

Cincinnati Marriott North
6189 Muhlhauser Road/West Chester, OH 45069
513-874-7335/www.cincinnati-marriott.com

events by Marriott

dinner

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FLAVOR

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- [salmon](#)
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Plated Entrée

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All entrée selections include soup or salad, selection of seasonal vegetables, chef's selection of starch, assorted bread basket & sweet creamery butter, dessert & freshly brewed coffee, decaffeinated coffee & bigelow tea selection.

soups

Chef's Stockpot, prepared daily from the finest ingredients

salads

Petite Caesar Salad with Focaccia Croutons

Market Salad of Baby Field Greens, Roma Tomato & English Cucumbers

Steakhouse Style Iceberg Wedge with Beefsteak Tomatoes, Crumbled Bacon & Bleu Cheese Dressing

Spinach Salad with Fresh Spinach Leaves, Tomatoes, Mandarin Orange Segments & Sweet Red Onion Vinaigrette

Sonoma County Field Greens with Toasted Almonds, Dried Cranberries & Crumbled Bleu Cheese

Grilled Seasonal Vegetables with Sliced Yellow Tomatoes, Saga Bleu Cheese & Balsamic Syrup
additional \$5.95

Marinated Hearts of Palm & Fresh Mango Citrus Vinaigrette
additional \$5.95

appetizers

Five Spice & Sesame Crusted Rare Tuna Loin with Cucumber & Cashew Salad, Coconut Curry Sauce
additional \$9.50

Chilled Jumbo Shrimp Cocktail served with Citrus Cocktail Sauce & Fresh Lemon
additional \$9.95

Artisan Cheese & Fruit Plate with Cranberry Pear Chutney
additional \$6.95

- or -

Our Executive Chef will be happy to create an appetizer based upon your selection of Entrée.



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Plated Entrée cont.

Priced per person

roulade of chicken breast | \$26.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes & Artichokes, Light Thyme Jus (low fat)

pecan crusted chicken | \$24.95

Pecan, Mustard Crusted Chicken Breast, Madeira Jus

grilled chicken breast | \$24.95

Cumin Jus

free range breast of chicken | \$27.95

Apple Cinnamon Port Wine Sauce

pecan crusted salmon | \$29.95

Oloroso Sherry Jus

atlantic salmon | \$28.95

Tomato Coulis

ahi tuna | \$32.95

Black Sesame Crusted, Lemon Thyme Coulis (low cholesterol)

- or -

Grilled & served with Fresh Asparagus, Basmati Rice & Minted Melon Chutney



new york strip steak | \$32.95

Grilled to Perfection, Served with Roasted Wild Mushrooms

filet of beef | \$38.95

Frizzled Onions & Cabernet Demi Reduction

peppercorn filet | \$39.95

With Boursin Cheese, Prosciutto, Wild Mushroom & Bacon Hash (carb conscious)

pancetta wrapped salmon | \$32.95

Grilled, Roasted & served with Provencal Relish, Fresh Asparagus (carb conscious)

Plated Entrée Duos

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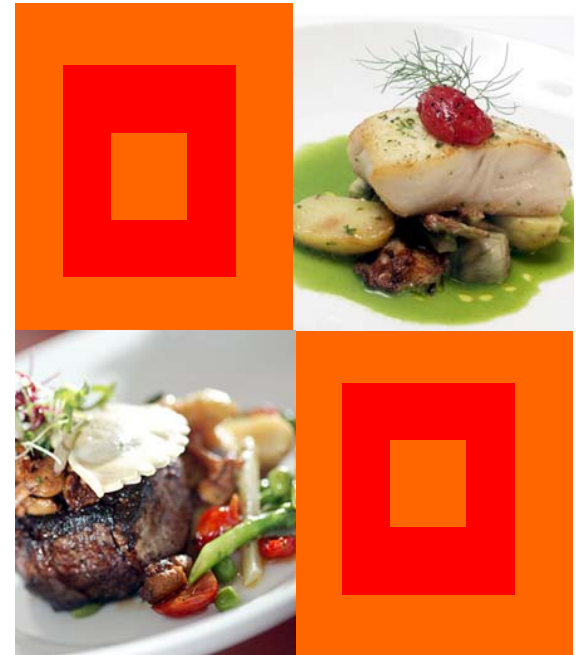
Priced per person. Our executive chef will select & prepare the appropriate accompaniments to complement your entrée selections.

Porcini Mushroom Crusted Filet Mignon with Merlot Reduction
&
Seared Atlantic Salmon with Fresh Dill Sauce | \$47.95

Seared Mahi Mahi Fillet with Grilled Pineapple Salsa
&
Rosemary Skewed Grilled Shrimp with Herb Garlic Butter | \$44.95

Roasted Atlantic Salmon with Key Lime Citrus Sauce
&
Petite Filet of Beef with Port Wine Demi Reduction | \$52.95

Stuffed Breast of Chicken With Spinach, Artichokes & Ricotta with a
Red Pepper Sauce
&
Herb Crusted Roasted Sirloin in Natural Jus | \$44.95



