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FLAVOR

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MARRIOTT DALLAS/FORT WORTH AIRPORT SOUTH

4151 Centreport Blvd. | Fort Worth | TX 76155
817.358.1700 | www.dfairportmarriott.com

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Plated Dinners

all entrees include

soup or salad, selection of seasonal vegetables, chef's selection of starch, assorted bread basket and sweet creamery butter, dessert and freshly brewed coffee, decaffeinated coffee and bigelow tea selection

soups

crème asparagus

garden vegetable soup with cranberry beans and pesto oil

hearty lentil soup with roast fennel and pinenuts

steak and potato

new england style clam chowder accompanied by garlic croutons

slow roast tomato with basil crème fraiche and pecorino cheese

chef's housemade soup of the day

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our executive chef will be happy to create an appetizer based upon your selection of entrée

salads

boston bibb lettuce with tomatoes, watercress and virgin olive oil vinaigrette

petite caesar salad with focaccia croutons

market salad - baby field greens, roma tomato and english cucumbers

steakhouse salad - beefsteak tomatoes, crumbled bacon and bleu cheese dressing

spinach salad - fresh spinach leaves with tomatoes, mandarin orange segments and sweet red onion vinaigrette

marinated hearts of palm and fresh mango with citrus vinaigrette | \$4.00 additional

appetizers

five spice & sesame crusted rare tuna loin with cucumber and cashew salad, coconut curry sauce | additional \$11.00

chilled jumbo shrimp cocktail, citrus cocktail sauce, fresh lemon | additional \$11.00

artisan cheese and fruit plate with cranberry pear chutney | additional \$7.95

Plated Dinner Entrees

roulade of chicken breast | \$33.95

stuffed with baby spinach, sun-dried tomatoes and artichokes, served with steamed broccoli rabe, light thyme jus (low fat)

crusted chicken | \$32.95

pecan, mustard crusted chicken breast, leek mashed potatoes, madeira jus, haricots vert

grilled chicken breast | \$28.95

spicy couscous, fennel-apple marmalade, glazed carrots, cumin jus

free range breast of chicken | \$31.95

roasted with peruvian mashed potatoes, grilled vegetables, apple cinnamon port wine sauce

hazelnut crusted sea bass | \$39.95

spinach raviolis, butternut squash, sage nage and swiss chard

atlantic salmon | \$35.95

roasted with wild mushroom and fingerling potato ragout, green beans, vegetable coulis



Plated Dinner Entrees

ahi tuna | \$34.95

black sesame crusted, shiitake mushrooms, thai basil scented basmati rice, lemon thyme pineapple nage

– OR –



grilled and served with fresh asparagus and basmati rice, minted melon chutney (low cholesterol)

new york strip steak | \$39.95

grilled to perfection, served with yukon gold potato gratin, wilted organic spinach, herb roasted wild mushrooms

filet of beef | \$42.95

with horseradish mashed potatoes, wild mushroom ragout, frizzled onions and cabernet demi reduction

roast prime rib of beef | \$41.95

fingerling potatoes, root vegetables, natural jus, creamed horseradish (minimum 20 people)

peppercorn filet | \$42.95

stuffed with boursin cheese and prosciutto, wild mushroom and bacon hash (carb conscious)



pancetta wrapped salmon | \$36.95

grilled, roasted and served with wasabi aioli, fresh young spinach (carb conscious)



Duo Entrée Plates

porcini mushroom crusted filet mignon, merlot demi reduction
& salmon en pastry with fresh dill sauce | \$48.95
accompanied by yukon gold mashed and grilled asparagus

seared tuna fillet with grilled pineapple salsa
& rosemary skewered grilled shrimp with herb garlic butter | \$42.95
accompanied by saffron risotto and seasonal baby vegetables

roasted atlantic salmon with key lime citrus sauce
& petite filet of beef with port wine demi reduction | \$42.95
accompanied by duchess potatoes and tomato florentine

stuffed breast of chicken with spinach, artichokes and ricotta with a
red pepper sauce & herb crusted roasted sirloin with natural jus | \$38.95
accompanied by lyonnaise potatoes with broccoli polonaise

entrées include starter, dessert, fresh bakery rolls and butter,
coffees and teas.





enhancements

classic vanilla bean crème brulee served with fresh berries and a pirouette cookie crusted with chocolate and pistachios | additional \$3.00

Desserts

included in menu price

raspberry white chocolate cheesecake brulee

apple galette with cinnamon anglaise

tiramisu

new york cheesecake with fresh strawberries

“low carb” cheesecake brulee

chocolate indulgence cake with raspberry coulis and chocolate sauce

chocolate dipped strawberries

opera cake - chocolate sponge, coffee buttercream, almond dacquoise and deep chocolate ganache

enhancements

viennese table selection (minimum 25 people)
| additional \$6.95

classic vanilla bean crème brulee with fresh berries
| additional \$3.00

Buffet Style Dinners



all buffets include coffee or iced tea
minimum of 25 people

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

american buffet | \$36.95

- redskin potato salad
- creamy cole slaw
- fresh fruit display
- fresh garden salad with choice of dressing

selection of two entrées:

- grilled boneless breast of chicken
- bbq ribs
- 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

prime rib buffet | \$44.95

- fresh fruit display
- pasta salad
- fresh garden salad with choice of dressing
- carved prime rib of beef au jus with creamy horseradish*
- selection of two entrées:
 - breast of chicken dijon
 - roast pork loin
 - chicken cordon bleu
 - grilled north atlantic salmon
- seasonal julienne of vegetables
- twice baked potatoes
- rolls and butter
- new york style cheesecake with fresh strawberries
- chocolate torte

Buffet Style Dinners

italian buffet | \$36.95

grilled antipasto display
tossed garden salad with italian vinaigrette
caesar salad with parmesan croutons
rotini pasta salad
selection of two entrées:
shrimp scampi
tortellini primavera
chicken parmesan
lasagna (meat or vegetable)
fresh zucchini and tomato concasse
red bliss potatoes
italian bread with herb olive oil
tiramisu
italian cream cake

beach bar-b-que | \$36.95

red and yellow tomato and cucumber salad with bermuda onions and red wine vinegar and oil
chilled cavatappi pasta and fresh pencil asparagus, dijon vinaigrette
selection of two entrées:
shrimp and scallop kabobs
barbecued chicken
baby back rib
grilled skirt steak, chimichurri sauce
grilled breast of chicken, chipotle lime glaze
marinated mahi-mahi, grilled pineapple salsa
8 oz. new york strip (additional \$6.00)
7 oz. lobster tail (one per person, additional \$10.00)
twice baked potato
corn on the cob
corn bread with sweet creamery butter
sliced watermelon
seasonal fruit cobbler



all buffets include coffee or iced tea
minimum of 30 people

Buffet Style Dinners

the mediterranean | \$39.95

classic italian soup with sausage, potato and kale

antipasto display

shaved fennel and orzo pasta salad with chanterelle mushrooms

balsamic marinated grilled vegetables includes zucchini, portobello mushrooms, marinated artichoke hearts, assorted olives and fresh mozzarella

selection of two entrées:

grilled swordfish with roasted tomatoes & olive tapenade

grilled tuscan chicken with roasted red peppers, green olives and rosemary

roasted salmon with clams and mussels, spicy romesco

garlic and oregano shrimp with white bean stew

(three shrimp per person)

wild mushroom risotto

oven roasted vegetable ratatouille

focaccia and italian breads

sweet creamery butter & olive oil

biscotti spears

crème brulee cheesecake



all buffets include coffee or iced tea
minimum of 50 people

*chef/attendant required | \$85

each based on one attendant
per 35 guests

Buffet Style Dinners

southwestern | \$37.95

anasazi bean soup with
mini blue corn frizzles

tossed wild greens, pine nuts,
tequila vinaigrette

cheese tortellini and
adobo chicken salad

bourbon drenched fruit salad

roasted corn and black bean salad,
cilantro oil

selection of two entrées:
lime and garlic marinated strip steaks,
wild mushroom and chili onion
marmalade
pork tenderloin, honey guajillo glaze,
black-eyed pea relish
toasted cumin rubbed salmon,
cranberry-chipotle sauce

zucchini, yellow squash & mushrooms
with chayote lime butter

black beans and spicy rice

dinner rolls and sweet creamery butter

chocolate truffle cake

cinnamon tortilla, caramel sauce

western cookout | \$39.95

smoked chicken and tomatillo chili
with toppings of sour cream, shredded
cheese & scallions

crispy garden greens, ranch dressing

glazed yam and pecan salad

fennel, artichoke and asparagus salad

selection of two entrées:

kansas city strip steaks, peppery
mushroom relish
jack daniel's barbecue ribs
mesquite rubbed roast chicken

housemade creamy garlic mashed
potatoes

baked western ranch beans

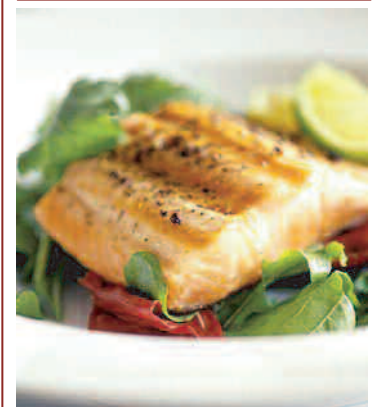
baby green beans, roasted tomato
vinaigrette

country fried onions

buttermilk biscuits and sourdough rolls
with honey butter

peach pie

chocolate peanut butter torte



all buffets include coffee or iced tea
minimum of 50 people

Buffet Style Dinners



[steak and potato](#) | \$39.95

homemade potato salad

cole slaw

sliced ripe tomatoes, cucumbers and red onions
vinaigrette

mixed garden greens, cucumbers,
yellow pepper and croutons with bacon ranch dressing

corn muffins and sweet butter

baked potato bar with appropriate accompaniments

roasted corn on the cob with parmesan cheese

grilled strip steak

grilled chicken

apple caramel pie

brownies

all buffets include coffee or iced tea
minimum of 50 people