

## ***Dinner Menus***

*All Entrees are served with  
A Selection of Gourmet Breads and Rolls, Chef's Selection  
Of Fresh Seasonal Vegetables, Selection of Soup or Salad, Your Choice of Dessert and  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea and Iced Tea*

*Please Select One of the Following*

### ***Fresh Soups***

*Four Lentil  
Mushroom Barley  
Creamed Potato Leek*

### ***Salads***

*California Greens with Pear Tomatoes, Cucumbers, Dried Cranberries  
Roasted Red Peppers  
Balsamic Vinaigrette*

*Baby Hearts of Romaine Lettuce  
Goat Cheese Herbed Croutons, Roasted Leek and Fennel,  
Caesar Vinaigrette*

*Baby Leaf Spinach with Maple Pepper Bacon, Red Onion Marmalade,  
Orange Segments  
Tarragon Vinaigrette*

*Tender Lamb's Lettuce, Yellow Pear Tomatoes and Sundried Cherries  
Walnut Oil Dressing*

*A Customary 20% Taxable Service Charge and 7% State Sales Tax will be Added to the Above Prices  
Philadelphia Marriott Downtown, 1201 Market Street, Philadelphia, Pennsylvania 19107*

***Additional Dinner Appetizer Suggestions***

***Leek & Goat Cheese Tart***

*Roasted Beet Vinaigrette*

*\$8.00 Per Person*

***Seared Sea Scallop with Baby Greens***

*Balsamic Reduction and Chive Oil*

*\$10.00 Per Person*

***Panko Crusted Crab Cake***

*Avocado and Diced Tomato Salsa,*

*Citrus Remoulade*

*\$12.00 Per Person*

***Ahi Tuna Tartar Napoleon***

*Olive Tapenade*

*\$10.00 Per Person*

***Vine Ripe Red Tomato and Lobster Tian***

*Frisée with Lobster Roe Aioli*

*\$12.00 Per Person*

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## ***Plated Dinner Menus***

### ***Seared Filet of Chicken***

*White Truffle Whipped Potatoes, Thyme Demi*  
\$45.00 Per Person

### ***Chicken Supreme Wrapped in Puff Pastry***

*Four Cheese Grilled Polenta, Wild Mushroom Port Wine Sauce*  
\$46.00 Per Person

### ***Seared Chicken***

*Baby Portabella Mushroom, Whipped Yukon Potato Mash and Four Peppercorn Sauce*  
\$47.00 Per Person

### ***Chicken Roulade with Pancetta***

*Goat Cheese, Caramelized Pearl Onions and Risotto, Natural Pan Jus*  
\$47.00 Per Person

### ***Almond Crusted Chicken***

*Butternut Squash Risotto, Mango Salsa*  
\$47.00 Per Person

### ***Grilled Free Range Veal Chop***

*Trumpet Mushroom, Risotto, Pinot Noir Veal Reduction*  
\$57.00 Per Person

### ***Filet Mignon***

*Garlic Mashed Potatoes, Blood Orange BBQ Reduction*  
\$60.00 Per Person

### ***Filet Mignon Brushed with Black Truffle***

*Porcini Glaze, Duchess Potato, Cabernet Reduction*  
\$60.50 Per Person

### ***Filet of Halibut***

*Fennel Dusted and Sautéed with Truffled Shiitake and Lemon Grass Broth*  
\$49.00 Per Person

### ***Arctic Char***

*Mango Cucumber Salsa, Steamed Rice and Tomato Consommé*  
\$50.00 Per Person

### ***Herb Crusted Filet of Pacific Salmon***

*Jasmine and Wild Rice, Carrot Beurre Blanc, Chive Oil*  
\$50.00 Per Person

### ***Seared Chilean Sea Bass***

*Lentil and Leek Cassoulette, Fermented Soy Bean Sauce*  
\$53.00 Per Person

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## ***Duet Entrees***

***Seared Chicken Supreme Paired with  
Gulf Coast Tiger Prawns***  
*Chive Risotto, Key Lime Beurre Blanc*  
*\$54.00 Per Person*

