



FULL SERVICE

APPETIZERS

Sweet Corn Agnolotti

Ricotta, corn, stuffed agnolotti, brown butter
balsamic, fried sage

Poached Shrimp Roll

Citrus shrimp salad, creme fraiche herbs, brioche
roll, potato chip garnish

Jidori Chicken Or Beef Skewers

Sesame-ginger marinate, peanut and yogurt
dipping sauces

Arancini Carbonara

Risotto stuffed with fresh ricotta, parmesan, pancette,
chives, parmesan fondue

Fish And Chips

Seasonal white fish fried in beer batter, homemade
potato chip, olive oil tartar sauce, sea salt

Twice Baked Potatoes

Truffled potatoes, chive creme fraiche, applewood
smoked bacon, parmesan (without bacon available)

Jidori Chicken Meatballs

Hummus, pickled red onions, feta, fresh mint

White Fish Brandade

Seasonal white fish, potato fritter, romesco,
oven dried tomato

Tomato And Burrata Toast

Homemade tomato jam, heirloom tomatoes,
sea salt, aged balsamic

Slow Roasted Pork Belly Tacos

Chipotle aioli, avocado tomatillo salsa, pickled
onions, queso fresco, corn tortilla

Bacon Jam Grilled Cheese

Aged cheddar, caramelized onion, brioche
(vegetarian substitute tomato jam)

Smoked Salmon And Potatoes

Potato cake, chive creme fraiche, olive tapenade

Jumbo Lump Crab Cake

Crab, chives, romesco, piquillo pepper relish

BREAKFAST

Scrambles

Assorted farmers market vegetables, cheddar, chives,
cured meats, bacon, braised meats, fresh cheeses



Overnight Oats

Greek yogurt, whole milk or almond milk, oats, fresh fruit, cocoa butter or peanut butter, banana, berries, coconut, dates

Breakfast Burritos

Vegetarian or meat scramble with cheese, breakfast potatoes, house made salsa

Biscuits & Gravy

Buttermilk biscuits, fennel sausage gravy

Quiche

Caramelized onions, gruyere, spinach, bacon, cheddar, wild mushrooms, chives, roasted farmers market vegetables

Fruit Parfaits

Greek yogurt, home made jams, granola, dried fruit, seasonal fruit

Sweet Potato & Brisket Hash

Caramelized onions, sautéed kale, smoked brisket, bell peppers, soft scrambled eggs

Brioche French Toast

Cinnamon vanilla custard, choice of berry compote, nutella and strawberries, bananas, seasonal fruit

Continental Breakfast

Daily baked assortment of breads and pastries (muffins, scones, croissants)

Breakfast Fingerling Potatoes

Caramelized onions, rosemary oil

Scottish Smoked Salmon

Red onion, tapenade, beet cream, cheese, capers, bagel chips

Quinoa Oatmeal

Almond milk, bananas, agave, candied pecans

Seasonal Fruit Platter

Farmers market seasonal fruits. berries, citrus

Applewood Smoked Bacon & Breakfast Sausage

Choice of applewood smoked bacon or breakfast sausage

SANDWICHES

Smoked Brisket

Roasted garlic aioli, pickled red onions, horseradish creme fraiche arugula

Slow Roasted Pork Banh Mi

Sesame aioli, carrots, cucumber, jalapeño, french baguette

Hoisin Glazed Tofu Banh Mi

Sesame aioli, carrots, cucumber, jalapeño, french baguette

Roasted Chicken

Sun dried tomatoes, pesto, applewood smoked bacon

"The Italian"

Salami, prosciutto, mortadella, calabrian chili aioli, peperoncini, marinated tomatoes

Roasted Leg Of Lamb

Romesco, sweet peppers, onions, watercress

Pork Belly BLT

Slow roasted pork belly, little gem lettuce, tomato, tarragon aioli

Seasonal White Fish

Poached white fish, pickled onions, charred tomatoes, olive tapenade

Achiote Pulled Chicken

Caramelized onions, poblano chilies, cilantro aioli, pepperjack



Portabello Mushrooms

Hummus, roasted piquillos, bloomsdale spinach, feta

Rosemary Roasted Turkey

Sweet and sour onions, mozzarella, pesto aioli, avocado, focaccia

Smoked Salmon (Open Face)

