

MARBLED LA

GAMEDAY PACKAGES

EMAIL: GameDay@MARBLED.LA

CALL: 323.963.3475

Price does not include tax, 20% service, or delivery

Packages

BBQ Pulled Pork (or) Chicken Sandwich Bar Brioche Buns, House Slaw, Crispy Shallots, BBQ Sauce Assrt	\$160 (serves 18-20)
Italian Meatballs Braised in Marinara Sauce Lasagna	\$130 (serves 10-12)
Bolognese	\$130 (serves 10-12)
Creamy Vegetarian Lasagna	\$130 (serves 10-12)
Pecorino + Chili Flake Garlic Bread	\$20 (20 pieces)
Vegetarian Italian Antipasta Salad	\$90 (serves 8-10)
Smoked BBQ Brisket	\$180 (serves 18-20)
BBQ Chicken Quesadillas	\$120 (serves 18-20)
Italian Deli Sandwiches	\$100 (20 halves)

Sliders Served on Brioche Buns or Hawaiian Rolls(min 20) \$70 (serves up to 20)

Carolina Style Pull Pork, country slaw
Angus Beef, Cheddar cheese + caramelized onion
Nashville Style Fried Hot Chicken
Black Bean Veggie Burger, avocado, thousand Island
Spanish Style Chorizo, Smoked Paprika Aioli and Manchego cheese

Flat Bread (serves 18-20) \$65/ea

Tomato and Mozzarella
Caramelized Onions, Gruyere Cheese, Bacon (Vegetarian Optional)
Goat Cheese, Figs, Aged Balsamic
Pepperoni + Cheese

Platters (serves 18-20)

Crostini and Cracker Station with Choice of:

Tapenade (Vegan)	\$80
French Onion Soup Dip	\$80
Raw Tomato/Red Onion/Basil, Burrata Spread	\$100

Chicken Wings with choice of: \$100
 BBQ Sauce, Buffalo Sauce, Siracha/Lime Thai Style Sauce, Plain

Chicken Tenders with choice of: \$100

BBQ Sauce, Buffalo Sauce, Siracha/Lime Thai Style Sauce, Plain

Antipasto Platter, with Grilled Vegetables Preserved in Extra Virgin Olive Oil, Marinated Whole Olives, Artichoke Hearts, Marinated Mozzarella (V) (Vegan Optional) \$120

Mezze Platter with Crispy Sumac Pita, Babaganoush, Hummus, Yogurt & Cucumber Dip \$120

Artisanal Cheese, Cracker & Crostini Selection \$140

Charcuterie, Cracker & Crostini Selection \$160

Market Crudités with Assorted Dips \$100

All Inclusive Station (Cheese, Charcuterie, Crudité) \$340

Snacks (serves 18-20)

House Potato Chips with Homemade French Onion Dip \$45

House Corn Tortilla Chips with Homemade Tomatillo Salsa \$45

Guacamole \$30 (32oz)

Charred Tomato Salsa \$15 (32oz)

Individual Desserts (serves 18-20)

Sea Salt Chocolate Chip Cookies \$60

Snickerdoodle Cookies \$60

Peanut Butter Cookie \$60

Chocolate Almond Shortbread Bar \$60

Lemon Bars \$60

Peanut Butter (or) Chocolate Smore Bars \$60

Oreo Cheesecake Bars \$60

Double Chocolate Brownie Bars \$60

Blondie Bars \$60

Vanilla Crumb Cake \$60

Marbled Chocolate Cheesecake Bars \$60

Mini Cupcakes \$60

Seasonal Fruit + Vanilla Panna Cotta Cup \$80

Butterscotch Budino Cup \$80

Desserts

Apple Crumble \$70 (serves 18-20)

Peach Cobbler \$70 (serves 18-20)

Tiramisu \$70 (serves 18-20)

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)