***Filet Mignon Paired with Sautéed Black Sea Bass***  
*Roasted Fingerling Potatoes*  
*Pink and Green Peppercorn Sauce*  
*Sweet Carrot Reduction*  
*\$62.00 Per Person*

***Filet Mignon Paired with  
Maryland Style Crabcake***  
*Aged Cheddar Mashed Potatoes, Shallot with Lemon Grass Beurre Blanc*  
*\$65.00 Per Person*

## ***Vegetarian Alternative Selections***

***Grilled Vegetable Strudel***  
*Israeli Cous Cous and Roasted Vegetables in a Puffed Pastry with Tomato Jus*  
*\$45.00 Per Person*

***Butternut Squash Ravioli***  
*Butternut Puree with Fresh Herbs*  
*Smoky Tomato Sauce*  
*\$45.00 Per Person*

***Seasonal Fresh Vegetables***  
*With Israeli Couscous over Roasted Tomato Jus*  
*\$45.00 Per Person*

***Grilled Portobello Mushroom***  
*Red Wine, Broccoli Rabe, Risotto*  
*Shaved Asiago Cheese*  
*\$45.00 Per Person*

## ***Low Carb –High Protein Selections***

***Cioppino***  
*Crab, Lobster, Clams, Mussels and Shrimp*  
*With Root Vegetables, Saffron Tomato Clam Broth*  
*\$53.00*

***Mixed Grill of Lamb, Filet of Beef and Sea Bass***  
*With Bean Ragout*  
*\$60.00*

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## ***Plated Dinner Dessert Selections***

*(Please Select One)*

### ***White Chocolate Pistachio Apricot Torte***

*Pistachio Cake, Layered with Apricot Marmalade and Accented with Creamy White Chocolate Mousse, Lightly Whipped Cream Garnished with Apricot Coulis*

### ***Philadelphia Cream Cheesecake***

*Served with Lightly Whipped Cream  
And a Mixed Berry Coulis*

### ***Chocolate Banana Napoleon***

*Layers of Semisweet Chocolate  
With Moist Banana Cake and  
Chocolate Cream Garnished with a  
Caramel Sauce and Fresh Berries*

### ***White Chocolate Grand Marnier Raspberry Torte***

*Light Vanilla Sponge Cake with Grand Marnier  
Layered with White Chocolate Mousse and  
Raspberry Marmalade on a  
Mixed Berry Coulis*

### ***Opera Torte***

*Hazelnut Jaconde and Mocha Buttercream  
Chocolate Ganache Served with Hazelnut Crème Anglaise*

### ***Chocolate Toffee Towers***

*Chocolate Toffee Cookies Layered with  
Chocolate Bavarian and Garnished with a Dark Chocolate Sauce*

### ***Strawberry Ginger Terrine***

*Strawberry Cream atop a Ginger Snap Cookie  
With Flamed Meringue, Sauced with Blood Orange Coulis*

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## ***Elfreth's Alley Dinner Buffet***

*Minimum of 50 Guests*

*An Assortment of Freshly Baked Gourmet Breads and Rolls,  
and Your Selection of (2) Desserts*

### ***Marinated Grilled Vegetable Salad***

*Roasted Yellow Squash, Zucchini, Bell Peppers, Portobello  
Mushrooms and Asparagus, Havarti Dill Cheese, Romaine and Green Leaf Lettuce*

### ***Orecchiette Pasta Salad***

*Feta Cheese, Nicoise Olives, Sundried Tomatoes,  
And Roasted Garlic*

### ***California Micro Greens***

*Tossed with Pear Tomatoes, Marinated Black Olives, Cucumbers  
Red Onions and Basil Vinaigrette*

### ***Grilled Boneless Breast of Chicken***

*Layered with Grilled Eggplant,  
Fresh Lemon and Oregano  
Balsamic Reduction*

### ***Seared Filet of Halibut***

*Tomato and Caper Reduction  
Herb Beurre Blanc*

### ***Roasted Barley Ragout***

### ***Seasonal Vegetable Medley***

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas and Iced Tea*

*\$55.00 Per Person*

*A Service Charge of \$150.00 Will be Added for Functions with Fewer than 50 Guests*

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## **Delaware Dinner Buffet**

