



Marriott Fort Collins

Catering Menu

2024-2025

At the Marriott Fort Collins, we take pride in our culinary excellence. Our menu is crafted to fit your every need, creating an unforgettable event and memories when you host with us. Whether you're hosting an intimate event or a grand celebration, our talented chefs are sure to exceed your expectations.

Please note, outside food and beverages are not allowed in our meeting spaces unless otherwise approved by your sales manager before your event date.

All prices are subject to a 25% service charge and 8.05% tax.

CONTINENTAL BREAKFAST

All are served with Fresh Brewed Coffee, Decaffeinated Coffee, Teavana Hot Tea, Orange Juice, & Cranberry or Apple Juice

KEYSTONE | \$24 PER PERSON

Sliced Seasonal Fresh Fruit
Pastries, Muffins, & Assorted Breads
Assorted Bagels & Cream Cheese
Honey Yogurt & House-made Granola

HORSETOOTH TRAIL | \$31 PER PERSON

Sliced Seasonal Fresh Fruit
Pastries, Muffins, & Assorted Breads
Assorted Bagels & Cream Cheese
Steel Cut Oats with Brown Sugar, Honey, Raisins, & Sliced Almonds
Honey Yogurt & House-made Granola

ASPEN | \$36 PER PERSON

Sliced Seasonal Fresh Fruit
Steel Cut Oats with Brown Sugar, Honey, Raisins, & Almonds
Scrambled Egg Whites with Spinach & Baby Heirloom Tomatoes
Pork Breakfast Sausage
Honey Yogurt & House-made Granola

UPGRADE TO STARBUCKS COFFEE | \$5 PER PERSON

-Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness-
Gluten Free, Vegetarian, and Vegan Options Available Upon Request
Additional Premium of \$8 per person for all buffet orders less than 25 people
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BREAKFAST BUFFETS

All are served with Fresh Brewed Coffee, Decaffeinated Coffee, Teavana Hot Tea, Orange Juice, & Cranberry or Apple Juice

ROCKY MOUNTAIN | \$41 PER PERSON

Sliced Seasonal Fresh Fruit
Pastries, Muffins, & Assorted Breads
Assorted Bagels & Cream Cheese
Steel Cut Oats with Brown Sugar, Honey, Raisins, & Sliced Almonds
Fluffy Scrambled Eggs with Fresh Herbs
Colorado Home Fries with Peppers & Onions
Honey Yogurt & House-made Granola
Your Choice of Pork Breakfast Sausage, Smoked Applewood Bacon, or Vegan Sausage

FRONT RANGE | \$38 PER PERSON

Sliced Seasonal Fresh Fruit
Pastries, Muffins, & Assorted Breads
Assorted Bagels & Cream Cheese
Steel Cut Oats with Brown Sugar, Honey, Raisins, & Sliced Almonds
Assorted Breakfast Burritos
Honey Yogurt & House-made Granola

UPGRADE TO STARBUCKS COFFEE | \$5 PER PERSON

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PLATED BREAKFAST

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HARMONY | \$33 PER PERSON

Fluffy Scrambled Eggs with Fresh Herbs
Colorado Home Fries with Peppers & Onions
Your Choice Pork Breakfast Sausage, Smoked Applewood Bacon, or Vegan Sausage
Fruit Cup

TIMBERLINE | \$33 PER PERSON

Classic Eggs Benedict
Colorado Home Fries with Peppers & Onions
Fruit Cup

MOUNTAIN AVENUE | \$25 PER PERSON

Three Cheese, Bell Pepper, & Onion Scramble
Colorado Home Fries with Peppers & Onions
Fruit Cup

TRILBY | \$32 PER PERSON

Scrambled Eggs cooked with Crunchy Corn Tortilla Pieces, Cheese, Onion, Chili Peppers, & Tomatoes
Colorado Home Fries with Peppers & Onions
Fruit Cup

