



# CATERING MENU

CASCADES  
AT THE COLONY

COURTYARD  
BY MARRIOTT

Fairfield  
BY MARRIOTT

Residence INN.  
BY MARRIOTT



# Breakfast

Prices are per person, subject to change and do not include 23% service charge or 8.25% sales tax. All menus must be submitted 4 business days prior to meeting or an additional \$200 surcharge will apply.

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# Breakfast Buffets

All Breakfast Buffets include Orange Juice, Regular and Decaf Coffee, Butter, Whipped Cream Cheese, and an assortment of Breakfast Breads, Bagels, and Muffins

## **Classic Continental Breakfast \$22**

Fresh Sliced Fruit Display,  
Vanilla Yogurt, Seasonal Berries, Honey Nut Granola

## **Healthy Morning Wakeup \$29**

Build your own Steel Cut Oatmeal with  
Maple Syrup, Brown Sugar,  
Fresh Granola, Seasonal Berries and Roasted Almonds

## **Traditional American \$29**

Fluffy Scrambled Eggs  
Freshly Cut Breakfast Potatoes  
Applewood Smoked Bacon or Maple Sausage

## **Migas \$29**

Scrambled Eggs tossed with Pico de Gallo,  
Shredded Mild Cheddar Cheese, and Crispy Tortilla Strips  
Served with Fire Roasted Salsa

## **Breakfast Taco Bar \$29**

Choose Two:  
Scrambled Eggs with Applewood Smoked Bacon  
Scrambled Eggs with Chorizo Sausage  
Scrambled Eggs with Crispy Breakfast Potatoes  
Served with Warm Black Beans and Fire Roasted Salsa

# Breakfast Enhancements

## **Mixed Berry Yogurt Parfait \$8.50**

Layered with Low-Fat Vanilla Yogurt, Crushed Granola, Blueberries, Raspberries, and Strawberries

## **Steel Cut Oatmeal \$11**

with Honey, Milk, and Brown Sugar

## **Sugared Waffles \$8.50**

with Maple Syrup and Whipped Butter

## **French Toast \$8.50**

With Maple Syrup and Whipped Butter





# Breaks

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# Breaks

## **Fresh Fruit Smoothies \$14**

Assorted Fresh Fruit Smoothies blended with Vanilla Yogurt, Honey, and Coconut Milk

## **Fruit and Veggie Delight \$12**

Chef's Selection of Seasonal Melons, Fruits, and Berries, with a Honey Yogurt Dip Baby Carrots, Celery Sticks, Red Bell Pepper, Green Beans, and Broccoli Florets with House Made Ranch  
Choice of : Ranch Dressing or Hummus

## **Ball Park \$15**

Jumbo Salted Pretzels with Honey Mustard  
Strawberry Banana Smoothies  
Buttered Popcorn, Jumbo Salted Peanuts

## **Build Your Own Nacho Bar \$14**

Crispy Tortilla Chips with Pico de Gallo, Fire Roasted Salsa, House Made Queso, Creamy Guacamole, and Shredded Cheddar Cheese

## **All Day Snack Attack \$20**

AM Snack:: Quaker Cereal Bars, Trail Mix, Goldfish, Chex Mix, and Whole Fruit  
PM Snacks: Mixed Nuts, Grandma's Cookies and Assorted Frito-Lay Chips, M&M's, and Skittles

## **Dessert Bars \$34 per dozen**

Choice of: Mini Cheesecake Bites, Blueberry Crumb Bars, Mint Fudge Brownies, Lemon Bars, Crispy, Coconut Bars, Pecan Pie Bars

## **Gourmet Cookies \$25 per dozen**

Choice Of: Chocolate Chip, Snickerdoodle, White Chocolate Cranberry and Oatmeal, Double Chocolate, Peanut Butter Bliss

