



A TASTE OF *Monterey Bay*

EXPLORE OUR CATERING MENU

MONTEREY MARRIOTT | 350 CALLE PRINCIPAL | MONTEREY, CA 93940 | (831) 649-4234 | MONTEREYMARRIOTT.COM

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GOOD MORNING



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BUFFET BREAKFAST

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BUFFET BREAKFASTS

Based on ninety (90) minutes of continuous service
A labor fee of \$150 for fewer than twenty-five (25) guests

Standard Continental Breakfast

Chilled Orange and Cranberry Juices
Freshly-Baked Muffins and Miniature Danish
Assorted Greek Yogurts – Fresh Granola on Side *(GF)*
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$40 per person

Executive Continental Breakfast

Chilled Orange and Cranberry Juices
Strawberry-Basil and Cucumber-Mint Infused Waters
Freshly-Baked Muffins and Miniature Danish
Freshly-Baked Butter and Multi-Grain Croissants
Seasonal Sliced Fruits and Berries
Assorted Greek Yogurts – Fresh Granola on Side *(GF)*
Individual Quiche – Bacon/Smoked Gouda and Roasted Vegetable *(NF)*
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$50 per person

Traditional American Breakfast Buffet

Chilled Orange and Cranberry Juices
Freshly-Baked Muffins and Miniature Danish
Freshly-Baked Butter and Multi-Grain Croissants
Seasonal Sliced Fruits and Berries
Cage-Free Scrambled Eggs *(GF/NF/DF)*
Roasted Breakfast Potatoes *(VE/GF/NF/DF)*
Choice of Two: *Applewood-Smoked Bacon, Country Sausage Links, Chicken Sausage Links (GF/NF/DF)*
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$54 per person

Market Breakfast Buffet

Chilled Orange and Cranberry Juices
Freshly-Baked Muffins and Miniature Danish
Freshly-Baked Butter and Multi-Grain Croissants
Seasonal Sliced Fruits and Berries
Individual Greek Yogurt Parfaits *(GF)*
✔ Steel Cut Oatmeal –Brown Sugar, Fresh Berries, and Golden Raisins Onside *(GF/DF/VE)*
Cage-Free Scrambled Eggs *(GF/NF/DF)*
Roasted Heirloom Baby Potatoes–Artichoke and Tomato Hash *(VE/GF/NF/DF)*
Choice of Two: *Applewood-Smoked Bacon, Country Sausage Links, Chicken Sausage Links (GF/NF/DF)*
✔ Egg White Frittata – Kale, Green Onion, Diced Tomatoes, Mozzarella and Jack Cheese *(VEG/NF)*
Assorted Sliced Sourdough, Multi-Grain, and White Breads
Seasonal Jams and Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$56 per person



*Buffet items cannot be left out for any longer than 90-minutes and cannot be transferred to a break function
GF = Gluten Free | NF = Nut Free | DF = Dairy Free | VE = Vegan | VEG = Vegetarian | ✔ Blue Zone Approved

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ENHANCEMENTS

Must be ordered in conjunction with a Breakfast Buffet
Minimum of twenty-five (25) guests

Omelet Station (NF/GF/DF)

Station attendant required - \$300
One (1) per fifty (50) guests
Omelets made to order

Cage-Free Eggs or Egg Whites with:

Swiss, Cheddar, Gruyere, Honey Ham, Smoked Bacon, Plant-Based Sausage, Country Sausage, Fresh Tomatoes, Diced White Onion, Scallions, Sautéed Mushrooms, Bell Peppers, Asparagus, Baby Spinach, Jalapeños, Salsa Roja

\$18 per person

Steel Cut Oatmeal Station (GF/VE/DF)

Steel Cut Oats
Caramelized Bananas
Cinnamon
Golden Raisins
Slivered Almonds
Walnuts
Fresh Berries

\$10 per person

Biscuits and Gravy Station

Freshly-Baked Biscuits
Traditional Sausage Gravy
House-Made Chorizo
Sweet Potato Hash

\$12 per person

Belgian Waffle Station (VEG/NF)

Station attendant required - \$300
One (1) per fifty (50) guests

Belgian Waffles with Pearl Sugar
Berry Compote
Cinnamon Whipped Cream
Maple and Blueberry Syrup

\$16 per person

Specialty Toast Station

Action station option with attendant or displayed
\$300 per attendant
One (1) per fifty (50) guests

Assorted Toasted Breads

Nutella

Sliced Strawberries, Slivered Almonds

Beet-Ginger Spread

Applewood-Smoked Bacon, Sliced Red Onion, Sliced Avocado, Sprouts, Crumbled Goat Cheese

Smashed Avocado

✓ *Hard-Boiled Eggs, Sliced Radish, Sprouts, Everything Bagel Seasoning, Arugula, Maldon Flake, Avocado Oil*

\$20 per person

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PLATED BREAKFAST

Includes: Chilled Orange Juice
Butter, Multi-Grain and Chocolate Croissant Basket
Starbucks Regular/Decaffeinated Coffee and assorted Hot Tea selections

Select One Starter

Seasonal Fruit Plate
Greek Yogurt, Fresh Berries and Granola Parfait

Select One Entree

Cage-Free Scrambled Eggs with Herbs, Roasted Heirloom Baby Potatoes, Applewood-Smoked Bacon, Blistered Tomatoes *(GF/DF)*

\$50 per person

- ✓ Avocado Toast with Grilled Sourdough, Arugula, Sliced Radish, Honey-Citrus Vinaigrette, Poached Egg, Chives, Roasted Heirloom Baby Potatoes, Applewood-Smoked Bacon, Blistered Tomatoes

\$52 per person

- ✓ Savory Power Bowl with Farro, Baby Kale, Diced Carrots, Herb Vinaigrette, Sautéed Mushrooms, Poached Egg, Avocado Relish *(VEG/DF/NF)*

\$50 per person

Vegetable and Smoked Gouda Quiche, Organic Field Greens, Citrus Vinaigrette, Citrus Segments, Toasted Pepitas, Blistered Tomatoes *(VEG)*

\$52 per person

- ✓ Farmer's Market Egg White Frittata, Sweet Potato Hash, Mixed Greens with Herb Vinaigrette *(GF/VEG/NF)*

\$52 per person

Thick-Sliced Cinnamon-Brioche French Toast, Whipped Mascarpone, Fresh Berries, Powdered Sugar, Maple Syrup *(VEG/NF)*

\$50 per person

Eggs Florentine, Sautéed Spinach, Carved Honey Ham, English Muffin, Bearnaise Sauce, Roasted Heirloom Baby New Potatoes, Blistered Tomatoes *(NF)*

\$50 per person

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BUILD A BREAK

By The Dozen

Whole Fresh Fruit
\$62
Seasonal Fresh Fruit Skewers
\$92
Assorted Pastries and Danishes
\$64
Assorted Glazed and Old-Fashioned Donuts
\$64
Freshly-Baked Chocolate Brownies
\$64
Butter, Multi-Grain or Chocolate Croissants
\$64
Assorted Muffins
\$64
Individually Packaged Granola Bars
\$84
Individual Greek Yogurts
\$74
Individual Greek Yogurt Parfaits
\$94
Assorted Bagels with Plain, Onion/Chive, Strawberry Cream Cheese Spreads
\$76
Hard-Boiled Eggs – Peeled
\$64
Breakfast Burritos – Achiot Braised Short Rib, Crispy Potatoes, Cage-Free Scrambled Eggs, Jack Cheese, & Salsa Roja on side (NF)
\$150

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Breakfast Sandwich – Cage-Free Scrambled Egg, Aged Cheddar, Applewood-Smoked Bacon, Chipotle Aioli, Chives, Brioche Bun (NF)
\$150
Assorted Cupcakes
\$64
Assorted Freshly-Baked Cookies
\$64
Assorted Candy Bars
\$64
Individual Ice Cream Bars
\$92

On Consumption / Per Item

Individually Packaged Pita Chips
\$8
Individually Packaged Assorted Potato Chips and Pretzels
\$6
Individually Packaged Trail Mix
\$8
Individually Packaged Mixed Nuts (GF)
\$8
Individually Packaged Vegan Corn Nuts (GF)
\$9
Individually Packaged Butter and Kettle Popcorn (NF)
\$6
Assorted Juices (select one or multiple): Orange, Cranberry, Grapefruit, Carrot
\$28 per quart

Assorted Pepsi Soft Drinks
\$6
Proud Source Still and Sparkling Water
\$7
Assorted Bottled Iced Teas, Juices, and Lemonade
\$9
Chips and Dips (select one):
Tortilla Chips with Guacamole
Tortilla Chips with Salsa Roja
Pita Chips with Classic Hummus
House-Made Potato Chips with Onion Dip
\$136 per bowl (serves 12)

Miniature Croissant Sandwiches, to Include:
Turkey & Provolone, Ham & Swiss, Tuna Salad & Cheddar (served pre-assembled with lettuce, tomato and mayonnaise) (NF)
\$148 per dozen

