



MENU

INCLUDED ITEMS FOR BUFFET, FAMILY STYLE OR PLATED MEALS:

DINNERWARE: CHINA DINNER PLATES,
FLATWARE, WATER, GOBLETS, BUTTER RAMEKINS, AND WATER DECANTERS
STAFF: ONSITE CHEFS, EVENT MANAGER, AND PROFESSIONAL SERVICE STAFF

•INCLUDED ITEMS ARE SUBJECT TO AN \$25.00 FOOD COST MINIMUM PER PERSON AND
A MINIMUM OF 50 GUESTS

INCLUDED ITEMS FOR COCKTAIL RECEPTIONS:

FORMAL SINGLE-USE PLATES, FORKS, AND NAPKINS
ONSITE CHEFS, EVENT CAPTAIN, AND PROFESSIONAL SERVICE STAFF

LINEN/NAPKINS: AVAILABLE FOR RENT

ADDITIONAL CHARGES MAY INCLUDE APPROPRIATE SALES TAX, TRANSPORTATION, VENUE
CATERING FEE, CLOSING SERVER, MANDATORY 18% GRATUITY AND 20% PRODUCTION FEE.
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
PRICED PER PERSON

International Cheese and Cracker Assortment **V**

Fresh Fruit Display **GF | V**

Tex-Mex Dip Served with Tortilla Chips **GF | V**

Smoked Salmon with Hard Boiled Eggs, Red Onions, Lemon Dill Aioli, Lemons, and Assorted Crackers

Spinach and Artichoke Dip with Toasted French Bread **V**

Shrimp Ceviche with Fresh Cilantro, Onions, Tomatoes, Pepper Mix, Lime Coconut Juice. Served with Tortilla Chips **GF**

Garlic Crusted Beef Tenderloin, Creamy Horseradish, Caramelized Onion with Thyme and Ciabatta Bun **★**

Tuscan Platter with Cured Meats, Peppadew Peppers, Olive Mix, and Cipollini Onions in Balsamic Vinegar. Served with Citrus Herbed Ricotta Dip and Pita Bread **★**

Classic Hummus Served with Fresh Seasonal Vegetables and Pita Bread **V**

Seasonal Roasted Vegetables Served with Greek Yogurt/Goat Cheese Dip **GF | V**

Roasted Pulled Pork with Creamy Coleslaw, Pickled Red Onions, and Buns

COLD HORS D'OEUVRES

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

Avocado Toast with Sliced Radish and Cilantro on Crostini

Fig and Brie Crostini ★ | V

Caprese Skewer with Balsamic Reduction GF | V

Mini Bloody Mary Shooter Topped with a Cheese, Salami, and Olive Skewer ★ | GF

Homemade Cornbread Bites with Honey Butter

Fish Ceviche with Cilantro Coconut Lime Juice GF

Tequila Shrimp Skewer with Chimichurri GF

Sweet Plantain, Crema and Fresh Pico de Gallo ★ | V

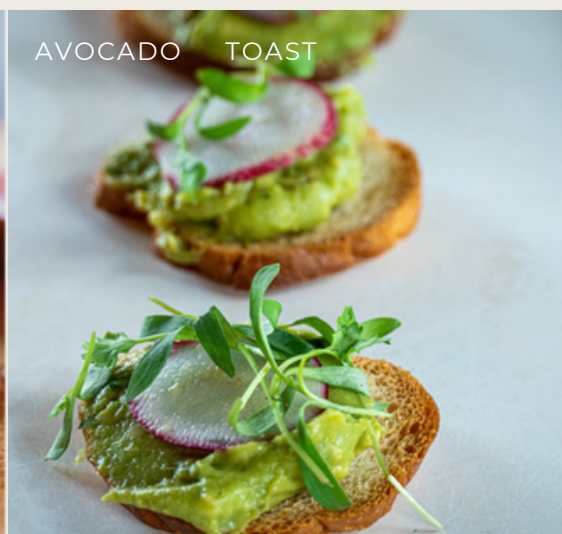
Ahi Tuna Wonton Crisps, Sriracha Mayo and Jalapeño Slice ★

