

EVENT MENU

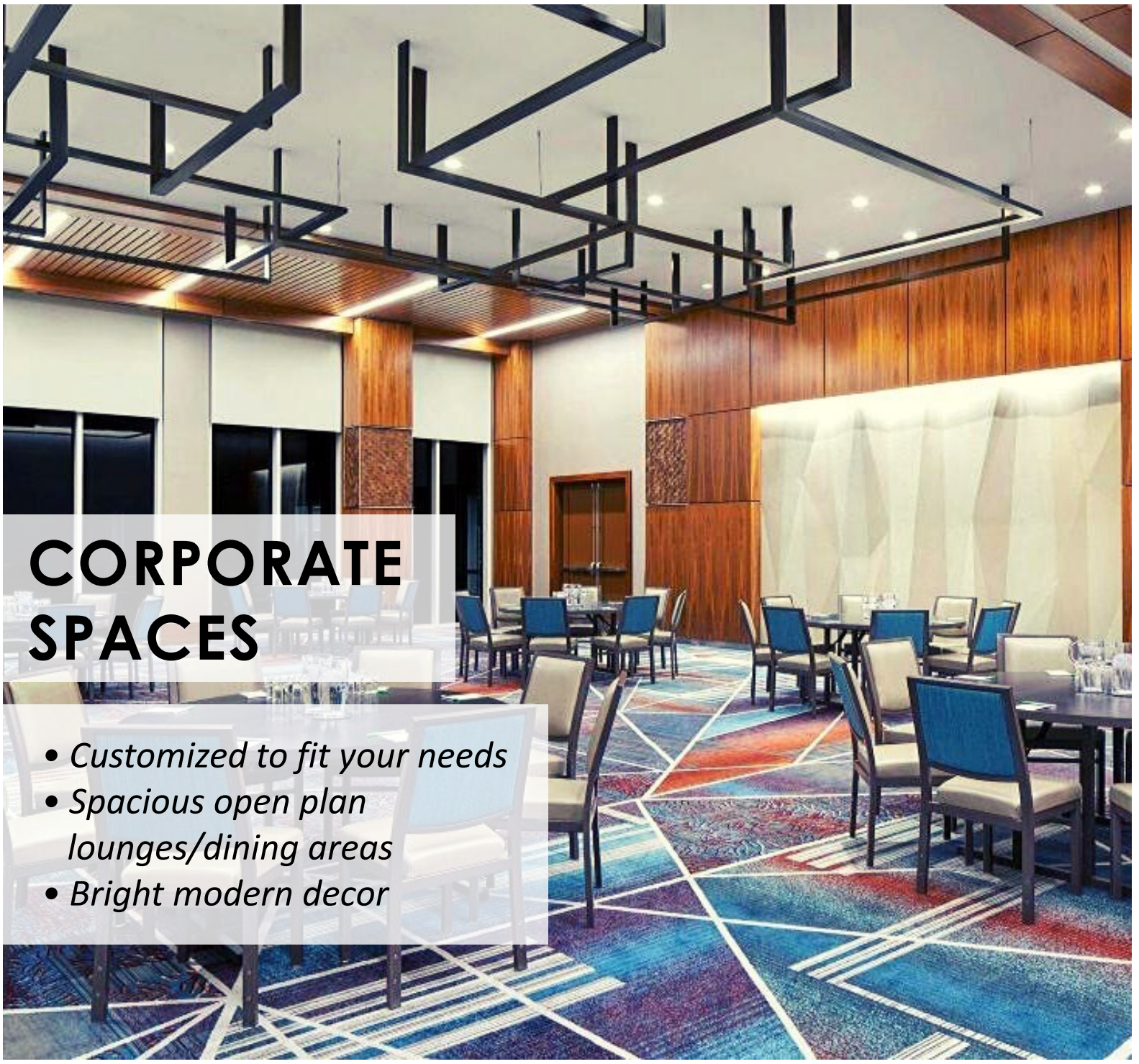
Downtown Washington, D.C. Convention Center

COURTYARD[®]
BY MARRIOTT

The
DELEGATE

Residence INN.[®]
BY MARRIOTT





CORPORATE SPACES

- Customized to fit your needs
- Spacious open plan lounges/dining areas
- Bright modern decor



Residence Inn



The DELEGATE

BREAKFAST BUFFETS

Based on 2 hours of service

Continental Breakfast

Freshly brewed coffee, decaffeinated coffee and assorted teas

Fresh orange juice, cranberry juice and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants and bagels with butter,
cream cheese and assorted jams

