

# MARBLED LA

[Minimum \$300 order. Some ingredients are seasonal, and can change to maintain integrity of our product]

## PACKAGES

Each package, separated by a space, is a full package  
\*Vegetarian entrées will require a minimum headcount of 10



## Asian

Chicken Thai Red Curry w eggplant, peppers and Mushrooms  
*\*Vegan Tofu Thai Red Curry*  
Steamed Basmati Rice  
Roasted Broccoli + Fried Shallot  
Romaine Crunch Salad + Shredded Carrots, Julienne Cucumber, Cilantro, Thai Style Vinaigrette  
—  
Indian Beef Curry  
*\*Indian Tofu Curry*  
Basmati Rice  
Naan  
Cucumber, Tomato, Cilantro, Red Onion Salad with Raita Dressing  
—  
Chicken Tikka Masala  
*\*Palak Paner: Stewed Spinach with Paneer Cheese and Spices*  
Baingan Bharta: Smokey Eggplant and Tomato Stew  
Jasmine Rice  
Cucumber, Tomato, Cilantro, Red Onion Salad with Raita Dressing  
—  
Sweet + Sour Chicken/Pork  
*\*Vegan Mapo Tofu*  
Garlic Ginger Spinach  
Fried Rice with ginger, garlic, peas, carrots, egg, scallions  
Chinese Cabbage Crunch Salad

## New American

Roasted Chicken Thighs with Garlic, Lemon, Rosemary Marinade + Rosemary-Lemon Chicken Jus  
*\*Eggplant Caponata*  
Mushroom Risotto with Sage  
Grilled Cauliflower with Raisins and Cumin  
Farmer's Market Salad + Petit Salad  
Greens, Market Vegetables, House Vinaigrette  
—  
Chicken Cacciatore with olives, capers, red onions, and peppers  
*\*Eggplant Cacciatore*  
Garlic + Herb Mashed Potatoes  
Sautéed Spinach + Shallots & Garlic  
Farmer's Market Salad + Petit Salad  
Greens, Market Vegetables, House Vinaigrette  
—  
Roasted Harissa Chicken with Garbanzo Beans, Tomatoes, Smoked Paprika  
*\*Harissa Tofu with Garbanzo Beans, Tomatoes, Smoked Paprika*  
Saffron Couscous with Raisins, Pumpkin Seeds, EVOO  
Grilled Cauliflower with Dukkah and Cumin  
Cucumber, Red Onion, Tomato Salad + Red Onions, Romaine Lettuce, Red Wine Vinaigrette

Red Wine Braised Brisket with Glazed Shallots and Carrots (+\$2)  
*\*Cauliflower Steak + Capers, Lemon, Garlic, White Wine, Blistered Cherry Tomatoes*  
English Pea and Parmesan Risotto  
Roasted Broccoli with Garlic, Chili Flake, Lemon  
Farmer's Market Salad + Petit Salad  
Greens, Market Vegetables, House Vinaigrette

## Italian

Bolognese Lasagna w Ricotta, Mozzarella and Parmesan  
*\*Creamy Vegetarian Lasagna*  
Garlic Bread + Pecorino & Chili Flakes  
Roasted Broccoli with Crispy Shallots & Parmesan  
Caesar Salad  
—  
Chicken Marsala with Buttered Rigatoni  
*\*Mushroom Rigatoni Pasta with Fried Sage*  
Roasted Broccoli with Crispy Shallots & Parmesan  
Garlic Bread + Pecorino & Chili Flakes  
Vegetarian Italian Chopped Salad  
—  
Sliced Brisket + Italian Salsa Verde (+2)  
*\*Roasted Portobello with Italian Salsa Verde*  
Grilled Broccoli with Red Pepper Pesto  
Gnocchi, with Peas, Mint, and Goat Cheese  
Fonduta  
Caesar Salad  
—  
Rigatoni Beef Bolognese with Basil and Olive Oil  
*\*Rigatoni with Tomato Basil, Mozzarella, and Parmesan*  
Garlic Bread + Pecorino & Chili Flakes  
Roasted Broccoli with Crispy Shallots & Parmesan  
Vegetarian Antipasto Salad

## Mexican + South American

Peruvian Aji Amarillo Chicken, With Charred Onions and Cherry Tomatoes  
*\*Peruvian Aji Amarillo Grilled Tofu*  
Roasted Potato Huancaína  
Roasted Chipotle, Cilantro, Lime Cauliflower  
Corn, Black Bean, Romaine Salad w Chipotle Lime Vinaigrette and Pumpkin Seeds  
—  
Grilled Chicken/Pork/Beef(+\$2) Fajitas w Bell Peppers and Onions  
*\*Roasted Vegetable Fajitas*  
Flour Tortillas  
Chipotle Pinto Beans  
Cilantro Rice  
Mexican Crunch Salad  
—  
-Taco Bar-  
Choose 1 Protein:  
– Achiote Chicken and Griddle Onions  
– Pork Cochinita Pibil  
– Beef Barbacoa  
– *\*Potatoes, Mushroom, Soyrito*  
Chipotle Pinto Beans  
Mexican Style Rice  
Tortillas  
Tomatillo Salsa  
Mexican Crunch Salad  
—  
Roasted Chicken Mole with Red Onions + Queso Fresco  
*\*Tofu Mole with Red Onions + Queso Fresco*  
Roasted Potatoes in Chorizo Spices  
Roasted Chipotle Cilantro Lime Cauliflower  
Mexican Crunch Salad  
—  
Chicken Enchilada + Salsa Rojo, Crema, Red Onion  
*\*Cheese Enchilada + Salsa Rojo, Crema, Red Onion*  
Smoked Refried Beans  
Cilantro Rice  
Mexican Crunch Salad