On Consumption / Per Gallon

Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections
\$96
Freshly-Squeezed Lemonade
\$92
Freshly-Brewed Iced Tea
\$92
Infused Waters (Select One or Multiple): Cucumber-Mint, Watermelon-Thyme, Strawberry-Basil
\$92



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Based on thirty (30) minutes of continuous service
Additional \$10 per person for fewer than twenty-five (25) guests

✓ Big Sur

Whole Seasonal Fruit
Individual Hummus with Crudité *(VE/DF)*
Assorted Kashi and Kind Granola Bars
Sea Salt, Dried Cranberry, and Dark Chocolate Bark *(GF/NF)*
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$30 per person

Alvarado Street

Individually Packaged Butter and Kettle Popcorn *(VEG)*
House-Made Potato Chips with Green Goddess Dip *(GF/VEG/NF)*
Spiced and Candied Nuts *(GF/DF)*
Reduced-Sugar Meyer Lemon Shortbread Cookies *(VEG)*
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$30 per person

Fiesta

Tortilla Chips with Salsa Roja, Salsa Verde, and Guacamole *(GF/VE/DF/NF)*
Individual Seasonal Fruit Cups with Tajin and Lime *(GF/VE/DF/NF)*
Mexican Wedding Cookies *(VEG)*
Agua Frescas | Jamaica and Horchata
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$32 per person

Chocolate Fix

Freshly-Baked Chocolate Brownies *(NF)*
Double-Chocolate Chip and Sea Salt Cookies *(NF)*
Walnut and Chocolate Ganache Tarts
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$30 per person

✓ Blue Zone Break

Cucumber-Mint Infused Water
Gluten-Free Blueberry Oatmeal Bars
Assorted Bowls of Trail Mix (Regular and Tropical)
Chia Pudding
Celery Sticks with Almond Butter
Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$32 per person

✓ Popcorn Break

Attendant required - \$300 - One (1) per fifty (50) guests
Machine rental required - \$150
Minimum of fifty (50) bags

Freshly-Prepared Butter Popcorn Served in Individual Bags

\$8 per bag

MORNING BRUNCH

Based on ninety (90) minutes of continuous service
Station attendant required for omelets and carving - \$300
One (1) per fifty (50) guests

The Wharf

Minimum of fifty (50) guests

- Chilled Orange and Cranberry Juices
- Seasonal Fruits and Berries
- Bakery Basket with Butter, Multi-Grain and Chocolate Croissants
- Individual Greek Yogurt and Granola Parfaits (VEG)
- Field Greens with Lemon Vinaigrette (GF/VE/DF/NF)
- Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian Cucumber, Watermelon Radish, Dill, Hard-Boiled Eggs, Crème Fraiche (NF)
- Bagels with Plain, Onion/Chive and Strawberry Cream Cheeses
- Chilled Jumbo Shrimp with Cocktail Sauce (NF/DF)
- Cage-Free Eggs or Egg White Omelets Made to Order, to include:
Swiss, Cheddar, Honey Ham, Smoked Bacon, Plant-Based Sausage, Country Sausage, Fresh Tomatoes, Diced White Onion, Scallions, Sautéed Mushrooms, Bell Peppers, Asparagus, Jalapeños (GF/NF/DF)
- Cage-Free Scrambled Eggs (GF/NF/DF/VEG)
- Applewood-Smoked Bacon (GF/NF/DF)
- Country-Style Sausage Links (GF/NF/DF)
- Roasted Breakfast Potatoes (GF/VE/NF)
- Traditional Eggs Benedict (NF)
- Cheese Blintz, Fresh Berries, Whipped Cream (VEG/NF)
- Artichoke Ravioli with Tarragon Cream (VEG/NF)
- Whole Roasted Beef Sirloin with Sauce Béarnaise (GF/NF)
- Chef's Selection of Miniature Desserts
- Starbucks Regular/Decaffeinated Coffee and Assorted Hot Tea Selections

\$122 per person

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Pacific

Minimum of twenty-five (25) guests

- Chilled Orange and Cranberry Juices
- Seasonal Fruits and Berries
- Bakery Basket with Butter, Multi-Grain and Chocolate Croissants
- Individual Greek Yogurt and Granola Parfaits (VEG)
- Field Greens with Lemon Vinaigrette (VE/GF/DF/NF)
- Smoked Salmon with Heirloom Tomato, Red Onion, Capers, Persian Cucumber, Watermelon Radish, Dill, Hard-Boiled Eggs, Crème Fraiche (NF)
- Bagels with Plain, Onion/Chive and Strawberry Cream Cheeses
- Cage-Free Scrambled Eggs (GF/NF/DF/VEG)
- Applewood-Smoked Bacon (GF/NF/DF)
- Country Style Sausage Links (GF/NF/DF)
- Roasted Breakfast Potatoes (GF/VE/NF)
- Cage-Free Eggs or Egg White Omelets Made to Order, to include:
Swiss, Cheddar, Honey Ham, Smoked Bacon, Country Sausage, Plant-Based Sausage, Fresh Tomatoes, Diced White Onion, Scallions, Sautéed Mushrooms, Bell Peppers, Asparagus, Jalapeños (GF/NF/DF)
- Chef's Selection of Miniature Desserts
- Starbucks Regular/Decaffeinated Coffee and Assorted Hot Tea Selections

\$92 per person



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BRUNCH BAR

Bartender required - \$300
Based on hosted bar pricing
Minimum of twenty-five (25) guests

Mimosa Bar

Bubbles of Choice:

Ruffino Prosecco, Lumina

\$16 per person

Mumm Napa, Blanc de Blancs

\$18 per person

Veuve Clicquot Brut Yellow Label

\$42 per person

Something Sweet

Orange Juice, Grapefruit Juice, Pineapple Juice,
Peach Purée, Berry Purée

Something to Garnish

Fresh Raspberries
Fresh Strawberries

Bloody Mary Bar

Spirit of Choice:

Tito's Handmade Vodka

\$14 per person

Grey Goose Vodka

\$17 per person

Strength

Start the Day Easy

The Standard

Extra Spicy

Something to Garnish

Celery

Crudités

Cornichons

Pearl Onions

Pimento Olives

Blue Cheese Stuffed Olives

Lemon

Bacon



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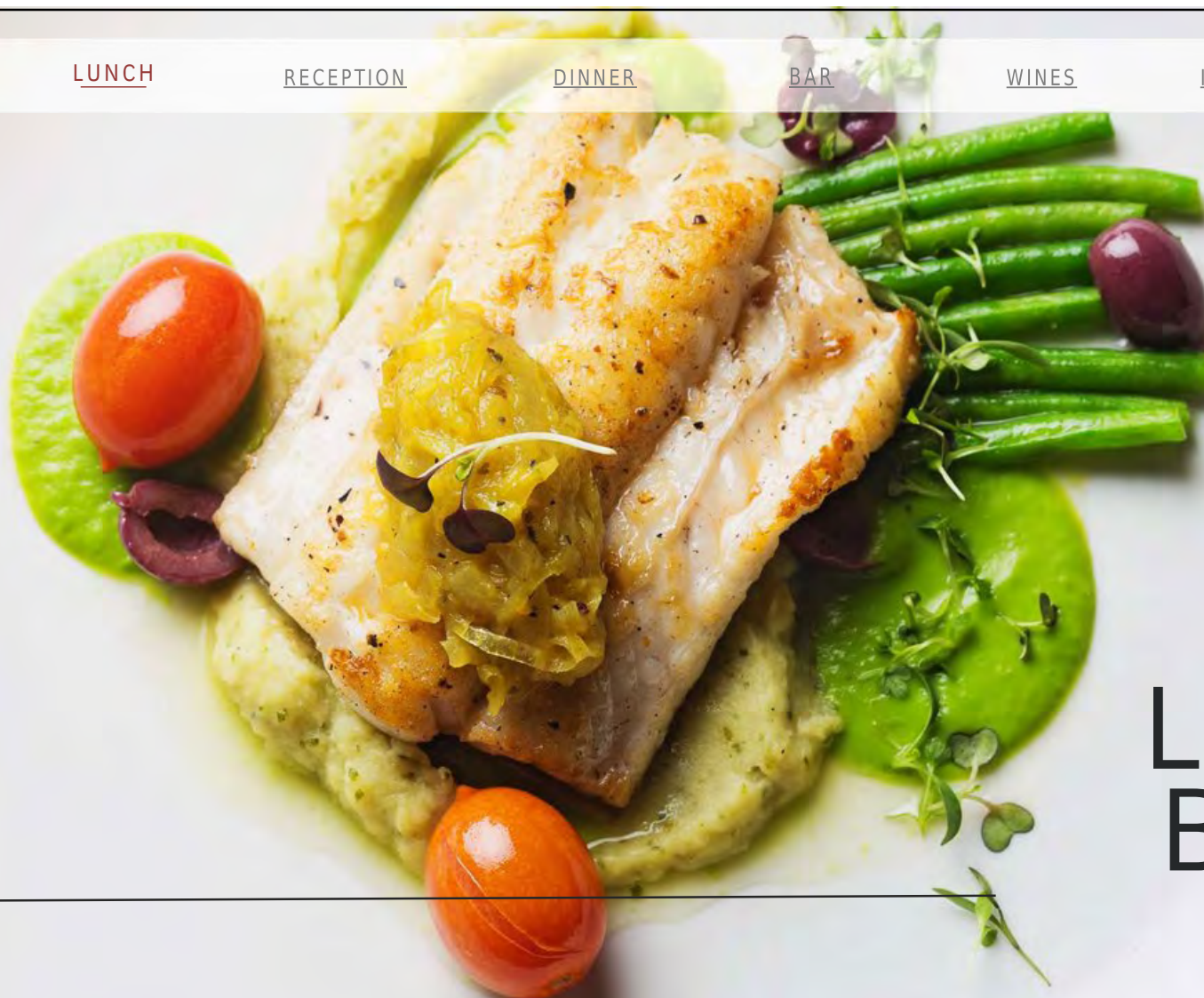
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LUNCH BREAK



