



Visalia Marriott at the Convention Center

Catering Banquet Menu



Visalia Marriott at the Convention Center
300 South Court, Visalia, California, USA

(559) 636-1111 marriott.com/vismc



Breakfast Buffet

Pricing Per Person

Marriott Continental Breakfast

Starbucks Coffee, Orange Juice, and Hot Teas
 Seasonal Fresh Fruit
 Assortment of Danishes & Muffins
 \$17.00

Court Street Breakfast Buffet

Starbucks Coffee, Orange Juice, and Hot Teas
 Seasonal Fresh Fruit
 Assortment of Muffins & Danishes

- Scrambled Cage Free Eggs

Choose One

- Breakfast Potatoes
- Skillet Breakfast Potatoes (Onions & Bell Peppers)
- Sweet Potato Hash (Onions, Garlic, Peppers, Cumin, Paprika)

Choose One

- Applewood Smoked Bacon
- Classic Breakfast Sausage Link
- Turkey Sausage
- Chicken Apple Sausage

\$24.00

Main Street Continental Breakfast

Starbucks Coffee, Orange Juice, Hot Teas
 Seasonal Fresh Fruit
 Assortment of Muffins, Danishes, & Bagels with
 (Cream Cheese, Butter, Honey, & Jams)
 Choose One

- Oatmeal Station (Brown Sugar, Cinnamon, Sliced Almonds, Half n Half)
- Yogurt Parfait Station (Vanilla Yogurt, Strawberry Yogurt, Granola, Fresh Berries)

\$22.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Breakfast Buffet (Continued)

Pricing Per Person

Sequoia Brekafast Buffet

Starbucks Coffee, Orange Juice, & Hot Teas

Seasonal Fruit

Assortment of Muffins & Danishes

Assortment of Toast and Bagels with Cream

Cheese, Butter, Honey & Jams

- Scrambled Cage Free Eggs

Choose One

- Breakfast Potatoes
- Skillet Brekafast Potatoes (Onions & Bell Peppers)
- Sweet Potato Hash (Onions, Garlic, Peppers, Cumin, Paprika)

Choose One

- Applewood Smoked Bacon
- Classic Breakfast Sausage Link
- Turkey Sausage
- Chicken Apple Sausage

Choose One

- French Toast with Butter & Syrup
- Biscuits & Sausage Gravy
- Spinach, Mushrooms, & Feta Frittata

\$30.00



\$75 Labor Fee Applies to All Groups Under 25 Minimum



A La Carte / Add Ons

- Fresh Baked Cookies \$25.00 Per Dozen
- Chocolate Brownies (Gluten Free Available Upon Request) \$35.00 Per Dozen
- Bagels (Cream Cheese, Butter, Honey, & Assortment of Jams) \$40.00 Per Dozen
- Artisan Muffins \$32.00 Per Dozen
- Seasonal Danishes \$38.00 Per Dozen
- Whole Fruit \$3.00 Per Person
- Yogurt Parfaits (Vanilla Yogurt, Strawberry Yogurt, Granola, & Fresh Berries) \$7.00 Each
- Yogurt Parfaits with Greek Yogurt (Vanilla Yogurt, Strawberry Yogurt, Granola, & Fresh Berries) \$9.00 Each
- Fruit Cups (Seasonal Fresh Cut Fruit) \$5.00 Each
- Chobani Yogurt (Greek Plain, Vanilla, Strawberry, Strawberry Banana, & Blueberry) \$5.00 Each
- Croissant Sandwich (Over Hard Egg, White Cheddar, Choice of Ham, Bacon, or Turkey Sausage) \$10.00 Each
- Breakfast Burritos (Scrambled Eggs, Breakfast Potatoes, Mozzarella Cheese, Pico de Gallo, & Choice of Meat: Bacon, Breakfast Sausage, Turkey Sausage, or Chorizo) \$11.00 Each
- Churros (Tossed in Sugar & Cinnamon) \$4.00 Each
- Starbucks Coffee Service (Freshly Brewed Regular or Decaf Starbucks Coffee; Served with Assorted Flavored Creamers) \$55.00 Per Gallon
- Assorted Hot Teas \$40.00 Per Gallon
- Fresh Brew Iced Tea \$40.00 Per Gallon
- Juice (Orange Juice, Cranberry Juice, Apple Juice, V8 Juice, Grapefruit Juice) \$35.00 Per Gallon
- Can Soda (Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew, Root Beer) \$4.00 Each
- Aquafina Bottled Water \$3.00 Each
- Voss Bottled Water \$8.00 Each
- San Pellegrino \$6.00 Each
- Energy Drinks \$8.00 Each
- Popcorn \$3.00 Per Person
- Rosa Brother's Milk (Regular or Chocolate Milk) \$3.00 Each

