

DENVER MARRIOTT SOUTH PARK MEADOWS

2022 Banquet Menu



BREAKFAST

Gluten Free Bread and Muffins are Available on Request Chicken-Apple Sausage Available on Request

Continental Breakfast

Selection of Chilled Juices
Sliced fresh Seasonal Fruit and Berries
Assortment of Individual Yogurts
House Made Granola
Baked Pastries and Breakfast Breads
Sweet Cream Butter and Fruit Preserves
Starbucks Regular and Decaffeinated Coffee
Selection of Gourmet Teas
\$28 per person

Continental Breakfast Enhancements All Items Priced per Person Must Be Purchased with the Continental Breakfast

Buttermilk Pancakes with Syrup and Butter \$8
Brioche French Toast with Syrup and Butter \$8
Scrambled Eggs \$6
Denver Scramble \$7
Applewood Smoked Bacon, Sausage Links, or
Griddled Ham Steak \$6

Sausage, Egg, and Cheese Croissant \$8 Chorizo, Potato, Green Chili, Egg and Cheddar Breakfast Burrito \$8

Vegan Hash with Sweet Potatoes, Grilled Corn, Roasted Cauliflower, Black Beans and Salsa Roja **\$6** (gf)

Smoked Salmon Display with Bagel and Assorted Cream Cheese **\$9**

Assorted Meats and Cheeses \$10 (gf)

Chef Attended Omelet Station Must Be Purchased with the Continental Breakfast

Omelets Made with your choice of Ham, Bacon,
Sausage, Bell Peppers, Onions, Mushrooms,
Tomatoes, and Spinach
Pepper-Jack and Cheddar Cheeses
\$10 per person
Minimum of Twenty Five People
Chef Attended Stations are an Additional \$125 Per
Chef for a 90 minute service time

PLATED BREAKFAST

All Plated Breakfasts are Served with Assorted Pastries, Fresh Fruit, Starbucks Coffee, and a Selection of Gourmet
Teas

Quiche

Classic Quiche Lorraine with Bacon and Onion served with Roasted Peppers and Herb Potatoes \$32

Egg Scramble

Scrambled Eggs with Cheese, Bacon, Sausage and Herb Potatoes with Roasted Peppers \$34

Country French Toast

Texas Toast Served with Powdered Sugar, Berry Compote and Crisp Bacon Strips \$32

BREAKFAST BUFFETS

An additional \$125 surcharge will apply for all groups less than 25 people

Blue Spruce

Seasonal Sliced Fresh Fruit and Berries

Selection of Individual Yogurts

Baked Pastries

Sweet Cream Butter and Preserves

Scrambled Eggs with Cheddar

House Made Green Chili

Applewood Smoked Bacon, and Sausage Links

Potatoes O'Brien

Vanilla French Toast with Maple Syrup

Selection of Chilled Juices

Starbucks Regular and Decaffeinated Coffee

Selection of Gourmet Teas

\$38

Lark Bunting

Seasonal Sliced Fresh Fruit and Berries

Selection of Individual Yogurts

Baked Pastries

Sweet Cream Butter and Preserves

House Made Granola

Smoked Salmon with Bagels and Assorted Cream

Cheeses

Scrambled Eggs with Cheddar, Diced Tomatoes, and

Chopped Scallions

Applewood Smoked Bacon and Sausage Links

Potatoes O'Brien

Blueberry Pancakes with Maple Syrup

Selection of Chilled Juices

Starbucks Regular and Decaffeinated Coffee

Selection of Gourmet Teas

\$42

Columbine

Seasonal Sliced Fresh Fruit and Berries

Selection of Individual Yogurts

Baked Pastries

Sweet Cream Butter and Preserves

Denver Scrambled Eggs with Cheddar, Bell Pepper,

Onions and Diced Ham

Applewood Smoked Bacon and Sausage Links

Home Fried Potatoes

Selection of Chilled Juices

Starbucks Regular and Decaffeinated Coffee

Selection of Gourmet Teas

\$36

BREAKS

Back Packer

Trail Mix, Beef Sticks, Assorted Kind Bars, and Roasted Mixed Nuts \$12

Take Me Out to the Ball Game

Jumbo Soft Pretzels, Corn Chips with Nacho Cheese Sauce, Roasted Peanuts, Assorted Candy Bars, Cracker Jacks,

Mini Hot Dogs with Ketchup, Onions, Mustard and Relish

\$16

Afternoon Pick Me Ups

Hummus and Crudité with Naan and Pita Chips

Seasonal Fresh Fruit and Berries

\$12

Imported and Domestic Cheeses with Crackers

\$18

Good Morning!