*Minimum of 50 Guests*

*An Assortment of Freshly Baked Gourmet Breads and Rolls, and Your Selection of (2) Desserts*

### **Balsamic Salad**

*Field Greens, Balsamic Red Onion Confit  
Roasted Peppers and Tomatoes  
Maple Basil Vinaigrette*

### **Cobb Salad**

*Finely Chopped Turkey, Bacon, Hard Cooked Eggs, Tomatoes, Avocado, Scallions, Watercress, Cheddar Cheese and Lettuce Tossed with Vinaigrette Dressing and Topped with Crumbled Bleu Cheese*

### **\*Peppercrusted New York Striploin**

*Caramelized Onions, Creamy Madeira Wild Mushroom Sauce  
Carved in Room*

### **Rigatoni with Roasted Herbed Chicken**

*Sundried Tomatoes and Parmesan Cheese  
Natural Jus*

### **Pan Seared Pacific Salmon**

*Jasmine Rice Papaya, Red Onion, Cucumber Salsa  
Drizzled with a Lime and Lemon Mojo*

### **Herb Whipped Mashed Potatoes**

### **Seasonal Vegetable Medley**

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas and Iced Tea*

*\$65.00 Per Person*

*\*Attendant Required for New York Striploin Station  
\$150.00 Per Attendant*

*A Service Charge of \$100.00 Will be Added for Functions with Fewer than 50 Guests*

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## **Little Italy Dinner Buffet**

*Minimum of 50 Guests*

*An Assortment of Freshly Baked Gourmet Breads and Rolls  
and Your Selection of (2) Desserts*

### **Antipasto Platter**

*Parma Ham, Bresaola, Grilled Eggplant  
Genoa Salami, Pepperoni, Caponata Relish,  
Sweet and Hot Peppers, Mixed Olives  
Assorted Italian Cheeses*

### **Freshly Baked Garlic and Focaccia Bread**

#### **Marinated Bocconcini Cheese Salad**

*Tossed with Tomatoes and Basil*

#### **Caesar Salad**

*With Focaccia Croutons and  
Creamy Caesar Dressing*

#### **Penne Pasta**

*With Garlic and Roma Tomatoes  
Chiffonade of Basil and Olive Oil*

*Chef's Selection of Seasonal Vegetables*

#### **Chicken Florentine**

*Seared Chicken Breast on a Bed of Spinach  
Topped with Swiss Cheese and Natural Jus*

#### **Veal Saltimbocca**

*Lightly Pounded Veal, Topped with Sage, Prosciutto and Fontina Cheese  
Served with Veal Demi Glace*

#### **Grilled Black Sea Bass**

*Sun Dried Tomatoes Beurre Blanc*

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas and Iced Tea*

*\$65.00 Per Person*

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## ***Dinner Buffet Dessert Selections***

*(Select Two)*

### ***Chocolate Pecan Tart***

*Chocolate Tart, Bourbon Pecan Filling  
And Glazed with Dark Ganache*

### ***Blueberry Cheese Flan***

*Sweetened Mixture of Cream Cheese  
And Blueberries*

### ***Strawberry Crème Fraiche Dacquoise***

*Almond Dacquoise Layered with  
Fresh Strawberries and Sweetened Crème Fraiche*

### ***Chocolate Walnut Banana Cheesecake***

*Accented with Chocolate  
Chunks and Toasted Walnuts*

### ***White Chocolate Lemon Gateau***

*Light Vanilla Sponge Cake  
Layered with Lemon Curd  
Creamy White Chocolate Mousse*

### ***Godiva Chocolate Truffle Torte***

*Decadent Chocolate Cake with a  
Godiva Liqueur Chocolate Truffle Filling*

### ***Hazelnut Paris Brest***

*Pastry Filled with  
Hazelnut Cream, Fresh Berries  
Whipped Cream Garnished*

### ***Spiced Cake with Caramelized Apples***

*Caramelized Apples and  
Lightly Whipped Cinnamon Cream*

### ***Raspberry Mascarpone Napoleon***

*Sweetened Mascarpone Layered with  
Fresh Raspberries*

### ***Roasted Chocolate Hazelnut Pears***

*Toasted Hazelnuts  
White Chocolate Accented with Cinnamon and Cream*

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