

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

Miso Marinated Salmon + Julienne Scallions, sesame seeds (+\$3)
Beef Sukiyaki: Thinly Sliced Beef cooked with vegetables and thin egg noodles
*Vegetarian Yakisoba Noodles + Mixed Vegetables
Japanese Rice
Stir-Fried Bok Choy + Garlic, Ginger
Japanese Spinach Salad + Carrot Miso Vinaigrette
—
Chinese Style Baby Back Pork Ribs
Kung Pao Chicken/Shrimp (+\$3)
*Vegan Mapo Tofu
Japanese Rice
Steamed Gai Lan (Chinese broccoli) + Oyster Sauce
Chinese Napa Cabbage Salad + Soy & Rice Wine Vinaigrette
—
Indonesian Grilled Chicken Satay + Peanut Sauce
Sambal White Fish (\$3)
*Seared Tofu Satay + Peanut Sauce
Nasi Goreng: Indonesian Style Fried Rice
Grilled Indonesian Cauliflower + Crispy Shallot
Julienne Cucumber, Zucchini, Cherry Tomato, Romaine Salad with Cilantro
Lime Vinaigrette



Chicken Tonkatsu
Pork Tonkatsu
*Vegan Tofu Tonkatsu
Japanese Rice
Japanese Curry with Vegetables
Tonkatsu Sauce, Japanese Pickles
Baby Green Salad + Miso-Ginger Dressing
—
Beef Galbi: Thinly Sliced Korean BBQ Beef
Spicy Pork Bulgogi: Thinly Sliced Korean BBQ Pork
*Vegan Tofu Galbi
Japchea: Korean Style Sautéed Vermicelli Noodles with Mixed Vegetables
Korean White Rice
Ssamjang, Kimchi
Julienne Cucumber, Zucchini, Cherry Tomato, Romaine Salad with Cilantro
Lime Vinaigrette
—
Chicken Tikka Masala
Beef Khorma
*Palak Panner: Stewed Spinach with Paneer Cheese and Spices
Basmati Rice
Naan
Baingan Bharta: Smokey Eggplant and Tomato Stew
Curried Chick Pea + Baby Green Salad

New American

Chicken Breasts with Artichokes, White Beans and White Wine Sauce
Pork Belly Porchetta Stuffed with Fennel + Sage
*Polenta w/ Portobello Mushroom Ragout
Parmesan Risotto + Aged Balsamic
Roasted Brussel Sprouts + Sherry Walnut Vinaigrette
Farmers Market Salad, Petit Salad Greens, Market Vegetables, House Vinaigrette
—
Nashville Style Hot Fried Chicken Tenders
Southern BBQ Baby Back Ribs
*Nashville Style Hot Fried Tofu
Southern Style Collard Greens + Bacon & Tomato (Vegetarian Optional)
Cole Slaw
Biscuits and Honey Butter
Kale Caesar Salad + Tomato Wedges, Croutons, Parmesan Cheese, Caesar Dressing
—
Mustard Marinated Tri-Tip
Chicken Parmesan with Basil Marinara
*Eggplant Parmesan
Creamed Spinach
Baked Potato Bar with Accoutrements
Iceberg Lettuce Chunks, Crispy Bacon Bits, Heirloom Cherry Tomatoes, Fine Herbs, Blue Cheese Dressing
—
Grilled Beef Tri-Tip + Bordelaise Sauce
Whole Roasted Chicken
*Vegan 3-Bean Chili
Truffled Mashed Potatoes
Sautéed Spinach with Shallots and Garlic
Butter Lettuce, Peas, Green Beans, Avocado, Green Goddess Dressing

-Gourmet BYO BBQ Sandwich Bar-
Choose 2 Protein:
– Pulled Chicken Sandwich
– North Carolina Style Pulled Pork
– BBQ Sliced Brisket
– BBQ Portobello
– *BBQ Tofu
Brioche Buns
House Slaw
Crispy Shallots
BBQ Baked Beans
Sharp Cheddar Mac + Cheese
Tomato and Watermelon Salad + Red Onion, Basil, Mint, Feta, Balsamic
—
Low Country Shrimp & Cheddar Grits with Andouille Gravy (+\$3)
Cajun Style Blackened Chicken
*Vegan Jambalaya
Southern Style Braised Green Beans
Buttermilk Biscuits + Honey Butter
Cobb Salad with Romaine, Cherry Tomato, Hard Boiled Egg, Crispy Bacon, Red Wine Vinaigrette