Assorted Muffins, Croissants, Coffee Cakes, and Eclairs
Sweet Cream Butter and Preserves
\$10

Salty and Sweet

Salted Pretzels, Honey Roasted Peanuts, House Made Granola, M&Ms, and White Cheddar Popcorn \$12

Dips and Chips

Tortilla Chips with Salsa and Guacamole, Kettle Chips with Sour Cream and Onion Dip \$8

À LA CARTE REFRESHMENTS

BASED ON CONSUMPTION

Assorted Pepsi Brand Soft Drinks \$4

Bottled Still Water\$4

Sparkling Water\$6

Assorted Izze Sparkling Juice \$6

Assorted Flavored Iced Tea \$6

Assorted Red Bull \$6

Bottled Fruit Juice \$6

Nutri-Grain Bars \$4

Assorted Candy Bars \$4

Chex Mix \$4

White Cheddar Popcorn \$4

Priced Per Item

BY THE DOZEN

Croissants with Butter and Preserves \$42

Muffins with Butter and Preserves \$42

Choice of Turtle Brownies, Lemon Bars, or Apple

Crisp Bars \$44

Choice of Chocolate Chip, Oatmeal, or Peanut

Butter Cookies \$36

Warm Soft Pretzels with Cheese Sauce \$38

Chorizo, Potato, Green Chili, Egg and Cheddar

Breakfast Burrito or Vegetarian \$144

Sausage, Egg, and Cheese Croissant \$144

One Dozen Minimum for Each Item

BEVERAGES

Starbucks Regular or Decaffeinated Coffee \$74 per

Gallon

Infused Spa Waters \$28 per Gallon

Iced Tea \$42 per Gallon

Hot Chocolate \$80 per Gallon

Served with Marshmallows, Whipped Cream and

Chocolate Shavings

BOX LUNCH

All Box Lunches are Served with Coleslaw, Chips, Whole Fruit, and a Cookie Select Two Meat Options and One Vegetarian Option per Group

\$36 per Person

OPTIONS

Grilled Marinated Vegetable Sandwich

Served on Bakery Fresh Ciabatta with Pink Peppercorn Aioli

Vegan Wrap

Portabella, Squash Zucchini, Bell Pepper, Spinach, Avocado, Hummus in a Spinach Tortilla

Chicken Salad with Grapes and Almonds

Served on a Croissant with Sliced Swiss, Shredded Romaine and Sliced Tomato

Italian

Prosciutto di Parma, Salami, Provolone, Roasted Tomato, Arugula, and Balsamic Vinaigrette Served on Fresh Ciabatta

Club Wrap

Turkey, Ham, Applewood Smoked Bacon, Shaved Red Onion, Diced Tomato, Feathered Cheddar, and Cracked Pepper Ranch Dressing in a Whole Wheat Tortilla

Roast Prime Rib

Shaved Beef Rib Roast, Sliced Cheddar, Shredded Romaine, Sliced Tomato, Shaved Onion, and Horseradish Cream Served on Whole Wheat Bread

PLATED LUNCH STARTERS

All Plated Lunches Include Bread Service with Sweet Cream Butter, Starbucks Coffee, and a Selection of Gourmet Teas

Max of Three Entrée Choices for One Group

If More Than One Option Is Selected For Group, Highest Priced Entrée is Charged for All Selections. Group is

Responsible For Meal Cards to be Provided to Hotel.

Select One Soup or One Salad for Entire Group

SOUP OPTIONS

Colorado Green Chili

Hatch Green Chiles, Diced Tomato, and Pork

Tomato Basil Bisque

Stewed Tomato, Fresh Basil, Cream

Broccoli Cheddar Soup

Broccoli and Cheddar Jack

Butternut Squash and Curry Soup

Roasted Butternut Squash, Madras Curry, Cream

SALAD OPTIONS

Caesar

Romaine, Crouton, Asiago, Caesar Dressing

Baby Spinach

Garden Spinach, Shaved Red Onion, Shredded Fontina, Julienne Carrot, Mandarin Oranges, Toasted Pine Nuts, Balsamic Vinaigrette

Mixed Greens

Garden Blend, Cucumber, Tomato, Julienne Carrots, Candied Walnuts, with Ranch and Balsamic Vinaigrette Served on the Side

Wedge

Crumbled Bacon, Candied Pecans, Shaved Onion, Bleu Cheese Dressing

PLATED LUNCH ENTREES

All Plated Lunches Include Bread Service with Sweet Cream Butter, Starbucks Coffee, and a Selection of Gourmet Teas

Max of Three Entrée Choices for One Group.

