



## BREAKFAST BUFFETS AT THE MARSH

*Includes regular and decaf Peace coffee*

### **Classic Continental**

*Assortment of Marsh-Made Muffins & Scones*

*Served with Orange Juice*

### **Whole Grain Energy**

*Steel-Cut Oatmeal with Brown Sugar, Raisins & Skim Milk*

*Add berries, bananas or walnuts*

### **The Marsh Continental**

*Assortment of Marsh-Made Muffins & Scones*

*Served with Fresh Fruit and Greek Yogurt & Granola Parfait*

### **Breakfast Skillet** *(minimum 8)*

*Andouille Sausage, Scrambled Egg, Red Potatoes, Peppers,  
Onion, Cheese, with Seasonal Fresh Fruit*

### **Business Buffet**

*The Marsh Scrambled Eggs*

*with Fresh Spinach, Smoked Tomato and Brie*

*Served with Applewood Smoked Bacon, Fresh Fruit*

*and your choice of Rosemary Roasted Baby Red*

*Potatoes or Cheesy Baked Hashbrowns*

### **Marsh Protein Boost**

*Breakfast Sandwich with Scrambled Egg, Canadian Bacon*

*& Cheddar Cheese on Whole Wheat English Muffin*

*Served with Greek Yogurt & Granola Parfait*

### **Huevos Rancheros Casserole** *(minimum 8)*

*Chorizo, Beans, Scrambled Eggs, Pico de Gallo, Cheese,  
Lettuce, Corn Chips on side, with Seasonal Fresh Fruit*

## ADD-ON BREAKFAST ITEMS

**Cut Fresh Fruit**

**Greek Yogurt, Fruit & Granola Parfait**

**Muffin or Scone**

**Marsh Made Granola Bar**

**Scrambled or Hard Boiled Egg**

**White, Wheat or Multigrain Toast**

**Gluten Free Toast**

**Rosemary Roasted Baby Red Potatoes**

**Applewood Smoked Bacon**



# LUNCH AT THE MARSH

## DELI BUFFETS

*Served with Soup de Jour and Field Greens Salad*

### Classic

*Ham, Turkey, Roast Beef, Cheddar Cheese,  
Swiss Cheese, Smoked Gouda  
Lettuce, Tomato, Pickles, Rolls, Assorted Condiments*

### Wrap Assortment

*Choose two:  
Mediterranean, Southwest Chicken, Chicken Caesar,  
Turkey Apple Gouda, Turkey BLT*

## SANDWICHES AND WRAPS

*Box Lunch add \$2.95/person, includes Kettle Chips, Fresh Fruit, Cookie and Bottled Water*

### Oven Roasted Turkey Sandwich

*Field Greens, Cranberry Sage Aioli on Multigrain Bread*

### Ham and Brie Sandwich

*Green Leaf Lettuce, Dijon Mustard Aioli on Baguette*

### Deli Salad Sandwich

*Egg, Tuna or Chicken Salad,  
Green Leaf Lettuce, Tomato on Multigrain Bread*

### Roasted Vegetable Sandwich

*Bell Pepper, Carrot, Asparagus, Red Onion,  
Feta Cream Cheese on Toasted Naan*

### Mediterranean Wrap

*Hummus, Crisp Vegetables, Kalamata Olives*

### Southwest Chicken Wrap

*Seasoned Grilled Chicken, Field Greens,  
Pico de Gallo, Avocado*

### Chicken Caesar Wrap

*Grilled Chicken Breast, Romaine,  
House Caesar Dressing, Parmesan*

### Turkey Apple Gouda Wrap

*Turkey Breast, Green Apple, Smoked Gouda, Dijon Mustard*

### Turkey BLT Wrap

*Turkey Breast, Applewood Smoked Bacon,  
Lettuce, Tomato, Garlic Aioli*

## SALAD BUFFETS

*Includes fresh bread assortment | Add shrimp, chicken, salmon, steak or tofu*

### Farm Garden

*Field Greens, Romaine, Grilled Chicken, Cucumber, Tomato,  
Carrot, Bell Pepper, Peas, Corn, Blue Cheese, Cheddar, Croutons,  
Candied Nuts, House Herb Dressing, Buttermilk Chive Dressing*