PLATED LUNCH

DELI LUNCH

LUNCH ON THE RUN

HOT BUFFETS

PLATED LUNCH

Three Course Plated Lunch

Select One (1) Starter, One (1) Main, and One (1) Dessert
Served with Artisan Breads and Butter, Iced Tea and Starbucks
Regular/Decaffeinated Coffee and Hot Tea selections

Starters

Soups (can be made without the en croute for gluten-free option)

Tuscan Tomato Basil en Croute (VEG/NF)
Sebastopol Mushroom Soup en Croute (VEG/NF)
Potato Leek en Croute (VEG/NF)
Broccoli Cheddar en Croute (VEG/NF)

Salads

Baby Iceberg Wedge, Bacon Lardons, Heirloom Baby Tomatoes, Crumbled
Blue Cheese, Pickled Red Onion, Point-Reyes Blue Cheese Dressing (GF)

- ✓ Field Greens, Goat Cheese, Shaved Apple, Watermelon Radish, Smoked
Almonds, Citrus Vinaigrette (GF/VEG)
- ✓ Greek Salad, Persian Cucumbers, Diced Tomatoes, Baby Spinach, Pitted-
Kalamata Olives, Feta, Oregano-Lemon Vinaigrette (GF/VEG/NF)
- ✓ Arugula Salad, Radicchio, Honey Roasted Beets, Spicy Pecans, Goat Cheese,
Shredded Jicama, Raspberry Vinaigrette (VEG)

Entrees

Entrée Salads

- ✓ Korean-Style Marinated Chicken Breast, Mandarin Segments, Crisp
Romaine Lettuce, Red Cabbage, Baby Kale, Shredded Carrots, Cilantro,
Shaved Red Onions, Watermelon Radish, Sunflower Seeds, Garlic-Soy
Dressing (NF/DF)

\$58 per person

- ✓ Al Pastor Cauliflower Steak, Achiote Marinade, Heritage Grains, Roasted
Brussel Sprouts, Grilled Pineapple, Vegan Ancho Crema (GF/VE/NF/DF)

\$58 per person

Vegan Grain Bowl, Farro, Garlic-Teriyaki Marinated and Grilled Tofu,
Baby Kale, Roasted Sweet Potato, Roasted Red Bell Peppers, Broccolini,
Sliced Avocado, Black Sesame Seeds, Vegan Teriyaki Sauce
(GF/VE/NF/DF)

\$58 per person

Grilled Airline Chicken Breast, Cauliflower-Lemon Puree, Lemon Orzo,
Mushrooms, Haricot Vert, Chicken Demi (GF/NF)

\$58 per person

Miso-Glazed Halibut, Forbidden Rice, Baby Bok Choy with
Garlic, Micro Shiso, Kimchi, Sesame Seeds, Miso-Teriyaki
Sauce

\$62 per person

Grilled Salmon, Lemon Risotto, Roasted Asparagus, Beet-
Ginger Puree, Blistered Grape Tomatoes, Béarnaise Sauce (NF)

\$60 per person

Skirt Steak Frites, Kohlrabi Chimichurri, Truffle Parmesan Fries,
Grilled Broccolini, Au Poivre Sauce (GF/NF)

\$64 per person

Sirloin Steak, Whipped Sweet Potatoes, Garlic and Lemon
Chard, Bordelaise Sauce (GF/NF)

\$68 per person

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Desserts

Apple Galette *(VEG)*
Limoncello-Streusel Cream Cake *(VEG/NF)*
Pineapple-Carrot Walnut Cake *(VEG)*
Fresh Seasonal Fruit Tart *(VEG/NF)*
Salted Caramel and Kahlua Cheesecake *(VEG/NF)*
Chocolate Ganache Cake *(VEG/NF)*
Vanilla Bean Panna Cotta with Berry Compote *(GF/VEG/NF)*
Butterscotch Budino *(VEG/NF)*
Raspberry Cake with Berry Coulis *(VE/DF/NF)*
Pistachio Wild Berry Cake *(VE/GF)*
Hazelnut Praline Cake *(VE/GF)*
Tropical Petite Gateau *(VE/GF)*
Belgian Chocolate Genoise Cake *(VE/GF)*



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PLATED LUNCH DELI LUNCH LUNCH ON THE RUN HOT BUFFETS



DELI LUNCH

Based on ninety (90) minutes of service
Additional \$150 for fewer than twenty-five (25) guests

The Deli Counter

(All Meats and Cheeses sliced and served on platters)

Lemon-Chicken, Oven-Roasted Turkey Breast, Honey Ham, Salami, Tuna Salad
Thinly-Sliced Marinated and Grilled Sliced Market Vegetables
Mild Cheddar, Pepper Jack, Provolone, and Swiss Cheeses
Sliced Breads to Include: White, Sourdough, Multi-Grain, and Hoagie Rolls
Shredded Iceberg Lettuce, Sliced Tomatoes, Dill Pickle Chips, Sliced Red Onion, Traditional and Dijon Mustards, Mayonnaise

Served with:

Fusilli Pesto and Sundried Tomato Pasta Salad (VEG/NF)
Classic Caesar Salad (NF)
House-Made Potato Chips (GF/VE/DF/NF)

Cheesecake Squares (VEG/NF)
Assorted Cookies (VEG)
Iced Tea and Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$62 per person

Pre-Assembled Sandwich Buffet

Select: One (1) Soup, Two (2) Salads and Three (3) Sandwich/Wrap options:

Soup:

Classic Chicken Noodle (DF/NF)
Vegan Minestrone (VE/DF/NF)
Tomato Bisque (GF/VEG/NF)
Mexican Tortilla (GF/VE)

Salads:

- ✓ Mixed Greens – Candied Walnuts, Sliced Radish, Dried Cranberries, Shaved Carrots, Balsamic Vinaigrette and Ranch Dressings (VEG/GF)

Fusilli Pesto and Sundried Tomato Pasta Salad (VEG/NF)

- ✓ Pickled Beets – Red and Golden Beets, Crumbled Goat Cheese, Arugula, Pistachios, Citrus Vinaigrette (GF/VEG)

Classic Caesar Salad – Crisp Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Lemon-Anchovy Caesar Dressing (NF)

Sandwich/Wrap Selections:

Roasted Eggplant, Fresh Mozzarella, Spinach, Carrot-Olive Tapenade, Roasted Red Pepper Remoulade, Rosemary Ciabatta (VEG/NF)

Oven-Roasted Turkey – Shredded Lettuce, Shaved White Onion, Sliced Tomatoes, Provolone Cheese, Dill Pickle Chips, Herb-Mayonnaise, Dijon Mustard, Dutch Crunch Roll (NF)

Italian - Salami, Capicola, Soppressata, Lemon-Herb Aioli, Arugula, Banana Peppers, Sliced Tomatoes, Sourdough Hoagie Roll (NF)

Grilled Herb-Chicken – Pesto, Arugula, Sundried Tomatoes, Mozzarella Cheese, Sourdough Hoagie Roll (NF)

Honey Ham – Butter Lettuce, Sliced Tomatoes, Shaved Red Onion, Honey Mustard Spread, Swiss Cheese, Dutch Crunch Roll (NF)

Falafel Wrap – English Cucumber, Pickled Red Onion, Roma Tomatoes, Bibb Lettuce, Feta Cheese, Hummus, Kalamata Olives, Tzatziki Sauce, Grilled Lavash Wrap (VEG)

Tuna Salad – Mild Cheddar Cheese, Shredded Iceberg Lettuce, Dill Pickle Chips, Shaved Red Onion, Sliced Cucumber, Herb-Mayonnaise, Sliced Tomato, Butter Croissant (NF)