If More Than One Option Is Selected For Group, Highest Priced Entrée is Charged for All Selections. Group is Responsible For Meal Cards to be Provided to Hotel

Hot Entrée

Vegetarian

Roasted Tomato, Quinoa, and Vegetable Stuffed Zucchini with Balsamic Glaze

\$36

Cajun Blackened Chicken Breast

Boneless Chicken Breast, Black Beans and Rice, Sautéed Vegetables and Sauce Remoulade

\$40

Pan Roasted Chicken Breast

Boneless Chicken Breast Stuffed with Mushroom, Asiago, Sage, Served with Lemon Scented Rice Pilaf.

Sautéed Vegetables and Marsala Sauce

\$40

Applesauce and Whiskey Braised Pork Tenderloin

Served with Warm German Potato Salad And Roasted Vegetables

\$40

Beef Shoulder Tender

Grilled and Sliced Shoulder Tender served with Potatoes Gratin, French Green Beans, and Port Wine Demi-Glace

\$44

New York

Block Cut Angus Striploin served with Garlic Smashed Potatoes, Sautéed Asparagus and Maître d' Hotel Butter

\$58

Sandwich Entrée For Groups 50 Attendees or Under Sandwiches are Served with Beer Battered Sidewinders Gluten Free Bread Available on Request

Reuben

Sliced Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island on Griddled Marble Rye

\$36

Chicken Salad Croissant

Chicken Salad with Grapes and Almonds, Cheddar, Shaved Lettuce, Sliced Tomato

\$36

Club Wrap

Bacon, Ham, Turkey, Swiss, Cheddar, Lettuce, Tomato and Avocado Mayo on Whole Wheat Tortilla

\$36

Hot Roast Beef Sandwich

Sliced Rib Roast, Creamy Cheddar and Horseradish Sauce, Sautéed Mushrooms on Brioche Roll \$38

PLATED LUNCH DESSERT

Select One Option for Entire Group

DESSERT CHOICES

Flourless Chocolate Cake (gf)

Fudge Cake, Chocolate Ganache, Chantilly Cream

New York Cheesecake

With Fresh Berries and Chantilly Cream

Tiramisu

With Espresso, Mascarpone, and Cocoa Powder

Salted Caramel Vanilla Cake

Caramel Crunch Toffee and Vanilla Cake

Lemonade Cake

With Meyer Lemon and Vanilla Buttercream

Carrot Cake

With Cream Cheese Icing and Walnuts

LUNCH BUFFET

Lunch Buffets are Served with Starbucks Coffee and Assorted Gourmet Teas. An additional \$125 surcharge will apply for all groups less than 25.

Triple "S"

Beer Cheese Soup Colorado Green Chili Mixed Greens Salad Traditional Caesar Salad

Grilled Chicken, Apple and Walnut Salad on

Croissant

Shaved Turkey on Toasted Sourdough with Lettuce,

Tomato, Onion

Whole Mustard Aioli

Chocolate Chip Cookies and Brownies

\$39

Lunch in a Rush

Tomato Basil Bisque

Greek Style Pasta Salad: Roasted Peppers, Olives,

Sun-Dried Tomatoes,

Shaved Onions, Cucumbers and Italian Vinaigrette

Mixed Greens Salad: Crumbled Bacon, Cucumbers,

Feathered Fontina, Grape Tomatoes, Pecans

Balsamic Vinaigrette and side Ranch Dressing

Sandwich Fixings: Sliced Smoked Ham, Turkey

Breast, and Roast Beef

Cheddar, Swiss, and Provolone Cheeses

Lettuce, Tomato and Red Onion, Pickles, Dijon

Mustard and Mayonnaise

Sliced Rye, Whole Wheat, and Sourdough Breads

Kettle Chips

Turtle Brownies and Lemon Bars

\$39

Block Party

Potato Salad with Crumbled Bacon and Scallions

Roasted Jalapeno and Apple Coleslaw

Southern Fried Chicken

Build Your Own Grilled Quarter Pound Angus

Burgers

With Lettuce, Tomato, Red Onion, Cheddar, Swiss,

Pepper-Jack, Pickles, Ketchup, Mustard, Herbed

Mayo, Brioche Buns

Build Your Own Grilled Bratwurst with Sauerkraut,

Whole Grain Mustard, Sautéed Onions, Bratwurst

Buns

Boston Baked Beans

Brownies and Lemon Bars

\$42

LUNCH BUFFET

Lunch Buffets are Served with Starbucks Coffee and Assorted Gourmet Teas.

