

EVENT F&B MENUS

New York Marriott at the Brooklyn Bridge

333 Adams Street, Brooklyn, NY 11201

718.246.7000

marriott.com/nycbk





HUNGRY FOR INSPIRATION

The New York Marriott at the Brooklyn Bridge Hotel provides a premier culinary experience with an award-winning team, comprised of chefs with a wide range of talents and specialties that turn dining into an artform.

Our renowned catering staff is recognized for its exceptional service, so you can browse with confidence as you choose a fresh snack to jumpstart your meeting or a plated meal that will allow your event attendees to reset and connect with colleagues and friends.

As you explore our menus, please keep in mind the following:

- Food service is limited to 1 ½ Hours.
- For groups with less than 25 guests an additional labor fee of \$300 will apply.
- All food and beverage and audiovisual charges are subject to a 25% service charge and 8.875% sales tax.
- Tax and service charges are subject to change.

We welcome you to make your selection of light bites to classics with a local twist and curate your own events menu that is familiar yet elevated beyond the expected.

BREAKFAST

**CONTINENTAL BREAKFAST
63 Per Person**

Freshly Squeezed Orange Juice

Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh-Cut Fruits and Berries

Homemade Granola

Oats, Raisins, and Dried Cranberries

Assorted Fresh Baked Muffins

Fresh Baked Coffee Cakes

Croissants and Local A&S Mini Bagels

Butter, Nutella[®], Preserves, Honey and Assorted Cream Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**BREAKFAST BUFFET
76 Per Person**

Freshly Squeezed Orange Juice

Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh-Cut Fruits and Berries

Homemade Granola

Oats, Raisins, and Dried Cranberries

Assorted Fresh Baked Muffins

Fresh Baked Coffee Cakes

Croissants and Local A&S Mini Bagels

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Eggs***Select one***

Cage-Free Scrambled Eggs with Chives

Cage-Free Egg Whites Scrambled, Sautéed Spinach

Western Scrambled Eggs with Ham, Onions, and Peppers

Potatoes***Select one***

Breakfast Potatoes, Peppers, and Onions

Roasted Herbed Fingerlings, Caramelized Sweet Onions

Sweet Potato and Yukon Hash, Caramelized Onions

Crispy Bacon Strips**Breakfast Meats*****Select one***

Chicken Apple Sausage

Turkey Sausage

Pork Sausage

Canadian Bacon

BREAKFAST

PLATED BREAKFAST**Price Per Person****All Breakfast Entrees Include:**

Breakfast Bread, Croissants and Assorted Fresh Baked Muffins

Butter, Preserves and Honey

Freshly Squeezed Orange Juice

Chilled Grapefruit and Cranberry Juice

Potato Hash

Sweet Peppers and Onions

Selection of: Bacon, Ham or Chicken Apple Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Appetizers**Select one**

Fresh-Cut Fruit Salad with Honey Yogurt Sauce

Granola Yogurt Honey Parfait with Berries

Macerated Berry Cocktail with

Citrus Mascarpone Crème

Entrées**Select one**

Fresh Scrambled Eggs with Roasted Tomato and Chives **72**

Brioche French Toast with Grand Marnier, Whipped Butter, and Maple Syrup **72**

Mediterranean Scramble with Pancetta, Onion, Spinach, Toasted Feta in Scrambled Eggs **75**

Vegetarian Egg White Frittata with Spinach, Roasted Onions, Goat Cheese and Tomato Relish **75**

BREAKFAST ACTION STATIONS**Price per Person**

Omelets – Made to Order **17**

Chef Required - \$275 each for 3 hours
(One Chef per 50 Guests)

Your choice of: Mushrooms, Cheddar Cheese, Sweet Peppers, Onions, Sausage and Ham

Build Your Own Yogurt Parfait **17**

Your choice of: Greek and Low-Fat Yogurts
Dried Fruits, Honey, Fresh Fruits & Berries, Shaved Almonds, Raisins, Chocolate Chips and Homemade Granola

MORE FLAVOR

Personalize your breakfast buffet or brunch with these elevated menu items

Price Per Person

Biscuit Egg Sandwich **12**

Select one

Sausage, Egg, and Cheddar Buttermilk Biscuit **OR**
Cheddar, Egg, and Spring Onion Buttermilk Biscuit

Breakfast Burrito **12**

Sausage, Egg and Cheddar **OR** Western Veggie Wrap
Served with Roasted Salsa on a Whole Wheat Tortilla

Crustless Quiche **11**

Select one

Sautéed Spinach and Swiss **OR** Smoked Bacon

Breakfast Empanada **12**

Sausage, Egg, and Cheese

Individual Potato Leek
and Aged Gruyere Quiche **11**

Hot Oatmeal served with
Raisins and Brown Sugar **9**

Belgian Waffles **11**
Berry Compote, Maple Syrup
and Whipped Cream

French Toast **11**
with Maple Syrup

Smoked Salmon **15**
Capers, Onions, Parsley,
Tomato and Cream Cheese

Cage Free Hard-Boiled Eggs
48 Per Dozen

BREAKS

ALL-DAY COFFEE BREAK PACKAGE**99 Per Person**

(Based on 8-Hours of service)

