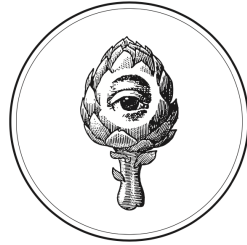


MARBLED LA

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

PACKAGES

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



Asian

Thai Style Red Curry: Chicken, Eggplant, Red Pepper, Tomato, Mushroom, Basil, Cilantro

**Vegan Tofu Thai Red Curry*

Steamed Basmati Rice

Roasted Broccoli with Soy, Ginger, and Garlic, topped with Fried Shallot

Thai Style Romaine Salad: Shredded Carrots, Cilantro, Thinly Sliced Jicama, Cucumber and Squash

Vegan Thai Style Dressing

Tandoori Chicken: Chicken Roasted with Traditional Indian Spices, and served with Grilled Onions, Cilantro, and Lemon

**Tandoori Mixed Vegetables and Tofu Basmati Rice*

Warm Naan Bread

Cucumber, Tomato, Cilantro, and Red Onion Salad

Raita Dressing

Chicken Tikka Masala: Grilled Yogurt Marinated Chicken, served in a Mildly Spiced Tomato Cream Curry

**Palak Paner: Stewed Spinach with Paneer Cheese and Spices*

Baingan Bharta: Smokey Eggplant and Tomato Stew

Jasmine Rice

Cucumber, Tomato, Cilantro, Red Onion, and Cilantro Salad

Raita Dressing

General Tso's Chicken: Lightly Fried with Spicy Sweet and Sour Glaze (+\$2)

**General Tso's Spicy Sweet Tofu*

Garlic Ginger Bok Choy

Fried Rice with Ginger, Garlic, Peas, Carrots, Egg, and Scallions

Chinese Crunch Salad with Bamboo

Shoots, Baby Corn, Scallions and Crispy Noodles

Vegan Thai Style Dressing

New American

Roasted Chicken Thighs with Garlic, Lemon, Rosemary Marinade served with a Rosemary-Lemon Chicken Jus

**Eggplant Caponata*

Roasted Mushroom Risotto with Arborio Rice, Parmesan, and Sage

Grilled Cauliflower with Raisins, Dukkah, Cumin, and Parsley

Farmer's Market Salad: Petit Salad Greens & Market Vegetables

Red Wine, Dijon and Herb Vinaigrette

Chicken (or) Pork Schnitzel served with Grainy Mustard and Lemon Wedges

**Cauliflower Schnitzel*

White Wine Braised Red Cabbage

Warm German Potato Salad, with Gherkins, Parsley and Scallions

Spinach, Pickled Shallots, Candied

Cashews, Fine Herbs Salad

Red Wine, Dijon and Herb Vinaigrette

Chicken (or) White Fish (+3) Piccata: Pan Fried Medallions Served with a White Wine, Butter, Garlic, Capers, Lemon and Herb Sauce

**Cauliflower Steak Piccata*

Rigatoni with Butter, Herbs, and Parmesan

Steamed Broccoli with Roasted Garlic Radicchio, Romaine, Spinach, Shredded Carrot, Heirloom Cherry Tomato Salad, with Red Wine Herb Vinaigrette

Chicken Cacciatore: Chicken Medallions lightly braised with Olives, Capers, Tomatoes, Red Onions, and Peppers

**Eggplant Cacciatore*

Garlic and Herb Mashed Potatoes

Sautéed Spinach with Shallots & Garlic Shredded Carrot, Radicchio, Red Pepper

Julienne, Shaved Iceberg Salad and Pecorino Salad

Lemon Herb Dressing

Shish Kebab Style Grilled Chicken (or) Beef (+2)

**Harissa Tofu with Garbanzo Beans, Tomatoes, Smoked Paprika*

Saffron Couscous with Lemon, Herbs, EVOO

Grilled Cauliflower with Raisins, Dukkah, Cumin, and Parsley

Cucumber, Shaved Red Onion, Tomatoes, Mozzarella, Basil, and Romaine Salad

Balsamic Vinaigrette

Red Wine Braised Brisket with Glazed Shallots & Carrots (+\$2)

