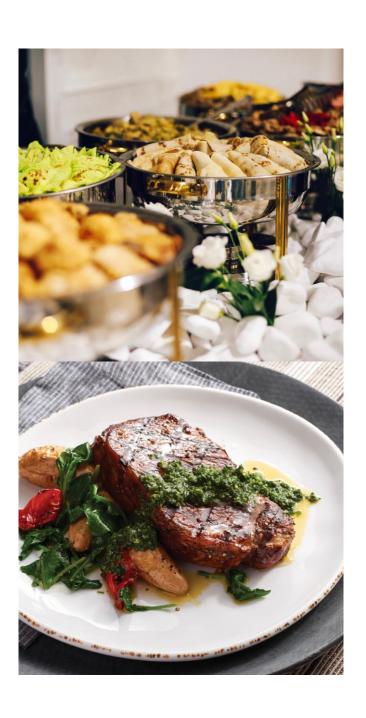


BANQUET MENUS



CARPENTER ROOM

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PLATED BREAKFAST

Prices are per person unless otherwise noted.

PLATED BREAKFAST INCLUDES:

Basket of mini croissants, assorted jams, home fries, and cup of fresh fruit.

16 THE AMERICAN CLASSIC

Cinnamon, thick-cut French toast, Applewood smoked bacon, or sausage link.

17 SAINTS

Fresh scrambled eggs, Applewood smoked bacon, or sausage link.

17 2ND STREET

Fresh scrambled eggs, two biscuits, and sausage gravy.

17 COURTYARD HEALTHY PLATE

Egg white frittata, topped with cheddar cheese and finished with an arugula salad, topped with guacamole.



BREAKFAST BUFFET

Buffets require a minimum of 20 guests. Selections include freshly brewed regular and decaffeinated coffee. Prices are per person unless otherwise noted.

15 CONTINENTAL

Pastries and muffins, assorted jams, butter, fresh seasonal fruit platter.

16 HEALTHY CHOICE CONTINENTAL

Bran muffins, vanilla yogurt and granola, whole bananas, apples, sliced fresh fruit, and hard-boiled eggs.

17 SWEET REWARDS CONTINENTAL

Assorted donuts and muffins, bagels and cream cheese, and fresh seasonal fruit platter.

19 HEALTHY BEGINNINGS

Steel cut oatmeal, brown sugar, walnuts, fresh cut fruit tray, and assorted yogurts.

17 ALL AMERICAN

Seasonal muffins, fresh croissants, butter, peanut butter, preserve, whole fresh fruit, scrambled eggs, breakfast potatoes, and sausage links.

17 SOUTHERN BELLE

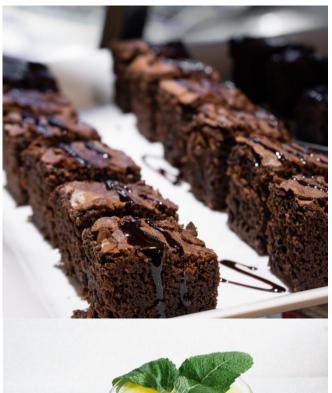
Housemade sausage gravy and buttermilk biscuits, scrambled eggs, and southern style potatoes.

18 MORNING GLORY

Cinnamon French toast, scrambled eggs, bacon, assorted berries, sliced bananas, and whipped cream.

MIDWAY REFRESH

À LA CARTE BREAK ITEMS/ BEVERAGES





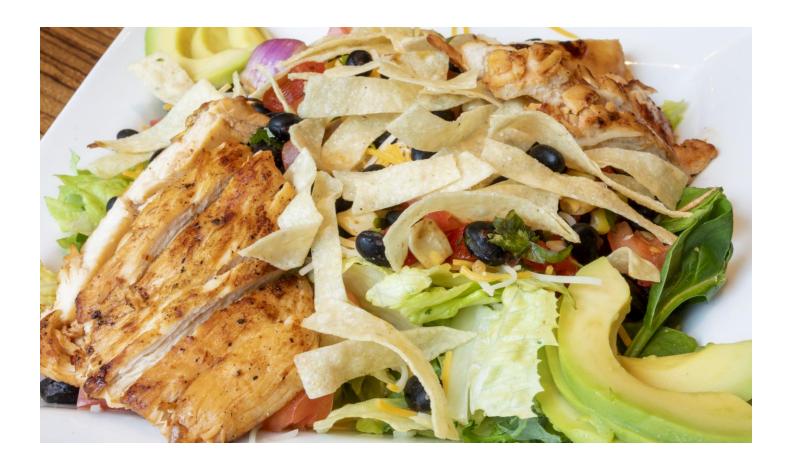
BREAK ITEMS

Prices are per person unless otherwise noted.