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Grab & Go Breakfast

\$20 Per Person - All Breakfast Options Include Fresh Orange Juice, a Selection of Herbal Teas, and Freshly Brewed Regular and Decaffeinated Starbucks Coffee

Choose (1) Option

Breakfast Burritos

Scrambled Eggs, Breakfast Potatoes, Mozzarella Cheese, Pico de Gallo, & Choice of Meat: Breakfast Sausage, Turkey Sausage, or Chorizo
\$20.00

Breakfast Sandwich

English Muffin, Over Hard Egg, White Cheddar, Choice of Meat: Ham, Bacon, or Turkey Sausage
\$20.00

Choose (2) Options

Yogurt Parfait

Vanilla Yogurt, Strawberry Yogurt, Granola, & Fresh Berries

Fruit Cup

Fresh Diced Seasonal Fruit Cup

Chobani Yogurt

Greek Plain, Vanilla, Strawberry, Strawberry Banana, & Blueberry

Scones

Blueberry, Raspberry, White Chocolate Chunk, & Apple Cinnamon

Whole Fruit

Assortment of Seasonal Whole Fruits

Granola Bars

Chocolate Chunk & Oatmeal Raisin

Cliff Bars

Oatmeal Raisin, Peanut Butter, Chocolate Crunch

Bagels

Bagel Station with Butter, Honey, & Jams

Muffins & Danishes

Assortment of Muffins & Danishes

\$75 Labor Fee Applies to All Groups Under 25 Minimum



Brunch

Pricing Per Person

Brunch Options Only Available when Renting Marriott Event Space.

Three Rivers Brunch

50 Guest Minimum

Starbucks Coffee
 Seasonal Fresh Fruit
 Bagel Station (Cream Cheese, Butter, Honey & Assortment of Jams)
 Assortment of Muffins & Danishes
 Parfait Station
 Scrambled Cage-Free Eggs
 Herb Roasted Fingerling Potatoes
 Chicken Apple Sausage
 Strawberry Spinach Salad
 Creamy Potato Mouseline
 Roasted Asparagus and Baby Carrots
 Rosemary Dijon Glazed Turkey Breast
 Red Wine & Herb Braised Beef
 \$50.00

- Add Another Breakfast Meat: Pork Sausage Link, Turkey Sausage Patty, Applewood Smoked Bacon \$2.00
- Cooked to Order Omelet Station \$8.00
- Prime Rib Carving Station: Served with Au Jus and Creamy Horseradish Sauce (20); with Chef Attendant Fee (90) \$115.00
- Waffle Station: Includes Various Topping to Enjoy \$4.00
- Charcuterie: Cured Meats, Spreads, Cheeses, Fruits, Vegetables, Crostini and Crackers \$4.00
- Shrimp Cocktail: Poached then Chilled Tiger Shrimp Cocktail Sauce and Lemon Wedges \$4.00
- Dessert Bar: Assortment of Dessert Bars \$4.00
- Mimosa Bar: Orange Juice, Pineapple Juice, Cranberry Juice \$8.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum



Theme Lunch Buffet

Pricing Per Person

Fiesta Buffet

Mexican Street Corn Salad

(Tender Greens, Sweet Corn, Tomato, Lime Crema, Cotija, Chili Powder, Cilantro, Chipotle Ranch)

Choose Two

- Lime Marinated Chicken Fajitas
- Charred Beef Fajitas
- Vegetarian Fajitas (Squash, Mushrooms)
- Chicken Enchiladas
- Chicken Mole
- Beef Barbacoa
- Pork Chili Verde

Black Beans

Cilantro Lime Rice

Warm Flour or Corn Tortillas

Shredded Lettuce, Pico de Gallo, Cheddar Cheese, Sour Cream, Salsa, Pickled Jalapenos, and Fresh Tortilla Chips

\$35.00

Market Deli Buffet

Build your own Sandwiches!

