

events by Marriott



BREAKFAST



BREAKS



LUNCH



RECEPTION



BEVERAGE



HEALTHY

crafted for you

Los Angeles Marriott Burbank Airport Hotel & Convention Center

2500 N Hollywood Way | Burbank | CA 91505

www.marriottburbankairport.com

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breakfast

BREAKFAST

breaks

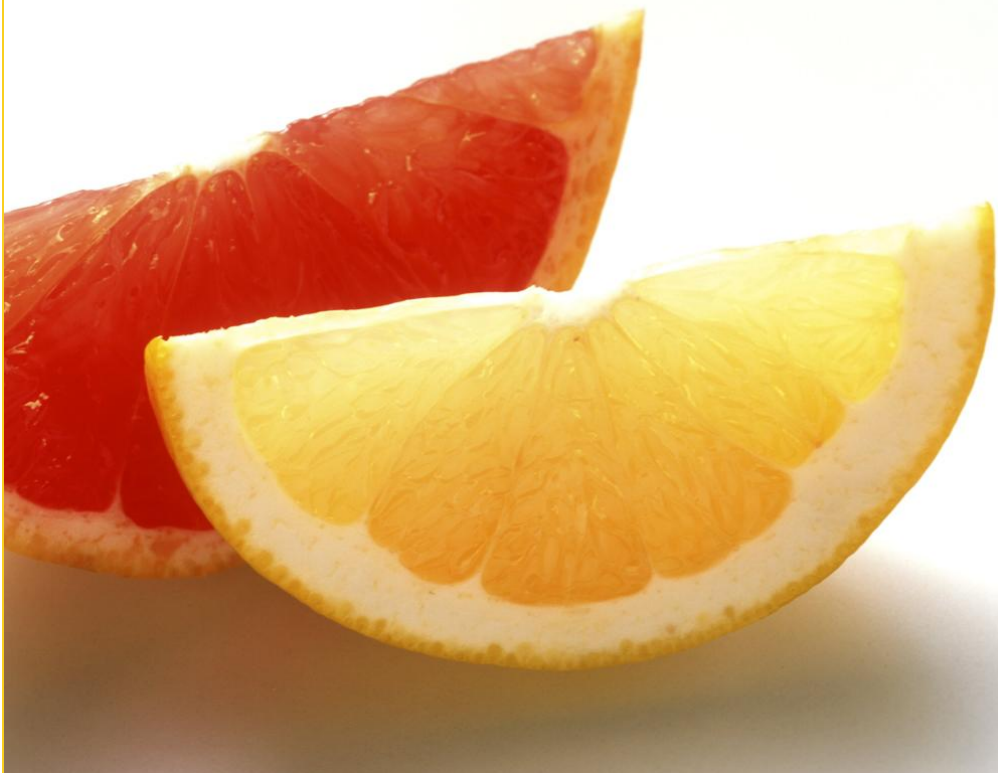
lunch

reception

dinner

beverage

healthy



SEASON

cereals
juices
coffee
teas
pastries
milk
yogurt
eggs



Breakfast Buffet

The Continental | \$18.00

Freshly Squeezed Orange Juice, Sliced Seasonal Fruits and Berries, Assortment of Breakfast Pastries and Breads, Sweet Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Infusions

The International | \$24.00*

Freshly Squeezed Orange Juice and Cranberry Juice, Sliced Seasonal Fruits, Assortment of Breakfast Pastries and Breads, Sweet Butter and Fruit Preserves, Scrambled Eggs, Sausage and Bacon, Breakfast Potatoes, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal Infusions

Burbank Breakfast Buffet | \$30.00*

Freshly Squeezed Orange, Grapefruit and Cranberry Juice, Assortment of Breakfast Pastries and Breads, Sweet Butter and Fruit Preserves, Seasonal Sliced Fruits and Berries, Individual Fruit Yogurts, Breakfast Cereals and Granola with Whole and Skim Milk, French Toast with Warm Maple Syrup, Scrambled Eggs, Breakfast Potatoes, Smoked Bacon and Sausage, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal Infusions

*A \$75.00 Labor Fee will apply to all meal functions where final guarantee is less than (25) guests.

