



marna's  
catering

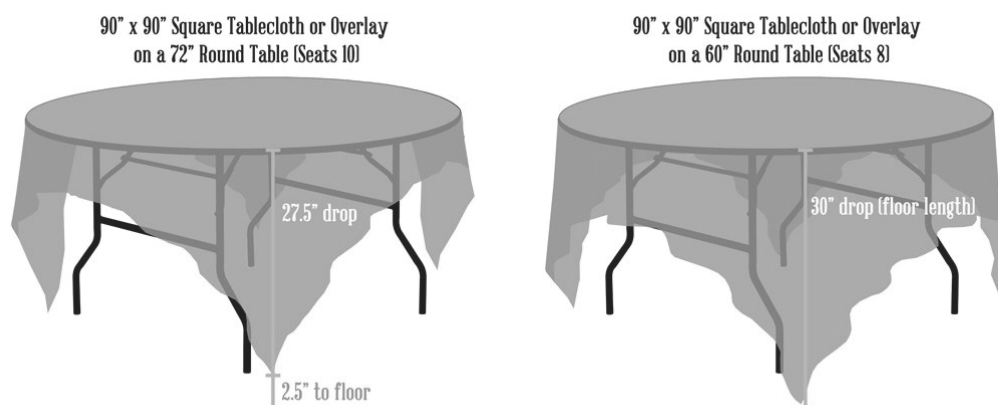
## INCLUDED ITEMS FOR BUFFET, FAMILY STYLE OR PLATED MEAL:

- CARVING DESIGN: CUSTOMIZED CARVED WATERMELON.  
[PERFECT TO PAIR WITH A FRUIT DISPLAY]
- CHINA, FLATWARE, WATER GOBLETS AND WATER DECANTERS
- 90X90 SQUARE TABLE LINEN. SEE IMAGES FOR LENGTH  
COLOR OPTIONS: WHITE, IVORY OR BLACK
  - FABRIC NAPKINS IN WHITE, IVORY OR BLACK
- CAKE CUTTING SERVICE. SERVED AT DESSERT TABLE FOR YOUR GUESTS [THIS DOES NOT INCLUDE PLATES, FORKS OR NAPKINS]
- 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 & FORMAL SINGLE USE FORKS
- COCKTAIL NAPKINS
- CAKE CUTTING SERVICE. SERVED AT DESSERT TABLE FOR YOUR GUESTS [THIS DOES NOT INCLUDE PLATES, FORKS AND NAPKINS]
- ONSITE CHEFS, EVENT CAPTAIN, AND PROFESSIONAL SERVICE STAFF



ADDITIONALLY, FOR ALL STYLES: SALES TAX, TRANSPORTATION, AND DELIVERY, VENUE CATERING FEE/CLOSING SERVER (IF APPLICABLE) AND 18% SERVICE CHARGE

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

# PLATTERS & DISPLAYS

**GF** - Gluten Free    **V** - Vegetarian    ★ - Most Popular

International Cheese & Crackers - **\$3.50** per guest **V** (Add Cured Meats **\$4.50** per guest)

Fresh Seasonal Fruit Display - **\$3** per guest **GF V**

8 Layer Tex-Mex Dip served with Tortilla Chips - **\$3.50** per guest **V**

Smoked Salmon Platter with Hard Boiled Eggs, Red Onions, Lemon Dill Aioli, Salmon Mousse, Lemons and Assorted Crackers - **\$4.25** per guest

Spinach Artichoke Dip with toasted French Bread - **\$3.25** per guest **V**

Shrimp Ceviche Platter with Wild Mexican Shrimp with fresh cilantro, onions, tomatoes, pepper mix and fresh lime coconut juice, Served with Yucca Fries and Plantain Chips - **\$4.75** per guest

Garlic Crusted Beef Tenderloin Platter served with Creamy Horseradish, Caramelized Chipotle Onion Jam, and Ciabatta Buns - **\$5.25** per guest ★

