

MARBLED LA

C O R P O R A T E

BREAKFAST

Option 1

Meat Breakfast Burritos
(Choice of Bacon, Ham, Sausage)
Vegan Tofu Breakfast Burritos
Breakfast Potatoes
Salsa Assortment
Fresh Fruit

Option 2

Pancakes + Maple Syrup (Regular, Blueberry,
Lemon Ricotta, Gluten-Free Quinoa
Blueberry or Whole Grain [+2])
Scrambled Eggs
Applewood Smoked Bacon
Turkey Bacon
Fresh Fruit

Option 3

Scrambled Eggs + Meat (Choice of Bacon, Ham,
Sausage)
Scrambled Eggs + Cheese
(Add assorted vegetables [+2])
Breakfast Potatoes
Fresh Fruit

Option 4

Breakfast Sandwiches w/ Meat
(Choice of Bacon, Ham, Sausage)
Breakfast Sandwiches (Vegetarian)
Breakfast Potatoes + Peppers & Onions
Assorted Salsas
Fresh Fruit

Option 5

Huevos Rancheros
Refried Beans
(Choice of Bacon or Sausage)
Salsa Assortment
Fresh Fruit

Option 6

Oatmeal Bar
Dried Fruit & Nut Assortment
Cinnamon, Brown Sugar
Baked Goods Assortment
Fresh Fruit



Option 7

Ham + Cheese Quiche
Spinach + Cheese Quiche
Thick Smoked Bacon
Turkey Bacon
Fresh Fruit

Option 8

French Toast + Maple Syrup
(Capn' Crunch French Toast [+1])

Berry Compote
(Choice of Bacon or Sausage)

Fresh Fruit

Option 9

Yogurt + Granola Parfait Bar
Assorted Baked Goods
Hard Boiled Eggs
Fresh Fruit

BREAKFAST À LA CARTE

Option 1

Breakfast Burritos (Choice of Vegetarian or Meat)

Breakfast Quesadillas (Choice of Vegetarian or Meat)

Breakfast Sandwiches (Choice of Vegetarian or Meat)

French Toast
Capn' Crunch French Toast

Breakfast Waffles

Scrambled Eggs (whites, + Cheese, + Vegetables 5, + Meat)

Breakfast Frittatas (Choice of Vegetarian or Meat)
Breakfast Quiche (9", 10 slices)
Cinnamon Bun Bread Pudding
Praline French Toast Casserole

Traditional Eggs Benedict
Smoked Salmon Eggs Benedict

Thick Smoked Bacon
Breakfast Sausage
Gourmet Chicken Apple Sausage
Gourmet Turkey Maple Sausage
Chorizo
Ham Steaks
Smoked Salmon Platter
Corned Beef Hash
Plain or Cheese Grits
Home Fries
Hash Browns
Tater Tots



Option 2

Bagels + Cream Cheese
Yogurt + House Granola
Baked Goods Assortment
Fresh Doughnuts
Fresh Fruit
Muffins or Danishes

Option 3

Coffee - 96oz
(Regular or Decaf, Cups, Creamer, Sugar, Stirrers)
Hot Chocolate - 96oz (Cups)
Assorted Juices - 96oz
(Orange, Grapefruit, Apple, Cranberry)

MENU 1 (\$)

ASIAN

Option 1

Chicken Thai Red Curry w eggplant, peppers and Mushrooms
Vegan Tofu Thai Red Curry
Steamed Basmati Rice
Eggplant with Hoisin Chili Sauce
Farmer's Market Salad

Option 2

Hoisin Braised Brisket Bahn Mi
Pork Belly Bahn Mi
Tofu Bahn Mi
Sweet and Sour Broccoli
Salt and Pepper Potato Chips
Glass Noodle and Cucumber Sesame Salad with Spinach
Farmer's Market Salad

EUROPEAN

Option 1

Rosemary Roasted Chicken Thighs
Baked Eggplant with Roasted Tomatoes, Thyme, and Goat Cheese
Mushroom Risotto with Sage and Brown Butter
Roasted Cauliflower and Sweet Peppers with Balsamic Glaze
Farmer's Market Salad