Breakfast Buffets are served to last (1 ½) Hours

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Plated Breakfast

Menu includes: Freshly squeezed orange juice, assortment of breakfast pastries, bowl of seasonal berries, freshly brewed regular and decaffeinated coffee, selection of teas and herbal infusions

Scrambled Eggs with Fresh Chives | \$ 22.00

Scrambled Eggs, Fresh Chives, Breakfast Potatoes, Choice of Bacon, Sausage or Ham

Breakfast Burrito | \$ 22.00

Scrambled Eggs, Beans, Cheddar Cheese, Guacamole, Pico de Gallo, Sour Cream

Traditional Style Eggs Benedict | \$ 25.00

Poached Egg, Canadian Bacon and Hollandaise Sauce on an English Muffin and Roasted Potatoes

Crispy Cinnamon French Toast | \$ 21.00

Thick Egg Bread dipped in Cinnamon Nutmeg Batter coated with Crispy Corn Flakes, sautéed to Golden Perfection, Boysenberry Maple Syrup, Bacon and Sausage

Fit For You

Scrambled Tofu with Potato | \$ 20.00



Onion, Bell Pepper and Garlic, Scrambled Tofu served with Potato, Lentil and Sweet Onion Hash

Fat 16g, saturated fat 2.5g, cholesterol 0mg, carbs 41g, protein 23g, calories 340

Breakfast Wrap | \$ 20.00



Scrambled Egg Substitute, Mixed with Grilled Zucchini, Grilled Summer Squash, Tomato Salsa, and Baby Spinach Wrapped in a Warm Flour Tortilla served with a Fresh Fruit Medley

Fat 4g, saturated fat 1g, cholesterol 0mg, carbs 52g, protein 15g, calories 290

A \$75.00 Labor Fee will apply to all meal functions where final guarantee is less than (15) people (14 guests or less, entrée must be plated)
Breakfast Buffets are served to last (1 1/2) Hours

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Coffee Express | \$8.00

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Pick Me Up | \$ 12.00

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas, Hot Chocolate, Red Bull and Monster Energy Drinks, Assorted Soft Drinks and Bottle Water

Java Break | \$14.00

Freshly Brewed Gourmet Flavored Coffees, served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Lemon and Orange Zest, Biscotti, Chocolate Dipped Coconut Macaroons, Chilled Cappuccinos

Healthy Break | \$14.00

Assortment of Low-Fat Yogurts, High Fiber Snack Bars and Protein Bars, Whole Fresh Seasoned Fruit, Low-Fat Cheese Sticks, Trail Mix with Dried Fruits and Nuts, Naked® Juices and Bottled Water

English Tea Time | \$14.00

Assortment of Finger Sandwiches, Flavored Scones served with Devonshire Cream, Shortbread Biscuits, Chocolate Dipped Macaroons, Petite Fours, Assorted Teas and Herbal Infusions

Cookie Caper | \$12.00

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Peanut Butter Cookies, Brownies, and Rice Krispie Treats, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Dreamscicle | \$10.00

Dove® Ice Cream Bars, Assorted Frozen Fruit Bars, Drumsticks and Ice Cream Sandwiches, Assorted Soft Drinks and Bottled Water

Alvero Street | \$16.00

Corn Tortilla Chips, Fresh Guacamole, Fire Roasted Salsa, Salsa Verde and Fresh Tomato Salsas, Southwest Black Bean Spring Rolls, Cinnamon Churros and Fruit Empanadas, Assorted Soft Drinks and Bottle Water

7th Inning Stretch | \$16.00

Mini Hot Dogs, Popcorn, Peanuts "In the Shell", Cracker Jacks, Warm Soft Pretzels with Golden Mustard, Tortilla Chips with Warm Queso, Root Beer and Assorted Soft Drinks and Bottled Water

Simply Delicious | \$16.00

Warm Gourmet Potato Chips , Pita Chips and French Bread Baguettes, with a Selection of Toppings to include Brie, Boursin and Bleu Cheese display, Parmesan and Chipotle Aioli, French Onion Dip and Warm Spinach Artichoke Dip, Assorted Soft Drinks and Bottle Water



*Per person prices require a minimum of 25 guests. Package Breaks are 1½ hours. *A \$75.00 Labor Fee will apply to all Package Breaks where final guarantee is less than (25) guests.*

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ENHANCEMENTS

BEVERAGES

Coffee, Decaffeinated Coffee, and Tea	_____	\$50.00/gallon
Fresh Squeezed Orange or Grapefruit Juice	_____	\$45.00/gallon
Lemonade	_____	\$42.00/gallon
Fruit Punch	_____	\$42.00/gallon
Assorted Regular and Diet Sodas	_____	\$ 4.00/each
Assorted Mineral Waters (Still & Sparkling)	_____	\$ 4.00/each
Assorted Flavored Snapple	_____	\$ 4.50/each
Red Bull or Monster Energy Drinks	_____	\$ 5.00/each

BAKED GOODS

Assorted Danish Pastries	_____	\$38.00/ dozen
Croissants with Butter and Preserves	_____	\$38.00/ dozen
Assorted Muffins	_____	\$38.00/ dozen
Assortment of Breakfast Breads	_____	\$38.00/ dozen
Freshly Baked Cinnamon Rolls	_____	\$38.00/ dozen



Assortment of Bagels with Cream Cheese	_____	\$40.00/ dozen
Smoked Salmon (Lox) with Condiments	_____	\$6.00/ pp
Assortment of Plain and Flavored Yogurt	_____	\$4.00/each
Freshly Baked Gourmet Cookies to include: <i>Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies</i>	_____	\$38.00/dozen
Assorted Freshly Baked Brownies	_____	\$38.00/dozen

