



MARRIOTT
RALEIGH
CRABTREE VALLEY



EVENTS MENU



MEETING PLANNER'S PACKAGE

\$48 PER PERSON

MORNING EXPRESS CONTINENTAL BREAKFAST

- sliced fresh seasonal fruits and berries served with vanilla greek yogurt
- freshly baked breakfast pastries and muffins
- bagels with cream cheese, fruit preserves, and butter

ALL DAY BEVERAGE

- assorted pepsi soft drinks, assorted juices, bottled water, freshly brewed gourmet coffee, and assorted english teas

AM BREAK

- assorted nutri grain and granola bars

AFTERNOON BREAK

- freshly baked cookies and fudge brownies
- whole seasonal fruit
- individual bags of chips, pretzels, and popcorn

MINIMUM GUARANTEE OF 10 GUESTS

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

BREAKFAST

CONTINENTAL BREAKFAST

MORNING EXPRESS | \$19

- seasonal fresh sliced fruit and berries served with vanilla greek yogurt
- freshly baked breakfast pastries and muffins
- bagels with cream cheese, fruit preserves, and butter
- assorted juices to include orange, apple, cranberry and grapefruit
- freshly brewed gourmet coffee and assorted english teas

ENHANCEMENTS

- individual fruit yogurts | \$3
- enhanced fruit display | \$4
- parfait of greek yogurt, fresh berries and house-made granola | \$5
- oatmeal with dried fruit, nuts, and brown sugar | \$3
- individual overnight oats topped with fresh berries and nuts | \$5
- hard boiled eggs | \$3
- scrambled eggs | \$3
- stone ground grits with bacon bits and cheddar | \$3
- ham, egg and swiss croissants | \$4
- fried green tomato and pimento cheese biscuit | \$4
- smoked sausage, egg and cheese biscuits | \$4
- cracked egg slider served with aged cheddar cheese and applewood smoked bacon | \$4
- breakfast flatbread served with pesto, eggs, cheese, bacon and sausage | \$4
- vegetable burrito served with eggs, peppers, onions, mushrooms, and salsa | \$4
- premium juice bar | \$4

NOTE

- all breaks are priced based on a 1 hour time period
- minimum guarantee of 10 guests

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



BREAKFAST

BUFFET

SUNRISE BREAKFAST BUFFET | \$28

- assorted cold cereal and milk
- seasonal fresh sliced fruit and berries served with vanilla greek yogurt
- scrambled eggs
- choice of (2) applewood bacon, sausage links, turkey sausage, chicken apple sausage, or ham
- breakfast potatoes
- creamy grits with cheese on the side
- artisan toasting breads
- assorted juices, fresh brewed gourmet coffee and an assortment of english teas

EXECUTIVE BREAKFAST | \$40

- freshly baked breakfast pastries and muffins
- parfait of greek yogurt, fresh berries and house-made granola
- premium fresh sliced fruit and berries
- steel cut oatmeal with dried fruit, nuts, and brown sugar
- scrambled eggs
- applewood bacon and sausage links
- breakfast potatoes
- cuban french toast with syrup
- artisan toasting bread
- premium juice bar
- assorted juices, fresh brewed gourmet coffee and an assortment of english teas

ENHANCEMENTS | \$4

- freshly baked breakfast pastries and muffins
- southern style biscuits with sausage gravy
- cuban french toast with syrup
- egg white, spinach, and mushroom frittata
- poached eggs served with spinach, tomato, hollandaise, and an english muffin
- southern shrimp and grits

ENHANCEMENT STATIONS

- omelets made to order** | \$10
- belgian waffle station** | \$8
- pancake station** | \$8
- smoked salmon and bagel display | \$10
- yogurt, granola, and berry display | \$6

***these stations have a \$50 per hour uniformed chef attendant fee*

NOTE

- buffet is priced based on a 1 hour time period
- minimum guarantee of 25 guests

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



BREAKFAST

PLATED

CAROLINA SHRIMP AND GRITS | \$22

- stone ground grits topped with spicy shrimp, smoked bacon, aged cheddar, bell pepper, onion and red-eye gravy

CRUNCHY ALMOND FRENCH TOAST | \$20

- fresh strawberries, maple syrup, whipped butter, and smoked bacon

ALL AMERICAN | \$18

- scrambled eggs, smoked bacon, sausage link, and breakfast potatoes

STEAK AND EGGS | \$24

- grilled sirloin of beef, Marriott steak butter, chive scrambled eggs, and breakfast potatoes

ALL INCLUDE:

- fresh fruit cup
- muffins and buttermilk biscuits
- orange juice
- freshly brewed gourmet coffee
- hot tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

BREAKS

BEVERAGE ONLY

ONE HOUR BEVERAGE BREAK | \$6

HALF DAY 4 HOUR BEVERAGE BREAK | \$12

ALL DAY 8 HOUR BEVERAGE BREAK | \$18

ALL INCLUDE:

- assorted pepsi soft drinks
- assorted juices
- bottled water
- freshly brewed gourmet coffee
- assortment of english teas

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

BREAKS

BUILD YOUR OWN

BUILD YOUR OWN

- choose 2 selections | \$8
- choose 4 selections | \$12
- choose 6 selections | \$15
- choose 8 selections | \$18
- additional selections | \$2 each

BEVERAGES

- assorted pepsi soft drinks & bottled water
- flavored sparkling water
- fresh lemonade
- sweet and unsweet iced tea
- gourmet coffee and english teas

SAVORY

- bags of chips, pretzels, and popcorn
- individual bags of fruit and nut trail mix
- assorted nutri-grain and granola bars
- assorted special k bars
- assorted kashi bars
- mixed nuts
- fresh popped popcorn
- bar snack mixes
- warm soft pretzels with ballpark mustard
- individual vegetable crudités with peppercorn cream
- Individual hummus crudités with vegetables
- fresh tortilla chips and salsa
- fresh potato chips and onion dip

SWEET

- freshly baked cookies
- assorted cookie bars
- fudge brownies
- cupcakes
- mini cheesecakes
- rice krispy treats
- yogurt covered pretzels
- cracker jacks
- assorted candy bars
- individual fruit yogurt parfaits
- whole seasonal fruit
- sliced fresh fruits

PREMIUM ENHANCEMENTS

Priced on Consumption

- fiji bottled water | \$4
- red bull energy drinks | \$6
- assorted gatorade sports drinks | \$3
- assorted naked juices | \$6
- pellegrino sparkling water | \$4
- starbucks® frappucino's | \$5

