

APPETIZER DISPLAY

BAKED BRIE EN CROUTE

Imported Brie Wrapped in Puff Pastry
Accompanied by Market Fresh Fruit Display
Housemade preserves and compotes
Assorted Cracker Crisps
& Sliced French Baguette

THE COUNTRY MARKET

Display of International & Domestic Cheese
Imported Cured Meats

ANTIPASTO PLATTER

Assorted Cured Meats
Domestic and International Cheese Selection
Grilled Mediterranean Vegetables, Whole Grain
Mustard, Basil Pesto, Red Pepper Aioli

SALADS

GARDEN SALAD

Seasonal Mixed Greens with Julienne Carrots,
Cucumbers, Cherry Tomatoes

CAESAR SALAD

Crisp Romaine, Croutons and
Reggiano Parmagiano Cheese
Traditional Creamy Dressing

SPINACH SALAD

Baby Leaf Spinach, Sun-Dried Tomatoes,
Feta Cheese - Black Olive Vinaigrette

WINE & CHEESE

Country Field Greens with Candied Nuts,
Shaved Pears - Wisconsin Blue Cheese
Port Wine Vinaigrette

TOMATO & MOZZARELLA

Organic Greens with Vine-Ripe Tomato, Fresh
Mozzarella Cheese
Aged Balsamic Vinaigrette

BABY WEDGE

Baby Iceberg Lettuce with Tomato, Smoked
Bacon Bits, Toasted Pecans, Chopped Egg
Blue Cheese Dressing

SAMPLE PLATED ENTRÉES

FILET MIGNON OF BEEF

3 Cheese Potato Gratin, Asparagus, Béarnaise

12 OZ. GRILLED NEW YORK STRIP STEAK

Roasted Garlic Potato Puree, Green Beans,
Brandied Peppercorn Sauce

12 OZ. GRILLED PORK CHOP

Spiced Sweet Potato Puree, Steamed Broccoli,
Apple Cherry Sauce

SHORT RIBS

Smoked Cheddar Mashed, Sautéed Spinach,
Wild Mushroom Jus

ROASTED ORGANIC CHICKEN BREAST

Roasted Red Potatoes, Tomato Artichoke and
Spinach Ragout, Rosemary Chicken Jus

CHICKEN & WILD MUSHROOM EN CROUTE

Asparagus and Marsala Jus

CHICKEN PICCATA

Herb Risotto, Artichokes, Mushrooms,
Lemon Caper Sauce

PAN SEARED SEA SCALLOPS

Herb Risotto, Julienne Vegetables, Miso Glaze

GRILLED SCOTTISH SALMON

Garlic Mashed Potatoes, Sautéed Spinach,
Mascarpone Cream Sauce

MISO GLAZED CHILEAN SEA BASS

Baby Vegetables, Yuzu Soy Butter,
Pickled Ginger

ROASTED VEGETABLE BARLEY RISOTTO

With Garden Fresh Herbs, Boursin Cheese,
Red Pepper Coulis

PENNE RIGATE PASTA

Primavera Vegetables, Creamy Pesto Sauce,
Aged Parmesan Cheese

ROSEMARY POLENTA CAKE

Warm Mushroom & Fig Salad, Arugula, Aged
Balsamic Syrup

This is a sample offering from our extensive catering menus.
Please visit our website or contact us for more information about hosting an event.

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