

RESIDENCE INN MEETING & EVENT MENU.



Residence Inn by Marriott
Residence Inn Rockland/Bergen
3 Stevens Way | Orangeburg | NY, 10962
T 845.359.5200 | F 845.359.5300

BREAKFAST.



Hot All American Breakfast Buffet

Served in the Gatehouse Area - 6:30am-9:00am or help yourself and bring your breakfast into the meeting room!

Selection of Chilled Juice | Cranberry | Apple | Orange |
Freshly brewed coffee/ Selection of traditional & herbal tea

Breakfast Buffet Includes:

A variety of Breakfast Breads | Bagels | Muffins
Oatmeal Station and Waffle Station with toppings
Eggs | Breakfast Potato | and Breakfast Meat
Fresh Seasonal Fruit
Yogurt | Yogurt Parfaits with Fresh Fruit
Assorted Cereal with 2% Milk
Gluten Free Products
Hard Boiled Eggs

\$14.95 / Guest

BREAKFAST.



Morning Continental Option 1

An assortment of freshly baked Breakfast Breads, Pastries, Muffins served with cream cheese, butter and preserves

Fresh Fruit Bowl

Assorted Breakfast Bars

Selection of Chilled Juice | Cranberry | Apple | Orange |

Freshly brewed coffee/ Selection of traditional & herbal tea

\$11.95/ guest

Morning Continental - Healthy Start Option 2

Individual selection of Yogurt & Yogurt Parfaits

Sliced Fruit Platter

Assorted Cereal boxes with 2% milk

Muffins with butter & jam

Assorted Breakfast Bars

Selection of Chilled Juice | Cranberry | Apple | Orange |

Freshly brewed coffee/ Selection of traditional & herbal tea

\$12.95 / guest

LUNCH.



Taco or Fajita Lunch Buffet | choice of one

Soft flour tortillas or crispy corn shells, choice of chicken or beef | black beans | shredded cheese, shredded lettuce | pico gde gallo | sour cream | guacamole | salsa and chips

Served with Assorted Beverages

\$16.95 / Guest- Taco Bar Buffet
\$17.95/ Guest- Fajita Bar Buffet

Brick Oven Pizza Buffet

Create your own Classic Pizza :

Made with Fresh Mozzarella | Imported Italian Tomatoes | extra virgin Olive Oil | Fresh Basil | Grated Romano Cheese
 Baked in a coal fire brick oven |

| Choose your favorite toppings |

Pepperoni | Artichokes | Mushrooms | Peppers | Broccoli |
 Extra Mozzarella | Onions | Spinach | Olives | Sausage |
 Sundried Tomatoes | Anchovies | Meatballs | Eggplant

Served with a Fresh Garden Salad and Assorted Beverages

\$15.95/ Guest

LUNCH.



Deli Lunch

Your choice of (please select one):

Assorted Sandwich Platter:

Assortment of Roast Beef | Turkey, Ham & Cheese| lettuce, tomato on variety of fresh breads with varied condiments

Focaccia Sandwich Platter |Variety of Grilled chicken| Eggplant and Tomato with Fresh Mozzarella, Roasted Peppers, basil with pesto spread

Wrap Platter |Roast beef & Cheddar with Horseradish sauce| Turkey- Swiss Lorraine with Honey Mustard | Grilled Chicken w/ Mozzarella-Roasted Peppers| Grilled Vegetable Medley

Above accompanied by Pasta Salad and Mixed Green Salad- Dressings

Assorted Dessert Tray -Assorted Beverages

\$19.95 / Guest

Palisades Deli Buffet

Make Your Own Sandwich:

An Array of Fresh Deli Meats to include :

Roast Beef| Turkey | Ham |Salami and assorted Cheeses served with an assortment of breads

Above accompanied with pickles and a choice of pasta or green salad

Assorted Dessert Tray | Assorted Beverages

\$19.95 / Guest

LUNCH.



Signature Individual Salads

Choose one of our premium salads

Palisades Chopped Salad

Romaine lettuce | Cucumber | tossed with Feta Cheese | tomatoes | olives | chick peas | roasted peppers | topped with a Homemade Italian Dressing

Classic Caesar Salad

Romaine Lettuce | Tuscan Croutons | Generously Shaved Parmesan | tossed in a Caesar Dressing

Tricolor Salad

Arugula | Endive | Radicchio | Sundried Tomatoes | Generously Shaved Parmesan | drizzled in our Homey Balsamic Vinaigrette Dressing

Pear Salad

Sliced Pears | Cranberries | Walnuts | Crumbled Blue Cheese | over Tricolor Salad | tossed in our Honey Balsamic Vinaigrette Dressing

\$16.95 / Guest

Served with a Beverage & Freshly Baked Bread

Grilled Chicken can be added to any above salads for an additional \$5.00

Minimum of 10 guests - all prices above do not include NYS tax of 8.38% or Service Charge of 20%

LUNCH. (CONTINUED)

Panera Lunch Buffet Platter

| Assortment of Panera's most popular sandwiches |

Bacon Turkey Bravo | Napa Almond Chicken Salad | Ham and Swiss
| Italian Combo | Sierra Turkey, Asiago Steak |

Served with chips | pickle spears | and freshly baked cookies

Accompanied with Panera's Classic | Caesar or Greek Salad

Served with Assorted Beverages

\$19.95 / Guest

Panera Box Lunch

Work & Go Lunch:

Your Favorite lunch item packed in its own box labeled for your convenience and served with your choice of Sandwich OR ASK FOR AN ASSORTMENT!

| Sierra Turkey | Smoked turkey breast - field greens - red onions with a spread of chipotle mayo- topped with Asiago Cheese served on Focaccia Bread

| Mediterranean Veggie | Zesty sweet Peppadew- piquant peppers- feta- cucumbers- topped with lettuce - vine-ripped tomatoes- red onion -drizzled with cilantro-jalapeno hummus served on oven baked Tomato Basil Bread

| Turkey Breast | Smoked Turkey Breast- topped with Lettuce- vine ripped tomatoes and -red onions with a dash of salt and pepper served on Homemade Country Bread

| Tuna Salad | Special recipe Tuna Salad- topped with lettuce - vine ripped tomatoes- with a dash of salt and pepper served on our delicious Whole Grain Bread

| Napa Almond Chicken Salad | diced celery-seedless grapes-almonds- with special dressing with tomatoes and lettuce on Sesame Semolina Bread

| Ham & Swiss | Smoked lean Ham - topped with lettuce -v vine ripped tomatoes - and red onions - with a dash od salt and pepper served on Rye Bread

Served with Chips | Apple | and a Beverages

\$15.95 / Guest

BREAKS.



Healthy Balance

- | Fresh Mixed Vegetables | Ripe Grape Tomatoes | Crisp Celery | Bright Cauliflower/Broccoli | Sweet Baby Carrots | complimented with a Creamy Dip
- | Fresh Seasonal Sliced Fruit | A Spread of Juicy Watermelon | Handpicked Strawberries | | Fresh Bright Melon | Pineapple | Surrounded with Grapes & A Seasonal Pick
- | Just enough sweet with a Crunch | A variety of Granola Bars | Fit to your Nutritional Balance

\$9.95 / Guest

Salty & Sweet

- | Homemade Baked Cookies | From your chocolate Chip Lovers to your Grandma's Oatmeal & Raisin or | Freshly Baked Brownies |
- | An Assortment of Nuts | Honey Roasted | Salted | Cashews |

Partnered with Pretzel Rods | Good Old Fashion Popcorn

Coffee & Tea Service

\$8.95 / Guest

Freshly Brewed Coffee/DeCaf
Selection of Traditional and Herbal Tea
Creamers/Sugar

\$4.50 /Guest

Beverage Bar

Assortment of Bottled Beverages- based on consumption
Prices available upon request

DINNER.



On the Hudson Hot Buffet (10 Guest Minimum)

Selection of one from each category to complete your buffet!

Entrée: Chicken Parmesan | Chicken Francese | Chicken Piccata | Eggplant Rollatini | Sausage & Peppers

Starch: Penne ala Vodka | Baked Ziti | Rigatoni Bolognese | Seasoned Rice | Roasted Potatoes | Linguini with Fresh Vegetables

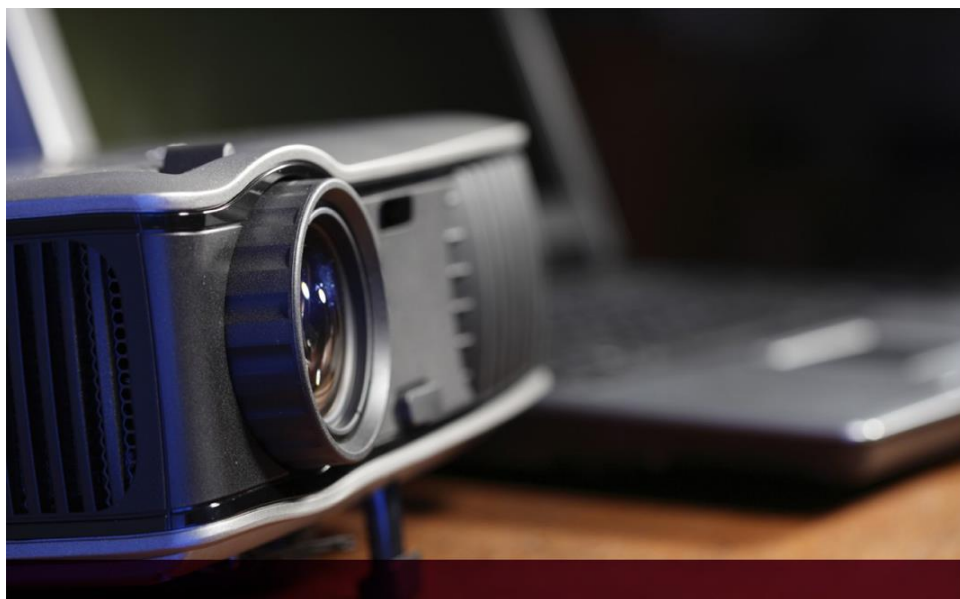
Vegetable: Broccoli with Garlic & Oil | String Bean Almondine | Grilled Vegetables

Served with Freshly Baked Bread

Dessert Tray and Assorted Beverages Included!

\$23.95 / guest

EQUIPMENT RENTALS.



Audio/visual equipment.

Projector	\$60.00 / day
Screen	\$30.00 / day
Flip Chart with Markers (each)	\$35.00/ day
Conference/Speaker Phone	\$35.00 / day