

## reception

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## ESSENCE

canapes

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

4151 Centreport Blvd. | Fort Worth | TX 76155

817.358.1700 | www.dfairportmarriott.com

# events by Marriott

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>hors d'oeuvre > station > themed



## Cold Selections

priced per 50 pieces

tomato, basil and mozzarella bruschetta | \$105.00

asparagus wrapped with prosciutto | \$115.00

gourmet finger sandwiches | \$125.00

deviled eggs with bay shrimp | \$95.00

california rolls, wasabi and pickled ginger | \$150.00

assorted canapes | \$145.00

smoked salmon on toast points, caviar crème fraiche | \$175.00

fresh mozzarella, sun-dried tomato tapenade,  
basil on baguette | \$115.00

seared ahi tuna on wonton chip,  
pickled watermelon relish | \$150.00

dungeness crab with caviar crème fraiche,  
cucumber cup | \$135.00

trio of caviars in red skin potatoes, chive crème fraiche | \$155.00

curried chicken salad and coconut on raisin toast | \$135.00

smoked salmon on buckwheat blinis,  
caviar crème fraiche | \$165.00

pretzels, chips and dip (serves 25) | \$45.00

selection of mixed nuts (serves 25) | \$40.00



## Hot Selections

priced per 50 pieces

- spinach, feta and pinenut stuffed mushrooms | \$135.00
- grilled diver scallops, curried fruit chutney | \$175.00
- mini crab cakes, red pepper tartar sauce | \$175.00
- porcini rubbed sirloin medallions, sun-dried tomato aioli | \$135.00
-  scallop wrapped with smoked salmon (carb conscious) | \$200.00
-  roasted vegetable skewers (low cholesterol) | \$95.00
-  asparagus spears wrapped with roasted turkey (low fat) | \$115.00
- coconut shrimp, plum sauce | \$175.00
- raspberry and brie en phyllo | \$145.00
- vegetable potstickers, hoisin sauce | \$135.00
- voodoo chicken wings, two sauces | \$125.00
- beef tenderloin en croute, mushroom duxelle | \$145.00
- thai chicken and cashew spring rolls, hot mustard | \$125.00
- parmesan cheese artichoke, creamy horseradish | \$115.00
- vegetarian spring roll, hot mustard | \$125.00
- potato knish, brown mustard | \$115.00
- beef or chicken brochettes, two sauces | \$135.00

## Cold Display Stations

crudite selection | \$3.95  
with an assortment of dips

side of smoked  
scottish salmon | market  
served with caviar and traditional  
condiments

antipasto | \$7.25  
prosciutto, provolone, salami,  
pepperoni, smoked mozzarella,  
roasted peppers, black and green  
olives, artichoke hearts and  
asparagus, warm focaccia

chilled shrimp | market  
with horseradish sauce, cocktail  
and citrus wedges

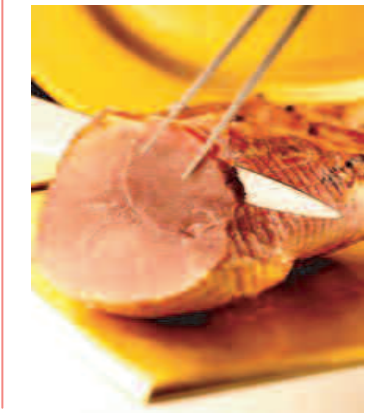
ice carvings prices start at \$350  
our executive chef will be pleased to  
create a replica of your company  
"logo" or a specialty design in ice for  
your event

tropical fruit display | \$5.50  
with chopped nuts, coconut, brown  
sugar, whipped cream and dark  
chocolate Fondue

imported and  
domestic cheeses | \$6.95  
served with french bread and  
crackers, fresh fruit garnish

mixed greens | \$4.95  
toasted pecans, raspberries,  
goat and boursin cheeses, tomato,  
croutons and sunflower seeds,  
port wine vinaigrette or garlic ranch

cold poached salmon | market  
cream cheese, capers, cucumbers,  
bagel chips and crostinis



*priced per person*

## Carving Stations

slow roasted turkey\* | \$225.00  
with fresh cranberry orange relish,  
silver dollar rolls  
(serves 25 people)

honey cured ham\* | \$265.00  
served with honey mustard sauce  
and savory biscuits  
(serves 50 people)

roasted peppered  
beef tenderloin\* | \$295.00  
served with champagne and pink  
peppercorn bearnaise, kimmelwick  
rolls  
(serves 20 people)

asian spice-rubbed pork\* | \$225.00  
with cucumber raita and assorted rolls  
(serves 25 people)

baked brie | \$125.00  
puff pastry wrapped with raspberry  
preserve and almonds  
(serves 25 people)

lean corned beef or  
peppered pastrami\* | \$125.00  
deli mustard and silver dollar rolls

rack of lamb dijonnaise\* | \$245.00  
mint jelly

prime rib of beef\* | \$350.00  
rubbed, roasted in natural juices,  
creamed horseradish, assorted rolls  
(serves 35 people)

top round of beef\* | \$350.00  
baron of beef, served with silver  
dollar rolls, bordelaise sauce  
(serves 40 people)

steamship round of beef\* | \$595.00  
standing steamship round, expertly  
carved and served with  
appropriate condiments, creamy  
horseradish and silver dollar rolls  
(approximately 60 lbs. - serves 100  
people)



