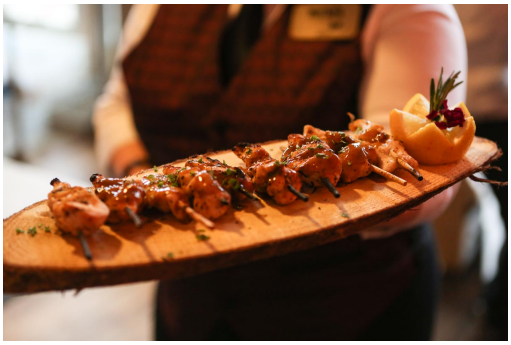
JX | EVENTVENUE

marna's catering

CREATED WITH PASSION,
AND A FRIENDLY BUDGET IN MIND



WHAT IS ALL INCLUDED WITH PRICE OF THE FOOD?

We include the following with our dinner package:
A Fruit Display with your choice of **carving design** for 100 guests.
House Salad or Traditional Caesar Salad
China, Flatware, Water Goblets and Rosemary Water Decanters
Fabric Napkins
Costa Rican Coffee with Condiments including disposable cups
All Professional Service Staff and Chefs
On-site Event Coordinator
JX and Loft will handle linen

Platters/Displays

International Gourmet Cheese & Cracker Display - $5.50 per guest (Add Cure meats ($2)

Smoked Salmon: filets presented on a platter with heart boiled eggs, red onions, lemon dill aioli, lemons and assorted crackers **- $6.25 per guest** GF

Artichoke Spinach Dip with toasted French bread - **$5.25 per guest**

Shrimp Ceviche Platter: Wild Mexican shrimp with fresh cilantro, onions, tomatoes, pepper mix and fresh lime coconut juice, served with yucca fries and plantain chips. **$6.75 per guest** GF

Garlic Crusted Beef Tenderloin Platter served with creamy horseradish, caramelized chipotle onion jam, and ciabatta buns - **$7.25 per guest**

Tabla Tica Flank Steak: Grilled flank served with fried sweet and green plantains, Latin style cabbage salad, and roasted vegetables served with Lizano sauce and fresh limes. - **$6.75 per guest**

Seafood Platter: Shrimp, Crab Legs, Mussels, Clams, Oysters, Smoked Salmon, Craw Fish, limes, lemons and assorted sauces. **Market Price**

Tuscan Platter: Thinly sliced cappicola, prosciutto, homemade Spanish chorizo, mortadella, peppadew peppers, olive mix, cippolini onions in balsamic, citrus herbed ricotta dip, breadsticks and pita bread. **$5.75 per guest**

Hummus Platter: Homemade hummus, served with fresh seasonal vegetables and pitta bread - **$3.75 per guest** GF

Pulled pork and Slaw: Slow roasted marinated pork served with creamy coleslaw, pickle jalapeño and buns. **$6.50 per guest**

Mini Front Burgers: Chipotle infused sliders served with apple wood smoked bacon, grilled pineapple, provolone, and Chefs curry cream sauce - **$7 per person -** Award winning!

Cold hors d'oevores (price for 25 pieces)

Bruschetta over toasted French crostini's - ***$45***

Chicken Salad Canapé - ***$40***

Smoked Salmon Kiwi Crostini's - ***$50***

Caprese Bites with balsamic reduction- ***$40*** GF V

Seasonal Fruit Skewer - ***$40*** GF V

Tortellini and Curd Cheese Skewer - ***$35***

Homemade Corn Bread with Honey Butter - ***$40*** ★ GF V

Asian Tuna Tartar on a Mini Spoon with Sesame Seeds, Green Onion, Lime and Soy - ***$55***

Roasted Red Pepper Soup Shooter - ***$45*** GF

Tequila Shrimp Shooter with chimichurri and cilantro- **$50**

Coconut Red Snapper Ceviche served in cups with fresh ingredients- **$65**

Ensalada de Mussels: cooked mussels with julienne vegetables, citrus, and roasted corn in shell ***$55***

Sweet Plantain Canapé topped with crème fraiche and fresh pico de gallo - **$50**

Ahi Tuna Crisps: Pan seared soy tuna served on a wonton crisp topped with sriracha mayo and a fresh jalapeno slice - ***$55***

Bloody Mary bites - ***$40***

Warm hors d'oevores *(price for 25 pieces)*

Bacon Wrapped Teriyaki Water Chestnuts - ***$50*** GF ★

Mini grilled cheese sandwiches with sharp cheddar and arugula - ***$45***

Italian Sausage & Mozzarella Mushrooms Caps - ***$50*** GF

Mini Reuben's - ***$50***

Homemade Cocktail Meatballs (BBQ, Swedish or Lizano choose one) - ***$45*** GF

Potato/Bacon Croquettes - ***$55***

Beer Battered Coconut Shrimp - ***$65***

Chicken Satays with Indian inspired flavors - ***$50*** GF ★

Patacones with Black beans (green plantain fried and flattened) - ***$45***

Crab Cake Bites with Lemon Aioli - ***$50*** ★

Meatball and Tortellini on a Skewer - ***$50***

Crab Stuffed Mushrooms Caps - ***$55***

Mini Empanadas - ***$50*** GF (Chicken and Cheese)

lorna's catering

Plated/Buffet/Family Style

Plated, Buffet & Family Style meals allow for an entree, a salad, a vegetable, and a starch. Included with all entrees are Artisan breads with sweet cream butter. Plated is $4 more than Buffet. For Family Style we require that all tables have the same number of guests with a minimum of eight per table for accurate portioning.