An additional \$125 surcharge will apply for all groups less than 25 people.

Southwest

Chicken Tortilla Soup

Caesar Salad

Southwest Salad with Chopped Romaine, Black

Beans, Tomato,

Roasted Corn, Queso Fresco, Crispy Corn Tortillas

and Cilantro-Lime Vinaigrette

Braised Carnitas

Grilled Sliced Chicken

Peppers and Onions

Flour and Corn Tortillas

Sour Cream, Shredded Lettuce, Salsa, Cojita Cheese

Cheddar Cheese Enchiladas with Red Chili Sauce

Frijoles Charros and Achiote Rice

Cheesecake Chimichangas

\$42

Far East Flavor

Egg Drop Soup

Napa Cabbage and Crunch Noodle Salad with

Almonds,

Red Bell Pepper, Scallions and Spicy Sesame

Vinaigrette

Cucumber, Jicama, Carrot, Celery and Baby Corn

Salad

With Ginger Cilantro Vinaigrette

Vegetarian Egg Rolls with Sweet Chili Sauce

Orange Chicken with Steamed Rice

Beef with Broccoli Vegetable Lo Mein

Almond Cookies

\$42

Benvenuto

Tuscan White Bean Soup

Grilled Vegetable Salad with Romaine,

Fresh Mozzarella, Balsamic Vinaigrette

Grilled Rosemary Chicken with Lemon Sauce

Cheese Stuffed Manicotti with Beef Bolognese

Baked Penne with Pesto Alfredo

Gnocchi with Brown Butter, Garlic, Roasted

Tomatoes and Sweet Peppers

Chocolate Chip Cannoli

\$40

Peak

New England Clam Chowder

Seasonal Fresh Fruit and Berries

Mixed Baby Greens Salad with Grape Tomatoes,

Crumbled Bleu Cheese, Toasted Walnuts, Julienne

Apples, Balsamic Vinaigrette

Chilled Pasta Salad

Sliced Grilled Beef Bistro Tender with Potato Gratin,

French Green Beans,

And Pink Peppercorn Sauce

Herb and Pecan Crusted Atlantic Salmon with

Saffron Scented Rice Pilaf,

And Orange-Thyme Cream Sauce

Sautéed Mixed Vegetables

New York Style Cheesecake

\$50

Denver Marriott South at Park Meadows 10345 Park Meadows Drive, Lone Tree, Colorado, USA 303-925-0004

www.marriott.com/denms

HORS D'OEUVRES

Priced Per Piece with a Two Dozen Minimum Per Item

Chilled Selections

Dried Apricot, Pecan, and Bleu Cheese enCroute **\$5**Tomato, Olive, Scallion, and Garlic Bruschetta with
Balsamic Reduction **\$5**

Prosciutto Melon in Phyllo Cups with Basil Honey **\$6**Thai Crunch with Chicken and Cashew in Baby
Romaine (gf) **\$5**

Honey Smoked Salmon Salad in Cucumber Cups (gf) **\$6**

Smoked Duck Canapé with Dried Fig, Walnut and Agave Nectar on Crostini **\$5**

Beef Tenderloin Tartare with Pink Peppercorn Aioli on Toasted Baguette **\$6**

Poached Chilled Jumbo Shrimp with Mango Salsa (gf) **\$7**

Shot Glass Shrimp Cocktail with Lemon and Cocktail Sauce (qf) \$7

Shaved Beef and Caramelized Onion Canapé with Tarragon Mayo on Puff Pastry **\$6**

Warm Selections

Vegetarian Samosa \$5

Pork or Vegetable Pot Stickers with Sweet Chili Dipping Sauce **\$6**

Caramelized Onion and Brie enCroute **\$6**Beef Satay with Ginger Peanut Sauce **\$7**

