

## dinner

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## FLAVOR

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## Plated Dinners

### all entrees include

soup or salad, selection of seasonal vegetables, chef's selection of starch, assorted bread basket and sweet creamery butter, dessert and freshly brewed coffee, decaffeinated coffee and bigelow tea selection

### soups

crème asparagus

garden vegetable soup with cranberry beans and pesto oil

hearty lentil soup with roast fennel and pinenuts

steak and potato

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

HARTFORD/WINDSOR AIRPORT MARRIOTT

28 Day Hill Road | Windsor | CT 06095

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# events by Marriott

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our executive chef will be happy to create an appetizer based upon your selection of entrée

## 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

grilled seasonal vegetables - sliced yellow tomatoes, saga bleu cheese, balsamic syrup | additional \$4.00)

marinated hearts of palm and fresh mango, citrus vinaigrette | (additional \$4.00)

## appetizers

five spice & sesame crusted rare tuna loin with cucumber and cashew salad, coconut curry sauce | additional \$9.50

chilled jumbo shrimp cocktail, citrus cocktail sauce, fresh lemon | additional \$9.95

artisan cheese and fruit plate with cranberry pear chutney | additional \$6.95

## Plated Dinner Entrees



### roulade of chicken breast | \$34.95

stuffed with baby spinach, sun-dried tomatoes and artichokes, served with steamed broccoli rabe, light thyme jus *(low fat)*

### crusted chicken | \$33.95

pecan, mustard crusted chicken breast, leek mashed potatoes, madeira jus

### grilled chicken breast | \$33.95

spicy couscous, fennel-apple marmalade, glazed carrots, cumin jus

### free range breast of chicken | \$35.95

roasted with peruvian mashed, grilled vegetables, apple cinnamon port wine sauce

### hazelnut crusted grouper | \$39.95

spinach raviolis, butternut squash, sage nage and swiss chard

### atlantic salmon | \$37.95

roasted with wild mushroom and fingerling potato ragout, green beans, vegetable coulis



## Plated Dinner Entrees

### ahi tuna | \$41.95

black sesame crusted, shiitake mushrooms, thai basil scented basmati rice, lemon thyme pineapple nage

– OR –



grilled and served with fresh asparagus and basmati rice, minted melon chutney (low cholesterol)

### new york strip steak | \$43.95

grilled to perfection, served with yukon gold potato gratin, wilted organic spinach, herb roasted wild mushrooms

### filet of beef | \$46.95

with horseradish mashed potatoes, wild mushroom ragout, frizzled onions and cabernet demi reduction

### roast prime rib of beef | \$42.95

fingerling potatoes, root vegetables, natural jus, creamed horseradish (minimum 20 people)



### peppercorn filet | \$48.95

stuffed with boursin cheese and prosciutto, wild mushroom and bacon hash (carb conscious)



### pancetta wrapped salmon | \$39.95

grilled, roasted and served with wasabi aioli, fresh young spinach (carb conscious)



## Duo Entrée Plates

porcini mushroom crusted filet mignon, merlot demi reduction  
& salmon en pastry with fresh dill sauce | \$49.95  
accompanied by yukon gold mashed and grilled asparagus

seared tuna fillet with grilled pineapple salsa  
& rosemary skewered grilled shrimp with herb garlic butter | \$48.95  
accompanied by saffron risotto and seasonal baby vegetables

roasted atlantic salmon with key lime citrus sauce  
& petite filet of beef with port wine demi reduction | \$48.95  
accompanied by duchess potatoes and tomato florentine

stuffed breast of chicken with spinach, artichokes and ricotta with a  
red pepper sauce & herb crusted roasted sirloin with natural jus | \$47.95  
accompanied by lyonnaise potatoes with broccoli polonaise

entrées include starter, dessert, chef's selection of starch and fresh  
vegetable, fresh bakery rolls and butter, and coffees and teas.





## Desserts

### included in menu price

raspberry cheesecake with whipped cream and fresh raspberries

seasonal berries with cream

tiramisu

new york cheesecake with fresh strawberries

chocolate mousse with fresh berries

chocolate indulgence cake with raspberry coulis and chocolate sauce

chocolate dipped strawberries

turtle cheesecake

apple strudel with caramel sauce

### enhancements

viennese table selection (minimum 25 people)  
| additional \$6.95

banana foster flambe over vanilla ice cream  
| additional \$5.95

## Buffet Style Dinners



all buffets include coffee or iced tea  
minimum of 50 people

\*chef/attendant required | \$85  
each based on one attendant  
per 35 guests

### american buffet | \$39.95

- redskin potato salad
- creamy cole slaw
- fresh fruit display
- crisp vegetable crudite
- fresh garden salad with choice of dressing
- selection of two entrées:
  - grilled boneless breast of chicken
  - bbq ribs
  - sliced roast pork loin
  - carved roast beef, au jus
  - pecan crusted atlantic salmon
- fresh green beans
- garlic chive mashed
- rolls & butter
- chef's selection of desserts