SNACKS

Assorted Dove Ice Cream Bars	_____	\$4.00/each
Granola Bars/Power Bars	_____	\$3.00/each
Mixed Nuts (Serves 8 – 10 ppl)	_____	\$22.00/pound
Tortilla Chips with Fire Roasted Salsa	_____	\$5.00/ pp
Tortilla Chips with Fresh Guacamole	_____	\$6.00/ pp
Potato Chips with Onion Dip	_____	\$5.00/ pp
Pretzels (hard)	_____	\$8.00/ pound
Assortment of Candy Bars	_____	\$36.00/ dozen
Sliced Fresh Seasonal Fruit	_____	\$7.00/pp
Whole Fresh Fruit Assortment	_____	\$2.00/each

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ESSENCE

fit for you
executive lunch boxes
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pasta
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sandwiches

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HEALTHY



Two Course Plated Lunch

Fit For You

Grilled Chicken Salad with Black Bean Salsa | \$27.00

Grilled Chicken with a Mixed Green Salad, Served with Homemade Tomato, Corn, and Black Bean Salsa

Fat 19g, saturated fat 3g, cholesterol 80mg, protein 32g, calories 350

Beef Tenderloin Salad | \$27.00

Fresh Baby Greens, Tomatoes, Cucumbers, and Blue Cheese, Topped with Grilled Lean Beef Tenderloin and Caramelized Onions

Fat 18g, saturated fat 8g, cholesterol 100mg, carbs 52g, protein 15g, calories 290

Smoked Turkey Panini | \$25.00

Smoked Turkey Breast, Monterey Jack Cheese, Spinach, and Onions with a Red Pepper Pesto Dressing in a Whole-Wheat Ciabatta Bread

Fat 18g, saturated fat 5g, cholesterol 55mg, carbs 33g, protein 26g, calories 400

Grilled Free-Range Chicken | \$27.00

Grilled Free-Range Chicken Breast Served with a Corn and Black Bean Salsa accompanied with Ancho Pepper Fruit Sauce

Fat 6g, saturated fat 1.5g, cholesterol 20mg, carbs 44g, protein 13g, calories 270

“Fit for You” Entrees include a Freshly Sliced Seasonal Fruit and Berry Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Ice Teas

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Three Course Plated Lunch

Select One Soup or Salad with your Lunch Entree

Caesar Salad, Crisp Romaine Lettuce, Creamy Caesar Dressing and Parmesan Chips

Garden Salad, Romaine Lettuce, Mozzarella Cheese, Cucumber, Carrot and Cherry Tomato, served with Ranch Dressing

Caprese Salad, Mixed Greens served with Tomato and Buffalo Mozzarella Served with Balsamic Vinaigrette

SOUPS (Included in lunch entrée prices)

Chicken Noodle, Minestrone, Broccoli Cheese or Corn and Potato Chowder

POULTRY

Chicken Dijon | \$29.00

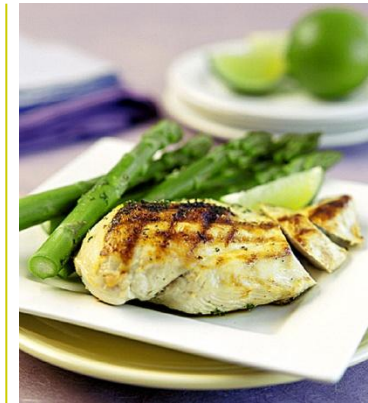
Free Range Chicken Breast, Dijon & Rosemary, Wild Mushroom Demi served with Rice Pilaf and Vegetable Medley

Chicken Romano | \$30.00

Herb Grilled Chicken Breast topped with Smoked Mozzarella served with Linguini and Tomato Basil Sauce

Chicken Wellington | \$30.00

Chicken Breast Wrapped in a Pastry Shell served with Demi Glace, Roasted Potatoes, and Vegetable Medley



Entrees Includes Your Choice of Soup or Salad, Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Teas, Warm Rolls and Sweet Butter. When more the (1) entrée is requested, the higher price prevails.