# Beverage Breaks

## **Freshly Brewed Coffee and Hot Tea**

with Assorted Tea Bags

\$42 per gallon

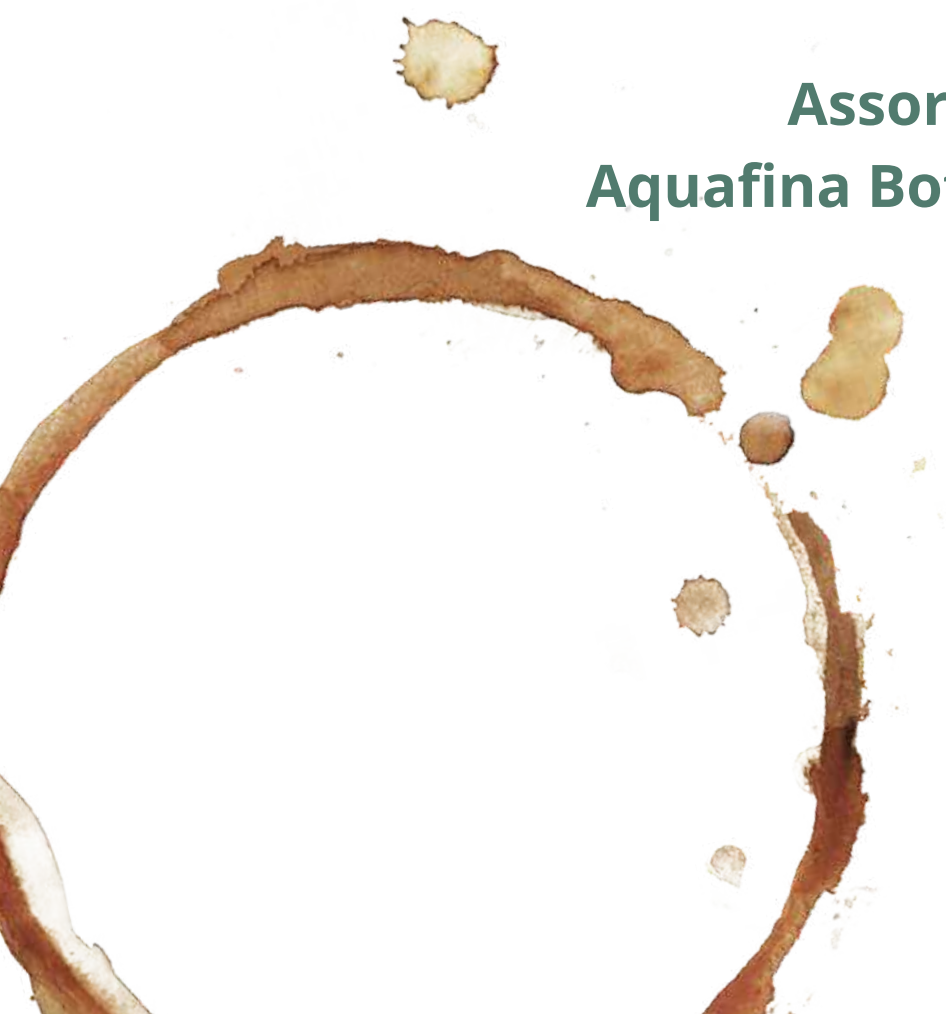
## **Cascades Signature Iced Tea**

\$42 per gallon

## **All Day Beverage Station \$17**

Regular and Decaffeinated Coffee,  
Assorted Hot Teas, Assorted  
Pepsi Sodas and Aquafina Bottled Water

## **Assorted Pepsi Sodas and Aquafina Bottled Water \$4 each**





# Lunch

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# Light Lunch

## **Boxed Lunch \$25**

All boxes include Chips, Fruit Cup, and a Freshly Baked Cookie

Choice of 2 Sandwich Options:

Fabulous Chicken Salad

Oven Roasted Turkey Club

Marinated Portobello Mushroom (Vegetarian)

Black Forest Ham and Cheddar

## **Cascades Deli Buffet \$30**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Creamy Potato Salad

Array of Meats, Cheeses, Veggies, and Artisan Breads to include:

Black Forest Ham, Smoked Chicken, Oven Roasted Turkey Breast

Cheddar, Swiss, Provolone, Colby Jack

Lettuce, Tomato, Pickles, Red Onion

Country White, Multigrain Wheat, Everything Bagel

## **Baked Potato Feast Buffet \$30**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Diced Herb Roasted Chicken

Pulled Pork

Chopped Brisket

Accompaniments to include Sour Cream, Shredded Cheese,

Slivered Green Onions, Bacon Crumbles and Whipped Butter

## **Soup and Salad Combo Buffet \$28**

Classic Caesar Salad with Creamy Caesar Dressing, Croutons,

and Fresh Parmesan

Creamy Potato Salad

Fabulous Chicken Salad

Your Choice of Two Soups:

Loaded Baked Potato Soup

Roasted Corn Chowder

Creamy Tomato Basil Soup

Herb Roasted Chicken Noodle

# Lunch Buffets

All Lunch Buffets Include Cascades Signature Iced Tea and Chef's Selection of Dessert

## **Little Italy \$34**

Classic Caesar Salad with Creamy Caesar Dressing, Croutons,  
and Fresh Parmesan, Chopped Caprese Salad with Fresh Mozzarella  
and Shaved Basil Spaghetti with Parmesan Meatballs,  
Herb Roasted Chicken Alfredo,  
Mixed Tuscan Vegetables  
Garlic Bread