Red, onion, tapenade, beef goat cheese

Pepper Steak

Shaved shallots, blue cheese, salsa verde, kale

Falafel

Hummus, feta, cucumber yogurt, pickled turnips, romaine

Pastrami

Dijonaise, sauerkraut, peppadews

SOUPS

Slow Roasted Tomato

Confit garlic, thyme

Chicken Tortilla

Roasted chicken, guajillo chilies, oven roasted corn, tortilla strips, queso fresco

Smoked Brisket Chili

Black beans, bell peppers, tomato, garbanzo beans

Oven Roasted Butternut Squash

Maple syrup, sage, sea salt roasted pumpkin seeds

Corn Bisque

Charred corn, pasilla chilies, cumin crema

Minestrone

Lentils, tomato, basil, heirloom beans

Baked Potato Soup

Applewood smoked bacon, chives, creme fraiche

Heirloom Tomato Gazpacho

Sherry, confit garlic, olive oil, cucumbers, sweet peppers

Three Onion Soup

Yellow onion, shallots, green onions, thyme, gruyere croutons

SALADS

Panzanella

Watermelon, heirloom tomatoes, red onion, ciabatta hand torn croutons, ricotta salata

Sriracha Kale Ceasar

Baby kale, heirloom tomatoes, parmesan, croutons

Stone Fruit & Pistachio (Seasonal)

Pistachio, seasonal stone fruit, farmer's market greens, tomatoes, calabrian chili vinaigrette

Roasted Beets & Quinoa

Mint, pistachios, seasonal citrus, champagne vinaigrette

Greek

Farmers market greens, red onions, feta, black olives, cucumbers, tomato-oregano vinaigrette

Farro Chopped

Farmers market seasonal vegetables, fingerling potatoes, red wine vinaigrette, pecorino

Israeli Cous Cous

Dried apricots, currants, mint, preserved lemon vinaigrette

Caprese

Heirloom tomatoes, fresh mozzarella, pesto, aged balsamic

Farmers Market

Farmer's market greens, seasonal vegetables, vinaigrette



Roasted Potato

Fingerling potatoes, roasted garlic aioli, celery, pickled red onion, dill

Duck Confit Brussel Sprouts

Frisee, baby greens, hazelnuts, shaved apples, apple-sherry vinaigrette

Roasted Zucchini & Penne Pasta

Sun dried tomatoes, pesto, wild arugula, basil

Roasted Corn & Black Bean

Romaine, bell peppers, tortilla strips, creamy cilantro vinaigrette

Butternut Squash & Pomegranate

Baby kale, wild arugula, pumpkin seeds, apple-maple vinaigrette, parmesan cheese

Turkey Cobb

Heirloom tomatoes, applewood smoked bacon, pt. reyes blue cheese, egg, green goddess dressing

ENTREES

Whole Roasted Chicken

Legs, thighs, breasts, herbs, charred lemon, oven roasted tomatoes

Dry Rub Braised Brisket

Beef bisket, Marbled LA spiced rub

Bbq Grilled Chicken

Legs, thighs, breasts, charred scallions, Marbled LA bbq sauce

Red Wine Braised Short Ribs

Sautéed seasonal greens, red wine demi, gremolata

Black Pepper Hanger Steak

Borderlaise horseradish cream

Chicken Cacciatore

Thighs, breasts, calabrian chili, white wine,olives, capers, slow roasted peppers

Roasted Pork Belly

24 hour cure, slow roasted, choice of hoisin, tomatillo sauce, apple demi

Porchetta

Slow cooked rolled pork belly, fennel, garlic, citrus, parsley, arugula, shaved parmegiano regiano

Slow Cooked Pork Ribs Or Beef Ribs

Served with Marbled LA bbq sauce, cole slaw

Applewood Bacon Wrapped Pork Tenderloin

Served with shaved brussel sprouts, seasonal stone fruit, apples, pork demi

Beef Tenderloin

Peppercorn demi, fine herb butter, upland cress

Rosemary Lamb Shoulder

Harissa yogurt, charred lemons, mint chimichurri

Chicken Marsala

Wild mushrooms, marsala wine, sage, braised greens

Atlantic Salmon

Whole roasted salmon, oven roasted tomatoes, thyme, olive oil

Seasonal White Fish

Sautéed bloomsdale spinach, salsa verde, confit garlic

Shrimp Scampi

Confit garlic, lemon, capers, Italian parsley, grass fed butter, seasonal vegetables

