coast, California	52
Chardonnay, Beaulieu Vineyards Century Cellars, California	36
Chardonnay, Beringer Stone Cellars	36 *
White Zinfandel, Beringer Vineyards, California	36
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	40
Pinot Grigio, Beringer Stone Cellars, California	36
Pinot Grigio, Pighin, Grave del Friuli, Italy	42
Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand	38

Red Wines

Cabernet Sauvignon, Estancia, Paso Robles, California	52
Cabernet Sauvignon, Seven Falls, Wahluke Slope, WA	42
Cabernet Sauvignon, Beaulieu Vineyards Century Cellars, California	36
Cabernet Sauvignon, Beringer Stone Cellars, California	36*
Merlot, Beringer Stone Cellars, California	36 *
Merlot, Beaulieu Vineyards Century Cellars, California	36
Merlot, Clos du Bois, North Coast, California	60
Pinot Noir, La Crema, Sonoma, California	68
Columbia Crest "H3" Cabernet, Horse Heaven Hills, Washington	58

s regarding food allergies, please contcyour event manager.



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