

MARBLED LA

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

GOURMET PACKAGES

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



Whole Rotisserie Style Chicken with "Toum": Lebanese Garlic Sauce
Ribeye Roast + Bordelaise & Horseradish Cream
Gruyere Potato Gratin
Truffle Creamed Parmesan Spinach
Roasted Herb Stuffed Mushrooms
Spinach Salad + Candied 5 Spice Walnuts, Manchego, Roasted Piquillo Peppers, Sherry Vinaigrette

—
Make Your Own Poke Bowl
Tuna, Salmon, Shrimp
Toppings: Seaweed Salad, Sesame Seeds, Pickled Ginger, Sliced Jalapeno, Green Onions, Wasabi Avocado Puree, Cucumber, Nori, Edamame, Crispy Onion, Soy Sauce, Ponzu Sauce, Poke Sauce
Hawaiian Luau Pork
Sushi Rice
Garlic Ginger Bok Choy
Heirloom Cherry Tomato Salad + Hearts of Palm, Bib Lettuce, Citrus Vinaigrette

—
Miso Marinated Black Cod
Koji Marinated Skirt Steak with Wasabi Butter
Nishiki Japanese Rice
Seaweed Salad, Japanese Pickles
Miso Eggplant & Squash
Petit Green Salad + Tomato, Red Onion, Ponzu Vinaigrette

—
Baby Back Ribs
BBQ Chicken
Smoked BBQ Brisket
Smoked Sausage
Bacon Braised Collard Greens (Vegetarian Optional)
BBQ Baked Beans
House Coleslaw
Buttermilk Biscuits + Honey Butter
Cobb Salad with Romaine, Cherry Tomato, Hard Boiled Egg, Crispy Bacon, Red Wine Vinaigrette

Jumbo Crab Cakes + Julienne Jicama, Cucumber, Red Pepper, Cilantro, Remoulade
Grilled Skirt Steak + Italian Salsa Verde
Blistered Green Beans + Almond Sherry Vinaigrette
Gnocchi + Goat Cheese Fonduta & Asparagus
Grilled Old Bay Cauliflower
Caprese Salad with Tomato, Basil, Mozzarella, Balsamic Vinaigrette

—
Veal Parmesan + Tomato, Mozzarella, Basil, Parmesan
Chicken Picatta + Lemon, Capers, Butter, Parsley
Truffle Mushroom Risotto
Grilled Broccolini + Pecorino, Chili Flake, Lemon
Pesto Garlic Bread
Italian Antipasto Salad + Olives, Fontina, Salami, Marinated Sun Dried Tomatoes

—
Harissa Crusted Seared Tuna (+\$8)
Bouillabaisse with Clams, Mussels, White Fish + Grilled Bread
Ratatouille with Eggplant, Squash, Red Peppers, Tomatoes
Corn on the Cob with Salted Butter
Warm German Potato Salad with Dijon, Apple Cider Vinegar, Bacon, Red Onion, Scallions
Bib Lettuce Salad + Haricot Verts, Shaved Radish, Hard Boiled Eggs, Heirloom Cherry Tomato, Black Olives, Red Onion, Champagne Vinaigrette

—
Grilled Shrimp in Garlic + Calabrian Chili Butter
Tri-Tip Rubbed with Smoked Paprika, Fennel, Cumin + Sherry Vinegar Steak Sauce
Gnocchi + Crab, Peas, Tarragon (vegetarian optional)
Grilled Asparagus with Red Pepper + Almond Romesco Sauce
Pipirrana: Salad of Cucumber, Tomato, Red Onion, with Arugula & 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