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



BREAKS

THEMED

MID MORNING BREAK | \$12

- assorted nutri grain and granola bars
- individual bags of fruit and nut trail mix
- whole fruit
- assorted pepsi soft drinks
- bottled water
- freshly brewed gourmet coffee
- assortment of english teas

ANTIOXIDANT YOGURT BAR | \$15

- greek yogurt
- fresh blueberries, strawberries, and blackberries
- housemade granola and cinnamon
- agave nectar and local honey
- acai
- shaved dark chocolate
- flaxseeds
- almonds and walnuts
- bottled water
- freshly brewed gourmet coffee
- assortment of english teas

FRUIT, VEGGIE, AND CHEESE DISPLAY| \$20

- vegetable crudité served with ranch dip
- seasonal fruit display with vanilla greek yogurt
- cheese display served with crackers and French baguette
- assorted pepsi soft drinks
- bottled water

FIT AND FRESH BREAK | \$14

- hummus cups served with vegetables
- bagel chips
- individual cheese, grape and almond snacks
- flavored sparkling water
- bottled water

AFTERNOON BREAK | \$14

- freshly baked cookies
- fudge brownies
- whole seasonal fruit
- individual bags of chips, pretzels, and popcorn
- assorted pepsi soft drinks
- bottled water

CANDY SHOP | \$14

- chef's selection of candies to include regular and peanut m&m's, mini reece's cups, hot tamales, skittles, mini candy bars, gummy bears, and sour patch kids
- whole seasonal fruit
- classic soda pop to include RC Cola, Cheerwine, Orange, and Grape Nehi
- bottled water

NOTE

- all breaks are priced based on a 1 hour time period
- minimum guarantee of 10 guests

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



BREAKS

THEMED

SWEET TREAT | \$14

- oreo cookies and rice krispies treats
- assorted mini cupcakes
- fresh strawberries and whipped cream
- ice cold milk
- assorted pepsi soft drinks
- bottled water

BUILD YOUR OWN TRAIL MIX | \$14

- dried cranberries, pineapple, and papaya
- banana chips and jumbo raisins
- yogurt pretzels and m&m's
- smoked almonds, pecans, honey roasted peanuts
- whole seasonal fruit
- assorted naked juices
- assorted pepsi soft drinks
- bottled water

POPCORN BAR | \$14

- fresh popped popcorn with cheddar, parmesan, and cajun seasonings
- carmel popcorn
- reese's pieces and m&m's
- yogurt and chocolate covered pretzels
- honey roasted peanuts
- assorted pepsi soft drinks
- bottled water

AFTERNOON FIESTA | \$16

- tortilla chips with salsa, jalapenos, and cheese sauce
- mini cheese quesadillas
- beef empanadas
- cinnamon churros
- fresh pineapple and coconut dip
- non-alcoholic lime margaritas
- assorted pepsi soft drinks
- bottled water

BALL PARK | \$16

- nachos and cheese sauce
- warm soft pretzels and ballpark mustard
- roasted peanuts
- cracker jacks
- freshly popped popcorn
- mini hot dogs and condiments
- assorted pepsi soft drinks
- bottled water

SOUTHERN BREAK | \$16

- assorted local pimento cheese and artisan crackers
- moonpies
- terra sweet potato chips
- individual bags of peanuts
- cheerwine
- assorted pepsi soft drinks
- bottled water

NOTE

- all breaks are priced based on a 1 hour time period
- minimum guarantee of 10 guests

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

LIGHT LUNCHEON PLATED SELECTIONS

TURKEY CLUB WRAP | \$20

- turkey, bacon, lettuce, tomato, cheddar cheese, and ranch dressing wrapped in a large flour tortilla
- served with potato salad and pickle spear

ASIAN GRILLED CHICKEN SALAD | \$20

- blend of greens, grilled chicken, mandarin oranges, celery, carrots, green onions and cashews
- served with sesame dressing
- assortment of fresh rolls and butter

GRILLED SHRIMP NICOISE SALAD | \$22

- blend of greens, grilled shrimp, green beans, tomatoes, potatoes, boiled eggs and olives
- served with a dijon vinaigrette
- assortment of fresh rolls and butter

SEARED SALMON | \$26

- seared salmon on a bed spinach, tomatoes and quinoa
- served with a citrus vinaigrette
- assortment of fresh rolls and butter

ALL ENTREES INCLUDE:

- fresh fruit cup
- choice of one dessert
- water, iced tea, coffee, and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

PLATED LUNCHES

BBQ PORK PLATTER | \$26

- eastern carolina smoked pulled pork and cornbread

CRISPY CHICKEN | \$28

- honey chipotle glaze

GRILLED CHICKEN ASIAGO | \$28 (GF)

- roasted tomatoes, spinach and asiago cream sauce

CARIBBEAN CHICKEN | \$29 (GF)

- jerk spiced french breast served with pineapple salsa

PAN ROASTED BREAST OF CHICKEN | \$29 (GF)

- french breast served with a caramelized shallot jus

SLICED PETIT TENDER OF BEEF | \$33 (GF)

- sherry mushroom glaze

BRONZED ATLANTIC FISH | \$30 (GF)

- zesty lemon cream

SALMON GREMOLATA | \$33

- herb crusted salmon with a roasted red pepper sauce

CAROLINA SHRIMP & GRITS | \$33 (GF)

- stone ground grits, spicy shrimp, smoked bacon, aged cheddar, bell pepper, onion and red-eye gravy

ALL ENTREES INCLUDE:

- fresh rolls and butter
- crabtree salad
- chef's choice of seasonal accompaniments
- choice of one dessert
- water, iced tea, coffee, and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

PLATED VEGETARIAN LUNCHES

SEARED TOFU BASIL PISTOU | \$24 (GF) (VG)

- served with quinoa pilaf

CURRY SEARED CALIFLOWER STEAK | \$24 (GF) (VG)

- served with kolupar sauce and basmati rice

VEGETABLE CANNELLONI | \$24 (GF) (V)

- pasta rolled with spinach and herbed ricotta cheese served with marinara sauce

ROASTED VEGETABLE RAVIOLI | \$26 (GF) (V)

- exotic mushrooms, sautéed spinach, and parmesan cream sauce

ALL ENTREES INCLUDE:

- fresh rolls and butter
- crabtree salad
- choice of one dessert
- water, iced tea, coffee, and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

