



LUNCH

*Tier*  
ONE

**INCLUDES:**

*Fountain drinks, sweet  
or unsweet tea, coffee or  
hot tea*

*\$45 Per Person before tax &  
20% service charge*

**FIRST COURSE: CHOOSE ONE**

**Garden Salad**

*With a choice of ranch or Italian dressing*

**Tomato Basil Soup**

*Served with fried bread cheese, drizzled with  
maple syrup*

**MAIN COURSE: CHOOSE ONE**

**Strozapretti with Chicken**

*Strozzapreti Pasta, spinach, mushrooms, and chicken in a  
Parmesan cream sauce*

**Crabcake Sandwich**

*Maryland style crabcake on a brioche bun with Cajun remoulade,  
lettuce, tomato, served with Parmesan truffle fries*

**Chicken Caesar Wrap**

*Grilled chicken, romaine, Parmesan and Caesar dressing, served  
with Parmesan truffle fries*

**Marriott Burger**

*Single patty beef burger with cheddar, lettuce, onion, house-made  
aioli, pickles, topped with bacon, served with Parmesan truffle  
fries*

**Chicken Scarpariello**

*Honey-rosemary marinated boneless chicken thighs, over  
sauteed vegetables with roasted garlic mashed potatoes*

**ONE DESSERT BY CHOICE OF CHEF**





**INCLUDES:**

*Fountain drinks, sweet  
or unsweet tea, coffee or  
hot tea*

*tier*  
**ONE**

*\$45 Per Person before tax &  
20% service charge*

**FIRST COURSE: CHOOSE ONE**

\*

**Garden Salad**

*With a choice of ranch or Italian dressing*

**Tomato Basil Soup**

*Served with fried bread cheese, drizzled with  
maple syrup*

**MAIN COURSE: CHOOSE ONE**

**Strozapretti with Chicken**

*Strozzapreti Pasta, spinach, mushrooms, and chicken in a  
Parmesan cream sauce*

**Spicy Rigatoni Alla Vodka**

*Rigatoni pasta, ground sausage, broccolini, sun dried tomato,  
and onion tossed in spicy alla vodka*

**Marriott Burger**

*Single patty beef burger with cheddar, lettuce, onion, house-made  
aioli, pickles, topped with bacon, served with Parmesan truffle  
fries*

**Chicken Scarpariello**

*Honey-rosemary marinated boneless chicken thighs, over  
sauteed vegetables with roasted garlic mashed potatoes*

**ONE DESSERT BY CHOICE OF CHEF**





# *tier* **TWO**

**INCLUDES:**  
*Fountain drinks, sweet  
or unsweet tea, coffee or  
hot tea*

*\$60 Per Person before tax &  
20% service charge*

## **FIRST COURSE: CHOOSE ONE**

### **Garden Salad**

*With a choice of ranch or Italian dressing*

### **Caesar Salad**

*Romaine, house-made garlic crouton, tossed in Caesar dressing, sprinkled with  
Parmesan cheese*

### **Tomato Basil Soup**

*Served with fried bread cheese, drizzled with  
maple syrup*

## **SECOND COURSE: CHOOSE ONE**

### **Whipped Ricotta**

*Herb whipped ricotta on toasted ciabatta, finished with hot honey*

### **Calamari**

*Lightly fried calamari and pepperoncini's with a side of tomato and garlic aioli*

### **Pork Shanks**

*Petite sous vide pork shanks, fried, served with sweet and spicy chili sauce*

## **MAIN COURSE: CHOOSE ONE**

### **Butternut Squash Ravioli**

*With shaved brussels sprouts and tomatoes in a sherry cream sauce, finished with  
candied hazelnuts*

### **Short Rib Gnocchi**

*Sauteed gnocchi and rosemary braised beef short rib, finished with pickled red onion and  
whipped ricotta*

### **Cedar Plank Salmon**

*Mustard glazed salmon filet with haricots verts and roasted garlic mashed potatoes*

### **Wild Boar Shank**

*Braised sweet soy and star anise volcano shank, over white beans, spinach, and tomato  
ragu*

### **Chicken Rosso**

*Fried chicken breast topped with roasted red peppers and creamy goat cheese  
over rigatoni tossed in red pepper cream sauce*

**ONE DESSERT BY CHOICE OF CHEF**





**INCLUDES:**

*Fountain drinks, sweet or unsweet tea, coffee or hot tea*

*tier*

# THREE

*\$85 Per Person before tax & 20% service charge*

**FIRST COURSE: CHOOSE ONE**

**Garden Salad**

*With a choice of ranch or Italian dressing*

**Caesar Salad**

*Romaine, house-made garlic crouton, tossed in Caesar dressing, sprinkled with Parmesan cheese*

**Tomato Basil Soup**

*Served with fried bread cheese, drizzled with maple syrup*



**SECOND COURSE: CHOOSE ONE**

**Whipped Ricotta**

*Herb whipped ricotta on toasted ciabatta, finished with hot honey*

**Calamari**

*Lightly fried calamari and pepperoncini's with a side of tomato and garlic aioli*

**Pork Shanks**

*Petite sous vide pork shanks, fried, served with sweet and spicy chili sauce*

**THIRD COURSE: CHOOSE ONE**

**Eggplant Stack**

*Fried eggplant, layered with fresh mozzarella, over red pepper coulis, finished with Italian greens*

**Garlic Sauteed Shrimp**

*Jumbo shrimp, sauteed in white wine, with roasted garlic, tomatoes and basil*

**Bruschetta**

*Toasted baguette with whipped ricotta, tomatoes and basil, drizzled with balsamic reduction*

**Arancini**

*Toasted baguette with whipped ricotta, tomatoes and basil, drizzled with balsamic reduction*



**MAIN COURSE: CHOOSE ONE**

**Bolognese**

*Traditional beef bolognese with pappardelle pasta and fresh Parmesan*

**Cedar Plank Salmon (medium well only)**

*Mustard glazed salmon filet with haricots verts and roasted garlic mashed potatoes*

**Crusted Tuna**

*Fennel and black pepper crusted tuna, served rare, over a potato croquette, with Italian greens, olive tapenade and caper vinaigrette*

**Lamb Porterhouse (medium only)**

*8oz pan seared bone-in lamb chop, with pistachio gremolata, braised onions, Parmesan risotto and broccolini, drizzled with caper vinaigrette*

**NY Strip (medium only)**

*14oz NY strip topped with braised cioppolini onion jus, served with a potato croquette and sautéed spinach*



**ONE DESSERT BY CHOICE OF CHEF**