Pork or Vegetable Spring Rolls with Tamarind Sauce **\$5**

Mini Crab Cakes with Roasted Pepper Aioli **\$7**Artichoke, Apple and Brie Flatbread Pizza **\$6**Spicy Chicken Empanada with Salsa Verde **\$7**Jumbo Shrimp Scampi with Garlic-Vermouth Cream **\$8**

Petit Beef Wellington with Tarragon Aioli \$8

PRESENTATION STATIONS

Priced Per Person, to be Served for 90 Minutes No Chef Attendant Required, Self Serve Stations

Chilled Stations

Vegetable Crudité with Hummus and Ranch \$10

Antipasto- Grilled Vegetables, Marinated Olives,
Italian Meats, Fire Roasted Bell Pepper,
Pepperoncini, Artichoke Hearts, Fresh Mozzarella,
Shaved Parmesan, Basil Pesto, and Crostini \$18

Domestic and Imported Cheeses - Dried Fruit,
Mixed Nuts, Fresh Berries, Crackers and Baguette
\$16

Grilled, Chilled and Sliced Beef Tenderloin - Bleu Cheese Aioli, Roasted Tomatoes, Arugula and Soft Rolls **\$18** Served Medium Rare

Warm Stations

Brie en Croute-Whole Brie with Apricot Preserves, Baked in Puff Pastry, Drizzled with Honey and served with Berries and Crackers \$250, serves 25 people per Station

Spinach and Artichoke Dip- Served with Pita Chips, Carrot and Celery Sticks **\$8**

Mashed Potato Bar - Buttermilk Mashed Potatoes, Cheddar Cheese, Melted Butter, Sour Cream, Bacon Crumbles, Chopped Scallions, Cracked Pepper, Steamed Broccoli \$12

Taco Bar – Ground Beef, Frijoles Charros, Pepper-Jack Cheese, Lettuce, Sour Cream, Guacamole, Pico de Gallo, Flour and Corn Tortillas, Salsa Roja and Salsa Verde **\$22**

Macaroni and Cheese Bar-Creamy Mac and Cheese, Chopped Bacon, Toasted Bread Crumbs, Chopped Scallion, Cheddar Cheese, Broccoli, Tabasco and Cholula \$18

Sliders – Angus Beef with Sautéed Mushrooms, Onions and Cheddar, Pulled Pork Barbecue with Coleslaw, and Fried Chicken with Sour Cream and Onion Dip, Beer Battered Sidewinders \$26

CHEF ATTENDED STATIONS

Priced Per Person, to be Served for 11/2 hours Chef Attendant Stations Require a Fee of \$125 Per Station, Per Chef

Carving Stations

Brown Sugar and Whiskey Glazed Country Ham

Whole Grain Mustard, Honey Mustard, Artisan Rolls

\$250 per 25 people

Roast Breast of Turkey

Sage Gravy, Cranberry Relish, Artisan Rolls

\$250 per 25 people

Herb Roasted Pork Loin

Apple Currant Chutney, Roasted Garlic Jus, Artisan

Rolls

\$250 per 25 people

Spice Rubbed Angus Prime Rib

Horseradish Cream, Natural Pan Jus, Artisan Rolls

\$425 per 25 people

New York Prime Angus Striploin

Horseradish Sauce, Demi Glace, Artisan Rolls

\$400 per 25 people

Sweet Spice Rubbed Slow Roasted Brisket

Natural Pan Jus, Artisan Rolls

\$400 per 25 people

Action Stations

Southwestern Fajita

Grilled Achiote Chicken, Shredded Pork Carnitas, Seasoned Flank Steak, Salsa Roja, Salsa Verde, Guacamole, Sour Cream,

Grilled Bell Peppers and Onions, Shredded Lettuce, Queso Fresco,

Flour and Corn Tortillas, and Frijoles Charros

\$26

Asian Street Food

Chinese Egg Noodles, Steamed Jasmine Rice, Sesame Ginger Chicken, Sambal-Cilantro Tofu, Edamame, Carrots, Scallions, Bean Sprouts, Chopped Peanut, Lime Sweet Chili Sauce and Orange Hoisin Sauce

\$24

Pasta Bar

Penne, Cavatappi, Pomodoro, Alfredo, Shrimp, Chicken, Italian Sausage, Meatballs, Mushrooms, Roasted Tomatoes, Bell Peppers, Olives, Capers, Asiago Cheese, Olive Oil, Chopped Garlic, Fresh Basil

