



WESTIN[®]
HOTELS & RESORTS

BANQUET MENU

The Westin Chattanooga

801 Pine Street
Chattanooga, TN 37402

(423) 531- 4653

<https://www.marriott.com/en-us/hotels/chaw-the-westin-chattanooga/overview/>

Welcome from our executive chef

Guests of The Westin Chattanooga,

We welcome you and your guests to enjoy our newest banquet additions. Our commitment to both hospitality, and quality of ingredients and preparation is evident in every item placed in front of you. We are humbled by the fact that you chose The Westin Chattanooga as your event venue, and look forward to helping you create hospitable memories for the span of your event.

Chef Jeff Miller attended school at Johnson and Wales University in Charleston South Carolina. Shortly after graduation he worked through the ranks over the course of 11 years at Wild Dunes Resort where he left as the Chef de Cuisine of both the fine dining restaurant, as well as the family casual restaurant. He moved to Nebraska in 2015 to work for The Arbor Day Foundation's Lied Lodge and Conference Center on Arbor Day Farms as the Executive Chef. After 5 years there, he traveled to Elon North Carolina as the Executive Chef of The Inn at Elon.

Chef Jeff has been at The Westin Chattanooga since June of 2021. He currently resides in Dalton, GA with his wife Emily and their two children Sophia and Mason.

"EATING IS A NECESSITY BUT
COOKING IS AN ART"





Breakfast

Priced per Person

Breakfast Table

West Village Continental Breakfast \$16

Seasonal fruit platter

Assorted danish, muffins, and pastries

Individual orange blossom honey yogurt parfaits with berries and house made coconut granola

Chef's choice infused water station

801 Pine \$26

Seasonal fruit platter and orange blossom honey yogurt

Assorted danish, muffins, and pastries

Alchemy spiced brioche French toast with pure Vermont maple syrup

Cage free scrambled eggs with scallions, charred tomato salsa, and cheese on the side

Breakfast potatoes with peppers, onions, arugula, and house seasoning

Pecan wood smoked bacon

Mindful Beginnings \$25

Seasonal fruit platter

Scrambled cage free egg whites

Atlanta sausage co. chicken-apple sausage

Mini Gowin Valley Farms mushroom, spinach, and boursin quiche

Spiced oatmeal with golden raisins, pecans, brown sugar

Chef's choice infused water station

Tennessee Sunrise \$32

Seasonal fruit platter and orange blossom honey yogurt

Bourbon maple glazed cinnamon buns

Buttermilk biscuits and black pepper gravy

Springer Mountain Farms waffle fried chicken thighs with tabasco butter and honey

Whole hog sausage links

Cage free scrambled eggs

Smoked cheddar and scallion grits

Eat Well \$33

Seasonal fruit platter

Build your own parfait bar with Greek yogurt, berries, house made coconut granola, chia seeds, dried cranberries, and honey

Avocado toast with toasted crostini, avocado, Himalayan pink salt, radish, and tomato

Cage free scrambled egg whites

Seasonal fruit "cobbler" overnight oats, almond milk, and smoked sugar streusel

Rosemary-cashew crackers, cream cheese, smoked salmon, alchemy everything bagel seasoning

Chef Attended Omelets and Eggs \$14

Bacon

Ham

Sausage

Mushrooms

Tomatoes

Bell Peppers

Onions

Spinach

Cage Free Eggs

Egg Whites

Yogurt Parfait Bar \$11

House made-Coconut Granola

Greek Yogurt

Dried Fruit

Assorted Berries

Almonds

Raspberry Jam

Chia Seeds

Local Honey

\$150 Chef Attendant Fee

A la Carte:

Egg, Shaved Ham, and Tillamook Cheddar Cheese Croissant \$6

Whole Hog Sausage, Egg, and Tillamook Cheddar Biscuit \$6

Fried Chicken and Jalapeno Pimento Cheese Biscuit \$7

Bacon, Egg, and Cheese Burrito with Sour Cream and Charred Tomato Salsa \$7

Assorted Danish, Muffins, and Pastries \$38 per dz

Smoked Atlantic Salmon Side with Bagels, Cream Cheese, and Accoutrement (Serves 20) \$200

Seasonal Fruit Platter and Orange Blossom Honey Yogurt (Serves 25) \$175

Gluten Free Tortilla, Cage Free Egg Whites, Spinach, Turkey Sausage, Mozzarella \$8

Assorted Seasonal Whole Fruit \$3

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Plated Breakfast

All Plated Breakfasts include Warm Buttermilk Biscuit Basket with Sweet Cream Butter and Assorted Jams, and Small Fruit Plate

Snooper's Rock \$24

Cage free scrambled eggs | Tillamook cheddar and scallions

Applewood smoked bacon OR whole hot sausage links

Choice of country breakfast potatoes with arugula OR stone-ground pimento cheese grits

