

marna's

catering



MENU

WWW.MARNASCATERING.COM

INCLUDED ITEMS FOR BUFFET, FAMILY STYLE OR PLATED MEAL:

- **CARVING DESIGN:** CUSTOMIZED CARVED WATERMELON. PERFECT TO PAIR WITH A FRUIT DISPLAY!
- **DINNERWARE:** CHINA DINNER PLATES, FLATWARE, WATER GOBLETS, BUTTER RAMEKINS, AND WATER DECANTERS
- **TABLE CLOTHS:** 90X90 SQUARE TABLE LINENS. AVAILABLE IN WHITE, IVORY OR BLACK
- **FABRIC NAPKINS:** 21X21 SQUARE NAPKINS AVAILABLE IN WHITE, IVORY OR BLACK (ASK FOR MORE COLOR OPTIONS)
- **CAKE-CUTTING SERVICE.** SERVED AT THE DESSERT TABLE FOR YOUR GUESTS (DOES NOT INCLUDE PLATES, FORKS OR NAPKINS)
- **STAFF:** ONSITE CHEFS, EVENT CAPTAIN, AND PROFESSIONAL SERVICE STAFF

•INCLUDED ITEMS ARE SUBJECT TO AN \$18.00 FOOD COST MINIMUM PER PERSON

INCLUDED ITEMS FOR COCKTAIL RECEPTIONS:

- FORMAL SINGLE-USE PLATES, FORKS, AND NAPKINS
- CAKE-CUTTING SERVICE. SERVED AT THE DESSERT TABLE FOR YOUR GUESTS (DOES NOT INCLUDE PLATES, FORKS, AND NAPKINS)
- ONSITE CHEFS, EVENT CAPTAIN, AND PROFESSIONAL SERVICE STAFF

ADDITIONAL CHARGES MAY INCLUDE APPROPRIATE SALES TAX, TRANSPORTATION AND DELIVERY, VENUE CATERING FEE, CLOSING SERVER, AND AN 18% SERVICE CHARGE.

ALL PRICES ARE SUBJECT TO MARKET FLUCTUATION. ALL PRICES ARE PER PERSON UNLESS NOTED OTHERWISE. PRICING IS BASED ON A MINIMUM OF 50 GUESTS.



PLATTERS AND DISPLAYS

- PLATTERS AND DISPLAYS ARE SETUP SELF-SERVE STYLE FOR YOUR GUESTS AND INCLUDE SINGLE-USE PLATES, UTENSILS, AND NAPKINS

- PRICES PER PERSON

- International Cheese and Cracker Assortment - **\$3.50 V**
- Fresh Fruit Display - **\$3.00 CF | V**
- Tex-Mex Dip Served with Tri-Color Tortilla Chips - **\$3.50 CF | V**
- Smoked Salmon with Hard Boiled Eggs, Red Onions, Lemon Dill Aioli, Lemons, and Assorted Crackers - **\$4.25**
- Spinach and Artichoke Dip with Toasted French Bread - **\$3.25 V**
- Mexican Shrimp Ceviche with Fresh Cilantro, Onions, Tomatoes, Pepper Mix, and Fresh Lime Coconut Juice. Served with Tri-Color Tortilla Chips - **\$4.75 CF**
- Garlic Crusted Beef Tenderloin Served with Creamy Horseradish, Caramelized Onion with Thyme, and Ciabatta Bun - **\$5.25 ★**
- Tabla Tica with Flank Steak, Fried Sweet Plantains, Costa Rican Style Cabbage Salad, and Roasted Vegetables. Served with Lizano Sauce, Tri-Color Tortilla Chips, and Limes - **\$4.75 CF**
- Tuscan Platter with Cured Meats, Peppadew Peppers, Olive Mix, and Cipollini Onions in Balsamic Vinegar. Served with Citrus Herbed Ricotta Dip and Pita Bread - **\$4.00 ★**
- Classic Hummus Served with Fresh Seasonal Vegetables and Pita Bread - **\$2.00 V**
- Seasonal Roasted Vegetables Served with Greek Yogurt/Goat Cheese Dip - **\$2.75 CF | V**
- Roasted Pulled Pork with Creamy Coleslaw, Pickled Red Onions, and Buns - **\$4.75**

COLD HORS D'OEUVRES

- HORS D'OEUVRES ARE BUTLER-PASSED BY OUR SERVERS IN TRAYS AT NO ADDITIONAL CHARGE. INCLUDES COCKTAIL NAPKINS
- PRICE FOR 25 PIECES