Deluxe Continental

Freshly brewed coffee, decaffeinated coffee and assorted teas

Fresh orange juice, cranberry juice and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants and bagels with butter,
cream cheese and assorted jams

Individual fruit yogurts

Cage-free hard-boiled eggs

Steel-cut oatmeal served with toasted pecans, fresh berries, honey, raisins

All American

Freshly brewed coffee, decaffeinated coffee and assorted teas

Fresh orange juice, cranberry juice and apple juice

Seasonal sliced fruit and berries

Locally baked muffins, croissants and bagels served with butter,
cream cheese and assorted jams

Assortment of cereals with whole or skim milk

Cage-free scrambled eggs

Crispy apple wood smoked bacon

Turkey sausage

Sautéed home fries

Steel-cut oatmeal served with toasted pecans, fresh berries, honey and raisins

The DELEGATE

Add An Enhancement To Your Breakfast Buffet Breakfast Egg Station*

Based on 2 hours of service

Cage-free eggs prepared any style and chef prepared omelets accompanied by mushrooms, onions, peppers, spinach, tomatoes, diced turkey sausage, chopped bacon, and cheddar cheese.

***Station attendant required \$150 each; one attendant required per 50 guests**



A la Carte Breakfast Enhancements

Priced per person

Steel cut oatmeal

Home style Grits

Home style cheesy Grits

Breakfast Sandwiches

*Bacon, turkey sausage or turkey bacon
with egg and cheese on English muffin*

Breakfast Burritos

Sausage, egg and cheese or veggie

Individual Greek yogurt with granola

The DELEGATE

PLATED BREAKFAST

Based on 2 hours of service

FOR THE TABLE

Freshly baked muffins & breakfast breads served family style with butter and assorted jams

FIRST COURSE

Greek yogurt with fresh fruit and honey

MAIN COURSE

(please choose two options; final count due 3 business days prior)

MILK & HONEY'S AWARD-WINNING SHRIMP AND GRITS

Jumbo shrimp, turkey sausage, tomatoes and scallions served over cheesy grits with signature Cajun cream sauce

BERRY FRENCH TOAST

Vanilla-infused, cornflake-crusting challah bread, strawberries, bourbon maple syrup, chantilly cream

ALL AMERICAN BREAKFAST

Scrambled eggs, breakfast potatoes with onions & peppers and choice turkey sausage or applewood smoked bacon

AVOCADO TOAST

Grape tomatoes, parsley, toasted sourdough bread, extra virgin olive oil

BEVERAGES

Fresh orange, apple juice and cranberry juices
Freshly brewed coffee, decaffeinated coffee and assorted teas

The DELEGATE

BRUNCH

Based on 2 hours of service.

FOR THE TABLE

Freshly baked muffins & breakfast breads served family style with butter and assorted jams

FIRST COURSE

Greek yogurt with fresh fruit & honey
Seasonal fresh fruit cups

MAIN COURSE

(please choose two options – entrée counts due 5 business days prior)

MILK & HONEY'S AWARD-WINNING SHRIMP AND GRITS

Jumbo shrimp, turkey sausage, tomatoes, and scallions served over cheesy grits topped Cajun cream sauce

CHICKEN & WAFFLES

Fried chicken thighs, Belgian waffle, maple bourbon syrup

BERRY FRENCH TOAST

Vanilla-infused, cornflake-crust ed challah bread, strawberries, bourbon maple syrup, chantilly cream

ALL AMERICAN BREAKFAST

Scrambled eggs, breakfast potatoes with onions & peppers and choice turkey sausage or applewood smoked bacon

BEVERAGES

Freshly brewed coffee, decaffeinated coffee and assorted teas
Fresh orange juice, cranberry Juice and apple juice

*Unlimited Mimosas \$10 per person – Pineapple, Orange and Cranberry
Upgrade to Bloody Mary Bar for \$15 per person (bartender \$50 for 75 guests)*

All Day Break Packages

Based on maximum of 8 hours of service

Meeting Package

PRE-MEETING SERVICE

Freshly brewed coffee, decaffeinated coffee and assorted teas

Fresh orange juice, cranberry juice and apple juice

Locally baked muffins, croissants, and bagels served with
butter, cream cheese, and assorted jams