Feel Well \$21

Avocado toast with grilled Neidlov's baguette | smashed avocado, chia seeds, pink salt, and shaved radish

Peanut butter toast | fresh raspberries, honey, toasted oats, and almonds

Nutella, banana, chia, and honey

Individual yogurt and granola parfait

Sun's Up \$22

Alchemy Spice Co. egg battered brioche French toast

Cardamom infused warm maple syrup

Applewood smoked bacon OR whole hog sausage links

Spiced pecans

A la Carte Beverages:

Peet's Regular and Decaf Coffee: \$65/ Gallon

Iced Tea \$36/ Gallon

Assorted Juices (Apple, Orange, Cranberry, Pineapple, Tomato, Grapefruit) \$36/ Gallon

Assorted Naked Juices \$7 Per Bottle

Assorted Gatorade \$4 Per Bottle

Mighty Leaf Hot Tea \$3 each

Vita Coco Coconut Water \$8 Per Carton

Peet's Cold Brew Coffee \$65/ Gallon

Assorted Soft Drinks \$4 Per Can

San Pellegrino \$6 Per Bottle

Aqua Panna Spring Water \$6 Per Bottle

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Coffee Break

Priced per Person



All Day Breaks

All break packages include chef's choice of infused water station available all day.

All Day Break Package \$35

Early morning:

Seasonal fruit platter with assorted berries

Assorted pastries, danish, and muffins

Yogurt, granola, and berries

Mid-morning:

Almond, cranberry, coconut, and cashew trail mix

Banana, oat, and dark chocolate cookies

Mid afternoon:

choose 2

Lemon bars with blueberry syrup

Mini crudité with edamame hummus, grilled pita

Crispy paprika – lime black eyes peas

Triple chocolate brownies

All Day Beverage Package

Sweet and unsweetened iced tea

Assorted soft drinks

Bottled water

Chef's choice infused water

\$15.00 per person full day

\$10.00 per person half day

A La Carte Food Enhancements

Mixed Nuts \$24 per Pound

Tri Colored Tortilla Chips with Charred Tomato Salsa and Queso \$5

Charred Jalapeno Pimento Cheese, Sourdough Crackers, and Celery Sticks \$6

Roasted Red Pepper Hummus and Crudité \$6

Grilled Naan with Tzatziki \$6

Themed Breaks

Based on 30 minutes of continuous service. Minimum of 15 people required for themed breaks

Focus and Concentrate \$18

Broccoli chips with Alchemy Spice Co. dill seasoning

Rosemary cashew cracker, whipped goat cheese, smoked salmon, pickled shallot

Matcha glazed donut holes

Blueberry, Meyer lemon, hibiscus lemonade

Connect and Collaborate \$21

Sourdough grilled cheese bites, boursin, roasted heirloom tomato

Carrot cake overnight oats, shredded carrots, almond milk, walnuts, coconut, golden raisins

Chicken and waffle skewers, angry pickles, Calabrian chili fermented honey

Banana and dark chocolate smoothies

Rest and Recuperate \$20

Smoked ponzu edamame

Ginger lemon kombucha shooter

Roasted turkey slider, brie, granny smith apple

Court bouillon poached shrimp, fennel, orange

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Energize and Motivate \$18

Strawberry shortcake chia pudding, toasted pistachio

Sweet potato hummus, smoked sea salt, Georgia olives farm olive oil, sourdough crackers

Ancient grains, Tuscan kale green goddess, toasted pine nut

Beet, ginger, and mint lassi

The Lookouts \$19

Cracker jacks

Ballpark popcorn

Mini corndogs and country mustard

Beer cheese and soft pretzel bites

I.B.C. root beer

The Artisan \$22

Assorted local charcuterie

Ga. sourdough crackers

Artisan cheeses

Pickled vegetables, marcona almonds, mustard, and seasonal jam

Wellness Breaks

If you are interested in one of our wellness breaks, please speak to your event Planning Manager for More Information
Based on 15–30-minute sessions

Breathing for Your Health

Your Instructor will educate and teach your team different guided practices to help calm and balance the mind and body. Topics will include: The mechanics of breathing, the three main influences on breathing, breath as a healing strategy, and step-by-step practices for relaxation through breathing.

Desk Based Yoga

Your instructor will lead your group through a sequence that focuses on spinal movement, core engagement, and hip stretches to increase overall joint mobility while using your meeting room's chair for extra support. This desk-based movement class is accessible for all.