BLT – Applewood-Smoked Bacon, Romaine Lettuce, Sliced Tomatoes, Green Goddess Dressing, Spinach Tortilla Wrap (NF)

Desserts:

Assorted Freshly-Baked Cookies (VEG)
Chocolate Brownies (VEG/NF)
Iced Tea and Starbucks Regular/Decaffeinated Coffee and Hot Tea Selections

\$66 per person

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LUNCH ON THE RUN

Boxed lunch options to-go *(Not available as a "deconstructed" option)*
Additional \$150 for fewer than twenty-five (25) guests

Sandwiches & Grain Bowls

Select three (3) Sandwiches or Grain Bowls
Must provide guaranteed number for each selection
Does not include any beverages

- ✓ Roasted Eggplant, Fresh Mozzarella, Spinach, Carrot-Olive Tapenade, Roasted Red Pepper Remoulade, Rosemary Ciabatta *(NF)*
- Oven-Roasted Turkey – Shredded Iceberg Lettuce, Shaved White Onion, Sliced Tomatoes, Provolone Cheese, Dill Pickle Chips, Herb-Mayonnaise, Dijon Mustard, Dutch Crunch *(NF)*
- Italian - Salami, Capicola, Soppressata, Lemon-Herb Aioli, Arugula, Banana Peppers, Sliced Tomatoes, Italian Hoagie Roll *(NF)*
- Honey Ham – Butter Lettuce, Sliced Tomatoes, Shaved Red Onion, Honey Mustard Spread, Swiss Cheese, Baguette *(NF)*
- Grilled Herb-Chicken – Pesto, Arugula, Sundried Tomatoes, Mozzarella Cheese, Grilled Sourdough *(NF)*
- Falafel Wrap – English Cucumber, Pickled Red Onion, Roma Tomatoes, Bibb Lettuce, Feta Cheese, Hummus, Kalamata Olives, Tzatziki Sauce, Grilled Lavash Wrap *(VEG)*

Tuna Salad – Mild Cheddar Cheese, Shredded Iceberg Lettuce, Dill Pickle Chips, Shaved Red Onion, Sliced Cucumber, Mayonnaise, Sliced Tomato, Butter Croissant *(NF)*

BLT – Applewood-Smoked Bacon, Romaine Lettuce, Sliced Tomatoes, Green Goddess Dressing, Spinach Tortilla Wrap *(NF)*

- ✓ Vegetarian Grain Bowl, Black Rice, Marinated-Grilled Tofu, Broccoli, Baby Kale, Radish, Avocado, Miso-Teriyaki Sauce *(VE/GF/DF/NF)*

Mediterranean Bowl, Chicken, Farro, Baby Tomatoes, Red Onion, Feta, Cucumber, Kalamata Olives, Baby Spinach, Tzatziki Sauce *(NF)*

All Boxed Lunches include disposable cutlery and the following:

Individual Piece of Fruit
Fusilli Pesto and Sundried Tomato Pasta Salad *(VEG/NF)*
Sea Salt Chocolate Chip Cookie *(VEG/NF)*

\$60 per person



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HOT BUFFETS

HOT LUNCH BUFFETS

Based on ninety (90) minutes of continuous service
Additional \$150 for fewer than twenty-five (25) guests
Lunch Buffets cannot be ordered for dinner functions

Florence

Pasta Fagioli (DF/VEG)



Panzanella Salad (VE/DF/NF)

Bocconcini and Tomato Caprese Salad (VEG)

✓ Sautéed Broccoli (VE/GF/DF/NF)

Chicken Picatta, Lemon Caper Sauce (NF)

Grilled Swordfish Puttanesca (GF/DF)

Baked Eggplant Parmesan (VEG)

Blonde Linguini with Garlic and Olive Oil
(VEG/DF/NF)

Classic Tiramisu (VEG/NF)

Assorted Miniature Cannoli

Iced Tea and Starbucks Regular/Decaffeinated

Coffee and Hot Tea Selections

\$68 per person

Sabores

Green Pozole Soup with Chicken (GF/DF/NF)

Mexican Street Corn Salad (GF/NF)

✓ Avocado and Jicama Salad with Chopped Romaine
and Cilantro-Lime Dressing (VEG/NF)

Brazilian Black Beans and Rice (GF/VE/DF/NF)

Crispy Fried Plantains (GF/VE/DF/NF)

Grilled Flank Steak with Chimichurri (GF/DF/NF)

Braised Chicken Breast in Mole (GF/DF)

Argentinian Bean and Cheese Empanadas with
Chipotle-Lime Crema (VEG/NF)

Chilled Cinnamon Rice Pudding (VEG/NF)

Guava and Cream Cheese Pastelitos (VEG/NF)

Iced Tea and Starbucks Regular/Decaffeinated
Coffee and Hot Tea Selections

\$70 per person

Coastal

Award-Winning New England Clam Chowder (NF)

✓ Salinas-Valley Mixed Green Salad with Balsamic

Vinaigrette Dressing (GF/VE/DF)

Iceberg Chopped Salad with Herb-Ranch Dressing (GF/NF)

✓ Roasted Tri-Colored Fingerling Potatoes with Garlic and
Herbs (GF/VEG/NF)

Roasted Asparagus with Lemon (VE/DF/NF/GF)

Grilled Chicken Breast with Couscous, Feta, Kalamata
Olives, Sundried Tomatoes, and Natural Jus

Panko-Crusted Mahi-Mahi with Lemon-Buerre Blanc (NF)

Artichoke Ravioli, Gilroy-Garlic Cream Sauce (VEG/NF)

Chiffon Cake, Vanilla Icing, Fresh Berries (VEG/NF)

Butterscotch Budino (VEG/NF)

Iced Tea and Starbucks Regular/Decaffeinated Coffee and
Hot Tea Selections

\$70 per person

Santa Maria

BBQ Baked Beans (GF/VE/DF/NF)

✓ House-Made Green and Red Cabbage Slaw (GF/NF)

White Cheddar Mac and Cheese with Cellentani Pasta
and Breadcrumbs (VEG/NF)

Santa Maria-Style Sliced Tri-Tip with Bourbon BBQ
Sauce (GF/DF/NF)

Grilled Chicken Breast with Peach BBQ Sauce and
Pickled Red Onions (GF/NF)

Fried Green Tomatoes - Herb-Ranch on side
(VEG/DF/NF)

✓ Sautéed Green Beans with Slivered Almonds
(GF/VE/DF)

Jalapeño Cornbread with Cheddar Cheese and Honey
Butter (VEG/NF)

Banana Pudding (VEG/NF)

Sweet Potato Tarts (VEG/NF)

Iced Tea and Starbucks Regular/Decaffeinated Coffee
and Hot Tea Selections

\$68 per person

*Buffet items cannot be left out for any longer than 90-minutes and cannot be transferred to a break function

GF = Gluten Free | NF = Nut Free | DF = Dairy Free | VE = Vegan | VEG = Vegetarian | ✓ Blue Zone Approved



