

STATIONARY HORS D'OEUVRES

CHEESE & CHARCUTERIE BOARD
assorted cheeses. Italian charcuterie.
grapes. house pickled vegetables. olives.
nuts. crackers.
cheese only 9.00 person
meat & cheese 14.00 person

MIDDLE EAST DIP STATION
traditional hummus. baba ganoush.
tabbouleh. olive tapenade.
grilled pita. mini naan.
9.00 per person

SLICED FRUIT PLATTER
honeydew. cantaloupe. pineapple.
grapes. strawberries.
6.00 per person

SEASONAL CRUDITE PLATTER
fresh seasonal crudité paired with two
dipping sauces.
6.00 per person

SHRIMP COCKTAIL PLATTER
jumbo lemon poached shrimp. lemons.
house-made cocktail sauce.
20.00 per dozen

CHILLED BEEF TENDERLOIN PLATTER
arugula. pickled red onion.
horseradish sauce. whole grain mustard
parkerhouse rolls.
20.00 per person



BEVERAGES

SIX SHOOTER COFFEE
each box serves 9 cups
regular or decaf
22.00 per box

ICED TEA / LEMONADE
12.00 a gallon

CANNED SOFT DRINKS / BOTTLE WATER
1.75 each

EXTRAS

STANDARD DISPOSABLES
compostable plates, napkins & flatware
2.50 person

UPSCALE DISPOSABLES
hard plastic plates, napkins & flatware
3.50 person

WIRE CHAFING RACK
sterno & matches included
7.00 each

DELIVERY

prices vary by location

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please let your coordinator know of any
specific instructions for dropping off

SETUP

have one of our drivers unpack your food
and set up for you
30.00 flat fee



3901 Lakeside Avenue East
Cleveland, OH 44114
marigoldcatering.com/marigold-to-go/
216.566.5400

Please allow at least 5 business days
before your event to place an order.



SALADS

CAESAR SALAD
romaine. parmesan cheese.
house-made croutons.
caesar dressing.
5.00 person

GARDEN SALAD
romaine. carrot threads.
sweet peppers.
local cherry tomatoes.
housemade ranch dressing
5.00 person

MARIGOLD SALAD
mixed greens. strawberries. feta. mandarin
oranges. sliced almonds.
honey-white balsamic dressing.
6.00 person

ROSEMARY FOCACCIA
with whipped butter
2.00 person

*all green salads come with toppings and
dressing on the side*

DESSERTS

GOURMET DESSERT BARS
mixed assortment of chocolate,
caramel, berry & lemon flavors.
32.00 dozen

HOUSE-MADE COOKIES
chocolate chip. sugar.
oatmeal.
24.00 dozen



ENTRÉE OPTIONS

CHICKEN PICCATA
lemon caper sauce
9.00 person

CHICKEN MARSALA
mushroom marsala wine sauce
9.00 person

MEMPHIS BBQ MEATLOAF
9.00 per person

BEEF STROGANOFF
filet tips. onions. mushrooms.
sour cream. parsley
served over egg noodles
10.00 person

JAMBALAYA
chicken. shrimp. andouille. rice.
peppers.
10.00 person

SEARED SALMON
with lemon aioli
10.00 person

FALAFEL CAKE
charred eggplant puree. spicy tahini.
vegan
8.00 person

MISO MARINATED TOFU
ginger carrot puree. micro cilantro.
vegan
8.00 person

minimum of 20 people per item

STARCHES

PENNE PASTA
with marinara sauce
3.00 person

BUTTERMILK WHIPPED POTATOES
3.00 person

HERB ROASTED REDSKIN POTATOES
3.00 person

WILD RICE PILAF
3.5 person

MAC 'n' CHEESE
with white cheddar cheese
4.00 person

VEGETABLES

STEAMED HARICOT VERTS
3.00 person

STEAMED BROCCOLINI
3.00 person

HEIRLOOM CARROTS & PEAS
3.00 person

SEASONAL VEGETABLE
ask your planner for details
3.00 person