Lunch

priced per person

Packaged Lunch

Choose 2 Salads

- Field Greens Salad with Assorted Toppings and Dressings
- Broccoli Slaw with Cheddar Cheese, Herb Roasted Pecans, Red Onion, Golden Raisins, Honey Dijon Dressing
- Quinoa Salad with Grilled Corn, Queso Fresco, Red Onion, Cilantro-Lime Crema
- Cucumber Salad with Red Onion, Dill, Creamy Dill Dressing
- Iceberg Lettuce, Hard Cooked Eggs, Cucumbers, Onions, Tomatoes, and Croutons

Choose 1 Starch

- Herb Butter Roasted Red Potatoes
- Smoked Cheddar Mac and Cheese
- Lemon Dill Scented Wild Rice
- Summer Vegetable Farro
- Savory Bread Pudding, Mirepoix, Bacon

Choose 1 Vegetable

- Mixed Vegetables, Garlic Herb Butter
- Haricot Vert, Toasted Almonds
- Roasted Broccoli, Lemon-Tahini Vinaigrette
- Braised Collard Greens, Ham Hock, Onions
- Balsamic Marinated and Grilled Zucchini



Packaged Lunch cont.

Choose 1 Entrée

- Grilled Chicken Breast with Charred Scallion Salsa
- Roasted Pork Loin, Vidalia Onion Soubise, Pickled Red Onion
- Grilled Teres Major, Roasted Red Pepper Coulis, Corn and Black Bean Salsa
- Oven Roasted Mahi Mahi, Chablis Cream Sauce, Mango Relish
- Herb Roasted Chicken Breast, Tarragon Butter, Tobacco Onions
- Sandwich Board with Turkey, Ham, Roast Beef, Assorted Cheeses, Accoutrements, and Breads
- Rigatoni with Spinach, Ricotta, Tomatoes

Choose 1 Dessert

- Double Chocolate Cake
- Flourless Chocolate Cake
- Pecan Pie
- Assorted Cookies and Brownies
- Seasonal Cobbler

Add additional sides, Salads, or desserts for \$3 each per person more, or additional entrée for \$8 per person more

Boxed Lunches

All Boxed Lunches Served with Kettle Chips, Cookie, Whole Fruit, Ancient Grain Salad, Bottled Water

Turkey \$25

Sliced Oven Roasted Turkey Breast, Cranberry Brie Spread, Bibb Lettuce, and Tomato on Ciabatta

Grilled Vegetable \$25

Sliced Oven Roasted Turkey Breast, Cranberry Brie Spread, Bibb Lettuce, and Tomato on Ciabatta

Roast Beef \$25

Sliced Roast Beef, Horseradish Aioli, Swiss Cheese, Bibb Lettuce, Sliced Red Onion, and Tomato on Brioche Bun

Chicken Wrap \$26

Grilled Chicken Breast, Swiss Cheese, Bacon, Bibb Lettuce, Tomato, Flour Tortilla

Grilled Chicken Salad **GF** \$25

Grilled Chicken Breast, Garden Salad with Baby Heirloom Tomatoes, Shredded Cheddar, Hard Boiled Egg, Cucumber, Carrot, and Red Onion

Tofu Wrap **V +** \$23

Smoked Shoyu Marinated Tofu, Sesame Asian Slaw, Spicy Peanut Sauce, Flour Tortilla

Ham and Pimento Cheese \$24

Shaved Ham, Roasted Jalapeno Pimento Cheese, Bibb Lettuce, Angry Pickles, Tomato, Sliced Red Onion, on Brioche Bun

Lunch Buffets

Artisan Garden \$23

- Chef's Choice Seasonal Soup
- Field Greens, Chopped Romaine
- Applewood Smoked Bacon, Matchstick Carrots, Heirloom Cherry Tomatoes, Olives, Cucumbers, Croutons, Marinated Garbanzo Beans, Garlic Herb Croutons, Hard Cooked Eggs, Shredded Cheddar, and Sunflower Seeds
- Chef's Choice of Three Dressings
- Garlic Breadsticks
- Triple Chocolate Brownies

Pine Street Deli \$30

- Tossed Field Greens Salad with Red Onion, Matchstick Carrots, Baby Heirloom Tomatoes, and Chef's Choice 2 dressings
- Cucumber Salad with Red Onion, Dill, Creamy Dill Dressing
- All-Natural Roast Beef, Ham, Turkey, and Genoa Salami
- Assorted Breads to include White, Wheat, and Rye
- Assorted Cheeses to include Cheddar, Swiss, and Provolone
- Roasted Garlic and Herb Mayonnaise, Stone Ground Mustard, and Dijon Mustard, Horseradish Mayonnaise
- Bibb Lettuce, Sliced Tomato, Red Onion, Angry Pickles
- Assorted Kettle Chips
- Assorted Cookies

Little Italy \$38

- Sausage- Kale Toscana Soup
- Caprese Salad with Baby Heirloom Tomatoes, Ciliegine Mozzarella, Arugula, Balsamic Vinaigrette, and Basil
- Spinach, Mushroom, and 24-month Parmesan Polenta
- Grilled Zucchini, Spanish Olive Oil and Balsamic Marinade, Chili Flakes, Herbs
- Orzo with Arugula- Walnut Pesto, Roasted Garlic, Shaved Parmesan
- Grilled Chicken Breast, Sundried Tomato Cream, and Olive, Roasted Red Pepper, Onion Relish
- Italian Braised Beef, House Pickled Banana Peppers
- Garlic-Parmesan Breadsticks
- Tiramisu