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Plated Lunch

BEEF

New York Steak and Shrimp | \$37.00

New York Steak rubbed with Tarragon, Chives, Parsley, and Garlic, Marinated Grilled Jumbo Shrimp served with Corn Pudding, Chef's selection of Starch and Fresh Seasoned Vegetables

Beef Kabobs | \$34.00

Filet of Beef accompanied with Bell Pepper Onion Skewer, Grilled to Perfection and served with Teriyaki Ginger Soy, Rice Pilaf and Vegetable du Jour

SEAFOOD

Sunfire Salmon | \$32.00

Seared Salmon over Mashed Potatoes with Caramelized Onions and Rum Sauce, Chef's selection of Fresh Seasonal Vegetables

Citrus Tilapia | \$30.00

Pan Seared Tilapia glazed with Orange and Lemon Juice and Fresh Ginger, Mashed Sweet Potato, Fresh Seasonal Vegetables,



VEGETARIAN

Vegetable Wellington | \$29.00

Puff Pastry Stuffed with Mushroom, Eggplant, Squash, and Goat Cheese served with Purple Potatoes and Leek Puree Sauce

Vegetarian Lasagna | \$27.00

Layers of Lasagna filled with Spinach, Broccoli, Carrots, Zucchini, topped with Béchamel Sauce, Mozzarella and Parmesan Cheese

Dessert (Included In Lunch entrée prices)

Lemon Bombay

New York Style Cheesecake

Caramel Apple Crisp

California Fruit Tart

Classic Carrot Cake

Hazelnut Crunch Cake

Entrees Includes Your Choice of Salad and Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Teas, Warm Rolls and Sweet Butter. When more the (1) entrée is requested, the higher price prevails.

A \$75.00 Labor Fee will apply to all meal functions where final guarantee is less than (25) guest.

Prices are per person. A customary 21% taxable service charge and sales tax will be added to prices

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Boxed Lunches

“BLATT” Sandwich | \$25.00

Bacon, Lettuce, Avocado and Tomato on a Freshly Baked Croissant, Snack Chips, Pasta Salad, Whole Fruit, Freshly Baked Gourmet Cookie, Soft Drink or Bottled Water

Turkey Sandwich | \$25.00

Sliced Turkey, Lettuce, Avocado, Tomato on a Freshly Baked Croissant, Snack Chips, Potato Salad, Whole Fruit, Homemade Brownies, Soft Drink or Bottled Water

Roast Beef | \$25.00

Sliced Roast Beef, Peppers Red Onions and Lettuce served with Garlic Lemon Mayonnaise, Snack Chips, Pasta Salad, Whole Fruit, Freshly Baked Gourmet Cookie, Soft Drink or Bottled Water

Vegetarian Panini | \$21.95

Grilled Bell Peppers, Grilled Portobello Mushroom, Fresh Mozzarella and Fresh Basil Pesto, Mayonnaise on a Ciabatta Bread, Snack Chips, Potato Salad, Whole Fruit, Homemade Brownies, Soft Drink or Bottled Water



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Lunch Buffet

The Deli | \$28.00

Garden Salad with Choice of Two Dressings, Assorted Deli Meats to include: Roast Beef, Ham, Turkey, Prosciutto and Pastrami, Sliced Tomatoes, Cheese, Lettuce, Pickles and Condiments, Assorted Breads and Rolls, Pasta Salad, Individually Bagged Potato Chips, Sliced Seasonal Fresh Fruits, Freshly Baked Gourmet Cookies, Regular, Decaffeinated Coffee and Ice Tea



Buffets require a minimum guarantee of 25 guests . A \$75.00 Labor Fee will apply to all meal functions where the final count is less than (25) guests.

Burbank Bistro | \$32.00

Tossed Green Salad, Potato Salad, Pasta Salad, Garbanzo Salad, Bone-In Chicken in Rotisserie with Fresh Herbs, Baked Salmon with Lemon Butter Sauce, Roasted Potatoes, Vegetable Medley, Hazel Nut Crunch Cake, Pear Tart, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Little Italy | \$32.00

Caesar Salad with Garlic Croutons, Tomato Feta Salad, Chicken Parmesan, Vegetable Lasagna Primavera, Penne Pasta with Mild Italian Sausage and Roasted Tomato Sauce, Garlic Bread, Tiramisu and Flavored Biscotti, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

South of the Border | \$30.00

Mexican Chopped Salad with Honey Lime Dressings, Black Bean, Jicama and Grilled Corn Salad, Carne Asada, Chicken Enchiladas, Spanish Rice, Refried Beans, Guacamole, Salsa Picante and Verde, Sour Cream, Warm Corn and Flour Tortillas, Caramel Flan and Tres Leches Cake, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Day at the Beach | \$34.00

Fresh Fruit Salad, Cucumber and Onion Salad, Traditional Coleslaw, Roasted Red Bliss Potato Salad, Corn on the Cob, Crispy Fried Chicken, Grilled Rib Eye Steaks, Fresh Baked Rolls and Sweet Butter, Apple Crisp and Brownies, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

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ESSENCE

canapés

shrimp

wraps

bruschetta

tenderloin

cheese

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Hors d' oeuvres

Cold | \$4.00 per piece

- Herb Boursin and Sundried Tomato Crostini
- Pesto Chicken on Toast Point
- Brie and Almond Canapé
- Chicken Pate and Sage Crostini
- Chipotle Chicken Salad on Tostada Triangle
- Salmon Pinwheels
- Black and Green Olive Tapenade Bruchetta
- Crab Salad in Cucumber Cup
- Asiago Stuffed Dates with Bacon and Smoked Paprika