Family style is $2 more than buffet.

Pricing: Plated | Buffet & Family Style

Chicken Entrée

Lizano Chicken - ***$27|$23*** GF★
Marinated Chicken Breast topped with a Popular Costa Rican Lizano Sauce and fresh Herb Mix

Chipotle Chicken - ***$28|$24*** GF
Seared Chicken Breast topped with Spicy Chipotle Onion Jam and Cilantro

Raspberry Chicken - ***$27|$23*** GF ★
Raspberry Glazed Chicken Breast Garnished with Raspberries and Fresh Herb Mix

Chicken ala Salsa Tica - ***$30|(Plated only)***
Airline Bone in Chicken Breast Roasted in Onions, Garlic, Tomato Sauce, Herbs and Consome.

Chardonnay Chicken - ***$29|$25***★
Grilled Chicken Breast topped with Creamy Chardonnay Lemon Sauce and Toasted Almonds

Chicken Marsala - ***$28|$24***
Seared Chicken Breast with Marsala Wine Sauce, Onions and Mushrooms

Bruschetta Balsamic Chicken - ***$29|$25***★
Seared Chicken Breast with Fresh Bruschetta Mix, Balsamic Reduction and Fresh Herbs

Chicken Roulade- ***$33 (Plated only)***
Chicken Breast stuffed with Pistachio Nuts, Aged Swiss and Spinach wrapped with Prosciutto Ham, and Served with Lemon Dijon Sauce.

Pork Entrée

Seared Pork Chop - ***$31|$27*** GF★
Sweet and Sour Peppers. Onions Cooked with Red Wine Vinegar, Sugar and Basil Over Pork Chop.

Sweet Apple Onion Pork Loin Medallions - ***$28|$24*** GF (Great for carving for an additional $75 carving chef fee) ★
Dry Rubbed and Roasted Pork Loin topped with Apple Onion Sweet Wine Sauce

Seared Cajun Loin - ***$26|22*** GF
Pan Seared Pork Filet seasoned with Cajun Butter, Lemon Wedge and Fresh Herb Mix

Fish Entrée

Pan Seared Salmon - ***$32|$28***
Fresh Salmon and Pan Seared Garnished with Lemon Dill Compound Butter

Sweet Sour Pineapple Tuna Steak - ***$32|$28*** ★
Seared Tuna topped with Sweet Sour Pineapple Sauce and Green Onion

Almond & Thyme Walleye - ***$30|$26***★
Walleye Breaded with Almonds, Fresh Thyme and Parmesan served with Lemon

Seared Halibut - ***$32|$28*** GF
Seared Halibut Served with Lemon Herb Compound Butter

New Orland's Cajun Shrimp - ***$29|25*** GF
Four Jump Shrimp Skewered and Grilled with House Made Citrus BBQ.

Beef Entrée

New York Strip - ***$35|$31*** GF
6 oz. Grilled Strip Steak aged for 30 days topped with Onion Straws, Lizano Sauce and Herbs.

Cap Sirloin Steak - ***$34|$30*** GF★
6 oz. Cap Sirloin Steak topped with Onion Straws, Lizano Sauce and Herbs.

Roasted Prime Rib - ***$42|38*** (Great for Carving for an additional $75 carving Chef fee)
Roasted to perfection and served with Rosemary Au jus and Creamy Horseradish.

Portabella Filet Mignon - ***$44|40*** GF
Grilled filet topped with a Portabella Mushroom and Creamy Béarnaise Sauce.

Garlic Herb Sirloin ***$27*** GF (Great for Carving only $75 carving Chef fee.)★
Roasted Sirloin with Green Chimichurri..

Carne Desmechada ***$26|$22***
A Costa Rican Classic. Shredded Top Round Slow Cooked with Onions, Garlic and Peppers, Garnished with Tomatoes and Fresh Herbs

Roast Beef with Spicy Mustard Sauce ***$26***★
Slow Roasted Top Round served with a Spicy Mustard Sauce and Rosemary Au jus
Available for Buffet Only- Chef Required for carving

Vegetable Selections GF V

Catalina Blend (Broccoli, Red Peppers & Carrots)

Asparagus & Red Peppers

Lemon Zest Asparagus

Medley Vegetable Blend (Zucchini, Onion, Green Beans & Yellow Squash)