## **Texas Hill Country \$37**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette  
Creamy Napa Slaw, Smoked Kielbasa Sausage  
BBQ Grilled Chicken Breast, Honey Baked Beans  
Cornbread Muffins

## **Good Ole' Home Cookin \$37**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette  
Chicken Pot Pie Bake, BBQ Pulled Pork, Three Cheese Mac N Cheese  
Buttered Green Beans, Crispy Herb Roasted Potatoes

## **Tex-Mex \$33**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette  
Poblano Chicken Quesadillas  
Crispy Beef Flautas with Avocado Crema  
Cheesy Refried Beans  
Cilantro Lime Rice  
Crispy Tortilla Chips and Fire Roasted Salsa

## **Down on the Bayou \$34**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette  
Pan Seared Blackened Chicken  
Deep Fried Catfish with Dill Tarter Sauce  
Creamy Napa Slaw  
Crispy Corn Hushpuppies





# Dinner

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# Dinner Buffets

## **Southern Comfort \$43**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette  
Creamy Potato Salad  
Fried Chicken with Homestyle White Gravy  
Slow Roasted Pot Roast  
Roasted Corn on the Cobb  
Garlic Mashed Potatoes  
Buttermilk Biscuits

## **La Italia \$43**

Classic Caesar Salad with Creamy Caesar Dressing, Croutons, and Fresh Parmesan  
Chopped Caprese Salad with Fresh Mozzarella and Shaved Basil  
Beef and Ricotta Lasagna  
Chicken Parmigiana with Linguini and Sweet Basil Marinara  
Oven Roasted Tuscan Vegetables  
Crispy Rosemary Potatoes  
Garlic Bread

## **Authentic Mexican \$44**

Romaine Salad with Red Onion, Grilled Corn, Roasted Red Bell Peppers,  
Queso Fresco and Avocado Lime Ranch  
Beef and Chicken Fajitas with Roasted Peppers and Onions  
Jalapeno Black Beans  
Spanish Style Rice  
Accompanied with Corn and Flour Tortillas, Sour Cream,  
Shredded Cheese, Creamy Guacamole, Pico de Gallo,  
Crispy Tortilla Chips and Fire Roasted Salsa

## **Meat and Potatoes \$47**

Garden Salad with Ranch Dressing and Balsamic Vinaigrette  
Creamy Potato Salad  
Rosemary Garlic Chicken Breast  
Honey Mustard Pork Tenderloin  
Roasted NY Strip Steak Smothered with Caramelized Onions and Natural Gravy  
Bacon, Cheddar, Chive Loaded Mashed Potatoes  
Roasted Corn Off the Cobb

# Plated Dinners

All Plated Dinners are served with your choice of :  
Garden Salad or Caesar Salad and Chef's Selection of Dessert

## **Maple Roasted Pork Loin \$38**

Apple Crème Reduction  
Crispy Tuscan Brussel Sprouts

## **Airline Chicken Breast \$35**

Mushroom Demi Reduction  
Maple Glazed Carrots  
Oven Roasted Herb Potatoes

## **Slow Roasted Pot Roast \$42**

Natural Au Jus  
Garlic Whipped Mashed Potatoes  
Lemon Grilled Asparagus

## **Spinach and Feta Stuffed Chicken Breast \$37**

Herb Compound Butter  
Sundried Tomato and Corn Polenta Cake  
Buttered Haricot Vert

## **Herb Crusted Salmon \$40**

Rosemary Lemon Vinaigrette  
Wild Rice Pilaf  
Root Vegetable Succotash

# Hors D'oeuvres

Passed Hors d' Oeuvres are for One Hour of Service. Please choose three of the following:

## Passed Hors d'Oeuvres \$17

Herb Cream Cheese Stuffed Mushroom Caps

Baked Spanakopita

Barbeque Glazed Meatballs

Cherry Tomato BLT Bites

Teriyaki Chicken Satay

Spicy Pulled Pork Quesadillas

## Premium Passed Hors d'Oeuvres \$22

Mini Cajun Crab Cakes with Herb Remoulade

Shaved Beef Tenderloin Crostini with Basil Aioli

Tomato Caprese Bruschetta with Shaved Parmesan

Pulled Rosemary Chicken Bites

Bacon Deviled Eggs with Crispy Shallots

Smoked Salmon Cucumber Canape



# Reception Stations

## **Build it Yourself Crostini Bar \$14**

Herb Cream Cheese, Roasted Peppers, Shaved Black Forest Ham, Mozzarella Pearls, Diced Tomatoes, Hummus, and Pesto

## **Mashed Potato Bar \$14**

Cream Gravy, Chorizo Gravy, Cheddar Cheese, Green Onions, Sautéed Mushrooms, Butter, Bacon, Sour Cream and Roasted Chicken