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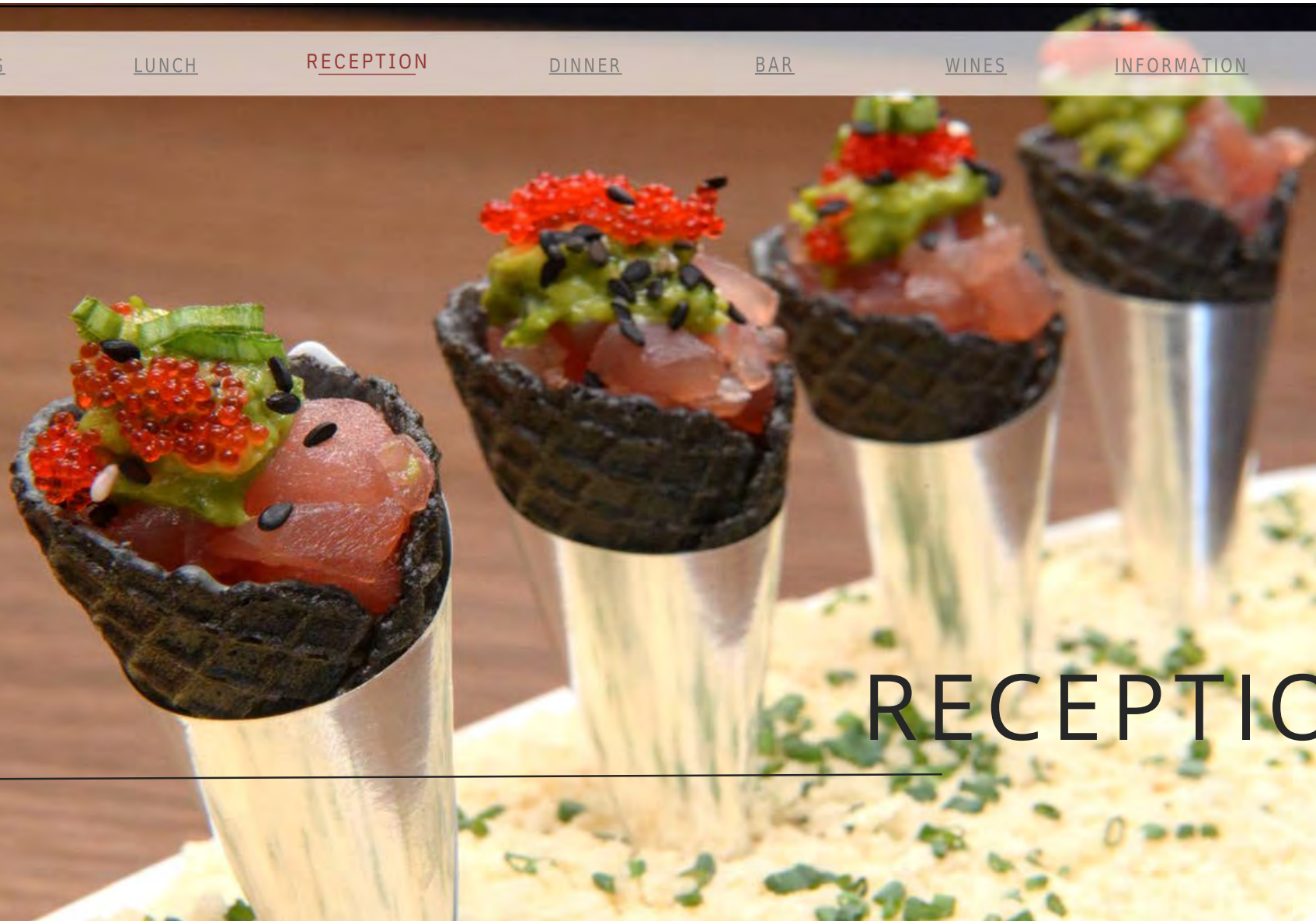
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HORS D'OEUVRES

RECEPTION STATIONS

HORS D'OEUVRES

Pricing per piece
Stationed or tray passed option
\$300 per server

Chilled

Burrata, Tomato, Aged Balsamic, Pesto, Basil, Crostini
(*VEG/NF*)

\$11

✓ Belgian Endive, Chevre Mousse, Bosc Pear, California
Almond (*GF/VEG*)

\$10

Prosciutto and Melon Skewer (*GF/DF/NF*)

\$11

Shrimp Ceviche, Lime, Cucumber, Avocado, Micro
Cilantro (*GF/DF/NF*)

\$13

Smoked Salmon Blini, Black Pepper Crème Fraîche (*NF*)

\$13

Ahi Tuna Cones, Avocado Mousse, Fish Roe, Ponzu
(*DF/NF*)

\$13

Beef Tartare, Chives, Crispy Potato, Shallots, Pickled
Mustard Seeds (*DF/NF*)

\$13

Curried Chicken Salad Tartlet, Apple, Golden Raisins,
Cilantro

\$11

Deviled Egg, Dill, Crispy California Prosciutto (*NF*)

\$11

Hoisin Chicken Lettuce Wraps, Shredded Carrots,
Peanuts, Green Onion, Sesame Seeds, Butter Lettuce
(*DF*)

\$12

Hot

Artichoke Fritters with Garlic Aioli (*VEG/NF*)

\$11

Vegetable Pot Stickers, Ginger-Soy Sauce (*VEG*)

\$10

Fried Goat Cheese with Honey and Sage (*VEG/NF*)

\$10

Mini-Grilled Cheese, Brie, Fig Jam (*VEG*)

\$10

Mushroom Arancini, Asiago Cream (*VEG/NF*)

\$11

Mac and Cheese Fritter (*VEG/NF*)

\$10

Lamb Lollipop, Dill Dipping Sauce (*NF*)

\$14

Beef Meatball, Tomato Compote

\$10

Chicken Satay, Peanut Sauce

\$11

Fried Coconut-Dusted Shrimp with Mango Chutney

\$13

Vegetable Samosa, Coconut Curry Sauce
(*VE/VEG/DF/NF*)

\$11

Mini-Beef Wellington, Demi-Glace (*NF*)

\$14

Beef Tenderloin Bites, Blue Cheese Crumble,
Caramelized Onions (*NF*)

\$14

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RECEPTION STATIONS

Priced per person with a maximum of ninety (90) minutes of continuous service
All stations are designed for 4oz per person
Minimum of twenty-five (25) guests

Carving

Station attendant required \$300
One (1) per fifty (50) guests

Baked Salmon, Potato Crust, Zucchini Scales, Sliced Lemon, Dill-Cream Sauce (GF/NF)

\$48

Baked Virginia Ham, Brown-Sugar Rum Glaze, Buttermilk Biscuits, Sweet Onion Mustard (NF)

\$48

Herb-Roasted Turkey, Sage Stuffing, Thyme Gravy, Cranberry Sauce, Dinner Rolls (NF)

\$46

Roasted Tri-Tip, Bourbon BBQ Sauce, Dinner Rolls (AF)

\$56

NY Striploin, Chimichurri Sauce, Dinner Rolls (NF)

\$58

Prime Rib Roast, Au Jus, Horseradish Cream, Dinner Rolls (NF)

\$60

Choice of One Accompaniment:

Whipped Potatoes, Baked-Herb Fingerling Potatoes, Lemon-Herb Risotto, Cheddar Orzo, Grilled Asparagus, Heirloom Carrots

Crudit  Display

- ✓ Assorted Raw and Pickled Vegetables, Ranch and Green Goddess Dressings (GF/VEG/NF)

\$28 per person

Seasonal Fruit Display

- ✓ Seasonal Sliced Fruits and Berries (GF/VE/DF/NF)

\$28 per person

Mezze Display

Grilled, Pickled and Fresh Vegetables, Classic and Roasted Beet Hummus, Baba Ghanoush, Tzatziki, Pita, Naan, Lavash, Marinated Olives (VEG)

\$30 per person

Artisan Cheese Display

Variety of Locally Sourced Cheeses, Artisan Breads, Toasted Almonds, Dried Fruits, Fresh Honeycomb, Assorted Fruit Spreads, Crackers, Toast Points (VEG)

\$34 per person

Charcuterie Display

Selection of Cured Meats, Marinated Mushroom Salad, Pickled Asparagus, Marinated Olives, Salted Almonds, Roasted Red Piquillo Peppers, Pickled Vegetables (DF)

\$34 per person

Market Salad Station

Served in Individual Containers
(Select Three)

- ✓ Mixed Quinoa – Spinach, Cucumbers, Tomatoes, Avocado Dressing (VEG/NF)
- ✓ Spinach and Fresh Berries – Red Belgian Endive, Candied Almonds, Golden Raisins, Berry Vinaigrette (GF/DF)
- Asian Chicken Salad – Soy Marinated Chicken, Napa and Purple Cabbage, Carrots, Scallions, Toasted Cashews, Cilantro, Sesame Vinaigrette (DF)
- Classic Caesar – Crisp Romaine, Shaved Parmesan, Garlic Croutons, Lemon-Anchovy Caesar Dressing (NF)
- ✓ Sweet Potato – California Kale, Crispy Chickpeas, Pickled Red Onion, Apple Cider Vinaigrette (GF/VE/DF)

\$32 per person

RECEPTION STATIONS

Priced per person with a maximum of ninety (90) minutes of continuous service
All stations are designed for 4oz per person
Minimum of twenty-five (25) guests

Sushi Display

A premium selection of rolls including:

Crispy Shrimp Tempura
California Roll
Cucumber and Avocado
Spicy Tuna
Salmon and Avocado

Served with Soy Sauce, Wasabi, Pickled Ginger, and Seaweed Salad

\$58 per person

Custom Crafted Poke Bowls

Station attendant required - \$300
One (1) per fifty (50) guests
Individual Poke Bowls made to order by attendant

Salmon, Ahi Tuna and Crispy Tofu

Accompaniments to Include:

Sticky White Rice, Brown Rice, Julienned Carrots, Diced Cucumbers, Sliced Avocado, Shaved Watermelon Radish, Edamame, Scallions, Toasted Sesame Seeds, Seaweed, and Fish Roe. Ponzu and Spicy Aioli Sauces

\$58 per person

Fresh Seafood On Ice

Based on four (4) pieces per person

Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell, Shallot Mignonette, Cocktail Sauce, Lemon Aioli, Sliced Lemon, Hot Sauce

\$60per person



La Taqueria Station

Choice of two (2) preparations:

Shredded Chicken Tinga (GF/DF/NF)
Diced Carne Asada (GF/DF/NF)
Roasted Pork Al Pastor with Grilled Pineapple (NF)
Cilantro-Lime Mahi-Mahi (NF)
Crispy Potato and Poblano (GF/VE/DF/NF)