### The Marsh

*Field Greens, Cucumber, Tomato, Carrot,  
Parmesan Cheese, Croutons, House Herb Dressing*

### Classic Caesar

*Parmesan Cheese, Croutons, House Caesar Dressing*

### Quinoa

*Arugula, Pistachios, Dried Figs, Poached Pear, Citrus Vinaigrette*

### Berry Balsamic

*Field Greens, Mixed Berries, Candied Walnuts,  
Blue Cheese, Berry Balsamic Vinaigrette*

### Classic Cobb

*Romaine, Ham, Turkey, Avocado, Tomato,  
Blue Cheese, Egg, Bacon, Buttermilk Chive Dressing*



## LUNCH AT THE MARSH

### ENTREE BUFFETS

*Includes Marsh Salad and Fresh Bread*

#### **The Marsh Fresh Bowl**

*Braised Pulled Pork, Grilled Chicken, Black Beans,  
Seasoned Rice, Greens, Corn, Pico de Gallo,  
Salsa, Guacamole, Sour Cream, Shredded Cheese  
Served with Blue Corn Chips*

#### **Roasted Vegetable Pesto Penne Pasta**

*Assorted Seasonal Vegetables, Basil Pesto*

#### **Lasagna**

*Traditional with Meat or Veggie 3-Cheese*

#### **Chicken Florentine Fettucine**

*Grilled Chicken, Spinach, Diced Tomato,  
Alfredo, Parmesan*

#### **Butternut Squash Ravioli**

*Balsamic Sage Brown Butter, Crumbled Pistachio*

#### **Autumn Picnic** *(minimum 10)*

*Bacon, Fig, Arugula & Roasted Turkey Wrap  
Sweet Potato Salad and Carrot Ginger Soup*

#### **Beef Teriyaki & Mixed Vegetable Kabobs**

#### **Chicken Fajita Bowl**

*Sauteed Fajita Vegetables, Soft Tortillas,  
Rice & Beans, Sour Cream  
Change to Shrimp or Beef*

#### **Beef Stroganoff**

*Mushrooms, Egg Noodles*

#### **Green Enchiladas**

*Chicken, Cheese, Beans and Rice*

#### **Wild Rice Meatloaf**

*Caramelized Onion Gravy, Buttermilk Chive  
Mashed Potatoes & Roasted Mixed Vegetables*