Tabla Tica Flank Steak with Fried Sweet and Green Plantains, Latin-Style Cabbage Salad, and Roasted Vegetables. Served with Lizano and Fresh Limes - **\$4.75** per guest

Tuscan Platter with Cured Meats, Peppadew Peppers, Olive mix, Cipollini Onions in balsamic. Served with Citrus Herbed Ricotta dip and Pita Bread - **\$4** per guest ★

Homemade Hummus Platter served with fresh Seasonal Vegetables and Pita Bread - **\$2.00** per guest **GF V**

Seasonal Roasted Vegetables served with Greek Yogurt/Goat Cheese dip - **\$2.75** per guest **GF V**

Roasted Pulled Pork Platter with Marinated Pork served with Creamy Coleslaw, Pickled Jalapeño, and Buns - **\$4.75** per guest

Mini Front Burgers: Chipotle Infused Sliders served with Applewood Smoked Bacon, Grilled Pineapple, Swiss Cheese, and Chefs Curry Cream sauce - **\$5** per guest ★

# PASSED COLD HORS D'OEUVRES (PRICE FOR 25 PIECES)

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Bruschetta over toasted French Crostinis - \$40 **V**

Roasted Beet and Goat Cheese Crostinis - \$45 **V**

Smoked Salmon Kiwi Crostinis - \$45

Asian Pork Crostinis - \$45

Fig & Brie Crostinis - \$50 ★ **V**

Tortellini and Curd Cheese Skewers - \$30 **V**

Caprese Skewers with Balsamic Reduction- \$35 **GF V**

Bloody Mary Bites - \$35 **GF** ★

Homemade Corn Bread with Honey Butter - \$35 **V**

Asian Tuna Tartare with Sesame Seeds, Green Onion, Lime, and Soy - \$50 **GF**

Salmon Mousse Crostinis - \$45

Tequila Shrimp Shooters with Chimichurri and Cilantro - \$45 **GF**

Sweet Plantain Canapé topped with Crème Fraiche and fresh Pico de Gallo - \$45 **GF** ★ **V**

Pan Seared Ahi Tuna served on a Wonton Crisp topped with Sriracha Mayo and a fresh Jalapeño slice - \$50





## PASSED WARM HORS D'OEUVRES (PRICE FOR 25 PIECES)

Bacon Wrapped Teriyaki Water Chestnuts - \$45 **GF** ★

Italian Sausage & Mozzarella Mushrooms Caps - \$45 **GF**

Mini Grilled Cheese Sandwiches with Sharp Cheddar and Arugula - \$40 **V**

Mini Reuben Sandwiches - \$45

Cubano Sliders - \$50 ★

Mini Front Burgers - \$50

Tomato Basil Soup Shooter - \$40 **GF V**

Crab Stuffed Mushrooms Caps - \$50

Homemade Cocktail Meatballs. One choice of either BBQ, Lizano or Sweedish - \$40 **GF**

Potato & Bacon Croquettes - \$50

Chicken Satays with Tangy Lizano Sauce \$45 **GF** ★

Patacones with Black Beans (Green Plantain fried and flattened) - \$40 **GF V**

Crab Cake Bites with Lemon Aioli - \$45 ★

Meatball and Tortellini Skewers - \$45

Mini Empanadas (Chicken and Cheese) - \$45 **GF**

Shredded Beef and Plantain Canapé - \$50



# PLATED | FAMILY STYLE | BUFFET

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PLATED, FAMILY STYLE AND BUFFET MEALS ALLOW FOR YOUR CHOICE OF HOUSE OR CAESAR SALAD, ARTISAN ROLLS WITH BUTTER, ENTRÉE(S), A VEGETABLE OPTION, AND A STARCH OPTION.