Served with: Corn Tortillas, Pickled Jalapeño, Guacamole, Salsa Roja, Diced White Onion, Diced Pineapple, Radish, Cilantro, Cotija Cheese, Lime Wedges

\$42 per person

Pasta Station

Choice of two (2) preparations:

Rigatoni Bolognese (NF)
Penne alla Vodka (VEG/NF)
Short Rib and Broccolini Orecchiette (NF)
Butternut Squash Ravioli, Brown Butter Sage Sauce (VEG)

Served with Freshly-Baked Rolls, Parmesan Cheese, and Red Pepper Flakes

\$40per person

Hand-Battered Chicken Tender Station

Hand-Battered Chicken Tenderloins (NF)
Creamy Ranch and BBQ Dipping Sauces on side
Served with Gilroy Garlic Fries and Ketchup

\$40per person

Slider Station

Choice of two (2) preparations:

Smoked Pulled Pork with House-Made Slaw, Bourbon BBQ Sauce, Pickled Red Onion, Ciabatta (NF)
Buttermilk Fried Chicken with Hot Honey, Iceberg Lettuce, Dill Pickle Chip, Parker Roll (NF)
Angus Beef with Aged Cheddar, Garlic Aioli, Butter Lettuce, Pretzel Roll (NF)

Monterey Mushroom with Caramelized Onions, Havarti Cheese, Arugula, Pretzel Roll (VEG/NF)

Served with House-Made Potato Chips

\$42per person

Fresh Flautas Station

Choice of two (2) preparations:

Shredded Beef (GF/NF/DF)
Salsa Chicken (GF/NF/DF)
Potato and Poblano (GF/VE/DF/NF)

Served in Individual Vessels with Crema, Cotija Cheese, Cilantro, Salsa Roja and Salsa Verde

\$40per person

Flatbread Station

Choice of two (2) preparations:

Hot-Honey Pepperoni with Mozzarella, Ricotta, Marinara (NF)
Margherita with Mozzarella, Sliced Tomato, Fresh Basil, Marinara (VEG/NF)
BBQ Chicken with Mozzarella, BBQ Sauce, Diced Red Onion, Cilantro (NF)
Traditional White Flatbread with Roasted Gilroy Garlic, Ricotta Cheese (VEG/NF)
Castroville Artichoke with Spinach, Caramelized Onions, Cherry Tomatoes, Pesto (VEG/NF)

Served with Parmesan Cheese, and Red Pepper Flakes

\$42per person



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DESSERT STATIONS

Pastry Table (VEG/NF)

Seasonal Fruit Tarts
Assorted Cupcakes
French Macarons
Chocolate-Dipped Madeleines

\$32 per person

The Bake Shop (VEG)

Miniature Éclairs
Assorted Cookies
Brownies
Blondies
Miniature Chocolate Mousse Verrines

\$30 per person

Cannoli Station (VEG)

Action station or displayed
Station Attendant - \$300
One (1) per fifty (50) guests
Classic and Chocolate Dipped Shells
Fillings: Classic Ricotta or Chocolate
Toppings: Chocolate Chips, Crushed Almonds, Pistachios, Shaved Coconut

\$32 per person

The Ice Cream Shop (VEG)

Scooped to order
Station attendant required - \$300
One (1) per fifty (50) guests
Assorted Flavors of Ice Creams and Sorbets
Sugar Cones
Sauces: Hot Fudge, Caramel, Strawberry
Toppings: Whipped Cream, Dulce Nibs, Chocolate Nibs, Rainbow Sprinkles, Crushed Oreo, Mini-M&M's, Crushed Peanuts, Cherries

\$36 per person

Cotton Candy Station (VE/VEG/DF/GF/NF)

Station attendant required - \$300
One (1) per fifty (50) guests
Machine rental required - \$150
Assorted Flavors of Freshly Prepared Cotton Candy (unique flavors available – three max)
Served Individually

\$32 per person



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PLATED DINNER

Priced per person. All Plated Dinners include Freshly-Baked Bread, Freshly-Brewed Iced Tea, Starbucks Regular/Decaffeinated Coffee, and Assorted Hot Tea selections.

Must order exact count in advance of event. Tables are set for guaranteed number only.

Three-Course Chicken

\$96

Three-Course Fish

\$98

Three-Course Beef

\$112

Three-Course Vegetarian/Vegan (VEG/VE)

\$96

Three-Course Duo Entree

\$136

Four Course Menu - Additional \$20 per person



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PLATED DINNER

STARTERS

Soups (can be made without the en croute for gluten-free option)

Award-Winning Clam Chowder en Croute *(NF)*
 Sebastopol Mushroom Soup en Croute *(VEG/NF)*
 Potato Leek en Croute *(VEG/NF)*
 Tomato Basil en Croute *(VEG/NF)*

Salads

- ✔ Baby Gem Lettuce, Fresh Berries, Roasted Feta, Candied Walnuts, Smoky Poblano-Avocado Dressing *(VEG)*
- Iceberg Wedge, Bacon Lardons, Heirloom Baby Tomatoes, Crumbled Blue Cheese, Pickled Red Onion, Green Goddess Dressing *(GF/NF)*
- ✔ Field Greens, Goat Cheese, Shaved Apple, Watermelon Radish, Smoked Almonds, Citrus Vinaigrette *(GF/VEG)*
- ✔ Arugula, Frisée, Roasted Red Beets, Crumbled Goat Cheese, Pistachios, Citrus Segments, Balsamic *(VEG)*
- Heirloom Tomatoes, Fresh Mozzarella, Sourdough Crostini, Basil, Balsamic Reduction, EVOO, Maldon Flakes *(GF/VEG/NF)*

ENTREES

Chicken

Roasted Chicken Breast, Lemon-Herb Risotto, Roasted Heirloom Tomatoes, Asparagus, Carrot-Turmeric Puree, Pan Jus *(GF/NF)*

Confit Chicken Thigh, Squash Puree, Caramelized Brussel Sprouts, Potato Gratin, Lemon-Thyme Jus *(GF/NF)*

Spinach and Porcini Stuffed Chicken Breast, Sundried Tomato and Feta Quinoa, Braised Chard, Carrot-Turmeric Puree, Sauce Supreme *(NF)*

Fish

Pan-Roasted Sea Bass, Cauliflower-Saffron Puree, Tomato Confit, Roasted Fingerling Potatoes, Sautéed Spinach, Carrot-Ginger Beurre Blanc *(GF/NF)*

Grilled Salmon, Whipped Cauliflower Puree, Steamed Asparagus, Roasted Fingerling Potatoes, Choron Sauce *(GF/NF)*

Roasted Halibut, Spinach Linguini, Roasted Heirloom Carrots, Tomato Relish, Fontina-Cream Sauce *(NF)*

Beef

Filet Mignon, Potato Gratin, Carrot-Turmeric Purée, Sautéed Broccolini, Mushrooms, Red Wine Reduction *(GF/NF)*

Filet Mignon, Spinach and Pea Purée, Grilled Asparagus, Cheddar Orzo, Sauce Béarnaise *(NF)*

Braised Short Rib, Garlic-Whipped Potatoes, Haricot Vert, Roasted Grape Tomatoes, Red Wine Demi *(GF/NF)*

NY Strip Steak 8oz, Truffle-Whipped Potatoes, Roasted Romanesco, Tomato Confit, Sauce Au Poivre *(GF/NF)*

Duo Entrees

Pan-Roasted Chicken Breast, Rockefeller Stuffed Shrimp, Mediterranean Ratatouille, Citrus Orzo, Sautéed Spinach, Feta, Pink Peppercorn Beurre Rouge Sauce *(NF)*

6oz Grilled Rib Eye Steak and Garlic Shrimp, Porcini Mushrooms, Garlic-Whipped Potatoes, Grilled Asparagus, Blistered Grape Tomatoes, Horseradish Cream Sauce *(GF/NF)*

Grilled Filet Mignon and Seared Sea Bass, Boursin Whipped Potatoes, Cauliflower-Lemon Puree, Heirloom Rainbow Carrots, Sautéed Spinach, Pinot Noir Sauce *(GF/NF)*

Vegetarian | Vegan

Rustic Egg Rigatoni, Spinach, Kalamata Olives, Portobello Mushrooms, Monterey Artichokes, Crumbled Goat Cheese, Pomodoro Sauce *(VEG)*

Roasted Porcini Mushroom and Truffle Ravioli, Artichoke Ratatouille, Tomato-Basil Stew, Gilroy Garlic Cream Sauce *(VEG/NF)*

✔ Al Pastor Cauliflower Steak, Achote Marinade, Heritage Grains, Roasted Brussel Sprouts, Grilled Pineapple, Vegan Ancho Crema *(GF/VE/DF/NF)*

