

Plated Luncheon Menus

*All Entrees are served with
A Selection of Gourmet Breads and Rolls,
Selection of Soup or Salad, Chefs Selection of Seasonal Vegetables
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,
Roasted Red Peppers
And Citrus Vinaigrette*

*Baby Hearts of Romaine Lettuce
Herbed Croutons, Shaved Parmesan Cheese and
Caesar Vinaigrette*

*Baby Leaf Spinach with Roasted Shaved Fennel
Orange Segments and Balsamic Vinaigrette*

*Vine Ripe Tomato and English Cucumber Salad
With a Creamy Italian 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*

Chicken Entrées

All Entrees are served with Chef's Selection of Fresh Seasonal Vegetables

Seared Rosemary Lemon Filet of Chicken

Herbed Whipped Potatoes and Thyme Demi Glace

\$32.00 Per Person

Farfalle Pasta with Julienne of Chicken

*Sun-Dried Tomatoes, Mushrooms,
Prosciutto and a Tomato Cream Sauce*

\$33.00 Per Person

Grilled Chicken Supreme

*Topped with Wild Forest Mushrooms
Roasted Fingerling Potatoes*

\$35.00 Per Person

Filet of Chicken with Spinach and Feta Cheese

Served on a Bed of Polenta

\$34.00 Per Person

Chicken Piccata

*Served on a Bed of Truffle Infused Risotto,
Sautéed with Lemon Capers and Italian Parsley*

\$35.00 Per Person

Pan Seared Filet of Chicken

*With Prosciutto, Served on Ratatouille Couscous
and Balsamic Fig Glaze*

\$37.00 Per Person

Beef Entrées

Crusted Four Peppercorn New York Strip Steak

*Wild Mushroom Jus
Creamy Whipped Potatoes*

\$40.00 Per Person

Seared Filet Mignon

*Vidalia Onion and Sweet Pepper Confit,
Potato Pancake, Roasted Shallot Shiraz Demi*

\$45.00 Per Person

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Seafood Entrées

All Entrees are served with Chef's Selection of Fresh Seasonal Vegetables

Poached Salmon



*Served over Jasmine Rice with a Mango and
Red Onion Salsa
\$33.00 Per Person*

Pan Seared Filet of Pacific Salmon

*Yukon Mashed Potatoes and a Beurre Blanc Sauce
\$35.00 Per Person*

Grilled Filet of Halibut

*Served with Stir Fry Vegetables over Asian Noodles
\$36.00 Per Person*

Seared Filet of Sea Bass

*Israeli Couscous and Roasted Red Pepper Coulis
\$37.00 Per Person*

Seared Maryland Style Crab Cake

*Oven Roasted Peruvian Oca Potatoes,
Citrus Remoulade
\$38.00 Per Person*

Vegetable Entrées

Grilled Vegetable Strudel



*Israeli Couscous and Roasted Vegetables in a Puffed Pastry
with Tomato Jus
\$30.00 Per Person*

Three Cheese Ravioli

*White Bean Cassoulet, Roasted
Leek and Shallots Herb Sauce
\$31.00 Per Person*

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Chilled Luncheon Entrées

Smoked Chicken Caesar Salad



*Grilled Breast of Chicken with Crisp Romaine Lettuce,
Plum Tomatoes and Julienne Peppers Served with Croutons,
Fresh Parmesan Cheese and Caesar Dressing
\$32.00 Per Person*

Southwestern Chicken Wrap

*Grilled Chicken with a Chipotle Mayonnaise,
Arugula Salad, Black Beans and Tomatillo Corn salsa
\$32.00 Per Person*

Poached Salmon Nicoise

*French Beans, Fingerling Potatoes, Tomatoes, and
Hard Boiled Eggs Finished
With Herb Vinaigrette
\$33.00 Per Person*

Seafood Trio

*Rock Shrimp, Ahi Tuna, Maryland Crab, Roasted Ratatouille Vegetables and California Greens
\$35.00 Per Person*

Roasted New York Strip



*Maytag Bleu Cheese, Grilled Red Onion and Garlic Marmalade,
Belgian Endive and California Greens
Served with Herb Vinaigrette
\$40.00 Per Person*

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Plated Luncheon Dessert Selections

Please Select One

Individual Fruit Tart

*A Sweet Tartlet Shell Filled with Vanilla Cream
Served with Mango Sauce and
Lightly Whipped Cream*