## PLEASE NOTE:

- FOR PLATED ENTRÉES, WE DO REQUIRE A LAYOUT OF THE VENUE, MEAL ASSIGNMENT FOR ALL GUESTS AND PLACE CARDS WITH A CLEAR INDICATOR FOR WHAT EACH GUEST SHOULD BE SERVED. **AN EXTRA STAFF FEE APPLIES FOR PLATED MEALS.**
- FOR FAMILY STYLE, WE DO REQUIRE A LAYOUT OF THE VENUE AND TABLE ASSIGNMENT (ALL TABLES MUST HAVE THE SAME NUMBER OF GUESTS FOR ACCURATE PORTIONING).

## CHICKEN ENTRÉES

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

Marinated Chicken Breast topped with a Popular Costa Rican Lizano Sauce and fresh Herb Mix

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

Seared Chicken Breast Topped with Spicy Chipotle Onion Jam and Cilantro

### **Raspberry Chicken - \$23|\$21|\$19 CF**

Raspberry Glazed Chicken Breast Garnished with Raspberries and Fresh Herb Mix

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

Grilled Chicken Breast Topped with Creamy Chardonnay Lemon Sauce and Toasted Almonds

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

Seared Chicken Breast with Marsala Wine Sauce, Onions, and Mushrooms

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

Seared Chicken Breast with Fresh Bruschetta Mix & Balsamic Reduction

### **Chicken a la Salsa Tica - \$27 (Plated only) CF**

Airline Chicken Breast roasted in Onions, Garlic, Tomato Sauce & Herbs

## PORK ENTRÉE

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**Sweet Apple Onion Pork Loin Medallions - \$24|\$22|\$20 CF**

[Great for Carving for an additional \$75 carving Chef fee]

Dry Rubbed and Roasted Pork Loin Topped with Apple Onion Sweet Wine Sauce

## FISH ENTRÉES

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

Fresh Salmon, Pan Seared Garnished with Lemon Dill Compound Butter

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

Walleye Breaded with Almonds, Fresh Thyme and Parmesan Served with Lemon

**Pan Seared Sea Bass - \$32|\$30|\$28 CF**

Seared Sea Bass Served with Sun-Dried Tomato Tapenade

**New Orland's Cajun Shrimp - \$26|\$24 CF \*Only for Family Style and Plated**

Four Jumbo Shrimp Skewered and Grilled with Homemade Citrus BBQ





# BEEF ENTRÉES

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

6 oz. Grilled Strip Steak aged for 30 days, Topped with Onion Straws, Lizano Sauce and Herbs

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

6 oz. Cap Sirloin Steak Topped with Onion Straws, Lizano Sauce and Herbs

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

**\*Carving Chef Required for Buffet Style. \$75 Chef Fee Applies**  
Roasted to perfection and served with Rosemary Au jus and Creamy Horseradish

## **Portabella Filet Mignon - \$40|\$38|\$34 CF**

Grilled Filet topped with a Portabella Mushroom and Creamy Béarnaise 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 with Spicy Mustard Sauce \$23 (Buffet Only) CF ★**

**\*Carving Chef Required. \$75 Chef Fee Applies**

Slow Roasted Top Round Beef served with a Spicy Mustard Sauce and Rosemary Au Jus





# VEGETARIAN ENTRÉES

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\*For Buffet and Family Style, Place Cards are Required for Individual Vegetarian Dishes

**Butternut Squash Ravioli - \$25|\$23|\$21 V**

Creamy Butternut Squash wrapped in Pasta and tossed in Marinara Sauce

**Grilled Vegetables and Couscous - \$22|\$20|\$18 V**

Fresh Grilled Vegetables tossed with Lemon-Cilantro Vinaigrette Served with Couscous

**Seared Eggplant - \$23|\$21|\$20 ★ V**

Seared Eggplant with Roasted Tomatoes, Onions, Couscous and Tomato Pepper Sauce

**Pasta Primavera- \$20|\$18|\$16 V**

Penne Pasta with Fresh Seasonal Vegetables, tossed with Red Sauce, topped with Parmesan and Fresh Herbs

# CHILDREN ENTRÉES

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Please select one plated meal for all children 10 years of age or younger. Please provide designated place cards for all individual children's meals.

