MARQ
EATS MENU

## " MARQ

## QUESTIONS? CONTACT US

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All in-house events include China, linen tablecloths, napkins, and appropriate décor.
All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All offpremise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a $22 \%$ service charge and a $5.5 \%$ sales tax.
Prices are subject to change at any time - some minimums may apply.

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## BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST

Seasonal fresh sliced fruit, assorted yogurts with granola, assorted breakfast pastries, bagels with cream cheese and fruit preserves. Served with coffee and orange juice.

## CLASSIC BREAKFAST BUFFET

Fresh scrambled eggs with shredded cheddar cheese and chives. Served with fresh sliced fruit, sausage links, thick sliced bacon, breakfast potatoes and assorted breakfast pastries. Served with coffee and orange juice.

## BREAKFAST BUFFET ENHANCEMENTS

## COUNTRY-STYLE BISCUITS AND GRAVY

FRENCH TOAST |
Texas toast with maple syrup, whipped butter and powdered sugar
BREAKFAST SANDWICHES
Choose two sandwiches:
Egg and cheese sandwich
Ham, egg and cheese sandwich
Sausage, egg and cheese sandwich
Bacon, egg and cheese sandwich
Served on a croissant or bagel
OATMEAL BAR
Rolled oats, cinnamon, brown sugar, almonds, raisins and milk

## ASSORTED PASTRY

## DAY BREAKS

## DANISH | PER DOZEN

MUFFINS | PER DOZEN
bagels with cream cheese | PER DOZEN

ASSORTED DONUTS | PER DOZEN
ASSORTED YOGURT| EACH
FRESH SLICED FRUIT WITH DIP \| PER PERSON

MILK | PER GALLON
COFFEE \| PER GALLON
Regular or decaf

## ASSORTED BOTTLED JUICES | EACH

BOTTLED WATER | EACH
HERBAL TEA PACKETS | EACH
CANNED SODA | EACH
Pepsi Products

## AFTERNOON BREAKS

PRETZELS | PER POUND<br>GARDETTO'S SNACK MIX | PER POUND<br>POTATO CHIPS | PER POUND<br>TORTILLA CHIPS WITH SALSA | PER POUND<br>CHEX MIX | PER POUND<br>GOURMET MIXED NUTS | PER POUND<br>GRANOLA BARS | EACH<br>WHOLE FRUIT | EACH<br>Orange, apple, or banana.<br>ASSORTED COOKIES| PER DOZEN<br>BROWNIES| PER DOZEN<br>CANDY BARS-ASSORTED MINI BARS | PER POUND

## HYDRATION STATION

## INFUSED WATER \| \$15 PER GALLON

Cucumber mint water, lemon \& lime water, or berry water (flavored with strawberries, raspberries, and blueberries).

## OTHER OPTIONS | \$22 PER GALLON

Iced tea, fruit punch or lemonade. 3 gallon minimum.

## BISTRO SALADS

All salads include a dinner roll.<br>Add grilled chicken strips to any salad for an additional $\$ 5$ each.

## BLUEBERRY WALNUT SALAD

Fresh blueberries, walnuts, and crumbled feta cheese tossed with mixed greens. Served with a delicious light berry balsamic dressing

## APPLE CRAISIN LETTUCE SALAD

Apples, craisins, unsalted sunflower kernels and Swiss cheese atop a bed of mixed greens. Served with a strawberry poppy seed vinaigrette.

## CHEF SALAD

Sliced ham, sliced turkey, hard boiled egg, tomatoes, cucumbers, red onion and croutons with mixed salad greens. Served with French or ranch dressing.

## BLACKBERRY SPINACH SALAD

Blackberries, scallions, and soy nuts tossed with spinach. Covered with a blackberry chardonnay vinaigrette.

## CRANBERRY, FETA, AND WALNUT SALAD

Dried cranberries, toasted walnuts, and feta cheese tossed with mixed salad greens. Served with a ginger mango vinaigrette dressing.

## SANDWICH BUFFET

Includes choice of 2 buffet options and choice of 3 side dishes. Served with condiments.

ROAST BEEF WITH CARMELIZED ONIONS AND CHEDDAR SANDWICH

TURKEY BLT SANDWICH

CLASSIC TURKEY CLUB SANDWICH

CHICKEN BREAST WITH BACON AND SWISS SANDWICH

CHICKEN SALAD SANDWICH

CHICKEN AVOCADO RANCH SANDWICH

CHICKEN CAESAR WRAP

CLASSIC COLD CUT SANDWICH

SALAMI WITH PROVOLONE AND ROASTED PEPPER SANDWICH

HAM AND CHEDDAR SANDWICH

HAM AND SWISS SANDWICH

EGG SALAD SANDWICH
TUNA SALAD SANDWICH

ROASTED VEGETABLE SANDWICH

## SIDE DISHES

## CREAMY COLESLAW

FRESH FRUIT SALAD
GARDEN ROTINI PASTA SALAD
POTATO SALAD
POTATO CHIPS
WHOLE FRUIT
FRESH VEGETABLES \& RANCH DIP

## BEVERAGES

COFFEE
ICE WATER

## HOT SANDWICH BUFFET

Please select one entrée to include: sandwich rolls \& butter, condiments, 3 sides of your choice. Served with coffee.