Deluxe Hors d'oeuvres Selection

Hot | \$4.00 per piece

- Vegetable Tempura
- Oriental Spring Roll
- Blue Cheese and Caramelized Onion Squares
- Mushroom Strudel
- Sweet Chili Chicken Drumettes
- Chicken & Beef Skewers with Teriyaki Sauce
- South Western Black Bean Spring Roll
- Sweet Potato and Caramelized Pecan Purse
- Parmesan Artichoke Hearts with Goat Cheese
- Quiche in Prosciutto Cups
- Spanikopita

Cold | \$5.00 per piece

- California Rolls
- Salmon Mousse on Cucumber
- Cocktail Shrimp
- Seared Ahí Medallions with Wasabi Cream on Sesame Wonton
- Roasted Garlic Shrimp on Pesto Crostini
- Crab Salad Tostada Bites
- Pepper Custard Steak with Horseradish Cream on Garlic Crostini
- Fois Gras with Port Glaze on Toast Point

Hot | \$5.00 per piece

- Smoked Salmon in Puff Pastry
- Boneless Sweet and Sour Spare Ribs
- Shrimp Tempura
- Crab Cake with Cajun Cream
- Chicken Flantas
- Beef & Mushroom Puff Pastry
- Coconut Shrimp with Sweet Chili Lime Sauce
- Duck Pizza Rounds with Hoisin and Scallions

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Displays

(Per Person Price - Minimum 25 Guests)

Fresh Fruit | \$7.00

Vegetable Crudités with Dip | \$7.00

Fresh Fruit and Cheese | \$10.00

Domestic and International Cheese Display | \$8.00

Chilled Cocktail Shrimp | \$8.00

European Cold Cut and Cheese Display | \$10.00



Dip Station | \$10.00 per person

Spinach and Artichoke Dip, Hummus and Teatziki Served with Baguettes, Crostini and Pita Bread

Bruchetta Bar | \$9.00 per person

Tomato, Basil and Garlic, Wild Mushroom, Green and Black Olive Teppenade with Garlic Herb Crostini and Crusted Breads

Antipasto Display | \$14.00 per person

Pesto Mozzarella, Tomatoes, Roasted Red Peppers and Artichokes, Marinted Olives, Prosciutto and Salami with Rolls, Lavosh and Baguettes

Medley of Middle Eastern Delights | \$9.00 per person

Hummus, Baba Ghanoush, Spicy Eggplant, Tapanades, Deluxe Olive Assortment, Pickled Vegetables, Pita Breads and Toasted Crostini

Sushi | \$18.00 per person

Featuring California Rolls, Tuna Tataki, Ebi, Spicy Tuna Roll, and Assorted Sashimi, Futomaki Served with Pickled Ginger, Spicy Wasabi and Soy Sauce

Carving Board Specialties*

Whole Roast Turkey | \$210 each *(Serves 25 Guests)*
Served with Whole Cranberry Sauce and Tarragon Aioli

Orange-Bourbon Glazed Ham | \$240 *(Serves 35 Guests)*
Served with Rasin Jus and Whole Grain Mustard Aioli

Herb Crusted Tenderloin of Beef | \$350 *(Serves 25)*
Served with Rich Port Demi Sauce and Rosemary Aioli

Savory Prime Rib | \$365 *(Serves 30)*
Served with Natural Jus and Creamy Horseradish Aioli

Salmon En Croute | \$285 *(Serves 25)*
Served with Lemon Dill Caper Sauce

*All Carving Board Specialties served with Yellow and Whole Grain Mustard, Mayonnaise and Artesian Rolls

*Carving Attendant Required at \$150

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Specialty Stations

Nacho Bar | \$9.00 per person

Fresh Tri-Color Tortilla Chips, Warm Queso, Jalapenos, Salsa, Sour Cream and Guacamole

Wing Stop | \$9.00 per person

Grilled Chicken Wings with Teriyaki and Buffalo sauces, served with Celery and Carrots Sticks, Blue Cheese and Ranch Dip

Vietnamese Lettuce Wraps | \$16.00 per person

Diced Asian Grilled Chicken served with Lettuce, Leaves, Julienne Carrots, Bean Sprouts, Daikon Radish, and Mint, Soy Ginger Dipping Sauce and Vietnamese Dipping Sauce

***Pasta Bar | \$15.00 per person**

Fettuccine, Tortellini and Ravioli served with Marinara, Pesto and Alfredo Sauce, Freshly Grated Parmesan Cheese and Garlic Bread

***Fajita Bar | \$15.00 per person**

Chicken and Beef Fajita Meat, Sautéed with onions and green peppers and served with Warm Flour Tortillas, Salsa, Sour Cream and Guacamole

