Breakfast Buffets at The Marsh

Includes regular and decaf Peace coffee

**Classic Continental** | $10.95
- Assortment of Marsh-Made Muffins & Scones
- Served with Orange Juice

**Whole Grain Energy** | $10.95
- Steel-Cut Oatmeal with Brown Sugar, Raisins & Skim Milk
- Add berries, bananas or walnuts $0.75 per item, per person

**The Marsh Continental** | $16.95
- Assortment of Marsh-Made Muffins & Scones
- Served with Fresh Fruit and Greek Yogurt & Granola Parfait

**Business Buffet** | $18.95
- 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** | $16.95
- Breakfast Sandwich with Scrambled Egg, Canadian Bacon & Cheddar Cheese on Whole Wheat English Muffin
- Served with Greek Yogurt & Granola Parfait

### Add-On Breakfast Items

- Cut Fresh Fruit | $5.95
- Greek Yogurt, Fruit & Granola Parfait | $6.95
- Muffin or Scone | $2.95
- Marsh Made Granola Bar | $2.95
- Scrambled or Hard Boiled Egg | $1.95

### White, Wheat or Multigrain Toast | $1.95

- Gluten Free Toast | $2.50
- Rosemary Roasted Baby Red Potatoes | $3.75
- Applewood Smoked Bacon | $3.95

### Beverages

- Peace Coffee | $38/gallon | $22/airpot
- Apple Cider | $42/gallon
- Hot Chocolate | $42/gallon
- Assorted Sodas | $2.50/each
- Lemonade | $34/gallon
- Iced Tea | $34/gallon
- Hot Tea | $2.50/each
- Marsh Blend Fruit Juice Punch | $42/gallon

- Herb & Citrus Infused Water | $12.95/gallon
- Bottled Waters Still or Sparkling | $2.75/each
- San Pellegrino Orange or Lemon | $3.00/each
- Freshly Squeezed Orange Juice | $42/gallon
- Grab & Go Milk Chocolate or White | $3.25/each
Lunch At The Marsh

Deli Buffets
Served with Soup de Jour and Field Greens Salad

**Classic** | $20.95
---|---
Ham, Turkey, Roast Beef, Cheddar Cheese,
Swiss Cheese, Smoked Gouda
Lettuce, Tomato, Pickles, Rolls, Assorted Condiments

**Wrap Assortment** | $20.95
---|---
Choose two:
Mediterranean, Southwest Chicken, Chicken Caesar,
Turkey Apple Gouda, Turkey BLT

Sandwiches And Wraps
$14.95

Choose two; Served with Kettle Chips and Fresh Fruit
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

**Creamy Tomato Basil**

**Marsh Chicken Vegetable**

**Creamy Wild Mushroom**

**Carrot Ginger**

**White Bean Chicken Chili**

**White Seafood Chowder**

**Spinach Lentil**

**Chicken Wild Rice**

**Vegetable Beef Barley**

**Butternut Squash Apple**

**North African Chickpea**

**Classic Beef Chili**
LUNCH AT THE MARSH

The Marsh Fresh Bowl | $20.95
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; no additional salad or bread

SALAD BUFFETS
Includes fresh bread assortment
Add shrimp ($7.95), chicken ($5.95), salmon ($7.95), steak ($7.95) or tofu ($3.95)

Farm Garden | $20.95
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 | $12.95
Field Greens, Cucumber, Tomato, Carrot,
Parmesan Cheese, Croutons, House Herb Dressing

Classic Caesar | $12.95
Parmesan Cheese, Croutons, House Caesar Dressing

Red Quinoa | $15.95
Arugula, Pistachios, Dried Figs, Poached Pear, Citrus Vinaigrette

Berry Balsamic | $14.95
Field Greens, Mixed Berries, Candied Walnuts,
Blue Cheese, Berry Balsamic Vinaigrette

Classic Cobb | $16.95
Romaine, Ham, Turkey, Avocado, Tomato,
Blue Cheese, Egg, Bacon, Buttermilk Chive Dressing

ENTREE BUFFETS
Under 10 people, 1 choice; Over 10 people, 2 choices
Includes Marsh Salad and Fresh Bread

Roasted Vegetable Pesto Penne Pasta | $19.95
Assorted Seasonal Vegetables, Basil Pesto

Lasagna | $19.95
Traditional with Meat or Veggie 3-Cheese

Chicken Florentine Fettucine | $19.95
Grilled Chicken, Spinach, Diced Tomato,
Alfredo, Parmesan

