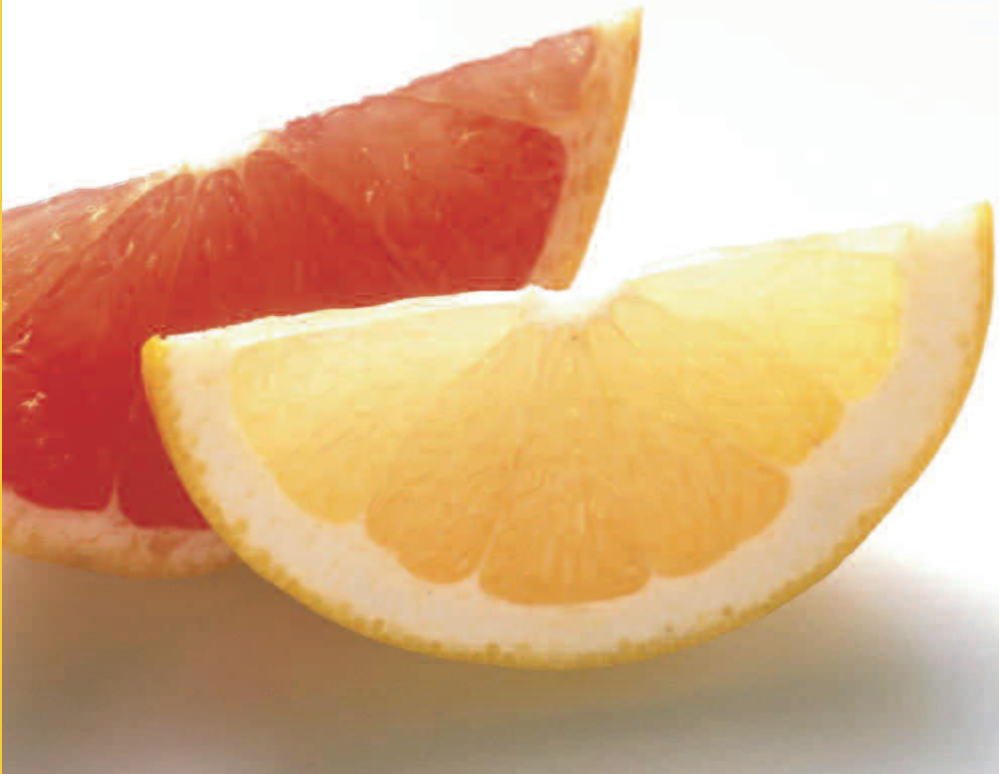


breakfast

[BREAKFAST](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[beverage](#)[planner packages](#)[technology](#)[info](#)

SEASON

[cereals](#)[juices](#)[coffee](#)[teas](#)[pastries](#)[milk](#)[yogurt](#)[eggs](#)

Continental Breakfasts

continental collage | \$14.95

selection of chilled juices

fresh fruit

assorted danish, croissants
and muffins

butter and preserves

coffee, decaffeinated coffee
and selection of bigelow teas

executive continental | \$17.95

selection of chilled juices

rainbow of fresh fruit

fruit flavored yogurts on ice

assortment of dry cereals with fresh
berries, whole bananas and 2% milk

assorted bagels, muffins, danish
and croissants

cream cheese, butter and preserves

coffee, decaffeinated coffee and
selection of bigelow teas

european continental | \$19.95

selection of chilled juices

sliced seasonal fruits and berries

individual flavored yogurts

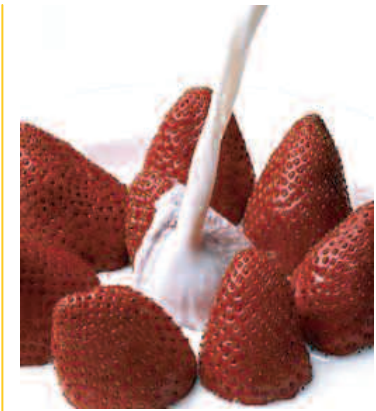
housemade almond granola

european smoked & cured meats
and cheeses

hard rolls, assorted scones
and croissants

preserves and sweet cream butter

coffee, decaffeinated coffee and
selection of bigelow teas



MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

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events by Marriott

BREAKFAST breaks lunch reception dinner beverage planner packages technology info

