

# Marigold Allergen Menu

## Passed Appetizers

### BACON WRAPPED WATER CHESTNUT

sweet soy glaze. **GF, SOY**

### BEEF TENDERLOIN CROSTINI

medium rare beef tenderloin\*. horseradish aioli. pickled red onion. **WHEAT, MILK**

### BEET CEVICHE

red beet. mandarin orange. fresh mint. citrus vinaigrette. corn tortilla crisp. **GF, VG**

### CAPRESE SKEWER

fresh mozzarella. local cherry tomato. balsamic glaze. fresh basil. **GF, V, MILK**

### CHICKEN + WAFFLE

petite waffle cone. crispy chicken. spicy bourbon maple syrup. chive. **EGG, MILK, WHEAT**

### FRIED GOAT CHEESE

herbed goat cheese. spiced apricot jam. **GF, V, EGG MILK**

### GREEN CHILI CHICKEN EMPANADA

cilantro crema. **WHEAT, MILK**

### MINI CRABCAKE

lump crab meat. cajun remoulade. **SHELLFISH/CRUSTACEAN, EGG, WHEAT**

### SHRIMP COCKTAIL

house-made cocktail sauce. **GF, CRUSTACEAN/SHELLFISH**

### SMOKED SALMON BLINI

crème fraiche. caviar. **FISH, MILK, WHEAT, EGG, TREE NUTS, SESAME, SOY**

### TRUFFLE DEVEILED EGGS

black lava salt. fresh chives. **GF, V, EGG**

### KALE POTSTICKER

mae ploy. green onion. **VG, SOY, WHEAT**

### WILD MUSHROOM CROSTINI

wild mushroom sauté. goat cheese. fresh herbs. balsamic glaze. **V, WHEAT, MILK**

### BACON WRAPPED GOAT CHEESE DATE

hot honey. **GF, MILK**

### BRIE PHYLLO CUP

whipped brie. apricot preserve. fresh thyme. **V, MILK, WHEAT**

### BUTTERNUT SQUASH TACO

mini flour tortilla. spiced butternut squash. Red cabbage slaw. cashew crema. cilantro. **VG, TREE NUTS, WHEAT**

### CORN BISQUE

ohio sweet corn bisque. chili oil. served warmed. **GF, V, MILK**

### ELOTE BRUSCHETTA

spiced aioli. charred corn. cotija. pickled fresno. cilantro. **V, WHEAT, MILK, EGG**

### SWEET POTATO CROQUETTE

maple sriracha aioli. **GF, V, MILK, EGG**

### GOUDA CROQUETTE

wholegrain honey mustard aioli. **GF, V, MILK, EGG**

### GRILLED SHRIMP SATAY

house pesto. **GF, CRUSTACEAN/SHELLFISH, MILK**

### MACERATED BERRY BRUSCHETTA

whipped feta. seasonal berries. mint. **V, WHEAT, MILK**

### PROSCIUTTO MELON SATAY

cantaloupe. fresh mozzarella. balsamic glaze. micro basil. **GF, MILK**

### SPINACH DIP PHYLLO CUP

spinach and sundried tomato dip. **V, MILK WHEAT**

### VEGAN CEVICHE

served on an Asian spoon. hearts of palm. red onion. mango. fresh lime juice. cilantro. corn tortilla crisp. **GF, VG**

## Stationary Appetizers

### SUMMER VEGETABLES DISPLAY

petite sweet pepper. cucumber. heirloom cherry tomato. grilled summer squash. grilled asparagus. Moroccan carrot dip. dill ranch. roasted red pepper hummus. **SESAME, WHEAT, MILK, EGG**

### WINTER VEGETABLES DISPLAY

petite sweet pepper. broccolini. heirloom carrot. roasted winter squash. roasted brussels sprouts. herb-roasted cauliflower. caramelized onion dip. ranch. red beet hummus. **MILK, SESAME**

### SHRIMP COCKTAIL

(4) jumbo lemon-poached shrimp. house-made cocktail sauce. lemon. tabasco. **CRUSTACEAN/SHELLFISH**