- Bruschetta - **\$40 V**
- Roasted Beet and Goat Cheese Tartlet - **\$50 V**
- Smoked Salmon on Rye Bread Topped with Pickled Red Onions and Crème Fraiche - **\$45**
- Pork Wonton Crisp Topped with Asian Slaw - **\$45**
- Fig and Brie Crostini - **\$50 ★ | V**
- Caprese Skewer with Balsamic Reduction - **\$35 CF | V**
- Mini Bloody Mary Shooter Topped with a Cheese, Salami, and Olive Skewer - **\$40 ★ | CF**
- Homemade Cornbread Bites with Honey Butter - **\$35**
- Fish Ceviche with Cilantro Coconut Lime Juice - **\$50 CF**
- Tequila Shrimp Skewer with Chimichurri - **\$45 CF**
- Sweet Plantain Tartlet Topped with Crème Fraiche and Fresh Pico de Gallo - **\$45 ★ | V**
- Ahi Tuna Wonton Crisp Topped with Sriracha Mayo and a Fresh Jalapeño Slice - **\$50 ★**

CF - GLUTEN-FREE | **V** - VEGETARIAN | **★** - MOST POPULAR



AHI TUNA CRISP



FIG AND BRIE CROSTINI



MINI BLOODY MARY SHOOTER

WARM HORS D'OEUVRES

- HORS D'OEUVRES ARE BUTLER-PASSED BY OUR SERVERS IN TRAYS AT NO ADDITIONAL CHARGE. INCLUDES COCKTAIL NAPKINS
- **PRICE FOR 25 PIECES**

- Bacon-Wrapped Teriyaki Water Chestnuts - **\$45** **CF** | ★
- Italian Sausage and Mozzarella Mushrooms Caps - **\$45** **CF**
- Mini Grilled Cheese Sandwiches with Sharp Cheddar and Arugula - **\$40** **V**
- Mini Reuben Tartine on Rye Bread with 1000 Island Dressing, Swiss Cheese, Corned Beef, and Sauerkraut - **\$45**
- Mini Cubano Tartine on Rye Bread with Mustard, Pickles, Swiss Cheese, Ham, and Shredded Pork - **\$50** ★
- Mini Front Burger on a Brioche Bun with Curry Cream Sauce, Chipotle Infused Patty, Swiss Cheese, Grilled Pineapples, Caramelized Onions, and Bacon - **\$50**
- Tomato Basil Soup Shooter - **\$40** **CF** | **V**
- Homemade Cocktail Meatballs with Lizano Sauce - **\$40** **CF**
- Yuca and Bacon Croquettes with Chipotle Aioli - **\$50**
- Chicken Satay with Lizano Sauce - **\$45** **CF** | ★
- Crab Cake Bites with Lemon Aioli - **\$45** ★
- Mini Empanadas with Lime Crema - **\$45**

CF - GLUTEN-FREE | **V** - VEGETARIAN | ★ - MOST POPULAR

CHICKEN SATAYS



MINI REUBEN



CORNBREAD BITES AND SWEET PLANTAIN TARLET



PLATED | FAMILY STYLE | BUFFET

PLATED, FAMILY STYLE, AND BUFFET MEALS INCLUDE ARTISAN BREAD ROLLS, YOUR CHOICE OF SALAD, ENTRÉE, VEGETABLE BLEND, AND A STARCH SIDE.

PLEASE NOTE:

- FOR PLATED MEALS, WE REQUIRE A LAYOUT OF THE VENUE, TABLE ASSIGNMENT FOR ALL GUESTS, AND PLACE CARDS WITH A CLEAR INDICATOR FOR EACH GUEST'S CHOICE, INCLUDING VEGETARIAN AND KIDS' MEALS.
- BUFFET AND FAMILY STYLE ALLOW YOU TO ACCOMMODATE VEGETARIANS AND KIDS' MEALS. THESE MEALS WILL BE SERVED INDIVIDUALLY TO YOUR GUESTS.
- BUFFET AND FAMILY STYLE OFFER THE CHOICE BETWEEN ONE SINGLE PROTEIN (6 OZ PORTIONS) OR A PROTEIN DUET (4 OZ PORTIONS - YOUR GUESTS GET BOTH PROTEINS).
- PLATED MEALS ALLOW FOR THE CHOICE BETWEEN TWO PROTEINS (6 OZ PORTIONS WITH THE SAME VEGETABLE AND STARCH SIDES), ONE VEGETARIAN/VEGAN, AND ONE KIDS' MEAL.
- AN EXTRA STAFF FEE APPLIES FOR PLATED MEALS.