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

AHI TUNA CRISPS



AVOCADO TOAST



BLOODY MARY SHOOTER



WARM HORS D'OEUVRES

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

Bacon-Wrapped Teriyaki Water Chestnuts **GF**
| ★

Italian Sausage and Mozzarella Mushrooms
Caps **GF**

Mini Grilled Cheese Sandwiches with Sharp
Cheddar **V**

Mini Cubano, Mustard, Pickles, Swiss Cheese,
Ham, and Shredded Pork ★

Mini Sliders on Brioche Bun with American
Cheese, Pickle, and Red Burger Sauce

Tomato Basil Soup Shooter **GF** | **V** Homemade

Cocktail Meatballs - Costa Rican
with Lizano Sauce, Chicken Asian with
Teriyaki Sauce, or Italian with Marinara Sauce

Potato Croquettes with Bacon, Cheese, and
Green Onion

Chicken Satay with Lizano Sauce **GF** | ★

Crab Cake Bites with Lemon Aioli ★

Mini Empanadas with Lime Crema

Patacones with Refried Beans, Cotija Cheese
on a Green Plantain **GF** | **V**



CRAB CAKES



MUSHROOM CAPS



CORNBREAD BITES & SWEET
PLANTAINS

PLATED | FAMILY STYLE | BUFFET

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

PLEASE NOTE:

FOR PLATED MEALS, WE REQUIRE A LAYOUT OF THE VENUE, TABLE ASSIGNMENT FOR ALL GUESTS, AND PLACECARDS WITH A CLEAR INDICATOR FOR EACH GUEST'S CHOICE, INCLUDING VEGETARIAN AND KIDS' MEALS.

BUFFET AND FAMILY STYLE ALLOW YOU TO ACCOMMODATE VEGETARIAN AND KIDS' MEALS. THESE ORDERED MEALS WILL BE AVAILABLE UPON REQUEST OF THE GUEST.

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

PRICED PER PERSON. PLATED | FAMILY STYLE | BUFFET

Lizano Chicken

Popular Costa Rican Lizano Sauce and Fresh Herb Mix

Chipotle Chicken **GF** | ★

Sweet Chipotle Onion Cream Sauce, Herbs

Chardonnay Chicken **GF** | ★

Creamy Chardonnay Lemon Sauce Topped with Toasted Almonds

Chicken Marsala **GF**

Marsala Wine Sauce with Onions and Mushrooms

Bruschetta Balsamic Chicken **GF** | ★ Bruschetta Cream Sauce and Balsamic Reduction

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



CHIPOTLE CHICKEN

PORK ENTRÉE

PRICED PER PERSON. PLATED | FAMILY STYLE | BUFFET

Apple Onion Pork Loin **GF**

Dry-Rubbed Pork Loin Topped with Apple Onion Sauce

FISH ENTRÉES

PRICES PER PERSON. PLATED | FAMILY STYLE | BUFFET

Pan-Seared Salmon **GF**

Pan Seared Served with Lemon

Almond Thyme Crusted Walleye **★**

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

Mahi-Mahi **GF**

Seared Mahi with Pineapple Mango Salsa

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



ALMOND THYME WALLEYE



PAN SEARED SALMON

BEEF ENTRÉES

PRICED PER PERSON. PLATED | FAMILY STYLE | BUFFET

New York Strip

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

Top Sirloin Cap Steak ★

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

Roasted Prime Rib (Buffet Only) GF

*Carving Chef Required - \$125

Roasted and Served with Rosemary Au Jus and Creamy Horseradish

Filet Mignon

Grilled Filet Topped with a Cognac Mushroom Sauce

Carne Desmechada GF | ★

A Costa Rican Classic! Shredded Top Round Beef, Slow Cooked with Onions, Garlic, and Peppers, Garnished with Tomatoe Pepper Sauce

Roast Beef (Buffet Only) GF | ★

*Carving Chef Required - \$125

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

VEGAN AND VEGETARIAN ENTRÉES

Truffle Parboiled Rice, Grilled Vegetables, Balsamic Vegan | GF

INCLUDES MARNA'S HOUSE SALAD

Eggplant Roulade with Creamy Polenta ★ | Vegan | GF

INCLUDES MARNA'S HOUSE SALAD

Pasta Primavera V

Penne Pasta and Roasted Vegetables Tossed with Marinara Sauce, Topped with Parmesan, and Fresh Herbs - INCLUDES MARNA'S HOUSE SALAD AND ARTISAN BREAD ROLLS

- GUEST'S NAME AND TABLE NUMBER ARE REQUIRED FOR INDIVIDUAL VEGETARIAN/VEGAN MEALS
- SALADS CAN BE CHANGED TO THE CAESAR HOWEVER IT IS NOT GF, DF, OR V