Option 2

Chicken Cacciatore with olives, capers, red onions, and peppers
Eggplant Cacciatore
Yukon Gold Mashed Potatoes with whipped butter and chives
Roasted Brussel Sprouts
Farmer's Market Salad



Option 3

Harissa Chicken with Potatoes, Garbanzo Beans, and Tomatoes

Harissa Tofu with Potatoes, Garbanzo Beans, and Tomatoes

Saffron Couscous with Currants, Spinach and Pumpkin Seeds

Moroccan Spiced Cauliflower, Baby Kale, Pickled Onions

Farmer's Market Salad

Option 4

Braised Brisket

Rosemary Roasted Chicken Thighs

Baked Sweet Potato and Kale

English Pea and Farro Risotto

Farmer's Market Salad

ITALIAN

Option 1

Bolognese Lasagna w Ricotta, Mozzarella and Parmesan

Tomato Basil Lasagna w Ricotta, Mozzarella and Parmesan

Roasted Garlic and Parmesan Bread

Roasted Cauliflower with Garlic and Red Pepper

Farmer's Market Salad

Option 2

Chicken Marsala with Buttered Rigatoni

Mushroom Rigatoni Pasta with Fried Sage

Farro Chopped Salad (zucchini, fingerling potatoes, tomatoes, olives, oregano vinaigrette)

Garlic Bread

Farmer's Market Salad

Option 3

Rigatoni Beef Bolognese with Basil and Olive Oil

Rigatoni with Tomato Basil, Mozzarella, and Parmesan

Multi-Grain Salad (farro, lentils, couscous, broccolini, lemon vinaigrette)

Roasted Corn with Wild Mushrooms, Baby Kale, and Rosemary Oil

Farmer's Market Salad

MEXICAN+ SOUTH AMERICAN

Option 1

Roasted Chicken and Pasilla Quesadillas

Pasilla and Mushroom Quesadillas

Refried Lentils with Queso Fresco, Pickled Onions and Cilantro

Roasted Corn, Black Bean and Farro Salad w Chipotle Lime Vinaigrette and Pumpkin Seeds

Farmer's Market Salad



Option 2

Aji Panca Marinated Grilled Chicken with Charred Scallions

Aji Marinated Grilled Tofu

White Bean and Couscous Salad with Pumpkin Seeds and Spinach

Rosemary Red Bliss Potatoes, Crispy Shallots, and Parmesan

Farmer's Market Salad

Option 3

Grilled Chicken Fajitas w Bell Peppers and Onions

Pork Fajitas w Bell Peppers and Onions

Roasted Mushroom and Zucchini Fajitas Flour Tortillas

Chipotle Pinto Beans

Cilantro Rice

Farmer's Market Salad

-TACO BAR-

Option 1

Achiote Chicken and Griddle Onions

Potatoes and Mushroom "Chorizo"
Chipotle Pinto Beans

Cilantro Basmati Rice

Tortillas

Tomatillo Salsa

Farmer's Market Salad

Option 2

Roasted Chicken and Mushrooms with Pasilla Cream and Cilantro

Roasted Butternut Squash with Pasilla Cream and Pumpkin Seeds

Roasted Potatoes in Chorizo Spices

Roasted Cauliflower w Cilantro Pesto and Pistachios

Farmer's Market Salad

Option 2

Grilled Chicken Enchilada Casserole with Pasilla Cream and Guajillo Sauce

Cheese Enchilada Casserole with Spinach, Kale, and Guajillo Sauce

Mexican Kidney Beans with Chipotle and Honey

Cilantro and Cumin Quinoa

Farmer's Market Salad

SOUTHERN/BBQ

Option 1

BBQ Chicken with Charred Scallions

Smoked Brisket with BBQ Sauce

Cheese Enchiladas

Cheddar Mac n' Cheese with Herbed

Breadcrumbs

Marinated Kale Salad with Garbanzos, White Beans, and Tomato

Farmer's Market Salad

Option 2

Smoked Pork Shoulder with BBQ Sauce

BBQ Chicken Thighs

Potato and Egg Salad with celery, red onion, and dijonaise



Quinoa Tomato and Watermelon Salad (heirloom tomato, watermelon, red onion, basil, mint, feta and pistachios on the side)