Morning Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Mini Bagels

Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low-Card Protein Bars

Hard-Boiled Eggs

Mid-Morning Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fruit and Nut Bars

Afternoon Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit (Oranges, Apples, and Bananas)

Assorted Homemade Cookies and Brownies

ALL-DAY COFFEE ONLY PACKAGE**59 Per Person**

(Based on 8-Hours of Service, excluding mealtimes)

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

BREAKS

HALF-DAY AM COFFEE BREAK PACKAGE**55 Per Person**

(Based on 4-Hours of service)

Morning Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Mini Bagels

Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low-Carb Protein Bars

Hard-Boiled Eggs

Fruit and Nut Bars

HALF-DAY PM COFFEE BREAK PACKAGE**55 Per Person**

(Based on 4-Hours of service)

Mid-Afternoon Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Fruit and Nut Bars

Afternoon Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit

Assorted Homemade Cookies and Brownies

BREAKS

COFFEE PACKAGES

Price Per Person

1.5 Hour Break

Good morning, Brooklyn 38

Coffee Cake and Assorted Freshly Baked Muffins

Cream Cheese, Butter, and Preserves

Variety of Seasonal Whole Fruits

Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

333 Adams Stadium 39

Mini Black and White Cookies

Gourmet Flavored Popcorn, Cracker Jacks,
NY Jumbo Pretzel Served with Mustard

Traditional Cinnamon Churros with Chocolate
Dipping Sauce, Whole Apples

Assorted Soft Drinks, Craft Sodas, Iced Tea,
and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

Super Chocolate 39

Chocolate Chip Cookies and Fudge Brownies

Chocolate Espresso Beans and
Chocolate-Covered Pretzels

Assorted Soft Drinks, Chocolate Milk,
Mochaccino and Hot Chocolate

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

The Sweet Tooth 41

Brownie Bites, Assorted Macarons

Mini Chocolate Hazelnut Beignets,
Assorted Mini Dessert Cups

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

BREAKS

COFFEE PACKAGES

Price Per Person

1.5 Hour Break

Health and Energy 40

Low-Carb Protein Bars, Power Bars
String Cheese

Variety of Seasonal Whole Fruits

Build Your Own Trail Mix Bar

*Yogurt Raisins, Dried Fruit, Cashews, Almonds,
Pumpkin Seeds, Sunflower Seeds, Toasted
Coconut Flakes, Peanuts and Granola*

Yogurt-Covered Pretzels

Red Bull, Gatorade, and Vitamin Water

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

Bensonhurst 41

Mini Cannoli and Tiramisu

Chocolate Cream Puffs

Biscotti (Chocolate-Dipped, Almond and Fruit)
Chocolate Espresso Beans

Warm Salted Almonds

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

Sweet and Savory 42

Beef Jerky, House-Made BBQ,
Sea Salt and Vinegar Potato Chips

Salted Cashews and Almonds, Peanut M&M'S®,
Rice Krispies Treats® and Mini Candies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas

Parfait Your Way 17

Greek and Low-Fat Yogurts

Dried Fruits, Agave Nectar, Honey, Fresh
Berries, Dried Fruit, Shaved Almonds, Raisins,
Chocolate Chips and Homemade Granola

Chips and Dips 41

Kettle Chips and Onion Dip

Tortilla & Plantain Chips

Guacamole, Queso and Salsa

Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas



MORE FLAVOR

Sweeten the deal with these elevated menu items

À LA CARTE

Priced per Item

Individual Fruit Yogurts	8
Bottled Fruit and Yogurt Smoothies	8
Granola Bars and Protein Bars	6
Assorted Cold Cereals	7

Priced per Dozen

Freshly Baked Coffee Cake	86
Assorted Scones Fresh Cream and Strawberry Jam	115
Assorted Fruit Danish	92
Assorted Fresh Baked Muffins	92
Assorted Freshly Baked Bagels	92

Priced per Person

Build Your Own Trail Mix Bar <i>Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut Flakes, Peanuts and Granola</i>	15
Individual Artisanal Nuts	8
Fresh-Cut Fruits and Berries	14

Priced per Item

Häagen-Dazs® Ice Cream Bars	8
Individual Bags of Pretzels and Potato Chips	6
Individual Bags of M&M's® Candies and Assorted Candy Bars	7
Rice Krispies® Treats	7

Priced per Dozen

Variety of Seasonal Whole Fruit <i>Apples, Bananas, Oranges</i>	50
Black and White Cookies	80
Assorted Homemade Cookies <i>Chocolate Chunk, Oatmeal Raisin, Double Chocolate, Sugar, and Peanut Butter</i>	80
Brownies and Blondies	80
Assorted Cupcakes	82
Biscotti <i>Almond and Fruit</i>	75
Priced per Person Assorted Hand-Dipped Chocolate-Covered Pretzels	12

MORE FLAVOR

Personalize your beverage break with these elevated menu items

COFFEE SERVICE

22 per Person

(Based on 1.5 Hours of service)

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

BEVERAGE SERVICE

29 Per Person

(Based on 1.5 Hours of service)

Assorted Soft Drinks, Iced Tea, Mineral Waters

Assorted Juices
Orange, Apple, Grapefruit

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

COFFEE SERVICE

Priced per Gallon

Freshly Brewed Coffee **127**

Freshly Brewed Decaffeinated Coffee **127**

À LA CARTE

Priced per Item

Assorted Soft Drinks and Iced Tea **8**

Individual Milk and
Chocolate Milk **8**

Individual Flavored
Sparkling Water **8**

Priced per Gallon

Assorted Teas **127**

Hot Chocolate and
Freshly Whipped Cream **127**

Lemonade **95**

Fresh Brewed Iced Tea **95**

Fruit Infused Water **95**

Chilled Fruit Juices
Orange, Apple, Grapefruit **95**

Food service is 1.5 Hours.