SALADS

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

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

Vinaigrette

Traditional Caesar Salad

Romaine, Parmesan Cheese, and Croutons with Homemade Caesar Dressing (contains anchovies)

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 Ketchup, Vegetables and Fruit

Macaroni and Cheese with Vegetables and Fruit **V**

VEGETABLES - **GF | V**

Catalina Blend ★
Broccoli, Red Peppers, and Carrots

Asparagus and Red Peppers - ★

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

Mid-West Green Bean Blend
Green Beans, Carrots, and Garlic

STARCHES- **GF | V**

Garlic Mashed Potatoes

Yukon Gold Arugula Mashed Potatoes

Truffle Yukon Gold Mashed Potatoes ★

Roasted Red Potatoes - ★

*ADDITIONAL SIDES FOR AN EXTRA \$3 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

Any Chicken and Pan-Seared Salmon

Any Chicken and Almond & Thyme Crusted Walleye ★

Any Chicken and Top Sirloin Steak ★

Any Chicken and Roast Beef (Buffet Only)

***Carving Chef Required**

Almond & Thyme Crusted Walleye and Top Sirloin Steak

SPECIAL DUET OFFER!

TWO HORS D'OEUVRES FOR ONLY \$5 PER PERSON

CHOOSE ANY TWO HORS D'OEUVRES \$45 OR LOWER.



SPECIALTY BUFFETS

- PRICED PER PERSON

Taco Bar ★

Yellow Rice, Refried Beans, 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

Your Choice of 2 Proteins: Chicken Tinga, Ground Beef, Carnitas or Fajita Steak

BBQ Bar

Baked Beans, Coleslaw, Spicy Homemade Pickles, Elote Salad, Brioche Buns, 3 BBQ Sauces (Assorted Flavors), Pulled Chicken & Pulled Pork *Upgrade to Pulled Beef for +\$2/Person

Pasta Bar

Pasta combined with Diced Chicken & Alfredo Sauce
Pasta combined with Italian Sausage & Marinara Sauce
Seasonal Vegetables, Caesar Salad, Breadsticks, and Parmesan Cheese on the side

Salad Bar

Spring Mix and Romaine, Onions, Bacon Bits, Sliced Radishes, Shredded Carrots, Croutons, Shredded Cheese, Cherry Tomatoes, Cucumbers, Caesar and Raspberry Vinaigrette on the side



LATE-NIGHT SNACKS

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

Pulled Pork Sliders ★

Slow Roasted Pork Shoulder with BBQ, Honey Sriracha and Buns

Hot Dog Bar

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

Nacho Bar ★

Tortilla Chips, Nacho Cheese, Red Salsa, and Jalapeños

Walking Tacos (no plates included)

Assorted Bagged Chips, Taco Beef, Cheese and sour cream

NON-ALCOHOLIC BEVERAGES

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

Infused Waters (Per Person) Basil-Strawberry, Mint-Cucumber or Lemon

Lemonade (Per Person)

Hibiscus Iced Tea (Per Person)

Coffee Station (Per Station)

Standard Coffee Station for 60 Guests. Includes Disposable Cups, Creamers, Stirrers, 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 & Nicole love to spend most of their time. We value 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 will be happy to discuss these details with you during the booking and finalizations. 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, you can sign up for our monthly tasting event at <https://www.exploretock.com/marnaseatery/>.

What venues do you work with?

All of the Three Rivers locations, Essence, The Blaisdell, Urban Daisy, The Loft Studio J, and most venues with an open catering policy.

What is required to reserve Marna's services?

We require a \$500 non-refundable deposit and an online contract signed.

What is included in the price?

Silverware, china plates, water goblets, water decanters, and professional service staff.

Do you provide linens and napkins?

For an extra fee, we can provide napkins and linens. We offer colors white and black. The linen size is 90x90. Napkins - \$2 (per napkin) Linens - \$5 (per linen)

Do you have a cake-cutting fee?

Yes - there is a \$100 fee for cake cutting. We will cut your cake, place it on dessert plates and bring it to the designated dessert table. We also offer single-use forks, plates, and napkins for your desserts for an additional \$100 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 a \$25 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 will assist all catering staff for the duration of the event.

What do the servers wear?

Black dress pants, a black long-sleeve dress shirt, and a black apron.

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

Typically, we arrive 1.5 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?

Approximately a month prior to your event date you will receive a final details questionnaire.

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 the final payment.

marna's

catering