Farmer's Market Salad

Pulled Pork Sandwiches
(pulled pork, bbq sauce, slaw)

Pulled Chicken Sandwich pulled chicken, bbq sauce, slaw

BBQ Pulled Jackfruit Sandwich (pulled jackfruit, bbq sauce, slaw)

Farmer's Market Salad

SANDWICHES/WRAPPS

Option 1

Sandwiches (2 protein, 1 vegetarian)

Grilled Chicken Sandwich (tomato aioli, little gem, tomato, avocado)

Salami and Mortadella Sandwiches (aioli, dijon, pickles, piquillo pepper)

Turkey Sandwich with Romaine, Dijonaise, and Tomato

Caprese Panini

Roasted Portobello Mushrooms with Red Pepper Hummus

Chipotle and Zucchini Macaroni Salad

Honey Baked Beans

Farmer's Market Salad

Option 2

Chicken Club Wraps

Turkey Swiss and Spinach Wrap

Southwestern Vegetarian Wrap

Orzo Salad with Roasted Corn and Grilled Zucchini

Loaded Fingerling Potato Salad

Farmer's Market Salad

DESSERT

Sea Salt Chocolate Chip Cookies

Snickerdoodle Cookies

Chocolate Almond Shortbread Bar

Lemon Bars

Peanut Butter Crispy Bars

Shortbread Caramel Bars w/ Almonds)

Brownie Bars (regular, walnut fudge, marshmallow)

Seasonal Fruit + Vanilla Panna Cotta Cup

Butterscotch Budino Cup

Mini Cupcakes

Fresh Fruit

Beverages

Water Bottle

Soda Assortment

Coffee - 96oz (Regular or Decaf, Cups, Creamer, Sugar, Stirrers)

Hot Chocolate - 96oz (Cups)

Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry)



MENU 2 (\$\$)

*Vegetarian Option, requires headcount minimum of 5

ASIAN

Option 1

Miso Grilled Chicken

Tamarind Glazed Salmon

*Noodles w/ Shitake Mushrooms and
Vegetable Medley

Garlic-Ginger Jasmine Rice
Stir-Fried Green Beans

Japanese Spinach Salad

Option 2

Chinese BBQ Roasted Pork

Kung Pao Chicken

*Tofu and Baby Bok Choy in Black Bean Sauce

Jasmine Rice

Stir-Fried Vegetables

Chinese Napa Cabbage Salad

Option 3

Spicy Thai Mint Beef

Lemongrass Chicken

*Vegetable Pad Thai

White Rice

Thai Green Beans w/ Peanuts

Spicy Bean Sprout Salad

Thai Chopped Salad

Option 4

Teriyaki Chicken Breasts

Teriyaki Beef

*Eggplant with Tofu

Steamed Rice

Steamed Vegetables

Imitation Crab Salad

EUROPEAN

Option 1

Chicken Breasts with Artichokes, White Beans and
White Wine Sauce

Bacon Wrapped, Spinach Stuffed Pork Loin with
Port Sauce

*Polenta w/ Portobello Mushroom Ragout
Garlic-Butter Broccoli

Caesar Salad

Italian Green Salad

Option 2

Southern Fried Chicken

Southern Fried Catfish

*Spinach and Cheese Pasta Bake

Roasted Sweet Potato Casserole

Cole Slaw

Biscuits and Honey Butter

Green Salad



Option 3

Chicken Schnitzel w/ Hunter's Sauce
Bacon Wrapped Pork Loin
*Cheese Ravioli w/ Sage Pepper Sauce
Herbed Rice Pilaf
Mashed Potatoes and Gravy
Slow Roasted Tomatoes
Baby Green Salad

Option 4

Chicken Provencal
White Fish Meuniere
Ratatouille
*Orzo w/ Peas and Carrots
Broccoli with Orange Zest
Grilled Vegetables w/ Asparagus