MULBERRY | \$32 PER PERSON

Three Cheese & Vegetable Quiche
Creamy Polenta
Fruit Cup

UPGRADE TO STARBUCKS COFFEE | \$5 PER PERSON

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COMPLETE MEETING PACKAGE

ALL DAY | \$53 PER PERSON

All Day Fresh Brewed Coffee, Decaffeinated Coffee, & Teavana Hot Tea

Morning Inclusion

Pastries, Muffins, & Assorted Breads
Assorted Bagels & Cream Cheese
Assorted Kind Bars
Orange Juice & Cranberry or Apple Juice

Mid-Morning Inclusion

Assorted Seasonal Whole Fruit

Afternoon Inclusion

Assorted Fresh Baked Cookies
Crisp Pretzels
Fancy Mixed Nuts
Fresh Brewed Iced Tea or Lemonade

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BEVERAGE PACKAGES

MORNING BEVERAGE BREAK | \$15 PER PERSON

Fresh Brewed Coffee, Decaffeinated Coffee, Teavana Hot Tea, Orange Juice & Cranberry or Apple Juice

MID-MORNING BEVERAGE BREAK | \$15 PER PERSON

Fresh Brewed Coffee, Decaffeinated Coffee, Teavana Hot Tea, Fresh Brewed Iced Tea

AFTERNOON BEVERAGE BREAK | \$15 PER PERSON

Fresh Brewed Coffee, Decaffeinated Coffee, Teavana Hot Tea, Assorted Soft Drinks

ALL DAY BEVERAGE BREAK | \$42 PER PERSON

Includes all Breaks above

BEVERAGES ON CONSUMPTION

Fresh Brewed Coffee | \$55 Gallon

Fresh Brewed Starbucks Coffee | \$60 Gallon

Teavana Hot Tea | \$52 Gallon

Fresh Brewed Iced Tea | \$37 Gallon

Lemonade or Fruit Punch | \$37 Gallon

Chilled Bottles of Juice | \$5 Bottle

Chilled Assorted Soft Drinks | \$5 Can

Chilled Bottled Water | \$5

UPGRADE TO STARBUCKS COFFEE | \$5 PER PERSON

BREAK ENHANCEMENTS

ASSORTED ICE CREAM BARS | \$7 EACH
ASSORTED CANDY BARS | \$5 EACH
RICE KRISPY TREATS | \$6 EACH
ASSORTED KIND BARS | \$5 EACH
ASSORTED NURTI-GRAIN BARS | \$5 EACH

ASSORTED BREAKFAST SCONES | \$43 DOZEN
ASSORTED HOUSEMADE JUMBO COOKIES | \$43 DOZEN
ASSORTED BAGELS & CREAM CHEESE | \$45 DOZEN
ASSORTED PASTRIES | \$46 DOZEN
ASSORTED MUFFINS | \$46 DOZEN
ASSORTED DESSERT BARS | \$48 DOZEN
ASSORTED FRESH WHOLE FRUIT | \$38 DOZEN

VEGETABLE CRUDITE & PITA CHIPS | \$12 PER PERSON
HOUSEMADE POTATO CHIP & DIP | \$9 PER PERSON
SOFT PRETZELS WITH BEER MUSTARD OR CHEESE | \$12 PER PERSON
HUMMUS WITH FLATBREADS & VEGETABLES | \$14
TORTILLA CHIPS, SALSA, & GUACAMOLE | \$15 PER PERSON
FANCY MIXED NUTS | \$12 PER PERSON