plated > buffet

enhancements | \$2.95

assorted individual yogurts

or

fresh strawberries

or

blueberries

hard boiled eggs | \$2.00

cottage cheese | \$2.25

turkey sausage | \$2.95

enhancements | \$3.50

assorted breakfast cereals
with whole & 2% milk

or

assorted bagels and cream cheese

enhancements | \$4.25

baked apples with cinnamon
and cranberries

or

buttermilk biscuits with sausage
and cheddar cheese

enhancements | \$4.75

breakfast parfait with flavored
yogurt, fresh fruit and granola

enhancements | \$6.25

smoked salmon with sliced
tomatoes, red onions and capers

enhancements | \$4.50

southwestern breakfast burritos:
flour tortillas filled with farm fresh
scrambled eggs, chorizo and
jack cheese, fresh guacamole,
salsa and sour cream

enhancements | \$5.50

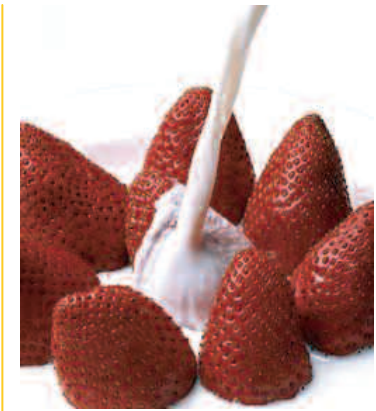
european smoked & cured meats
and cheeses with freshly baked
hard rolls

or

savory croissants with eggs,
cheese and bacon or ham

or

potato skins filled with scrambled
eggs, bacon bits and cheddar
cheese



Plated Breakfasts

breakfasts include

choice of starter (choose 1)

selection of chilled fruit juice

fruit yogurt

cinnamon muesli and dried fruit

housemade granola with berries

seasonal melon or grapefruit

fresh berry and yogurt parfait

assortment of dry cereals

fresh seasonal fruits with crème fraiche & macadamia nuts

oatmeal brulee (\$2.95 additional)

norwegian smoked salmon and bagels with cream cheese (\$5.95 additional)

assorted breakfast bakeries and creamery butter

coffee, decaffeinated coffee and selection of bigelow teas or milk

bon jour | \$14.95

cinnamon raisin french toast with warm syrup and fresh fruit

napoleon | \$15.95

fresh strawberry crepes with maple cream butter, chopped macadamia nuts and fresh fruit

american favorite | \$15.95

scrambled eggs with (choose two) fresh herbs, green chili salsa, cheddar cheese or bell peppers, served with breakfast potato and maple pepper smoked bacon

classic griddle | \$16.95

challah french toast with warm maple syrup, chicken, apple and sage sausage links, fresh fruit garnish



Plated Breakfasts

florentine | \$16.95

poached egg white, fresh spinach, broiled tomato, turkey bacon and fresh salsa

accelerator | \$24.50

grilled petit filet mignon, smoked cheddar scrambled eggs and breakfast potatoes

eggs benedict | \$17.95

traditional poached eggs with smoked canadian bacon and herb hollandaise

quiche | \$14.95

vegetable tart with mushrooms, broccoli, leeks and brie cheese

caliente | \$13.95

soft flour tortilla filled with scrambled eggs, chorizo sausage, jack cheese, green chili peppers, sour cream and cilantro salsa served with fresh fruit compote

crunchy grilled french toast | \$14.95

whole wheat bread dipped in low cholesterol eggs and crushed corn flakes, served with fresh berries, bananas and promise® spread (low cholesterol/low fat)

steak and eggs | \$22.50

with wild mushroom and bacon hash (carb conscious)

scrambled egg beaters | \$14.75

with fresh chives, steamed broccoli and broiled tomato (low cholesterol)