DESSERTS

INCLUDED IN MENU PRICE

- carrot cake
- chocolate layer cake
- red velvet cake
- new york style cheesecake
- strawberry shortcake
- key lime pie
- southern pecan pie
- chocolate mousse topped with whipped cream and chocolate shavings
- vanilla ice cream sundae topped with raspberry sauce, chocolate shavings and a pirouette cookie

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

LUNCH

BUFFETS

CRABTREE'S BUILD YOUR OWN LUNCH BUFFET | \$36 ADDITIONAL ENTRÉE | \$5 ADDITIONAL SIDE | \$3

- fresh rolls and butter
- fresh garden salad bowl
- chef's daily selection of miniature desserts

PICK 2 ENTREES

- grilled chicken asiago with roasted tomatoes, spinach and asiago cream sauce (GF)
- grilled chicken with tomato, white bean ragout drizzled with a balsamic glaze (GF)
- sautéed chicken with a lemon, tomato and caper sauce (GF)
- bbq chicken served with our signature recipe sauce (GF)
- atlantic fish with lemon herb sauce (GF)
- broiled salmon served with lentils and crushed tomatoes (GF)
- red wine braised beef with carrots, onions & celery (GF)
- sliced petit tender of beef with a sherry mushroom glaze (GF)
- bacon wrapped pork loin with brandied mushroom sauce (GF)
- sliced seared tofu served with mango glaze and toasted coconut (GF) (VG)
- diced roasted tofu tossed in kale pesto (GF) (VG)

PICK 2 SIDES

- garlic mashed red potatoes (GF) (V)
- herb roasted potatoes (GF) (VG)
- au gratin potatoes (GF) (V)
- rice pilaf (GF)
- garden quinoa (GF)
- roasted brussel sprouts with bacon and parmesan cheese (GF)
- macaroni and cheese (V)
- petite french green beans with red and yellow peppers (GF) (VG)
- medley of broccoli, cauliflower and carrots (GF) (VG)
- medley of zucchini, yellow squash and red bell peppers (GF) (VG)
- broccolini with garlic butter (GF) (V)
- curried cauliflower with garbanzo beans (GF) (VG)

NOTE

- 1 Hour Maximum on all Buffets
- Minimum Guarantee of 25 Guests
- includes iced tea, water, coffee and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

BUFFETS PRICED PER PERSON MINIMUM GUARANTEE OF 25 GUESTS

PIZZA | \$30

- garlic buttered breadsticks
- classic caesar salad
- boneless buffalo wings with bleu cheese and celery sticks
- pepperoni pizza
- cheese pizza
- veggie pizza
- rocky road brownies and strawberry shortcake

SALAD AND BAKED POTATO BAR | \$30

- fresh rolls and butter
- classic caesar salad
- garden salad bar to include mixed garden greens, tomatoes, cucumbers, red onions, carrots, shredded cheddar cheese, croutons, sunflower seeds, garbanzo beans, black olives, and chopped egg
- grilled chicken strips
- grilled beef strips
- baked potato bar with butter, sour cream, cheese, bacon, broccoli, and green onions
- lemon cookie bars and berry cream parfait

BBQ | \$32

- garden salad bowl
- southern potato salad
- cole slaw
- pulled pork
- smoked beef brisket
- bbq beans
- sweet potato fries
- hush puppies
- sandwich rolls
- banana pudding and strawberry shortcake

NOTE

- 1 Hour Maximum on all Buffets
- Minimum Guarantee of 25 Guests
- includes iced tea, water, coffee and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

BUFFETS | PRICED PER PERSON MINIMUM GUARANTEE OF 25 GUESTS

ITALIAN | \$32

- garlic buttered breadsticks
- classic caesar salad
- antipasti salad
- chicken marsala
- penne pasta with italian sausage, mushrooms and tomatoes
- roasted vegetable ratatouille
- cannolis and tiramisu

MEXICAN | \$32

- tortilla chips and queso
- corn and black bean salad
- pulled chipotle chicken and grilled skirt steak with sautéed peppers and onions, shredded lettuce, chopped tomatoes, cheddar cheese, sour cream, salsa, guacamole and flour tortillas
- mexican rice
- pinto beans
- cinnamon churros and dulce de leche cheesecake

SOUTHERN COMFORT | \$34

- garden salad bowl
- bbq bean salad
- corn bread
- fried chicken
- tangy glazed meatloaf
- mashed potatoes and gravy
- macaroni and cheese
- southern style green beans with smoked ham and onions
- banana pudding and chef's cobbler

NOTE

- 1 Hour Maximum on all Buffets
- Minimum Guarantee of 25 Guests
- includes iced tea, water, coffee and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



LUNCH

BUFFETS PRICED PER PERSON MINIMUM GUARANTEE OF 25 GUESTS

ASIAN | \$32

- vegetable egg rolls
- edamame salad
- sweet thai chicken
- mongolian beef
- stir fried vegetables
- vegetable fried rice
- fortune cookies and chinese doughnuts

NOTE

- 1 Hour Maximum on all Buffets
- Minimum Guarantee of 25 Guests
- includes iced tea, water, coffee and tea service

DELI | \$30

MAKE YOUR OWN DELI SANDWICHES

- garden salad bar
- tomato, cucumber and mozzarella salad with red onion, basil, and red wine vinaigrette
- savory red potato salad
- assorted breads
- roast beef, turkey, ham, and salami
- swiss, cheddar, and provolone cheeses
- lettuce, sliced tomatoes, pickle spears
- served with appropriate condiments
- individual bags of assorted chips
- assorted cookie bars

SANDWICH SHOP | \$32

PRE-MADE SANDWICHES

- garden salad bar
- quinoa salad
- mediterranean pasta salad
- chicken salad croissant
- italian mixed sub
- cinnamon raisin and brie grilled cheese
- flatbread turkey cheddar panini
- individual bags of assorted chips
- assorted cookie bars

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

LUNCH

LUNCH ON THE GO PRICED PER PERSON MINIMUM GUARANTEE OF 25 GUESTS

TO GO DELI BAG | \$30

A VARIETY OF ITEMS FOR YOUR GUESTS TO BUILD THEIR OWN LUNCH BAG

- pasta salad
- potato salad
- whole fresh fruit
- chicken salad croissant
- monterey turkey wrap
- italian mix sandwich
- grilled veggie sandwich
- individual bags of assorted chips
- granola bars
- chocolate chip cookies
- assorted pepsi soft drinks
- bottled water