THEMED BREAKS

COOKIES 'N CREAM | \$21 PER PERSON

Assorted Freshly Baked Jumbo Cookies with Vanilla Ice Cream

SWEET & SAVORY | \$19 PER PERSON

Chocolate Covered Raisins, Yogurt Covered Pretzels, Granola, & Fancy Mixed Nuts

BERRIES & CHOCOLATE | \$28 PER PERSON

Dark Chocolate Hand-Dipped Strawberries with White Chocolate Drizzle

White Chocolate Hand-Dipped Strawberries with Dark Chocolate Drizzle

Assortment of Truffles

Seasonal Fresh Fruit & Berries

CARAMEL APPLE BREAK | \$17 PER PERSON

Fresh Sliced Apples with Sea Salt Caramel

PARFAIT BAR | \$18 PER PERSON

House-made Granola, Seasonal Fresh Berries, & Honey Yogurt

TAKE ME OUT TO THE BALLGAME | \$18 PER PERSON

Soft Pretzels with Assorted Mustards & Queso

A SIMPLE BREAK | \$19 PER PERSON

Whole Seasonal Fresh Fruit, Dried Fruit, & Individual White Cheddar Popcorn

LUNCH BUFFETS

All are served with Fresh Brewed Iced Tea or Lemonade, Assorted Salad Dressings, & Chef's Choice Sweets

SOUP & SALAD BAR | \$36 PER PERSON

Fresh Baked Rolls with Butter
Chef's Choice Seasonal Soup
Choice of Field Greens & Romaine Hearts, Baby Spinach, or Arugula
Diced Turkey, Diced Grilled Chicken, & Ham

Choice of Five Toppings: Cherry Tomatoes | English Cucumbers | Fresh Peas
Shredded Carrots | Shaved Red Onion | Diced Hard Boiled Eggs | Bacon Bits | Olives Shredded Cheddar
Cheese | Bleu Cheese Crumbles | Pepperoncini | Chickpeas
Artichoke Hearts | Croutons

SOUP, SALAD, & BAKED POTATO BAR | \$38 PER PERSON

Fresh Garden Salad Display
Chef's Choice Seasonal Soup
Baked Potatoes
Bacon | Shredded Cheddar Cheese | Sour Cream | Chives
Steamed Broccoli with Queso

KINGSTON | \$45 PER PERSON

Assorted Island Salad Bar
Jasmine Rice
Black Bean Stew
Jamaican Jerk Chicken Breast
Coconut Curry Shrimp

DELI | \$38 PER PERSON

Chef's Choice Seasonal Soup or Fresh Garden Salad
Choice of Two: White | Wheat | Sourdough | Rye | Tortilla Wrap | GF Bread
Choice of Three: Sliced Roast Turkey Breast | Smoked Capicola Ham | Sliced Roast Beef
Smoked Ham | Genoa Salami
House Truffle Parmesan Potato Chips
Assorted Accompaniments

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LUNCH BUFFETS (continued)

All are served with Fresh Brewed Iced Tea or Lemonade, Assorted Salad Dressings, & Chef's Choice Sweets

PUEBLO | \$48 PER PERSON

Chips & Salsa
Street Corn Salad Bar
Chicken & Beef Street Tacos
Flour & Corn Tortillas
Spanish Rice
Refried Beans
Chopped Onion | Cilantro | Sour Cream | Lime | Guacamole

ESTES PARK PICNIC | \$49 PER PERSON

Green Chili & Pepper Jack Cheese Corn Bread
Corn on the Cob
Black Eyed Peas
Creamy New Potato Salad
White Cheddar Mac & Cheese
BBQ Baby Back Ribs
Honey Fried Chicken

CHILI BAR | \$38 PER PERSON

Choice of Two: Chicken Green Chili | Pork Green Chili | Beef Red Chili | Vegan Lentil Chili
Choice of Two: Fritos | Tater Tots | Tortilla Chips | Baked Potato | Corn Bread | Hot Dogs Cheese, Sour Cream, & Sliced Jalapenos

PAWNEE RANCH | \$51 PER PERSON

Fresh Baked Rolls with Butter
Garden Salad Display
Grilled Sirloin Steak with Peppercorn & Cognac Sauce
Grilled BBQ Glazed Chicken
Potatoes au Gratin
Bacon & Corn Succotash