\*attendant required | \$85  
each based on one attendant  
per 50 guests

## Specialty Stations

stations are priced per person, based on multiple stations, one hour of service (min of 2 stations)

pasta bar\* | \$12.95

**choice of 3 pastas:** farfalle, penne, bowtie, tortellini and gnocchi

**choice of 3 sauces:** classic marinara, puttanesca, aglio e olio, alfredo and pesto  
garlic focaccia

**add:** grilled chicken, grilled portobello mushrooms, Italian sausage, sun-dried tomatoes, primavera vegetables, roasted red peppers (additional \$3 per person)

wok station\*

authentic chinese wok cookery, served from chinese "to go" containers with chop sticks and fortune cookies

szechwan beef with scallions, mushrooms and oyster sauce | \$10.95

chicken or beef chow mein \$9.95

vegetable stir fry with tofu | \$7.95

spicy shrimp & cellophane noodles, black bean sauce | \$12.95



raw bar (carb conscious) | market

- oysters | clams
- peel & eat shrimp
- crab claws
- steamed mussels
- housemade citrus cocktail sauce
- herbed tartar sauce & mustard sauce

sushi bar\* | \$15.95

(based on 4 pieces per guest)

- assorted maki and nigiri style sushi
- pickled ginger and wasabi

## Specialty Stations

stations are priced per person, based on multiple stations, one hour of service



### salad station (low fat) | \$9.95

romaine leaves, mixed field greens, baby spinach leaves

shredded parmesan, low-fat mozzarella, anchovies, herb croutons

lo-fat caesar dressing, no fat french, no fat ranch, lo-fat italian

roast turkey

european cucumbers, bermuda onions, roma tomatoes, pepperoncini, roasted red peppers. raspberries, black olives, pumpkin seeds, julienned carrots, shredded red cabbage, green peppers



### fresh fruit fondue station (low cholesterol) | \$8.95

skewers of fruit including: strawberry, kiwi, oranges, melons, pineapple, carambola, assortment of berries

pots of dark chocolate

cinnamon sugar



### salsa station | \$7.95

white flour corn chips

blue corn chips

fire roasted tomato salsa

pineapple salsa

black bean and corn salsa

guacamole

black beans

spanish saffron rice

### soba noodle bar\* | \$12.95

**noodles:** lomein noodles, udon noodles

**broths:** tomato and kafir lime, chicken and leek

**add-ins:** chopped shrimp, poached chicken, bean sprouts, tofu, shiitake mushrooms, shaved carrots, kim chee

\*attendant required | \$85

each based on one attendant per 50 guests

## Specialty Stations

stations are priced per person,  
based on multiple stations,  
one hour of service

### mashed potato martini\* | \$9.95

mashed sweet potatoes and  
yukon gold & roasted garlic puree  
served in a martini glass

**toppings:** bacon, mushrooms,  
scallions, cheddar cheese, sour  
cream, leeks and primavera  
vegetables

garnished with gaufrette potatoes  
and fried leeks

### mediterranean mezzo | \$12.95

grilled vegetable napoleons

dolmades and hummus

olive Tapenade and romesco

feta cheese and kalamata olives

peasant flatbreads and  
sesame crackers

### asian grill station\* | \$14.95

**satays:** grilled chicken, sriracha  
shrimp, green curry beef, garlic  
marinated portobello, pesto rubbed  
japanese eggplant

accompanied by kim chee, pork  
dumplings, peanut sauce, sweet  
chili dipping sauce

### fajita station\* | \$17.95

grilled chicken strips, grilled steak,  
grilled shrimp

grilled peppers and onions,  
roasted corn, black beans, salsa,  
flour tortillas, guacamole,  
sour cream, monterey jack cheese,  
cheddar cheese, jalapeños