**Cauliflower Steak with Capers, Lemon, Garlic, White Wine, and Blistered Cherry Tomatoes*

English Pea, Parmesan and Risotto with Arborio Rice

Roasted Broccoli with Garlic, Chili Flake, Lemon

Farmer's Market Salad: Petit Salad Greens & Market Vegetables

Lemon & Herb Vinaigrette

Italian

Bolognese Lasagna w Ricotta, Mozzarella and Parmesan

**Creamy Vegetarian Lasagna*

Garlic Bread + Pecorino & Chili Flakes

Roasted Broccoli with Garlic

Romaine Caesar with Homemade Garlic Herb Brioche Croutons, Roma Tomatoes, and Parmesan

Homemade Caesar Dressing

Chicken Marsala: Chicken Medallions

Covered in a Marsala Wine, Roasted Mushrooms, Garlic and Parsley Reduction

**Mushroom Rigatoni Pasta with Fried Sage*

Rigatoni Cacio y Pepe: Rigatoni with Parmesan and Black Pepper

Roasted Broccoli with Garlic, Chili Flake, and Lemon

Garlic Bread with Pecorino & Chili Flakes

Vegetarian Italian Chopped Salad

Red Wine and Herb Vinaigrette

Sliced Steak + Italian Salsa Verde (+2)

**Roasted Portobello with Italian Salsa Verde*

Grilled Broccoli with Red Pepper Pesto

Rigatoni with Peas, Mint, and Goat Cheese

Romaine Caesar with Homemade Garlic Herb Brioche Croutons, Roma Tomatoes, and Parmesan

Homemade Caesar Dressing

Rigatoni with Beef Bolognese, Chopped Herbs, Parmesan Cheese and Extra Virgin Olive Oil

**Rigatoni with Tomato Basil Sauce, Parmesan Cheese and Butter*

Garlic Bread with Pecorino & Chili Flakes

Roasted Broccoli with Spicy Calabrian

Chili and Preserved Lemon

Italian Antipasto and Romaine Salad: Olives, Roasted Red Peppers, Fontina

Cheese, and Whole Pepperoncino

Red Wine Dijon Vinaigrette

Mexican + South American

Peruvian Aji Amarillo Chicken, With Charred Onions and Cherry Tomatoes

**Peruvian Aji Amarillo Grilled Tofu*

Roasted Potato Huancaína: Warm Peruvian Style Potato Salad with Hard Boiled Eggs and Black Olives

Roasted Cauliflower with Chipotle, Cilantro, and Lime

Salad of Black Beans, Corn, Queso Fresco, Cilantro, Scallions and Shredded Iceberg Chipotle Lime Vinaigrette

Grilled Chicken/Pork/Beef(+ \$2) Fajitas w Bell Peppers and Onions

**Roasted Vegetable Fajitas*

Flour Tortillas

Chipotle Pinto Beans

Cilantro Rice

Salsa Rojo

Salsa Verde

Chopped Onions, Cilantro, Chipotle Cream, Shredded Cheddar and Lime Wedges

Mexican Crunch Salad: Romaine Lettuce, Cherry Tomatoes, Roasted Corn, Cilantro and Crispy Tortillas

Cilantro Lime Vinaigrette

Chicken Enchiladas with Salsa Rojo, Crema, and Red Onions

**Cheese Enchiladas with Salsa Rojo, Crema, and Red Onions*

Smoked Refried Beans

Cilantro Rice

Salsa Verde

Salsa Rojo

Mexican Crunch Salad: Romaine Lettuce, Cherry Tomatoes, Roasted Corn, Cilantro and Crispy Tortillas

Chipotle Lime Vinaigrette

-Taco Bar-

Choose 1 Protein:

- Chicken Al Pastor

- Pork Cochinita Pibil: Traditional

Yucatan Style Pork with Citrus and Achiote

- Beef Barbacoa (+2)