For groups with less than 25 guests an additional labor fee of \$300 will apply.

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LUNCH

PLATED LUNCH**Price per Person****Each Plated Lunch Includes:**

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Choice of Salad

Select one

Butter Bibb Lettuce

Watercress, Green Peas, Shaved Hearts of Palm, Toasted Sunflower Seeds, Citrus Crème Fraîche Dressing

Mixed Field Greens Salad

Blistered Tomatoes, Radish, Fresh Herbs, Toasted Pine Nuts, Champagne Vinaigrette

Steakhouse Salad

Crisp Iceberg Lettuce with Watercress, Radicchio, Charred Red and Yellow Cherry Tomatoes, Radish, Cucumber and Crumbled Blue Cheese, Roasted Shallot Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Classic Caesar Dressing

Lunch Desserts

Select one

Raspberry Mousse and Mascarpone Cake with Raspberry Coulis

Junior's Cheesecake with Strawberry Compote

Tiramisu, Whipped Cream and Chocolate Cigarette

Chocolate Mousse Cake with Raspberries

Choice of Entrée

Select one

CHICKEN**99****Sofrito Roasted Chicken Breast**

Yukon Gold Mashed Potatoes, Asparagus, Oyster Mushrooms, Tomato Marmalade, Chicken Jus

Basil Marinated Chicken Breast

Roasted Tomato Risotto, Grape Tomatoes, Broccolini with Roasted Garlic Oil, Thyme Chicken Jus

Citrus Marinated Chicken Breast

Roasted Fingerling Potatoes, Broccolini, Lemon Caper and Tomato Relish, Thyme Chicken Jus

VEGETARIAN**95****Roasted Cauliflower Steak**

Wild Mushroom Quinoa, Sautéed Spinach, Tomato Caper Relish

BEEF**110****Slow Braised Beef Short Rib**

Yukon Gold Potato Puree, Roasted Herb Baby Carrots, Mirepoix Vegetables and Red Wine Braising Jus

Seared Filet Mignon

Roasted Fingerling Potatoes, Butter Poached Asparagus, Bordelaise Sauce

FISH**105****Pan Seared Red Snapper**

Lemon Farro, Shiitake Mushrooms, Roasted Asparagus, Champagne Beurre Blanc

Roasted Salmon

Basmati Rice, Haricots Verts, Tomato Confit, Caper Beurre Blanc

Herb Roasted Cod

Butter Braised Potato, Sautéed Spinach, Fried Caper and Tomato Relish, Lemon Beurre Blanc

PASTA**95****Cavatappi Pasta**

Shrimp, Crisp Pancetta, Peas, Alfredo Sauce

Cavatelli Pasta

Roasted Asparagus, Wild Mushrooms, White Wine Cream Sauce

LUNCH

TWO COURSE PLATED LUNCH**Entrée and Dessert only****92 Per Person****ENTRÉE****Cilantro and Lime Crusted Chicken Breast**

Orzo, Roasted Corn, Tomatoes, Roasted Red Pepper, Queso Fresco, Cilantro Vinaigrette

Sofrito Marinated Chicken Breast

Romaine, Tomatoes, Couscous Salad, Citrus Vinaigrette

Herb Crusted Chicken Breast

Frisée and Arugula Salad, Slab Bacon, Wholegrain Potato Salad, Boiled Egg

Herb Crusted Salmon Bibb Lettuce

Hard Boiled Egg, Haricot Verts, Olives, Crumbled Blue Cheese and Sherry Vinaigrette

Lunch Desserts***Select one***

Raspberry Mousse and Mascarpone Cake with Raspberry Coulis

Junior's Cheesecake with Strawberry Compote

Chocolate Ganache Cake, Whipped Chantilly Cream
Chocolate Cigarette

Apple Tart with Almond Cream, Whipped Chantilly Cream

Chocolate Mousse Cake with Raspberries



LUNCH

LUNCH BUFFET**Price Per Person****CLINTON HILL 105**

Mixed Greens, Tomatoes, Mixed Mediterranean Olives, Cucumbers and Goat Cheese, Red Wine Vinaigrette

Roasted Vegetable Farro Salad with Baby Arugula Lemon and Extra Virgin Olive Oil

Roasted Breast of Chicken
Roasted Apple, Celery and Onions with Chicken Jus

White Wine Braised Short Ribs with Chimichurri

Herb Roasted Marble Potatoes

Broccolini with Roasted Garlic and Olive Oil

Chocolate Cherry Cheesecake

Assorted French Macarons

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LITTLE ITALY 101

Panzanella Salad, Ciabatta, Red Onions, Cherry Tomatoes, Olives, Cucumbers with Red Wine Vinaigrette

