

Marriott Lancaster at Penn Square

25 S Queen St | Lancaster | PA 17603

717-239-1600 | www.lancastermarriott.com

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FLAVOR

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Plated Dinners

all entrees include

soup de jour or chef's choice 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 tea selection

soups

soup de jour

crème asparagus (additional \$2.00)

garden vegetable soup with cranberry beans and pesto oil (additional \$2.00)

hearty lentil soup with roast fennel and pine nuts (additional \$2.00)

steak and potato (additional \$3.00)

new england style clam chowder accompanied by garlic croutons (additional \$2.00)

slow roast tomato with basil crème fraiche and pecorino cheese (additional \$2.00)

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our executive chef will be happy to create a starter based upon your selection of entrée

Salads

chef's choice salad

petite caesar salad with focaccia croutons (add \$2.00)

market salad - baby field greens, roma tomato and english cucumbers (add \$2.00)

steakhouse salad - beefsteak tomatoes, crumbled bacon and bleu cheese dressing (add \$2.00)

spinach salad - fresh spinach leaves with tomatoes (add \$2.00)

mandarin orange segments and sweet red onion vinaigrette (add \$2.00)

grilled seasonal vegetables - sliced tomatoes, sage bleu cheese, balsamic syrup vinaigrette (additional \$4.00)

appetizers

five spice & sesame crusted rare tuna loin with cucumber and cashew salad, coconut curry sauce (additional \$9.50)

artisan cheese and chilled jumbo shrimp cocktail, citrus cocktail sauce, fresh lemon (additional \$9.95)

fruit plate with cranberry pear chutney (additional \$6.95)

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*choice entrée additional \$4 per person, per entrée.

Plated Dinner Entrees

roulade of chicken breast | \$30.95

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

crusted chicken | \$31.95

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

grilled chicken breast | \$29.95

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

free range breast of chicken | \$32.95

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

hazelnut crusted grouper | \$33.95

spinach raviolis, butternut squash, sage nage and swiss chard

atlantic salmon | \$32.95

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

pancetta wrapped salmon | \$35.95

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

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Plated Dinner Entrees

ahi tuna | \$35.95

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 | \$35.95

fingerling potatoes, root vegetables, natural jus, creamed horseradish (minimum 25 people/ max 150)

peppercorn filet | \$42.95

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

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Duo Entrée Plates

porcini mushroom crusted filet mignon, merlot demi reduction & salmon filet with fresh dill sauce | \$45.95

accompanied by yukon gold mashed and grilled asparagus

seared tuna fillet with grilled pineapple salsa & rosemary skewered grilled shrimp with herb garlic butter | \$45.95

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 | \$45.95

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 | \$44.95

accompanied by lyonnaise potatoes with broccoli pollanouise

entrées include salad or soup, dessert, chef's selection of starch and fresh vegetable, fresh bakery rolls and butter, and coffees and teas



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desserts

included in menu price

crème brulee cheese cake

apple pie with cinnamon anglaise

tiramisu

new york cheesecake with fresh strawberries

"low carb" fruit plate

white chocolate mousse with fresh berries

chocolate indulgence cake with raspberry coulis and chocolate sauce

key Lime Pie

enhancements

viennese table selection (minimum 25 people)

| additional \$6.95 pp

bananas foster flambé over vanilla ice cream

| additional \$5.95 pp

classic vanilla bean crème brulee served with fresh berries and a pirouette cookie crusted with chocolate and pistachios | additional \$4.95

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Buffet Style Dinners

american buffet | \$35.95

redskin potato salad creamy cole
slaw

fresh fruit display

crisp vegetable crudité

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

rolls & butter

chef's selection of desserts

prime rib buffet | \$43.95

fresh fruit display

pasta salad

crisp vegetable crudité

fresh garden salad with

choice of dressing

carved prime rib of beef au jus
with creamy horseradish*

selection of additional entrée:

breast of chicken dijon

roast pork loin

grilled north atlantic salmon

seasonal julienne of vegetables

twice baked potatoes

rolls and butter

new york style cheesecake with
fresh strawberries

chocolate torte



all buffets include coffee, decaf and iced tea
minimum of 50 people or \$75 charge will apply

*chef/attendant required | \$85 each based on one
attendant per 50 guests

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Buffet Style Dinners

italian buffet | \$40.95

grilled antipasto display
tossed garden salad with
italian vinaigrette
caesar salad with
parmesan croutons
rotini pasta salad

selection of three 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
pistachio mousse
tiramisu

beach bar-b-que | \$41.95

grilled vegetable platters
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
barbequed chicken
baby back ribs
grilled skirt steak with chimi churri sauce
grilled breast of chicken with chipotle
lime glaze
marinated mahi-mahi with 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



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

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Buffet Style Dinners

[the mediterranean](#) | \$40.95

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 pulav

oven roasted vegetable ratatouille

focaccia and italian breads

sweet creamery butter & olive oil

biscotti spears

crème brulee cheesecake

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Buffet Style Dinners

southwestern | \$39.95

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

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 & sweet creamery butter

chocolate truffle cake

cinnamon tortilla, caramel sauce

western cookout | \$48.95

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

crispy garden greens, ranch dressing

glazed yam and pecan salad

fennel, artichoke and asparagus salad

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



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