



Lunch Buffet \$46 pp

Buffet includes freshly brewed Starbucks's ®coffee / decaffeinated / selection of herbal teas/ iced tea station

Lunch buffet minimum / 25 people or additional \$160 fee to apply / Maximum of 90 minutes

assorted breads / whipped butter / olive oil / balsamic

holiday caesar salad / romaine lettuce / celery / parsley / crispy capers / sun dried tomato / minty crouton / caesar dressing

baby spinach salad / strawberry / candy walnut / goat cheese / champagne vinaigrette

house mashed potatoes / chives / basil oil

sautéed seasonal vegetables / aromatics / shallots / garlic / rosemary / thyme

pineapple glazed ham

roast turkey / gravy / cranberry chutney

DESSERTS

chef's choice of assorted desserts

A 22% service charge of the total food & beverage revenue (plus applicable taxes) will be added.



MARRIOTT
SACRAMENTO
RANCHO CORDOVA





Plated Dinner

Includes freshly brewed Starbucks's ®coffee / decaffeinated / selection of herbal teas/ iced tea station

assorted breads / whipped butter / olive oil / balsamic

SALADS (select one)

kale fennel salad / pomegranate / apples / frise / ricotta salada / slice almonds / chives / butter milk dressing

holiday caesar salad / romaine lettuce / celery / parsley / crispy capers / sun dried tomato / minty crouton / pomegranate / caesar dressing

ENTRÉES (select two entrées / higher price prevails)

grilled mojito chicken / myer lemon sauce / pickled mustard / arugula / seasonal vegetable \$48.00

almond crusted salmon / tomato fennel fondue / garden succotash / potato cakes \$53.00

beef wellington /truffle puff pastry / béarnaise /mushroom duxelles /spinach \$56.00

grilled portobello mushroom/sautéed bloomsdale spinach/sundried tomato/zucchini squash confit \$38.00 pp

mushroom tortellini / orange permonte / pomegranate seeds \$42.00

DESSERTS (select one)

3 layer chocolate cake

cheesecake / berry coulis

pumpkin pie

crème brule tarts

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Jingle and Mingle Dinner Buffet \$60 pp

Buffet includes freshly brewed Starbucks's ®coffee / decaffeinated / selection of herbal teas/ iced tea station

Dinner buffet minimum / 25 people or additional \$160 fee to apply / Maximum of 2 hours

assorted Breads / whipped butter / olive oil / balsamic

kale fennel salad / pomegranate / apples / frise / ricotta salada / slice almonds / chives / butter milk dressing

baby spinach salad / strawberry / candy walnut / goat cheese / champagne vinaigrette

house mashed potatoes / chives / basil oil

sautéed seasonal vegetables / aromatics / shallots / garlic / rosemary / thyme

butternut squash orecchiette / brown butter / parmesan cheese / chives / crispy sage

pineapple glazed ham

pan seared chicken breast / marsala sauce / bloomsdale spinach

DESSERTS

chef's choice of assorted holiday desserts

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Holly and Jolly Dinner Buffet \$70 pp

Buffet includes freshly brewed Starbucks's® coffee / decaffeinated / selection of herbal teas/ iced tea station

Dinner buffet minimum / 25 people or additional \$160 fee to apply / Maximum of 2 hours

assorted breads / whipped butter / olive oil / balsamic

holiday caesar salad / romaine lettuce / celery / parsley / crispy capers / sun dried tomato / minty crouton / caesar dressing

beet salad / goat cheese / candy pecan / grapefruit / sorrels / balsamic puree / avocado puree

house mashed potatoes / chives / basil oil

baked ratatouille / tomato jam / aged balsamic / crispy basil

ricotta tortellini / orange burmonte / parmesan / orange chutney / caramelize carrots / parsley

almond crusted salmon / tomato fennel fondue / fennel salad

roast turkey / gravy / cranberry chutney

NY steak / tomato confit / grilled vegetable

DESSERTS

chef's choice of assorted desserts

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Enhancements

Macaron Station

chocolate, pistachio, lemon and espresso flavors

just to name a few!

\$12.00 per person++



Caramel Apple Station

sweet and crunchy apples covered in caramel, chocolate,
chopped nuts and marshmallows

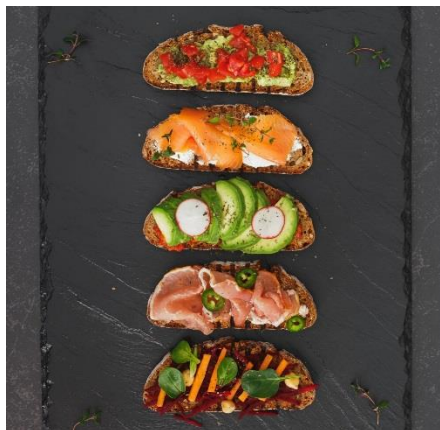
\$10.00 per person++

Popcorn Bar

cheddar, caramel and plain varieties
assorted flavored salts to make your own variety!
\$8.00 per person++



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Crostini Bar

chef's choice of three seasonal toppings
on fresh baguette
\$12.00 per person

Chocolate and Brittle Breaking Station

white chocolate peppermint bark
chocolate espresso bean bark
mixed granola bark with cranberries and pistachios
peanut brittle
\$12.00 per person



Ice Carving Luge

placed near the bar to ensure that drink stays nice and cold!
\$600 each++ (does not include alcohol)

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Reception

COLD HORS D'OEUVRES \$4.50 per piece *Minimum Order: 50 pieces*

mini chinese chicken salad on won ton cups

steak crostini / tapenade / wasabi cream

mini shrimp taco / avocado puree / fine pico de gallo

shrimp cocktail on verrines

crab louie / horseradish panna cotta / avocado / sweet & spicy ketchup

hamachi tartare on asians spoons

HOT HORS D'OEUVRES \$4.50 per piece *Minimum Order: 50 pieces*

chicken skewer / thai peanut sauce

beef satay / soy ginger / key lime leaf reduction

bacon wrap meatballs / marinara

crispy shrimp / spicy aioli

bacon wrap scallop / pepper relish

chicken potsticker / ponzu sauce

new zealand mussel / cheese gratin

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Beer / Wine

DOMESTIC BEER \$5 per drink

budweiser
coors light
o'doul's (non alcoholic beer)

bud light
michelob ultra

PREMIUM BEER \$6 per drink

amstel light
corona
guinness
newcastle
sierra nevada
peroni
pyramid hefeweizen

blue moon
fat tire
heineken
samuel adams lager
stella artois
omission (gluten free)

*please select four premium and two domestic per bar

HOUSE WINE \$8 per glass

red
white
blush

SELECT WINE \$10 per glass

variety of two reds
variety of two whites
one blush

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The Sacramento Marriott Rancho Cordova has the sole alcoholic beverage license on the hotel premises. It is subject to the regulations of the state alcoholic beverage commission. Violation of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverage from outside sources to be brought on property without authorization & appropriate corkage fees.





Cocktails

WELL BRANDS \$9 per drink

smirnoff vodka
gordon's gin
myer's paltinum rum
jim beam 8 bourbon
seagram/s 7 whiskey
jose cuervo gold tequila
christian brothers brandy

CALL BRANDS \$10 per drink

absolut vodka
tanqueray gin
bacardi rum
jack daniel's whiskey
bushmills whiskey
cazadores tequila
johnnie walker red label scotch
captain morgan spiced rum

PREMIUM BRANDS \$11 per drink

ketel one vodka
bombay sapphire gin
knob creek bourbon
crown royal whiskey
patron silver tequila
johnnie walker black label scotch
courvoisier vsop cognac

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