#### **Deep Dish Quiche**

*Soup and Salad*

#### **Jamaican Jerk Chicken** *(minimum 10)*

*Coconut Red Beans and Rice, Mango Slaw*

#### **Lemongrass Coconut Chicken**

*Assorted Vegetables, Mango Chutney, Jasmine Rice*

### SOUPS

**Creamy Tomato Basil**

**Carrot Ginger**

**Spinach Lentil**

**Butternut Squash Apple**

**Marsh Chicken Vegetable**

**White Bean Chicken Chili**

**Chicken Wild Rice**

**North African Chickpea**

**Creamy Wild Mushroom**

**White Seafood Chowder**

**Vegetable Beef Barley**

**Classic Beef Chili**



## STARTERS AT THE MARSH

### PLATTERS

*Small - serves 15-20; Large - serves 25-30*

#### **Fresh Fruit**

Small | Large

*Melon, Pineapple, Berries*

#### **Relish**

Small | Large

*Crisp Veggies, Pickles, Assorted Olives*

#### **Fresh Vegetable Crudité**

Small | Large

*Roasted Red Pepper Dip*

#### **Grilled and Roasted Vegetables**

Small | Large

*Rosemary Aioli*

#### **Fiesta Sampler**

Small | Large

*Chips, Salsa & Fresh Guacamole*

#### **Deli Platter**

Small | Large

*Sliced Meats and Cheeses, Rolls & Condiments*

#### **Mediterranean**

Small | Large

*Hummus, Olive Tapenade,  
Grilled and Toasted Pita Bread*

#### **Whole Poached Salmon**

serves 50

*Traditional Accompaniments*

#### **Classic Jumbo Shrimp Cocktail**

Market Price

*Cocktail Sauce & Lemon Wedges*

#### **Local and Imported Cheeses**

Small | Large

*Assorted Crackers and Flatbreads*

#### **Whole Baked Brie in Puff Pastry**

serves 15-20

*Sliced Green Apples*

#### **Warm Artichoke Goat Cheese Gratin**

serves 30-40

*Baguette Toasts*

#### **Mango and Pineapple Salmon Filet**

*Serves 20*

#### **Fresh Sugar Snap Peas**

Small | Large

*Black Sesame, Kosher Salt*



## STARTERS AT THE MARSH

### SMALL BITES

*Priced per dozen - Minimum 4 dozen of each order*

#### **Caprese Salad Skewers**

*Grape Tomatoes, Fresh Mozzarella, Basil, Balsamic*

#### **Crab Cucumber Cups**

*Dill Crème Fraiche*

#### **Classic Bruschetta**

*Tomatoes, Basil and Olive Oil on Crostini*

#### **Endive**

*Blue Cheese Mousse, Marcona Almonds & Honey*

#### **Classic Deviled Eggs**

*Fresh Chives, Smoked Paprika*

#### **Olive & Roasted Red Pepper Crostini**

*Fresh Herbs and Balsamic*

#### **Smoked Salmon Crostini**

*Caper Cream Cheese and Red Onion*

#### **Mini Spanakopita**

*Phyllo Pastry, Spinach & Feta*

#### **Shrimp & Sausage Skewers**

*Ginger Citrus Glaze*

#### **Squash & Smoked Gouda Quesadillas**

*Cranberry Salsa*

#### **Crab Cakes**

*Chive Crème Fraiche*

#### **Bacon & Blue Gougeres** | \$32.95

*Savory Cheese Puff*

#### **Chicken Satays**

*Peanut Cilantro Lime Sauce*

#### **Crab Stuffed Baby Bella Mushrooms**

#### **Wild Mushroom Crostini**

*Honey Whipped Chevre, Shallots and Truffle Salt*

#### **Wild Rice Meatballs**

*Onion Sour Cream, Lingonberry Sauce*

#### **Szechuan Sesame Meatballs**

#### **“Mom’s Stuffed Peppers” Meatballs**

#### **Mini Green Enchiladas**

*Chicken and Cheese*

#### **Devils on Horseback**

*Bacon Wrapped Bleu Cheese Stuffed Dates*

#### **Sweet Miso Glazed Pork Belly**

#### **Beef Tenderloin Crostini**

*Rosemary Cream Cheese, Mushroom Ragout*

#### **Jamaican Jerk Chicken Quesadilla**

*Red Pepper, Onion, Cheddar, Sriracha Lime Cilantro Sauce*

#### **Chorizo Quesadilla**

*Black Beans, Cotija Cheese, Lime Zest Crema*

#### **Fig Jam and Brie on Puff Pastry**

*Arugula Chiffonade*

#### **Braised Pulled Pork Sliders**

*with Cheddar and Slaw*

#### **Indian Curried Chicken Salad Canape**

*on Puff Pastry*

#### **Grilled Steak Bites** | 10-12 | 20-24

*Button Mushroom, Haystraw Onion, Roasted Red Pepper*

*Bloody Mary, Horseradish, or Bernaise on the side*



## DINNER AT THE MARSH

### ENTREE BUFFETS

*Minimums apply - please inquire*

*Includes Field Greens and Rolls*

**Choice of Two Sides:** *Buttermilk Chive Mashed Potatoes, Herbed Quinoa & Farro, Jasmine Rice, Rosemary Roasted New Potatoes, Sweet Potato Puree, Roasted Mixed Vegetables, Steamed Asparagus*

