



MITZVAH MENUS

10209 Wincopin Circle
Columbia, MD 21044

1-410-730-3900
marriott.com/bwiao

AUTOGRAPH
COLLECTION®
HOTELS





MITZVAH MENUS

ALL PACKAGES INCLUDE:

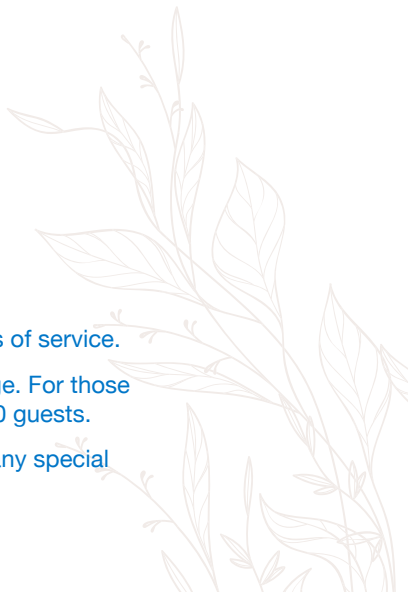
- Complimentary set-up with tables, standard polyester table linens, hardwood dance floor & votive candle accents
- Professional bartenders & butler servers
- Seasoned event staff to ensure a blissful event
- Complimentary Lakeside Guest Room for the night of the event (King or Double Queen Beds are available)



All buffets require a minimum of 25 guests & are priced for 90 minutes of service.

All food and beverage is subject to 6% sales tax & 23% service charge. For those menus that require attendants, the hotel requires (1) attendant per 100 guests.

The attendant fee is \$250 plus applicable taxes. Please advise us of any special dietary requirements prior to the event.



MITZVAH PACKAGE 1

BUFFET: \$120 PER PERSON

Stationary Hors d'oeuvres

Display of Domestic and Imported Cheeses with Grapes and Berries

Assorted Vegetables with Ranch Dressing served in Shot Glasses

Butler Passed Hors d'oeuvres

Select Three Options:

- Old Bay Chicken Bites
- Spanakopita
- Raspberry and Brie in Phyllo
- Beef Tenderloin Kabobs
- Beef Cocktail Franks en Croute
- Chicken Wellington
- Miso Glazed Salmon Satay



Dinner Buffet

Choice of One Salad:

Garden Salad, Caesar Salad, Spinach Salad

Choice of Two Entrées:

- Seared Chicken Breast with Fricassee Sauce
- Herb Marinated Baked Chicken
- Baked Cod with Acqua Pazza Sauce
- Seared Salmon with Citrus Scampi Sauce
- Sliced Sirloin with Peppercorn and Leek Bordelaise Sauce
- Sliced London Broil with Rosemary and Shallot Pinot Noir Sauce
- Wild Mushroom Ravioli with Spinach and Roasted Tomatoes in Parmesan Cream Sauce

Comes With:

- Chef's Choice of Seasonal Vegetable and Starch
- Warm Rolls and Butter

Display of Assorted Miniature Desserts

Iced Tea, Water and Coffee

Bar Service Add-On for Package 1

Four Hour Bar Package with:

House Brand Mixed Drinks, Wines, Domestic and Imported Beers, and Assorted Soft Drinks

\$50 per person

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MITZVAH PACKAGE 2

PLATED DINNER: \$115 PER PERSON

Stationary Hors d'oeuvres

Display of Domestic and Imported Cheeses with Grapes and Berries

Assorted Vegetables with Ranch Dressing served in Shot Glasses

Butler Passed Hors d'oeuvres

Select Three Options:

- Old Bay Chicken Bites
- Spinach and Swiss Quiche
- Potato and Truffle Croquettes
- Raspberry and Brie in Phyllo
- Beef Tenderloin Kabobs
- Beef Cocktail Franks en Croute
- Chicken Wellington
- Miso Glazed Salmon Satay
- Pastrami and Grain Mustard Spring Rolls
- Reuben Puffs



Served Salad and Sides

Field Greens with Mandarin Oranges, Goat Cheese and Candied Walnuts served with a Raspberry and Balsamic Vinaigrette

Warm Rolls and Butter

All Entrées are served with Chef's choice of Starch and Vegetable

Plated Dinner

Selection of One Entrée:

- Seared Chicken Breast with Exotic Mushroom Marsala Sauce
- Seared Chicken Breast with White Wine Sauce
- Seared Salmon with Lemon Caper Sauce
- Grilled Rockfish with Roasted Tomato and Sweet Corn Succotash
- Grilled Coulette Steak with sauce Au Poivre
- Grilled Top Sirloin Steak with Portobello Mushroom Cabernet Sauce
- Vegetable Napoleon with Roasted Tomato Relish

Comes With:

Chef's Choice of Seasonal Vegetable and Starch
Warm Rolls and Butter

Display of Assorted Miniature Desserts

Iced Tea, Water and Coffee

Bar Service Add-On for Package 2

Four Hour Bar Package with:

House Brand Mixed Drinks, Wines, Domestic and Imported Beers, and Assorted Soft Drinks

\$50 per person

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MITZVAH PACKAGE 3

STATIONS: \$145 PER PERSON

Stationary Hors d'oeuvres

Display Of Domestic and Imported Cheeses with Grapes and Berries

Assorted Vegetables with Ranch Dressing served in Shot Glasses

Butler Passed Hors d'oeuvres

Select Three Options:

- Old Bay Chicken Bites
- Spinach and Swiss Quiche
- Potato and Truffle Croquettes
- Raspberry and Brie in Phyllo
- Beef Tenderloin Kabobs
- Beef Cocktail Franks en Croute
- Chicken Wellington
- Miso Glazed Salmon Satay
- Pastrami and Grain Mustard Spring Rolls
- Reuben Puffs



Dinner Stations

Choice of One Salad:

Garden Salad, Caesar Salad or Spinach Salad

Selection of One Carving Station:

- Oven Roasted Turkey Breast
- Honey Glazed Smoked Ham
- Herb and Grain Mustard Crusted Top Round of Beef served with Assorted Sauces

**Attendant Required*

Potato Bar:

Yukon Gold Mashed Potatoes and Baked Potatoes with toppings to include: Shredded Cheddar Cheese, Chopped Bacon, Crispy Fried Shallots, Scallions, Butter and Sour Cream

Stir Fry Station

Selection of One Protein:

Stir Fried Chicken or Beef served with Oriental Vegetables, Vegetable Fried Rice and Vegetable Spring Rolls

Italian Station

Vegetable Baked Ziti in Marinara Sauce, Cheese Tortellini with Broccoli and Mushrooms in Creamy Alfredo Sauce, Meatballs in Marinara Sauce with Garlic Bread

Display of Assorted Miniature Desserts

Iced Tea, Water and Coffee

Bar Service Add-On for Package 3

Four Hour Bar Package with:

House Brand Mixed Drinks, Wines, Domestic and Imported Beers, Assorted Soft Drinks

\$50 per person

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TEEN PACKAGE

Buffet Options: All Buffets Include Hors d'oeuvres,
One Themed Buffet, Beverages & Sundae Bar

\$85 PER PERSON

Stationary Hors d'oeuvres

Select Three Options:

- Cocktail Franks in Puff Pastry
- Mozzarella Sticks with Marinara Sauce
- Chicken Tenders with Honey Mustard Sauce
- Mini Cheese Pizzas
- Vegetable Spring Rolls
- Mac & Cheese Poppers
- Buffalo or Honey BBQ Wings with Ranch and Celery
- Chicken Quesadillas

THEMED BUFFETS

Traditional Buffet

- French Fries and Onion Rings
- Caesar Salad

Select Two Entrées:

- Hot Dogs and Hamburgers
- Chicken Tenders with Honey Mustard
- Mac & Cheese
- Make Your Own Tacos with Soft Flour Tortillas and Hard Taco Shells, Seasoned Ground Beef, Shredded Lettuce, Shredded Cheese, Diced Tomatoes and Salsa



Mexican Buffet

- Mexican Rice and Refried Beans
- Garden Salad

Select Two Entrées

- Beef or Chicken Fajitas Served with Soft Flour Tortillas, Sour Cream, Guacamole and Salsa
- Beef or Chicken Enchiladas
- Chicken Taquitos
- Make Your Own Nacho Bar with Tortilla Chips, Diced Chicken, Refried Beans, Cheese Sauce, Diced Tomatoes, Sour Cream and Salsa

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TEEN PACKAGE

(CONTINUED)

THEMED BUFFETS CONTINUED:

Italian Buffet

- Garlic Bread
- Caesar Salad

Select Two Entrées

- Fettuccini Alfredo with Chicken
- Cheese Ravioli with Marinara Sauce
- Spaghetti and Meatballs
- Cheese and Pepperoni Pizzas

American Buffet

- French Fries and Onion Rings
- Garden Salad

Select Two Entrées

- Mini Sliders with and without Cheese
- Chicken Tenders with Honey Mustard
- Grilled Cheese Sandwiches
- Penne Pasta with Meat Sauce
- Mac & Cheese
- Hot Dogs and Hamburgers

Includes Lemonade, Water and Iced Tea



Included Dessert: Make Your Own Sundae Bar

Vanilla Ice Cream Served with Assorted Toppings to Include M&Ms, Reese's Cup Pieces, Oreo Cookie Pieces, Gummy Bears, Chocolate Syrup, Caramel, Whipped Cream and Cherries

**Attendant Required*



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We have created an
“Experience Like Nothing Else®”
with panoramic views, a rooftop pool
& unique event space overlooking the
beautiful lake Kittamaqundi,
alongside an exceptional
culinary and events team.