\$24

PLATED DINNER STARTERS

All Plated Dinners Include Bread Service with Sweet Cream Butter, Starbucks Coffee, and a Selection of Gourmet Teas

Max of Three Entrée Choices for One Group

If More Than One Option Is Selected For Group, Highest Priced Entrée is Charged for All Selections Group is

Responsible For Meal Cards to be Provided to Hotel

Select One Soup or One Salad for Entire Group Pricing Based on Entrée Choice

SOUP CHOICES

Colorado Green Chili

Hatch Green Chiles, Diced Tomatoes, and Pork

Tomato Basil Bisque

Stewed Tomatoes, Fresh Basil, Cream

Broccoli Cheddar Soup

Broccoli and Cheddar Jack

Butternut Squash and Curry Soup

Roasted Butternut Squash, Madras Curry, Cream

SALAD CHOICES

Caesar

Romaine, Crouton, Asiago, Caesar Dressing

Baby Spinach

Garden Spinach, Shaved Red Onion, Shredded Fontina, Julienne Carrot, Mandarin Oranges, Toasted Pine Nuts, Balsamic Vinaigrette

Mixed Greens

Garden Blend, Cucumber, Tomato, Julienne Carrots, Candied Walnuts, with Ranch and Balsamic Vinaigrette Served on the Side

Wedge

Crumbled Bacon, Candied Pecans, Shaved Onion, Bleu Cheese Dressing

PLATED DINNER ENTREES

All Plated Dinners Include Bread Service with Sweet Cream Butter, Starbucks Coffee, and a Selection of Gourmet Teas

Max of Three Entrée Choices for One Group. If More Than One Option Is Selected For Group, Highest Priced Entrée is Charged for All Selections. Group to Provide Meal Cards to Hotel.

PLATED OPTIONS

Pan Seared Block Cut New York

Prime Striploin, Yukon, Onion, and Bacon Mash, French Green Beans, Creamy Bleu Cheese Sauce

\$60

Pan Roasted Halibut Fillet

Artichoke and Roasted Pepper Rice Pilaf, Fresh Vegetable Sauté, Citrus-Butter Sauce

\$60

Grilled Colorado Lamb T-Bone

Whole Grain Mustard Mashed Potatoes, Roasted Tomato and Green Bean Sauté, Minted Glace de Agneau

\$66

Grilled Beef Tenderloin Steak

Bleu Cheese Smashed Potatoes, Roasted Asparagus,

Port Wine Glace de Viande

\$60

PLATED OPTIONS

Grilled Vegetable Wellington

Layered Grilled Vegetables in Puff Pastry with Pomodoro

\$46

Chicken Saltimbocca

Prosciutto di Parma, Fresh Sage, Asiago-Saffron Risotto,

Sautéed Asparagus, Marsala Sauce

\$52

Grilled Bone-in Pork Chop

Apple-Clove Couscous, Roasted Vegetables, Madeira Reduction

\$52

Seared Coriander Rubbed Salmon

Lemon Scented Poppy Seed rice, Grilled Asparagus,

Orange Butter Sauce

\$54

Braised Beef Short Rib

Creamy Polenta, Seasonal Vegetables

\$58

PLATED DINNER DUET PLATES

All Plated Dinners Include Bread Service with Sweet Cream Butter,
Starbucks Coffee, and a Selection of Gourmet Teas
Select One Option for Entire Group

DUET PLATED OPTIONS

Grilled Beef Tenderloin and Shrimp Scampi

Horseradish Mashed Potatoes, Asparagus, Port Wine Glace de Viande

\$72

Block Cut Prime New York and Citrus Cream

Scallops

Risotto Milanese, Wilted Spinach, Sautéed Mushrooms and Onions

\$74

Pan Roasted Chicken Breast and Maryland Crab

Cake

Lemon Scented Rice Pilaf, Sautéed French Green Beans,

Roasted Pepper Sauce and Glace de Poulet

\$70

Steak and Salmon

Grilled Beef Tenderloin, Seared Atlantic Salmon,
Potatoes Dauphinoise,
Mixed Vegetables, Orange Butter Sauce, Red Wine
Jus

\$74

PLATED DINNER DESSERT

All Plated Dinners Include Bread Service with Sweet Cream Butter, Starbucks Coffee, and a Selection of Gourmet Teas