Marriott House Salad

(Tender Greens, Grape Tomato, Cucumber, Carrots)

Pasta Salad

(Cucumber, Tomato, Bell Pepper, Olives, Feta Cheese, Red Onion, Basil, Oregano, Vinaigrette)

Condiments: Lettuce, Tomato, Red Onion, Pickles, Mayonnaise, Mustard, and Ketchup

Sliced Deli Meats: Ham, Turkey, Roast Beef, Salami

Sliced Cheeses: Cheddar, Pepper Jack, Swiss

Assortment of Artisan Breads (Gluten Free Available Upon Request)

Housemade Potato Chips

\$30.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Theme Lunch Buffet (Continued)

Pricing Per Person

Sapore d'Italia

Garlic Bread

Choose One

- Caesar Salad (Romaine, Parmesan, Croutons, Caesar Dressing)
- Mediterranean Salad (Romaine, Sun Dried Tomatoes, Artichoke Hearts, Olives, Feta Cheese, Greek Dressing)
- House Salad (Tender Greens, Tomato, Cucumber, Carrots)

(Add Second Salad Option) 3

Choose Two

- Fettuccine Alfredo with Broccoli
- Penne Alla Vodka
- Spaghetti Bolognese
- Cheese Ravioli in Light Tomato Sauce
- Cheese Tortellini in Garlic Cream and Spinach
- Bowtie Chicken Pesto
- Beef Stroganoff (Mushroom, Egg Noodle)

\$36.00

Sapore d'Italia *Additional Salad*

Add a Second Salad Option

- Caesar Salad (Romaine, Parmesan, Croutons, Caesar Dressing)
- Mediterranean Salad (Romaine, Sun Dried Tomatoes, Artichoke Hearts, Olives, Feta Cheese, Greek Dressing)
- House Salad (Tender Greens, Tomato, Cucumber, Carrots)

\$3.00

Sapore d'Italia *Additional Pasta Option*

Add a Third Pasta Option for 5 Per Guest

- Fettuccine Alfredo with Broccoli
- Penne Alla Vodka
- Spaghetti Bolognese
- Cheese Ravioli in Light Tomato Sauce
- Cheese Tortellini in Garlic Cream and Spinach
- Bowtie Chicken Pesto
- Beef Stroganoff (Mushroom, Egg Noodle)

\$5.00

Backyard BBQ

Choose One

- Caesar Salad (Romaine, Parmesan, Croutons)
- House Salad (Tender Greens, Tomato, Cucumber, Carrots)
- Spinach Salad (Spinach, Strawberries, Feta Cheese)

Choose Two

- Potato Salad
- Cabbage Cole Slaw
- Mac n Cheese
- Patsa Salad
- Baked Beans
- Mash Potato
- Wedge Potato

Choose Two

- Hot Dog Bar
- Burger Bar (Choose One: Beef Patty, Chicken Breast, Black Bean Patty)
- Pulled Pork BBQ Sliders
- Boneless Chicken Wings (Buffalo or BBQ)
- Bratwurst
- BBQ Tri Tip
- BBQ Chicken Quarters

\$38.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum



Epícurean Express Box Lunch

Pricing Per Person

*For Guests Under 50 Total Select Up to 2 Options | For Guests Over 50 Total Select Up to 3 Options

*All Meals Include: Miss Vickie's Sea Salt Kettle Chips, Whole Fruit, Fresh Baked Cookie, Napkins and Utensils, Condiments, & Soda or Bottled Water

*All Options can be Substituted into a Salad. Which Comes with Choice of Dressing & Soda or Bottled Water

Classic Turkey

Soft Ciabatta Bread, Smoked Turkey, Tomato, Lettuce \$23.00

Chicken Caesar Wrap

Spinach Tortilla, Chicken, Romaine, Parmesan Cheese, Breadcrumbs, Caesar Dressing \$23.00

