

Sample Plated Menu

Appetizers

Caribbean jerk roast Berkshire pork tenderloin, roasted plantains, pineapple salsa

Grilled **Roman artichokes**, tomato-oregano polenta cake, roasted pepper-caper relish

Pan roasted jumbo **sea scallops**, ratatouille, basil pesto cream

Asparagus and wild forest mushroom **risotto**, San Marzano tomato coulis

Chilled **Maryland crab cake**, gazpacho sauce, mango-jalapeno salsita

Soups

Wild mushroom puree, truffle infused crème fraîche drizzle, herb croutons

Yukon gold **potato** and Dutch leek puree, smoked bacon lardons

Grandma's **chicken noodle**, roasted chicken, thyme infused broth, egg noodles

Manhattan **clam chowder**, parsley

Salads

Pfister house salad, locally grown organic greens, teardrop tomatoes, julienned cucumber & carrots, 1893 Pfister dill dressing

Romaine fingers, parmesan reggiano, ciabatta croutons, garlic lemon dressing

Cucumber bundle of lolla rossa, arugula & butter lettuce, crumbled chevre, toasted pecans & raspberry vinaigrette

Tuscan, romaine spears, kalamata olive, shaved red onion, marinated artichoke hearts, parmesan, grape tomatoes, lemon-oregano dressing

Entrées

Wild mushroom arborio **stuffed chicken** breast artichoke tomato broth, haricots vertes & mushrooms

Semi boneless **chicken**, herbed chicken demi glace, chive whipped yukons, garlicky baby vegetables

Chicken en croute, wild rice cranberry pilaf, green beans, madiera natural jus

Wild Atlantic salmon, garlic leek fondue saffron risotto & asparagus

Grilled **mahi mahi**, pineapple macadamia nut salsa, green beans, lemon-cilantro pilaf, citrus buerre blanc

Crab stuffed sole, blistered tomatoes, roasted garlic spinach, dill scented lemon caper butter sauce

Pan seared **sea bass**, chorizo smashed potatoes melted chard, heirloom tomato smash

Braised beef **shortribs**, pommes mousseline baby root vegetables, burgundy bordelaise

10 oz strip loin of beef, brandied green peppercorn cream, 3 cheese potato gratin, asparagus

Filet mignon, cheddar and bacon whipped potato basket, broccoli, baby carrots, mushroom demi glace

Mustard crusted **korubuta pork loin**, sweet potato chili timbale, string beans, spiced apple compote, calvados jus

Grilled **bone in pork chop**, butternut squash risotto, roast baby patty pans, dried cherry-apple jus

Roast **rack of strauss lamb**, chevre polenta cake, fire roasted red pepper coulis, grilled asparagus

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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