***Asian Station | \$18.00 per person**

Stir Fry Teriyaki Chicken, Bean Sprouts, Green Onion, Baby Corn, Baby Bok Choy, Red Bell Pepper, Snow Peas served with Choice of Sticky Rice, Lo Mein Noodles, Ginger Soy, Crisp Chow Mein Noodles, and Roasted Cashews

***Action Station Option Available, Chef Attendant Fee of \$150 per Chef**

Dessert Stations

Make Your Own Sundae Bar | \$10.00 per person

Vanilla & Chocolate Ice Cream, served with Chocolate, Caramel and Strawberry Sauces, Crushed Oreo Cookies, Chocolate and Rainbow Sprinkles, Chopped Nuts, Whipped Cream and Maraschino Cherries

Bananas Foster | \$10.00 per person

Bananas in Brown Sugar, Butter, Cinnamon and Rum Flambé over Vanilla ice Cream

Chef Attendant Fee of \$150.00 per Chef

Cherries Jubilee | \$10.00 per person

Bing Cherries Cooked in Brandy Flambé over Vanilla Ice Cream

Chef Attendant Fee of \$150.00 per Chef

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Plated Dinner

Select one salad for your dinner |

Caesar Salad, Crisp Romaine Lettuce, Creamy Caesar Dressing and Parmesan Chips

Garden Salad, Romaine Lettuce, Mozzarella Cheese, Cucumber, Carrot and Cherry Tomato

Caprese Salad, Mixed Greens served with Tomato and Buffalo Mozzarella served with a choice of Balsamic Vinaigrette or Ranch Dressings

Boston Bibb Wedge, Served with Beef Steak Tomato, Blue Cheese, Bacon and Chives with Roquefort Dressing

Baby Mixed Greens, with Poached Pear served with Gorgonzola Cheese Marinated in Extra Virgin Olive Oil and Balsamic Vinaigrette, Sprinkled with Candied Walnuts



Poultry

Chicken Wellington | \$35.00

Chicken Breast Stuffed with Ground Mushroom Duxelles, Baked in Puff Pastry and served with Shitake Mushroom Sauce, Garlic Mashed Potatoes, and Braised Seasonal Vegetables

Mediterranean Chicken | \$37.00

Boneless Breast of Chicken with Sun Dried Tomatoes, Asparagus, and Proscuitto in Béchamel Sauce, Rice Pilaf, and Vegetable Ragout

Roasted Chicken | \$35.00

Rosemary Roasted Chicken with Parmesan Mashed Potatoes, Sautéed Spinach and Garlic Chicken Jus

Grilled Chicken | \$38.00

Grilled Chicken Breast stuffed with Black Forest Ham and Saga Blue Cheese, Sour Cream and Chive Mashed Potatoes and Asparagus Spears

All Selections Include a Choice of Salad and Dessert, Freshly Brewed Regular or Decaffeinated Coffee, Hot and Iced Teas, Warm Rolls and Sweet Butter. When more than (1) entrée is requested, the higher price prevails.

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Beef

Grilled Beef Tenderloin | \$40.00

Beef Tenderloin with Sweet Potato Mash, Corn Cake and Mustard Cream Sauce, Seasonal Vegetable Medley

New York Steak | \$44.00

Pepper Crusted New York Steak with Worcestershire Glazed Portobello Planks, Garlic Mashed Potatoes, Carrots, Shallots and Broccolini with Pecan Brown Butter

Filet of Beef | \$46.00

Filet of Beef with Cabernet Glaze, Caramelized Shallot Mashed Potatoes and Roasted Root Vegetables

Prime Rib of Beef | \$42.00

Certified Angus Beef with Garlic-Horseradish Crust, slowly roasted to perfection. Served with Cabernet Jus, Scalloped Yukon Gold Potato Gratin, Broccolini and Honey Glazed Carrots



Seafood

Pan Roasted Sea Bass | \$39.00

Sea Bass with Fresh Herbs Balsamic Vinaigrette on a Bed of Couscous served with Asparagus and Grilled Roma Tomatoes

Pan Seared Halibut | \$41.00

Halibut with Roasted Pepper Cream Sauce, Smashed Potatoes, Sautéed Spinach and Mushrooms

Filet of Salmon | \$43.00

Perfectly Roasted Salmon Filet a top Fennel, Tomato and Spinach Risotto

Perfect Pairings

Citrus Chicken Breast and Grilled Shrimp | \$52.00

Grilled Chicken Breast with Orange Balsamic Vinaigrette served with a Trio of Grilled Shrimp, Saffron Pearl Couscous and Asparagus Spears

Filet of Beef and Rosemary Chicken | \$57.00

Filet of Beef with Port Glaze and Rosemary Roasted Chicken with Garlic Jus, Sage Roasted Sweet Potatoes, Zucchini and Summer Squash Medley

All Selections Include a Choice of Salad and Dessert, Freshly Brewed Regular or Decaffeinated Coffee, Hot and Iced Teas, Warm Rolls and Sweet Butter. When more than (1) entrée is requested, the higher price prevails.

