



SPECIAL EVENTS MENU

AT MARNA'S CATERING WE REALIZE THAT EVERY EVENT AND MEETING HAVE DIFFERENT NEEDS. WITH OUR VERSATILE MENU, ATTENTION TO DETAIL, AND PASSION FOR FOOD, WE CAN CREATE A MENU TO MATCH YOUR UNIQUE NEEDS.

INCLUDED ITEMS: SINGLE-USE PLATES, NAPKINS, APPROPRIATE UTENSILS, AND DISPOSABLE CHAFING DISHES FOR HOT ITEMS, IF NEEDED.

ALL ITEMS WILL BE DELIVERED IN DISPOSABLE FOIL AND PLASTIC TRAYS

THE PRICING IS FOR DELIVERY ONLY SERVICES, IF YOU WOULD LIKE YOUR EVENT STAFFED ASK FOR MORE INFORMATION.

ADDITIONAL CHARGES MAY INCLUDE APPROPRIATE SALES TAX, GRATUITY AND DELIVERY.

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.

STARTERS

PRICE PER PERSON

- Fresh Fruit Tray - **GF** | **V** \$5
- Cheese and Cracker Assortment Tray. \$6
- Tuscan Platter, Olives, Jams, Nuts, Fruits, White Bean and Bread \$6
- Artichoke Spinach Dip, Bread \$6
- Sweet Plantains, Cotija, Lizano Sauce, Refried Beans, Chipotle Crema \$4.50
- Guacamole, Pico de Gallo, Tortilla Chips. \$4
- Roasted Seasonal Vegetables, Goat Cheese Yogurt Dip \$6
- Meat, Cheese and Cracker Assortment Tray - ★\$7
- Classic Hummus, Fresh Seasonal Vegetables and Pita Bread - **V** \$5
- Chicken Wings (Pick 2: Buffalo, BBQ, Jalapeño Ranch) - **GF** \$8
- Mini Sandwiches on Dollar Buns with Assorted Lunch Meats, Assorted cheese, pickles, Served with Mayo & Mustard Packets - ★\$7

SALADS

1 ORDER FEEDS 25

Marna's House Salad: Spring Mix, Thinly Sliced Radishes, Cucumbers, Mandarin Oranges, Thinly Sliced Red Onion, and Raspberry Vinaigrette \$55 - **GF** | **V** add **chicken \$25**

Traditional Caesar Salad: Romaine, Parmesan Cheese, and Croutons with Homemade Caesar Dressing \$65 - **add Chicken \$25**

Greek Salad: Lettuce, Tomatoes, Cucumbers, Green Peppers, Red Onions, Olives, Pepperoncini, and Feta Cheese with a Balsamic Dressing \$60- **GF** | **V** add **Chicken \$25**

Cobb Salad: Lettuce, Turkey, Ham, Cheese, Bacon Bits, Blue Cheese, and Tomatoes with Ranch \$70 - **GF**

Classic Potato Salad \$35- **GF** | **V**

Classic Creamy Coleslaw \$30- **GF** | **V**

3 Bean Salad, Garbanzo, Black, Kidney, Pico, Cotija, Jalapeño Crema \$40

BOX LUNCHES

PRICED PER BOX

SANDWICHES ARE SERVED WITH CHIPS AND A COOKIE.

Chicken Caesar Wrap \$14

Chicken, Romaine Lettuce, Parmesan Cheese, Homemade Caesar Dressing, and Croutons

Cubano \$16

Hot Sandwich with Slow-Roasted Pork, Ham, Pickles, Mustard, and Swiss Cheese

BLT-H \$15

Ham, Bacon, Swiss Cheese, Lettuce, Tomato and Red Onion

Roasted Veggie Wrap V \$14

Seasonal vegetables, Tomatoes, Lettuce, Onion, cucumber, mint and Feta Cheese

Turkey Sandwich Club \$13

Turkey, Bacon, Swiss Cheese, Lettuce, Tomato and Red Onion

Ham \$12

Ham, Swiss Cheese, Lettuce, Tomato, and Red Onion

Avocado Egg Wrap V \$12

Hard-Boiled egg, guacamole, lettuce, pepitas, tomato

Casado Bowl GF \$14

Rice, black beans, cabbage slaw w/ pico, sweet plantains, tomato pepper sauce, (Chicken, Carnitas or Vegetarian)

Gallo Pinto GF-V \$15

Rice and bean blend, sweet plantains, masa cheese tortilla, egg and crema.

Arroz con Camarones GF \$18

shrimp, coconut rice, ham, jalapeño, sweet plantains, cabbage, pineapple-mango salsa

LUNCH BUFFETS

PRICED PER PERSON

WE WILL SET UP THE BUFFET WITH DISPOSABLE CHAFING DISHES, UTENSILS, SINGLE-USE PLATES, FLATWARE AND NAPKINS.

Costa Rican Buffet \$ 22

Rice, Black Beans, with Pepper Tomato Sauce, Cabbage Slaw, Fried Sweet Plantain, and Homemade Cornbread Bites with Honey Butter
(choose from carnitas, chicken, beef or vegetarian)

BBQ Buffet \$25

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

Taco Bar \$26

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

Pasta Bar \$25

Pasta, Chicken with Alfredo Sauce
Pasta, Italian Sausage with Marinara Sauce
Seasonal Vegetables
Caesar Salad, Breadsticks, and Parmesan Cheese



Salad Bar \$12

Spring Mix and Romaine, Onions, Bacon Bits, Sliced Radishes, Shredded Carrots, Croutons, Shredded Cheese, Cherry Tomatoes, Cucumbers,
Dressings available: Ranch, Caesar and Raspberry Vinaigrette

BREAKFAST BUFFET

PRICED PER PERSON

WE WILL SET UP THE BUFFET WITH DISPOSABLE CHAFING DISHES, UTENSILS, SINGLE-USE PLATES, FLATWARE AND NAPKINS.

Gallo Pinto \$18

Rice and bean blend, sweet plantains, scrambled eggs, carnitas with tomato pepper sauce, crema

American \$17

Scrambled Eggs and Cheese, Breakfast Potatoes, French Toast Sticks or Mini Pancakes, Sausage, Fresh Fruit, and Maple Syrup (pancake and french toast \$3)
Add bacon \$2

Continental \$10

Assorted pastries, hard boiled eggs, fresh fruit and yogurt

Waffle Bar \$16

Belgian Waffles, Whipped Cream, Berries, Maple Syrup, Nutella and chocolate chips

Bagel Me \$15

Assorted Bagels, Cream Cheese, Assorted Jams, Ham, Lox Salmon, Caper Lemon Dill Yogurt