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

LUNCH

SMALL GROUP LUNCH BUFFETS (MINIMUM 15 MAXIMUM 25 PEOPLE)

DELI BOARD BUFFET | \$30

- garden salad bowl
- selection of meats, cheeses, condiments and bread
- chefs selection of dessert

EXECUTIVE BUFFET | \$35

- tomato mozzarella caprese salad
- sliced tender of beef with a red wine glaze
- whipped potatoes
- garlic buttered broccolini
- chefs selection of dessert

ITALIAN BUFFET | \$30

- classic caesar salad
- penne marinara
- grilled chicken parmesan
- ratatouille
- garlic bread
- chefs selection of dessert

ASIAN BUFFET | \$30

- edamame salad
- asian chicken
- fried rice
- stir fry vegetables
- chefs selection of dessert

FLAT BREAD BUFFET | \$30

- garden salad
- bbq chicken flatbread
- tomato mozzarella flatbread
- boneless buffalo wings
- chefs selection of dessert

NOTE

- 1 Hour Maximum on all Buffets
- Minimum Guarantee of 15 Guests
- Maximum Guarantee of 25 Guests
- includes iced tea, water, coffee and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RECEPTION

HORS D'OEUVRES PACKAGES | PRICED PER PERSON

CRABTREE | \$32

MINIMUM GUARANTEE OF 25 GUESTS

BASED ON 6 HOT HORS D'OEUVRES PER PERSON

- vegetable display with parmesan peppercorn dip
- cheese display with assorted crackers and french bread
- edamame dumpling with sesame dip
- pecan crusted chicken tender with maple dijon dip
- beef bourguignon puff
- chef's seasonal beverage selection

SOUTHERN RECEPTION | \$40

MINIMUM GUARANTEE OF 50 GUESTS

BASED ON 10 HORS D'OEUVRES PER PERSON

- vegetable display with buttermilk ranch dip
- housemade pimento cheese with pepper jelly and water cracker display
- deviled eggs
- chicken salad tartlet
- mac and cheese with smoked ham croquettes
- individual shrimp and grits
- bbq chicken toasts with jack cheese and scallions
- garlic and cheddar biscuits with smoked ham
- southern sweet tea

MEDITERRANEAN | \$46

MINIMUM GUARANTEE OF 50 GUESTS

BASED ON 10 HOT HORS D'OEUVRES PER PERSON

- hummus display
- antipasti display
- build your own bruschetta display
- three cheese arancini
- italian sausage and asiago stuffed mushrooms
- roasted tomato asparagus and herb heese tart
- moroccan chicken skewers
- grilled Shrimp with roasted garlic and cilantro
- pellangrino water

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

PLATINUM PACKAGE | \$90 PER PERSON

MINIMUM GUARANTEE OF 100 GUESTS

CHOOSE 2 DISPLAYS

- fresh fruit
- cheese
- vegetable
- hummus
- dry snacks
- baked brie displays

CHOOSE 2 BUTLER PASSED TIER 1 HORS D'OEUVRES

- (reference menu two pages ahead)

CHOOSE 2 CARVING STATIONS

- baked ham
- turkey breast
- roasted pork tenderloin
- top round of beef

Carver required for the Carving Stations | \$50 Per Hour

CHOOSE 4 STATIONS

- asian
- taco
- mashed potato martini bar
- Pasta (Uniformed Chef Required | \$50 Per Hour)
- southern belle
- macaroni & cheese
- grits
- tostone
- flat bread
- slider
- bruschetta
- fresh salad bowls
- dip displays

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RECEPTION

HORS D'OEUVRES PACKAGES | PRICED PER PERSON

MINIMUM GUARANTEE OF 25 GUESTS

ALL PACKAGES INCLUDE 2 DISPLAYS & 1 DIP

CHOOSE HORS D'OEUVRES BASED OFF TIERED CHOICES

BUILD YOUR OWN PACKAGE

RECEPTION PACKAGES INCLUDE CHEF'S SEASONAL BEVERAGE SELECTION

CHOOSE 3 HORS D'OEUVRES OPTION DISPLAYED OR BUTLERED (BUTLER FEE \$50)

BASED ON 6 HOT HORS D'OEUVRES PER PERSON

Tier I Selections | \$35 PER PERSON

Tier II Selections | \$40 PER PERSON

Tier III Selections | \$45 PER PERSON

EACH ADDITIONAL HORS D'OEUVRES SELECTION \$5 PER PERSON

CHOOSE 2 DISPLAYS

- fresh fruit
- cheese
- vegetable
- hummus
- dry snacks
- baked brie

CHOOSE 1 DIP DISPLAY

- spinach and artichoke dip
- lager cheese dip
- taziki dip
- crab gratin dip (additional \$2 per person)

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

EACH SELECTION IS PRICED PER PIECE

TIER 1 HORS D'OEUVRES | \$3.50 PER PER PIECE

- beef fajita cone
- beef shepherds pie
- macaroni & cheese with smoked ham croquette
- sweet potato and bacon quesadilla
- bacon wrapped bratwurst
- chicken & lemon grass potsticker
- chicken cashew spring roll
- chicken fontina bites
- potato latke
- vegetable spring roll
- edamame dumpling
- three cheese arancini
- mushroom taleggio arancini

NOTE

- Hors d'oeuvres must be purchased in increments of 50 per selection

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

EACH SELECTION IS PRICED PER PIECE

TIER 2 HORS D'OEUVRES | \$4.00 PER PER PIECE

- teriyaki beef satay
- pork bbq biscuits
- andouille cheese puffs
- pecan chicken tender
- raspberry almond brie phyllo bars
- pimento cheese and potato croquettes
- artichoke and boursin beignets
- antipasto skewers
- shrimp & crab hushpuppies
- crab crostini
- maui shrimp spring roll
- smoked salmon wrapped asparagus

TIER 3 HORS D'OEUVRES | \$4.50 PER PER PIECE

- beef bourgignon puff
- beef gorgonzola wrapped in bacon
- grilled new zealand lamb chops
- moroccan lamb cigar
- lobster and sweet corn salad in a phyllo cup
- scallops wrapped in bacon
- coconut shrimp
- crabcakes
- shrimp and grit tart
- spicy tuna bites with wasabi and pickled ginger
- shrimp shooter with tequila horseradish cocktail sauce

