

Carved to Order 

Baked Maple Glazed Virginia Ham

*Served with Assorted Mustards,
Mayonnaise and Miniature Rolls*

\$230.00

Serves 30 Guests

Top Round of Beef

*Served with Au jus, Horseradish
And Petit Rolls*

\$425.00

Serves 65 Guests

Whole Roast Turkey Breast

*Served with Mayonnaise, Mango
Chutney and Petit Rolls*

\$325.00

Serves 30 Guests

Seared Loin of Tuna

With Sauce Choron

\$350.00

Serves 30 Guests

Herb Crusted Pork Loin

*With Maple Chipotle Glaze
And Petit Rolls*

\$350.00

Serves 30 Guests

New York Striploin

*With Mushroom Demi Glace
And Petit Rolls*

\$450.00

Serves 30 Guests

Carver is Required for above items at \$150.00 Per Chef

*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*

Miscellaneous Snack Items

Dry Snacks

Pretzels, Potato Chips and Tortilla Chips, Onion and Salsa Dip
\$7.00 Per Person

Potato Chips Dips
\$22.00 Per Pound

Pretzels
\$22.00 Per Pound

Tortilla Chips
\$22.00 Per Pound

Pita Chips
\$22.00 Per Pound

Peanuts
\$22.00 Per Pound

Mixed Nuts
\$27.00 Per Pound

Bar Mix
\$22.00 Per Pound

Olive Oil Potato Chips
\$30.00 Per Pound

Warm Spinach and Fontina Cheese Dip
\$40.00 Per Quart

Warm Jalapeño Cheese Dip
\$28.50 Per Quart

Warm Artichoke and Crabmeat Dip
\$40.00 Per Quart

Mexican Salsa
\$24.50 Per Quart

Onion Dip
\$24.50 Per Quart

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Action Stations

***MEDITERRANEAN STATION**

Eggplant Parmesan
Zucchini Parmesan
Yellow Squash Parmesan
Marinara Sauce, Extra Virgin Olive Oil, Garlic Aioli
Garnished with Fried Anchovies, Deep Fried Basil, Sautéed Garlic and Italian Crostini
\$10.00 Per Person

***PEKING DUCK**

Marinated Crispy Roasted Duck
In a Mooshu Pancake with Green Onion Flowers and Hoisin Sauce
\$12.00 Per Person

***PETIT FILET OF BEEF**

Mignonettes of Beef Sautéed and De-glazed with your Choice of
Cognac Peppercorn, Stilton and Port or Wild Mushroom Cream Sauce
\$18.00 Per Person

***WILD MUSHROOM STATION**

Freshly Sautéed Ragout of Kennett Square Mushroom,
Oyster, Shiitake, Button and Portabella Mushrooms,
in a Balsamic Demi Glace Served with Semolina Crisps
\$12.00 Per Person

***PASTA STATION**

Penne Pasta with Pesto Cream Sauce and Sundried Tomatoes
Tortellini with Plum Tomatoes and Sautéed Fresh Basil
Rigatoni Aglio with Herbed Virgin Olive Oil, Shiitake Mushrooms
Pepperoncino, Prosciutto and
Red Pepper Flakes to Garnish
Grated Parmesan
\$12.00 Per Person

***MARYLAND CRAB CAKE SAUTÉ**

Fresh Jumbo Lump Crab Cakes Sautéed to Order
Sesame Seaweed Salad,
Lemon Butter, Tartar Sauce, Cocktail Sauce
\$13.00 Per Person

***ASIAN SATE STATION**

(Grilled in Room)
Lemon Grass Tiger Prawns with Sweet Thai Chili Sauce
Chicken Sate with Indonesian Peanut Sauce and Beef Yakitori
\$15.00 Per Person

*Attendant Required for Each Station
\$150.00 for Each Attendant

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Sweet Additions

****The Sundae Station***

*Make Your Own Sundae with Vanilla and Chocolate Ice Cream
Toppings to include Chocolate Fudge, Strawberry and Caramel Sauce,
Chopped Nuts, Crushed Oreo's, M&M's, Toasted Coconut
Maraschino Cherries and Whipped Cream
Minimum of 50 Guests, Maximum of 500 Guests
\$14.00 Per Person*

****Bananas Foster***

*Warmed Bananas, Brown Sugar, Rum and Butter Sauce
Served Atop Vanilla Ice Cream
Minimum of 50 Guests, Maximum of 500 Guests
\$14.00 Per Person*

****Cherries Jubilee***

*Dark Red Cherries, Sugar and Brandy
Flambé and Spooned over Vanilla Ice Cream
Minimum of 50 Guests, Maximum of 500 Guests
\$14.00 Per Person*

Baked Brie

*Wheel of Brie Wrapped in French Puff Pastry
Encrusted in Brown Sugar and Garnished with Fresh Berries
Served with Sliced French Baguette
\$ 250.00 Per Wheel
Serves 35 Guests*

**One Attendant is required for every 100 Guests At \$150.00 per Attendant*

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The Philadelphia Supreme

Dessert Cheese Display

*to include Gourmandise , Port Salut, Saga Bleu Cheese,
English Stilton, Camembert, and Herbed Boursin
Assorted Crackers and Sliced French Bread*

Montage of Sun-Drenched Fresh Fruit

*Consisting of Pineapple and Melon Cubes, Strawberries and a Selection of Other Seasonal Fruits with
Dark Chocolate and Caramel Fondue for Dipping
Accompanied by Freshly Whipped Cream*

A Divinely Decadent Dessert Display

*Assorted Miniature French and Viennese Pastries and Fruit Tartlets
to include Eclairs, Napoleons, Profiteroles, Petit Fours,
Sacher Torte, Linzer Torte
Assorted Mousses in Chocolate Cups
Assorted Fancy Continental Cookies and Biscotti*

****Ice Cream Sundae Bar***

*Featuring Hotel-Made Vanilla, Chocolate and Strawberry Ice Cream
With Assorted Toppings to include Chocolate, Strawberry and Butterscotch
Sauces, Whipped Cream, Chopped Nuts, Sliced Bananas and
Maraschino Cherries*

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection
Coffee Condiments to include Shaved Chocolate, Orange Zest, Sugar Cubes,
Non-Alcoholic Flavored Syrups and Whipped Cream*

\$37.00 Per Person

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