Starch Selections

Garlic Mashed Potatoes

Yukon Gold Arugula Mashed Potatoes

Truffle Yukon Gold Mashed Potatoes

Wild Rice Mashed Potatoes

Gold and Red Potatoes

Roasted Red Potatoes

Cajun Rice Pilaf GF

Want to have 2 options of each? add $1.50 per person for each option

Some vegetable options are only seasonal

Buffet Duets

Duets meals allow for a 4oz Chicken and 4oz selected protein, House Salad or traditional Caesar, a ***Vegetable****, a* ***Starch,*** *Artisan breads with sweet cream butter, and Fruit Display with Carving Design for 100 guests*

This is a great way to let your guests have 2 different options without trying to figure it out who can have what.
(Available for Family Style too for an additional $1.50 per person)

Any Chicken and Seared Cajun Pork Loin - ***$29***

Any Chicken and Garlic Herb Sirloin - ***$32 (Buffet only)***

Any Chicken and Pan Seared Salmon - ***$33***

Any Chicken and Almond Thyme Walleye - ***$31***

Any Chicken and Cap Sirloin Steak - ***$30***

Any Chicken and Tilapia Chimichurri - ***$27***

Any Chicken and Carved Roast Beef - ***$29 (Buffet only)***

Any Chicken and New Orland's Shrimp - ***$30***

-Duet changes can be made upon request
-Any Chicken excluding Chicken Roulade and Salsa Tica
-Make your own duet from menu selections

Add 2 hors D'oeuvres for only $2 per person *(Available option for buffet and family style only)*

Performance Stations

Add some action to your event with some fun on the table! Performance Stations are priced per person and require a minimum of 50 guests. Chef Fees do apply at $75 per Chef for each 75 guests. These are small plate performance stations, **combine two or three Performance Stations and pair them with a few butler-passed hors d'oeuvres for best results.**

Salad bar - $9.00 Design a Signature Salad of Your Own with Fresh Ingredients! Served with Artisan Rolls and Bread Sticks.

Pasta - $9.00 A Great Way to Fill Up Your Guests, Pasta, 2 Proteins an Assortment Of Fresh Toppings, Parmesan, White and Red Sauce. All Served with Bread Sticks.

Fajita - $10.00 Offers Great Authentic Mexican Flavors without Packing a Suitcase. Seared Chicken and Beef served with Rice and Beans, Tortillas, House made Salsa, Fresh Toppings, Guacamole and Corn Tortilla Chips.

Mashed Potato - $9.00 Yukon Gold Arugula or Garlic Mashed with a Great Mix Of Toppings, Guests Get To Build Their Own Mash Potato Cup.

Burger Bar - $9.00 Mini Sliders Served Hot of The Grill With Buns, Burger Toppings, and Chip Assortment.

Vegetarian ǂ Vegan

Linguine Primavera - $25|$21
Linguine Topped with Fresh Steamed Vegetables & Feta Cheese Veloute

Grilled Vegetables and Rice - $26|22 GF
Fresh Grilled Vegetables tossed with Lemon Cilantro Vinaigrette Served with Orzo Basmati Rice.

Stuffed Portabella - $25|21 GF
Portabella Mushroom Stuffed with Sweet Plantain Mixture, Lentils, Catalina Vegetables and Garnish with Feta and Fresh Herbs

Pasta Primavera- $24|20
Penne Pasta with Fresh Seasonal Vegetables, Tossed with Red Sauce, Topped with Parmesan and Fresh Herbs

Cheese Ravioli - $25|$21
Cheese Ravioli with Marinara Sauce, Parmesan Cheese and Herb Mix

KIDS' MEALS

Please select one plated meal for children 12 years of age or younger.
All children's meals will be served before adults.
Please provide designated place cards.

-Chicken Strips with vegetables and fruit $13.00

-Pasta with Butter and cheese, vegetables and fruit $14.00

-Cheese quesadilla with vegetables and fruit. $12.00

-Macaroni and Cheese $13.00

Late Night

Pulled pork: Slow roasted pork shoulder with assorted BBQ sauces and buns. **$5.75 per guest**

Meatballs: Lizano(GF), smokehouse barbecue(GF)- **$4.50 per guest**

Wings: Pick 2 - Buffalo, BBQ, Jalapeño ranch, Honey Sriracha or Lizano - **$6.75 per guest GF**

Hot Dog Bar: All Beef dogs with buns and toppings **$5.50 per guest**

Food Truck

Depending on truck availability $1000 minimum + $100 fuel charge

Food Truck can be used for a late night snack as well, Choose from

2 options $8
3 options $10
4 options $12

Loaded curds
Nacho Basket
Pork or Chicken Tacos
Truffle Fries
Yuca Fries with Rosa sauce
Pork Belly and Slaw

SUSTAINABILITY AND RECYCLING

Because sustainability benefits our communities, we are continuously evaluating and improving our practices for conservation. Our goals are to decrease consumption, conserve energy, reduce waste and increase recycling.
Marna's Catering uses local food products, food recycling and general recycling. In addition, glass, silver and china that can be rewashed is included, as well as compostable plates, utensils and drink ware for clients preferring a disposable option.

In order to comply with all Gluten Free requests, Marna's Catering uses all gluten free sauces made with rice roux instead of flour to avoid any risk of crossed contamination.

PRICING

All prices are subject to market fluctuations and change.
Pricing is based on a minimum of 50 guests.