Italian

Braised White Fish + Tomato, Capers, Black Olives, Chili Flake
Seared Pork Chop + Peach Mostarda & Pork Jus
*Stuffed Zucchini + Ricotta, Parmesan, Vegetables, Herbs
Rigatoni + Vodka Sauce
Roasted Carrots + Italian Salsa Verde
Shredded Kale, Pecorino, Pickled Red Onion Salad + Aged Balsamic Vinaigrette

Chicken Marsala

Seared Tri-Tip with Italian Salsa Verde

**Cheese Tortellini + Vodka Sauce*

Grilled Zucchini + Garlic, Parsley, Lemon

Garlic Bread + Pecorino & Chili Flakes

Vegetarian Antipasto Salad with Italian Vinaigrette

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Choice of Two Pastas:

– *Rigatoni*

– *Cheese Tortellini*

– Beef Ravioli

– *Gnocchi*

Choice of 2 Sauces:

– Bolognese

– *Primavera*

– *Alfredo*

– *Parmesan Fonduta*

– *Tomato Basil Garlic*

– Amatriciana

– Chicken Marsala

– *Mushroom Marsala*

Roasted Broccoli + Pecorino, Lemon, Chili Flakes

Pesto Garlic Bread

Caesar Salad + Tomato Wedges, Croutons,

Parmesan Cheese, Caesar Dressing

Chili Flakes, Parmesan

Mexican and South American

“Chuletas en Salsa Verde” – Mexican Style

Smothered Pork Chops

Beef Barbacoa Enchiladas, Salsa Rojo,

Crema, Red Onions

**Cauliflower Steak in Salsa Verde*

Cilantro Rice

Esquites: Warm Mexican Street Corn

Salad with Cotija, Lime, Chipotle

Petit Greens, Cherry Tomatoes, Pepitas,

Nopales, Cilantro Lime Vinaigrette

-Gourmet Taco Bar-

Choose 2 Protein:

– Achiote Chicken and Griddle Onions

– Chicken Tinga

– Pork Carnitas

– Pork Cochinita Pibil

– Carne Asada

– Beef Barbacoa

– **Achiote Tofu*

– **Cauliflower Asada*

– **Potatoes, Mushroom, Soyrito*

– **Vegetable + Tofu “Tinga”*

Bacon Refried Black Beans (vegetarian optional)

Mexican Style Rice

Corn Tortillas

Accoutrements: Queso Fresco, Cut Lime,

Cilantro, Chopped Onion, Tomatillo Salsa,

Charred Tomato Salsa

Mexican Crunch Salad with Cilantro Lime

Vinaigrette

—

Peruvian Aji Amarillo Chicken, With

Charred Onions and Cherry Tomatoes

Choice of:

Lomo Saltado: Peruvian Beef Stir Fry (or)

Peruvian Style Pork Adobo

**Peruvian Aji Amarillo Grilled Tofu*

French Fries + Aji Panca Aioli

Roasted Chipotle, Cilantro, Lime

Cauliflower

Peruvian Style Coleslaw

—

Chimichurri Marinated Salmon (\$3)

Mustard Marinated Tri-Tip with

Chimichurri, Blistered Cherry Tomato

**Seared Tofu + Chimichurri*

Chorizo Potatoes (Vegetarian Optional)

Grilled Market Vegetables

Petit Green Salad with Pickled Red

Onions, Tomato, Cucumber, Balsamic

Vinaigrette

Mediterranean

Chicken Tagine: Moroccan Style Braised

Chicken with Raisins, Dates, Preserved

Lemon, North African Spices

Beef Kefta: Moroccan Style Meatballs +

ras el hanout, served with Yogurt,

Cucumber Sauce

**Vegetable Tagine*

CousCous + Roasted Cashews, Parsley

Grilled Cauliflower with Dukkah, Raisins

and Cumin

Tomato, Red Onion, Cucumber, Herb

Salad with House Vinaigrette

Middle Eastern Style Chicken & Beef:

Marinated in olive oil, paprika, onion, lemon, spices

**Middle Eastern Style Tofu*

Grilled Vegetables with Za'atar

Humus and Pita Bread

Basmati Rice

Greek Salad with Cucumber, Red Onion,

Tomatoes, Romaine Lettuce, Black Olives,

Feta, Red Wine Vinaigrette

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