Option 5

Romaine Salad
Chicken w/ White Wine Sauce
Beef Stroganoff
*Potato and Sauerkraut Pierogi
Egg Noodles
Polish Sweet and Sour Red Cabbage
Polish Potato Salad
Green Salad

Option 6

Beef Tri-Tip in Bordelaise Sauce
Herb Roasted Chicken
*Vegetable Chili
Baked Potato Bar w/ Bacon, Sour Cream,
Scallions, Butter, Salsa, Jalapenos, Cheese
Roasted Brussels Sprout w/ Caramelized Onions
and Sherry Vinaigrette
Baby Green Salad

Option 7

Beer Braised Brats w/ Onion and Sauerkraut
Chicken Paprikash
*Soy Kielbasa
Potato Cakes w/ Sour Cream
Mixed Vegetables
Hoagie Rolls
Garden Salad

Option 8

Cider Glazed Roasted Chicken with Pearl
Onions and Apples
Sliced Steak with a Blue Cheese Sauce
*White Bean Cassoulet
Quinoa w/ Spinach, Cherry Tomatoes
Tomato and Cucumber Salad
Romaine Salad



ISLAND STYLE

Option 1

Slow Roasted Hawaiian Chicken
Kahlua Pulled Pork

*Tofu Poke

Garlic-Ginger Jasmine Rice

Sesame Cabbage Salad

Mandarin Spinach Salad

Option 2

Haitian Braised Chicken

Haitian Pork Griot

*Marinated Tofu w/ Pineapple Salsa

Plantains

Haitian Rice and Beans

Tropical Salad

ITALIAN

Option 1

Chicken Marsala

Italian Meat Loaf

*Cheese Tortellini

Grilled Zucchini

Antipasto Salad

Garlic Bread

Option 2

Tuscan Roasted Chicken

Red Wine Braised Short Ribs

*Spinach and Cheese Lasagna

Mixed Vegetables

Antipasto Salad

Garlic Bread

Option 3

Chicken Marsala

Meat Loaf

*Cheese Tortellini

Baked Risotto Casserole

Grilled Zucchini

Antipasto Salad

Option 4

Two Pastas with Oil and Garlic

Bolognese

Sliced Chicken Pesto

*Marinara Sauce

Lemon Herb Grilled Vegetables

Garlic Bread

Caesar Salad

Chili Flakes, Parmesan



MEXICAN+ SOUTH AMERICAN

Option 1

Grilled Cilantro Lime Chicken Breast
Grilled Beef with Pasilla Chili Sauce
*Roasted Chili, Corn and Cheese Enchiladas
Spanish Rice
Black Beans
Grilled Squash
Tortillas and Salsa Bar
Mexican Crunch Salad

Option 2

Peruvian Chicken
Chimichurri Grilled Fish
Cheese, Salsas, Peruvian Red Onion Relish
Sofrito Rice
Spinach w/ Garlic
Sweet Bread
Baby Green Salad

Option 3

Argentinian Grilled Chicken w/ Chimichurri
Argentinian Fish and Seafood Stew
*Potato and Egg Tortilla
Saffron Rice
Grilled Vegetables
Sautéed Spinach
Green Salad

MEDITERRANEAN

Option 1

Moroccan Braised Chicken Breasts w/ Dates
Kefta Tagine
*Root Vegetable Tagine with Sweet Potatoes, Carrots, Turnips, and Spiced Chickpeas
CousCous + Chickpea, Dried Fruit/Nuts
Sautéed Green Beans
Baby Greens w/ Sautéed Mushrooms, Dried Cranberries, Lemon Vinaigrette

Option 2

Mediterranean Chicken Kabobs
Mediterranean Beef Kabobs
*Mediterranean Vegetable Kabobs
Mixed Vegetables
Hummus and Pita Bread
Cucumber and Feta Salad
Greek Salad

Option 3

Chicken Tikka Masala
Beef and Potato Curry
*Lentil Curry
Basmati Rice
Spinach with Garlic
Curried Chick Pea Salad



