



marigoldcatering

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Fundraiser Menu

specialty cocktails

mango martini

absolut vodka. mango juice. orange juice. peach schnapps. orchid garnish.

passed "cocktail" gelees in asian spoons

manhattan diamond: bourbon gelee. mint simple syrup plumped cherry. maraschino juice. lemon zest.
pomegranate martini round. micro mint. lemon curl.

passed hors d'oeuvres

sweet soy glazed seared duck breast. asian slaw. wonton crisp.

kibbeh burger. housemade kibbeh. spiced tahini sauce. pate au choux bun.

5 spice pork tenderloin rice paper roll. cellophane noodles. napa slaw. plum chutney.

cypress caprese. halloumi cheese. watermelon. balsamic syrup. basil.

vegetarian samosa. green curry raita.

stationary hors d'oeuvres

middle eastern street cart

presented street cart style in cones.

chickpea salad. roasted red peppers. celery. cilantro.

tabbouli. parsley and tomato salad. rosemary grilled tenderloin.

cous cous salad. bell peppers. onions. cucumber. red wine vinaigrette. coriander crusted tuna.

plains of Africa

small plate station

boboutie. curried lamb mince. saffron rice cake. cilantro chutney.

pomegranate chicken tagine. red quinoa.

minted eggplant ragout. coriander scented chickpea patty.

plated dinner

pre set salad

salad of navel oranges. roasted sweet peppers. shaved fennel. halloumi. watercress.

fennel oil and balsamic glaze

assorted rolls. whipped butter rosettes.

entrée

bbq beer braised boneless beef short ribs. seared halibut

savory wild mushroom and goat cheese bread pudding. honey roasted baby carrots.

braising reduction sauce. white wine beurre blanc.

vegetarian option

balsamic roasted petite portabella and marinated tofu "sandwich".

white bean and spinach sauté. honey roasted baby carrots.

dessert stations

central american station

dark chocolate churros. guava churros.

housemade tres leche cake with strawberry.

tropical fruit display.

north american station

bananas fosters. flambéed and served over vanilla ice cream.

passed desserts

nanaimo bars. brownie base. custard layer. chocolate ganache.

apple fritter pops. powdered sugar.

mini red velvet cupcakes. cream cheese frosting.

“flan”. vanilla panna cotta. caramel syrup. raspberry. bamboo spoon.

coffee service on the buffet

dark roast. decaffeinated. assorted hot teas.

international sweets with your coffee: baklava and biscotti.