

## lunch

[breakfast](#)[breaks](#)[LUNCH](#)[reception](#)[dinner](#)[beverage](#)[planner packages](#)[technology](#)[info](#)

## ESSENCE

[salads](#)[hamburgers](#)[fish](#)[beef](#)[pasta](#)[desserts](#)[beverages](#)[sandwiches](#)

## MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

4151 Centreport Blvd. | Fort Worth | TX 76155  
817.358.1700 | www.dfairportmarriott.com

# events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

planner packages

technology

info

> plated > buffet > box

## Plated Lunches

### all entrees include

soup or salad, assorted bread basket and sweet creamery butter, dessert and iced tea

### soups

steak and potato soup | chicken tortilla soup

garden vegetable with cranberry beans and pesto oil

new england style clam chowder  
accompanied by garlic croutons

slow roast tomato with basil crème fraiche  
and pecorino cheese

chef's housemade soup of the day *(max 30 ppl)*

### desserts

florida key lime pie

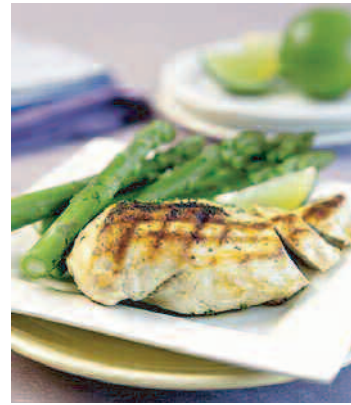
fresh strawberries with chantilly crème

new york cheesecake with fresh strawberries

chocolate indulgence cake with raspberry  
coulis and chocolate sauce

chef's dessert selection

classic vanilla crème brulee with fresh berries  
and pirouette cookies additional \$3.00)



### salads

petite caesar salad with focaccia croutons

market salad: baby field greens, roma tomato and  
english cucumbers

steakhouse salad: beefsteak tomatoes, crumbled bacon and  
bleu cheese dressing

spinach salad: fresh spinach leaves with tomatoes, mandarin  
orange segments and sweet red onion vinaigrette

boston bibb lettuce, tomatoes and watercress,  
virgin olive oil vinaigrette

marinated hearts of palm and fresh mango, citrus vinaigrette  
(\$3.00 additional)

## Plated Entrées

**breast of chicken** | \$22.95  
accompanied by brown rice, asparagus tips and english peas, citrus tarragon sauce

**grilled chicken breast** | \$22.95  
spicy couscous, glazed carrots, fennel-apple marmalade, cumin jus

**roulade of chicken breast** | \$23.95  
stuffed with baby spinach, sun-dried tomatoes and artichokes, served with steamed broccoli rabe, light thyme jus

**top sirloin (usda prime)** | \$27.95  
with yukon garlic mashed and grilled asparagus

**grilled petite filet mignon** | \$29.95  
caramelized shallots and cognac demi glace, yukon garlic mash, tobacco onions

**roasted loin of pork** | \$25.95  
sliced loin of pork over smoked gouda mashed potatoes, sautéed crimini mushrooms and wilted baby spinach

**grilled fresh atlantic salmon** | \$26.95  
with french green beans, basmati rice, red pepper coulis

**ginger grilled mahi mahi** | \$26.95  
over asian soba noodles with oriental vegetables, hoisin sauce



## Light Luncheon Selections

**FOR YOU** **steak salad** | \$21.95  
flat iron steak grilled to perfection, chopped romaine, roma tomatoes, asparagus spears and fresh mozzarella cheese, peppercorn dressing (*carb conscious*)

**FOR YOU** **turkey wrap** | \$19.95  
shaved turkey, crisp garden lettuce and vine ripe tomato with no fat ranch dressing in a whole wheat tortilla, served with fresh fruit (*low fat*)

**asian chicken** | \$19.95  
breast of chicken, julienne red and green peppers, snow peas, carrots, napa cabbage, water chestnuts, asian soba noodles and ginger vinaigrette (*low cholesterol*)

**caesar salad** | \$16.95  
crisp romaine and focaccia croutons  
with grilled chicken | \$18.95 with gulf shrimp | \$20.95  
with blackened salmon fillet | \$19.95

## Light Luncheon Selections



### oriental chicken salad | \$17.95

asian spiced chicken breast over a bed of napa cabbage, garnished with orange segments, bean sprouts, crispy rice noodles, snow peas and red peppers, ginger and sesame vinaigrette (low cholesterol)

### cobb salad | \$18.95

grilled chicken breast and fresh garden greens with avocado, crumbled applewood bacon and maytag bleu cheese, sherry walnut vinaigrette

### churrasco salad | \$19.95

grilled skirt steak served on a bed of baby greens, garnished with fresh jicama, hearts of palm and red & yellow tomatoes, cilantro lime vinaigrette, fried sweet potato shoestrings