\*attendant required | \$85  
each based on one attendant  
per 50 guests

## Specialty Stations

stations are priced per person,  
based on multiple stations,  
one hour of service

quesadilla station | \$16.95

### choice of 3 quesadillas:

steak fajita quesadillas, chicken  
fajita quesadillas, vegetarian  
quesadillas, shrimp and spinach  
quesadillas, black bean pineapple  
quesadillas, crabmeat quesadillas

fire roasted tomato salsa

black bean dip

guacamole

spicy cheese dip

sour cream

lettuce wrap station | \$11.95

marinated flank in asian bbq sauce

grilled ginger chicken

bibb lettuce

black bean paste

chili paste

cilantro leaves

julienne cucumber

carrot julienne

scallion (bias slice)

crushed peanuts

rice noodles (blanched)

chile oil

asian bbq sauce



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## Sweet Station



sundae bar\* | \$10.95

premium vanilla bean and double chocolate ice creams

**toppings:** m&m's, sprinkles, chocolate morsels, gaufrettes, snicker's, peanut m&m's, milky way, oreo's, reese's pieces, maraschino cherries, peanuts, whipped cream, caramel topping, chocolate syrup

waffle cones and sugar cones

**add:** root beer floats, banana splits, malted milk shakes, brownie sundaes (additional \$3.00 per person)

\*attendant required | \$85

each based on one attendant per 50 guests



## Dessert Reception

priced per person

fruit fondue | \$12.95

to include: whole fresh strawberries, cubed melons, cubed pound cake, cubed sponge cake, honey, powdered sugar, shredded toasted coconut, whipped cream, cinnamon sugar, white and dark chocolate fondues

miniature pastries | \$12.95

to include: mocha pyramids, three sisters, chocolate eclairs, profiterole, assorted chocolate truffles, fruit tartlettes, lemon tarts, chocolate dipped strawberries

varieties of tortes, tarts and pastries | \$12.95

to include: black forest cake, kahlua opera torte, raspberry sacher torte, lemon tart, chocolate banana cake, chocolate mousse cake, carrot cake, vanilla bean crème brulee, assorted biscottis

enhancements

cheesecake station | \$7.95

rich, creamy ny cheesecake offered with: cherry, blueberry and crushed pineapple toppings, whipped cream and chocolate sauce

deluxe imported cheese station | \$10.50

specialty imported cheeses consisting of gorgonzola, taleggio, walnut wrapped pecorino, mimolette, french brie, caciotta al tartuffo, accompanied by dried and fresh fruit, nuts, breads, crackers, chutney, honey and balsamic reduction

bananas foster and cherries jubilee\* | \$10.95

each prepared to order and served over vanilla bean ice cream

crepe station\* | \$9.95

fresh crepes prepared with: warm apple filling, sautéed with brown sugar and butter, warm peach filling and double bananas

\*attendant required | \$85  
each based on one attendant per 50 guests



## Executive Reception Packages

asian delights | \$35.95

assorted maki and nigiri style sushi with pickled ginger and wasabi (3 pieces per guest)

chicken / beef satay with two dipping sauces

steamed dim sum presentation with selection of sauces

curry and ginger chicken spring rolls with sweet chili sauce

sesame seared tuna on a crispy wonton with korean bbq sauce and cucumber onion salad

japanese beer selection\* | \$4.75 each

\*attendant required | \$85

each based on one attendant per 50 guests

prices based on one hour of food service



## Executive Reception Packages

sports bar | \$26.95

warm jumbo pretzels, ballpark mustard

fresh popcorn & shelled peanuts

boneless buffalo chicken tenders, celery and carrot sticks, bleu cheese dipping sauce

jalapeño poppers

beef and chicken quesadillas

yellow and blue corn tortilla chips, garnishes of chile con queso, pico de gallo, fresh guacamole, salsa and cilantro sour cream

micro brew favorites\* | \$5.25 each)

\*attendant required | \$85

each based on one attendant per 50 guests

prices based on one hour of food service



## Executive Reception Packages

night in the tropics | \$29.95

jamaican jerk chicken wings

quesadillas of black beans, grilled pineapple  
and jack cheese

conch fritters, remoulade sauce

spicy crab cakes with cilantro cream dipping sauce

fire roasted tomato-cilantro hummus with garlic croutons

fried plantain chips, black bean salsa

strawberry, raspberry, mango

margarita bar\* (choose two | \$6.50 each)

\*attendant required | \$85

each based on one attendant per 50 guests

prices based on one hour of food service



## Executive Reception Packages

red, white and blue | \$26.95

**cheese presentation:** garnished with fresh fruit and berries, served with sliced baguettes and flatbread

**fresh garden crudite:** presentation of seasonal vegetables served with savory dips

spicy buffalo chicken wings with celery sticks and bleu cheese dip

bbq chicken wings with ranch dip

mini corn dogs, brown mustard

mini pepperoni pizza bites

nacho bar with cheese, beef, jalapeños and onions

budweiser and miller lite\* | \$4.00 each

\*bartender/chef/attendant required | \$85  
each based on one attendant per 50 guests

prices based on one hour of food service