Crab & Shrimp Cakes | $20.95
Steamed Asparagus, Lemon Old Bay Aioli,
Herb Roasted Potatoes

Lemongrass Coconut Chicken | $20.95
Assorted Vegetables, Mango Chutney, Jasmine Rice

Wild Rice Meatloaf | $20.95
Caramelized Onion Gravy, Buttermilk Chive
Mashed Potatoes & Roasted Mixed Vegetables
STARTERS AT THE MARSH

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

Fresh Fruit
Small - $50 | Large - $75
Melon, Pineapple, Berries

Relish
Small - $24 | Large - $36
Crisp Veggies, Pickles, Assorted Olives

Fresh Vegetable Crudité
Small - $42 | Large - $62
Roasted Red Pepper Dip

Grilled Veggies
Small - $52 | Large - $78
Rosemary Aioli

Fiesta Sampler
Small - $42 | Large - $62
Chips, Salsa & Fresh Guacamole

Deli Platter
Small - $62 | Large - $93
Sliced Meats and Cheeses, Rolls & Condiments

Mediterranean
Small - $48 | Large - $72
Hummus, Babaghanouj, Zesty Feta Dip, Grilled Pita Bread

Whole Poached Salmon
$225 serves 50
Traditional Accompaniments

Chilled Jumbo Shrimp
Market Price
Cocktail Sauce & Lemon Wedges

Artisan Cheese Platter
Small - $70 | Large - $98
Fresh Fruit and Flatbread

Whole Baked Brie in Puff Pastry
$55 serves 15-20
Fresh Berries & Sliced Apples

Artichoke & Goat Cheese Gratin
$80 serves 30-40
Grilled Focaccia

SMALL BITES
Priced per dozen - Minimum 4 dozen of each order

COLD

Caprese Salad Skewers | $28.95
Grape Tomatoes, Fresh Mozzarella, Basil, Balsamic

Crab Cucumber Cups | $36.95
Dill Crème Fraiche

Classic Bruschetta | $28.95
Tomatoes, Basil & Olive Oil on Crostini

Endive | $28.95
Blue Cheese Mousse, Marcona Almonds & Honey

Classic Deviled Eggs | $26.95
Fresh Chives, Smoked Paprika

Olive & Roasted Red Pepper Crostini | $28.95
Fresh Herbs and Balsamic

Passionfruit Prosciutto & Fresh Mint | $36.95
on Honey Shortbread

Smoked Salmon Crostini | $30.95
Caper Cream Cheese and Red Onion

Foie Gras & Fig Jam Sliders | $36.95

HOT

Mini Spanakopita | $28.95
Phyllo Pastry, Spinach & Feta

Shrimp & Sausage Skewers | $36.95
Ginger Citrus Glaze

Polenta & Wild Mushroom Bites | $32.95
Fresh Parsley & Reduced Sherry

Squash & Smoked Gouda Quesadillas | $30.95
Cranberry Salsa

Walleye Cakes | $36.95
Chive Crème Fraiche

Bacon & Blue Gougeres | $32.95
Savory Cheese Puff

Chicken Satays | $36.95
Peanut Cilantro Lime Sauce

Wild Rice Meatballs | $32.95
Onion Sour Cream, Lingonberry Sauce

Szechuan Sesame Meatballs | $32.95
DINNER AT THE MARSH

ENTREE BUFFETS

Minimum 20 people, 2 selections
Priced per person, based on your highest priced menu selection

Includes Marsh Salad and Fresh Bread Assortment

Choice of Two Sides: Buttermilk Chive Mashed Potatoes, Herbed Quinoa & Farro, Jasmine Rice,
Roasted New Potatoes, Sweet Potato Puree, Sautéed Broccoli, Roasted Mixed Vegetables, Steamed Asparagus
Additional side, add $1.95 per person

Mac & Cheese Gratin | $21.95
Three Cheeses, Herbed Bread Crumb Crust

Choice of Lasagna | $22.95
Roasted Vegetable, Wild Mushroom or Meat Bolognese

Florentine Chicken Breast | $24.95
Spinach & Cheese Stuffed, Roasted Tomatoes, Creamy Chive Sauce

