

***Cold Hors d'oeuvres Displays***  
***(Priced per person)***  
***Minimum 25ppl***

***International & Domestic Cheese Display***

*Assorted available Cheese including Brie, Boursin, Gouda, Monterey Jack, Cambazola, Aged Cheddar, Swiss, Provolone and Feta*  
***\$5.00 per person***

***Fresh California Crudités***

*A Variety of Fresh Seasonal Vegetables to Include Cherry Tomatoes, Broccoli, Carrots and Celery Sticks, Peppers, Zucchini, Cauliflower, Mushrooms and an Assortment of Olives Served with a Creamy Herbal Dip*  
***\$3.85 per person***

***Fresh Sliced Seasonal Fruits and Berries***

*Fresh Hawaiian Pineapple, Ripe Melons, Red and Green Grapes, Whole Strawberries and Other Seasonal Delights*  
***\$4.75 per person***

***Antipasto Platter***

*Italian Dry Salami, Coppa, Pepperoni, Ripe Black and Green Olives, Cherry Peppers, Roasted Red Peppers, Artichoke Hearts ~ Served with Sliced Baguettes*  
***\$5.25 per person***

***Cold Hors d'oeuvres Displays***  
***(Priced per piece)***

***Sushi***

*with Sticky Rice*  
*Tuna, Prawn, Yellowtail and Grilled Eel*  
*Served with Wasabi and Pickled Ginger*  
***\$600.00 per 100 pieces***

***California Rolls***

*Sticky Rice, Avocado and Crab*  
*Served with Pickled Ginger and Wasabi*  
***\$455.00 per 100 pieces***

***Platter of Gourmet Sandwiches***

*on a Sesame Crusted French Loaf*

- ~ Sliced Thin Honey Glazed Turkey with Boursin, Grain Mustard and Basil*
- ~ Roast Beef with Brie, Horseradish and Baby Greens,*
- ~ Avocado, Roast Peppers and Grilled Vegetables, Olive Oil and Herbs,*
- ~ Baked Ham and Swiss with Honey Mustard and Cherry Peppers*

***\$3.75 per piece minimum 50 pieces***



Marriott's 'Fit For You' program delivers diverse dietary needs for our guest. Our Chef will be happy to meet with you if needed.

***Cold Hors d'oeuvres***

*(Priced per 50 pieces, minimum 50 pieces per selection)*

<i>Stuffed Deviled Eggs with Golden Caviar</i> \$140.00	<i>Assorted Canapés Selection (Changes with Season)</i> \$175.00
<i>Belgian Endive Spears with Boursin Cheese and Pine Nuts</i> \$175.00	<i>Cucumber Rounds with Bay Shrimp, Dill Cream Cheese</i> \$185.00
<i>Smoked Chicken Bouchee with Fresh Thyme</i> \$175.00	<i>New Potatoes Filled with Sour Cream and Caviar</i> \$175.00
<i>Jumbo Iced Prawns with Horseradish Cocktail Sauce</i> \$205.00	<i>Local Smoked Salmon on Crostini Crisp Bread, Capers and Cream Cheese</i> \$205.00
<i>Alaskan Snow Crab Claws with Cognac Sauce</i> \$220.00	<i>Artichoke Bottom with Spicy Crab and Lemon</i> \$220.00

***Hot Hors d'oeuvres***

*(Priced per 50 pieces, minimum 50 pieces per selection)*

<i>Spicy Sweet Chicken Wings with Cajun Hot Sauce</i> \$145.00	<i>Stuffed Mushrooms with Fennel Sausage</i> \$145.00
<i>Spicy Chicken Breast Fingers with Honey Mustard</i> \$145.00	<i>Petite Assorted Quiche with Cheese and Spinach</i> \$145.00
<i>Vegetarian Spring Rolls with Dipping Sauce</i> \$145.00	<i>Spiced BBQ Meatballs Homemade BBQ Dipping Sauce</i> \$145.00
<i>Steamed/Pan-fried Pot Stickers with Ginger Pork and Scallions</i> \$145.00	<i>House made Quesadillas with Cheese, Black Beans and Spicy Salsa</i> \$145.00
<i>Crisp Spanakopita with Spinach and Feta</i> \$175.00	<i>Coconut Fried Prawns with Spicy Orange Sauce</i> \$205.00
<i>Sautéed Garlic Prawns with Tomato, White Wine and Fresh Herbs</i> \$205.00	<i>Petite Lamb Chops ~ Asian Style with Lemon Grass, Ginger and Hot Chiles</i> \$235.00
<i>Mignonettes of Filet with Wild Mushroom Glaze</i> \$235.00	<i>Dungeness Crab Cakes with Creole Mustard Sauce</i> \$235.00



Marriott's 'Fit For You' program delivers diverse dietary needs for our guest. Our Chef will be happy to meet with you if needed.