### prime rib buffet | \$45.95

- fresh fruit display
- pasta salad
- crisp vegetable crudite
- fresh garden salad with choice of dressing
- carved prime rib of beef au jus with creamy horseradish\*
- selection of two entrées:
  - breast of chicken dijon
  - roast pork loin
  - chicken cordon bleu
  - grilled north atlantic salmon
- seasonal julienne of vegetables
- twice baked potatoes
- rolls and butter
- new york style cheesecake with fresh strawberries
- big chocolate cake

## Buffet Style Dinners

### italian buffet | \$42.95

grilled antipasto display

tossed garden salad with italian vinaigrette

caesar salad with parmesan croutons

rotini pasta salad

selection of three entrées:

shrimp scampi

tortellini primavera

chicken parmesan

lasagna (meat or vegetable)

fresh zucchini and tomato concasse

red bliss potatoes

italian bread with herb olive oil

pistachio mousse

tiramisu

### beach bar-b-que | \$43.95

grilled vegetable platters

red and yellow tomato and cucumber salad with bermuda onions and red wine vinegar and oil

chilled cavatappi pasta and fresh pencil asparagus, dijon vinaigrette

selection of two entrées:

shrimp and scallop kabobs

barbecued chicken

baby back ribs

grilled skirt steak, chimichurri sauce

grilled breast of chicken,

chipotle lime glaze

marinated mahi-mahi,

grilled pineapple salsa

\*8 oz. new york strip

(additional \$6.00)

\*7 oz. lobster tail (one per person,

additional \$10.00)

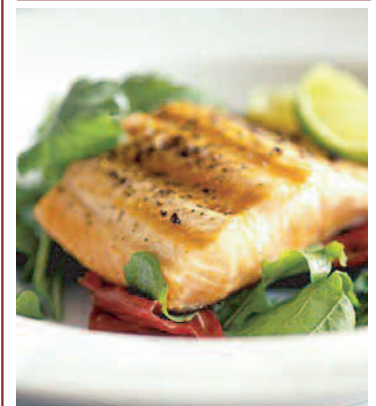
twice baked potato

corn on the cob

corn bread with sweet creamery butter

sliced watermelon

seasonal fruit cobbler



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minimum of 50 people

## Buffet Style Dinners

### the mediterranean | \$40.95

classic italian soup with sausage, potato and kale

antipasto display

shaved fennel and orzo pasta salad with chanterelle mushrooms

balsamic marinated grilled vegetables includes zucchini, portobello mushrooms, marinated artichoke hearts, assorted olives and fresh mozzarella

selection of three entrées:

grilled swordfish with roasted tomatoes & olive tapenade

grilled tuscan chicken with roasted red peppers, green olives and rosemary

roasted salmon with clams and mussels, spicy romesco

garlic and oregano shrimp with white bean stew

(three shrimp per person)

wild mushroom risotto

oven roasted vegetable ratatouille

focaccia and italian breads

sweet creamery butter & olive oil

biscotti spears

crème cheesecake brulee



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## Buffet Style Dinners

### southwestern | \$42.95

anasazi bean soup with mini blue corn frizzles

tossed wild greens, pine nuts, tequila vinaigrette

cheese tortellini and adobo chicken salad

bourbon drenched fruit salad

roasted corn and black bean salad, cilantro oil

lime and garlic marinated strip steaks, wild mushroom and chili onion marmalade

pork tenderloin, honey guajillo glaze, black-eyed pea relish

toasted cumin rubbed salmon, cranberry-chipotle sauce

zucchini, yellow squash & mushrooms with chayote lime butter

black beans and spicy rice

dinner rolls & sweet creamery butter

crème brulee cheesecake

biscotti spears

### western cookout | \$46.95

smoked chicken and tomatillo chili toppings of sour cream, shredded cheese & scallions

crispy garden greens, ranch dressing

glazed yam and pecan salad

fennel, artichoke and asparagus salad

kansas city strip steaks, peppery mushroom relish

jack daniel's barbecue ribs

mesquite rubbed roast chicken

housemade creamy garlic mashed potatoes

baked western ranch beans

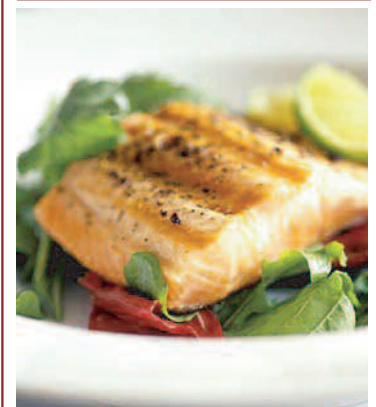
baby green beans, roasted tomato vinaigrette

country fried onions

buttermilk biscuits and sourdough rolls with honey butter

peach pie

chocolate peanut butter torte



all buffets include coffee or iced tea minimum of 50 people

## Buffet Style Dinners



steak and potato | \$46.95

homemade potato salad

cole slaw

sliced ripe tomatoes and red onions vinaigrette

mixed garden greens, cucumbers,

yellow pepper and croutons with bacon ranch dressing

corn muffins and sweet butter

baked potato bar

roasted corn on the cob with parmesan cheese

grilled strip steak

grilled chicken

apple caramel pie

brownies

all buffets include coffee or iced tea  
minimum of 50 people

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per 35 guests