A \$75.00 Labor Fee will apply to all meal functions where final guarantee is less than (25) guests.

Los Angeles Marriott Burbank Airport Hotel & Convention Center

2500 N Hollywood Way | Burbank | CA 91505

events by Marriott

breakfast

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DINNER

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healthy

Vegetarian

Vegetable Lasagna | \$34.00

Layers of Lasagna Filled with Spinach, Broccoli, Carrots, Zucchini, Topped with Béchamel Sauce, Mozzarella and Parmesan Cheese

Grilled Vegetable Napoleon | \$36.00

Fresh Mozzarella, Tomato Pesto, Fresh Herbs, and Tomato Coulis with crispy Phyllo Crust

Portobello Mushroom | \$35.00

Marinated in Extra Virgin Olive Oil and Balsamic Vinegar filled with Fresh Seasonal Vegetables on a bed of Israeli Couscous

Stuffed Yellow Tomatoes | \$36.00

Yellow Tomatoes Stuffed with Grilled Wild Mushrooms and Parmesan Cheese on Buttered Polenta



Dessert *(included in dinner entrée price)*

Tiramisu

Lady Fingers with Rich Coffee, Mascarpone Cheese, Bitter Sweet Chocolate and Sweet Marsala Wine

Vanilla Crème Brulee

A classical French Custard Dessert served with Fresh Raspberries

Chocolate and Vanilla Mousse

Swirled with Kahlua and Bailey's Cream, Seasonal Berry Garnish

Decadent Flourless Chocolate Cake

Served with Fresh Raspberries and Raspberry Coulis

Designer Dessert

(add \$5.00 to dinner entrée price)

Tart Raspberry with Zesty Lemon Mousse with Fresh Raspberries, Lemon Biscuit and White Chocolate Abstract

Trio of Chocolate Mousse, Dark Milk and White Topped with Chocolate Shavings and Dark Chocolate Abstract



All Selections Include a Choice of Salad and Dessert, Freshly Brewed Regular or Decaffeinated Coffee, Hot and Iced Teas, Warm Rolls and Sweet Butter. When more than (1) entrée is requested, the higher price prevails.

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Dinner Buffet

Executive Buffet | \$48.00

Green Salad with Tomato, Red Onion, Baby Corn, Ranch and Italian Vinaigrette, Coleslaw with Cabbage, Carrots, Red Onion and Cilantro, Roasted Red Skin Potato Salad with Lemon Vinaigrette, Rosemary Chicken Breast with Garlic Chicken Jus, Sliced Sirloin of Beef with Dijon Cream Sauce, Baked Salmon Encroute with Dill Sauce, Vegetables Medley, Caramelized Shallot Mashed Potato, Assorted Mini Cakes, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

California Buffet | \$46.00

Mixed Baby Greens with Tomato, Cucumber, Julianne Carrots, Balsamic Vinaigrette, Marinated Cucumber and Red Onion Salad, Rainbow Pasta Salad, Mixed Baby, Grilled Citrus Chicken with Pan Gravy, Filet of Beef with Cabernet Demi Glace, Salmon with Lemon Caper Sauce, Saffron Scented Couscous with Toasted Pine Nuts, Garlic Mashed Potatoes, Seasonal Vegetable Medley, Tiramisu, Hazelnut Crunch Cake, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Tuscan Buffet | \$48.00

Caesar Salad with Shaved Parmesan Chips, Garlic Toasted Croutons and Creamy Caesar Dressing, Tomato and Mozzarella Salad, Artichoke Salad, Orzo Pasta with Grilled Asparagus and Lemon Olive Oil Drizzle, Mediterranean Chicken Breast with Sun-Dried Tomatoes, Asparagus and Prosciutto in Béchamel Sauce, Roasted Sage Pork Loin with Plum Tomato Ragout, Pan Roasted Sea Bass with Fresh Herbs and Balsamic Vinaigrette, Cheese Tortellini with Alfredo Sauce, Sautéed Garlic Brocolini, Tiramisu, Hazelnut Crunch Cake, Italian Petite Fours, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

A \$75.00 Labor Fee will apply to all meal functions where final guarantee is less than (25) people.