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Parmesan Cheese with Caesar Dressing

Minestrone Soup

Sautéed Breast of Chicken Picatta, White Wine, Lemon and Caper Butter

Baked Rigatoni Bolognese, Tomato, Marinara and Beef with Ricotta and Mozzarella Cheese

Broccoli Rabe with White Beans, Sautéed in Olive oil and Garlic

Soft Herb Polenta

Tiramisu

Cheesecake Lollipops

Lemon Tart with Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BAY RIDGE 105

Grape Tomatoes and Mozzarella with Arugula
Farfalle Pasta, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette Chopped Romaine, Olives, Tomato, Cucumber, Red Onion and Goat Cheese, Red Wine Vinaigrette

Herb Roasted Chicken Breast
Sautéed Gigante Beans, Artichokes and Tomatoes

Cavatelli Pasta
Roasted Eggplant, Rapini, Slow-Cooked Fresh Tomato, Olive Oil, Basil Tomato Braised

Short Rib with Gremolata Braised Escarole
Creamy Herb Polenta

Homemade Cannoli Tuscan Tiramisu

Almond Anise Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LUNCH

LUNCH BUFFET**Price Per Person****SUNSET PARK 105****Appetizers**

Wok Seared Green Bean Salad, Garlic, Soy and Black Sesame Seeds

Spicy Sesame Noodle Salad with Peanut and Cucumbers

Baby Tatsoi, Mizuna, Spinach and Frisée with Mandarin Oranges, Toasted Sesame Seeds, and Pickled Red Onion, Sesame Soy Vinaigrette

Soup

Vegetable Hot and Sour Soup

Entrées

Sweet Chili Glazed Chicken, Wok Fried Peppers and Onions

Ginger Soy Glazed Salmon, Shitake Mushrooms and Scallions

Ginger and Garlic Stir Fry, Asian Vegetables and Sesame Jasmine Rice

Desserts

Coconut Cake

Haupia, Passion Fruit Purée and Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

WILLIAMSBURG VEGAN BUFFET 99**Appetizers**

Orzo Salad with Marinated Artichokes, Tomatoes Kalamata Olives, Olive Oil, Lemon and Parsley

Freekeh Salad, Cucumber, Tomatoes, Harissa, Olive Oil and Lemon, Crisp Lettuce Salad, Tomatoes, Cucumbers, Olives, Red Onions, Croutons, Red Wine Vinaigrette and Champagne Vinaigrette

Soup

Mushroom Barley Soup

Entrées

Curry Roasted Cauliflower, Capers, Raisins, and Parsley, Garlic Roasted Eggplant and Tomatoes, Kalamata Olives, and Vegetable Stock Glaze

Spiced Butternut Squash Ragout, Pearl Onions and Shiitake Mushrooms, Steamed Basmati Rice

Desserts

Coconut Custard Fruit Tarts and Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LUNCH

LUNCH BUFFET**97 Per Person****BROOKLYN DELI LUNCH**

(150 Guest Maximum)

Appetizers

Market Fresh Soup of the Day

Farfalle, Caramelized Shallots,
Roasted Tomatoes, Capers and Asiago Cheese,
Lemon Basil Vinaigrette

Deli-Style Potato Salad and Tuna Salad

Mixed Greens, Micro Herbs, Radishes,
Citrus Vinaigrette and Buttermilk Ranch Dressing**Deli Meats*****Select three***

Shaved Honey Roasted Turkey

Roast Beef

Low-Sodium Ham

New York Pastrami

Low-Sodium Chicken Breast

Mortadella

Corned Beef

Pepperoni

Salami

Deli Cheese***Select three***

American

Swiss

Cheddar

Provolone

Pepper Jack

Deli Breads***Select three***Kaiser Rolls, Whole Wheat Rolls, Multigrain Rolls,
Locally Sourced from Aladdin BakersSliced Country Sourdough Bread, Sliced Rye
Bread, Flat Bread, Sesame Hero

Gluten-Free Bread Option Available on Request

Homemade Sea Salt and BBQ Flavored Potato Chips

CondimentsSweet and Tangy Pickles, Kosher Dill Pickles, and
Giardiniera Pickled Vegetables

Sliced Red Onion and Tomato

Stout Whole Grain Mustard, Dijon Mustard, Mayonnaise,
Horseradish Cream, Tomato Olive Tapenade**Desserts**

Assorted Mini Cup Cakes

Black and White Cookies

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

LUNCH

LUNCH BUFFET**76 Per Person****THE BRIDGE "ON THE GO" BOX LUNCH**

One Sandwich, Wrap or Entrée Salad, One Side, New York State Apple Terra or Potato Chips and One Dessert and Soft Drinks

(A Maximum of 3 Entrée selections per Event)

Entrée Sandwich/ Wrap

Rolls Locally Sourced from Aladdin Bakery

Light Tuna Fish Salad

Sun Dried Tomato, Black Olives and Sour Cream on a Multigrain Roll

Harissa Grilled Vegetable Wrap

Baby Arugula, Hummus, Toasted Feta and Artichoke Spread

Smoked Paprika Chicken Breast

Manchego Cheese, Piquillo Peppers, Baby Spinach, Garlic Aioli on Ciabatta Bread

Roast Beef

Baby Arugula, Shaved Asiago, Oven Roasted Tomato, Mushroom Truffle Aioli on Ciabatta Bread

