

marigold.
catering+events

Ariel International



@amygalonphotography

PASSED APPETIZERS (Choice of 2)

- **Wild Mushroom Crostini** *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- **Beef Tenderloin Crostini*** *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- **Shrimp Cocktail** *house-made cocktail sauce gf*
- **Mini Crabcake** *lump crab, cajun remoulade*
- **Green Chili Chicken Empanada** *cilantro crema*
- **Truffle Deviled Egg** *black lava salt, fresh chive veg, gf*
- **Beet Ceviche** *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- **Bacon Wrapped Water Chestnut** *sweet soy glaze gf*
- **Caprese Skewer** *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- **Kale Potsticker** *mae ploy, green onion vegan*
- **Smoked Salmon Blini** *crème fraiche, caviar*
- **Bacon Wrapped Date** *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- **Gouda Croquette** *whole grain honey mustard aioli veg, gf*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- **Marigold mixed green**, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette
- **Garden romaine + mixed greens**, carrot thread, sweet pepper, local cherry tomato, house-made ranch
- **Caesar romaine**, parmesan, house-made crouton, parmesan crisp, caesar dressing

ENTREE COURSE (Choice of 2 + 1 Vegan Option)

- **Chicken Piccata** *creamy piccata, fried caper gf*
- **Mushroom Asiago Chicken** *asiago cream sauce, wild mushroom gf*
- **Grilled Pork Tenderloin** *garlic and herb marinated, pork jus gf, df*
- **Seared Salmon** *lemon beurre blanc gf*
- **Braised Beef** *beef jus gf, df*

Each served with your choice of one starch and one vegetable:

Starch: *whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

Vegetable: *grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*



VEGAN ENTREES(Choice of 1)

Vegan Crab Cake
roasted red pepper aioli, arugula salad gf

Polenta Ratatouille
creamy polenta cake, ratatouille, basil oil gf

Wildflower

105 PER GUEST



APPETIZERS

PASSED APPETIZERS (Choice of 3)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraîche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

STATIONARY APPETIZERS (Choice of 1)

- Seasonal Cheese Display *assorted seasonal inspired cheese, dried fruit, almond, grape, assorted cracker, herbed crostini*
- Antipasti Display *assorted seasonal inspired cheese, marinated mozzarella, Italian charcuterie, assorted olive, almond, grape, house-pickled vegetable, assorted cracker, herbed crostini*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- Marigold *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- Garden *romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- Caesar *romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing*

ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- Chicken Piccata *creamy piccata, fried caper gf*
- Mushroom Asiago Chicken *asiago cream sauce, wild mushroom gf*
- Grilled Pork Tenderloin *garlic and herb marinated, pork jus gf, df*
- Seared Salmon *lemon beurre blanc gf*
- Braised Beef *beef jus gf, df*
- Filet of Sirloin *bourbon cream sauce gf*
- Airline Chicken Breast *lemon thyme marinated, chicken demi gf, df*

Each served with your choice of one starch and one vegetable:

Starch: *whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato*

Vegetable: *grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout*

VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

Marigold

115 PER GUEST



APPETIZERS (Choice of 4)

PASSED APPETIZERS (Choice of 4)

- Wild Mushroom Crostini *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
- Beef Tenderloin Crostini* *medium rare beef tenderloin, horseradish aioli, pickled red onion*
- Shrimp Cocktail *house-made cocktail sauce gf*
- Mini Crabcake *lump crab, cajun remoulade*
- Green Chili Chicken Empanada *cilantro crema*
- Truffle Deviled Egg *black lava salt, fresh chive veg, gf*
- Beet Ceviche *orange, mint, citrus vinaigrette, tortilla crisp vegan, gf*
- Bacon Wrapped Water Chestnut *sweet soy glaze gf*
- Caprese Skewer *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- Kale Potsticker *mae ploy, green onion vegan*
- Smoked Salmon Blini *crème fraîche, caviar*
- Bacon Wrapped Date *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- Gouda Croquette *whole grain honey mustard aioli veg, gf*

STATIONARY APPETIZERS (Choice of 2)