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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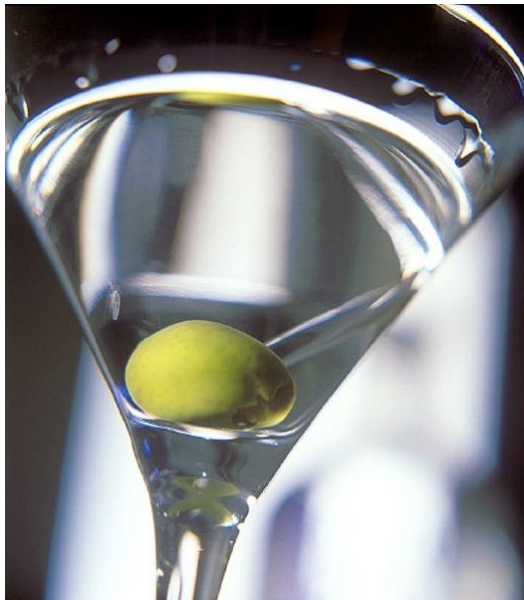
reception

dinner

BEVERAGE

healthy

Beverages



Cocktails

	Hosted Bar	Cash Bars
Premium Well	\$7.50 per drink	\$7.25 per drink
Super Premium	\$8.25 per drink	\$8.50 per drink
Luxury	\$9.00 per drink	\$9.25 per drink
Imported Beer	\$6.00 per bottle	\$6.25 per bottle
Domestic Beer	\$5.00 per bottle	\$5.25 per bottle
Non-Alcoholic Beer	\$5.00 per bottle	\$5.25 per bottle
Premium Wine	\$7.50 per glass	\$7.75 per glass
Top Shelf Wine	\$7.50 per glass	\$8.75 per glass
Champagne	\$8.00 per glass	\$8.25 per glass
Martini	\$9.00/\$11.00 per glass	\$9.25/\$11.25 per glass
Assorted Juices	\$4.00 per drink	\$4.25 per drink
Soft Drinks	\$3.00 per drink	\$3.00 per drink
Bottled Water	\$3.00 each	\$3.00 each

- Bartender Fee - \$150 per bartender plus sales tax
- Cash Bar Prices includes sales tax.
- Hosted Bar Prices Subject to Service Charge (21%) and Sales tax (9.25%)

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Marriott Featured Brands

Premium Well | \$7.50

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Maker's Mark Bourbon
Canadian Club
J&B Scotch
Cuervo Gold Tequila
Malibu Rum

Super Premium | \$8.25

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jack Daniel's Whiskey
Seagram's VO
Chivas Regal Scotch
Cuervo 1800 Tequila
Captain Morgan Rum

Deluxe | \$9.00

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 151 Rum
Knob Creek
Myer's Rum
Crown Royal
Johnny Walker Black Scotch
Patron Silver Tequila



Domestic Beer | \$5.00

Budweiser
Bud Light
Miller Lite

Import Beer | \$6.00

Sharp's (Non-Alcoholic)
Heineken
Corona
Samuel Adam
Amstel Lite

Package Upgrades

Cordials | \$8.50

Kahlua
Bailey's Irish Cream
Grand Marnier
Frangelico
Amaretto di Serrano
Harvey's Bristol Cream

Cognac | \$10.00

Courvoisier V.S.
Hennessy V.S.

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White Wines

Chardonnay

Beaulieu Vineyards Coastal Estate, California	\$28.00
Ravenswood, "Vintner's Blend", California	\$31.00
Clos du Bois Special Select, Sonoma County California	\$34.00
Estancia, Monterey	\$38.00
Greg Norman, Santa Barbara	\$41.00

White Specialties

BV Costal Estate Sauvignon Blanc, California	\$28.00
Meridian Pinot Grigio, Santa Barbara	\$31.00
Brancott Sauvignon Blanc, New Zealand	\$41.00
Kim Crawford Sauvignon Blanc, New Zealand	\$45.00

Blush / Fruity

Beringer Special Select White Zinfandel, Napa Valley	\$28.00
Fiire Stone Vineyards Reisling, California	\$38.00

Sparkling Wines and Champagnes

Segura Viudas Brut RSV, Spain	\$38.00
Gloria Ferrer Blanc de Noirs, California	\$45.00
Mumm, Brut Prestige, "Chef de Cave", Napa NV	\$48.00

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Red Wines

Cabernet Sauvignon

Beaulieu Vineyard, Rutherford, Napa Valley	\$28.00
Meridian Vineyards, California	\$31.00
Ravenswood, "Vintners Blend", California	\$31.00
Estancia, Pasa Robles	\$38.00
Greg Norman, California	\$41.00

Merlot

Beaulieu Vineyards, Coastal Estates, Napa Valley	\$28.00
Ravenswood, "Vintners Blend", California	\$31.00
Rodney Strong, Sonoma	\$41.00
Coppola, "Diamond Series", California	\$48.00

Pinot Noir

Beringer, Founders Estate, California	\$31.00
Greg Norman, Santa Barbara	\$41.00
Rodney Strong, Russian River Valley	\$48.00

Red Specialties

Ravenswood "Vintners Blend" Zinfandel, California	\$31.00
Rosemount Shiraz, "Diamond Series", Australia	\$38.00