- **Potatoes, Mushroom, Soyrito*

Chipotle Pinto Beans

Mexican Style Rice

Corn Tortillas

Salsa Rojo

Salsa Verde

Chopped Onions, Cilantro, and Lime

Wedges

Mexican Crunch Salad: Romaine Lettuce, Cherry Tomatoes, Roasted Corn, Cilantro and Crispy Tortillas

Cilantro Lime Vinaigrette

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: Romaine Lettuce, Cherry Tomatoes, Roasted Corn, Cilantro and Crispy Tortillas

Cilantro Lime Vinaigrette

Traditional American/BBQ

Mustard Marinated Steak: Thick Cut and served with Horseradish Creme (+2)

**Mustard Marinated Portobello*

Creamed Spinach with Pecorino

Roasted Red Bliss Potatoes with Garlic & Thyme

Kale Salad w/ Fontina, Candied Cashews,

Sliced Radish, Tarragon

Lemon Herb Vinaigrette

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 with Celery, Red onion, and Dijonaise

Smoky BBQ Sauce

Tomato, Watermelon, Red Onion, Basil, and Mint Salad

Balsamic Vinaigrette

BYO Pulled Pork Sandwiches (or)

Pulled Chicken Sandwich

**BBQ Portobello Sandwich*

Sesame Seed Bun

House Slaw

Crispy Shallots

Smokey BBQ Sauce

Tomato and Watermelon Salad with Red Onion, Basil, and Mint

Balsamic Vinaigrette

Sandwiches/Wraps

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

- Vietnamese Style Braised Brisket (or) Pork Belly Bahn Mi (or) Tofu Bahn Mi

- 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 and 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 \$9/pp
Artisanal Cheese Platter \$8/pp
Market Crudités with Assorted Dips \$6/pp
All Inclusive Station (Cheese, Charcuterie, Crudité) \$18/pp
House Potato Chips with Homemade French Onion Dip \$40 (serves 12-15)
House Corn Tortilla Chips with Homemade Tomatillo Salsa \$35 (serves 12-15)
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 \$60 (serves 12-15)
Corn Bread Tres Leches + Caramel Popcorn & Whipped Cream \$80 (serves 18-20)
Homemade Banana Pudding + Vanilla Wafer Cookies \$80 (serves 18-20)
Graham Cracker Crust Cheesecake + Strawberry Coulis \$80 (serves 18-20)
Sticky Toffee Pudding \$80 (serves 18-20)
Fresh Fruit \$100 (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) \$35
Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry) \$30

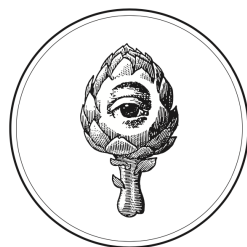
MARBLED LA

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PACKAGES

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Asian

Miso Marinated Salmon with Julienne Scallions, and sesame seeds

Homemade Teriyaki Tri Tip

**Yakisoba Noodles + Mixed Vegetables*

Japanese Rice

Stir-Fried Bok Choy with Garlic & Ginger

Japanese Style Salad with Spinach, Heirloom Cherry Tomatoes, Diced Red Pepper, Shallots, and Shredded Carrots

Miso, Rice Wine, and Ginger Vinaigrette

Chinese Style Baby Back Pork Ribs

Kung Pao Chicken (or) Shrimp

**Vegan Mapo Tofu*

Japanese Rice

Steamed Chinese broccoli + Oyster Sauce

Chinese Cabbage Crunch Salad with

Crispy Noodles

Vegan Thai Style Dressing

Indonesian Grilled Chicken Satay +

Peanut Sauce

Indonesian Style Pan Roasted Shrimp

with Sambal, Lime, Cilantro and Garlic

**Seared Tofu Satay + Peanut Sauce*

Nasi Goreng: Indonesian Style Fried Rice

Grilled Indonesian Cauliflower with

Crispy Shallots

Julienne Cucumber, Zucchini, Cherry

Tomato, Romaine Salad with Cilantro

Lime Vinaigrette

Chicken (or) Pork Tonkatsu: Panko Breaded Traditional Japanese Chicken (or) Pork Cutlet