## RAW BAR

shrimp cocktail. seasonal oysters\*. crab claws. lobster salad. lemon. tabasco. mignonette. house-made cocktail sauce. herbed crostini. **CRUSTACEAN/SHELLFISH, SESAME, WHEAT, MILK, EGG**

## ANTIPASTI DISPLAY

assorted seasonal-inspired cheeses. marinated mozzarella. Italian charcuterie. assorted olives. almonds. grapes. house-pickled vegetables. assorted crackers. herbed crostini. **MILK, TREE NUTS, WHEAT, SESAME**

## FRESH FRUIT DISPLAY

seasonal melons. pineapple. grapes. fresh berries. whipped fruit dip. **MILK, EGG**

## MIDDLE EAST DIP STATION

traditional hummus. charred eggplant. tabbouleh. olive tapenade. grilled pita. mini naan. **SESAME, WHEAT, EGG, MILK, SOY**

## SALSA STATION

fresh salsa. salsa verde. black bean and corn salsa. house fried corn tortilla chips. house-made guacamole.

## SEASONAL CHEESE DISPLAY

assorted seasonal-inspired cheeses. dried fruit. almonds. grapes. assorted crackers. herbed crostini. **MILK, TREE NUTS, WHEAT, SESAME**

## WARM DIP STATION

spinach and artichoke. Buffalo chicken. jalapeño popper + bacon dips. house fried corn tortilla. herbed crostini. **WHEAT, MILK**

## WARM SOFT PRETZEL DISPLAY

whole grain honey mustard. stadium mustard. "fat tire" beer cheese dip. **MILK, WHEAT**

## *Sliders Display*

### BBQ BACON

cheddar cheese. crisp bacon. bbq sauce. shredded lettuce. **MILK, WHEAT, SESAME**

### BUFFALO CHICKEN

crispy chicken thigh. spicy garlic sauce. dill pickle chip. mixed greens. house-made ranch. **MILK, WHEAT, SOY, SESAME**

### CHICKPEA SLIDER

crispy polenta cake. pickled vegetable slaw. vegan curry aioli. **VG, WHEAT, SESAME**

### KOREAN FRIED CHICKEN

fried chicken thigh. korean bbq sauce. kimchi slaw. micro sprouts. **MILK, WHEAT, SESAME**

*~sliders continued~*

### MARIGOLD SMASHBURGER

american cheese. dill pickle chip. secret sauce. shredded lettuce. **MILK, WHEAT, EGG, SESAME**

### MEMPHIS PULLED PORK

memphis style bbq sauce. cabbage + carrot slaw. **MILK, WHEAT, SESAME**

### MUSHROOM + BLACK BEAN BURGER

chipotle aioli. crispy onion. mixed greens. **VG, WHEAT, SESAME**

### PULLED BEEF SHORT RIB

horseradish aioli. arugula. crispy onion. **MILK, WHEAT, EGG, SESAME**

## *Sushi by Sushi 86*

*all served with tamari, wasabi, and pickled ginger.*

### CLASSIC PACKAGE

california roll. spicy tuna roll. salmon and avocado roll. **SOY, CRUSTACEAN/SHELLFISH, FISH**

### MARIGOLD PACKAGE

california roll. spicy tuna roll. salmon and avocado roll. (2) chef's choice seasonal rolls. **SOY, CRUSTACEAN/SHELLFISH, FISH**

### PREMIERE PACKAGE

california roll. spicy tuna roll. salmon and avocado roll. (2) chef's choice large rolls. **SOY, CRUSTACEAN/SHELLFISH, FISH**

## *Mini Naan Pizzas*

### BUFFALO CHICKEN

spicy garlic sauce. pulled chicken. mozzarella. house-made ranch. micro celery. **WHEAT, EGG, SESAME, MILK, SOY**

### CLASSIC

red sauce. fresh mozzarella. charred pepperoni. **WHEAT, EGG, MILK, SESAME, SOY**

### MARGHERITA

garlic and herb oil. fresh mozzarella. roasted tomato. balsamic glaze. fresh basil. **WHEAT, EGG, MILK, SESAME, SOY**

