
**Residence
Inn®
Marriott®**

Fort Lauderdale Intracoastal II Lugano



***Catering & Banquet
Menu 2019***



Continental Breakfast

Intracoastal Continental / 25 per person

Fresh Squeezed Florida Orange, Cranberry and Apple Juices
Assorted Bagels with Cream Cheese, Assorted Fruit & Cheese Pastries
Assorted Breakfast Cereals accompanied with Skim & Whole Milk
Sliced Seasonal Fruit and Wild Berries
Individual Parfaits with Granola

Il Lugano Continental / 35 per person

Fresh Squeezed Florida Orange, Cranberry and Apple Juices
Scrambled eggs with a roasted potato medley
Applewood crisped smoked bacon and turkey sausage
Smoked Salmon with capers, onions, boiled eggs and cream cheese
Assorted Bagels with Cream Cheese, Assorted Fruit & Cheese Pastries
Assorted Breakfast Cereals accompanied with Skim & Whole Milk
Sliced Seasonal Fruit and Wild Berries
Individual Parfaits with Granola

A La Carte Beverages

Regular and/or Decaffeinated Coffee / 35 per Gallon

Hot Herbal and Iced Tea / 25 per Gallon

Juices (Orange, Apple, Cranberry) / 20 per Gallon

Assorted Soft Drinks / 3 per Can

Bottled Water / 2 per Bottle

Fruit Smoothies / 5 per Drink



Take a Break

Keep It Simple / 12 per person

“Pop Your Own Corn,” Assortment of Chips,

Warm Pretzels with Spicy Mustard

South of the Border Trio / 15 per person

Tri-Color Tortilla Chips with House Made Pico de Gallo,

Fresh Creamy Guacamole and Queso Blanco

Tea Time Delight / 15 per person

Assortment of cookies and biscotti

Served with Coffee, Decaf Coffee and Hot Tea Selection

Oria Artisan Board / 16 per person

Hummus, Babaganush, Greek olives, Dried Figs and Apricots

Served with Carrot Sticks and Pita Chips

The All American / 18 per person

Hot Dogs, Wings, and Hot Poppers

Served with Celery Sticks, Carrot Sticks and Ranch Dressing



Lunch Buffet

(15 Person minimum)

Buffet's Include Freshly Brewed Coffee, Both Regular and Decaffeinated
Hot and Iced Tea are offered with All Buffet Selections

La Terraza / 30 per person

Grilled Chicken Wrap, Roasted Beef Cheddar Wraps, and Vegetable Paninis

Fingerling Potato Salad, Roasted Corn Salad with Italian Vegetables

Seasonal Mixed Green Salad with tomatoes, Shredded Carrots & Whole Fruit and Brownies

Lauderdale DeLite / 36 per person

Whole Wheat Grilled Chicken Wrap with Fresh Veggies and Roasted Garlic Aioli

Olive Oil Poached Salmon, Grape Tomato and Cucumber Salad with Lemon Herb Vinaigrette

Steamed Seasonal Vegetable Medley, Tropical Sliced Fruit with a Yogurt Dip

Oria Italiano / 40 per person

Beef, Pork, Veal, Prosciutto Blended Meatballs with Roasted Tomato Sauce

Penne Pasta with Basil Marinara Sauce, Fresh Caprese Salad

Parmigiano-Reggiano Garlic Bread, Mini Biscotti's



“On The Go” Boxed Lunch

(No Minimum)

Each guest may choose from one of the Selections listed below. Served with a bag of chips, Freshly Baked Cookie and a Bottle of Water / **30 per person**

Turkey Club Sandwich

Turkey, Ham, Bacon, Lettuce, Sliced Tomato, Red Onion & Mayonnaise

Ham & Swiss Sandwich

Garnished with Lettuce, Sliced Tomato, and Red Onion

Sirloin Steak Panini

Garnished with Arugula Sliced Tomato, Fontina Cheese, and Horseradish Aioli

Grilled Chicken Caprese Sandwich

Marinated Grilled Chicken Breast with Pesto, Tomato and Mozzarella on a Ciabatta Roll

Greek Veggie Wrap

Whole Wheat Wrap with Mediterranean Vegetables, Feta Cheese, and Roasted Garlic Aioli

Dinner Buffet

(20 persons minimum)

All dinners include warm dinner rolls and whipped butter.
Served with Iced Tea, Regular/Decaf Coffee and Hot Tea Selections

Single Entrée Selection / 60 per person

Dual Entrée Selection / 75 per person

Triple Entrée Selection / 85 per person

Entrée Selections

Roasted Sliced Sirloin

With Mushroom and Port Wine Demi-Glaze

Bourbon Soy Glazed Salmon

With Asian Bourbon Sauce

Chicken Picatta

With lemon-caper and white wine sauce

Penne Primavera

With Fresh Herbs and a Garlic Marinara
Sauce

Blackened Mahi Mahi

Grilled with Pineapple Salsa

Shrimp Scampi

Served over Spaghetti in a Garlic White Wine
Sauce

Creamy Garlic Chicken

With a Lemon, Garlic Vinaigrette Sauce

Choice of Two Sides

Mixed green salad

Caesar salad

Roasted garlic whipped potatoes

Rice pilaf

Desserts

Strawberry Chocolate Mousse Cake

Tiramisu Cake

Key Lime Pie



Tuscan Buffet Additions...