**Vegan Tofu Tonkatsu*

Japanese Yellow Beef Curry

Japanese Rice

Grilled Asparagus with Miso Sesame Glaze

Tonkatsu Sauce, Japanese Pickles

Petit Green Salad

Miso, Rice Wine, and Ginger Vinaigrette

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

Make Your Own Poke Bowl

Choice of 2: 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

Sushi Rice

Garlic Ginger Bok Choy

Heirloom Cherry Tomato Salad with

Hearts of Palm, Bib Lettuce

Lemon Herb Vinaigrette

Chicken Tikka Masala: Grilled Chicken in Yogurt Marinade with Lightly Spiced Tomato Cream Sauce

Beef Khorma : Indian Style Braised Beef in a Coconut Milk Curry

**Palak Panner: Stewed Spinach with Paneer Cheese and Spices*

Baingan Bharta: Smokey Eggplant and Tomato Stew

Basmati Rice

Naan

Chutneys, Pickles, Raita and other Indian Style Condiments

Curried Chick Pea Salad with Spinach, Red

Onion and Roasted Red Peppers

New American

Chicken Breasts with Artichokes, White Beans and White Wine Sauce

Mustard Marinated Sirloin with

Homemade Steak Sauce

**Polenta w/ Portobello Mushroom Ragout*

Parmesan Risotto with Aged Balsamic

Roasted Brussel Sprouts with Sherry

Walnut Vinaigrette

Farmers Market Salad, Petit Salad Greens,

Market Vegetables, House Vinaigrette

Nashville Style Hot Fried Chicken Tenders

Southern Style BBQ Baby Back Ribs

**Nashville Style Hot Fried Tofu*

Southern Style Collard Greens with Bacon

& Tomato (Vegetarian Optional)

Cole Slaw

Homemade BBQ Sauce

Biscuits and Honey Butter

Kale Caesar Salad with Tomato Wedges,

Homemade Herb Garlic Brioche Croutons

and Parmesan Cheese

Homemade Caesar Dressing

Shrimp Scampi: Shrimp Sautéed with Garlic, White Wine, Parsley, Lemon, Chili Flake and Butter (+2)

Herb Roasted Chicken, with a White Wine, Capers and Grainy Mustard Sauce

Grilled Asparagus with Cashew Romesco

Lemon Wedges

Rice with Fine Herbs

Butter Lettuce with Green Beans, Snow

Peas, Radish, Fine Herbs and Avocado,

Green Goddess Dressing

Seared Tuna with Chorizo, Blistered Cherry Tomatoes, Garlic and Herbs (+3)

Roasted Lemon/Paprika Chicken with

Smoked Garbanzo Beans, Roasted Piquillo

Peppers, Tomatoes, and Garlic

Cauliflower Bravas: Charred Cauliflower

with spicy "Brava" aioli

Saffron Paella

Petit Salad Greens with Marinated

Artichoke, Black Olive, and Manchego

Cheese

Sherry Vinaigrette

Charred 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

Seared Skirt Steak served with a

traditional Red Wine Bordelaise Sauce

Whole Roasted Chicken with Lemon

Thyme Glaze

**Vegan 3-Bean Chili*

Truffled Mashed Potatoes

Sautéed Spinach with Shallots and Garlic

Butter Lettuce with Green Beans, Snow

Peas, Radish, Fine Herbs and 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
Cajun Style Blackened Chicken
**Vegan Jambalaya*
Southern Style Braised Green Beans with
Apple Cider Vinegar
Buttermilk Biscuits served with
Homemade Honey Butter
Cobb Salad with Romaine, Cherry Tomato,
Hard Boiled Egg, Crispy Bacon
Red Wine/Dijon Vinaigrette