Seasonal sliced fruit

MID-MORNING SERVICE

Freshly brewed coffee, decaffeinated coffee and assorted teas

Assorted soft drinks and bottled water

Assorted granola and power bars

Assorted bagged chips

MID-AFTERNOON SERVICE

Freshly brewed coffee, decaffeinated coffee and assorted teas

Assorted soft drinks and bottled water

Whole fresh fruit

Assortment of freshly baked cookies & daily bite size desserts

Beverage Only Package

Freshly brewed coffee

Decaffeinated coffee

Assorted hot teas

Assorted soft drinks

Bottled water

The DELEGATE

COFFEE BREAK PACKAGES

Based on 2 hours of service

All breaks include:

*Freshly brewed coffee,
decaffeinated coffee and
assorted hot teas*

Grab & Go

Whole fresh fruit
Assorted granola bars and trail mix

Health Nut

Individual parfaits with housemade
granola, yogurt and fresh berries

Fresh fruit kabobs

Chips & Dips

Guacamole, fresh pico de gallo, hummus,
onion dip, corn tortilla chips, potato chips
and pita chips

Market Display

Fresh vegetable crudité's with Chipotle ranch
Fresh sliced fruit with honey yogurt dip

Bakers Alley

Mini Cupcakes and Assorted Imported French
Macaroons



*There is a 25% taxable service charge and 10% sales tax added to all food and beverage charges.
A \$150 small group fee applies to groups less than 25. Please contact your Catering Manager for more information.*

The DELEGATE

À LA CARTE ENHANCEMENTS

Available when added to a Coffee Break or meal package

Priced by the dozen

- Whole fresh fruit
- Popcorn and pretzels
- Assorted granola bars
- Assorted candy bars
- Individual fruit yogurts
- Hummus and pita chips
- Seasonal fruit cups
- Warm soft pretzels, jalapeño cheddar sauce, whole grain mustard
- Build your own parfait: yogurt, fresh berries, granola
- Guacamole and salsa display, tortilla chips

À LA CARTE CONSUMPTION SNACKS

minimum order is 1 dozen

- Whole fresh fruit
- Popcorn, and pretzels
- Assorted granola bars
- Assorted candy bars

BY THE DOZEN*

**Minimum Order Of 1 Dozen Required*

- Assorted bagels with cream cheese & jam
- Assorted pastries
- Assorted muffins
- Assorted cookies and/or brownies
- Mini petit fours
- Mini cinnamon rolls
- Assorted cake pops

ON CONSUMPTION BEVERAGES

Bottled water
San Pellegrino sparkling water 500 mL
Acqua Panna still water 500 mL
San Pellegrino Essenza – Assorted Flavors – 12 oz

Assorted juices – apple, orange and cranberry
Assorted Coke products
Pure Leaf Iced Tea – Sweet and Unsweet
Assorted Gatorade

Freshly brewed coffee
Decaffeinated coffee
Hot water for assorted teas
Flavored fruit water
Freshly brewed iced tea | Lemonade



The DELEGATE

PLATED 3 COURSE LUNCH

Based on 2 hours of service

Fresh warm rolls & whipped butter

SOUP OR SALAD

(choose one)

SEASONAL SOUP, chef crafted (V or VG upon request)

CAESAR SALAD romaine hearts, garlic focaccia croutons, shaved parmesan

SPINACH SALAD baby spinach, blistered grape tomatoes, goat cheese, warm sherry-bacon vinaigrette

CHOPPED SALAD mixed baby greens, blue cheese, bacon, red onion, focaccia croutons, red wine vinaigrette

ENTRÉES

(choose two)

MILK & HONEY'S AWARD-WINNING SHRIMP AND GRITS jumbo shrimp, turkey sausage, tomatoes and scallions served over cheese grits with Cajun cream sauce

SEARED SALMON* herb crusted, roasted brussels sprouts, mashed potatoes, lemon velouté sauce

ROASTED CHICKEN with roasted chicken jus, Chef's seasonal vegetables & whipped potatoes

MUSHROOM PENNE (V) roasted forest mushrooms, thyme, mascarpone cheese

CHARGRILLED SKIRT STEAK* maître d' butter, Chef's seasonal vegetables & whipped potatoes

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.
GF - gluten-friendly | V - vegetarian | VG = Vegan

DESSERTS

(choose one)

NEW YORK STYLE CHEESECAKE with whipped cream & seasonal berries

FLOURLESS CHOCOLATE CAKE (GF) rich chocolate & raspberry sauces

SEASONAL BERRIES AND WHIPPED CREAM (GF)