Hazelnut White Chocolate Raspberry Torte

*Decadent Chocolate Cake with Frangelica
Layered with a White Chocolate Mousse
and Raspberry Marmalade
Mixed Berry Coulis*

Homemade Carrot Cake

Served with Vanilla Crème Anglaise

Lemon Cream Gateau

*Light Vanilla Sponge Cake Layered
With a Creamy Lemon Filling
Vanilla Buttercream with Mixed Berry Coulis*

Philadelphia Cream Cheesecake

*Served with Sweetened Whipped Cream
and Mixed Berry Coulis*

Pineapple Banana Torte

*Moist Banana Cake Layered with Crushed Pineapple
Cream Cheese Icing
Garnished with Strawberry Sauce
Fresh Seasonal Mixed Berries*

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Boxed Lunch Menus


Broad and Market

*Thinly Sliced Roast Sirloin of Beef
Topped with Caramelized Onion and Cheddar Cheese on a Crisp Roll
And Sliced Turkey Breast on Molasses Roll
With Granny Smith Apple,
Herbed Cheese and Honey Mustard
\$30.00 Per Person*

South Philly

*Capicola Ham, Mortadella, Genoa Salami, Provolone Cheese
Red Leaf Lettuce, Roma Tomatoes and Italian Dressing
On an Amoroso's® Hoagie Roll
\$27.00 Per Person*

City Hall

*Roasted Peppers, Broccoli Rabe, Spinach, Tomato 
Portabella Mushrooms with Provolone Cheese on Focaccia
\$27.00 Per Person*

*All Box Lunches Include Choice of:
Farfalle Pasta Salad or Potato Salad
Nutrition Bar
Aioli
Individual Bag of Herr's® Potato Chips
Whole Fruit and Home-style Jumbo Cookie*

*Assorted Soft Drinks
(Based on 1 Per Person)*

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1201 Market Deli Luncheon Buffet

Chicken Noodle Soup

*Mixed Field Greens
Cherry Tomatoes with Marinated Olives
Citrus Vinaigrette*

*Roasted Fingerling Potato Salad
Dijon Mustard Aioli*

Pasta Primavera Salad

*Deli Meat Platter
Sliced Roast Beef, Turkey Breast, Virginia Ham and Corned Beef
Accompanied with Assorted Gourmet Breads*

Platters of American and European Cheeses

*Deli Tray Enhancements
Half Sour, Hot & Sweet Pickles, Sliced Tomatoes, Shaved Red Onions & Crisp Lettuce*

*Condiments to Include:
Three Grain Mustard, Dijon Mustard, Mayonnaise and Horseradish
Individual Bags of Herr's® Potato Chips*

Fresh Fruit Tart

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

\$38.00 Per Person

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Champion's Classic Luncheon Buffet

Minimum of 35 Guests

Cobb Salad

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

Choice of:

All Beef Hot Dogs

With Mustard, Ketchup, Relish and Sauerkraut

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*Grilled Hamburgers*

*Served on Kaiser Rolls*

*Lettuce, Tomatoes, Onions, Pickles, Cheddar Cheese, Mustard, Ketchup, & Mayonnaise*

**Choice of:**

*Philly Chicken Cheesesteaks*

*Fresh Hoagie Rolls, Thinly Sliced Chicken*

*Onions & Cheese Sauce*

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Philly Cheesesteaks

Fresh Hoagie Rolls, Thinly Sliced Beef

Onions & Cheese Sauce

Choice of Two of the Following:

Buffalo Style Chicken Wings

With Celery & Bleu Cheese Dip

Toasted Tortilla Chips with Jalapeno Cheese Sauce

Chef's Firehouse Vegetarian Chili

Cheddar Potato Quarters with Sour Cream

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*Fudge Brownies*

*Jumbo Chocolate Chip Cookies*

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

**\$38.00 Per Person**

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***Asian Feast Luncheon Buffet***

*Minimum of 35 Guests*

*Asian Noodle Salad*

*Spinach and Daikon Radish Salad  
With Spicy Peanut Dressing*

*Spring Rolls  
With Hot Mustard and Duck Sauce*

*California Rolls  
With Wasabi, Pickled Ginger and Soy Sauce*

*Grilled Ginger Miso Plum Chicken  
With Sesame Seeds over Sautéed Bok Choy  
With Shiitake and Straw Mushrooms*

*Orange Beef Stir Fry  
Served with Sticky Rice*

*Vegetable Lo Mein*

*Mandarin Oranges with Coconut*

*Green Tea Custard Tartlets*

*Fresh Mango Pudding*

*Almond Cookies*

*Fortune Cookies*

*Asian and Herbal Teas*

*Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

*\$ 40.00 Per Person*

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***Southern Comfort Luncheon Buffet***