Vegetable Crudité / 10 per person

Seasonal Fresh Vegetables with an
Assortment of House Made Dipping Sauces

Mediterranean Display/ 12 per person

Hummus, Whipped Feta Dip, Marinated Olives, Balsamic Glazed Dried Figs,
Dried Apricots, Grilled Pita Bread, Cucumber, Zucchini and Carrot Sticks

Charcuterie Board/ 18 per person

Assortment of Cured Meats, Whole Grain Mustard, Tomato Jam,
Cornichons and Crackers, Assorted Artisanal Cheese,
Dried Fruit, Seedless Grapes, and Fig Spread

Plated Dinner Favorites

Includes choice of (1) starter, choice of (2) entrees, and (1) Dessert / **75 per person**

Starters

Vegetarian Cauliflower Gratin

Chestnuts, Herb-Garlic Gremolata

Jumbo Meatballs

Beef, veal and pork in a Pomodoro sauce
Served with fresh basil and parmesan

Caesar Salad

With White Anchovies, Lemon Confit,
Parmesan Crisps
Sauce

Wood Grilled Asparagus

Wrapped in thin slices of prosciutto di Palma
Sauce

Entrees

New York Strip Steak

Served with Prosciutto Wrapped Asparagus, Roasted Fingerling Potatoes with Wild Mushrooms
Pilaf

Roasted Chicken

Blistered Tomatoes, Cured Olives, Mushrooms, Crispy Fingerling Potatoes

Wood-Fired Salmon

Lemon-Cape-Anchovy Gremolata, Arugula Pesto, Grilled Lemon, Eggplant, Crispy Fingerling
Potatoes

Barolo Braised Lamb Shank

Creamy Polenta, Baby Carrots, and Red Wine Reduction

Wild Mushroom Veal Marsala

Parmesan Cheese Risotto and Marsala Wine Reduction served with Sautéed Broccolini

Entrees (cont.)

Wood Grilled Filet Mignon (plus 15)

Horseradish Gold Potato Mash, Charbroiled Asparagus, and Red Wine Demi Reduction

Grilled Mahi Mahi

Pineapple Salsa and Cilantro Basmati Rice served with Crispy Green Plantains

Apricot and Chili Glazed Pork Loin

Ginger-scented Jasmine Rice and Sautéed Broccoli with Brown Butter Soy

Roasted Cauliflower with Warm Farro

Grilled Cauliflower Steak with a warm Seasonal Vegetable Farro Salad

Penne Marsala with Portobello Mushrooms

Desserts

Olive Oil Cake

Campari-Orange Segments, Yogurt sauce

Valhrona Chocolate Budino Cake

Nutella, hazelnut Crocquanti

*A la Mode plus 3.50

Coppa Amarena

Stracciatella Gelato, Amarena Cherries,

Whipped Cream

Affogato

Hazelnut Gelato, Espresso, Hazelnut

Selection of Gelato & Sorbetto

Hazelnut / Raspberry

Vanilla / Lemon

Stracciatella

Passed Hors D'Oeuvres

32 per person / 5 per additional selection

Select four from the following:

Cool Selections

Mini Caprese Bruschetta and Aged Balsamic
Florida Shrimp Cocktail with Bloody Mary Cocktail Sauce
Mozzarella, Heirloom Tomatoes, Basil, Pepper, Sea Sal, Agrumato Oil

Hot Selections

Stuffed Dates with Italian sausage, Calabrese Pepper Aioli
Calamari Fritti-Cherry Peppers, Cauliflower, Garlic Aioli
Prosciutto and Arugula Pizzette
Vegetable Spring Roll, Sweet & Sour Glaze
Chicken or Beef Empanada, Criolla Sauce
Mini Crab Cake, Lemon Aioli
Golden Brown Frico- Pan Fried Cheese, Arugula, Slow Roasted Tomatoes, Vincotto

Beverage Selections

Name Brands	Premium Brands	Beer	Wine
Pinnacle Vodka	Grey Goose Vodka	Coors Light	Cabernet
Gordon's Gin	Tanqueray Gin	Miller Lite	Merlot
Cruzan Rum	Myer's Dark Rum	Corona	Pinot Grigio
Captain Morgan	Bacardi Rum	Heineken	Chardonnay
Dewar's Scotch	Johnnie Walker Black Scotch	Yuengling	
Jameson Irish Whiskey	Crown Royal Whiskey		
Jim Beam Bourbon	Knob Creek Bourbon		
Sauza Blue Tequila	Patron Tequila		

Hosted Bar Pricing

	One Hour	Two Hours	Three Hours	Four Hours	Additional Hours
Premium Brands	35	45	55	65	9
Name Brands	30	40	50	60	8
Beer & Wine	25	35	45	55	7
Soda & Juice	10	15	20	25	5

Sparkling Wine Pricing

Consumption Bar Pricing

		Bubbly Toast	By the Bottle
Premium Brands	12		
Name Brands	\$0		
Beer & Wine	8		
Soda & Juice	5		
		Mionetto Prosecco	9 per glass
		Perrier-Jouet Champagne	65

Bartender Fee is \$150.00 from 1-4 Hours ~ \$25.00 each add'l Hour
Wine Selections by the Bottle available Upon Request