Southwestern \$37

- Chopped Iceberg, Watermelon Pico De Gallo, Cucumber, Red Peppers, Chili-Lime Buttermilk Dressing
- Quinoa Salad with Grilled Corn, Queso Fresco, Red Onion, Cilantro-Lime Crema
- Seasoned Black Beans
- Spanish Rice
- Grilled Flank Steak With Chipotle Compound Butter, Southwestern Seasoned Grilled Chicken
- Flour Tortillas, Tricolored Corn Tortilla Chips
- Queso Blanco
- Shredded Cheddar, Guacamole, Salsa, Sour Cream
- Cinnamon and Sugar Churros with Mexican Hot Chocolate Sauce

East Tennessee BBQ \$40

- Iceberg Lettuce, Hard Cooked Eggs, Cucumbers, Onions, Tomatoes, and Croutons
- Broccoli Slaw with Cheddar Cheese, Herb Roasted Pecans, Red Onion, Golden Raisins, Honey Dijon Dressing
- Black Eyed Pea Salad, Tomatoes, Red Onion, Herbs, Bacon, Cider Vinaigrette
- Smoked Cheddar Mac and Cheese
- Stewed Green Beans with Bacon and Onions
- BBQ Chicken, Coffee BBQ, Scallions
- Smoked Peach Glazed Pork Loin
- Buttermilk Biscuits, Butter
- Banana Puddin'

Plated Lunches

All plated lunches include ice water, assorted bread rolls, sweet cream butter, iced tea on request

Plated Hot Lunch Selections:

Salad Selections

(Choose one)

Baby Field Greens (GF) (V+)

Baby Heirloom Tomatoes, cucumber, Shredded Carrots, Red Onion, Ranch and White Balsamic Vinaigrette

Caesar

Romaine Hearts, Aged Parmesan, Garlic Croutons, Caesar Dressing

Arugula and Frisee (GF) (V+)

Citrus, Strawberries, Toasted Almonds, Citrus Vinaigrette

Asparagus (Add 2\$) (GF) (V+)

Chilled Asparagus, Pickled Red Onion, Shaved Fennel, White Bean Puree, Lemon-Oregano Vinaigrette

Entrée Selections

(Choose one. \$50 Charge for Each additional selection)

Purple Sweet Potato Cake \$26 (V+) (GF)

Harissa, Ginger, Coriander and Cilantro; Warm Brussels Sprouts Slaw, Mint, Spicy Tomato Caramel

Mahi Mahi \$33 (GF)

Jerk Seasoning, Bamboo Rice, Roasted Carrots, Coconut Beurre Blanc, Mango Salsa

Flat Iron \$39 (GF)

Fried Fingerling Potatoes, Grilled Zucchini, Chimichurri, Roasted Baby Heirloom Tomatoes

Fried Chicken \$32

Breaded Springer Mountain Farms Chicken Thigh, Roasted Poblano Cheese Grits, Warm Collard and Green Tomato Slaw

Chicken Breast \$34 (GF)

Lemon, Garlic, and Oregano Marinated and Grilled Chicken Breast, Tuscan Kale Wild Rice, Parsnip Puree, Grilled Zucchini, Charred Lemon Butter Sauce,

Shrimp \$30 (GF)

Marinated Grilled Shrimp, Maque Choux, Holy Trinity Hush Puppies, Old Bay Beurre Blanc

Plated Entrée Salad Selections:

Grilled Chicken Caesar \$22

Hybrid Romaine Lettuce, Grilled Chicken Breast, Shaved 24-Month Parmesan, Garlic- Herb Croutons, Roasted Roma Tomatoes, Caesar Dressing

Salmon Niçoise \$25

5 oz Dill Roasted Faroe Islands Salmon, Romaine, Fingerling Potatoes, Hard Cooked Eggs, Haricot Vert, Olives, and Pickled Red Onion. Dressed with Lemon-Oregano Vinaigrette

Steak Salad \$25

Marinated and Grilled Flank Steak, Iceberg Lettuce, Baby Heirloom Tomatoes, Scallions, Roasted Yellow Peppers, Buttermilk Blue Cheese Crumbles, Port Wine Vinaigrette

Dessert Selections:

Double Chocolate Cake, Raspberry Coulis, Whipped Cream

New York Cheesecake, Raspberry Coulis, Whipped Cream

Strawberry Shortcake, Pound Cake, Mojito Macerated Strawberries, Whipped Cream

Southern Pecan Pie, Salted Caramel, Whipped Cream, Candied Orange

Banana Pudding, Roasted Bananas, Nilla Wafers, Whipped Cream

Reception



Reception Stations

Stations Require minimum of 30 guests. *denotes can be a Chef's Action Station for additional \$100 per 75 guests

Minimum of (4) additional Hors d'oeuvre selections required if not accompanied by a dinner

Low Country Boil \$19*

Peel and Eat Shrimp, Corn, Andouille Sausage, Red Potatoes Simmered in our signature Oddstory Lager Seafood Stock. Served with Assorted Hot Sauces, Lemons, and Bloody Mary Cocktail Sauce.