Lemongrass Coconut Chicken | $23.95

Broiled Salmon | $26.95
Grainy Mustard & Tarragon Sauce

Rosemary & Garlic Pork Loin | $25.95
Roasted Red Pepper and Golden Raisin Relish

Braised Beef Tenderloin Tips | $26.95
Wild Mushroom & Red Wine Sauce

Wild Rice Meatloaf | $26.95
Beef & Pork, Caramelized Onion Gravy

PLATED ENTREES

Under 20 people, 1 choice; Over 20 people, 2 choices

Includes Marsh Salad and Fresh Bread Assortment

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

Cheese Ravioli with Peas & Prosciutto | $24.95
Brown Butter, Onions and Parsley

Pan Roasted Rainbow Trout | $26.95
Lemon Caper Sauce

Broiled Salmon | $28.95
Grainy Mustard & Tarragon Sauce

Wild Rice & Cranberry Stuffed Acorn Squash | $24.95

Pesto Penne with Assorted Roasted Vegetables | $24.95

Rosemary & Garlic Pork Loin | $27.95
Roasted Red Pepper and Golden Raisin Relish

Wild Rice Meatloaf | $26.95
Beef & Pork, Caramelized Onion Gravy

Pepper-Crusted Beef Tenderloin | $32.95
Herb Shallot Butter
ADD-ONS AND DRINKS AT THE MARSH

SNACKS, TREATS & SWEETS
All baked goods made by hand, in house.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Marsh Fruit &amp; Nut Trail Mix</td>
<td>$23/pound</td>
</tr>
<tr>
<td>Assorted Mixed Nuts</td>
<td>$24/pound</td>
</tr>
<tr>
<td>Marsh-Made Granola Bars</td>
<td>$2.95/each</td>
</tr>
<tr>
<td>Marsh-Made Seasoned Popcorn</td>
<td>$2.95/serving</td>
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<tr>
<td>Chili &amp; Lime or Parmesan</td>
<td></td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>$1.95/serving</td>
</tr>
<tr>
<td>Dark Chocolate Covered Dried Apricots</td>
<td>$25/lb</td>
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<tr>
<td>Warm Pretzels w/ Cheese (minimum 8)</td>
<td>$5.95/serving</td>
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<tr>
<td>Mini Fruit Skewers</td>
<td>$36/dozen</td>
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<tr>
<td>Cut Fruit</td>
<td>$5.95/person</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$15.95/dozen</td>
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<tr>
<td>Assorted Bars</td>
<td>$18.95/dozen</td>
</tr>
<tr>
<td>Chocolate Covered Strawberries</td>
<td>$36.95/dozen</td>
</tr>
<tr>
<td>Almond Cookies</td>
<td>$24.95/dozen</td>
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<tr>
<td>Coconut Macaroons</td>
<td>$24.95/dozen</td>
</tr>
<tr>
<td>House Made Caramel Corn with Peanuts</td>
<td>$3.95/serving</td>
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</tbody>
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DESSERTS
Made by hand, in house. Priced per person unless stated

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<tr>
<td>Apple Dumpling</td>
<td>$8.95</td>
</tr>
<tr>
<td>Cinnamon Ice Cream, Caramel Sauce</td>
<td></td>
</tr>
<tr>
<td>Vanilla Pound Cake</td>
<td>$8.95</td>
</tr>
<tr>
<td>Fresh Fruit, Riesling Sauce</td>
<td></td>
</tr>
<tr>
<td>Raspberry Almond Cake (whole cake only)</td>
<td>$48</td>
</tr>
<tr>
<td>Chocolate Salted Caramel Cake (whole cake only)</td>
<td>$48</td>
</tr>
<tr>
<td>Flourless Chocolate Truffle Cake</td>
<td>$8.95</td>
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<tr>
<td>Berry Compote</td>
<td></td>
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<tr>
<td>Assorted Tiny Sweets</td>
<td>$10.95</td>
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<tr>
<td>Please inquire; Variety of 3</td>
<td></td>
</tr>
<tr>
<td>Vanilla Bean Crème Brulee</td>
<td>$8.95</td>
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<tr>
<td>Lemon Coconut Cake (whole cake only)</td>
<td>$48</td>
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NON-ALCOHOLIC BEVERAGES

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<td>Apple Cider</td>
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<td>Hot Chocolate</td>
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<td>Assorted Sodas</td>
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<tr>
<td>Iced Tea</td>
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<td>Bottled Still or Sparkling Water</td>
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<td>Lemonade</td>
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<tr>
<td>San Pellegrino Orange or Lemon</td>
<td>$3.00/each</td>
</tr>
<tr>
<td>Grab &amp; Go Milk Chocolate or Plain</td>
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