

TOWNEPLACE
SUITES[®]
MARRIOTT

CATERING MENU

Springfield, Missouri

TOWNEPLACE SUITES[®] MARRIOTT

GARDEN CONTINENTAL BUFFET \$12 per person

Orange and cranberry juices, freshly brewed coffee (*regular & decaffeinated*), specialty teas, a selection of fresh baked breakfast pastries and muffins, sliced fresh fruits with berries, vanilla yogurt & granola

ENHANCE YOUR BUFFET (price per person)

Biscuit & Sausage Gravy	\$1.25
Bacon & Sausage	\$2.00
Assorted Yogurts and Granola	\$3.50
Assorted Cereals with 2% Milk	\$3.25
Sliced Fruit Tray with Berries	\$3.25
Mimosa & Bloody Mary Bar	\$2.75
Fresh Baked Pastries (<i>large</i>)	\$30 (<i>per dozen</i>)
Fresh Baked Pastries (<i>mini</i>)	\$18 (<i>per dozen</i>)
Pancakes & Maple Syrup	\$3.00

A 21% service charge and applicable sales tax will be added to all food and beverage orders.

BREAKFAST BUFFETS *(15 person minimum)*

All breakfast buffets come with water service, orange & cranberry juices, freshly brewed coffee (*regular & decaffeinated*) and assorted specialty teas

TRADITIONAL BREAKFAST \$14 per person

Sliced fresh fruits with berries, scrambled eggs with chives, skillet style breakfast potatoes, Bacon & sausage, buttermilk biscuits with gravy and a selection of muffins & bagels with butter, cream cheese and fruit preserves

TOWNPLACE BRUNCH \$28 per person

Sliced fresh fruits with berries, an assortment of domestic & imported meats and cheeses, a selection of fresh baked breakfast pastries and muffins, scrambled eggs with cheddar cheese and chives, cinnamon raisin french toast with maple syrup, bacon and turkey sausage, skillet style breakfast potatoes, spinach salad with (chopped eggs, red onion, garlic croutons, grape tomatoes); 5 cheese manicotti with tomato/basil sauce & roasted red peppers, grilled chicken breast with chardonnay mushroom cream, sautéed, seasonal vegetable medley and a selection of mini dessert bites.

Additional breakfast choices are available; please ask your sales contact for customized options. A 21% service charge and applicable sales tax will be added to all food and beverage orders.

LUNCH BUFFET (15 person minimum)

Luncheon buffets include an assortment of breads and appropriate condiments, water, tea and fresh brewed coffee service.

TOWNEPLACE BUFFET \$22 per person

Garden tossed salad, market vegetable pasta salad, marinated and grilled chicken with herbed veloute, poached mahimahi with Key lime cream, wild rice blend, Chef's choice vegetables & assorted baked pies and cakes.

BACKYARD BBQ BUFFET \$24 per person

Tossed salad, California coleslaw, smoked chicken legs, barbecue pulled pork, hickory pit beans, honey cornbread, warm rolls, buttered sweet corn and chocolate cake.

LITTLE ITALY BUFFET \$22 per person

Tossed caesar salad, marinated vegetable salad, baked Italian sausage bolognese, vegetarian lasagna, zucchini al forno and tiramisu.

BUFFET MEXICANO \$24 per person

Tossed salad, black bean & corn salad, chips with guacamole, salsa, warm tortillas, pulled pork carnitas, grilled chicken with peppers, refried beans, roasted squash with peppers, Mexican rice, and cheesecake.

PAN ASIAN \$24 per person

Tossed spring greens, sesame & vegetable noodle salad, vegetable spring rolls, stir-fried rice, broccoli beef, sczechuan chicken, and mini dessert platter.

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BOXED LUNCHES

Boxed lunches include chips and cookie. Can also be served as a wrap.

TURKEY CLUB \$10 per person

100% all natural turkey breast, lettuce, tomato, mayo, and cheddar cheese on rustic bread.

MIDTOWN CLUB \$12 per person

100% all natural turkey breast, capicola ham, lettuce, tomato, mayo, avocado, and cheddar on rustic bread.

SLICED BEEF CLUB \$15 per person

100% all natural beef sliced and stacked on a ciabatta bun with mixed greens, sliced red onion, tomato, and cheddar cheese.

VEGETARIAN CLUB \$8 per person

Cucumber, Tomato, Lettuce, Onion, Mayo, and Cheddar cheese.

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APPETIZERS

All appetizer selections are accompanied by a water bar and tea bar.

PER 50 PIECES

- Spring Rolls with Ginger Sweet Thai Chili Sauce \$85
- Mini Crab Cakes with Caper & Dill Aioli \$95
- Meatballs (BBQ or Swedish) \$60
- Chicken Tenders with Honey Mustard \$85
- Beef Souvlaki with Tzatziki \$95
- Chicken Wings with Ranch \$95
- Beef Ravioli \$75 (per 50)
- Smoked Salmon Mouse on Toast Point \$125
- Bruschetta \$85
- Jumbo Shrimp Cocktail with Chili Cocktail Sauce \$125
- Phyllo Pockets with Chicken Salad \$85
- Mini Beef Wellington \$125
- Tea Bite Sandwiches \$125
- Hibachi Skewers (chicken or beef) \$95

PER PERSON

- Hummus with Flatbread \$2.00
- Kettle Chips with Dip \$1.25
- Queso Dip and Chips \$1.75
- Chips and Salsa \$1.50
- Spinach & Artichoke Dip with Flatbread \$2.00
- Buffalo Chicken Dip with Chips \$2.25
- Domestic and Imported Cheese Display \$3.75
- Fresh Vegetable Crudite with Dip \$3.25
- Sliced Fresh Fruit and Berries \$3.25
- Grilled Vegetable Antipasto Display \$3.75
- Imported Meats/Cheese & Vegetable Charcuterie \$4.75

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CUSTOM DINNER BUFFET

ENTREE OPTIONS (Choose one \$22.00 or two \$28.00)

Grilled chicken with lemon caper sauce
Broiled salmon with lemon and herbs
Mahi mahi with key lime cream
Shrimp scampi white wine & garlic
Tender beef medallions with rosemary au jus
Roasted pork loin with button mushroom and Dijon cream
Apple and almond stuffed chicken with chamomile cream

PREPARED SALAD (select one)

Tossed garden salad
Spinach salad
Caesar salad

SIDES (select two)

Vegetable medley
Haricot verts with carrots
Mashed cauliflower
Wild rice blend
Herb roasted potatoes
Parmesan mashed potatoes

DESSERT SELECTIONS (select one)

Caramel Pecan Cake Carrot Cake
Lemon & Cream Shortcake
Chocolate Layer Cake
N.Y. Style Cheesecake

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FAMILY STYLE DINNER

(Each dish serves 10_Guests)

Mains

Meatloaf \$60

Chicken Parmigiana \$65

Chicken Alfredo \$65

Thai Grilled Chicken \$80

Bangers and Mash \$60

Vegetarian Lasagna \$65

-With Sausage \$70

Sides (\$20 per side)

Chips and Salsa

Broccoli

Pineapple Brown Rice

Asparagus

Garlic Green Beans

Mashed Roasted Rustic Potatoes

Desserts (\$30 per dessert)

Whole cappuccino cake

Brownie bites with Bailey's & Kahlua chocolate sauce

Chocolate donuts with Bailey's & Kahlua chocolate sauce

Party Platter

(Variety upon request)

Fruit \$25

Vegetable \$30

Cheese \$40

Meat \$50

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