Whole Roasted Turkey

24 hour honey brine, slow roasted with rosemary and sage, giblet gravy



SIDES

Wiser Farms Fingerling Potatoes

Caramelized onions, goat cheese, sautéed kale

Moroccan Spiced Baby Carrots

Carrot top pesto, pumpkin seeds, wild baby arugula

Garlic Mashed Potatoes

Confit garlic, yukon gold whipped potatoes, fine herbs

Smashed Sweet Potatoes

Rosemary, brown butter, maple

Yukon Gold Potato Gratin

Leek cream, breadcrumbs, gruyere

Brown Butter Cauliflower

Tri-color cauliflower, currants, lemon, pine nuts

Charred Broccoli & Shishitos

Lemon, calabrian chili, garlic

Oven Roasted & Crispy Brussel Sprouts

Bacon lardons, sherry vinegar, roasted apples

Grilled Asparagus (Seasonal)

Chimichurri, aleppo pepper

Slow Roasted Butternut Squash

Sautéed kale, maple-champagne vinaigrette, pumpkin seeds

Seasonal Zucchini & Squashes

Sun dried tomato pesto, heirloom cherry tomatoes, basil

Wild Mushroom Riscotto

Mascarpone, sage, bloomsdale spinach

Mexican Street Style Corn

Chipotle crema, lime, cilantro, queso fresco, crispy tortillas

Goat Cheese Polenta

Thyme, roasted shallot, parmigiano regianno

Macaroni N Cheese

Aged cheddar, parmesan breadcrumbs

Pepperonata With Eggplant

Stew of peppers and onions with capers

Haricot Herbs

Crispy shallots, roasted fennel, orange segments, pine nuts

Braised Fennel & Grapefruit

Pomelo grapefruits, shaved fennel, pistachios

Crostini Platter

Assortment of cheese, charcuterie, dips, breads, crackers, pickled goods, grain salads

DESSERTS

Seasonal Fruit Or Banana Bread Pudding

Brioche, hazelnuts, cinnamon, caramel and chocolate sauce

Buttermilk Or Coconut Panna Cotta

Seasonal fruit, brown butter whipped creme fraiche

Sea Salt Chocolate Chip Cookies

Vahlrona chocolate, maldon sea salt

Tiramisu Cups

Lady fingers, espresso, mascarpone

Walnut Brownies



Oatmeal Cookies

Steel-cut rolled oats, pistachios

Butterscotch Budino

Vanilla whipped cream, rosemary crumble

Seasonal Fruit Trifles

Lemon curd, sponge cake, sherry

Smore's

Graham crackers, valhrona chocolate, bruled marshmallow

Dark Chocolate Mousse

Raspberry coulis, fresh raspberry, cocoa

Seasonal Fruit Platter

Assortment of seasonal fruit, grapes, berries

Assortment Of Cheeses

Cow's milk, sheep's milk, goat's milk cheese, compotes, nuts, dried fruits

Assortment Of Crepes

Choice of nutella, banana, strawberries, seasonal berries, orange jam, vanilla bean custard, smores, peanut butter and jelly

Butter Pound Cake

Flourless Chocolate Cake (Full Service Only)

Poached figs, port sauce, creme fraiche whipped cream

Coconut Riscotto Rice Pudding

Mango, shaved coconut

Olive Oil Polenta Cake

Apricot jam, thyme, ricotta

Ice Cream Sandwiches

Assortment of cookie and ice cream flavors

KIDS

Chicken Tenders

Served with choice of bbq sauce, ranch, honey mustard

Grilled Cheese Sandwiches

Three cheese grilled cheese, brioche

Cheese Or Chicken Quesadillas

Three cheese quesadilla, corn or flour tortilla

Cheese Or Pepperoni Flatbread

Mozzarella, tomato sauce, parmesan

Peanut Butter & Jam Sandwiches

Brioche, strawberry or grape jam

Three Cheese Mac N Cheese

All Beef Corn Dogs

Yellow mustard, ketchup

Hamburger Or Cheeseburger Sliders

American or cheddar cheese

Spaghetti & Meatballs

Pigs In A Blanket

All beef mini hot dogs, puffy pastry, honey mustard

Turkey Or Ham & Cheese Sandwiches

Oven roasted turkey or honey glazed ham

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