Veggie Wrap

Spinach Tortilla, Spinach, Humus, Seasonal Veggies \$23.00

Red Pepper Hummus Flat Bread

Soft Flat Bread, Hummus, Roasted Red Peppers, Arugula \$23.00

Classic Ham

Soft Ciabatta Bread, Smoked Ham, Tomato, Lettuce \$23.00

California Turkey Wrap

Spinach Tortilla, Spinach, Smoked Turkey, Tomato, Bacon, Avocado Spread \$23.00

Ham & Swiss Wrap

Spinach Tortilla, Smoked Ham, Swiss Cheese, Lettuce, Tomato \$23.00

Cranberry Walnut Chicken Salad

Soft Ciabatta Bread, Chicken Salad Mix with Garlic Aioli, Celery, Cranberries, Toasted Walnuts, Arugula \$23.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Epícurean Express Box Lunch (Cont.)

Pricing Per Person

Classic Roast Beef

Soft Ciabatta Bread, Roasted Beef, Tomato, Lettuce \$23.00

Philly Wrap

Spinach Tortilla, Roast Beef, Caramelized Onion and Peppers, White Cheddar Cream Cheese Spread \$23.00

Caprese Sandwich

Soft Ciabatta Bread, Fresh Mozzarella, Basil, Tomato, Lettuce, Roasted Garlic Aioli, Balsamic Drizzle \$23.00

Spinach Feta Chicken Wrap

Spinach Torilla, Grilled Chicken, Spinach, Feta Cheese, Balsamic Vinaigrette \$23.00



\$75 Labor Fee Applies to All Groups Under 25 Minimum

Cold Plated Lunch

Pricing Per Person

All Plated Lunches come with the Choice of Iced Tea or Lemonade, and Water.

Philly Wrap

Sliced Roast Beef, Caramelized Onions & Peppers,
White Cheddar Cream Cheese Spread, Wedge
Potato or Side Salad \$22.00

Chicken Caesar Wrap

Grilled Chicken, Crisp Romaine, Shaved Pamesan,
Diced Tomato, Crouton Crumb, Casear Dressing,
Wedge Potato or Side Salad \$22.00

Flat Bread Turkey Sandwich

Soft Nann Flat Bread, Smoked Turkey, Lettuce,
Tomato, Garlic Aioli, Wedge Potato or Side
Salad \$20.00

Flat Bread Vegetarian Sandwich

Soft Nann Flat Bread, Hummus, Grilled Zucchini,
Tomato, Arugula, Roasted Red Pepper, Wedge
Potato or Side Salad \$20.00

Little Gem and Arugula Salad

Little Gem, Arugula, Grape Tomato, Artichoke, Feta,
Kalamata Olives \$16.00

Spinach Salad

Spinach, Strawberries, Feta, Candied
Walnuts \$16.00

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken, Shaved Parmesan,
Croutons, Grape Tomato \$16.00

House Salad

Tender Greens, Grape Tomato, Cucumber, Carrots,
Mozzarella, Croutons \$15.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Hot Plated Lunch

Pricing Per Person

All Plated Lunches come with Choice of Iced Tea or Lemonade, and Water.

Philly Cheese Steak

Thin Sliced Rib Eye, Caramelized Onions & Peppers, White Cheddar Sauce, Hoagie Roll, Wedge Potato or Side Salad \$28.00

Chicken Alfredo

Grilled Chicken, House Alfredo, Broccoli, Fettuccini, Shaved Parmesan, Garlic Bread \$28.00

Blackened Salmon

6oz Salmon, Roasted Fingerling Potato, Asparagus, Lemon Dill Sauce \$30.00

Chicken Marsala

Pan Seared Chicken Breast, Mushrooms, Marsala Cream Sauce \$28.00

Chicken Piccata

Pan Seared Chicken Breast, Capers, Lemon Butter Sauce, Mash Potato, Broccoli \$28.00

Shrimp Scampi

Pan Seared Tiger Shrimp, Garlic, Lemon Butter Sauce, Angel Hair Pasta, Garlic Bread \$28.00

8oz NY Steak

Grilled 8oz NY Steak, Mash Potato, Broccolini, Red Wine Demiglace \$32.00



\$75 Labor Fee Applies to All Groups Under 25 Minimum



Hors D'oeuvres

(**) Indicates the Appetizer can be Tray Passed. Additional Service Fees May Apply.