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PLATED DESSERT



New York-Style Cheesecake with Strawberry Coulis and Fresh Berries *(VEG/NF)*

Butterscotch Budino, Chantilly Cream, Cookie Crumble *(GF/VEG)*

Classic Tiramisu *(VEG/NF)*

Lemon Meringue Tart *(VEG/NF)*

Seasonal Fruit Tart, Vanilla Custard *(VEG/NF)*

Chocolate Ganache Cake *(VEG/NF)*

Multi-Layer Carrot Cake *(VEG)*

Raspberry Cake with Berry Coulis *(VE/DF/NF)*

Pistachio Wild Berry Cake *(VE/DF/GF)*

Hazelnut Praline Cake *(VE/DF/GF)*

Tropical Petite Gateau *(VE/DF/GF)*

Belgian Chocolate Genoise Cake *(VE/DF/GF)*

PLATED DINNER

BUFFET DINNER

BUFFET DINNER

Based on ninety (90) minutes of continuous service
Additional \$10 per person for fewer than twenty-five (25) guests

Monterey Steakhouse

Butternut Squash Bisque (VEG)

Chopped Iceberg Wedge, Pickled Red Onions, Bacon Lardons, Crumbled Blue Cheese, Diced Tomatoes, Hard-Boiled Eggs, Ranch and Blue Cheese Dressing on side (GF)

Classic Caesar, Garlic Croutons, Shaved Parmesan, Lemon-Anchovy Caesar Dressing (NF)

Grilled Flank Steak, Mushrooms, Peppercorn Jus (GF/NF/DF)

Slow-Roasted Bone-In Chicken Breast, Thyme Pan Sauce (GF/NF/DF)

Roasted Salmon, Tarragon Hollandaise (GF/NF)

White Cheddar Mac and Cheese with Toasted Breadcrumbs (VEG/NF)

✓ Whipped Potatoes (GF/VEG/NF)

Sautéed Broccoli (VE/GF/DF/NF)

Assorted Dinner Rolls, Butter

Chocolate Layer Cake (VEG/NF)

Multi-Layer Carrot Cake (VEG)

Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$120 per person

Sicilian

✓ Vegan Minestrone Soup (VEG/DF/NF)

✓ Panzanella Salad (VEG/DF/NF)

Citrus-Rosemary Olives (VE/DF)

Bocconcini Caprese Salad, Aged Balsamic Marinated Peppers (GF/VEG/NF)

Rigatoni Bolognese (NF)

Lemon and Basil Risotto (GF/VEG/NF)

Grilled Skirt Steak, Savory Herbs, Blood Orange Olive Oil (GF/NF)

Grilled Swordfish Puttanesca (GF/DF)

Classic Chicken Parmesan (NF)

✓ Grilled Asparagus (GF/VE/DF/NF)

✓ Roasted Potatoes with Rosemary (GF/VE/DF/NF)

Classic Tiramisu (VEG/NF)

Assorted Miniature Cannoli (VEG)

Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$116 per person

Versailles

✓ French Onion Soup (NF)

Spinach Salad with Pear, Gorgonzola, Candied Walnuts and Raspberry Vinaigrette (VEG)

Sundried Tomato and Pesto Pasta Salad (VEG/NF)

Assorted Cheese Display (VEG)

✓ Roasted Asparagus (GF/VE/DF/NF)

Whipped Potato Puree (GF/VEG/NF)

Pan-Roasted Rosemary Lemon Chicken (GF/NF)

Breaded Halibut with Lemon-Caper Beurre Blanc (NF)

Red Wine-Braised Short Rib (GF/NF)

Rigatoni alla Vodka (VEG/NF)

Seasonal Fruit Tarts (VEG/NF)

Miniature Crème Brûlée (GF/VEG/NF)

Iced Tea and Starbucks Regular, Decaffeinated Coffee and Hot Tea Selections

\$125 per person

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BAR

Bartenders required - \$300

One (1) per fifty (50) guests

Pricing for first three (3) hours and \$75 per additional hour

Tray pass Beer and Wine available for \$300 per server

Cash Bars have a \$500 minimum in sales per bar. Any difference below that amount will be applied to the Group Master Account.

CLASSICBAR	HOSTED	CASH
Premium Cocktail	\$17	\$20
Call Cocktail	\$14	\$18
House Wine	\$14	\$18
Premium Wine	\$16	\$20
Domestic Beer	\$9	\$12
Premium Beer	\$10	\$14
Hard Seltzers	\$9	\$12
Red Bull	\$9	\$12
Assorted Soft Drinks	\$6	\$8
Proud Source Waters	\$7	\$8
Assorted Juices	\$8	\$10

DOMESTIC BEER SELECTIONS

Michelob Ultra
Coors Light
Budweiser
Truly Wild Berry Hard Seltzer

PREMIUMBEER SELECTIONS

Blue Moon Belgium White
Modelo Especial
Stella Artois
Alvarado Street Brewery – Monterey Beer
Alvarado Street Brewery – Land & Sea
Truly Wild Berry Hard Seltzer

NON-ALCOHOLIC SELECTIONS (included on all bars)

Heineken 0.0
Regular & Sugar-Free Red Bull
Fever-Tree Ginger Beer
Assorted Bottled Orange, Grapefruit,
Pineapple and Cranberry Juices
Assorted Pepsi Soft Drinks
Proud Source Still and Sparkling Water

CALLBRAND SELECTIONS

Tito's Vodka
Bacardi Superior
Captain Morgan Spiced Rum
Tanqueray
Dewar's White Label Scotch
Patron Silver Tequilla
Maker's Mark Bourbon
Jack Daniels Whiskey
Hennessy Privilege VSOP
Martini & Rossi Vermouth
Hiram Walker Triple Sec

PREMIUMBRAND SELECTIONS

Grey Goose Vodka
Bacardi Superior
Captain Morgan Spiced Rum
Bombay Sapphire
Johnnie Walker Black Label Scotch
Casamigos Blanco Tequilla
Knob Creek Bourbon
Jack Daniels Whiskey
Crown Royal
Hennessy Privilege VSOP
Martini & Rossi Vermouth
Hiram Walker Triple Sec

PACKAGE BARS

Flat Rate Call Brands Bar

First Hour: \$30 per person
Each Additional Hour: \$20 per person

Flat Rate Premium Brands Bar

First Hour: \$36 per person
Each Additional Hour: \$24 per person

Flat Rate Beer and Wine Bar

Domestic Selections

First Hour: \$22 per person
Each Additional Hour: \$16 per person

Premium Selections

First Hour: \$24 per person
Each Additional Hour: \$18 per person

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WINES BY THE BOTTLE

Guaranteed number of bottles must be ordered in advance
Wine service is included for plated meals by request
These wine options are not available for hosted or cash bars
Approx. (5) five-ounce glasses, per bottle of wine
Approx. (6) four-ounce glasses, per bottle of sparkling wine

SPARKLING

Ruffino Prosecco, Lumina | \$52/Btl
MUMM Napa, Blanc de Blancs | \$80/Btl
MUMM Brut, Prestige | \$82/Btl
Louis Pommery Brut, Reserve | \$84/Btl
Veuve Clicquot Brut, Yellow Label | \$185/Btl

ROSÉ

Paysan, Rosé | \$56/Btl
Miraval, Rosé, Studio | \$58/Btl

CHARDONNAY

Seaglass, Chardonnay | \$48/Btl
Robert Talbott, Kali-Hart Estate | \$58/Btl
J. Lohr | \$60/Btl
Wente Vineyards | \$64/Btl
Quintara, Chardonnay | \$50/Btl

PINOT GRIGIO

Campo di Fiori, Pinot Grigio | \$48/Btl

SAUVIGNON BLANC

Seaglass, Sauvignon Blanc | \$48/Btl
Benziger, Sauvignon Blanc | \$52/Btl
Vina Robles, Paso Robles | \$62/Btl
Justin, Paso Robles | \$68/Btl

PINOT NOIR

Seaglass, Pinot Noir | \$50/Btl
Sea Sun, Pinot Noir | \$64/Btl
Imagery, Pinot Noir | \$72/Btl

RED BLENDS

Quilt, Threadcount | \$54/Btl
J. Lohr, Pure Paso Proprietary | \$62/Btl
Paysan, Red Rhone | \$66/Btl
Fable Roots, Red Blend | \$50/Btl

CABERNET SAUVIGNON

Vint, Central Coast | \$48/Btl
Joel Gott, 815 | \$58/Btl
Paysan, "Papé" | \$68/Btl
Justin, Paso Robles | \$78/Btl
Harmony and Soul, Cabernet | \$50



GENERAL INFORMATION

MENU TASTING

A complimentary tasting panel can be arranged for definite business on plated menus with a food and beverage minimum of \$15,000 or more. Based on availability and at least (4) weeks prior to the event date and up to (4) people. Additional attendees can be accommodated at 50% of the menu price.

LABOR

For events requiring a bartender, server or station attendant, a service charge of \$300 per service person is charged as an administrative fee, retained by the hotel. For events requiring a chef attendant, \$300 per chef is charged as an administrative fee, retained by the hotel.