The DELEGATE

LUNCH BUFFETS

Based on 2 hours of service

Mount Vernon Deli

Chef crafted seasonal soup

Fresh field greens, cucumber, tomato, hard boiled egg, cheddar cheese, and olives with ranch and balsamic dressings

Hummus with roasted red peppers, feta cheese, extra virgin olive oil, and grilled pita

Cold deli meats: shaved turkey breast, Virginia ham, roast beef

Cheeses: aged cheddar, Swiss, and provolone

Sliced tomatoes, red onions, leaf lettuce, mayonnaise, Dijon mustard and pesto aioli, multigrain and sourdough breads

Assorted bagged chips

Assorted cookies

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

A Taste of Milk & Honey

Chef crafted seasonal soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives

Citrus vinaigrette, ranch, and balsamic dressings

Southern potato salad with rosemary honey mustard vinaigrette

Roasted corn succotash

Macaroni and cheese

Choice of Southern fried tenders OR grilled chicken breast

Shrimp & Grits

Warm biscuits with honey

Warm peach cobbler

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

Build Your Own Salad

Warm assorted rolls with butter

Chef crafted seasonal soup

Spinach, romaine and mixed greens

Oven roasted tomatoes, sliced cucumbers, shredded carrots, sliced avocado, olives, roasted peppers, chickpeas, grilled zucchini and squash, parmesan cheese, cheddar cheese and toasted pecans

House made bleu cheese, ranch, red wine vinaigrette and balsamic dressings

Choice of two: grilled chicken, grilled portobello mushrooms, shrimp (add \$6), salmon (add \$8) or skirt steak (add \$10)

Chef's choice of assorted mini desserts

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

South of the Border

Tortilla Soup

Fresh field greens, romaine, cucumber, tomato, carrots, egg, cheddar cheese, and olives with citrus vinaigrette and chipotle ranch dressings

Lime Marinated skirt steak

Chili lime chicken

Warm tortillas, Shredded lettuce, pico de gallo, sour cream, shredded cheddar cheese

Spanish rice

Dulce de leche cake

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

BOXED LUNCH

TURKEY AND SWISS

Oven roasted turkey breast with baby spinach, Swiss cheese, roasted garlic mayo and vine ripe tomatoes on sourdough bread

SMOKED VIRGINIA HAM AND GOUDA

Smoked ham, smoked gouda, green leaf lettuce, vine ripe tomatoes and whole grain dijonnaise on ciabatta bread

ROAST BEEF AND CHEDDAR

Roast beef, cheddar cheese, green leaf lettuce, vine ripe tomatoes on multi-grain bread with horseradish mayo

VEGETARIAN

Yellow squash, zucchini, mushroom, goat cheese, roasted red peppers, basil pesto on ciabatta bread

GRAIN BOWL (V, VG, GF)

Kale, quinoa, cranberry, chickpeas, citrus vinaigrette

* Make any sandwich GF

All box lunches include the following items:

Whole fruit | Bag of chips | Cookie

Napkins and disposable utensils included



The DELEGATE

RECEPTION PASSED HORS D'OEUVRES

Cold

TOMATO BRUSCHETTA (V) tomato, basil, olive oil

DEVEILED EGGS smoked paprika, chive

CAPRESE SKEWERS (V/GF) grape tomato, fresh mozzarella

SHAVED ROAST BEEF CROSTINI
horseradish cream

Hot

QUICHE TARTLETTE
bacon & swiss or spinach (V)

THAI CHICKEN SATAY spicy peanut sauce

VEGETABLE POTSTICKER (V) sweet chili sauce

PROSCUITTO WRAPPED ASPARAGUS balsamic glaze

Cold

SHRIMP COCKTAIL cocktail sauce

CHEESE & CHARCUTERIE SKEWERS fig jam

SMOKED SALMON & CREAM CHEESE CROSTINI
crispy capers

Hot

THAI CHILI SHRIMP fried with chili glaze

MINI CRAB CAKES Old Bay aioli

ALL-BEEF MEATBALLS cabernet gravy

MUSHROOM ARANCINI truffle aioli

GF - gluten-friendly | V - vegetarian | VG = Vegan



The DELEGATE

RECEPTION STATIONS

CARVING STATIONS

**Station attendant required; one attendant per station.*

Based on maximum of 3 hours of service

HERB ROASTED TURKEY BREAST*

Oven roasted turkey breast, cranberry-orange relish, Dijon honey mustard and fresh rolls