### MEMPHIS BBQ

pulled chicken. caramelized onion. cheddar cheese. **WHEAT, EGG, MILK, SESAME, SOY**

### WINTER SQUASH

goat cheese. brown butter stewed onions. fried sage. **WHEAT, EGG, MILK, SESAME, SOY**

### GRILLED PEACH AND PROSCIUTTO

ricotta. grilled peach. crispy prosciutto. balsamic glaze. fresh basil. **WHEAT, EGG, MILK, SESAME, SOY**

## Salads

*all plated entrées are served with the garden salad, house-made herbed focaccia, and whipped butter rosettes. upgrade to herbed olive oil for dipping instead of butter. **WHEAT, SOY, EGGS, MILK***

### GARDEN SALAD

romaine and mixed greens. carrot threads. sweet peppers. local cherry tomatoes. house-made ranch dressing. **MILK**

### MARIGOLD SALAD

mixed greens. strawberries. mandarin oranges. feta. sliced almonds. white balsamic vinaigrette. **MILK, TREE NUTS**

### TRADITIONAL WEDGE SALAD

iceberg wedge. local cherry tomatoes. bacon. blue cheese. chives. buttermilk-blue cheese dressing. **MILK, EGG, SESAME**

### CLASSIC CAESAR SALAD

romaine. parmesan cheese. house-made ciabatta croutons. parmesan crisp. caesar dressing. **MILK, EGG, WHEAT**

### CHICKPEA SALATA

green city growers bibb. turmeric-spiced chickpeas. sunflower seeds. diced cucumbers. pickled red onion. lemon-tahini dressing. **TREE NUTS(SUNFLOWER SEEDS), SESAME**

### HEIRLOOM TOMATO SALAD

fresh mozzarella. arugula. pickled red onion. micro basil. balsamic glaze. **MILK**

### APPLE-PECAN SALAD

green city growers bibb. shaved local apple. pickled red onion. candied pecans. blue cheese. cider vinaigrette. **TREE NUTS, MILK**

### BEET AND ORANGE

arugula. beets. orange supremes. goat cheese. almonds. whole grain mustard vinaigrette. **MILK, TREE NUTS**

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## Plated Entrees

### CHICKEN PICCATA

smashed herb-roasted redskins. broccolini. creamy lemon caper sauce. fried capers. **GF, MILK**

### MARINATED ROSEMARY AIRLINE CHICKEN BREAST

fingerling potato. wilted kale. roast butternut squash. chicken jus. **GF, DF**

### ASIAGO CHICKEN

roasted garlic whipped potato. caramelized shallot haricot verts. wild mushrooms. asiago cream sauce. **GF, MILK**

### LEMON THYME AIRLINE CHICKEN BREAST

fingerling potato. roasted tomato. asparagus. lemon zest. thyme chicken demi. **GF, DF**

### CLASSIC BRAISED BEEF

whipped potato. broccolini. beef demi-glace. **MILK**

### FILET OF SIRLOIN\*

buttermilk whipped potato. sautéed haricot verts. caramelized onion. sautéed wild mushroom. bourbon cream sauce. **GF, MILK**

### MARIGOLD BRAISED SHORT RIB

shagbark grit cake. heirloom carrots. thyme demi-glace. pickled onion + herb salad. **GF, MILK**

### PETITE FILET\*

cooked medium rare. truffled whipped potato. grilled asparagus. red wine reduction. **GF, MILK**

### PORK OSSO BUCCO

16oz braised pork shank. chive spaetzle. bacon brussels sprouts. pork jus. **WHEAT, SOY**

### HERB-BRINED PORKLOIN

sweet potato hash. apple cider gastrique. **SOY**

### APRICOT GLAZED SALMON\*

tri-colored quinoa. apricot. toasted almond. grilled asparagus. fresh herbs. **SOY, TREE NUTS, FISH**

### SEARED SALMON\*

roasted fingerling potato. pickled red onion. fresh herb. buttered broccolini. honey-mustard glaze. **GF, FISH, MILK**