Italian

Roasted & Braised Cod with Tomatoes,
Capers, Black Olives, Parsley and Chili
Flake
Seared Pork Chop with Peach Mostarda &
Pork Jus
**Stuffed Zucchini + Ricotta, Parmesan,
Vegetables, Herbs*
Rigatoni with Vodka Sauce, Fresh Basil
and Parmesan Cheese
Roasted Carrots with Italian Style
Pungent Salsa Verde
Shredded Kale Salad with Pecorino,
Pickled Red Onion and Raisins
Aged Balsamic Vinaigrette

Chicken Marsala: Chicken Medallions with
Rich Marsala Wine and Mushroom
Reduction

Seared Tri-Tip with Pungent Italian Salsa
Verde

**Cheese Tortellini + Vodka Sauce*

Grilled Zucchini with Garlic, Parsley,
Lemon

Garlic Bread with Pecorino & Chili Flakes
Vegetarian Antipasto Salad with Fontina
Cheese, Olives, Pickled Pepperoncini,
Roasted Red Pepper and Romaine
Red Wine & Dijon Vinaigrette
—

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

Romaine Caesar Salad with Tomato
Wedges, Croutons, Parmesan Cheese,
Caesar Dressing

Chili Flakes and 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

Lomo Saltado: Peruvian Style Sliced
Sirloin Stir Fry

**Peruvian Aji Amarillo Grilled Tofu*

Cauliflower Roasted with Chipotle,
Cilantro and Lime

Peruvian Style Coleslaw

Grilled and Sliced Skirt Steak Asada
Pescado Zarandeado: Roasted White Fish
with Mild Guajillo Chiles, Garlic, Onions,
Lime and Butter

Salsa Rojo & Verde

Braised Black Beans & Corn, with Sofrito,
Queso Fresco, Lime, Chipotle and Epazote

Mexican Style Rice with Saffron

Kale Caesar Salad with Herbed Croutons,
Parmesan Cheese and Heirloom Cherry
Tomatoes
—

Chimichurri Marinated Salmon with
Grilled Scallions

Mustard Marinated Tri-Tip with
Chimichurri and Blistered Cherry Tomato

**Seared Tofu + Chimichurri*

Potatoes with Spanish Style Chorizo
(Vegetarian Optional)

Grilled Market Vegetables

Petit Green Salad with Pickled Red
Onions, Tomato, Cucumber, Balsamic
Vinaigrette
—

Chicken Tagine: Moroccan Style Braised
Chicken with Raisins, Dates, Preserved
Lemon, North African Spices

Moroccan Style Lamb & Beef Meatballs:
Braised in a Spiced Tomato Sauce and
served with Yogurt sauce

**Vegetable Tagine*

Warm CousCous with Caramelized
Onions, Dried Apricot, Garlic, Extra Virgin
Olive Oil, Lemon, Parsley and Chives
Grilled Cauliflower + Dukkah, Raisins,
Cumin

Tomato, Red Onion, Cucumber, Herb
Salad with House Vinaigrette

Mediterranean

Chicken Tagine: Moroccan Style Braised Chicken with Raisins, Dates, Preserved Lemon, North African Spices
Moroccan Style Beef and Lamb Meatballs: Braised in a Spiced Tomato Sauce and served with Yogurt sauce
**Vegetable Tagine*
Warm CousCous with Caramelized Onions, Dry Apricots, Garlic, Extra Virgin Olive Oil, Lemon, Parsley and Chives
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
Warm Pita Bread
Hummus
Yogurt Sauce
Zhoug
Basmati Rice
Greek Salad with Cucumber, Red Onion, Tomatoes, Romaine Lettuce, Black Olives, Feta, Red Wine Vinaigrette

Snacks (min 20)