Southern Taco Bar \$22

Pulled Pork, Grilled Chicken, and Blackened Mahi-Mahi
Heirloom Tomato Pico, Shredded Cheddar, Fresh Vegetable Remoulade, Assorted Hot Sauces, Jalapeno Lime Cole Slaw, Peach Salsa, Chipotle BBQ

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Nona's Cucina \$20*

Penne Pasta, Grilled Chicken, Aged Parmesan Alfredo

Cavatappi Pasta with Grilled Zucchini, Baby Heirloom Tomatoes, and Onions; Basil Pesto

Linguine Pasta, Italian Sausage Bolognese, Parmesan Garlic Breadsticks

Taste of Asia \$21*

Mini Bao Buns Filled with Char Siu Pork Belly or Marinated Tofu, Pickled Carrot, Cucumber, Red Onion, and Cilantro; Sesame Asian Slaw; Glass Noodles and Vegetable Fried Rice in Chinese to-go boxes with chopsticks.

Potato Bar \$15

Country Mashed Yukon Golds and Baked Idaho Potatoes with toppings that include Chopped Bacon, Fried Tasso, Shredded Cheddar, Scallions, Sour Cream, Caramelized Onions, Sauteed Mushrooms, and Whipped Butter

Carving Stations

Each Station Feeds 30.

Minimum of (4) additional Hors d'oeuvre selections required if not accompanied by a dinner

Salt Crusted Salmon \$475

Whole Salt Crusted Faroe Islands Salmon served with Grilled Crostini, Gremolata, Pickled Red Onion, and Collard Green-Almond Salsa Verde

Strip Loin \$550

Signature Seasoned Nebraska Beef Strip Loin Carved to order, House Steak Sauce, Horseradish Sauce, Caramelized Onions, and Assorted Dinner Rolls

Smoke Brined Pork Loin \$400

Bourbon Smoked Sugar and Salt Brined Berkshire Pork Loin, Dry Rubbed and Roasted, Served with Brioche Slider Buns, Coffee BBQ Sauce, Carolina Mustard Sauce, Caramelized Onions, and Angry Pickles

Slab Bacon \$400

Brown Sugar Cured Slab Bacon, Maple-Mustard Glaze, Served with Brioche Slider Buns, Shredded Lettuce, Sliced Heirloom Tomatoes, Herbed Mayo

Prime Rib \$750

Heritage Angus Prime Rib, Signature Rub, Horseradish, Chimichurri, Balsamic Onion Jam, Assorted Dinner Rolls

Farmer's Market Receptions:

Minimum of 20 people required for each option. Priced for 1 hour of continuous service.

Sliced Fruit **\$10 (GF)**

Assorted Melons, Pineapple, Berries, Grapes with Orange Blossom Honey Yogurt

Artisan Cheese **\$16**

Assorted Imported and Domestic Cheeses, Dried Fruit, Orange Marmalade, Ga. Sourdough Crackers, Marcona Almonds, Fresh Fruit, and Local Honeycomb

Bruschetta **\$12**

Garlic Crostini, Grilled Neidlov's Baguettes, and Grilled Pita with Tomato-Mozzarella Relish, Greek Olive Tapenade, Roasted Red Pepper- Feta Dip, and Strawberry- Basil Goat Cheese Spread

Lookout Mountain **\$48**

- Pick 2 canapes (max of \$5 each)
- Choice of 1 Farmers Market Reception
- Choice of 1 Reception Station
- Chef's Selection of Desserts
- Hibiscus- Lime Tea Refresher
- Chef's choice Infused Water

Crudité **\$12 (GF)**

Baby Heirloom Tomatoes, Baby Carrots, Carnival Cauliflower, English Cucumbers, Asparagus, Broccoli, Buttermilk- Herb Dip, Wasabi Ranch, and Roasted Red Pepper Hummus

Charcuterie and Cheese **\$23**

Imported and Domestic Assortment of Charcuterie and Cheeses, Dried and Fresh Fruit, Orange Marmalade, Tomato-Onion Jam, Whole Grain Mustard, Marcona Almonds, Grilled Bread, Ga. Sourdough Crackers.