Entrée Salads***Select one***

Chinese Chicken Salad: Asian Greens and Noodles

Chicken Caesar Salad: Grilled Chicken with Parmesan Cheese and Croutons

Sides***Select one***

Couscous Salad

Quinoa Salad

Pasta Salad

Potato Salad

Desserts***Select one***

Chocolate Chunk Brownie

Blondie

Chocolate Chip Cookie

Oatmeal Cookie

Gluten Free Brownie

RECEPTION

HORS D'OEUVRES4 Pieces per Person Butler-Passed **36**6 Pieces per Person Butler-Passed **48****Hot Hors D'oeuvres**

Mini Cheeseburgers

Franks in a Blanket

Short Rib and Stilton Crescent

Beef Barbacoa Taquito

Mini Philadelphia-Style
Cheesesteak Hoagie

Chicken Fontina Bites

Chicken Pot Pie

Chicken Tikka Masala

Peking Roasted Duck Spring Roll

Soft Chicken Taco

Classic Mini Crab Cakes

Lobster Cobbler

Salmon Satay with Lime and Cilantro

Marinade Maui Shrimp Spring Roll with Cilantro

Coconut Shrimp Skewer

Mushroom Gouda Tart

Quinoa Zucchini Bites

Indian Samosa with Spiced Potato and Peas (Vegan)

Four Cheese Arancini

Spinach and Artichoke Crisp

Pear, Almond and Brie in Phyllo Roll

Roasted Root Vegetable Kabob

Falafel

Cold Hors D'oeuvres

Beef Filet with Creamy Horseradish

Ciliengine and Sundried Tomato

Peppered Ahi Tuna with Wasabi "Caviar"

Shrimp with Pesto

DISPLAYS**Per Price Person**

Market Style Crudité 20
Carrots, Peppers, Cucumber, Asparagus, Squash
Garlic Parmesan Cream, Mint Dill Yogurt,
Lemon Paprika Hummus

Bruschetta 21
Traditional Diced Roma Tomatoes

Anchovy Relish: Green Olives, Red Onion,
Anchovy and Red Pepper

Olive Tapenade: Kalamata Olives,
Artichoke Hearts, Red Pepper, and
Herb Roasted Forest Mushroom with
Chives and Toasted Ficelle

Mezze 21
Hummus, Baba Ganoush
Spinach, Artichoke and Feta Spread
Tabbouleh Salad, Turkish Tomato and
Cucumber Salad Toasted Pita

Artisanal Cheese 24
American and European Artisanal
Cheeses Fruit Compote
Crackers, Flat Breads, Breadsticks and
Sliced French Bread

Antipasto 24
Salami, Prosciutto, Soppressata

Tuscan Olives and Artichokes
with Fresh Herbs, Auricchio Provolone, Eggplant,
Zucchini, Squash, Sweet Peppers Breadsticks
and French Bread

Artisanal Cheese & Charcuterie 36
American and European Artisanal Cheeses
Prosciutto and Salami, Mixed Olives,
Whole Grain Mustard, Pepperoncini
Fruit Compotes, Crackers, Breadsticks
and Sliced French Bread

Brooklyn Rooftop Garden 23
Mixed Baby Greens, Romaine, Freekeh Salad
Tomatoes, Cucumbers, Roasted Beets, Red Onions,
Chickpeas, Candied Walnuts, Goat Cheese, Shaved
Parmesan, Stilton Bleu Cheese, Champagne
Vinaigrette, Red Wine Vinaigrette, Citrus Vinaigrette

Jumbo Shrimp on Ice 675
100 Pieces

Lemons, Cocktail and Marie Rose Sauce

Cracked Crab Claws on Ice 675
100 Pieces
Remoulade and Lemon

Chilled Oysters on The Half-Shell 550
100 Pieces
Lemon, Mignonette and Cocktail Sauce

**Chilled Clams and
Marinated Mussels on The Half-Shell** 475
100 Pieces
Lemon, Mignonette and Cocktail Sauce

Sheepshead Bay Seafood Display 32
Price Per Person
(Minimum of 50 people)

Jumbo Shrimp, Cracked Crab Claws, Oysters
and Marinated Mussels

Lemon, Mignonette and Cocktail Sauce

Deluxe Sushi Display 900
80 Pieces
(Minimum of 240 pieces)

Your Selection of the Following:

Lobster and Shrimp California Rolls,
Shrimp Tempura Roll

Torched Salmon Roll, Black Pepper Spicy
Tuna Roll, California Dream Roll

Shrimp, Yellowtail, Tuna, and Salmon Nigiri

Sushi Display 750
80 Pieces
(Minimum of 240 pieces)

Chef's Selection of Maki Rolls
California, Tuna, Salmon, Spicy Tuna
accompanied with Vegetarian Pickled Ginger, Wasabi and
Soy Sauce

DISPLAYS**Per Price Person****Bushwick 27**

Pernil-Style Slow-Roasted Pork Shoulder
Arroz Con Pollo, Crisp Plantains,
Garlic Sauce, Cuban Salad

