



BREAKFAST BUFFETS AT THE MARSH

*Includes regular and decaf Peace coffee
Up to 20, choose one; 21 plus, choose two*

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 *(minimum 8)*

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 (minimum 8)

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

SANDWICHES AND WRAPS

(minimum: up to 20, choose one; 21 plus, choose two)

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 (minimum 8)

*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 (minimum 8)

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

Berry Balsamic (minimum 8)

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

Classic Cobb (minimum 8)

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



LUNCH AT THE MARSH

ENTREE BUFFETS

*Includes Marsh Salad and Fresh Bread
(Up to 20, choose one; 21 plus, choose two)*

The Marsh Fresh Bowl *(minimum 10)*

*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 *(minimum 9)*

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

(minimum 10)

Chicken Fajita Bowl *(minimum 10)*

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

Beef Stroganoff *(minimum 10)*

Mushrooms, Egg Noodles

Green Enchiladas *(minimum 10)*

Chicken, Cheese, Beans and Rice

Wild Rice Meatloaf *(minimum 8)*

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

Deep Dish Quiche

Soup and Salad

Jamaican Jerk Chicken *(minimum 20)*

Coconut Red Beans and Rice, Mango Slaw

Lemongrass Coconut Chicken *(minimum 8)*

Assorted Vegetables, Mango Chutney, Jasmine Rice

SOUPS

(Up to 20, choose one; 21 plus, choose two)

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