### mediterranean salad | \$17.95

herb marinated chicken breast served over orzo grains with sun-dried tomatoes, kalamata olives, feta cheese, roasted red peppers and artichoke hearts, balsamic and roasted garlic vinaigrette



### chicken salad wrap | \$18.95

chicken salad with green apple and walnuts in a whole wheat tortilla, chilled pasta primavera

### club wrap | \$18.95

shaved turkey, ham and swiss, bacon, lettuce, tomato and wasabi mayonnaise, served with fresh fruit garnish and kettle chips

### vegetarian antipasto plate | \$16.95

balsamic grilled peppers and portobello mushroom, roma tomato, fresh mozzarella, olives, marinated artichoke hearts and orzo pasta salad, soft focaccia wedge

(max of 3 choices per event)

## Executive Boardroom Lunches

your buffet, your way | \$23.95

individual bags of chips and pretzels

deli selection of garnishes and condiments | iced tea

### selection of two salads

chilled pasta primavera    fresh vegetable slaw    dilled new potato salad  
grilled thai chicken salad    greek farmer's salad

### selection of two sandwiches and more...

imported prosciutto, hard salami, mozzarella cheese, roasted peppers and pesto on focaccia bread

albacore white tuna salad in pita pocket

roasted chicken cobb salad hero

sliced ham and provolone cheese served on a croissant with honey dijon, lettuce and tomatoes

herb and pepper roasted sirloin with boursin cheese and arugula greens on a potato hoagie roll

poached shrimp salad with dilled lemon dressing in a pita pocket

grilled vegetable sandwich with provolone cheese and sun-dried tomato aioli on ciabatta bread

roasted turkey with caramelized onions, imported swiss cheese and herb dressing on focaccia bread

### selection of two desserts

granny smith apple galette | chocolate chip cookies | whole fresh fruit  
double chocolate fudge brownies/blondies | chocolate dipped strawberries



### enhancement

chef's housemade soup of the day  
(\$2.00 additional)

*priced per person, maximum of 20 people*

## Buffet Lunches

### american buffet | \$26.95

fresh fruit salad

salad of seasonal greens, assorted dressings

vegetable crudite

selection of two entrees:

roast pork loin

roasted chicken breast with caramelized  
brown sugar and tasso cream sauce

north atlantic salmon with citrus butter

roast top sirloin of beef jardiniere

seasonal vegetables

roasted red skin potatoes

rolls & creamery butter

assorted pastries and tortes

iced tea



### baked potato and salad bar | \$24.95

garden fresh greens | assorted garnishes with dressings

freshly baked whole grain and  
wheat rolls, sweet creamery butter

colossal idaho bakers

selection of toppings:

grilled chicken, grilled skirt steak, bean chili,

sautéed broccoli and cauliflower florets,

grated cheese, green onions, sour cream,

bacon and sweet creamery butter

seasonal fresh fruit

apple strudel with vanilla sauce

iced tea

breakfast

breaks

LUNCH

reception

dinner

beverage

planner packages

technology

info

> plated > buffet > box

## Buffet Lunches



### spa buffet | \$29.95

yellow tomato gazpacho  
white bean hummus with  
pita chips

poached asparagus,  
citrus vinaigrette

roasted eggplant and  
couscous salad

spinach, avocado, tangerine  
and grapefruit salad,  
coriander mint vinaigrette

oriental chicken salad, baby  
greens and herbs, thai  
peanut vinaigrette

grilled chicken caesar, hearts of  
romaine, low-fat caesar dressing

poached salmon with  
cucumber yogurt salad

fresh tropical fruit & berries,  
honey citrus yogurt

banana nut muffins

raspberry and lemon sorbets

### southwestern | \$28.95

tortilla soup with cilantro pesto  
tomatillo, tomato, mozzarella and  
romaine salad

cumin, sour cream  
cucumber salad

black bean, roasted corn and  
cilantro salad

nacho chips with roasted tomato  
salsa, margarita sour cream  
and guacamole

marinated and grilled chicken  
and beef

sautéed onions & green peppers  
warm flour tortillas

cheddar and monterey jack  
cheeses

mexican rice and beans

cinnamon sugar tortillas

iced tea

## Buffet Lunches

### southern lunch buffet | \$29.95

backed potato soup  
mixed green salad, watercress-pecan dressing  
pole bean and vidalia onion salad  
roasted corn, pepper salad  
buttermilk fried chicken  
fried catfish fillet  
pulled pork bbq sandwiches  
yellow squash and sweet pepper casserole  
cornbread with sweet creamery butter  
warm peach cobbler with cinnamon whipped cream  
strawberry shortcake  
iced tea



### country picnic fair | \$25.95

homemade cole slaw | macaroni salad | fried chicken salad  
grilled hot dogs, hamburgers and chicken breasts  
traditional garnishes and condiments  
corn on the cob | roasted potato wedges | southwestern baked beans  
sliced watermelon | brownies and cookies | iced tea