- Yogurt
- Tortilla chips and salsa
- 3333334 Assorted chips
- Chocolate chip cookie
- Breakfast potatoes
- **Brownies**
- Sausage
- 5 Cereal with milk
- Oatmeal
- 5 Sliced fruit
- 5 Applewood bacon
- 5 Fresh-sliced seasonal fruit
- 6 Scrambled eggs
- 26 Donuts (per dozen)

BEVERAGES

- Can soda (per can)
- Bottled soda (per bottle)
- Bottled water (per bottle)
- Sparkling water (per bottle)
- 40 Starbucks coffee (per gallon)
- 36 Orange juice (per gallon)
- 36 Apple juice (per gallon)
- 30 Skim milk (per gallon)
- 30 Lemonade (per gallon)



PLATED LUNCH

Prices are per person unless otherwise noted.

15 CHICKEN CHOP SALAD

Mixed greens, bacon, cucumber, tomato, red onion, feta cheese, pecans, and Granny Smith apples served with our housemade southwestern vinaigrette and a garlic bread stick.

16 BLACKENED SALMON CAESAR SALAD

Crisp romaine, parmesan, toasted croutons, served with creamy Caesar dressing and a garlic breadstick.

14 STICKY CHICKEN SANDWICH

A chicken breast hand dipped in our famous beer batter and fried to perfection, served with lettuce, tomato, honey mayo, and French fries.

14 SAINT'S BURGER

8 oz. ground chuck burger on a Kaiser bun served with lettuce, tomato, French fries, and your choice of cheese.

16 WALLEYE SANDWICH

Your choice of batter fried or pan fried, served with lettuce, tomato, garlic mayo, and French fries

18 CHICKEN ASPARAGUS PENNE

Sauteed chicken, mushrooms, asparagus, green onions finished with an herb garlic cream sauce, then tossed with penne pasta and a sprinkle of parmesan cheese and served with a garlic bread stick.

13 VEGETABLE WRAP

Grilled asparagus, spinach, cucumbers, tomatoes, avocado, and apple slices wrapped in a warm flour tortilla. Served with sweet potato fries and ranch dressing.



LUNCH BUFFET

Buffets require a minimum of 20 guests. Selections include freshly brewed regular and decaffeinated coffee.

Prices are per person unless otherwise noted.

22 ITALIAN BUFFET

House-made meat lasagna, chicken fettuccine Alfredo, Italian green beans, hot garlic breadsticks, Caesar salad and grated parmesan cheese.

20 SOUP, SANDWICH & MORE BUFFET

Sliced turkey, ham and roast beef, assorted breads and croissants, white cheddar and Swiss cheese, sliced onion, lettuce and tomato, assorted chips, pickles, housemade soup (see below for selections).

18 HOT POTATO BAR

Baked potato, seasoned beef, butter, sour cream, shredded cheese blend, bacon bits, and green onions, tossed salad with house ranch dressing, and housemade soup (see below for selections).

3 HOUSEMADE SOUP

Add soup to any buffet for \$3 per person
Broccoli & cheese, homestyle corn chowder, ham and
potato, chicken wild rice, chicken tortilla, tomato basil,
beef barley, chicken, or beef noodle.

20 BUILD YOUR OWN BURGER BUFFET

Angus beef hamburgers (1/4 lb.), baked beans, country potato salad, lettuce, tomatoes, and onions, assorted cheeses, mayonnaise, mustard, and ketchup, Kaiser bun.

19 TACO BUFFET

Seasoned taco beef, shredded lettuce, diced tomatoes, onion, Jalapeno peppers, grated cheese blend and sour cream, guacamole, salsa, refried beans, Spanish rice, and soft shell tacos.

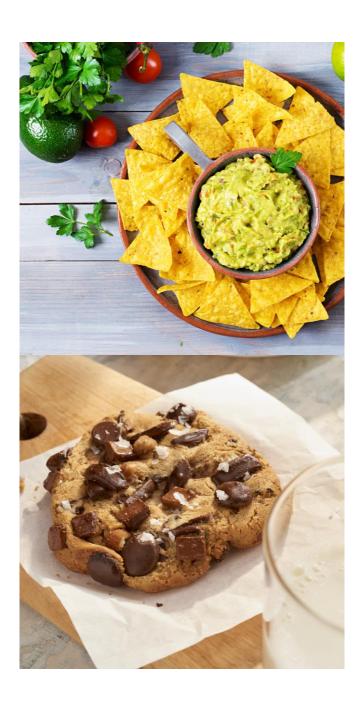
15 BOXED LUNCHES

Choose one meat and bread.