*Additional side, add \$1.95 per person*

#### **Mac & Cheese Gratin**

*Three Cheeses, Herbed Bread Crumb Crust*

#### **Choice of Lasagna**

*Roasted Vegetable, Wild Mushroom or Meat Bolognese*

#### **Florentine Chicken Breast**

*Spinach & Cheese Stuffed, Roasted Tomatoes, Creamy Chive Sauce*

#### **Lemongrass Coconut Chicken**

#### **Wild Rice Meatloaf**

*Beef & Pork, Caramelized Onion Gravy*

#### **Broiled Salmon**

*Grainy Mustard & Tarragon Sauce*

#### **Prime Rib** *(minimum 15)*

*Au Jus, Horseradish Sour Cream*

#### **Roasted Pork Loin w/ Rosemary & Garlic**

*Roasted Red Pepper and Golden Raisin Sauce*

#### **Braised Beef Tenderloin Tips**

*Wild Mushroom & Red Wine Sauce*

#### **Chicken Fajitas**

*Sauteed Fajita Vegetables, Soft Tortillas, Rice & Beans, Sour Cream and Guacamole  
Shrimp or Beef - add \$2.95 ea.*

#### **Traditional Roast Turkey Dinner** *(minimum 15)*

*Sage Stuffing, Roasted Root Vegetable Mash, Gravy, Green Beans and Cranberry Sauce*

#### **Paella** *(minimum 16)*

*Mussels, Chicken, Sausage, Shrimp, Clams, Saffron Arborio Rice*

### PLATED ENTREES

*Minimums apply - please inquire*

*Includes Field Greens and Rolls*

**Choice of Two Sides:** *Buttermilk Chive Mashed Potatoes, Herbed Quinoa & Farro, Jasmine Rice, Roasted New Potatoes, Sweet Potato Puree, Roasted Mixed Vegetables, Steamed Asparagus*

#### **Pan Roasted Rainbow Trout**

*Lemon Caper Sauce*

#### **Broiled Salmon**

*Grainy Mustard & Tarragon Sauce*

#### **Wild Rice & Cranberry Stuffed Acorn Squash**

#### **Florentine Chicken Breast**

*Spinach & Cheese Stuffed, Roasted Tomatoes, Creamy Chive Sauce*

#### **Shrimp Scampi**

#### **Pecan Crusted Walleye** *(minimum 48)*

*Grand Marnier Remoulade Sauce*

#### **Rosemary & Garlic Pork Loin**

*Roasted Red Pepper and Golden Raisin Sauce*

#### **Wild Rice Meatloaf**

*Beef & Pork, Caramelized Onion Gravy*

#### **Pepper-Crusted Beef Tenderloin**

*Herb Shallot Butter*



## ADD-ONS AND DRINKS AT THE MARSH

### SNACKS, TREATS & SWEETS

*All baked goods made by hand, in house.*

**House Fruit & Nut Trail Mix**

**Assorted Mixed Nuts**

**Marsh-Made Granola Bars**

**Marsh-Made Seasoned Popcorn**

*Chili & Lime or Parmesan*

**Kettle Chips**

**Dark Chocolate Covered Dried Apricots**

**Mini Fruit Skewers**

**Cut Fruit**

**Assorted Cookies**

**Assorted Bars**

**Chocolate Covered Strawberries**

**Almond Cookies**

**Coconut Macaroons**

**House Made Caramel Corn with Peanuts**

### DESSERTS

**Baked Apple Crisp**

*Vanilla Whipped Cream*

**Cheesecakes**

*Assorted Flavors - please inquire*

**Raspberry Almond Cake** *(whole cake only)*

**Chocolate Salted Caramel Cake** *(whole cake only)*

**Flourless Chocolate Truffle Cake**

*Berry Compote*

**Assorted Tiny Sweets**

*Please inquire; Variety of 3*

**Lemon Coconut Cake** *(whole cake only)*

### NON-ALCOHOLIC BEVERAGES

**Peace Coffee**

**Apple Cider**

**Assorted Sodas**

**Iced Tea**

**Hot Tea**

**Marsh Blend Fruit Juice Punch**

**Herb & Citrus Infused Water**

**Bottled Water**

**Lemonade**

**San Pellegrino** *plain*

**Grab & Go Milk** *Chocolate or Plain*

**Raspberry White Chocolate Hot Cocoa**