For every 50 guests, 1 bartender, server attendant, or chef attendant is required. Service staff can assist with setting outside centerpieces and materials at an additional charge – must be arranged in advance. Monterey Marriott staff are not permitted to print event materials, such as: agendas, menus, banners, etc.

FOOD ALLERGY

In the event that any of the attending guests have food allergies, client shall inform their Event Planning Professional the nature of the allergies (10) business days in advance in order for the Hotel to take necessary precautions when preparing the food. For plated meals, client must have a way for service staff to identify the guest(s) with allergies. Though our kitchens are not allergen-free, we strive to provide the appropriate meal options for all guests. Please discuss with your Event Planning Professional.

DISCLAIMER | BREAKFAST BUFFETS AND BREAKS

Breakfasts and Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast buffets and breaks are designed for a maximum of 90-minutes of continuous service. Additional time is available at an additional charge of \$5 per person, per half-hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | LUNCH BUFFETS

Lunch buffets are charged on a guarantee or actual attendance if greater than guarantee. Lunch buffets are designed for a maximum of 90-minutes of continuous service. Additional time is available at an additional charge of \$5 per person, per half-hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | RECEPTIONS

Reception Stations are charged on a guarantee or actual attendance if greater than the guarantee. Reception Stations are for a maximum of two hours of continuous service. Additional time is available an additional charge of \$5 per person, per half-hour. Chef attendant fees are \$300 each and designed for a maximum of (2) hours of service. Additional hours are available at \$100 per chef, per hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | DINNER BUFFET

Dinner buffets are charged on a guarantee or actual attendance if greater than guarantee. Dinner buffets are designed for a maximum of 90-minutes of continuous service. Additional time is available at an additional charge of \$5 per person, per half-hour. Food items are not transferrable to other functions or rooms.

DISCLAIMER | FOOD AND BEVERAGE

All food and beverage must be purchased through the Monterey Marriott banquet department. All function details (including menu selections) must be finalized at least (30) days prior to the event. Final numbers to your guarantee for meals will be due no later than (3) business days prior to the function date.

KOSHER EVENTS

Monterey Marriott is proud to partner with a local third-party vendor to accommodate requests for Kosher and Halal meals. These meal requests must be submitted to your assigned Event Planning Professional no later than (10) business days prior to the event function date.

LOCAL TAXES / FEES

All Food and Beverage (F&B) prices are subject to a Staff Charge (currently 16%) and House Charge (currently 9%). Room Rental and Audio Visual (AV) prices are subject to a House Charge (currently 25%). The Staff Charge on F&B and Room Rental is distributed in its entirety to employees providing the service. The House Charge on F&B and Room Rental is retained entirely by the Hotel; the AV House Charge is retained entirely by the Hotel and/or AV Provider. The House Charge on F&B, Room Rental and AV is used to cover administrative, non-labor costs and is not a tip, gratuity or service charge for employees. All F&B prices and F&B Staff and/or F&B House Charges may increase as the result of changing market conditions, costs, taxes or other objective factors as determined by the Hotel. Group will pay all F&B prices, and F&B Staff and/or F&B House Charges contained in a signed Event Order. All prices and Staff and/or House Charges are subject to applicable taxes (currently 9.25%).

PARKING

Monterey Marriott offers valet parking at the below current rates (subject to change and exclusive of 9.25% tax):

0-2 hours: \$20 | 2-4 hours: \$30

4+ hours: \$46 | Overnight: \$39

AUDIO VISUAL

Glastonbury is our preferred on-site event technology partner that can assist with audio visual aids, networking/internet, and equipment. Glastonbury has exclusivity on power and internet within the Monterey Marriott meeting and event spaces. Should you wish to bring in your own technology provider, additional access fee will apply.

EQUIPMENT

Monterey Marriott will provide and set our standard tables, white tablecloths, black napkins, glassware, flatware, plates, and votive candles (max 3 per table). Other items, such as dance floors, podiums, and risers will come at an additional charge. Please discuss with your Event Planning Professional.

✓ BLUE ZONES PROJECT

The Monterey Marriott proudly supports Blue Zones Project Monterey County, a community health and well-being initiative designed to make the healthy choice the easy choice. This movement invites you to eat like a centenarian and savor a Blue Zones Inspired plant-based dish. Items designated with a blue check mark are Blue Zones Inspired dishes. For more information, visit montereycounty.bluezonesproject.com or scan the following QR code:



[MORNING](#)

[LUNCH](#)

[RECEPTION](#)

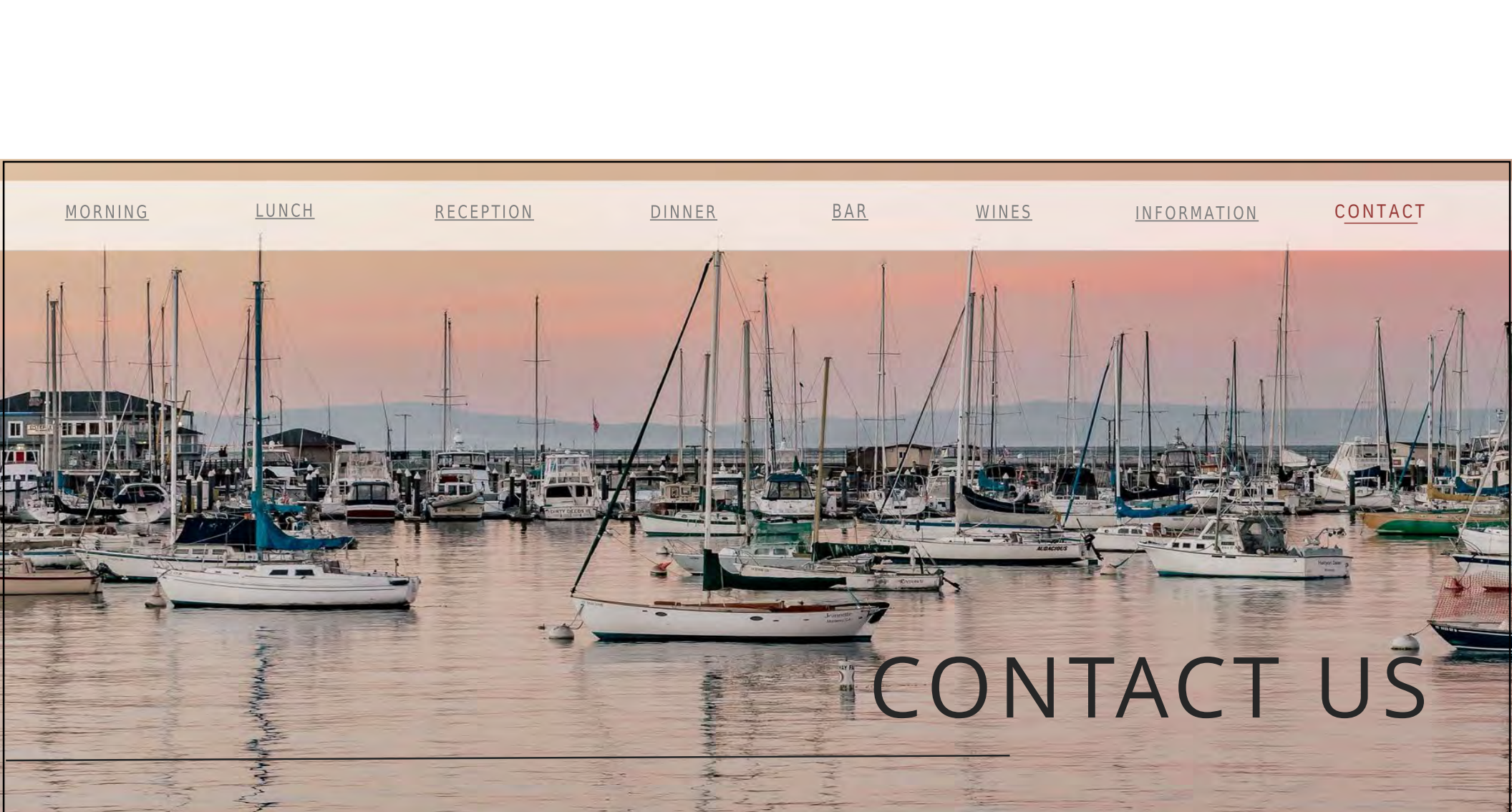
[DINNER](#)

[BAR](#)

[WINES](#)

[INFORMATION](#)

[CONTACT](#)



CONTACT US

WE LOOK FORWARD TO COORDINATING YOUR EVENT.
PLEASE CONTACT OUR EVENTS DEPARTMENT FOR MORE DETAILS.

MONTEREY MARRIOTT | 350 CALLE PRINCIPAL | MONTEREY, CA 93940 | (831) 649-4234 | MONTEREYMARRIOTT.COM