CHICKEN ENTRÉES

- 6 OZ SEARED CHICKEN BREASTS
- PRICES PER PERSON. PLATED | FAMILY STYLE | BUFFET

- **Lizano Chicken - \$23|\$21|\$19**

Popular Costa Rican Lizano Sauce and Fresh Herb Mix

- **Chipotle Chicken - \$24|\$22|\$20 CF | ★**

Sweet Chipotle Onion Jam and Cilantro

- **Raspberry Chicken - \$24|\$22|\$20 CF**

Raspberry Glaze Garnished with Raspberries and Fresh Herb Mix

- **Chardonnay Chicken - \$26|\$24|\$22 CF | ★**

Creamy Chardonnay Lemon Sauce Topped with Toasted Almonds

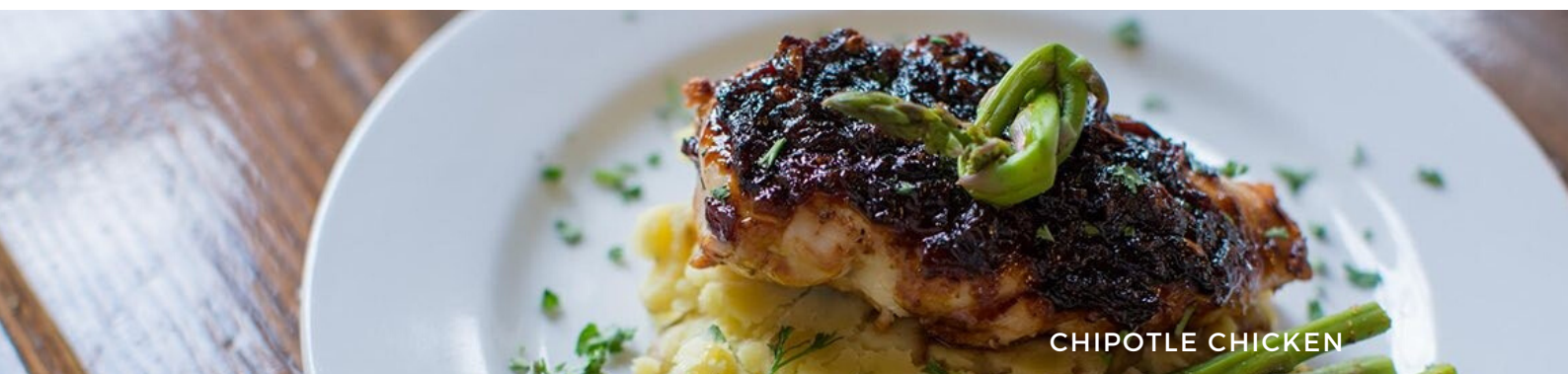
- **Chicken Marsala - \$25|\$23|\$21 CF**

Marsala Wine Sauce with Onions and Mushrooms

- **Bruschetta Balsamic Chicken - \$26|\$24|\$22 CF | ★**

Fresh Bruschetta Mix and Balsamic Reduction

CF - GLUTEN-FREE | V - VEGETARIAN | ★ - MOST POPULAR



CHIPOTLE CHICKEN

PORK ENTRÉE

- 6 OZ PORK LOIN MEDALLIONS
- PRICES PER PERSON. PLATED | FAMILY STYLE | BUFFET

- **Apple Onion Pork Loin - \$24|\$22|\$20 GF**

Dry-Rubbed Pork Loin Topped with Apple Onion Sauce

FISH ENTRÉES

- 6 OZ PORTIONS
- PRICES PER PERSON. PLATED | FAMILY STYLE | BUFFET

- **Pan-Seared Salmon - \$29|\$27|\$25 GF**

Fresh Salmon Garnished with Lemon Dill Compound Butter

- **Almond and Thyme Crusted Walleye - \$27|\$25|\$23 ★**

Breaded with Panko, Almonds, Fresh Thyme, Parmesan, and Spice Blend. Served with Lemon