*Minimum of 35 Guests*

*Fresh Garden Green Salad  
Ranch Dressing*

*Cole Slaw*

*Texas Style Potato Salad  
Potatoes with Mustard, Sweet Pickle Relish and Chopped Egg*

*Honey Chipotle Glazed Barbecue Chicken*

*Smoked Baby Back Ribs with Tangy Tangerine Barbecue Sauce*

*Fried Catfish with Tartar Sauce*

*Sweet Potato Pone  
Baked Macaroni and Cheese*

*Sautéed Mustard, Collard and Beet Greens  
Succotash*

*Skillet Baked Corn Bread  
Homemade Buttermilk Biscuits served with  
Butter and Honey*

*Peach Cobbler served with Vanilla Ice Cream  
Bread Pudding with Bourbon Sauce*

*Lemonade*

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

*\$ 38.00 Per Person*

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## ***Center City Luncheon Buffet***

*Minimum of 35 Guests*

*Roasted Corn & Crab Chowder*

*Grilled Marinated Vegetables on Focaccia*

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

*Philadelphia Hoagies*

*Roast Beef, Turkey and Virginia Ham*

*Sliced Onion, Cheddar Cheese, Iceberg Lettuce, Tomatoes, Herb Dressing*

*Italian Hoagies*

*Slices of Capicola, Ham, Mortadella, Genoa Salami*

*Provolone and Mozzarella Cheese, Lettuce, Roma Tomatoes & Basil Dressing*

*Reading Terminal Hoagies*

*Smoked Beef with Horseradish Mayonnaise*

*Arugula and Roasted Red Peppers*

*Yukon Gold Potato Salad*

*Amish Cole Slaw*

*Fresh Mozzarella with Roma Tomatoes*

*Individual Bags of Herr's® Potato Chips*

*Chocolate Chunk Toffee Cheese Cake*

*Homemade Carrot Cake*

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

*\$40.00 Per Person*

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***Italian Market Luncheon Buffet***

*Minimum of 35 Guests*

*Tomato Florentine Soup*

*Arugula with Red Onions, Shaved Fennel, Parmesan Cheese  
Mushrooms and Roasted Pine Nuts  
Rosemary Red Wine Vinaigrette*

*Sliced Plum Tomatoes and Baby Mozzarella  
With Basil Infused Olive Oil, Balsamic Vinegar  
on a Bed of Mixed Seasonal Greens*

*Grilled Chicken Breast Cacciatore  
With Spicy Tomato, Mushroom, and Italian Pepper Sauce  
Spinach Tagliatelle with Roasted Garlic and Olive Oil*

*Salmon Piccata  
Fresh Atlantic Salmon with White Wine, Lemon Caper Sauce*

*Three Cheese Ravioli  
With Marinara Sauce*

*Chef's Selection of Seasonal  
Roasted Vegetables*

*Italian Rustic Breads served with Garlic Olive Oil and Olive Tapenade*

*Tiramisu  
Combination of Cream and Mascarpone Cheese with  
Coffee Soaked Lady Fingers on a Bed of Mocha Sauce*

*Assorted Cannolis*

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

*\$40.00 Per Person*

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***South of the Border Luncheon Buffet***

*Minimum of 35 Guests*

*Chicken Tortilla Soup*

*Southwestern Ensalada  
Mixed Greens and Fresh Tomatoes  
Topped with Black Beans, Diced Peppers, Red Onions  
Served with Cilantro Vinaigrette*

*Corn Salad  
Grilled Corn, Jicama, Roasted Red Peppers and Vidalia Onions served with Garlic Herb  
Dressing*

*Three Bean Salad*

*Arroz con Pollo  
Diced Boneless Breast of Chicken with Yellow Rice, Onions,  
Peppers, Peas and Spanish Seasoning*

*\*Beef and Shrimp Fajitas  
Sliced Fajita Beef and Shrimp with Onions and Peppers  
Warm Flour Tortillas  
Shredded Lettuce, Diced Tomatoes,  
Cheddar Cheese, Sour Cream, Salsa and Guacamole*

*Spanish Rice and Refried Beans*

*Warm Apple Empanadas  
With Whipped Cream*

*White Chocolate Tequila Lime Torte*

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

*\$43.00 Per Person*

*\*Attendant Required for Fajita Station  
\$150.00 Per Attendant*

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