SOUTHERN/BBQ

Option 1

Cajun Blackened Chicken Breasts with Tangerine

Creole Mustard Glaze

Tofu Creole

*Jambalaya Style Rice (Vegetarian)

Vegetable Medley

Corn Bread

Baby Green Salad

Option 2

Southern Fried Chicken

BBQ Pork Spareribs

*Vegetable Bean Chili

Whipped Potatoes and Gravy

Corn on the Cob

Cole Slaw

Biscuits and Honey Butter

Spinach Salad

Option 3

Smoked Lemon Chicken

BBQ Pork Spareribs

*Vegetable Bean Chili

Whipped Potatoes and Gravy

Corn on the Cob

Cole Slaw

Biscuits and Honey Butter

Spinach Salad

Option 4

Herb Roasted Chicken

Roasted Pork Loin with Caramelized Apples and Port Wine Sauce

*Orecchiette w/ Mushrooms, Peas, Cream Sauce

Roasted Garlic Mashed Potatoes

Steamed Broccoli w/Lemon Butter

Grilled Vegetable Medley

Spinach Salad

BBQ Meat Loaf

Salmon Croquettes with Dill Sauce

*Mac and Cheese

Mashed Potatoes w/ Sour Cream and Chives

Mixed Vegetables

Cole Slaw

Green Salad

DESSERT

Sea Salt Chocolate Chip Cookies

Snickerdoodle Cookies

Chocolate Almond Shortbread Bar

Lemon Bars

Peanut Butter Crispy Bars

Shortbread Caramel Bars w/ Almonds)

Brownie Bars

(regular, walnut fudge, marshmallow)

Seasonal Fruit + Vanilla Panna Cotta Cup

Butterscotch Budino Cup

Mini Cupcakes



BEVERAGES

Water Bottle - 16.9oz

Soda Assortment

Coffee - 96oz

(Regular or Decaf, Cups, Creamer, Sugar, Stirrers)

Hot Chocolate - 96oz (Cups)

Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry)

GOURMENT PACKAGES (\$\$\$)

Option 1

Tuscan Lemon Chicken With Rosemary

Salmon With Creamy Herb Sauce

Seasonal Vegetable Risotto

Grilled Broccoli With Garlic, Lemon & Red Pepper Flakes

House Salad

Mixed Greens, Quinoa, Blue Cheese, Cranberries, Candied Pecans, Apples & Balsamic Vinaigrette

Walnut Fudge Brownies & Chocolate Chip Cookies

Option 2

Parmesan Chicken

Grilled Sliced Tri Tip With Creamy Horseradish & Red Wine Sauce

Roasted Fingerling Potatoes With Herbs & Sea Salt

Blistered Haricot Verts With Garlic & Sesame

Greek Salad

Romaine, Crumbled Feta, Kalamata Olives, Chickpeas, Red Onion, Cherry Tomatoes, Cucumber & Creamy Mustard Vinaigrette