Charcuterie Platter \$9/pp
Artisanal Cheese Platter \$8/pp
Market Crudités with Assorted Dips \$6/pp
All Inclusive Station (Cheese, Charcuterie, Crudité) \$18/pp
House Potato Chips with Homemade French Onion Dip \$40 (serves 12-15)
House Corn Tortilla Chips with Homemade Tomatillo Salsa \$35 (serves 12-15)
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 \$60 (serves 12-15)
Corn Bread Tres Leches + Caramel Popcorn & Whipped Cream \$80 (serves 18-20)
Homemade Banana Pudding + Vanilla Wafer Cookies \$80 (serves 18-20)
Graham Cracker Crust Cheesecake + Strawberry Coulis \$80 (serves 18-20)
Sticky Toffee Pudding \$80 (serves 18-20)
Fresh Fruit \$100 (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) \$35
Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry) \$30

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BREAKFAST PACKAGES



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

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

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

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

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

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

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

French Toast + Maple Syrup (Capn' Crunch French Toast [+1])
Berry Compote
(Choice of Bacon or Sausage)
Fresh Fruit

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

Make your own Benedict Bar
English Muffins
Poached Eggs on Sautéed Spinach
Canadian Bacon
Smoked Salmon (+2 pp)
Hollandaise Sauce
Roasted Red Bliss Potatoes [OR]
Hashbrowns
Mixed Greens
Fresh Fruit

Cured Fish Platter
Smoked Trout Salad
Smoked Salmon
Pickled Herring
Crème Fraiche, Cream Cheese
Capers, Red Onion, Hard Boiled Egg
Assorted Bagels, Sourdough Toast
Fresh Fruit

Chilaquiles w/ Egg and Chorizo (or soyrizo)
Refried Beans
Salsa Assortment
Fresh Fruit

Breakfast Taco Bar
Scrambled Eggs
Potato + Soyrizo
Huevos Mexicanos
Salsa Assortment
Chopped Onion, Cilantro, Cheddar Cheese
Chipotle Breakfast Potatoes
Fresh Fruit

Egg Shakshuka
Sourdough Toast
Choice of Breakfast Protein (Bacon or Sausage)
Fresh Fruit

Avocado Toast Bar
Pickled Chiles
Cilantro
Fried Egg
Crispy Bacon
Tzatziki Sauce
Chipotle Sauce
Mixed Greens

Eggs Meurette
Poached Eggs in Red Wine Sauce with Vegetables, Mushrooms and Bacon
Hash browns
Toast
Fresh Fruit

Steak and Eggs
Cheesy Grits
Biscuits or Toast
Fresh Fruit

Biscuits and Sausage Gravy
Scrambled Eggs
Hash Browns
Fresh Fruit

BREAKFAST À LA CARTE

(Price per 8-10 people)

Hot

Breakfast Burritos (Choice of Vegetarian or Meat) \$80
Breakfast Quesadillas (Choice of Vegetarian or Meat) \$80
Breakfast Sandwiches (Choice of Vegetarian or Meat) \$80
French Toast \$50
Capn' Crunch French Toast \$60
Breakfast Waffles \$50
Scrambled Eggs \$60 (\$80-whites, + Cheese \$10, + Vegetables \$15, + Meat \$20)
Breakfast Frittatas (Choice of Vegetarian or Meat) \$70
Breakfast Quiche (6 slices) \$50
Cinnamon Bun Bread Pudding \$50
Praline French Toast Casserole \$60
Traditional Eggs Benedict \$60
Smoked Salmon Eggs Benedict \$100
Thick Smoked Bacon \$40
Breakfast Sausage \$40
Chorizo \$40
Ham Steaks \$40
Smoked Salmon Platter \$120
Corned Beef Hash \$70
Plain or Cheese Grits \$35
Home Fries \$35
Hash Browns \$35
Tater Tots \$35

Cold

Bagels + Cream Cheese \$50
Yogurt + House Granola \$60
Baked Goods Assortment \$60
Fresh Doughnuts \$60
Fresh Fruit \$50
Muffins or Danishes \$60

Beverages

Coffee - 96oz (Regular or Decaf, Cups, Creamer, Sugar, Stirrers) \$30
Hot Chocolate - 96oz (Cups) \$30
Assorted Juices - 96oz (Orange, Grapefruit, Apple, Cranberry) \$30