

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

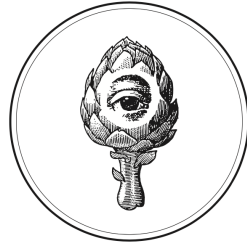
**Palak Paner: Stewed Spinach with Paneer Cheese and Spices*

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

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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

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CRAFTY PACKAGES



LEVEL 1 \$15pp

Whole Fruit
Chips
Granola Bars
Mints
Gummy Packs
Candy assortment
Pretzels
Baked goods
8oz Bottled Waters

LEVEL 2 \$20pp

Whole Fruit
Granola Bars
Mints
Candy Assortment +
Gummy Packs
Nuts
Chips
Trail Mix
Pretzels
8oz Bottled Waters
Hot coffee

LEVEL 3 \$24pp

Whole Fruit
Granola Bars
Mints
Candy Assortment +
Gummy Packs
Nuts
Trail Mix
Pretzels
Baked Goods Assortment
8oz Bottled Waters
Hot coffee
Sparkling water

RENTALS

6ft Folding Tables - \$15
6ft Black Drape Linen - \$17
Black Folding Chairs - \$2.50
Chafing Dish Rentals (includes fuel) - \$30
Delivery Minimum - \$100
Staff on Site (per staff)
 2 hour Meal Service \$120
 5 hour Meal Service \$250
Staff Covid Testing Offsite - \$75