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LUNCH BUFFETS (continued)

All are served with Fresh Brewed Iced Tea or Lemonade, Assorted Salad Dressings, & Chef's Choice Sweets

IL BANCHETTO ITALIANO | \$44 PER PERSON

Garlic Bread
Caesar Salad Display
Grilled Chicken with Wild Mushroom Marsala Sauce
Cheese Tortellini a la Vodka
Cheese Lasagna Rollanti with Carbonara Cream Sauce

ASIAN | \$46 PER PERSON

Japanese Steakhouse Chopped Salad
Chicken & Vegetable Potstickers with Sweet Chili Sauce
Adobo Braised Chicken
Korean Braised Short Ribs
Fried Rice with Egg

BUILD YOUR OWN | \$53 PER PERSON

Garden Salad Display
Chef's Choice Vegetables
Choice of Herb-Roasted Potatoes, Baked Potatoes, or Garlic Mashed Potatoes
Choose Two of the Following Options:
Rosemary & Garlic Grilled Chicken with a Hard Apple Cider Cream Sauce
Grilled Flank Steak with Wild Mushroom Bordelaise
Herb Roasted Salmon with a Saffron Lobster Cream Sauce
Sauteed Spinach Stuffed Crepes with a Vegan Mushroom Demi
Root Beer Braised Short Ribs with Braise Glaze

ADDITIONAL ITEMS AVAILABLE

Poached Shrimp | \$11 per person
Sliced Sirloin Beef | \$9 per person
Additional Toppings | \$4 per person
Additional Proteins | \$8 per person

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TAKE AWAY LUNCH

All are served with Bottled Water, Seasonal Whole Fruit, Granola Bar, Condiments, & Chef's Choice Dessert Bar

ROAST BEEF & SWISS | \$34 PER PERSON

Roast Beef with Swiss Cheese, Butter, Lettuce, Tomato, Mushroom Duxelle, and Horseradish Aioli on a Hoagie Roll

ASIAN CHICKEN WRAP | \$34 PER PERSON

Korean BBQ Glazed Chicken, Caramelized Onion, and Kimchi Slaw

GRILLED PORTOBELLO MUSHROOM | \$34 PER PERSON

Grilled Portobello Mushroom with Tomato Jam, Bib Lettuce, Pickled Red Onion, and Boursin Spread on Ciabatta Bread

TURKEY & CHEDDAR | \$34 PER PERSON

Turkey, Cheddar Cheese, Candied Bacon, Spinach, and Cranberry Walnut Pesto on a Pretzel Bun

ITALIAN | \$34 PER PERSON

Ham, Salami, Capriole, Baby Heirloom Tomatoes, and Baby Arugula on an Asiago Bun

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PLATED LUNCH

All are served with Marriott Signature Salad or Caesar Salad, Fresh Brewed Iced Tea, & Chef's Choice Sweets

PORK TENDERLOIN | \$38 PER PERSON

Italian Roast Pork Tenderloin with a Pecorino & Pancetta Cream Sauce
Grilled Polenta Cake
Sautéed Broccolini

ASIAN CHICKEN | \$38 PER PERSON

Gochujang Glazed Chicken Thighs
Stir-Fried Vegetables
Steamed Rice

GRILLED SALMON FILET | \$41 PER PERSON

Grilled Salmon with Mint and Sweet Pea Pesto
Risotto Milanese
Grilled Asparagus

GRILLED STEAK | \$42 PER PERSON

Grilled Flank Steak with Chimichurri
Fideo Pasta
Grilled Seasonal Vegetables

NEW AMERICAN CHICKEN | \$39 PER PERSON

Grilled Chicken Thighs with Creamed Corn & Sage Sauce
Cornbread Stuffing
Low Country Green Beans

CHEF'S CHOICE OF VEGETARIAN | \$38 PER PERSON

Vegan Wellington
Vegan Risotto Stuffed Cabbage with Romesco Sauce
Butternut Squash Ravioli with Red Pepper Pesto