- **Mahi-Mahi - \$26|\$24|\$22 GF**

Seared Mahi with Fresh Pineapple-Mango Sauce

GF - GLUTEN-FREE | V - VEGETARIAN | ★ - MOST POPULAR



PAN SEARED SALMON

BEEF ENTRÉES

- 6 OZ PORTIONS

- PRICES PER PERSON. PLATED | FAMILY STYLE | BUFFET

- **New York Strip - \$31|\$29|\$27**

Grilled Strip Steak Topped with Onion Straws, Lizano Sauce Demi-Glace, and Herbs

- **Top Sirloin Cap Steak - \$29|\$27|\$25 ★**

Grilled Top Sirloin Cap Steak Topped with Onion Straws, Lizano Sauce Demi-Glace, and Herbs

- **Roasted Prime Rib - \$38|\$36|\$34 CF**

Roasted to Perfection and Served with Rosemary Au Jus and Creamy Horseradish

- **Filet Mignon - \$40|\$38|\$36 CF**

Grilled Filet Topped with a Cognac Mushroom Sauce

- **Carne Desmechada - \$22|\$20|\$18 CF | ★**

A Costa Rican Classic! Shredded Top Round Beef, Slow Cooked with Onions, Garlic, and Peppers, Garnished with Tomatoes and Fresh Herbs

- **Roast Beef - \$23 (Buffet Only) CF | ★**

***Carving Chef Required for an Additional \$75**

Slow Roasted Top Round Beef Served with Rosemary Au Jus and Creamy Horseradish

CF - GLUTEN-FREE | V - VEGETARIAN | ★ - MOST POPULAR



TOP SIRLOIN CAP STEAK

VEGAN AND VEGETARIAN ENTRÉES

- PLEASE SELECT ONE PLATED MEAL FOR ALL VEGETARIANS/VEGANS
- GUEST'S NAME AND TABLE NUMBER ARE REQUIRED FOR INDIVIDUAL VEGETARIAN/VEGAN MEALS
- INCLUDES ARTISAN BREAD ROLLS AND YOUR CHOICE OF SALAD

- **Cilantro Tabbouleh with Tofu and Grilled Vegetables - \$25** **Vegan**
- **Truffle Risotto with Grilled Vegetables - \$22** **Vegan**
- **Eggplant Roulade with Creamy Polenta - \$23** ★ | **Vegan**
- **Pasta Primavera - \$20|\$18|\$16** **V**
Penne Pasta and Roasted Vegetables Tossed with Marinara Sauce, Topped with Parmesan, and Fresh Herbs

TRUFFLE RISOTTO



EGGPLANT ROULADE



TABBOULEH WITH TOFU



KIDS' ENTRÉES

- PLEASE SELECT ONE PLATED MEAL FOR ALL KIDS
- GUEST'S NAME AND TABLE NUMBER ARE REQUIRED FOR INDIVIDUAL KIDS MEALS
- RECOMMENDED FOR KIDS UNDER 10 YEARS OLD

- **Crispy Chicken Strips with BBQ Sauce, Vegetables, and Fruit - \$9** ★
- **Macaroni and Cheese with Vegetables and Fruit - \$9** **V**
- **Cheese Quesadilla with Vegetables and Fruit - \$9** **V**

GF - GLUTEN-FREE | **V** - VEGETARIAN | ★ - MOST POPULAR

SALADS

- **Marna's House Salad** - GF | V | ★

Spring Mix, Thinly Sliced Radishes, Cucumbers, Mandarin Oranges, and Thinly Sliced Red Onion with a Raspberry Vinaigrette

- **Garden Salad** - V

Iceberg Lettuce, Tomatoes, Cucumber, Green Peppers, Red Onions, and Croutons with a Roasted Red Pepper Vinaigrette

- **Traditional Caesar Salad**

Romaine, Parmesan Cheese, and Croutons with Homemade Caesar Dressing

VEGETABLES - GF | V

- **Catalina Blend** - ★

Broccoli, Red Peppers, and Carrots

- **Asparagus and Red Peppers** - ★

- **Medley Vegetable Blend**

Zucchini, Onion, Green Beans, Yellow Squash, Bell Peppers, and Carrots

- **Mid-West Green Bean Blend**

Yellow and Green Beans, Carrots, and Garlic

STARCHES - GF | V

- **Garlic Mashed Potatoes**
- **Yukon Gold Arugula Mashed Potatoes**
- **Truffle Yukon Gold Mashed Potatoes** - ★
- **Wild Rice Mashed Potatoes**
- **Garlic Parmesan Risotto**
- **Roasted Red Potatoes** - ★
- **Cajun Rice Pilaf**