Sunset Park 24

Vegetable Lo Mein, Chicken Lemon
Grass Dumplings, Vegetable Shui Mai
Soy Sauce, Sweet Chili Sauce
and Sriracha Hot Chili Sauce

Borough Park 26

Sweet and Sour Chicken,
Wok Fried Broccoli, and Mushrooms
Steamed Jasmine Rice, Crisp Egg Rolls
Soy Sauce, Sweet Chili Sauce
and Sriracha Hot Chili Sauce

Bordeaux Braised Short Ribs 28

Yukon Gold Potato Purée
Sautéed Mushrooms

Crown Heights 26

Jamaican Spiced Jerk Chicken,
Pigeon Peas, Rice, Sweet Plantains
with Mango Salsa

Bensonhurst 27

Roasted Cod with Tomatoes,
Olives, Peppers Penne alla Vodka,
Broccolini, Roasted Garlic and Red Chili

Build Your Own Tacos 26

Spicy Shredded Chicken
Seasoned Ground Beef, Shredded Cheese
Tomato, Shredded Lettuce

Brooklyn Pizza Parlor 24

Margarita, Pepperoni Pizzas
Tomato Eggplant and Chevre Flatbread
Garlic Knots, Caesar Salad

Dry Snack Station**50 Per Bowl**

(Each bowl serves up to 10 people)

Crunchy Pretzels, Crisp Chips
and Dry Roasted Peanuts

RECEPTION

RECEPTION ACTON STATIONS**Price Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

Sage Roasted Turkey Breast 25Shaved Brussels Sprouts with
Wild Mushrooms Cranberry Relish**Mustard Crusted Roasted Pork Loin 25**

Potato and Apple Hash, Pork Jus

Whole Roasted Striploin 32Parmesan Creamed Spinach
Steak Sauce Demi**Wild Mushroom Dusted 32****Beef Tenderloin**Cauliflower and Potato Purée
Port Wine Reduction**Rack Of Lamb 32**Rosemary Roasted Fingerling Potatoes
Garlic and Tomato Marmalade**Herb Roasted Leg of Lamb 26**Slow-Roasted Ratatouille
White Bean and Roasted Garlic Purée**Fines Herbs Crusted Salmon Fillet 29**

Apple Fennel Slaw, Baby Watercress

**Sautéed Wild Mushrooms
and Pearl Onions 21**Vegetable Polenta, Tomato Ragout
Vegan Parmesan**PASTA STATIONS****28 Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

Prepared to Order

Select Two

Penne alla Vodka

Mezze Rigatoni Bolognese

Cavatappi PastaSautéed with Eggplant, and Escarole in a
Ragout of Tomato, Capers, Onions, Olive Oil,
Basil, Oregano and Lemon**Orecchiette**Capers, Blistered Tomatoes, Cannellini Beans,
Red Pepper Flakes, Artichoke Hearts
Spinach in Garlic, and Oil**Grilled Vegetable Ravioli**

Roasted Squash with Cherry Tomato Ragout

Gemelli PastaHot Italian Sausage, Broccoli Rabe,
Roasted Garlic and Blistered Cherry
Tomato Sauce

PASTA STATION**28 Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

Gourmet Mac-N-Cheese Station

Prepared to Order

Station Includes

Traditional Creamy Mac and Cheese

Select One Additional Flavor

Asiago, Truffle and Chive

Asparagus, Oyster Mushrooms and Gruyere

Pecanwood Smoked Bacon,
Boursin and Leek Fondue

Triple Crème Brie and Lobster

Sharp Cheddar and BBQ Pulled Chicken

Smoked Paprika Shrimp, Crisp Jamón
and Green Onion**SLIDERS AND DOGS STATION****25 Per Person****Attendant Fee: 275**

(1 – Attendant Required per Station)

Select Two

Coney Island Dog with Sauerkraut and Spicy Mustard

Chicago Dog with Pickles, Onions, Tomato, Peppers,
Sesame Seed BunNew York Dog with Sauerkraut, Stewed Onions,
Mustard and Ketchup

Corned Beef, Sauerkraut, Swiss and Russian Dressing on Rye

BBQ Pulled Chicken on Mini Brioche Roll

Korean BBQ Beef with Kimchi and Pickled Vegetables
in a Bao Bun

Meatball Parmesan on Mini Brioche Roll

BBQ Pulled Pork Served with Cole Slaw on Mini Brioche Roll

Butter Poached Lobster Roll

Crab Cake with Caper Aioli on Mini Brioche Roll



DINNER

PLATED DINNER**Price Per Person**

All Entrées Include Artisanal Dinner Rolls and Sweet Butter, Coffee, and Tea Service

Salads

Select one

10 Herb Market Salad

Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette

Classic Steak House Iceberg Wedge Salad

Green Onions, Tomatoes, Blue Cheese Bacon Buttermilk Dressing

Baby Kale and Endive Salad

Almonds, Parmesan Cheese and Lemon Caper Vinaigrette

Entrée

Select one

CHICKEN**127****Herb Roasted Breast of Chicken**

Bacon Roasted Brussels Sprouts, Parsnip Puree, Cipollini Onions, Chicken Thyme Jus

