MARBLED LA

WINTER · 2026

Holiday Catering

For the season of gathering — Christmas, Hanukkah, New Year's & beyond

TO ORDER · *Select entrées, sides, salads, and desserts to build your spread. Full-service drop-off, buffet setup, and staffed service all available. Minimum order $500. Please place holiday orders at least one week in advance.*

ENTRÉES

Whole Roasted Prime Rib GF
horseradish cream, bordelaise

Honey & Maple Glazed Ham GF
boneless, spiral-cut, honey-maple glaze

Red Wine Braised Short Ribs GF
fall-off-the-bone tender, glazed shallots & carrots, rich red wine jus

Herb-Roasted Turkey GF
fresh sage, thyme & rosemary

Whole Roasted Chicken with Fresh Herbs GF
lemon, garlic, thyme & rosemary

Blackened Tri-Tip Steak GF
cajun-spiced crust

Char-Grilled Skirt Steak GF
with red chimichurri

Beurre Blanc Salmon GF
with fresh herbs

Pork Tenderloin
apricot glaze, caramelized onion & bacon gravy

Seared Herb Cauliflower Steak VEGAN · GF
with vegan gravy

Seared Herb Tofu Steak VEGAN · GF
with vegan gravy

SALADS

Farmer's Market Salad VEGAN · GF
seasonal petit greens & vegetables

Winter Citrus & Pomegranate Salad VEGAN · GF
arugula, blood orange, pomegranate, shaved fennel, pistachio, citrus vinaigrette

Roasted Beet Salad GF
baby kale, hazelnuts, goat cheese, balsamic vinaigrette

Roasted Apple Salad GF
arugula, radicchio, ricotta, pistachios, lemon vinaigrette

Root Vegetable & Grain Salad VEGAN
quinoa, farro, candied pecans, root vegetables, spinach

Loaded Potato Salad GF
chopped egg, red onion, cheddar, bacon, aioli

Tri-Color Rotini Pasta Salad VEGAN
fresh herbs, roasted vegetables, EVOO

BREADS & ACCOMPANIMENTS

Buttermilk Biscuits
with honey butter

Homemade Cornbread
with honey butter

Pan Gravy
fresh herbs

Cranberry Sauce VEGAN · GF
citrus, cinnamon, red wine

Cheese, Charcuterie & Crostini Platter
artisan cheeses, cured meats, seasonal accompaniments

Vegetable Crudité & Assorted Dips
seasonal vegetables, hummus, ranch, green goddess

SIDES

Roasted Brussels Sprouts VEGAN · GF
caramelized onions, sherry-molasses

Idaho Mashed Potatoes GF
hand-whipped with confit garlic

Whole Roasted Candied Yams GF
maple syrup, fall spices, butter, candied pecans

Harissa Roasted Sweet Potato VEGAN · GF
fresh herbs, crushed almonds

Blistered Whole Green Beans VEGAN · GF
crispy shallot, toasted almond vinaigrette

Macaroni & Cheese
aged cheddar, thyme breadcrumbs

Cheddar, Bacon & Jalapeño Mac & Cheese
aged cheddar, smoked bacon, jalapeño, toasted breadcrumb

Herb & Garlic Stuffing
traditional, herbs and garlic

Cumin Roasted Carrots VEGAN · GF
caramelized onions, dill, parsley, garlic

Creamed Spinach GF
spinach, nutmeg spice

Creamed Corn GF
yellow corn, herbs, cream

Roasted Market Vegetables VEGAN · GF
seasonal selection, olive oil & fresh herbs

Potato Latkes VEGAN (option)
with apple compote & chive sour cream

Butternut Squash & Sage Ravioli
brown butter, toasted walnut, crispy sage

DESSERTS

Handmade Pies
available as pie bars or full 9" pies · apple, pecan, or mixed berry

Gingerbread Bars
warm spices, molasses, cream cheese frosting

Peppermint Brownie Bars
fudgy dark chocolate, crushed candy cane

Handcrafted Chocolate Brownie Bars
fudgy dark chocolate, sea salt finish

Sea Salt Chocolate Chip Cookies
brown butter, flaky sea salt

Original Cheesecake Bars
with cranberry-orange compote

GF Gluten-Free · VEGAN Vegan · VEGAN · GF Vegan & Gluten-Free