NOTE

- Hors d'oeuvres must be purchased in increments of 50 per selection

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

HORS D' OEUVRES DISPLAYS

SERVES APPROXIMATELY 30 PEOPLE

CRAB GRATIN | \$175 PER DISPLAY

- warm rich mixture of mozzarella, parmesan cheese and lump crab meat

ARTICHOKE AND SPINACH DIP | \$125 PER DISPLAY

- warm rich mixture of spinach, mozzarella cheese, and artichoke hearts

LAGER CHEESE DIP | \$125 PER DISPLAY

- warm rich mixture of lager cheese and smoked bacon served with bavarian pretzels

TZAZIKI AND TRADITIONAL HUMMUS | \$125 PER DISPLAY

- served with tandoori naan chips

BAKED BRIE EN CROUTE | \$150 PER DISPLAY

- brie baked in puff pastry with berry preserves

SHRIMP COCKTAIL | \$4 PER PIECE

- served with cocktail sauce and lemon wedges

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

HORS D' OEUVRES DISPLAYS | PRICED PER PERSON

VEGETABLE DISPLAY | \$6

- accompanied by buttermilk ranch dip

FARMHOUSE VEGETABLE DISPLAY | \$10

- accompanied by buttermilk ranch dip

FRESH FRUIT DISPLAY | \$8

- served with vanilla greek yogurt sauce

CHEESE DISPLAY | \$10

- served with assorted crackers and french baguettes

NORTH CHEESE DISPLAY | \$16

- cream cheese with red pepper jelly
- housemade pimento cheese
- fig jam
- aged gouda, hoop cheddar and ashe county bleu cheese
- artisan crackers, french bread and water crackers

COMBINATION DISPLAY | \$20

- vegetable, fruit, and cheese display

CHARCUTERIE | \$12

- prosciutto, genoa salami, pepperoni and **cornichon** served with grain mustard and french bread

HUMMUS DISPLAY | \$8

- traditional hummus with extra virgin olive oil, olive tapenade, roasted tomatoes, basil pesto and toasted pita points

ANTIPASTO DISPLAY | \$15

- prosciutto, genoa salami, pepperoni, country olive blend, marinated artichoke hearts, roasted red peppers, marinated grilled vegetables, marinated mushrooms, mozzarella, provolone cheeses, and sliced italian bread

DRY SNACKS | \$8

- potato chips with french onion dip, tortilla chips with salsa, and pretzels

SEAFOOD DISPLAY | \$39 ADDITIONAL \$500 PER ICE CARVING (OPTIONAL)

- shrimp cocktail, baby scallops, cocktail crab claws, oysters on the ½ shell
- lemon, hot sauce, crackers, cocktail sauce, horseradish, lime mignonette

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RECEPTION

STATIONS | PRICED PER PERSON

ASIAN | \$16

- tempura battered shrimp served with a sweet and sour dipping sauce
- chicken stir fry with oriental vegetables in a sweet and spicy glaze
- vegetable fried rice

(ADD ON ASSORTED SUSHI additional \$12 per person)

- assorted sushi rolls with soy sauce, wasabi, and pickled ginger

TACO | \$18

- taco bar serving chimichurri beef, pulled chipotle chicken, cilantro lime rice, black beans, guacamole, salsa, diced tomatoes, shredded lettuce, diced onions, shredded cheddar cheese, jalapeno peppers, sour cream, chili con queso,
- flour tortillas and tortilla chips.

TOSTONES | \$14

- lime mojo pork, chipotle chicken, tomato jam, red papaya salsa, roasted corn salsa, queso fresco, pickled onions

FRESH SALAD BOWL | \$10

- variety of organic greens
- grape tomatoes, cucumbers, carrots, beets, turnips, radishes, kohlrabi, sunflower sprouts, radish sprouts, kale sprouts, summer squashes, organic vinegars, olive oils, and salts

SLIDER STATION | \$14

- beef, braised onion, bourbon bacon jam
- ground turkey, roasted tomato, grain mustard
- crab cakes, arugula, tarragon aioli
- housemade chips

SOUTHERN BELLE STATION | \$18

- garlic cheddar ham biscuits with honey mustard mayo
- chicken salad profiteroles
- carolina style pulled pork sliders
- deviled eggs
- housemade pimento cheese with pepper jelly and water crackers

ATTENDANT REQUIRED FOR THE PASTA STATIONS | \$50 PER HOUR

STATIONS ARE DESIGNED AS AN UPGRADE TO HORS D'OEUVRE PACKAGES

HORS D'OEUVRE PACKAGE MUST BE PURCHASED TO RECEIVE SPECIAL PRICING

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

STATIONS | PRICED PER PERSON

MACARONI & CHEESE STATION | \$16

- our signature creamy macaroni & cheese accompanied by smoked bacon, andouille sausage, sautéed shrimp, roasted tomatoes, green onions, peppadew peppers, sweet peas, smoked cheddar, parmesan and crumbled bleu cheese

GRITS STATION | \$18

- blackened shrimp, smoked brisket of beef, andouille sausage, cheddar, smoked gouda, roasted corn, asparagus, mushrooms, roasted red peppers, green onions and tobacco onions

MASHED POTATO MARTINI | \$12

- garlic mashed potatoes and mashed sweet potatoes
- presented in martini glasses with assorted toppings including butter, sour cream, bacon pieces, cheddar cheese, scallions, caramelized onions, sautéed mushrooms, bleu cheese crumbles, gravy, brown sugar and cinnamon

FLAT BREAD DISPLAY | \$12

- margherita – fresh tomato, basil and mozzarella
- blackened shrimp with roasted poblano peppers
- italian sausage and pepper
- barbeque chicken

PASTA | \$16

- prepared in the room by a uniformed chef (attendant fee required)
- cheese tortellini, gemilli, whole wheat penne, alfredo sauce, marinara, italian sausage, shrimp, chicken, mushrooms, onions, tomatoes, bell pepper, basil pesto, olive oil, garlic, parmesan cheese and crushed red pepper

BUILD YOUR OWN BRUSCHETTA DISPLAY | \$10

- classic tomato basil
- kalamata artichoke
- sundried tomato roasted onion tapenade

DIP DISPLAY | \$12

- tzaziki dip and traditional hummus served with tandoori naan chips
- chilled spinach, artichoke, asiago served with french bread crostini
- crab gratin served with assorted crackers
- lager cheese with smoked bacon served with bavarian pretzels