## Traditional American/BBQ

Mustard Marinated Roast Beef

*\*Mustard Marinated Portobello*

Creamed Spinach

Roasted Red Bliss Potatoes + Garlic

Thyme

Kale Salad w/ Fontina, Candied Cashews,

Sliced Radish, Tarragon

—

BBQ Chicken with Charred Scallions (or)

Smoked Brisket with BBQ Sauce (+\$2)

*\*BBQ Grilled Tofu/Portobello*

Smoked BBQ Baked Beans

Cheddar Mac n' Cheese with Herbed

Breadcrumbs

Marinated Kale Salad with Garbanzos,

White Beans, Tomato, Pecorino Cheese

—

North Carolina Style Pulled Pork (or)

BBQ Pulled Chicken Thighs

*\*BBQ Grilled Tofu/Portobello*

Southern Style Braised Green Beans

Potato and Egg Salad + celery, red onion,

and dijonaise

Tomato and Watermelon Salad + Red

Onion, Basil, Mint, Balsamic

—

BYO Pulled Pork Sandwiches (or)

Pulled Chicken Sandwich

*\*BBQ Portobello Sandwich*

Sesame Seed Bun

House Slaw

Crispy Shallots

Tomato and Watermelon Salad + Red

Onion, Basil, Mint, Balsamic

## Sandwiches/Wraps

Hoisin Braised Brisket (or) Pork Bahn Mi

*\*Tofu Bahn Mi*

Sweet and Sour Broccoli

Salt and Pepper Potato Chips

Glass Noodle and Cucumber Sesame Salad

(Choose 2 meat, 1 vegetarian, min 10 per sandwich)

– Rare Roasted Beef Sandwich, Swiss  
Cheese, LTO, Horseradish Mustard Aioli

– Pastrami, Swiss Cheese, Sauerkraut

– Italian Deli Sandwich

– Open Faced Smoked Salmon Tartine,

Herbed Cream Cheese, Capers, Red

Onions, Mixed Greens (+\$2)

– Roasted Turkey, Provolone, LTO, Dijon

Mustard

– Garlic Rosemary Roasted Chicken, LTO

– Mediterranean Tuna, Capers, Olives,

Red Onion, Lemon, Aioli (+\$2)

– Roasted Pork Torta, Pickled Jalapeños,

Pickled Red Onions, Refried Black

Beans, Tomato

– Cubano with Roasted Pork, Ham, Swiss,

Pickles, Dijon Mustard

– Chicken/Turkey Club

– Chicken Parmesan

– Meatball Grinder

– *\*Falafel Pita, Pickled Cucumber and*

*Turnip, LTO, Tzatziki Sauce*

– *\*Roasted Vegetable, Black Olive*

*Tapenade, Pickled Red Onion, giardiniera*

– *\*Eggplant Parmesan Sandwich*

– *\*Caprese Panini*

– *\*Roasted Portobello Mushrooms with*

*Red Pepper Hummus*

– *Eggplant Parmesan*

(Choose 2 sides)

Chipotle, Black Bean, Corn Macaroni Salad

Orzo Salad + Corn, Marinated Sun Dried

Tomato, and Grilled Zucchini

Loaded Potato Salad

Sea Salt Potato Chips

## Snacks (min 20)

Charcuterie Platter \$8/pp

Artisanal Cheese Platter \$7/pp

Market Crudités with Assorted Dips \$5/pp

All Inclusive Station (Cheese, Charcuterie, Crudité) \$16/pp

House Potato Chips with Homemade French Onion Dip \$35 (serves 12-15)

House Corn Tortilla Chips with Homemade Tomatillo Salsa \$35 (serves 12-15)

Assorted Miss Vickie's Kettle Chips \$30 (30ct)

Guacamole \$30 (32oz)

Charred Tomato Salsa \$15 (32oz)

Homemade Candied Mixed Nuts \$40

## Individual Desserts (min 20 per item)

Sea Salt Chocolate Chip Cookies \$3

Snickerdoodle Cookies \$3

Chocolate Almond Shortbread Bar \$3

Lemon Bars \$3

Peanut Butter (or) Chocolate Smore Bars \$3

Oreo Cheesecake Bars \$3

Double Chocolate Brownie Bars \$3

Blondie Bars \$3

Vanilla Crumb Cake \$3

Marbled Chocolate Cheesecake Bars \$3

Mini Cupcakes \$3

Seasonal Fruit + Vanilla Panna Cotta Cup \$4

Butterscotch Budino Cup \$4

## Desserts

Apple Crumble \$70 (serves 18-20)

Peach Cobbler \$70 (serves 18-20)

Tiramisu \$50 (serves 12-15)

Corn Bread Tres Leches + Caramel Popcorn & Whipped Cream \$70 (serves 18-20)

Homemade Banana Pudding + Vanilla Wafer Cookies \$70 (serves 18-20)

Graham Cracker Crust Cheesecake + Strawberry Coulis \$70 (serves 18-20)

Sticky Toffee Pudding \$70 (serves 18-20)

Fresh Fruit \$80 (serves 18-20)

## Beverages

Water Bottle – 16.9oz \$2

Soda Assortment - \$2

Coffee - 96oz (Regular or Decaf, Cups, Creamer, Sugar, Stirrers) \$30

Hot Chocolate – 96oz (Cups) \$30

House Black/Lemon Iced Tea – 96oz (Cups) \$30

House Lemonade (+\$5 - Rosemary, Basil, Mint, Berry) – 96oz (Cups) \$30

Seasonal Agua Fresca – 96oz (Cups) \$30

Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry) \$30