### little italy | \$28.95

minestrone | caesar salad with garlic croutons | antipasto tray  
vegetable lasagna | baked basil chicken ziti | classic chicken piccata  
breadsticks with marinara | grilled vegetables  
tiramisu, cannolis | iced tea

MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

4151 Centreport Blvd. | Fort Worth | TX 76155  
817.358.1700 | www.dfairportmarriott.com

# events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

planner packages

technology

info

> plated > buffet > box



included on deli brunch buffets

iced tea

*priced per person,  
minimum of 20 people*

## Deli Lunch Buffets

all american deli | \$26.95

soup du jour

housemade cole slaw & new fashion potato salad

albacore tuna salad

roast beef, turkey and ham

swiss, white and yellow cheddar cheeses

tomato, bermuda onion, lettuce, pickles, olives and peppers

mayonnaise and dijon mustard | sliced breads and rolls

individual bags of potato chips

pastry selection of the day

european deli | \$28.95

greek orzo salad & classic salad nicoise

assorted garnishes and condiments

roasted peppered sirloin, herbed breast of chicken,

copa de parma ham, pistachio mortadella

sliced cheese platter with aged gouda, english cheddar,

swiss and saga bleu cheeses

chef's selection of hearth style baked breads

individual european pastries

MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

4151 Centreport Blvd. | Fort Worth | TX 76155  
817.358.1700 | www.dfairportmarriott.com

# events by Marriott

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[planner packages](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



## Deli Lunch Buffets

italian deli | \$29.95

white bean and roasted vegetable minestrone

tomato buffalo mozzarella salad

antipasto bar with roasted peppers, olives, sardines, grilled asparagus, portobellos, pepperoncinis, balsamic vinaigrette

sliced beef tenderloin, cappicola, prosciutto, pesto chicken, genoa salami, pepperoni

horseradish cream, red pepper aioli, basil mayonnaise, grain mustard

provolone and mozzarella cheeses

focaccia, ciabatta and rosemary breads

pasta primavera

tiramisu

chocolate almond biscotti

included on deli brunch buffets

iced tea

*priced per person,  
minimum of 20 people*



## Deli Lunch Buffets

*new york deli* | \$27.95

pickled herring in sour cream

macaroni salad

sweet cole slaw

sliced pastrami, corned beef, salami and smoked turkey

egg and tuna salad

sliced cheddar, swiss and muenster cheeses

whole dill pickles, sliced tomatoes, leaf lettuce

deli mustard, mayonnaise

freshly baked rye & pumpernickel breads, onion rolls  
& assorted bagels

individual bags of gourmet potato chips & pretzels

seasonal fruit

macaroons, ny style cheesecake

included on deli brunch buffets

iced tea

*priced per person,  
minimum of 20 people*

MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

4151 Centreport Blvd. | Fort Worth | TX 76155  
817.358.1700 | www.dfairportmarriott.com

# events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

planner packages

technology

info

> plated > buffet > box



included on deli lunch buffets  
iced tea

*priced per person,  
minimum of 20 people*

## Deli Lunch Buffets

west coast deli | \$25.95

asparagus almond salad with citrus vinaigrette

yukon gold potato salad

crisp julienne vegetable slaw

sonoma field greens with roma tomatoes, asiago croutons

boar's head roast beef, black forest ham, smoked  
peppered turkey, roasted portobellos, smoked salmon

gouda, provolone muenster, smoked cheddar and  
imported swiss cheeses

roma tomatoes, sprouts, bibb lettuce, cherry peppers

selection of artisan breads, baguettes, rolls

dijon and grain mustards, sun-dried tomato aioli,  
chipotle mayonnaise

mini pastries

chocolate dipped strawberries



## Lunch on the Run

all to go lunches include condiments, disposable flatware, chilled soft drinks, water and your selection of three accompaniments:

- kettle fried or baked potato chips
- terra® vegetable chips
- chef's pasta salad
- homestyle potato salad
- red delicious apple
- fresh fruit salad
- jumbo chocolate chip cookie
- fig newton® cookies

### deli | \$17.95

prosciutto, salami, mozzarella, roasted peppers and pesto on focaccia

### vegetarian wrap | \$14.95

flour tortilla filled with grilled vegetables, mozzarella, and sun-dried tomato aioli

### roast sirloin | \$19.95

herb & pepper roasted sirloin with boursin® cheese and greens on a hoagie roll

### ham and swiss | \$17.95

honey cured ham and imported swiss with grain mustard on ciabatta bread

(min of 3 choices)



### roast beef | \$17.95

boar's head roast beef, aged gouda cheese and horseradish sauce on low carb wheat grain bread



### smoked turkey | \$17.95

with lettuce, tomato and champagne mustard in a whole wheat wrap