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desserts

Raspberry White Chocolate Cheesecake Brûlée

Apple Strudel with Cinnamon Anglaise

Tiramisu

Classic Vanilla Bean Crème Brûlée

Served with Fresh Berries & Pirouette Cookie crusted
with Chocolate & Pistachios

additional \$6.95

Viennese Table Selection

additional \$6.95

New York Cheesecake with Fresh Strawberries

"Low-Carb" Cheesecake Brûlée

White Chocolate Mousse with Fresh Berries

Chocolate Indulgence Cake

Chocolate Dipped Strawberries

Opera Cake

Chocolate Sponge, Coffee Buttercream, Almond
Dacquoise & Deep Chocolate Ganache



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Buffets

Priced per person, minimum of 50 people

All buffets include coffee or iced tea & choice of dessert.



american buffet | \$29.95

Redskin Potato Salad, Creamy Cole Slaw, Fresh Fruit Display, Crisp Vegetable Crudités, Fresh Garden Salad with Choice of Dressing, Fresh Green Beans, Garlic Chive Mashed Potatoes, Rolls & Butter

Select two entrées: Grilled Boneless Breast of Chicken, BBQ Ribs, Sliced Roasted Pork Loin, Roast Beef au jus, Pecan Crusted Atlantic Salmon

prime rib buffet* | \$38.95

Fresh Fruit Display, Pasta Salad, Crisp Vegetable Crudités, Fresh Garden Salad with Choice of Dressing, Seasonal Julienne Vegetables, Herb Roasted Potatoes, Rolls & Butter, Carved Prime Rib of Beef au Jus with Creamy Horseradish

Select second entrée from the following: Breast of Chicken Dijon, Roast Pork Loin, Chicken Cordon Bleu, Grilled North Atlantic Salmon

italian buffet | \$34.95

Grilled Antipasto Display, Tossed Garden Salad with Italian Vinaigrette, Caesar Salad with Parmesan Croutons, Rotini Pasta Salad, Fresh Zucchini & Tomato Concassé, Red Bliss Potatoes, Italian Bread with Herb Olive Oil

Select two entrées: Shrimp Scampi, Tortellini Primavera, Chicken Parmesan, Meat or Vegetable Lasagna

*Chef required at \$85 each, one per 50 guests per hour

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beach bar-b-que | \$41.95

Grilled Vegetable Platters, Red & Yellow Tomato & Cucumber Salad with Bermuda Onions & Red Wine Vinegar & Oil, Chilled Cavatappi Pasta & Fresh Pencil Asparagus, Dijon Vinaigrette, Twice Baked Potato, Corn on the Cob, Corn Bread with Sweet Creamery Butter, Sliced Watermelon

Select two entrées: Shrimp & Scallop Kabobs, Barbequed Chicken, Grilled Breast of Chicken, Chipotle Lime Glaze, Marinated Mahi Mahi with Grilled Pineapple Salsa

8oz. New York Strip* *additional \$6.00*

7oz. Lobster Tail* *one per person, additional charge, market \$*

the mediterranean | \$38.95

Classic Italian Soup with Sausage, Potato & Kale, Antipasto Display, Shaved Fennel & Orzo Pasta Salad with Wild Mushrooms, Balsamic Marinated Grilled Vegetables, Includes Zucchini, Portobello Mushrooms, Marinated Artichoke Hearts, Assorted Olives & Fresh Mozzarella, Wild Mushroom Risotto, Oven Roasted Vegetable Ratatouille, Focaccia & Italian Breads, Sweet Creamery Butter & Olive Oil

Select two entrées: Grilled Swordfish with Roasted Tomatoes & Olive Tapenade, Grilled Tuscan Chicken with Roasted Red Peppers, Green Olives & Rosemary, Roasted Salmon with Clams & Mussels, Spicy Romesco, Garlic & Oregano Shrimp with White Bean Stew (*three shrimp per person*)

*Chef/Attendant required at \$85.00 each, one per 50 guests per hour

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[hawaiian buffet](#) | \$38.95

Seafood Pasta Salad, Tropical Fruit Salad with Coconut, Mandarin Oranges & Whipped Cream with Walnuts & Marshmallows, Garden Greens with Selection of Dressings, Bamboo Steamed Vegetables, Fire Roasted Potatoes, Dinner Rolls & Sweet Creamery Butter

Select two entrées: Brown Sugar Rubbed Pork Loin, Sliced Beef Teriyaki, Boneless Chicken Breast with Pineapple, Broiled Mahi Mahi with Citrus Chive Sauce, Coconut Shrimp with Orange & Horseradish,

[southwestern](#) | \$36.95

Anasazi Bean Soup with Mini Blue Corn Frizzles, Tossed Wild Greens, Pine Nuts, Tequila Vinaigrette, Cheese Tortellini & Adobe Chicken Salad, Bourbon Drenched Fruit Salad, Roasted Corn & Black Bean Salad, Cilantro Oil, Zucchini, Yellow Squash & Mushrooms with Chayote Lime Butter, Black Beans & Spicy Rice, Dinner Rolls & Sweet Creamery Butter, Cinnamon Tortillas

Select two entrées: Lime & Garlic Marinated Strip Steaks, Wild Mushroom & Chili Onion Marmalade Pork Tenderloin, Honey Guajillo Glaze, Black-Eyed Pea Relish, Toasted Cumin Rubbed Salmon, Cranberry-Chipotle Sauce

Buffets cont.

All buffets include coffee or iced tea & choice of dessert.

desserts

- Triple Chocolate Cake
- New York Cheesecake
- Key Lime Pie
- Tiramisu
- Homemade Cookies
- Turtle Pecan Brownies
- Carrot Cake
- Apple Pie

Additional Choices \$2.95 per person