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BUFFET DINNER | \$63 PER PERSON

All are served with Dinner Rolls with Butter & Fresh Brewed Iced Tea or Lemonade

SELECT ONE SALAD

House Salad - Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Onions, & Croutons. Ranch & Vinaigrette Dressing on the Side

Caesar Salad - Romaine Lettuce, Shredded Parmesan Cheese, Croutons, & Caesar Dressing

Spinach Salad - Mandarin Oranges or Wine Poached Pears, Toasted Almonds or Craisins, Goat Cheese or Feta

SELECT TWO ENTREES

Steak Matelote

Poulet au Cidre

Chicken Mouseline

Hunter's Chicken

Striped Bass with Fume Blanc

Sweet Potato Gnocchi with Sun Dried Tomato & Walnut Pesto

Chickpea & Lentil Curry with Basmati Rice and Naan

Black & Tan Beef Short Ribs | additional \$4 per person

Beef Osso Bucco | additional \$6 per person

Crab Stuffed Dover Sole | \$8 per person

SELECT TWO SIDES

Celery & Parsnip Root Puree

Risotto Milanese with Garlic

Wild Rice Pilaf

Delmonico Mashed Potatoes

Roasted Garlic Mashed Potatoes

Farrow Risotto

Chef's Choice Seasonal Vegetables

Parmesan Broccoli

Honey Glazed Herbs de Provence Carrots

Haricots Verts

Grilled Asparagus

Roasted Broccolini

SELECT TWO DESSERTS

Chocolate Cake

Cheesecake

Carrot Cake

Tiramisu

Seasonal Cobbler

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CARVING STATIONS

All Stations Include Fresh Baked Rolls with Butter and Fresh Brewed Iced Tea or Lemonade

PANCETTA WRAPPED PORCHETTA WITH PAN SAUCE | \$56 PER PERSON

WHOLE ROASTED HALIBUT FILET WITH MEUNIERE | \$61 PER PERSON

CIDER-BRINED TURKEY BREAST WITH RED EYE GRAVY | \$58 PER PERSON

PRIME RIB WITH AU JUS AND HORSERADISH CRÈME | \$62 PER PERSON

**WHOLE LEG OF LAMB WITH
PALOISE SAUCE & ROASTED RED PEPPER COULIS | \$63 PER PERSON**

CHEF ATTENDANT FEE | \$80 PER CHEF

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ACTION STATIONS

All Stations Include Fresh Baked Rolls with Butter and Fresh Brewed Iced Tea or Lemonade

ASIAN STIR FRY STATION | \$42 PER PERSON

Rice, Egg Noodles, & Rice Noodles
Ginger, Garlic, Scallions, Cabbage, Peppers, & Carrots
Eggs, Chicken, & Beef
Served with a Variety of Stir Fry Sauces

PASTA STATION | \$39 PER PERSON

A Medley of Pasta
Marinara, Alfredo, & Pesto
Garlic, Fresh Basil, Oregano, & Red Pepper Flakes
Parmesan & Mozzarella
Grilled Chicken & Beef Meatballs

FAJITA STATION | \$44 PER PERSON

Steak, Chicken, & Shrimp
Bell Pepper, Onion, Jalapenos, Cheese, Sour Cream, Guacamole,
Black Olives, Tortilla Strips, & Green & Red Salsa
Flour & Corn Tortillas

GOURMET MACARONI & CHEESE STATION | \$36 PER PERSON

Grilled Free Range Chicken Breast, Pork Belly, & Prosciutto
Asparagus, Wild Mushrooms, Peas, Sun Dried Tomatoes, Fresh Herbs, & Goat Cheese