Roasted Breast of Chicken

Wild Mushroom Polenta, Sautéed Swiss Chard, Chicken Wild Mushroom Jus

FISH**130****Pan Seared Red Snapper**

Lemon Faro, Spinach, Roasted Cherry Tomatoes, Golden Raisin and Caper Beurre Blanc

Atlantic Cod

Lemon Farro, Sautéed Mustard Greens, Roasted Red Pepper, Tomato and Olive Salpicon

Miso Glazed Salmon

Baby Bok Choy, Shiitake Mushrooms, Coconut Sticky Rice, Lemon Grass Beurre Blanc

VEGETARIAN**110**

Campanelle Pasta, Roasted Squash, Goat Cheese, Cherry Tomato Ragout

Roasted Cauliflower Steak, Vegetable Quinoa, Asparagus, Garlic Marinated Cherry Tomatoes

Entrée

Select one

BEEF**Slow Braised Beef Short Rib****139**

Yukon Gold Potato Gratin, Roasted Brussels Sprouts, Mirepoix Vegetables, Red Wine Braising Jus

Herb Crusted Filet Mignon**141**

Yukon Potato Puree, Roasted Asparagus, King Trumpet Mushroom, Cabernet Sauce

DUET**144/154***

Seared Petite Filet of Beef and Jumbo Prawns, (or Half Lobster Tail)* Parsnip Purée, Haricots Verts, Charred Tomatoes, Bordelaise Sauce

Dessert

Select one

Trilogy Cake

A Combination of White and Dark Chocolate Mousse with a Thin Layer of Chocolate Crunch

Gianduja Chocolate Tart

Crushed Hazelnuts and Chocolate Sauce

Chocolate Mousse Cake

Mixed Berries

Caramelized Apple Tart

Chantilly Cream and Caramel Sauce

Coconut & Mango Shortbread

Mixed Berries and Berry Coulis

Junior's Cheesecake

Strawberry Compote

NEXT LEVEL

TIER 1 – DINNER BUFFET 129 Per Person

TIER 2 – DINNER BUFFET 144 Per Person

Soup

(included in Tier 2 Dinner Buffet only)

Select one

Cream of Mushroom Soup
Lobster Bisque
Chicken Noodle
Vegetable Garden

Salads and Appetizers

Select two

Cobb Salad

Iceberg, Watercress, Endive and Romaine
Lettuce Tomato, Cucumber, Red Onion,
Hard-Boiled Eggs, Avocado, Bleu Cheese,
Bacon on the Side, Red Wine Vinaigrette
and French Dressing

Bloody Mary Shrimp

Salad Shrimp Tossed with Onion, Shaved
Celery and Frisée Bloody Mary Vinaigrette

Mediterranean Salad

Romaine, Marinated Artichokes,
Tomatoes, Cucumbers, Red Onions,
Mixed Olives, Crumbled Goat Cheese, Red
Wine Vinaigrette and Lemon Dressing
Iceberg Wedge, Bacon, Blue Cheese,
Tomato, Scallions, Blue Cheese Dressing

Spicy Sesame Lo Mein Salad

Peanuts, Carrots and Cucumbers

Orzo Pasta

Roasted Tomatoes, Kalamata Olives, Red
Onions, Parmesan Cheese, Red Quinoa
Salad, Apples, Red Currents, Pine Nuts,
Micro Herbs, Sherry Dressing

Chips and Dips

Pita Chips, Tortilla Chips, Crisp Baguettes,
Hummus, Baba Ghanoush and Guacamole

TIER 1 DINNER BUFFET INCLUDES:

(2) Salads or Appetizers, (2) Entrees, (1) Pasta
(1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea

TIER 2 DINNER BUFFET INCLUDES:

(1) Soup, (3) Salads or Appetizers, (3) Entrees,
(1) Pasta (1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea

Entrées

Select two

Burgundy Braised Beef Short Ribs

Wild Mushrooms and Pearl Onions

Yankee Pot Roast with Roasted

Mirepoix Red Wine Braised Beef Brisket
with Baby Carrots

Chicken Pot Pie

Roasted Breast of Chicken, Roasted Peppers Onions
and Thyme Jus

Teriyaki Glazed Breast of Chicken

Onions and Shiitake Mushrooms

Roasted White Bass

Olive Oil Roasted Fennel, Lemon and Tomatoes

Roasted Salmon

Sautéed Leeks, White Wine Cream Sauce

Garlic Roasted Eggplant

Tomatoes and Kalamata Olives

DINNER

**TIER 1 – DINNER BUFFET
129 Per Person****TIER 2 – DINNER BUFFET
144 Per Person****Pasta*****Select one***

Bacon and Gruyere Mac and Cheese

Penne alla Vodka

Baked Tortellini Alfredo with Roasted
Tomatoes and Peas

Mezzi Rigatoni Bolognese

Spicy Vegetable Pad Thai

Traditional Paella, Shrimp, Clams, Mussels,
Chicken, Chorizo, Green Olives**Starch*****Select one***Baked Potato Bar, Sour Cream,
Cheddar Cheese, Chives and Bacon