BOURBON BROWN SUGAR GLAZED HAM*

Mango chutney and Dijon honey mustard, fresh biscuits

CEDAR PLANKED SALMON

Apricot-whole grain mustard glaze

ROAST STRIP LOIN OF BEEF *

(roasted beef tenderloin)

Roast strip loin of beef, carved with rolls, horseradish cream, whole grain mustard, fresh rolls

RECEPTION STATIONS

SLIDER STATION

(choose two)

- Barbeque Pulled pork slider, slaw, brioche bun
- Burger slider, baconnaise, pickle chip, aged cheddar, brioche bun
- Fried Chicken slider, pickle chip, buttermilk ranch, brioche bun
- Crabcake, slaw, old bay aioli, brioche bun (+\$3)

FAJITA STATION

Lime marinated grilled chicken, grilled skirt steak, flour tortillas, pepper-jack cheese, pico de gallo, sour cream, guacamole, sautéed onions and peppers

PASTA STATION

- Cheese Tortellini with garden tomato sauce
- Penne with basil pesto, oven roasted cherry tomatoes
- Bowtie pasta with creamy alfredo sauce, parmesan

Add grilled chicken / grilled shrimp

FLATBREAD STATION

- CHEESE FLATBREAD mozzarella cheese, parmesan cheese, fire roasted tomato sauce
- FIG FLATBREAD fig, prosciutto, arugula, balsamic drizzle
- APPLE-BACON FLATBREAD caramelized apple, bacon, blue cheese, mozzarella cheese, caramelized red onion, thyme-rosemary infused olive oil
- SHORT RIB FLATBREAD short rib, mozzarella cheese, caramelized onion, smoked gouda cream sauce

The DELEGATE

RECEPTION DISPLAYS

*Based on 2 hours of service;
must be ordered for full amount of expected guests*

FRESH SEASONAL CRUDITÉS

Fresh seasonal vegetables with ranch dipping sauce

IMPORTED AND DOMESTIC CHEESE

Artisan breads and crackers, grapes & berries

ANTIPASTO DISPLAY

Marinated mushrooms, artichokes, roasted bell peppers, grilled asparagus, marinated kalamata olives, fresh mozzarella, chef selected cured meats and sliced baguette

SEASONAL FRUIT DISPLAY

Honey yogurt dip

BUILD YOUR OWN NACHO BAR

Corn tortilla chips with queso dip, guacamole, salsa, sour cream, cheddar cheese, pico de gallo, jalapeño peppers

JUMBO SHRIMP COCKTAIL DISPLAY

Cocktail sauce and lemon wedges (3 shrimp per person)



The DELEGATE

PLATED COURSE DINNER

Based on 2 hours of service

Fresh warm rolls & whipped butter

SOUP

CHEF CRAFTED SEASONAL SOUP

OR

SALADS *(choose one)*

CAESAR SALAD romaine hearts, garlic focaccia croutons, shaved parmesan

SPINACH SALAD baby spinach, blistered grape tomatoes, goat cheese, warm sherry-bacon vinaigrette

CHOPPED SALAD mixed baby greens, blue cheese, bacon, red onion, hard boiled egg, focaccia croutons, red wine vinaigrette

ENTRÈES

(choose three, selections due 5 days prior)

ROASTED CHICKEN oven roasted chicken breast, red bliss potatoes, asparagus, chicken

JUMBO LUMP CRAB CAKES whipped potatoes, green beans, jalapeño tartar sauce (+\$8)

FILET MIGNON* root vegetable au gratin, creamed spinach, red wine demi-glace (+\$8)

MILK & HONEY'S AWARD-WINNING SHRIMP AND GRITS jumbo shrimp, turkey sausage, tomatoes and scallions served over cheese grits with Cajun cream sauce

MUSHROOM PENNE (V) roasted forest mushrooms, thyme, mascarpone cheese

VEGETABLE STIR-FRY (V | VG) crispy tofu & fresh seasonal vegetables, chef's sweet chili sauce

HERB CRUSTED LAMB CHOPS marinated lamb, root vegetable gratin, creamed spinach (+\$8)

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

DESSERTS *(choose one)*

APPLE CARAMEL TART Caramel sauce

NEW YORK STYLE CHEESECAKE Seasonal berries

FLOURLESS CHOCOLATE CAKE (GF) Rich chocolate and raspberry sauces

*Consuming raw or under-cooked foods may increase your risk of food-borne illness, especially in certain medical conditions.

