

# MARBLED LA

## GAMEDAY PACKAGES

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CALL: 323.963.3475

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

### Packages

|  |                      |
|--|----------------------|
| BBQ Pulled Pork (or) Chicken Sandwich Bar                  | \$160 (serves 18-20) |
| Brioche Buns, House Slaw, Crispy Shallots, BBQ Sauce Assrt |                      |
| Italian Meatballs Braised in Marinara Sauce                | \$65 (serves 10-12)  |
| Lasagna  |                      |
| Bolognese  | \$65 (serves 10-12)  |
| Creamy Vegetarian Lasagna                                  | \$65 (serves 10-12)  |
| Pecorino + Chili Flake Garlic Bread                        | \$20 (20 pieces)     |
| Vegetarian Italian Antipasta Salad                         | \$45 (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) \$3.50/ea

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|---|
| 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 |

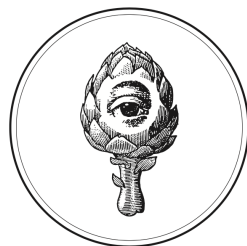
### Flat Bread (serves 18-20) \$65/ea

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

### Platters

|  |        |
|--|--------|
| Crustini and Cracker Station with Choice of: |        |
| Tapenade (Vegan)                             | \$4/pp |
| French Onion Soup Dip                        | \$4/pp |
| Raw Tomato/Red Onion/Basil, Burrata Spread   | \$5/pp |

|  |        |
|--|--------|
| Chicken Wings with choice of:                                  | \$7/pp |
| BBQ Sauce, Buffalo Sauce, Siracha/Lime Thai Style Sauce, Plain |        |



|  |        |
|--|--------|
| Chicken Tenders with choice of:                                | \$6/pp |
| 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) | \$7/pp |
|---|--------|

|  |        |
|--|--------|
| Mezze Platter with Crispy Sumac Pita, Babaganoush, Hummus, Yogurt & Cucumber Dip | \$6/pp |
|--|--------|

|  |         |
|--|---------|
| Artisanal Cheese, Cracker & Crostini Selection       | \$8/pp  |
| Charcuterie, Cracker & Crostini Selection            | \$9/pp  |
| Market Crudités with Assorted Dips                   | \$6/pp  |
| All Inclusive Station (Cheese, Charcuterie, Crudité) | \$18/pp |

### Snacks (min 20)

|   |                     |
|---|---------------------|
| 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)         |

### Individual Desserts (min 20 per item)

|  |     |
|--|-----|
| Sea Salt Chocolate Chip Cookies          | \$3 |
| Snickerdoodle Cookies                    | \$3 |
| Peanut Butter Cookie                     | \$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                            | \$4 |
| 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   | \$100 (serves 18-20) |