Roast beef, ham, or turkey with your choice of bread; white, wheat, wrap, or Kaiser bun (includes: lettuce, tomato & pickle)
Chips, chocolate chip cookie, condiment, napkin, and cutlery.

(Coffee not included with box lunches)

ENERGIZE YOUR DAY WITH TASTY TREATS



ENERGIZING Breaks

Prices are per person unless otherwise noted.

- 9 TV BREAK
 Popcorn, pretzels, and tortilla chips with salsa.
- 12 CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE

 Mini candy bars, brownies, and chocolate chip cookies.
- 7 COFFEE AND DOUGHNUTS
 Assorted donuts and fresh-brewed Starbucks
- 7 AFTER-SCHOOL BREAK
 Assorted fresh baked cookies, and Rice Krispy
 Treats.
- 11 HEALTHY CHOICE

 Vegetable tray and ranch dipping sauce, and fresh fruit tray.
- 7 AFTERNOON PICK ME UP!
 Fresh-brewed Starbucks coffee, assorted sodas, bottled water, and fresh baked cookies.



PLATED DINNER

Plated Dinners include choice of tossed garden salad or classic Caesar salad, fresh baked rolls and butter.

Prices are per person unless otherwise noted.

29 CHICKEN CORDON BLUE

Breast of chicken, lightly breaded, oven baked, ham, and Monterey Jack cheese on top. Topped with a mustard cream sauce. Served with rice pilaf and asparagus.

28 CHICKEN CHARDONNAY

Breast of chicken topped with a delicate white wine sauce and sautéed mushrooms. Served with rice pilaf and asparagus.

MKT PRIME RIB

USDA cut of slow roasted prime rib (8 oz.), with horseradish sauce and au jus. Served with a baked potato, butter, sour cream, and asparagus.

MKT FILET OSCAR

Two (3 oz.) filet medallions seasoned and cooked to perfection. Topped with Maryland blue crab and finished off with a Bearnaise sauce. Served with garlic mashed potatoes and asparagus.

29 GARLIC ROASTED PORK LOIN

Slow roasted pork lion with a wild mushroom demi glaze. Served with garlic mashed potatoes and asparagus.

31 BLACKENED OR GRILLED CITRUS SALMON

Served with rice pilaf and asparagus.

29 LEMON PEPPER BAKED TILAPIA

Lemon pepper seasoned tilapia, oven baked. Served with rice pilaf and asparagus.

24 SMOTHERED SIRLOIN

Hand-cut 8 oz. sirloin topped with sautéed mushrooms and onions, served with a baked potato and asparagus.

16 SOUTHWESTERN GRILLED CHICKEN

Marinated chicken breast seared to perfection topped with fresh black bean salsa, served over cilantro lime rice and asparagus.

23 KEY WEST SHRIMP

Marinated fresh Gulf shrimp seasoned with flavors of the Keys and grilled to perfection. Served with cilantro lime rice and grilled asparagus.

22 CITRUS GRILLED ATLANTIC SALMON

Grilled to perfection and finished with a citrus glaze, served with cilantro lime rice and asparagus.

27 CANADIAN WALLEYE

Baked citrus walleye or batter-fried, served with tartar sauce, baked potato and asparagus.

18 CHICKEN AND ASPARAGUS PENNE

Sautéed chicken, mushrooms, green onions, asparagus, and penne pasta, tossed in a garlic herb sauce.

20 GARLIC SHRIMP FETTUCCINE

Gulf shrimp sautéed with mushrooms, green onions, and fettuccine tossed in our special garlic butter.



DINNER BUFFET

Buffets require a minimum of 20 guests. Selections include freshly brewed regular and decaffeinated coffee.

Prices are per person unless otherwise noted.

One Entrée: 25 | Two Entrées: 33

ENTRÉE CHOICES

Pasta meals include choice of salad (Saints chop or Caesar). All others include one salad, one starch, and one vegetable. Select from Saints chopped salad, Caesar salad, garlic mashed potatoes, wild rice pilaf, grilled asparagus, honey-glazed carrots, and fresh baked rolls.

Slow-roasted sirloin of beef, carved thin and smothered with a garlic merlot sauce.

Chicken Marsala with sautéed mushrooms and green onions, in a Marsala wine sauce.

Herb-roasted chicken breast smothered in a roasted red pepper cream sauce.

Parmesan-encrusted chicken breast with a sundried tomato cream sauce.

Oven-roasted pork loin cooked to perfection, finished with a classic demi-glace.

Lemon-pepper tilapia, oven roasted served with tartar sauce.

Classic meatloaf smothered in our house made gravy.