Tennessee Ploughman **\$16**

Shaved Goodnight Brother's Country Ham, Roasted Jalapeno Pimento Cheese, Blistered Shishito Peppers, Angry Pickles, Toasted Neidlov's Bread, Bacon and Onion Jam, Warm Bacon Cheddar Dip, Whole Grain Mustard

Signal Mountain **\$74**

- Pick 4 Canapes (Max of \$5 each)
- Pick 2 Farmer's Market Receptions
- Choice of 1 Reception Station
- Choice of 1 Carving station (max of \$550)
- Chef's Selection of Desserts
- Hibiscus- Lime Tea Refresher
- Chef's choice Infused Water

Canapés

Minimum of 50 pc required per Item

Cold per 50 pieces

Mini Savory Cheesecake \$200

Roasted Red Pepper and Goat Cheese Filling, Micro Herbs

Caprese Crostini \$150

Olive Oil Toasted Neidlov's Baguettes, Roma Tomato, Aged Balsamic, Basil, Ricotta Salata

Goat Cheese Phyllo \$200

Whipped Goat Cheese Mousse, Caramel Apple Compote

Shrimp Cocktail \$250 (GF)

Roasted Red Pepper and Goat Cheese Filling, Micro Herbs

Smoked Salmon \$300 (GF)

Cold Smoked Salmon, Cucumber Cup, Dill and Shallot Whipped Cream Cheese, Alchemy Everything Bagel Seasoning

Deviled Egg \$150 (GF)

BLT Style with Tomato Jam, Broadbent Bacon, and Arugula Filling

Tuna Tacos \$300 (GF)

Tuna Tartare, Mini Taco shell, Sriracha Pearls, Lime

Beef Tenderloin Crostini \$250

Blackened Beef Tenderloin, Toasted Neidlov's Baguette, Whipped Boursin, Red Onion Marmalade

Roasted Grape Tart \$250

Whipped Citrus Goat Cheese, Roasted Grapes, Black Pepper Honey

Spring Pea and Ricotta Tart \$300

Spring Pea and Ricotta Filling; Shaved Parmesan, Serrano Ham Crisp

Celery Root and Chorizo Crostini \$250

Celery Root Remoulade, Chorizo Crumble, Chives

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Hot per 50 pieces

Mini Beef Wellington \$250

Beef Tenderloin, Brandy- Mushroom Duxelle, Puff Pastry

Vegetable Spring Roll \$150

Cabbage, Cellophane Noodle, and Carrot Filling. Thai Chili Sauce

Pomegranate BBQ Duck \$300

Pomegranate BBQ Duck Confit, Mini Garlic Butter Basted Biscuit

Chicken and Waffle \$250

Chicken Satay, Waffle Breeding, Nashville Hot Sauce, Angry Pickle Relish

Bacon Wrapped Scallops \$300 **(GF)**

Brown Sugar Crusted, Tomato- Onion Jam

Shrimp and Grits \$250 **(GF)**

Smoked Cheddar Grit Cake, Andouille, Roasted Tomato

Mini Chipotle Chicken Tostada \$200 **(GF)**

Corn Tortilla Chip, Chipotle Braised Chicken, Mashed Black Beans, Watermelon Pico, Cotija Cheese

Polenta Cake \$250 **(GF)**

Roasted Garlic Polenta Cake, Grilled Sweet and Sour Vegetable Relish

Spanikopita \$200

Spinach and Feta Stuffed Phyllo, Toasted Sesame-Honey Drizzle, Tzatziki Sauce

Slider \$250

Grass Fed Beef, Cheddar, Angry Pickles, Assorted Condiments

Fig and Goat Cheese Flat Bread \$200

Herbed Goat Cheese Spread, Dried Mission Figs, Pear-Almond Syrup

Dinner

Priced per Person

Dinner Buffets

All Dinner buffets include Ice water. Iced Tea on Request

Scenic City **\$50**

- Corn Chowder
- Tomato, Cucumber, and Onion Salad. Dill Vinaigrette
- Iceberg Lettuce, Tomato, Hard Cooked Eggs, Applewood Smoked Bacon, Cucumber, and Blue Cheese Crumbles. Served With Ranch and Balsamic Vinaigrette.
- Grilled Chicken Breast with Chattanooga Whiskey Glaze
- Cornmeal Fried Catfish, Jalapeno Tartar Sauce, Lemons
- Jalapeno, Sausage, and Cream Cheese Stuffed Pork Loin; "Doodle Soup" Velouté
- Braised Collard Greens with Goodnight, Brothers Ham Hock
- Smoked Cheddar Mac and Cheese
- Moon pie and Banana Croissant Bread Pudding
- Strawberry Shortcake with Lemon Pound Cake, Mojito Macerated Strawberries, Whipped Cream