Spanakopita

50pc. Served with Tzatziki Sauce \$150.00

Breaded Artichoke Quarters

60pc. Served with House Marinara Sauce \$180.00

Falafel Platter

75pc. Served with Tzatziki Sauce \$125.00

Vegetable Spring Roll

50pc. Served with Sweet Chili Sauce \$150.00

Deviled Eggs

50pc. Topped with Chive & Bacon \$100.00

Seasonal Fruit Platter

50ppl. Pineapple, Melons, Berries, Grapes, Oranges,
& Yogurt \$200.00

Vegetable Crudité

50ppl. Assorted Vegetables, Blanched, Fresh, &
Roasted Served with Ranch \$150.00

Chicken Egg Roll

30pc. Served with Teriyaki Sauce \$150.00

Chicken Wings

50pc. Choice of Plain, BBQ, Buffalo \$115.00

Boneless Chicken Wings

50pc. Choice of Plain, BBQ, Buffalo \$115.00

Chicken Satay

50pc. Served with Peanut Thai Sauce &
Cilantro \$125.00

Cheese Platter

50ppl. Cheddar, Jack, Brie, Gouda
Crostini's \$175.00

Hummus & Flat Bread

50ppl. Cheddar, Jack, Brie, gouda Crostini's \$175.00

Grazing Board

5'x2' Board: Assortment of Cured Meats, Cheeses,
Berries, Spreads, Crackers, Corstini, Mixed nuts,
Chocolate Covered Nuts and Blueberries, Pin
Wheels \$800.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Hors D'oeuvres (Continued)

(**) Indicates the Appetizer can be Tray Passed. Additional Service Fees May Apply.

****Tempura Shrimp****

50 pc. Served with Sweet Chili
Sauce \$130.00

****Coconut Shrimp****

70pc. Served with Spicy Apricot
Sauce \$180.00

Shrimp Cocktail

70pc. Served with Cocktail Sauce and
Lemon \$125.00

****Crab Cake****

30pc. Remoulade Sauce, Cucumber \$125.00

****Ahi Tuna****

30pc. White Rice, Teriyaki, Pickled Carrot,
Cilantro \$175.00

Charcuterie Platter

25ppl. Cured Meats, Cheese, Fruits, Nuts,
Jelly's, Crostini's \$125.00

Chips & Salsa

50ppl House Made Tortilla Chips &
Salsa \$60.00



\$75 Labor Fee Applies to All Groups Under 25 Minimum



Dinner Plated Entrees

Plated Entrees Include Assorted Dinner Rolls, Choice of Salad, Choice of Vegetable, Choice of Starch, Choice of Dessert.

As well as Starbucks Regular & Decaffeinated, Hot Tea, Choice of Iced Tea or Lemonade, & Iced Water.

- Buffet Enhancement \$5.00 per person

Chicken Options

- Garlic Herb Chicken \$34.00
- Lemon Garlic Chicken \$34.00
- Blackened Chicken, Creole Sauce \$34.00
- Chicken Piccata, Pan Seared, Capers, White Wine, Lemon, Garlic, Butter \$34.00
- Chicken Marsala, Pan Seared, Marsala Wine, Mushrooms, Garlic Cream Sauce \$34.00
- Chicken Parmesan, Panko Breaded, House Marinara, Mozzarella Cheese, Shaved Parmesan \$34.00
- Chicken Pesto, Pan Seared and Cooked in a Pesto Cream Sauce \$34.00
- Chicken Florentine, Spinach, Mornay Sauce \$34.00

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Dinner Plated Entrees (Continued)

Plated Entrees Include Assorted Dinner Rolls, Choice of Salad, Choice of Vegetable, Choice of Starch, Choice of Dessert. As well as Starbucks Regular & Decaffeinated, Hot Tea, Choice of Iced Tea or Lemonade, & Iced Water.