## **Slider Bar \$15**

Mini Beef Sliders, Brisket and Provolone Sliders, and Barbeque Pulled Pork Sliders

## **Street Taco Bar \$18**

Diced Chicken, Carne Asada, Salsa Verde, Fire Roasted Salsa, Queso Fresco, Cilantro, Grilled Onions, Flour and Corn Tortillas



# Chef-attended Reception Stations

The Following Stations Require a Chef Attendant—Additional \$100 per station

## **Quesadilla Station \$16**

Spinach, Caramelized Onions, Poblano Peppers, Roasted Chicken,  
Black Beans, Colby Jack, Cheddar,  
Fire Roasted Salsa, and Sour Cream

## **Mac and Cheese Bar \$14**

Provolone, Cheddar, Smoked Gouda, Green Onions, Diced  
Tomatoes, Crumbled Bacon, Roasted Chicken

## **Cowboy Nachos \$15**

Pulled Pork, Shredded Brisket with Black Beans, Three Cheese  
Queso, Pico de Gallo, Fire-Roasted Salsa, Creamy Guacamole and  
Sour Cream

## **Grilled Cheese Bar \$14**

Ham, Turkey, Chicken, Sweet Peppered Bacon, Sliced Tomatoes,  
Caramelized Onions, Swiss, Cheddar,  
Colby Jack, Provolone







# Bar

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# Bar

## Hosted or cash bar per drink

|               | House | Premium |
|---------------|-------|---------|
| Mixed Drinks* | \$9   | \$10    |
| Wine          | \$9   | \$10    |
| Bottled Beer  | \$6   | \$7     |

\*Scotch available for \$15 per drink

Plus \$45 per hour fee per bartender and \$30 per hour fee per cashier (2 hour minimum).

Assorted sodas and water available for \$3.50 each.

## Continuous Bar Per Hour Price Per Person

### Full Bar Pricing

### Beer and Wine only Pricing

|         | House | Premium |         | House | Premium |
|---------|-------|---------|---------|-------|---------|
| 1 Hours | \$22  | \$24    | 1 Hours | \$18  | \$21    |
| 2 Hours | \$27  | \$30    | 2 Hours | \$22  | \$25    |
| 3 Hours | \$32  | \$32    | 3 Hours | \$25  | \$28    |
| 4 Hours | \$37  | \$37    | 4 Hours | \$29  | \$32    |

Continuous pour bars include sodas, bottled water and juices. Bar also includes bartender hourly charge



# Bar Selections

## House Bar

### Liquors:

Absolut Vodka  
Tanqueray Gin  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Johnnie Walker Black Scotch  
Bacardi Silver  
Jose Cuervo

### Wine:

BV Cabernet  
BV Coastal Chardonnay  
Rawson's Retreat Merlot  
Korbel Sparkling

### Beer:

Bud Light  
Miller Light  
Corona

## Premium Bar

### Liquors:

Grey Goose Vodka  
Bombay Sapphire Gin  
Parton Silver Tequila  
Maker's Mark Bourbon  
Crown Royal Canadian  
MacAllan 12 Year Scotch  
Captain Morgan Spiced Rum

### Wine:

Becker Iconoclast Cabernet  
BV Coastal Chardonnay  
Mondavi Pinot Noir  
Ecco Domani Pinot Grigio  
Ballatore Spumante Sparkling

### Beer:

Bud Light  
Miller  
Dos Equis  
Corona  
Shiner Bock



# Audio/Visual

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# Audio/Visual

## LCD Projector/ Conference Monitor Packages

Includes Ceiling Mounted LCD Projector(s), VGA Cable, Drop Down Screen (s), Power Strip for Laptop

- Single Screen or Conference Monitor \$240
- Dual Screen \$340
- Triple Screen \$440
- 80" Large Screen TV (select rooms only) \$240

LCD Accessory Packages \$150  
You Supply the LCD Projector and We Supply the Screen, AV table, Power Strip and VGA Cable

## Power Packages

Includes Power Strips for each attendee

- \$150 per Ballroom Salon or entire Clearwater Room
- \$400 entire Cascades Ballroom
- \$95 for Stone Creek, Crescent Room, or Clearwater North or South

## A La Cart

- Microphone (Lapel or Handheld) \$140
- Polycom Speakerphone \$130
- USB Power Point Remote \$40
- Post-It Flip Charts with Markers \$55
- White Erase Board with Markers \$50
- Computer Speakers \$30
- Easel \$30
- Podium, Complimentary
- Basic Internet Access, Complimentary
- Upgraded High Speed Internet Access:
  - 1-10 Users \$20 per connection
  - 11-50 \$15 Users per connection
  - 51-100 Users \$10 per connection
  - 100+ Users \$5 per connection