

Residence INN[®]
BY MARRIOTT

COURTYARD[®]
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DMP
PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support. Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

(10) Person Minimum

\$250.00 Per Person

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flipchart Package | Easel, Post-It Pad, Assorted Markers
- (1) Simple Wireless High Speed Internet Connection Up to
- (3) Power Strips with Extension Cords

MEETING SUPPORT SERVICES

- Dedicated Executive Meeting Manager on Site
- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Complimentary Storage of Materials up to 5 Standard Boxes

ALL DAY FOOD AND BEVERAGE

Continuous Service

- Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas Assorted Pepsi Soft Drinks
- Bottled Still Water

Executive Continental Breakfast

- Orange and Cranberry Juice Sliced Melons, Seasonal Fruits and Berries
- Individual Fruit and Plain Yogurts New York Style Bagels | Cream Cheese
- Freshly Baked Morning Pastries

Morning Refresh

- Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels

Afternoon Break

- Assortment of House Made Cookies or Brownies Tortilla Chips | Salsa
- Crudités and Assorted Dips

LUNCH

MONDAY AND THURSDAY LUNCH

Chef's Seasonally Inspired Soup

Chopped Salad | Romaine, Purple Cabbage, Red Pepper, Bean Sprouts, Julienne Carrots, Green Onions and Sesame Ginger Dressing (GF, VE)

Roasted Red Bliss Potato Salad | Celery, Scallion, Hard Boiled Eggs

Grilled Chicken on Semolina Bread | Mozzarella, Sundried Tomato Puree, Pesto Hummus

Italian Combo on a Seeded Semolina Hero | Hot Ham, Prosciuttini, Genoa Salami, Provolone, Sundried Tomato Puree

Warm Roast Beef on Ciabatta | Horseradish Cream, Caramelized Onion, Tomato, Swiss Cheese

Grilled Vegetable Hummus Wrap | Roasted Red Peppers, Grilled Yellow Squash, Zucchini, Lemon Hummus in Spinach Wrap (V, VE)

Potato Chips (V, GF), Local Pickles Spears
Double Chocolate Brownies
Assorted House Baked Chip Cookies

WEDNESDAY LUNCH

Chef's Seasonally Inspired Soup

Orzo Pasta Salad | Cucumber, Feta Cheese, Cherry Tomatoes, Chickpeas, Diced Red Onion, Chopped Parsley and Dijon Red Wine Vinaigrette with Fresh Oregano

Roasted Turkey and Swiss on Multigrain Bread | Lettuce, Tomato & Honey Mustard

Warm Cuban Sandwich | Roast Pork, Ham, Pickles, Mustard and Swiss Cheese

Tuna Salad on Croissant | Celery and Lettuce

Caprese Wrap (V) | Tomato, Arugula, Mozzarella, Basil, Balsamic Syrup

Potato Chips, Local Pickle Spears
Apple Bread Pudding | Caramel Sauce (V)
Cheesecake Bites

TUESDAY AND FRIDAY LUNCH

Chef's Seasonally Inspired Soup

Farro | Roasted Eggplant, Roasted Grape Tomatoes and Spinach (VE)

Greens | Baby Organic Kale, Romaine, Baby Spinach, Arugula

Toppings | Cherry Tomatoes, Carrots, Cucumber, Bell Pepper, Radish, Red Onion, Black Olives, Goat Cheese, Parmesan Cheese, Roasted Beets, Raisins, Walnuts, Flax Seed, Eggs, Real Bacon Bits, Seasoned Croutons

Proteins | Choice of Three | Herb-Marinated Organic Chicken Breast, Za'atar Slow Roasted Atlantic Salmon (GF), Grilled Flank Steak, Grilled and Marinated Portobello Mushrooms

Dressing | Ranch Dressing, Creamy Caesar, Roasted Shallot Balsamic, Apple Cider Vinaigrette, Oil and Balsamic Vinegar (GF, V)

Artisanal Rolls and Butter
Lemon Bars Classic
Carrot Cake Bites (V)

Small Group Lunch

Served to Groups of Fewer than 15 Guests

CAESAR SALAD | Crisp Romaine | Parmigiano Reggiano | Focaccia Crouton | House Made Caesar Dressing Served Family Style for the Entire Group

Each Guest Select Individual Entrée

Orders must be submitted to Banquet Captain by 10am on the day of your event

VU BURGER | Short Rib & Brisket Blend, Whiskey Caramelized Onions, Gruyere, Jalapeno Aioli

CHICKEN CAPRESE PANINI | Grilled Chicken, Fresh Mozzarella, Jersey Tomato, Basil, Toasted Semolina

GRILLED VEGGIE PANINI (V) | Grilled Seasonal Veggies, Fresh Mozzarella, Basil Pesto, Balsamic Glaze, Olive Ciabatta

CAPRESE FLAT BREAD (V) | Fresh Mozzarella, Jersey Tomatoes, Torn Basil, Basil Pesto,

EVOO CAMPANELLE PASTA (V) | Herb Roasted Tomato, Broccolini, Slivered Garlic, Torn Basil, EVOO

French Fries Served with Assorted Soft Drinks

Chef's Selection of Bite Sized Dessert Served Family Style for the Entire Group