Lemon Bars & Chocolate Chip Cookies

Option 3

Pan Seared Chicken Picatta With Lemon Caper Butter Sauce

Roasted Local Sea-Bass With Cilantro Almond Pesto

Assorted Grilled Vegetables

Mediterranean Orzo With Roasted Veggies, Feta, Basil & Parsley

Baby Green Salad

Butter Lettuce, Haricot Vert, Peas, Avocado & Green Goddess Dressing

Chocolate Almond Shortbread Bars & Snickerdoodle Cookies

Baby Greens w/ Sautéed Mushrooms, Dried Cranberries, Lemon Vinaigrette

Option 4

Roasted Chicken Stuffed With Goat Cheese, Basil & Sun Dried Tomatoes

Grilled Sliced Tri Tip With Tomato & Olive Coulis Ancient Grains Salad

Balsamic Roasted Brussels Sprouts

Strawberry & Ricotta Salata Salad

Arugula, Candied Pecans & Balsamic Vinaigrette

Double Chocolate With Sea Salt Cookies & Seven Layer Bars



Option 5

BBQ Chicken Breast

Slow Roasted Citrus Pulled Pork

Fingerling Potatoes With Herbs & Sea Salt

Grilled Broccoli With Garlic, Lemon & Red Pepper

Flakes

Caesar Salad

Romaine, Shaved Parmesan, Croutons & Caesar Dressing

Chocolate Chip Cookies & Lemon Bars

Option 6

Grilled Flank Steak With Tomato & Olive Coulis

Rosemary Lemon Chicken Breast

Roasted Fingerling Potato Salad With Fennel, Capers, & Radicchio

Roasted Heirloom Carrots W/Watercress, Arugula, Avocado, Croutons & Herb Vinaigrette

Rainbow Kale Salad

Broccoli, Shredded Carrots, Red Bell Peppers, Walnuts & Lemon Ginger Dressing

Shortbread Caramel Bars With Almonds & Seasonal Cookies

Option 7

Teriyaki Beef Or Chicken Skewers

Ginger Sesame Wasabi Salmon

Garlic Jasmine Rice

Vegetable Stir Fry With Peppers, Bok Choy, Broccoli & Water Chestnuts

Chopped Chinese Salad

Romaine, Cabbage, Almonds, Wonton Crisps, Mandarin Oranges, Carrots, Red & Yellow Peppers,

Snow Peas, Cilantro & Sesame Vinaigrette

Peanut Butter Crispy Bars & Chocolate Chip Cookies

-HOT ASSORTED SANDWICHES-

Option 1

Grilled Chicken & Fig With Red Onion, Manchego, Brie & Basil

Turkey Meatloaf With Caramelized Onions With Harissa Aioli

Steak With Watercress & Caramelized Onions With Horseradish Aioli

Pressed Tomato & Mozzarella With Pesto

Turkey Reuben With Roasted Turkey, Green & Red Cabbage With Russian Dressing, Whole Grain Mustard & Gruyere

Farro With Chicken, Haricot Vert & Dill

Sesame Sugar Snap Peas

House Salad

Mixed Greens, Quinoa, Blue Cheese, Cranberries, Candied Pecans, Apple & Balsamic Vinaigrette

Snickerdoodle Cookies & Walnut Fudge Brownies

Option 2

Pan Seared Salmon With Red Pepper Hazelnut Pesto

Rotisserie Rubbed Chicken Breast With Lemon

Roasted Heirloom Carrots With Watercress, Arugula, Avocado, Croutons & Herb Vinaigrette Broccolini With Roasted Red Peppers And Parmesan

Baby Green Salad

Butter Lettuce, Haricot Vert, Peas, Avocado & Green Goddess Dressing

Assorted Mini Cupcakes



-Assorted Cold Sandwiches-

Caprese With Pesto

Prosciutto With Brie & Arugula

Turkey With Brie, Arugula & Caramelized Onions
Chicken Tarragon W/ Grapes & Celery With Aioli & Arugula

Roasted Eggplant W/Mozzarella, Balsamic, Olive Oil,
Red Pepper Flakes, Pesto & Basil

Feta Quinoa With Cherry Tomatoes, Mint, Parsley & Cucumbers

Roasted Beets & Carrots With Beet Green Salsa Verde
Tomato & Arugula Salad

Ciabatta Croutons, Parmesan & Lemon Vinaigrette
Assorted Mini Cupcakes

Dessert

Sea Salt Chocolate Chip Cookies

Snickerdoodle Cookies

Chocolate Almond Shortbread Bar

Lemon Bars

Peanut Butter Crispy Bars

Shortbread Caramel Bars w/ Almonds
Brownie Bars (regular, walnut fudge, marshmallow)

Seasonal Fruit + Vanilla Panna Cotta Cup

Butterscotch Budino Cup

Mini Cupcakes

Fresh Fruit

Beverages

Water Bottle - 16.9oz

Soda Assortment

Coffee - 96oz (Regular or Decaf, Cups, Creamer,
Sugar, Stirrers)

Hot Chocolate - 96oz (Cups)

Assorted Juices - 96oz (Orange, Grapefruit, Apple,
Cranberry)