STATIONS ARE DESIGNED AS AN UPGRADE TO HORS D'OEUVRE PACKAGES

HORS D'OEUVRE PACKAGE MUST BE PURCHASED TO RECEIVE SPECIAL PRICING

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

CARVED SPECIALTIES

SLOW ROASTED TOP ROUND OF BEEF | \$8

- dijon mustard and horseradish cream

HERB ROASTED STRIP LOIN OF BEEF | \$14

- dijon mustard and horseradish cream

ROASTED ANGUS TENDERLOIN OF BEEF | \$18

- dijon mustard and horseradish cream

SLOW ROASTED PRIME RIB | \$16

- horseradish cream and au jus

DIJON CRUSTED SALMON | \$12

- lemon caper sauce

CITRUS MAHI MAHI | \$12

- grilled citrus served with cajun remoulade and grilled pineapple salsa

HONEY GLAZED BAKED HAM | \$8

- honey dijon mustard and fruit chutney

ROASTED PORK LOIN | \$8

- dijon mustard and apple chutney

WHOLE PIG | \$10

- slow roasted whole suckling pig served with coleslaw, housemade bbq sauces and slider buns

PORK BELLY | \$8

- bourbon brown sugar cured served with a smoked tomato vinaigrette

TURKEY BREAST | \$8

- cranberry relish and tarragon mayonnaise

MINIMUM OF 50 GUESTS

ALL CARVED ITEMS ARE SERVED WITH APPROPRIATE CONDIMENTS

CARVER FEE | \$50 PER HOUR

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

RECEPTION

DESSERT STATIONS

PASTRY CAFÉ COLLECTION | \$12

- assortment of miniature pastries
- chocolate petit fours
- miniature cheesecake
- cannolis
- chocolate éclairs,
- cream puffs

MINIATURE DESSERT COLLECTION | \$12

- assortment of miniature banana pudding
- strawberry shortcake
- gourmet brownies
- mini cheesecake
- mini cupcakes

CANNOLI STATION | \$14

- cinnamon and chocolate shells
- ricotta fillings – chocolate, frangelico, and lemon berry
- toppings – chocolate chips, m&m's, nuts and coconut flakes

COBBLER STATION | \$14

- peach and blackberry cobbler
- vanilla ice cream
- toppings – whip cream, walnuts, and bourbon caramel sauce

ICE CREAM SUNDAE STATION | \$8

- vanilla ice cream
- toppings – reese's pieces, oreos, sprinkles, cherries, nuts, chocolate shavings, marshmallows, chocolate and strawberry sauce and whipped cream

GOURMET COFFEE AND TEA STATION | \$7

- coffee and assorted english teas
- flavored syrup, whipped cream, rock candy, cinnamon sticks, shaved chocolate and lemon twists

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



DINNER

ENHANCEMENTS

PLATED APPETIZERS

- shrimp & grits | \$10
creamy grits with broiled shrimp, smoked bacon, white cheddar, and green onions
- tomato caprese | \$10
mozzarella, vine ripened tomatoes, fresh basil, kalamata olives, red onion, and extra virgin olive oil
- sesame seared ahi tuna | \$11
edamame salad with soy-wasabi glaze
- pan seared crabcake | \$12
basil poblano remoulade
- new zealand lamb chop | \$12
cilantro chutney

SOUP COURSES

- sausage and white bean | \$5
- shrimp & sweet corn chowder | \$7

SORBETS

- lemon, raspberry, and wild berry sorbet | \$3

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



DINNER

PLATED

GRILLED ANGUS BEEF STEAK

- 8oz Filet Mignon | \$55 (GF)
- 12oz Rib-eye Steak | \$50 (GF)
- 10oz Strip Steak | \$46 (GF)

served with your choice of sauce: Marriott's herbed steak butter, brandy peppercorn sauce, or cabernet demi glaze

5 HOUR BRAISED BEEF SHORTRIB | \$46 (GF)

- vegetable mirepoix and a burgundy glaze

SLICED SIRLOIN OF BEEF | \$44 (GF)

- rosemary and cabernet demi glaze

BUTTERMILK FRIED BREAST OF CHICKEN | \$38

- honey-chipolte glaze

CHICKEN ROMESCO | \$38 (GF)

- roasted tomatoes, arugula, and a lemon-caper sauce

STATLER CHICKEN BREAST | \$38 (GF)

- choice of: spiced carrot glaze OR bourbon glaze

GRILLED SWORDFISH | \$44 (GF)

- lemon basil butter sauce

MARGARITA SALMON | \$44 (GF)

- tequila lime glaze

SMOKED PORK CHOP | \$40 (GF)

- creole corn sauce

ALL ENTREES INCLUDE

- fresh rolls and butter
- house or caesar salad
- chef's choice of seasonal accompaniments
- choice of one dessert
- coffee, iced tea, water, and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



DINNER

PLATED DINNER COMBINATIONS

PETIT FILET MIGNON AND BROILED LOBSTER TAIL | \$68 (GF)

- lemon chive butter

PETIT FILET MIGNON AND LUMP CRAB CAKE | \$54

- creole mustard sauce

PETIT FILET MIGNON AND SHRIMP BERNARDI | \$52 (GF)

- shrimp wrapped with prosciutto, provolone, white wine, tomato and herbed garlic butter

PETIT FILET MIGNON AND MARGARITA SALMON | \$48 (GF)

- tequila lime glaze

PETIT FILET MIGNON AND CHICKEN ROMESCO | \$44 (GF)

- roasted tomatoes, arugula, and a lemon-caper sauce

PETIT FILETS ARE 5 OUNCES

ALL COMBINATION DINNERS INCLUDE

- fresh rolls and butter
- house or caesar salad
- chef's choice of seasonal accompaniments
- choice of one dessert
- coffee, iced tea, water, and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

DINNER

VEGETARIAN DINNER ENTREES

TOMATO & MOZZARELLA STUFFED PORTOBELLO | \$30 (GF) (V)

- sautéed spinach, roasted peppers, balsamic glaze

ROASTED VEGETABLE RAVIOLI | \$30 (V)

- exotic mushrooms, sautéed spinach, parmesan cream

FRESH VEGETABLE & TOFU STIR FRY | \$30 (VG)

- sesame glaze and rice

ALL ENTREES INCLUDE

- fresh rolls and butter
- house or caesar salad
- choice of one dessert
- coffee, iced tea, water, and tea service