### PAN SEARED HALIBUT

toasted couscous. fresh snap pea. sweet corn. roasted tomato. arugula. chive beurre blanc. **FISH, MILK**

### MUSHROOM-DUSTED HALIBUT

roasted root vegetables. truffle beurre blanc. **GF, FISH, MILK**

*~Vegan Options~*

### CHICKPEA POLENTA CAKE

ratatouille. basil oil. balsamic reduction. micro basil. **GF**

### FALAFEL CAKE

charred eggplant purée. pickled turnip salad. spicy tahini. **GF, SESAME**

### PORTABELLA MUSHROOM STEAK

marinated + grilled portabella mushroom. spiced couscous. **WHEAT, SOY, SESAME**

### VEGAN CRAB CAKE

marinated artichoke + hearts of palm. roasted red pepper aioli. arugula + roasted tomato salad. **GF**

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## Buffet Entrees

*Includes garden salad, choice of 1 veg and 1 starch side, house-made herbed focaccia, and whipped butter.*

**WHEAT, SOY, EGGS, MILK**

### CHICKEN PICCATA

creamy lemon caper sauce. **GF, MILK**

### ASIAGO CHICKEN

wild mushrooms. asiago cream sauce. **GF, MILK**

### BOURSIN-STUFFED CHICKEN BREAST

rosemary chicken jus. **GF, MILK**

### CHICKEN MILANESE

crispy seared chicken breast. fresh lemon. arugula. heirloom tomato. pickled red onion. balsamic glaze. **EGG, WHEAT**

### BEEF BOURGUIGNON

traditional red wine-braised beef stew. **GF, DF**

### CLASSIC BRAISED BEEF

demi-glace. **GF, DF** \*\*\*\*\*

### MARIGOLD BRAISED SHORT RIB

thyme demi-glace. **GF, DF**

### MARINATED PORK LOIN

garlic + herb. pork jus. **GF, DF, SOY**

### GRILLED MAHI-MAHI

fresh pineapple salsa. **GF, DF, FISH**

### SEARED SALMON\*

lemon beurre blanc. **GF, FISH**

### GOAT CHEESE RAVIOLI

lemon cream sauce. **V, MILK, WHEAT, EGG**

*~Vegan Options~*

### CHICKPEA POLENTA CAKE

ratatouille. **GF, VG**

### FALAFEL CAKE

spicy tahini. **GF, VG, SESAME**

## Buffet Sides - Starches

WHIPPED POTATOES. **GF, MILK**

CHIVE WHIPPED POTATOES. **GF**

SMASHED REDSKIN POTATOES. **GF, DF**

HERB-ROASTED FINGERLING POTATOES. **GF, DF**

*~Buffet Sides - Starches Continued~*

TRUFFLED POTATO AU GRATIN. **GF, MILK**

CREAMY GRIT CAKE. **GF, MILK**

WILD RICE PILAF. **GF, DF**

### COUSCOUS

roast butternut squash. wilted kale. dried cranberry. whole grain vinaigrette. **DF, WHEAT**

## Buffet Sides - Vegetables

HEIRLOOM BABY CARROTS. **GF, MILK**

### HARICOT VERTS

caramelized shallot. **GF, DF**

STEAMED BROCCOLINI. **GF, MILK**

### GRILLED ASPARAGUS

lemon zest. **GF**

CURRY ROASTED CAULIFLOWER. **GF, DF**

ROASTED BRUSSELS SPROUTS. **GF, DF**

RATATOUILLE. **GF, DF**

## Dinner Stations

### CARVING STATION

#### SLOW-ROASTED HERB-CRUSTED STRIP LOIN\*

jus. horseradish crème fraiche. **MILK**

house-baked roll. whipped butter. **WHEAT, MAY CONTAIN: EGG, MILK, TREE NUTS, PEANUTS, SOY**