ADDITIONAL ITEMS

Add Shrimp | \$9 per person
Add Lobster | \$13 per person

CHEF ATTENDANT FEE | \$80 PER CHEF

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PLATED DINNER

All are served with Dinner Rolls with Butter, Garden Salad with Two Dressings on the Side, Chef's Choice Dessert, and Fresh Brewed Iced Tea

GRILLED AIRLINE CHICKEN BREAST | \$44 PER PERSON
Charred Leak Beurre Blanc, Herb Roasted Carrots, Wild Rice Pilaf

BLACKENED RED SNAPPER | \$49 PER PERSON
Crab & Sherry Cream Sauce, Pepper Jack & Jalapeno Grits, Roast Corn Maque Choux

GRILLED CENTER-CUT FILET MINON | \$60 PER PERSON
Black Garlic & Truffle Compound Butter, Boursin Mashed Potatoes, Seasonal Vegetables

GRILLED HALIBUT | \$59 PER PERSON
Saffron & Heirloom Tomato Jus, Herb Roasted Sweet Potatoes, Seasonal Vegetables

COQ AU VIN | \$49 PER PERSON

FRENCH ONION BRAISED SHORT RIBS | \$58 PER PERSON
Boursin Mashed Potatoes, Creamed Spinach

VEGAN RISOTTO STUFFED CABBAGE | \$41 PER PERSON
Romesco Sauce

VEGETABLE WELLINGTON | \$43 PER PERSON

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PASSED HORS D'OEUVRES

Prices are per 50 pieces

BRUSCHETTA WITH CHERRY TOMATOES, MOZZARELLA, PESTO | \$325

DEILED EGG TOAST | \$325

ASSORTED QUICHE | \$325

VEGETABLE SPRING ROLLS | \$325

MINI CHICKEN WELLINGTON | \$375

OLIVE TAPENADE WITH GOAT CHEESE BRUSCHETTA | \$375

MINI BEEF WELLINGTON | \$400

MINI CRAB CAKES | \$400

BAKED BRIE | \$425

GRILLED SHISHITO PEPPERS WITH SWEET CHILI AIOLI | \$425

VEGETABLE POTSTICKERS WITH SWEET CHILI SOY SAUCE | \$425

CHICKEN POTSTICKERS WITH SWEET CHILI SOY SAUCE | \$425

PORK POTSTICKERS WITH SWEET CHILI SOY SAUCE | \$425

VEGETABLE CRUDITE | \$425

BACON WRAPPED SCALLOPS | \$500

CRAB SALAD TOSTONES | \$500

LOBSTER CEVICHE | \$650

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DISPLAY HORS D'OEUVRES

Prices are per 50 pieces

BRIE WITH PEAR CHUTNEY IN PUFF PASTRY | \$375

MINI ASSORTED QUICHE | \$375

CAULIFLOWER CUPS WITH WILD MUSHROOM & BALSAMIC GLAZE | \$375

VEGETARIAN SHOT WITH HOUSE-MADE HUMMUS | \$375

ROMAINE CUPS WITH BASIL RICOTTA, ROASTED GOLDEN BEETS, &
BALSAMIC REDUCTION | \$375

ASIAN MEATBALLS WITH SESAME TERIYAKI GLAZE | \$425

POLENTA SQUARES WITH WILD MUSHROOMS & FONTINA | \$425

MINI MARTINI SHRIMP COCKTAIL WITH MANGO SALSA | \$500

SMOKED SALMON BLINI WITH MINT AIOLI & MICRO CILANTRO | \$500

DISPLAY BOARDS

FRESH VEGETABLE CRUDITES WITH PESTO AIOLI &
CHIPOTLE RANCH | \$9 PER PERSON

DOMESTIC CHEESE WITH FRUIT & NITA CHIPS | \$14 PER PERSON

SEASONAL FRESH FRUIT WITH HONEY YOGURT DIP | \$8 PER PERSON

ANTIPASTO WITH GRILLED VEGETABLES, SALAMI, ASSORTED CHEESES, &
OLIVES | \$18 PER PERSON

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