- Seasonal Cheese Display *assorted seasonal inspired cheese, dried fruit, almond, grape, assorted cracker, herbed crostini*
- Antipasti Display *assorted seasonal inspired cheese, marinated mozzarella, Italian charcuterie, assorted olive, almond, grape, house-pickled vegetable, assorted cracker, herbed crostini*
- Seasonal Vegetable Display *fresh and grilled or roasted seasonal vegetable*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- Marigold mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette
- Garden romaine + mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch
- Caesar romaine, parmesan, house-made crouton, parmesan crisp, caesar dressing

ENTREE COURSE (Choice of 3 + 1 Vegan Option)

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|---|--|
| • Chicken Piccata <i>creamy piccata, fried caper gf</i> | • Filet of Sirloin <i>bourbon cream sauce gf</i> |
| • Mushroom Asiago Chicken <i>asiago cream sauce, wild mushroom gf</i> | • Airline Chicken Breast <i>lemon thyme marinated, chicken demi gf, df</i> |
| • Grilled Pork Tenderloin <i>garlic and herb marinated, pork jus gf, df</i> | • Seared Filet 6oz <i>filet, rosemary demi gf, df</i> |
| • Seared Salmon <i>lemon beurre blanc gf</i> | • Seared Halibut <i>chive beurre blanc gf</i> |
| • House Braised Short Rib <i>US Choice beef, beef jus gf, df</i> | |

Each served with your choice of one starch and one vegetable:

Starch: whipped yukon, caramelized leek whipped potato, smashed herbed redskin potato, roasted kale fingerling, roasted garlic whipped potato

Vegetable: grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot vert with caramelized shallot, roasted brussels sprout

VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

PASSED APPETIZERS (Choice of 3)

- **Wild Mushroom Crostini** *wild mushroom sauté, goat cheese, fresh herb, balsamic glaze veg*
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- **Bacon Wrapped Water Chestnut** *sweet soy glaze gf*
- **Caprese Skewer** *fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil veg, gf*
- **Kale Potsticker** *mae ploy, green onion vegan*
- **Smoked Salmon Blini** *crème fraîche, caviar*
- **Bacon Wrapped Date** *goat cheese stuffed, bacon wrapped, hot honey drizzle gf*
- **Gouda Croquette** *whole grain honey mustard aioli veg, gf*

SALAD COURSE (Choice of 1)

Salad course includes herbed focaccia with whipped butter

- **Marigold** *mixed green, strawberry, mandarin orange, feta, sliced almond, white balsamic vinaigrette*
- **Garden romaine** + *mixed greens, carrot thread, sweet pepper, local cherry tomato, house-made ranch*
- **Caesar romaine**, *parmesan, house-made crouton, parmesan crisp, caesar dressing*

BUFFET(Choice of 2 + 1 plated Vegan Option)

- **Chicken Piccata** *creamy piccata, fried caper gf*
- **Asiago Chicken** *asiago cream sauce, wild mushroom gf*
- **Boursin Stuffed Chicken** *rosemary chicken jus gf*
- **Beef Bourguignon** *traditional red wine braised beef stew gf, df*
- **Classic Braised Beef** *demi-glace gf, df*
- **Marinated Pork Loin** *garlic + herb, pork jus gf, df*
- **Seared Salmon** *lemon beurre blanc gf*
- **Grilled Mahi** *fresh pineapple salsa gf, df*
- **Chicken Milanese** *light lemon sauce, arugula salad gf, df*
- **Goat Cheese Ravioli** *lemon cream sauce veg*

Served with your choice of one starch and one vegetable:

Starch:

Whipped potato
Herb roasted fingerling potato
Chive whipped potato
Creamy grit cake
Smashed redskin potato
Wild rice pilaf
Truffled potato au gratin

Vegetable:

Heirloom baby carrot
Grilled asparagus- lemon zest
Haricot verts- caramelized shallot
Broccolini
Curry roasted cauliflower
Roast brussels sprouts
Ratatouille



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VEGAN ENTREES(Choice of 1)

Vegan Crab Cake

roasted red pepper aioli, arugula salad gf

Polenta Ratatouille

creamy polenta cake, ratatouille, basil oil gf

All packages include:

The meal experience of your choice: lotus / wildflower / marigold / orchid

China, flatware, and linens

Coffee and tea service following dinner

Service staff, cooks, manager and chef

Service charge and tax

Bar glassware can be rented for an additional fee

Pricing does not include after hours fees



**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

GF-gluten free, veg-vegetarian, DF-dairy free