Herb Roasted Fingerling Potatoes

Potato Gratin with Parmesan Cheese

Roasted Vegetable Farro, Pearl Onions,
Butternut Squash

Wild Mushroom Risotto

Yukon Gold Mashed Potatoes

Steamed Jasmine Rice

TIER 1 DINNER BUFFET INCLUDES:(2) Salads or Appetizers, (2) Entrees, (1) Pasta
(1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea**TIER 2 DINNER BUFFET INCLUDES:**(1) Soup, (3) Salads or Appetizers, (3) Entrees, (1) Pasta
(1) Starch, (1) Vegetable, (3) Desserts
Coffee and Tea**Vegetables*****Select one***

Slow-Roasted Root Vegetables

Classic Ratatouille

Pesto Roasted Squash and Grape Tomatoes

Roasted Cauliflower Flowerets with Capers and Raisins

Three Bean Medley with Thyme and Tomatoes

Stir Fried Broccoli with Hon Shimeji

Mushrooms, Hoisin Chili Sauce

Desserts***Select three***

Apple Strudel

Chocolate Mousse Cream Puffs

Mini Chocolate Fudge Cupcakes

Apple Empanadas, Cinnamon Sugar

Chocolate Mousse Crunch Bar with Raspberries

Assorted Mini Junior's Cheesecakes

Cream Cheese Frosted Carrot Cake Bites

Seasonal Fruit Cobbler

BEVERAGES

The New York Marriott at the Brooklyn Bridge is the only licensed authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in hotel may not be consumed outside the building. All labor related fees will be added directly to your account.

Bartender Fee for Hosted Bar	275	(1 Bartender Per 100 Guests)
Cashier Fee for Cash Bar	275	(1 Cashier Per 200 Guests)
Bar Sales Minimum for Cash Bars (each)	1000	

WELL

Jim Beam Whiskey, Dewar's Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whisky, Cruzan Aged Light Rum, Captain Morgan Spiced Rum, Jose Cuervo Tradicional Silver Tequila, Courvoisier VS Cognac, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Extra Dry Sweet Vermouth, Hiram Walker Triple Sec, Magnolia Grove Red and White Wines, Mumm Napa Brut Prestige Sparkling Wine, Budweiser, Coors Light, Modelo Especial, Blue Moon Belgian White, Brooklyn Lager, Truly Hard Seltzer, Assorted Pepsi and Schweppes Soda Products

Price Per Person

Host/Cash Bar		Open Bar	
Cocktails	12	1 Hour	29
Wine	12	2 Hours	39
Imported Beer	12	3 Hours	48
Domestic Beer	11	4 Hours	57
Mineral Water	7	5 Hours	66
Soft Drinks	6	Additional Hour	10 (Per Bartender, Per Hour)

PREMIUM

Jack Daniel's Whiskey, Dewar's Scotch, Absolut Vodka, Tanqueray Gin, Canadian Club Whisky, Bacardi Superior Rum, Captain Morgan Spiced Rum, Don Julio Blanco Tequila, Maker's Mark, Hennessy V.S, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Extra Dry Sweet Vermouth, Hiram Walker Triple Sec, Luxury Red and White Wines, Domaine Ste. Michelle Brut Sparkling Wine, Budweiser, Coors Light, Modelo Especial, Blue Moon Belgian White, Brooklyn Lager, Truly Hard Seltzer, Assorted Pepsi and Schweppes Soda Products

Price Per Person

Host/Cash Bar		Open Bar	
Cocktails	14	1 Hour	32
Wine	14	2 Hours	42
Imported Beer	12	3 Hours	51
Domestic Beer	11	4 Hours	60
Mineral Water	7	5 Hours	69
Soft Drinks	6	Additional Hour	11.50 (Per Bartender, Per Hour)

BEVERAGES

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Bartender Fee **275** (1 Bartender Per 100 Guests)
(Up to 4 Hours)

Additional Hour **50** (Per Bartender, Per Hour)

Price Per Bottle**WHITES**

VIN 21 Sauvignon Blanc, California, USA **55**

Quintara Chardonnay, California, USA **55**

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA **55**

J. Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA **60**

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand **60**

Sauvignon Blanc, Dashwood, Marlborough **60**

Casa Smith, Pinot Grigio, "ViNO," Ancient Lakes, Washington, USA **65**

Kenwood Vineyards, Chardonnay, "Six Ridges", Russian River Valley, Sonoma County, California, USA **70**

SPARKLING WINES

Mumm Napa Brut Prestige, Napa Valley, California, USA **55**

Domaine Ste. Michelle, Brut, Washington **65**

ROSÉ

Chandon Rosé, California **55**

RED WINES

Harmony and Soul Cabernet Sauvignon, California, USA **60**

Fable Roots Red Blend, Italy **60**

Alamos, Malbec, Mendoza, Argentina **60**

Columbia Crest, Cabernet Sauvignon, "H3," Horse Heaven Hills, Washington, USA **65**

Avalon, Cabernet Sauvignon, California, USA **65**

J. Lohr Estates, Merlot, "Los Osos," Paso Robles, California, USA **65**

Estancia, Cabernet Sauvignon, Paso Robles, California, USA **65**

Line 39, Pinot Noir, California, USA **65**



MARRIOTT
NEW YORK
BROOKLYN BRIDGE