*ADDITIONAL SIDES FOR AN EXTRA \$1.50 PER PERSON

PROTEIN DUETS

- THE PROTEIN DUET PACKAGES ALLOW YOU TO SERVE TWO PROTEINS (4 OZ PORTIONS OF EACH) TO ALL OF YOUR GUESTS

- PRICES PER PERSON

PRICING: FAMILY STYLE | BUFFET

- Any Chicken and Apple Onion Pork Loin - \$27|\$25
- Any Chicken and Pan-Seared Salmon - \$31|\$29
- Any Chicken and Almond and Thyme Crusted Walleye - \$29|\$27 ★
- Any Chicken and Top Sirloin Steak - \$28|\$26 ★
- Any Chicken and Roast Beef - \$25 (Buffet Only)
*Carving Chef Required for an Additional \$75
- Almond and Thyme Crusted Walleye and Top Sirloin Steak - \$32|\$30

SPECIAL DUET OFFER!

TWO HORS D'OEUVRES FOR ONLY \$2 PER PERSON. CHOOSE TWO HORS D'OEUVRES FROM THE WARM AND COLD LISTS. MUST BE UNDER \$50.



ALMOND AND THYME CRUSTED WALLEYE

STATION STYLE BUFFETS

- THESE ARE SMALL PLATE PORTIONS (HEAVY APPETIZER). COMBINE TWO OR THREE SMALL PLATE STATIONS AND PAIR THEM WITH A FEW BUTLER-PASSED HORS D'OEUVRES FOR THE BEST RESULTS
- UPGRADE TO FULL MEAL PORTIONS AVAILABLE
- MOST TOPPINGS ARE CUSTOMIZABLE
- **PRICES PER PERSON**

PRICING: SMALL PLATE | FULL MEAL

- **Taco Bar - \$9|\$19 ★**

Yellow Rice, Refried Beans, Taco Meat, Diced Chicken, Veggie Fajitas, Shredded Lettuce, Guacamole, Tomatillo Sauce, Sliced Homemade Pickled Jalapeños, Montreal Cheese, Sour Cream, Fresh Salsa, Tabasco Sauce, Lime Wedges, Soft and Hard Flour Tortillas, Corn Tortillas, and Tortilla Chips. *Add Carnitas - **\$1.50**.

- **Pasta Bar - \$9|\$19**

Penne Pasta, Diced Chicken, Italian Sausage, Tomatoes, Mushrooms, Asparagus, Marinara Sauce, Alfredo Sauce, Caesar Salad, Breadsticks, and Parmesan Cheese

- **Fajitas - \$10|\$20 ★**

Yellow Rice, Black Beans, Chicken Fajitas, Steak Fajitas, Sour cream, Salsa, Montreal Cheese, Onions, Black Olives, Jalapeños, Guacamole, Diced Tomatoes, Soft Flour Tortillas, Corn Tortillas, and Tortilla Chips

- **Mashed Potato Bar - \$7**

Yukon Gold Arugula Mashed Potatoes, Bacon Bits, Green Onions, Sour Cream, Creamy Horseradish, Montreal Cheese, Diced Ham, Honey Whipped Butter, and Black Pepper

- **Burger Bar - \$8**

100% Beef Patties, Buns, Lettuce, Tomatoes, Onions, Ketchup, Mustard, Mayonnaise, Bacon, Cheese, and Pickles

- **Salad Bar - \$7**

Spring Mix and Romaine, Onions, Bacon Bits, Black Olives, Shredded Carrots, Peas, Croutons, Shredded Cheese, Cherry Tomatoes, Cucumbers, Ranch and Caesar dressings, and Roasted Red Pepper Vinaigrette

LATE-NIGHT SNACKS

- INCLUDES SINGLE-USE PLATES, FORKS, AND NAPKINS
- PRICES PER PERSON

- **Pulled Pork Sliders - \$4.50 ★**

Slow Roasted Pork Shoulder with BBQ and Sriracha Sauce, and Buns

- **Wings - \$5.75**

Pick 2 - Buffalo, BBQ, Jalapeño Ranch, Honey Sriracha or Lizano Lime

- **Hot Dog Bar - \$5**

100% Beef Hot Dogs, Buns, Ketchup, Mustard, Relish, Onions, and Sauerkraut

- **Nacho Bar - \$4.50 ★**

Tortilla Chips, Nacho Cheese, Pico, Black Olives, and Jalapeños

- **Bar Snacks - \$3.50**

Chex Mix, Trail Mix, and Assorted Popcorn

OUR FOOD TRUCK (CRAFT) CAN BE USED FOR LATE-NIGHT SNACKS!