All prices are subject to a 22% taxable service charge and 9.25% sales tax

La Italia **\$48**

- Tuscan Kale Soup
- Caprese Salad with Ciliegine Mozzarella, Baby Heirloom Tomatoes, Chiffonade Basil, White Balsamic, Georgia Olive Oil
- Kale "Caesar" with House Croutons, Capers, Shaved Parmesan, Anchovy Vinaigrette
- Grilled Chicken Breast, Lemon-Artichoke Cream Sauce, 8 Year Balsamic
- Flank Steak Braciola, Herbed Parmesan and Breadcrumbs Filling, Burgandy- Tomato Braise
- Seafood Cioppino with Mussels, Bay Scallops, Shrimp, and Calamari; Grilled Crusty Bread with Olive Oil
- Spinach, Mushroom, Aged Parmesan, and Roasted Garlic Polenta
- Grilled Asparagus and Eggplant, Pecorino, Black Pepper, Balsamic Vinaigrette
- Chocolate Chip Cannoli's
- Amalfi Lemon Cake

The Lowcountry **\$46**

- She Crab Soup
- Icebox Pickle Salad; Dill Pickled Cucumber, Red Onion, and Fennel
- Arugula and Romaine Lettuces, Oranges, Shaved Radish, Crispy Black-Eyed Peas, Pecan Vinaigrette
- Frogmore Stew: Corn, Smoked Sausage, Red Potatoes, Shrimp, Westin Signature Boil, Lemons and Cocktail Sauce
- Herb Baked Chicken, Mamaw's Chicken Gravy
- BBQ Pork, Carolina Mustard BBQ, Brioche Buns, Angry Pickles
- Red Rice
- Corn and Lima Bean Succotash
- Cornbread and Sweet Cream Butter
- Southern Pecan Pie, Chantilly Cream
- Seasonal Fruit Cobbler, Chantilly Cream

The Lookout Cookout \$32

- Potato Salad
- Southern Style Cole Slaw
- Tomato-Onion Salad, Herb Vinaigrette
- Grilled Hamburgers
- Grilled All Beef Hotdogs
- Grilled Chicken
- Assorted Cheeses, Condiments, Appropriate Buns, Lettuce, Tomato, Onion, Pickles
- Baked Beans
- Garlic Buttered Corn on the Cob
- Assorted Cookies
- Brownies

Westin Signature \$62

- Lobster Bisque
- Baby Kale Salad with Candied Orange, Goat Cheese, Smoked Marcona Almonds, Goat Cheese, and Blueberry Pomegranate vinaigrette
- Watercress and Romaine Lettuces, Asparagus, Matchstick Watermelon Radish, Baby Heirloom Tomatoes, White Anchovy and Roasted Garlic Vinaigrette
- Grilled Chicken Breast, Sundried Tomato Compound Butter, Melted Leeks
- Sliced Whole Roasted NY Strip Loin, Pearl Onion- Chasseur Sauce
- Baked Grouper, Lemon-Caper Butter Sauce
- Roasted Fingerling Potatoes
- Crispy Brussels Sprouts, Aged Balsamic, Pecorino
- Salted Caramel and Pretzel Bread Pudding
- Flourless Chocolate Cake, Berries, Whipped Cream

Plated Dinner

Dinner Includes ice water, Dinner Rolls, and Sweet Cream Butter. Iced Tea Provided Upon Request.

Salad Selections:

Choose 1

Classic Caesar

Hearts of Romaine | Shaved 24-month Parmesan | House Croutons | Caesar Dressing

Field Greens

Mix of Hearty and Leafy Greens | Shredded Carrots | Baby Heirloom Tomatoes | Sliced European Cucumbers | Red Onions | White Balsamic and Ranch Dressing

Westin Wedge

Iceberg Lettuce | Broadbent Bacon | Marinated and Roasted Roma Tomatoes | Point Reyes Blue Cheese | Served with Ranch and Blue Cheese Dressing

Caprese

Sliced Heirloom Tomatoes | Fresh Mozzarella | Smoked Sea Salt | Aged Balsamic | Arugula Pesto Oil

Asparagus (Add \$2)

Chilled Asparagus | Herb Mustard "Vinaigrette" | Whipped Crème Fraiche | Shaved Ricotta Salaita | Baby Heirloom Tomatoes | Micro Herbs

Entrees:

Choose up to 2. Each additional selection is subject to \$50 fee.

Pork Chop \$38

Bourbon Brined and Whole Roasted | Roasted Poblano Cheese Grits | Honey
Roasted Baby Carrots | Smoked Corn Beurre Blanc | Jalapeno-Herb Oil

Airline Chicken Breast \$40

Pan Roasted | Za'atar Spiced Carrot Puree | Tarragon Butter Roasted Fingerling
Potatoes | Balsamic Glazed Cipollini Onions | Carrot Chips | Parsley Oil

Short Rib \$46

Confit Garlic Mashed Potatoes | Red Wine Glazed Pearl Onions | Butter Braised
Caulilini | Red Wine Demi

Filet \$60

7 oz Heritage Angus Beef | Roasted Marble Potatoes | Creamed Spinach and Onions |
Baby Carrots | Cabernet Butter Sauce | Crispy Potato Strings

Salmon \$43

Pan Seared Faroe Islands Salmon | Wild Rice with Lemon and Dill | Marinated
Edamame | Oil Poached Baby Heirloom Tomatoes | Vermouth Cream | Warm Fennel
Slaw

Cauliflower Steak \$29 (V+, GF)

Grilled Vegetable Quinoa | Curried Carrot Puree | Baby Carrots | Cauliflower
"Couscous" | Toasted Almonds | Dehydrated Grapes | Curry Oil

Desserts:

Choose up to 2 to alternate on tables.