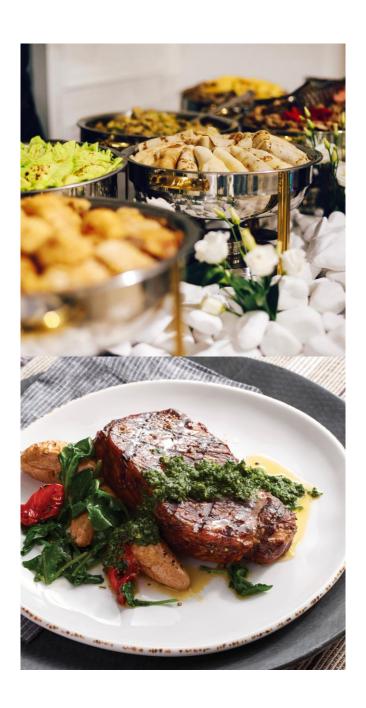
Lasagna (choose from beef or vegetarian).

Chicken and asparagus penne in an Italian herb garlic cream sauce.

Pasta primavera penne and fresh seasonal vegetables with a house made marinara.

Fettuccine with tomato artichoke Alfredo.

A MEAL BRINGS PEOPLE TOGETHER



HORS D'OEUVRES

HOT HORS D'OEUVRES

Prices are per dozen unless otherwise noted.

27	Thai chicken skewers with a peanut sauce
27	Sesame beef skewers with a Teriyaki sauce
25	Seafood-stuffed mushrooms
25	Egg rolls with a sweet chili sauce
25	Cajun sausage puffs, spicy sausage in a puff pastry
25	Jumbo chicken wings with BBQ, Thai or Buffalo sauce
28	Meatballs: (chose one) chipotle cream, BBQ or Swedish
27	Bang bang shrimp skewer
27	Steak bruschetta crostini with a blue cheese drizzle
25	Spinach artichoke dip with fresh tortilla chips
25	Hand-dipped chicken strips with BBQ and honey mayo

COLD HORS D'OEUVRES

Prices are per Display (serves 25) unless otherwise noted.

50	Bruschetta and baguette platter
45	Hummus platter with crackers and pita chips
60	Shrimp cocktail, served with cocktail sauce
115	Meat and cheese tray with crackers
	MEDIUM 150 (50), LARGE 200 (100)
100	Imported and domestic cheese tray with crackers
	MEDIUM (50) 190, LARGE (100) 350
100	Fresh fruit platter with seasonal fruits
	MEDIUM (50) 190, LARGE (100) 350
85	Fresh vegetable tray with ranch dip
	MEDIUM (50) 160, LARGE (100) 290
75	Snack package: Potato chips, tortilla chips, pretzels
	served with housemade salsa, guacamole and French
	onion dip; MEDIUM (50) 100, LARGE (100) 185

MEETING SPACE





WEST ROOM BOARDROOM

Three distinctive meeting rooms:
Carpenter Room, West Room and Board Room offering over 1100 sq. ft. of event space spread across three separate, unique meeting rooms.

AUDIO EQUIPMENT

State-of-the-art wireless projection system (ClickShare) and high-speed Wi-Fi included in room rental. Both the Carpenter and Board Room are equipped with a large flat screen HDMI TV (75in or 86in).

MEETING AIDS

Prices are per unit per day

- 40 Standard flip chart (pad, stand, 2 markers)
- 10 Easel
- 10 Power strip/extension cords
- 25 Conference phone with phone line
- Tabletop podium
- 2 Individual workstation power (per person)
- 10 Charging station (per table)

	DIM. (L X W X H)	AREA(FT ²)	THEATER	CLASS.	CONF.	U-SHAPE	RECEPT.	BANQUET
BOARD ROOM Executive style seating with natural lighting & TV	′ 22′ X 13′ X 10′	286			12			
CARPENTER ROOM Flexible space with large HDMI TV	28′ X 24′ X 10′	672	60	22	24	22	40	60
WEST ROOM Executive style seating with natural lighting	12′ X 12′ X 12′	144			8			

TERMS & CONDITIONS

All Food and Beverage functions require a final guarantee no sooner than 5 days prior to the start of the meeting. Guarantee serves as the minimum number billed for your event. If no guarantee is received, the expected figure provided to the hotel when planning the event will become the guarantee. If a client cancels a Booking within 14 days of arrival, the hotel will charge a cancellation fee. This fee will be no less than 100% of the room rental and anticipated Food and Beverage revenues for the entire event. Payment shall be obtained 72 hours prior to the event. Food, Beverage and AV rentals are subject to applicable sales taxes and a 20% service charge. Prices are subject to change without prior notice. No outside food and beverage is allowed at the Courtyard by Marriott Rochester Mayo Clinic Area/Saint Marys.



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