\*\*UPGRADE TO BEEF TENDERLOIN

#### CARVED ROASTED SALMON

lemon-dill crème fraiche. herbed crostini. **MILK, WHEAT, FISH**

### MASHED POTATO BAR

#### WHIPPED POTATO + SWEET POTATO

**TOPPINGS:** chopped bacon. green onion. cheddar cheese. roasted corn. crispy onion. sour cream. **MILK**

### STREET TACO STATION

**PROTEINS:** shredded beef barbacoa. salsa verde pulled chicken. chili-spiced wild mushrooms, peppers, and onions.

**TOPPINGS:** salsa verde + tomato salsa. cilantro crema. queso fresco. shredded lettuce. pickled red onions. hot sauce. flour tortillas + corn tortillas, tortilla chips. **MILK, WHEAT**

~Dinner Stations continued~

### **SOUTHERN COMFORT STATION**

#### **WHITE CHEDDAR MAC AND CHEESE**

rosemary panko topping. **WHEAT, MILK**

#### **HOUSE-FRIED CHICKEN**

served with cholula hot sauce + tabasco. **WHEAT, MILK**

#### **HEIRLOOM BABY CARROTS. MILK**

### **SECRET GARDEN**

#### **SUMMER CHOPPED**

romaine + iceberg. charred sweet corn. heirloom cherry tomato. diced mixed peppers. pickled red onion. herb vinaigrette. **GF, VEGAN**

#### **CLASSIC CAESAR.**

chopped romaine. parmesan. house-made ciabatta croutons. caesar dressing. **V, WHEAT, MILK**

#### **SUMMER BERRY SALAD**

mixed greens. strawberries. blueberries. mandarin oranges. toasted almond. white balsamic vinaigrette. **GF, VG, TREENUTS**

#### **HEIRLOOM TOMATO + MOZZARELLA**

cherry tomato. marinated ciliegine mozzarella. arugula. pickled red onion. balsamic glaze. micro basil. **GF, V**

#### **WINTER CHOPPED**

romaine + iceberg. apple. crispy bacon. crumbled white cheddar. pickled red onion. house-made ranch. **GF**

#### **ORZO ARUGULA SALAD**

red + golden beets. toasted walnut. lemon vinaigrette. **VG**

#### **AUTUMN SALAD**

chopped kale. roasted butternut squash. dried cranberry. chopped pecan. pickled red onion. crispy quinoa. cider vinaigrette. **GF, VG**

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## ***Small Plates***

#### **CHICKEN MILANESE**

crispy seared chicken breast. fresh lemon. arugula. heirloom tomato. pickled red onion. torn burrata. balsamic glaze. **WHEAT, MILK, EGG**

#### **CLASSIC BRAISED BEEF**

house-braised pot roast. chive whipped potato. heirloom baby carrot. demi-glaze. **GF, MILK**

~Small Plates Continued~

#### **HOUSE-MADE EMPANADAS**

choice of green chicken chili OR roasted vegetable. tomato avocado salsa. cilantro crema. **WHEAT, MILK**

#### **JUMBO CRAB CAKE**

cajun rémoulade. **WHEAT, EGG, MILK**

#### **VEGAN CRAB CAKE**

hearts of palm. marinated artichoke. vegan red pepper aioli. **GF, VG**

#### **BLACKENED SHRIMP + GRITS**

white cheddar grits. roasted corn + poblano sauté. green onion. **GF, MILK, SHELLFISH/CRUSTACEAN**

#### **POKE BOWL**

sushi rice. edamame. cucumber. carrot. watermelon radish. sesame soy glaze. micro cilantro. **SOY, SESAME**  
with marinated watermelon. **GF, VG**  
with marinated ahi tuna. **GF, FISH**

#### **BEET + GOAT CHEESE RAVIOLI**

spiralized beet. lemon cream sauce. **V, WHEAT, EGG, MILK**

#### **SWEET POTATO + BROWN BUTTER PIEROGI**

house-made. pan-seared. nutmeg crème fraiche. fried sage. **V, WHEAT, EGG, MILK**

#### **ROASTED VEGETABLE RAVIOLI**

spring vegetables. roasted tomato. light pesto sauce. **V, WHEAT, EGG, MILK**

#### **WHITE CHEDDAR + LEEK PIEROGI**

house-made. pan-seared. chive crème fraiche. **V, WHEAT, EGG, MILK**

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