

# events by Marriott



dinner

## crafted for you

COLUMBUS AIRPORT MARRIOTT

1375 North Cassady Avenue | Columbus | OH 43219

[www.columbusairportmarriott.com](http://www.columbusairportmarriott.com)

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DINNER



FLAVOR

- salads
- salmon
- poultry
- filet
- mahi
- desserts
- beverages

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> plated > buffet > a la carte



### Plated Dinners

all dinners include selected starter, salad, dessert, and fresh coffees and teas

#### dinner starter selections

chef's soup du jour

rustic tomato basil bisque

tuscan vegetable soup

seafood bisque

caramelized sea scallops with raspberry wasabi glaze

grilled polenta with wild mushroom ragout & shaved fresh parmesan

twisted shrimp cocktail with lime and tomatillo sauce

classic beef carpaccio with black current infused oil

#### salad selections

caesar with focaccia croutons

field greens with dried cranberries, gorgonzola & toasted pinenuts, balsamic vinaigrette

spinach salad with mandarin oranges and toasted almonds, red wine vinaigrette

steakhouse wedge salad with crumbled bacon and bleu cheese dressing

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### Plated Dinner Entrees

apple walnut stuffed breast of chicken | \$ 38  
calvados thyme sauce & Wisconsin wild rice

prosciutto crusted breast of chicken | \$ 35  
wild mushroom risotto & sage maderia cream

macadamia nut crusted breast of chicken | \$ 37  
tropical chutney and ginger basmati rice

grilled mahi mahi | \$ 37  
seasonal fruit salsa, chef's couscous and fresh vegetables

roasted Atlantic salmon | \$ 36  
with wild mushroom and fingerling potato ragout

new york strip steak | \$ 44  
grilled with yukon gold gratin, and herb roasted mushrooms

filet of beef | \$ 49  
with horseradish mashed potatoes, frizzled onions and cabernet demi

peppercorn filet | \$ 51  
stuffed with Boursin® and prosciutto, wild mushroom & bacon hash

Cincinnati center cut pork chop | \$ 37  
with cherry bourbon sauce and mashed sweet potatoes



Entrees include starter, salad, fresh vegetables, dessert, bakery rolls and butter, and coffees and teas.

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### Duo Entrée Plates

selection of two | \$ 48

porcini mushroom crusted filet of beef, merlot demi reduction

grilled salmon with fresh dill sauce

rosemary skewered grilled shrimp, herb garlic butter

roasted Atlantic salmon, key lime citrus sauce

petite filet of beef, port wine demi reduction

stuffed breast of chicken with spinach, artichokes, ricotta and a red pepper sauce

Entrees include starter, salad, chef's selection of starch and fresh vegetables, dessert, fresh bakery rolls and butter, and coffees and teas.



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enhancements | \$ 7

deluxe coffee station presented with assorted flavoring syrups, shaved chocolate, rock candy stir sticks, grated orange, vanilla and chocolate biscotti

## Desserts

included in menu price

raspberry white chocolate cheesecake

apple galette with cinnamon anglaise

lemonchello lemon torte

white chocolate mousse with fresh berries

turtle cheesecake divine

chocolate dipped strawberries

chocolate seduction: flourless

chocolate cake with raspberry coulis

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### Buffet Style Dinners



enhancements | \$8  
your selection of a third entree

buffet services require a minimum of 25 guests. if guaranteed number of guests is less than 25, a \$150 fee will apply

#### western cookout | \$49

smoked chicken and tomatillo chili with sour cream & cheese  
crispy garden greens with ranch  
country fried chicken salad  
six bean salad, cilantro lime vinaigrette

selection of two entrees:  
marinated flank steak  
Jack Daniels® BBQ ribs  
mesquite rubbed chicken  
southern style pulled pork

garlic smashed potatoes  
baked western ranch beans  
baby green beans with roasted tomato vinaigrette

butter milk biscuits and corn bread with honey butter

peach pie  
buckeye pie  
fresh coffees & teas

#### classic prime rib | \$44

fresh fruit display  
pasta salad  
crisp vegetable crudite  
fresh garden salad  
carved prime rib of beef au jus with creamy horseradish

selection of second entrée:  
breast of chicken dijon  
roast pork loin  
chicken cordon bleu  
grilled north atlantic salmon

seasonal vegetables  
classic baked potatoes with butter, chives & sour cream  
rolls and butter

New York cheesecake with fresh berries

chocolate torte  
fresh coffees & teas

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### Buffet Style Dinners

#### the American | \$ 37

- redskin potato salad
- creamy coleslaw
- fresh fruit display
- crisp vegetable display
- fresh garden salad
- selection of two entrees:
  - boneless breast of chicken
  - sliced roast pork loin
  - carved roast beef au jus
  - pecan crusted atlantic salmon
- fresh green beans
- garlic chive mashed potatoes
- rolls & butter
- chef's selection of desserts
- fresh coffees & teas

#### beach BBQ | \$ 40

- grilled vegetable platters
- tomato & cucumber salad with bermuda onions and red wine vinaigrette
- chilled cavatappi pasta with fresh asparagus, Dijon vinaigrette
- selection of two entrees:
  - shrimp & scallop kabobs
  - BBQ chicken
  - baby back ribs
  - grilled skirt steak
  - grilled chicken, chipotle lime glaze
  - marinated mahi-mahi,
  - grilled pineapple salsa
- rosemary & cracked pepper roasted potatoes
- corn on the cob
- dinner rolls with creamery butter
- sliced watermelon
- warm fruit cobbler
- fresh coffees & teas



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