**Crispy Chicken Strips with Vegetables and Fruit - \$9 ★**

**Macaroni & Cheese with Vegetables and Fruit - \$9 V**

**Cheese Quesadilla with Vegetables and Fruit - \$9 V**

## VEGETABLE SELECTIONS - V

- CATALINA BLEND [BROCCOLI, RED PEPPERS & CARROTS]
- ASPARAGUS & RED PEPPERS
- MEDLEY VEGETABLE BLEND [ZUCCHINI, ONION, GREEN BEANS & YELLOW SQUASH]
- MID-WEST GREEN BEAN BLEND [YELLOW AND GREEN BEANS, CARROTS, AND GARLIC]

## STARCH SELECTIONS - V

- GARLIC MASHED POTATOES
- YUKON GOLD ARUGULA MASHED POTATOES
- TRUFFLE YUKON GOLD MASHED POTATOES
- WILD RICE MASHED POTATOES
- FRENCH ONION MASHED POTATOES
- ROASTED RED POTATOES
- CAJUN RICE PILAF

ADD ADDITIONAL SIDES FOR **\$1.50** PER PERSON PER SIDE | SOME VEGETABLE OPTIONS ARE ONLY SEASONAL



## PROTEIN DUETS

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This is a great way for your guests to NOT have to choose between 2 protein options. Each guest will receive a 4 oz. portion of both proteins.

Ask us to customize your own duet from our other menu selections

### Pricing: Family Style | Buffet

Any Chicken and Sweet Apple Onion Pork Loin Medallions - **\$27|\$25**

Any Chicken and Pan Seared Salmon - **\$31|\$29**

Any Chicken and Almond Thyme Walleye - **\$29|\$27** ★

Any Chicken and Cap Sirloin Steak - **\$28|\$26** ★

Any Chicken and New Orland's Shrimp - **\$26** [Buffet only]

Any Chicken and Carved Roast Beef - **\$25** [Buffet only] (Carving Chef Required for an additional \$75)

Any Chicken and Garlic Herb Sirloin - **\$28** [Buffet only] (Carving Chef Required for an additional \$75)

Almond Thyme Walleye and Cap Sirloin Steak - **\$32|\$30**

### Special Duet Offer!

2 hors d'oeuvres for only \$2 per person. [Choose 2 from the lists under \$50].

## STATIONS

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These are small plate portions. Combine two or three stations and pair them with a few butler-passed hors d'oeuvres for the best results.

Upgrade to Full Meal portions for additional \$10.

### Pricing: Small Plate | Full Meal

Taco Bar - \$9 | \$19 ★

Carnitas Tacos - \$10 | \$20

Pasta Bar - \$9 | \$19

Chicken & Steak Fajitas - \$9 | \$19 ★

Mashed Potato Bar - \$7

Burger Bar - \$8

## LATE NIGHT SNACK

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### Pulled Pork Sliders - \$4.50

Slow Roasted Pork Shoulder with assorted BBQ sauces and Buns

### Meatballs - \$3.50

Choose from: Lizano sauce or Smokehouse Barbecue

### Wings - \$5.75

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

### Hot Dog Bar - \$5

All Beef dogs with Buns and Toppings

### Nacho Bar - \$4.50

Nacho Chips, Cheese, and Toppings

Food Truck can be used for Late Night Snack!



# FOOD TRUCK

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**\$1000 Food Minimum + \$100 Fuel Charge**

**Late-Night Snack Pricing**

**Guest will get to pick 1 of the options**

2 menu options **\$9**

3 menu options **\$11**

4 menu options **\$13**

Choose from:

**Loaded curds**

**Nacho Basket**

**Pork or Chicken Tacos**

**Truffle Fries**

**Yuca Fries with Rosa sauce**

**Front Burger**

Have something else in mind? Suggest it! Our culinary team can customize just about anything.

