



***Marriott Boca Center
Seated Dinner Reception
Features***

Five Hour Premium Brand Open Bar

*A Fully Stocked Bar featuring Premium Brand Liquors, Select Wines
Premium and Imported Beers and Non Alcoholic Beverages*



One Hour Cocktail Reception

*Array of Butler Passed Hors d'oeuvres
Chef's Action Station
and
Reception Display*



Elegant Four Course Dinner

*Champagne Toast
Appetizer
Salad
Entrée*

Beautiful Custom Designed Wedding Cake



Reception Package

*Floor Length Tablecloths with Choice of Colored Napkins
Decorative Chair Covers and Sashes
Complimentary Event Valet Parking
Complimentary Suite for the Bride and Groom*



One Hour Reception

*Classic European and Artesian American Cheeses garnished with Seasonal Berries
Grilled Vegetables served with Roasted Garlic and Balsamic Emulsion
Hearth Baked Breads and English Wafers*

*Wait Staff to Butler Pass the Following Hors d'oeuvres:
(Please select five)*



Cold Canapés

Lobster and Crab Salad

Crispy Phyllo Shell



Chilled Poached Shrimp Canapé

Spicy Tomato Relish Whole Wheat Toast Point



Roast Vegetable Ratatouille Tartlettes



Smoked Salmon Pinwheels

Horseradish Crème Melba Toast



Beef Carpaccio

Asparagus and Blue Cheese



Fresh Buffalo Mozzarella and Tomato

Pesto Crostini





Hot Hors d'oeuvres

Shrimp Tempura

Green Onion Soy



Pan Fried Lobster Cake

Zesty Lemon Remoulade



Herb Crusted Salmon Brochette

Saffron Aioli



Sesame Encrusted Chicken

Spicy Honey Mustard



Grilled Sea Scallops

Apple-Wood Smoked Bacon



Prosciutto Wrapped Shrimp

Honey Soy Glaze



Chicken and Cashew Spring Rolls

Thai Peanut Sauce



Profiteroles

Goat Cheese and Olives



Spanikopita

Spinach and Feta Cheese filled Phyllo Pastry

Hors d'oeuvres based on 8 total pieces per person



Chef's Action Stations

*Chef Fees Apply to all Action Stations, (One Chef Per 75 Guests)
\$100.00 per Chef Attendant*



Pasta Bar

*Chef's Select Gourmet Pastas
and a choice of Two Sauces served with Herb Garlic Bread
(One of the above with Sautéed Seafood \$5.00 additional or
With Grilled Chicken \$3.50 additional)*



Asian Stir-Fry

*Oriental Beef and Chicken Stir-Fry with Snow Peas and
Chinese Vegetables, Ginger and Cashews.
Our Chef will sauté the Combinations and serve them to Your Guests.
(The Above with Lo Mein \$2.50 additional or with Seafood \$5.00 additional)*



Paella Station

Andouille Sausage, Clams, Shrimp, Scallops and Mussels, Chicken and Yellow Rice



Potato Bar Station

*Your Choice of Basil, Garlic, Buttermilk or Sweet Mashed Potatoes
with Blue Cheese, Shredded Parmesan and Cheddar Cheese
Bacon Pieces, Fresh Chives, Sour Cream, Fresh Arugula, Sautéed Spinach, Pancetta*





Chef's Action Stations (Continued)

Wild Mushroom Station

Sautéed of Crimini, Oyster, Portabella, Shitake, and Black Trumpet. Served with Chive Cream Sauce, Braised Leek Jelly, and Truffle Butter Brioche



Wok Station

*General Tsao's Shrimp, Black Bean Beef with Asparagus, Sesame Glazed Chicken
Accompanied by, Fried Rice and White Rice*



Chef's Carving Stations

All Carving Items served with Assorted Silver Dollar Rolls

Whole Roast Carolina Turkey

Cranberry Relish



Boneless Pork Loin

Blackberry Demi Glace



Brown Sugar and Honey Glazed Ham

Rosemary Dijonaisse





Seated Dinner Reception

First Course

(Please select one)

*Trio of Exotic Mushroom Strudel
Caramelized Onions Roasted Garlic Crème*



*Oak Smoked Salmon
Crispy Potatoes Capers and Bermuda Onion Horseradish Cream*



*New England Seafood Cake
Roasted Corn Red Pepper Relish Saffron Aioli*



*Roast Chicken Vol-au Vent
Asparagus Cream*



*Jumbo Shrimp Cocktail
Traditional Cocktail Sauce*

\$7.00 per Guest



Second Course

(Please select one)

*Hearts of Romaine and Radicchio
Calamata Olives Peppered Croutons and Parmigiano-Reggiano Cheese
Caesar Dressing*



*Mixed Baby Greens
Tomato and Cucumber, Champagne Vinaigrette*





Second Course
(Continued)

Vine Ripe Tomato and Fresh Mozzarella
Mache Basil Pesto Vinaigrette



Baby Spinach and Frisse
Dried Cranberries Crumbled Vermont Goat Cheese Sherry Thyme Vinaigrette



Boston Bibb and Lambs Lettuce
Orange segments Toasted Walnuts Chopped Egg Mimosa Dressing



Third Course

All Entrees served with Potato Fresh Seasonal Vegetables
Assorted European Rolls

Pan Seared Breast of Chicken
Exotic Mushroom Ragout
\$115.00



Chicken Roulade
Tomato Tarragon Reduction
\$115.00



Sautéed Filet of Salmon
Fennel and Leek Confit Citrus Beurre Blanc
\$120.00





Third Course
(Continued)

Pan Roasted Fresh Florida Grouper
Red Pepper and Raisin Relish
\$125.00



Sautéed Veal Medallions
Madeira Morel Sauce
\$110.00



Center Cut Filet Mignon
Béarnaise Sauce
\$135.00



Beef Wellington
Black Truffle Sauce
\$135.00



Roast Prime Rib of Beef
Horseradish Jus
\$135.00



Freshly Brewed Gourmet Blend Coffee and English Tea Assortment

Prices do not include 21% Service Charge and 6.5% sales Tax