

ANAHEIM MARRIOTT SUITES

12015 Harbor Boulevard | Garden Grove | CA 92840

714.750.1000 | www.anaheimmarriottsuitses.com

events by Marriott

reception

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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Hors d'Oeuvres

Cold | \$5 each

Smoked Salmon Crostini, Citrus Cream Cheese, Caper Relish

Prosciutto Wrapped Melon

Ceviche Shooter

Chipotle Shrimp Cocktail Shooter with Tequila Cocktail Sauce

Tomato, Basil and Goat Cheese Crostini

Artichoke and Spinach Bruschetta

Mini Ahi Tuna Tacos

Smoked Pastrami Salmon on Pumpernickel with Dill Cream Cheese

Rustic Caramelized Sweet Onion, Fig and Goat Cheese Tart

Beef Carpaccio with White Truffle Oil on Sourdough

All items are based on minimum of 50 pieces per order

Prices are subject to change

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Hors d'Oeuvres

Hot | \$6 each

Sesame Chicken Skewer with Honey Mustard Sauce

Mini Crab Cake with Cajun Remoulade Dipping Sauce

Jumbo Shrimp with Roasted Garlic, Lemon and Brandy Sauce

Vegetable Spring Roll with Sweet Chili Sauce

Coconut Prawns with Mango Chutney

Beef Wellington-Beef Tenderloin and Mushroom in a Puff Pastry

Brie and Sun-Dried Cranberry Tartlet

Shrimp Sate with Chili Sauce Vinaigrette

Lobster Quesadillas with Salsa Fresca

Lemon Grass Chicken dumplings

Crab and Corn Fritters with Spicy Lime Remoulade Sauce

Grilled New Zealand Lamb Chops with Jalapeno Mint

Risotto Cakes with Pesto

Chicken Sate with Oriental Sauce

Mushroom Filled with Dungeness Crab and Parmesan



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Live Stations

Herb Crusted Top Round Beef | Serves 75
Guests | \$750

Miniature Rolls, Garlic Mayonnaise, Spiced
Mustard and Whipped Horseradish

Whole Roasted Free Range Turkey | Serves
40 Guests | \$400

Silver Dollar Rolls, Cranberry Chutney and
Lavender Mustard

**Bone-In Green Tea Infused Molasses
Glazed Ham** | Serves 50 Guests | \$550
Assorted Gourmet Rolls

Roast Tenderloin of Beef au Poivre | Serves
30 Guests | \$500

Creamed Horseradish, Served with
Sourdough Rolls

**Carved Jack Daniels Cajun Barbecue Beef
Brisket** | Serves 50 Guests | \$450
Cornbread Muffins and Biscuits

*Reception service is for 1 hour

Prices are subject to change

*Attendant required at \$125 per hour

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Live Stations

Peppercorn Strip Loin Carved to Order |
Serves 25 Guests | \$360

Carved Side Atlantic Salmon, Lemon Herb Jus | Serves 15 Guests | \$300

Roasted Turkey with Herbed Pan Gravy Carved to Order | Serves 25 Guests | \$260

Pasta Station | \$24 per person
Penne, Farfalle Pastas, Cheese Tortellini with Chicken Breast Strips
Pesto Cream and Herb House Marinara Sauces & Garlic Bread

Chicken and Beef Fajita Station | \$28 per person

Shrimp Scampi Station | \$30 per person

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Display Stations

50 Guest Minimum

Seafood on Ice Display | \$60 per dozen

Jumbo Shrimp, Snow Crab Claws, Gazpacho
Oyster Shooters

Sushi Station | \$27 per person

Sushi, Sashimi and California Rolls, Ginger and
Soy Sauce (5 Pieces per Person)

Antipasto | \$19 per person

Salami, Prosciutto, Soprasetta, Provolone,
Mozzarella, Herbed Chevre, Grilled
Asparagus, Eggplant & Zucchini
Assorted Crackers and Crispy Baguettes

Cheese Board | \$10 per person

International and Domestic Cheeses, Assorted
Fruits, Nuts, Crackers and Crispy Baguettes

Vegetable Crudites | \$7 per person

Crispy Raw Vegetables, Red Wine Vinaigrette,
Blue Cheese

Charcuterie & Cheeses | \$12 per person

Salami, Prosciutto, Soprasetta, Aged Cheddar,
Gruyere, House Made Citrus Cheese
French Baguette and Rosemary Lavish Breads



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Seasonal Infused Water Enhancement | \$4.75 per person

Spring/Summer: Peach & Sage, Blackberry & Mint,
Watermelon & Rosemary, Lime & Strawberry, Honeydew
with Mint & Lime, Watermelon & Basil, Strawberry & Mint

Fall/Winter: Lemon & Orange, Fennel Tops with Apple &
Cinnamon Stick, Grapefruit & Mint, Lavender & Orange,
Lemon Grass Cucumber, Cucumber & Mint, Tangerine &
Ginger

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Dessert Station

Southern Delights | \$10 per person

Red Velvet Cake Bites, Carrot Cake Bites, Apple Cobbler Pecan Pie and Key Lime Tarts

Pastry Station | \$12 per person

Miniature Cupcake Display, Cheesecake Lollipops, Panacotta Shots, Banana Pudding, Warm Peach Cobbler and Chocolate Decadence

Ice Cream Sundae Bar | \$18 per person

Make Your Own Sundaes

Chocolate and Vanilla Ice Cream, Chocolate, Strawberry & Caramel Sauce, M&M's, Oreo, Crumbs, Chocolate Chips

Toasted Coconut, Toasted Pecans and Sprinkles, Cherries and Whipped Cream

Banana Foster Flambe | \$10 per person

Sliced Bananas Sauteed in Butter, Brown Sugar, Cinnamon Brandy Flambeed with 151 Rum Served Over Vanilla Haagen Dazs® Ice Cream

Attendant Fee of \$125