Beef Options

- 8oz Top Sirloin \$42.00
- 10oz Top Sirloin \$48.00
- 8oz NY Steak \$40.00
- 10oz NY Steak \$45.00
- 12oz Ribeye \$55.00
- Tri Tip Grilled, Slow Cooked in Light BBQ Sauce \$35.00
- Marinated Grilled Flank Steak, Chimichurri Sauce \$35.00
- Braised Short Rib, Braised for 3 Hours in Red Wine, Demi-Glace, Mirepoix, & Herbs 45 (Best Served over Mash) \$45.00

Seafood Options

- Baked Cod, Lemon Herb \$32.00
- Blackened Salmon \$36.00
- Lemon Dill Salmon \$36.00
- Swordfish, Puttanesca \$42.00
- Panko Crusted Halibut, Tomato Burr Blanc \$65.00

Vegetarian Options

All options can be made Vegan or Gluten Free (Served with Same Sides as Main Course).

Price Matches Chosen Chickn/Beef/Seafood Entree Choice.

- Stuffed Bell Pepper - Onions, Garlic, Tomato, Spinach, Herbs, Rice, Parmesan
- Caprese Portobello Mushroom - Fresh Mozzarella, Tomato, Garlic Butter, Basil, Balsamic Glaze
- Stuffed Zucchini Boats - Onions, Garlic, Mushrooms, Bell Pepper, Herbs, House Alfredo Sauce

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Dinner Plated Entrees (Continued)

Plated Entrees Include Assorted Dinner Rolls, Choice of Salad, Choice of Vegetable, Choice of Starch, Choice of Dessert. As well as Starbucks Regular & Decaffeinated, Hot Tea, Choice of Iced Tea or Lemonade, & Iced Water.

Following Vegetarian/Vegan Options Served as is:

- Pasta Primavera - Vegetable Medley, Garlic, Marinara, Basil, Parmesan, Penne Pasta
- Mushroom Risotto - Mushrooms, Parmesan
- Taco Salad - Shredded Romaine, Black Beans, Corn, Pico de Gallo, Cheddar Cheese, Torilla Strips, Chipotle Ranch

Salad Options

Non-Dressed Salads

- House Salad - Tender Greens, Grape Tomato, Cucumber, Carrots
- Caesar Salad - Crisp Chopped Romaine, Shaved Parmesan, Crouton, Grape Tomato
- Spinach Salad - Baby Spinach, Strawberries, Feta

Dressed Salads

- Little Gem Salad - Little Gem Leaves, Roasted Beets, Fresh Mozzarella, Balsamic Glaze, Served with Balsamic Dressing on Side
- Wedge Salad - Blue Cheese, Tomato, Bacon, Blue Cheese Dressing

Starch Options

- Red Mash Potato
- Garlic Red Mash Potato
- Roasted Fingerling Potato
- Sweet Potato Mash
- Potato Au Gratin
- Rice Pilaf
- Wild Rice Blend

\$75 Labor Fee Applies to All Groups Under 25 Minimum

Dinner Plated Entrees (Continued)

Plated Entrees Include Assorted Dinner Rolls, Choice of Salad, Choice of Vegetable, Choice of Starch, Choice of Dessert. As well as Starbucks Regular & Decaffeinated, Hot Tea, Choice of Iced Tea or Lemonade, & Iced Water.

Vegatable Options

- Broccolini
- Broccoli & Cauliflower
- Baby Carrots
- Asparagus
- Baby Carrots & Asparagus
- Zucchini & Squash Blend
- Haricot Verts
- Roasted Butternut Squash

Dessert Options

- NY Cheesecake
- Raspberry Donut Cheesecake
- Chocolate Mosaic Cake
- Lemon Italian Cream Cake
- 2-Layer Carrot Cake
- Chocolate Mousse Cake
- Red Velvet Cake
- Raspberry White Chocolate Brulee Cheesecake
- White Chocolate Blueberry Cobbler Cheesecake



\$75 Labor Fee Applies to All Groups Under 25 Minimum

VISALIA MARRIOTT AT THE CONVENTION CENTER

300 South Court, Visalia, California, USA

 [Visit Website](#)

(559) 636-1111



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