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

DINNER

PLATED SALADS

HOUSE SALAD

- house blend of greens, tomato, cucumber, aged cheddar, focaccia crouton, served with buttermilk ranch and red wine vinaigrette dressings

CAESAR SALAD

- crisp romaine lettuce, parmesan cheese, garlic croutons and creamy caesar dressing

UPGRADED SALADS ADDITIONAL | \$2

ROASTED MUSHROOM, SPINACH & PANCETTA SALAD

- honey balsamic vinaigrette

WATERMELON SALAD

- baby arugula, english cucumber, feta cheese, toasted almonds, and a black pepper vinaigrette

FENNEL & GRAPEFRUIT SALAD

- field greens with shaved fennel, grapefruit, red onion, asiago cheese and champagne vinaigrette

ROASTED TOMATO SALAD

- field greens, roasted tomatoes, shaved pecorino, toasted pine nuts, croutons, and a sherry vinaigrette

FIELD GREEN SALAD

- mesclun greens, fresh berries, candied walnuts, crumbled blue cheese and raspberry vinaigrette

MEDITERRANEAN SALAD

- house blend of greens, tomato, cucumber, red onion, greek olives, feta cheese and balsamic vinaigrette

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



DINNER

DESSERTS

INCLUDED IN MENU PRICE

- carrot cake
- chocolate layer cake
- lemon cake
- red velvet cake
- new york style cheesecake
- strawberry shortcake
- key lime pie
- southern pecan pie
- chocolate mousse topped with whipped cream and chocolate shavings
- vanilla ice cream sundae topped with raspberry sauce, chocolate shavings and garnished with a pirouette cookie

ENHANCEMENTS | \$3

- classic tiramisu
- flourless chocolate torte
- white chocolate bread pudding with bourbon sauce

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



DINNER

BUFFETS

ITALIAN BUFFET | \$45

- garlic buttered bread sticks
- caesar salad with crisp romaine lettuce, garlic croutons, parmesan cheese, and creamy caesar dressing
- antipasto display of prosciutto, genoa salami, pepperoni, country olive blend, marinated artichoke hearts, roasted red peppers, marinated grilled vegetables, marinated mushrooms, mozzarella and provolone cheese served with italian bread
- cheese stuffed shells topped with shrimp and scallops in a creamy seafood alfredo sauce
- chicken saltimbocca with prosciutto, sage, provolone and marsala mushroom sauce
- rigatoni pasta with italian sausage, mushrooms and tomatoes
- roasted vegetable ratatouille
- cannoli's and tiramisu
- coffee, iced tea, water, and tea service

SOUTHERN BARBECUE | \$45

- salad bar with fresh garden greens, tomatoes, cucumbers, croutons, shredded cheddar cheese served with buttermilk ranch and red wine vinaigrette dressings
- coleslaw and potato salad
- southern fried flounder served with tartar sauce
- pulled pork
- barbeque chicken
- green beans flavored with country ham
- macaroni and cheese
- baked beans
- corn bread, hushpuppies, sandwich rolls
- chef's choice of seasonal cobbler and banana pudding
- coffee, iced tea, water, and tea service

**add pork ribs for an additional \$5 per person*

**2 HOUR MAXIMUM ON ALL BUFFETS
MINIMUM GUARANTEE OF 25 GUESTS**

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

DINNER

CRABTREE BUFFET | PAGE 1 OF 2

2 ENTRÉES | \$45

2 ENTRÉES AND CARVING STATION | \$50

3 ENTRÉES AND CARVING STATION | \$55

SALAD BAR

- mixed garden greens, tomatoes, cucumber, red onions, carrots, shredded cheddar, croutons, sunflower seeds, garbanzo beans, olives, and chopped egg, served with buttermilk ranch and red wine vinaigrette

ENTREES

- cheese tortellini with spinach and wild mushroom cream
- orecchiette pasta with shrimp and scallops in alfredo sauce
- chicken romesco with roasted tomatoes, arugula and a lemon caper sauce
- pecan crusted chicken served with a maple cider glaze
- chicken asiago served with roasted tomatoes, spinach and asiago cream sauce
- chicken saltimboca served with prosciutto, sage, provolone and marsala mushroom sauce
- margarita salmon served with a tequila lime glaze
- grilled swordfish with roasted tomatoes and capers in a beurre blanc sauce
- grilled pork medallions with fresh sage & peach glaze
- espresso grilled pork tenderloin with kahlua glaze
- classic london broil
- grilled skirt steak with citrus-garlic sauce
- pepper seared medallions of beef with mushroom-brandy sauce
- shrimp and grits

CARVING STATION | CHOOSE 1

- roasted top round of beef
- dijon crusted salmon
- roasted turkey breast
- honey glazed baked ham
- herb crusted pork loin

UPGRADED CARVING STATION

- herb roasted striploin | \$9 per person
- roasted tenderloin | \$12 per person
- prime rib | \$16 per person

all carved items are served with appropriate condiments

Carver Fee | \$50 per hour

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

DINNER

CRABTREE BUFFET | PAGE 2 OF 2

ACCOMPANIMENTS | CHOOSE 3

- white and wild rice blend
- rice pilaf
- garden orzo pasta
- garlic mashed potatoes
- roasted fingerling potatoes
- creamy au gratin potatoes
- mashed sweet potatoes
- sweet potato hash
- broccolini with garlic butter
- fresh asparagus with lemon and thyme
- asparagus with red pepper butter
- roasted brussel sprouts with bacon and parmesan cheese
- green beans with toasted pecan butter
- green beans with red and yellow peppers
- olive oil and thyme roasted carrots
- pecan and honey glazed carrots
- stir fried sugar snap peas
- medley of broccoli, cauliflower, and carrots
- roasted zucchini, squash, and red peppers

DESSERT | CHOOSE 2

- red velvet cake
- carrot cake
- chocolate layer cake
- new york style cheesecake
- key lime pie
- southern pecan pie
- seasonal cobbler
- white chocolate bread pudding with bourbon sauce

COFFEE, ICED TEA, WATER, AND TEA SERVICE
MINIMUM GUARANTEE OF 25 GUESTS

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

BEVERAGES

WINES

RED WINES

- Robert Mondavi Private Selection Meritage, California | \$29
- Beaulieu Vineyard “Century Cellars” Merlot, California | \$32
- St. Francis Merlot, Sonoma County | \$60
- Robert Mondavi Private Selection Cabernet, California | \$29
- Beaulieu Vineyard “Century Cellars” Cabernet, California | \$32
- Seven Falls Cabernet, Wahluke Slope | \$36
- Estancia Cabernet Sauvignon, Paso Robles | \$36
- Aquinas Cabernet Sauvignon, Napa Valley | \$44
- Mark West Pinot Noir, California | \$38
- La Crema Pinot Noir, Sonoma Coast | \$60