NON-ALCOHOLIC BEVERAGES

- INCLUDES SINGLE-USE CUPS
- PRICES PER GALLON, PERSON OR STATION

- **Infused Waters - \$10 (Per Gallon)**

Basil-Strawberry, Mint-Cucumber or Lemon

- **Lemonade - \$20 (Per Gallon)**

Pink or Regular

- **Ice Tea - \$20 (Per Gallon)**

Hibiscus

- **Soda - \$2.50 (Per Person)**

An Assortment of Canned Sodas

- **Coffee Station - \$50 (Per Station)**

Standard Coffee Station for 60 Guests. Includes Disposable Cups, Creamers, Stirrers, and Sugar

- **Hot Tea Station - \$75 (Per Station)**

Standard Hot Tea Station for 60 Guests. Includes Disposable Cups, Assorted Tea Bags, Stirrers, Honey, and Sugar

F.A.Q.

What is Marna's cuisine style?

The inspiration in our kitchen comes mostly from Costa Rica which is where Rolando, the owner, grew up. Chef Rolando values the versatility of fresh ingredients and the creativity in Latin inspired flavors. Our menu offers a balance of traditional Costa Rican and American-inspired cuisine styles.

How do you accommodate guests with dietary restrictions?

We work with the executive chef on one option that will suit all dietary restrictions. You are also able to find plenty of gluten-free, as well as vegetarian and vegan options on the menu.

How do we arrange a tasting?

Once you have submitted an inquiry (www.marnascatering.com) and received your custom estimate, we can set up a tasting appointment for you. We offer one complimentary standard tasting on select Sundays (once a month) from 11:00 am - 6:30 pm at our kitchen located in Robbinsdale, MN.

What venues do you work with?

All of the Three Rivers locations including Silverwood, Elm Creek, Gale Woods, and Hyland, as well as venues such as The Hutton House, Pinewood Weddings and Events, The Blaisdell, Earl & Wilson, JX, The Loft Studio J, and most venues with an open catering policy.

What is required to reserve Marna's services?

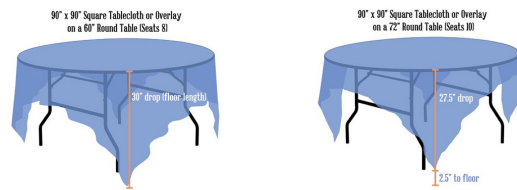
We require a \$200 non-refundable deposit and an online questionnaire/contract signed.

What is included in the price?

Tablecloths (90x90 square), fabric napkins (21x21 square), silverware, china plates, water goblets, water decanters, complimentary fruit carving, and professional service staff.

What size and colors do you offer for tablecloths?

Our linens are 90x90 square and are available in black, ivory, and white. If your venue has banquet tables, we include two linens per table to properly cover those tables. Lines are available to pick-up the week of your event or you may have them delivered to you by the catering team upon our arrival the day-of. After the event, you can drop them off back at our location in Robbinsdale, MN.



What is the Service Charge?

The 18% Service Charge includes the set-up, clean-up, and teardown of the event. Applies for all full-service events.

Do you have a cake-cutting fee?

The cake-cutting fee is included within the catering package. We also offer single-use forks, plates, and napkins for your dessert for an additional \$100 flat fee.

Does Marna's have a food minimum?

We do not have a food minimum, however, all the included items listed above are subject to an \$18 food cost per person minimum.

Who is our onsite contact on the day of the event?

Along with our professional service staff, we include a Catering Event Manager that can assist you the day of the event.

What do the servers wear?

A black vest, black non-slip shoes, black dress pants, a black long-sleeve dress shirt, and a royal blue tie.

What time do you arrive on the day of the event?

Typically, we arrive two and a half hours prior to your guests' arrival time to ensure we are fully set up before guests arrive. Arrival times may vary if you are having a full room flip.

When do the guest count, layout, and menu have to be finalized?

Typically, two weeks and a half prior to your event date. Approximately four weeks before your event, you will receive a guide to help you finalize all the details.

When is the final payment due?

The final payment is due seven days prior to the event. No payments are required in between the deposit and final payment.