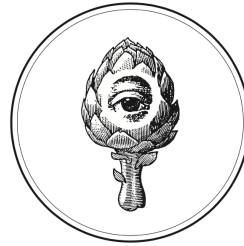


# MARBLED LA

[Minimum 20 pieces per item. Some ingredients are seasonal, and can change to maintain integrity of our product]

## STATIONARY APPETIZERS

App pricing begins at \$3/piece. Any apps with premiums will be indicated with a +\$, which is added to the base amount



### Sliders Served on Brioche Buns or Hawaiian Rolls

Carolina Style Pull Pork, country slaw +\$0.50  
Angus Burger, with cheddar cheese and caramelized onion +\$0.50  
Nashville Style Fried Hot Chicken +\$0.50  
Black Bean Veggie Burger, avocado, thousand Island +\$0.50  
Spanish Style Chorizo, Smoked Paprika Aioli and Manchego cheese +\$0.50

### Panini Bites

Cheese Steak with Caramelized Onions, and Sweet Peppers  
Grilled Cheese with Bacon Jam  
Grilled Cheese with Tomato Jam (V)  
Prosciutto Cotto and Fontina +\$0.50  
Ruben, with Pastrami and Thousand Island +\$0.50  
Roasted Vegetables with Tapenade (Vegan)  
Lemongrass Chicken Bahn Mi

### Cold

Mellon Balls Wrapped with Prosciutto  
Mozzarella Wrapped with Prosciutto  
Curry Deviled Eggs with Mango Chutney (V)  
Fresh Summer Roll with Herbs, Julienne Vegetables, with Tofu, Chicken or Shrimp +\$1.00  
Traditional Deviled Eggs with Smoked Paprika (V)  
Smoked Salmon and Dill Cream Cheese Bon-Bons with Everything Bagel Spice +\$1.50

### Hot

Black Truffle Mac and Cheese Croquettes  
Bacalao Croquets with Smoked Paprika Aioli  
Asparagus, Pea and Pecorino Arancini  
Amatriciana Arancini  
Saltimbocca: Seared Chicken Wrapped with Sage and Prosciutto  
Kielbasa with Sauerkraut Aioli and Rustic Mustard +\$0.50  
Chicken Satay with Peanut Sauce  
Vegetable Gyoza With Ponzu Dipping Sauce  
Italian Style Beef Meatballs with Tomato Ragù  
Mini Twice Baked Potato  
Fried Chicken and Waffles with Spicy Syrup  
BBQ Chicken Quesadilla +\$0.50  
Cheese Quesadilla with Roasted Tomato Salsa  
Mini Burritos with Choice of Tofu, Soyriso, Carne Asada or Chicken Tinga +\$1.00  
Mushrooms stuffed with Fontina Cheese, and Italian Style Breadcrumbs  
Spanakopita

Falafel with Roasted Red Pepper Tahini (Vegan)  
Vegetable Spring Rolls with Sweet, Sour and Spicy Sauce (Vegan)  
Fried Artichoke Hearts with Smoked Paprika Aioli (V) (Vegan Optional) +\$0.50  
Fresh Crab Cakes + Cajun Remoulade +\$1.50  
Salmon Risotto Cakes + Mango Pico de Gallo +\$1.50  
Loaded Potato Skins (Vegetarian or Vegan Optional)

### Flat Breads

Tomato and Mozzarella +\$0.50  
Caramelized Onions, Gruyere Cheese, Bacon (Vegetarian Optional) +\$0.50  
Goat Cheese, Figs, Aged Balsamic +\$0.50  
Pepperoni + Cheese +\$0.50

### Platters

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

Shrimp Cocktail \$9/pp  
with Ponzu Mignonette, Siracha Cocktail Sauce

### Desserts

Seasonal Panna Cotta Cups +\$1.00  
Butterscotch Budino Cups +\$1.00  
Mini Cheesecake with Berry Compote  
Rocky Road Brownie Bites  
Lemon Bar Bites  
Sea Salt Chocolate Chip Cookies  
Peanut Butter Cookies  
Snickerdoodle Cookies