WHITE WINES

- Beringer White Zinfandel, California | \$26
- Rosatello Rose, California | \$30
- Chateau Ste. Michelle Riesling, Columbia Valley | \$36
- Robert Mondavi Private Selection Pinot Grigio, California | \$29
- Pighin Pinot Grigio, Grave del Friuli | \$48
- Robert Mondavi Private Selection Chardonnay, California | \$29
- Beaulieu Vineyard “Century Cellars” Chardonnay, California | \$32
- Chateau St Jean Chardonnay, North Coast | \$36
- Sterling “Vintner’s Collection” Chardonnay, North Coast | \$58
- Brancott Sauvignon Blanc, Marlborough | \$36

SPARKLING

- Freixenet Blanc de Blancs, San Saduri d’Anoia | \$28
- Segura Viudas Brut “Aria”, Catalonia Spain | \$38
- Mumm Cuvee “Brut Prestige”, Napa Valley | \$60

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

BEVERAGES

COCKTAILS

HOSTED BAR

- premium bar \$8.00 per drink
- top shelf bar \$9.00 per drink
- imported beer \$6.00 per drink
- domestic beer \$5.00 per drink
- craft beer \$7.00 per drink
- wine \$8.00 per drink
- soft drinks \$3.00 per drink
- bottled water \$3.00 per drink

CASH BAR

- premium bar \$9.00 per drink
- top shelf bar \$10.00 per drink
- imported beer \$7.00 per drink
- domestic beer \$6.00 per drink
- craft beer \$8.00 per drink
- wine \$9.00 per drink
- soft drinks \$4.00 per drink
- bottled water \$4.00 per drink

BARTENDER FEE | \$50 PER HOUR

CASHIER FEE | \$20 PER HOUR

CASH BAR PRICES ARE INCLUSIVE OF SALES TAX

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



BEVERAGES

COCKTAILS

PACKAGE BAR - UNLIMITED CONSUMPTION

BEER AND WINE BAR

- \$13 per guest
- \$8 each additional hour

PREMIUM BAR

- \$15 per guest
- \$9 each additional hour

TOP SHELF BAR

- \$17 per guest
- \$11 each additional hour

PREMIUM BAR

- Smirnoff Vodka
- Cruzan Aged Light Rum
- Beefeater Gin
- Dewar's White Label Scotch
- Jim Beam White Label Bourbon
- Canadian Club Whiskey
- Jose Cuervo Tradicional Silver Tequila
- Korbel Brandy

TOP SHELF BAR

- Absolut Vodka
- Bacardi Superior Rum
- Captain Morgan Spiced
- Tanqueray Gin
- Johnnie Walker Red Label Scotch
- Makers Mark Bourbon
- Jack Daniels Tennessee Whiskey
- Seagram's VO Whiskey
- 1800 Silver Tequila
- Courvoisier VS

BARTENDER FEE | \$50 PER HOUR

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY

4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

BEVERAGES

BAR BRANDS

BEER

- craft – Blue Moon Belgian White, Angry Orchard Crisp Apple
- local craft – Carolina Pale Ale
- import – Heineken, Corona Extra
- domestic – Michelob Ultra, Bud Light, Miller Lite
- non-alcoholic – O'Doul's

WINE

- Rosatello Rose
- Robert Mondavi Private Selection Pinot Grigio
- Robert Mondavi Private Selection Chardonnay
- Robert Mondavi Private Selection Meritage
- Robert Mondavi Private Selection Cabernet Sauvignon

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

INFORMATION

PAGE 1 OF 2

FOOD AND BEVERAGE REQUIREMENTS

- All Food and Beverage must be provided and served by the Hotel.
- Food and Beverage is not permitted to be removed from the hotel's banquet area.

GUARANTEES ON FOOD AND BEVERAGE

- Final number of guaranteed attendees is due 5 business days in advance.
- This will be considered the minimum guarantee and is not subject to reduction.
- If no guarantee is received, the original expected number on the Banquet Event Order will be used.
- Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

TAX AND SERVICE CHARGE

- All food, beverage, room rental, and audio visual charges are subject to 25% service charge and 7.75% state tax.
- There is a 1% food and beverage tax in the state of North Carolina.

NC ABC LAWS

- NC State Law prohibits the serving of alcoholic beverages to anyone under the age of 21.
- Alcoholic beverages may be denied to anyone who appear to be intoxicated.

PAYMENT

- Cash, Check, and most major Credit Cards are accepted as payment. If final payment is being made by check it must be received by the hotel 14 business days prior to the scheduled program date.

PRICING

- Prices are effective January 1, 2018

CANCELLATION

- In the event of a cancellation, written notification must be sent to the hotel. Cancellation fees will apply as outlined in the contract agreement.

CONFIRMATION OF SET UP REQUIREMENTS/ROOM ASSIGNMENTS

- Final menu, room arrangements and other details will be outlined in a Banquet Event Order.
- The Hotel reserves the right to change function rooms at any time should the number of attendees decrease, increase, or when the Hotel deems it necessary.

SHIPPING

- All Materials shipped should include:
- Group Name; Date of Event; Name of Event Manager
- Materials should not be sent more than 3 Business Days prior to the event.
- Materials left more than 3 Business Day after the event are subject to be discarded. Hotel is not responsible for any shipping charges.

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined

INFORMATION

PAGE 2 OF 2

UNATTENDED ITEMS/ADDITIONAL SECURITY

- Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

SIGNAGE

- All signage must be displayed professionally and it is subject to the approval of the Hotel.
- Signage may not be affixed to surfaces of the walls with nails, staples, or any other adhesives.

USE OF OUTSIDE VENDORS

- If an Organization wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

HOLD HARMLESS

- The organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and should indemnify and hold harmless the Hotel, agents, and employees from any and all such losses, damages, and claims.

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices. All Catering Menu Prices are subject to change without notice



RALEIGH MARRIOTT CRABTREE VALLEY
4500 MARRIOTT DRIVE RALEIGH NC 27612 T. 919 781 7000

meetings  imagined