> Select One Option for Entire Group Pricing Based on Entrée Choice

DESSERT OPTIONS

Flourless Chocolate Cake (gf)

Fudge Cake, Chocolate Ganache, Chantilly Cream

New York Cheesecake

With Fresh Berries and Chantilly Cream

Tiramisu

With Espresso, Mascarpone, and Cocoa Powder

Salted Caramel Vanilla Cake

Caramel Crunch Toffee and Vanilla Cake

Lemonade Cake

With Meyer Lemon and Vanilla Buttercream

Carrot Cake

With Cream Cheese Icing and Walnuts

DINNER BUFFET

Dinner Buffets are Served Starbucks Coffee and Assorted Gourmet Teas An additional \$125 surcharge will apply for all groups less than 25 people

Home

New England Clam Chowder

Mixed Greens Salad with Grape Tomatoes, Crumbled Bleu Cheese Toasted Walnuts, Julienne Apples,

Balsamic Vinaigrette

Chilled Pasta Salad with Cucumbers, Sun Dried

Tomatoes, Vinaigrette

Sliced Roast Angus Striploin with Peppercorn Sauce

Herb and Pecan Crusted Atlantic Salmon with

Orange Thyme Cream

Pan Seared Boneless Chicken Breast with Lemon

Glace de Poulet

Bacon, Cheddar and Sour Cream Smashed Yukon

Potatoes

Saffron Scented Rice Pilaf

Honey Roasted Carrots

New York Style Cheesecake

Flourless Chocolate Cake

\$68

Retro

Broccoli Cheddar Soup

House Salad with Vinaigrette and Ranch on the Side

Classic Apple Waldorf Salad

Crispy Chicken Cordon Bleu with Dijon Supreme

Sauce

Roasted Pork Tenderloin with Apple Glaze and

Roasted Garlic

Broiled Salmon with Lemon, Garlic and Parsley

Scalloped Potatoes with Spring Onion

Spring Peas and Heirloom Carrots with Butter

Warm Brownie Bake

\$64

From the Sea

Honey Smoked Salmon Presentation

Smoked Scallop Salad with Mixed Greens, Roasted Tomato.

iomato,

Red Onion, Capers, White Balsamic Vinaigrette

Mussels Provencal with Garlic, White Wine, Thyme,

Tomato, Olive Oil

Lobster Macaroni and Cheese with Garlic Bread

Crumbs

Maryland Crab Cakes with Old Bay Aioli

Citrus Rice

Sautéed Vegetable Medley

Flourless Chocolate Cake (gf)

\$70

Back Yard BBQ

Honey Cornbread

Mixed Greens Salad with Cucumber, Carrot, Red

Onion, Tomato, Bacon Crumbles, Craisins and

Pecans

Balsamic Vinaigrette and Ranch Dressing on the

side

Potato Salad and Cole Slaw

Sweet Spice Rubbed Slow Roasted Beef Brisket with

Natural Pan Jus Smoked Paprika and Cumin Grilled

Chicken Breast with Lime Jus

Macaroni and Cheese

Brown Sugar Baked Beans

Chocolate Chip Cookies and Brownies

\$62

FINAL THOUGHTS

Final Guarantees

To ensure we have adequate time to prepare for your event, final guarantees for your event are due 3 business days prior to the start of your event. If a guarantee is not provided, the contracted number will become the guarantee. We will charge for the final guarantee, or the actual number, whichever is greater. If no food and beverage selections are made it becomes "Chef's Choice" based on availability of product.

All plated meal menu selections need to be finalized 7 days prior to the start of the event.

Group Shipping

Due to limited storage at the hotel, please send deliveries no earlier than 3 days prior to your event start. Any boxes received earlier may be subject to additional storage fees.

Deposits and Cancellations

All deposits taken for your event will be applied to your total cost of the event. All cancellations will be held to the cancellation policy outlined in your agreement.

Food and Beverage

Custom menus are available upon request. For the safety of our guests, no food or alcohol from the outside shall be permitted into the Hotel by any group. Failure to comply will result in a fee. The Hotel also prohibits the removal of food from the premises. All food and alcohol must be purchased through the Hotel and remain on the property.

Labor and Service Fees

Menu pricing is based on 1.5 hours of service times. For longer service times, additional fees will apply.

DENVER MARRIOTT SOUTH AT PARK MEADOWS

10345 Park Meadows Drive, Lone Tree, Colorado, USA

marriott.com/denms

13039250004



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