Flourless Chocolate Torte

Raspberry Coulis | Fresh Berries | Whipped Cream

Chocolate Hazelnut

Layered Chocolate Cake and Hazelnut Mousse | Toffee Pieces | Caramel Sauce |
Fresh Berries | Whipped Cream

Tiramisu

Layered Sweetened Mascarpone | Lady Finger Sponge | Chocolate Mousse | Marsala
Caramel | Whipped Cream

Passionfruit Tart

Passionfruit Mousse | Minted Blackberry Compote | Mango | Whipped Cream

Key Lime Pie

Graham Cracker Crust | Key Lime Filling | Key Lime Cream | Raspberry Coulis |
Whipped Cream

NY Cheesecake

Seasonal Fruit Compote | Whipped Cream | Fresh Berries

Chocolate Mousse (V+, GF)

Vegan Chocolate Mousse made with Semisweet Chocolate | Silken Tofu | Toasted
Coconut | Fresh Berries

Plated Dinner Additions:

Intermezzo \$5

Chef's Selection of Sorbet | Seasonal Garnish

Chicken Breast \$7

Grilled 5 oz Chicken Breast | Chef's Choice Seasoning and Sauce

Crab Cake \$12

2 oz Lump Crab Cake | Chef's Choice Sauce

Shrimp \$8

(3) Garlic Butter Poached Shrimp | Chef's Choice Sauce

Salmon \$10

4 oz Faroe Islands Salmon Filet | Chef's Choice Seasoning and Sauce



Beverages

Cocktails

Hosted Bar

Priced Each on Consumption

- ◆ Top Shelf Bar \$15
- ◆ Premium Bar \$13
- ◆ Imported Beer \$9
- ◆ Domestic Beer \$8
- ◆ Regional Craft Beer \$9
- ◆ Wine
- ◆ Coca-Cola branded Soft Drinks \$6
- ◆ Bottled Water \$6

Package Bar

Priced per Person

- ◆ Top Shelf, First Hour \$29
- ◆ Each Additional Hour \$19
- ◆ Premium, First Hour \$26
- ◆ Each Additional Hour \$16

Bartender Fee \$200 per Bar

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Top Shelf Bar

Johnnie Walker Red Label
Tanqueray Gin
Absolut Vodka
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jack Daniels
Crown Royal
Patron Silver
Courvoisier VS
Decoy by Duckhorn Chardonnay
MacMurry Ranch Pinot Noir
Hess Select Cabernet

Premium Bar

Dewar's White Label Scotch
Beefeater Gin
Smirnoff Vodka
Cruzan Rum
Jim Beam Bourbon
Canadian Club Whiskey
Jose Cuervo Traditional Silver
House Chardonnay
House Merlot
House Cabernet Sauvignon

Beer

DOMESTIC
Bud Light | Miller Lite | Michelob Ultra | Coors Lights
IMPORTS
Stella | Corona Extra
REGIONAL CRAFT
Tennessee Brew Works State Park Blonde
Hutton & Smith Good Schist P.A. & Igneous IPA
Cherry Street Brewing – Kaleidisco Sour
White Claw, Assorted

Available on Request

Budweiser | Coors Light | Heineken | Stella Artois | Blue Moon
Fat Tire | Sam Adams Boston Lager | Sam Adams
Seasonal
Sierra Nevada Pale Ale | Corona Extra | Guinness

Bartender Fee \$200 per Bar

All prices are subject to a 22% taxable service charge and 9.25% sales tax

Wine List

Priced per Bottle

Sparkling Wines and Champagnes

- Wycliff Brut \$38
- La Marca Prosecco \$46
- Veuve Cliquot Yellow Label \$220
- Dom Perignon \$450

Whites

- Barone Fini Pinto Grigio \$46
- Santa Julia \$46.00
- Sonoma Curter \$78
- Moscato, Ercole \$50
- Riesling, Fess Parker \$42
- Rosé, Liquid Geography \$42
- Kim Crawford \$62

Reds

- Meiomi \$44.00
- Valravn Fox Block \$78
- Federalist \$44
- California \$60
- Noble Tree “Wickersham Ranch Vineyard”, RRV, California \$72
- Justin, Paso Robles, California \$90
- Louis M. Martini, Napa Valley, California \$115
- Josh Cellars \$46
- Syrah, Excelsior \$42
- Blend, The Prisoner “Unshackled’ \$46
- Chianti, Da Vinci \$58
- Malbec, Trapiche Broquel \$56

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