The DELEGATE

DINNER BUFFET

Based on 2 hours of service

Fresh warm rolls & whipped butter

STARTERS

(choose two)

CHEF CRAFTED SEASONAL SOUP

CAESAR SALAD (V) romaine hearts, garlic focaccia croutons, shaved parmesan

QUINOA & KALE SALAD (V/GF) baby kale, feta cheese, red grapes, marcona almonds, lemon-herb vinaigrette

CHOPPED SALAD baby greens, blue cheese, bacon, red onion, hard boiled egg, croutons, red wine vinaigrette

Additional Starter \$8/person

ENTRÈES

(choose three)

HERB CRUSTED LAMB CHOPS marinated lamb, root vegetable gratin, creamed spinach

PAN ROASTED SALMON harissa sauce

OVEN ROASTED CHICKEN BREAST chicken jus

JUMBO LUMP CRAB CAKES jalapeño tartar sauce

FILET MIGNON* red wine demi-glace

MUSHROOM PENNE (V) roasted forest mushrooms, thyme, mascarpone cheese

MILK & HONEY'S AWARD-WINNING SHRIMP AND GRITS jumbo shrimp, turkey sausage, tomatoes, and scallions served over cheese grits with Cajun cream sauce

CAJUN SHRIMP PASTA shrimp and turkey sausage in a Cajun cream sauce with tomatoes, scallions and topped with cheese

VEGETABLE STIR-FRY (V | VG) crispy tofu & fresh seasonal vegetables, chef's sweet chili sauce

Chef's choice of seasonal vegetables and whipped potatoes

DESSERTS

NEW YORK STYLE CHEESECAKE Seasonal berries

FLOURLESS CHOCOLATE CAKE (GF) Rich chocolate and raspberry sauces

Freshly brewed coffee, decaffeinated coffee, and assorted hot tea

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A \$150 small group fee applies to groups less than 25. Please contact your Catering Manager for more information.

The DELEGATE

BAR

1 Bartender per 75 people required

OPEN BAR	HOST BAR
(Unlimited Beverages)	(Host charged on consumption)
HOUSE OPEN BAR	HOUSE HOST BAR
First hour	Cocktails
Each additional hour	Wine
PREMIUM OPEN BAR	Imported beer
First hour	Domestic beer
Each additional	Water
PLATINUM OPEN BAR	Soft Drinks
First hour	PREMIUM HOST BAR
Each additional hour	Cocktails
HOUSE WINE AND BEER BAR	Wine
First hour	Imported beer
Each additional hour	Domestic beer
PREMIUM WINE AND BEER BAR	Water
First hour	Soft Drinks
Each additional hour	PLATINUM HOST BAR
PLATINUM WINE AND BEER BAR	Cocktails
First hour	Wine
Each additional hour	Imported beer
	Domestic beer
	Water
	Soft Drinks

Bartender required - 200/4 hours Each additional hour - 75/hour



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The DELEGATE

BEVERAGE

LIQUOR

HOUSE LIQUOR

Sky Vodka | Don Q Rum | Seagram's Gin | Jim Beam Bourbon
Jose Cuervo Tequila | JW Red Scotch

PREMIUM LIQUOR

Tito's Vodka | Bacardi Rum | Tanqueray Gin
Patron Silver Tequila | Jack Daniels Whiskey | Dewar's Scotch

PLATINUM LIQUOR

Ketel One Vodka (Upgrade to Grey Goose or Belvedere for \$2 |
Goslings Rum | Bombay Sapphire Dry Gin
Casamigo's Tequila | Basil Hayden | Crown Royal Whiskey
Jameson Irish Whiskey | JW Black Scotch



WINE

HOUSE WINE

Proverb Cabernet | Proverb Chardonnay
Proverb Merlot | Proverb Pinot Grigio
Wyclef Sparkling

PREMIUM WINE – Jacob's Creek

Cabernet | Chardonnay | Pinot Grigio
Shiraz | Cava Rose

PLATINUM WINE

Josh Cellars Cabernet | Decoy Pinot Noir
Kendall Jackson Sauvignon Blanc
La Crema Chardonnay
Campo Viejo Brut | Campo Viejo Rose

BEER

All bars include the following:

IMPORTED & DOMESTIC BEERS

Corona | Bud Lite | Sam Adams
Heineken | Heineken 0.0

Assorted soft drinks | Appropriate mixers

Craft Seasonal Beers