priced per person,
minimum of 30 guests

Buffet Breakfasts

good morning | \$19.95

selection of chilled juices
fresh seasonal fruit and berries
flavored yogurts
assorted dry cereals with 2%
and skim milk
farm fresh scrambled eggs
with fine herbs
challah french toast with warm
maple syrup
maple pepper smoked bacon
and link sausage
breakfast potatoes
assorted breakfast pastries with
sweet creamery butter and
fancy preserves
coffee, decaffeinated coffee
and selection of bigelow teas

sunrise | \$20.95

selection of chilled juices
fresh seasonal fruit and berries
flavored yogurts
homemade almond granola
assorted dry cereals with 2%
and skim milk
malted waffles with fresh berries
and warm syrup
farm fresh scrambled eggs
with fine herbs
cheese blintzes with
fresh berry compote
maple pepper smoked bacon
and link sausage
yukon gold lyonnaise potatoes
assorted breakfast bakeries, bagels
and coffee cake
cream cheese, sweet creamery
butter and fancy preserves
coffee, decaffeinated coffee
and selection of bigelow teas



*priced per person,
minimum of 30 guests*

Buffet Breakfasts

champion | \$26.95

selection of chilled juices
fresh seasonal fruit and berries
flavored yogurts
homemade almond granola
assorted dry cereals with 2%
and skim milk
smoked seafood presentation
(trout and salmon)
omelette station*: (prepared to
order with a choice of sautéed
garden fresh vegetables, crisp
bacon, honey roast ham, spinach,
pepper jack cheese and fresh
salsa [egg beaters available])
challah french toast with
warm maple syrup
maple pepper smoked bacon
and link sausage
breakfast potatoes
assorted breakfast bakeries, bagels
and fruit bread
cream cheese, sweet creamery
butter and fancy preserves
coffee, decaffeinated coffee
and selection of bigelow teas

fitness | \$17.95

selection of chilled juices
fresh seasonal fruit and berries
flavored yogurts
cholesterol free scrambled egg
beaters with garden vegetables
carrot bran muffins
turkey sausage
multi-grain pancakes
with life syrup
coffee, decaffeinated coffee
and selection of bigelow teas



*attendant required | \$85
each based on one attendant
per 35 guests

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[plated](#) > [brunch](#)



enhancements | \$8.50

waffle station*: fresh berries, warm fruit compote, whipped cream, warm maple syrup and sweet butter

enhancements | \$9.95

omelette station*: prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa



enhancements | \$12.25

smoked fish presentation: smoked norwegian salmon, mackerel and trout, assortment of bagels

enhancements | \$8.95

smoothie station*: prepared to order with fresh berries, bananas and yogurt

enhancements | \$9.25

breakfast burrito bar: soft flour tortillas filled with scrambled eggs and chorizo, jack cheese, green onions, sweet peppers, black beans, fresh cilantro, salsa and guacamole

***attendant required | \$85**
each based on one attendant per 35 guests

[plated](#) > [brunch](#)

Champagne Brunch | \$42.95

chilled orange, grapefruit, cranberry and apple juices

fresh sliced tropical fruit | assorted flavored yogurts and cereals

housemade almond granola, 2% and fat free milk

smoked fish presentation including salmon, mackerel and trout,
sliced tomatoes, red onions and capers

assorted breakfast bakeries, bagels and coffee cake

cream cheese, sweet creamery butter and fancy preserves

omelette station*: prepared to order with a choice of sautéed
garden fresh vegetables, crisp bacon, honey roast ham, spinach,
pepper jack cheese and fresh salsa

poached eggs over medallions of beef tenderloin, sauce bearnaise

potato pancakes with sour cream and apple sauce

tender field greens with a selection of dressings

fresh mozzarella and sliced tomatoes with fresh basil vinaigrette dressing

seared mahi mahi with grilled pineapple and ginger salsa

grilled breast of chicken with portobello and oyster mushroom sauce

sirloin of beef, carved to order* with peppercorn and cognac demi glace

chef's selection of fresh vegetables | roasted yukon gold potatoes

artisan bread basket with sweet creamery butter

chef's viennese dessert presentation

freshly brewed regular and decaffeinated coffee, selection of bigelow teas

our selection of champagne poured throughout brunch



*attendant required | \$85
each based on one attendant
per 35 guests

minimum of 50 guests