## SLOPPY JOE

CHICKEN \& GRAVY
GRILLED PIT HAM

BBO PULLED PORK
SHREDDED BARBECUE BEEF
with tangy barbecue sauce

SLICED TURKEY WITH GRAVY

## COLD SIDE DISHES

CREAMY COLESLAW
FRESH SLICED FRUIT
GARDEN ROTINI PASTA SALAD
POTATO SALAD
POTATO CHIPS

MONTE CARLO BLEND
Green Beans and Carrots
BROCCOLI, CAULIFLOWER, AND CARROTS

## TAILGATER BUFFET

Includes buns, American cheese, lettuce, sliced tomato, onion and appropriate condiments. Includes choice of 2 meats, and 3 sides.

## MEATS

1/3 LB. BURGER
HOT DOG
BEER BRAISED JOHSONVILLE BRATS WITH KRAUT

GRILLED CHICKEN BREAST

SIDES

POTATO SALAD
BAKED BEANS
FRESH VEGETABLES WITH DIP
POTATO CHIPS
FRESH SLICED FRUIT
CORN ON THE COB
GARDEN ROTINI PASTA SALAD

## BEVERAGES

COFFEE
ICE WATER

## BOX LUNCH

Boxed lunches are packaged individually with disposable utensils, condiments, and napkins.
Includes sandwich, 1 side dish, bag of chips and a cookie

## SANDWICHES

Select up to three sandwich types
TURKEY
TURKEY BLT
HAM AND
CHICKEN SALAD, EGG SALAD OR TUNA
CHICKEN AND BACON
ROAST BEEF
CLASSIC COLD CUT
SALAMI AND PROVOLONE WITH RED PEPPER
ROASTED VEGETABLE
SIDE DISHES

## CREAMY COLESLAW

FRESH FRUIT SALAD
WHOLE FRUIT
GARDEN ROTINI PASTA SALAD
POTATO SALAD

## TOPPINGS

Choice of 3 toppings per sandwich type
SLICED TOMATO
FRESH SPINACH
LETTUCE
SLICED BANANA PEPPERS
CHOICE OF CHEDDAR, AMERICAN OR SWISS
SLICED JALAPENOS
PICKLE CHIPS
SLICED RED ONION

## BREADS

Pick one bread per sandwich type
WHITE OR WHEAT BREAD
HARD ROLL
CROISSANT

## LUNCH \& DINNER BUFFETS

All dinners include dinner rolls \& butter, tossed salad and choice of three sides. Served with coffee.

## BEEF

Braised Pot Roast with Root Vegetables
Slow Simmered Tender Beef Tips
Beef Lasagna includes Garlic Bread
Beef Stroganoff with Pasta

## POULTRY

Broasted Chicken
Herb Baked Chicken
Breast of Chicken Florentine with Bacon and
White Wine Cream Sauce
Pecan Encrusted Chicken with Supreme Sauce
Honey and Pineapple Grilled Chicken Breast
Oven-Roasted Turkey Breast with Gravy

## HOT SIDE DISHES

HERB ROASTED BABY RED POTATOES

## BUTTERED MASHED POTATOES WITH GRAVY

WILD RICE BLEND
MONTE CARLO BLEND
Whole green beans and carrots
BROCCOLI, CAULIFLOWER, AND CARROTS
BABY CARROTS - PLAIN OR GLAZED
EXTRA SWEET WHOLE KERNEL CORN

## PORK

Roast Pork Loin with Bourbon Mushroom Sauce Baked Pork Chop with Apples and Brown Sugar

FISH
Broiled Cod Florentine with Parmesan Cream Baked Cod with Lemon Butter Baked Haddock with Parmesan , Tomatoes and Basil

## COLD SIDE DISHES

## CREAMY COLESLAW

FRESH FRUIT SALAD
GARDEN ROTINI PASTA SALAD
POTATO SALAD

## COLD HORS D'OEUVRES

## SPREADS \& DIPS

## 3 lb . minimum; 1 lb . per 15-25 people.

Served with choice of crackers, garlic toast, tortilla chips, pita chips, or homemade potato chips.

CHEESE SPREAD | PER POUND
Choose flavor: Port Wine, Swiss Almond or Sharp Cheddar,

COLD SPINACH DIP | PER POUND
HUMMUS | PER POUND

PICO DE GALLO | PER POUND
MILD SALSA | PER POUND
BLACK BEAN SALSA | PER POUND

## JUMBO SHRIMP

Jumbo cocktail shrimp bowl \| EACH
Jumbo shrimp shooters | EACH
WISCONSIN CHEESE AND SAUSAGE WITH CRACKERS

31 b medium (25 people) | PER TRAY
5lb large (50 people) | PER TRAY
SANTA FE TACO DIP TRAY
3 lb medium (25 people) | PER TRAY
5lb large (50 people) | PER TRAY

## SEASONAL FRUIT TRAY

3 lb medium ( 25 people) | PER TRAY
5lb large (50 people) | PER TRAY

CAPRESE TRAY WITH SLICED ITALIAN BREAD
Roma tomatoes \& fresh mozzarella drizzled with olive oil, fresh basil, \& balsamic glaze.
3 lb medium ( 25 people) | PER TRAY
5lb large (50 people) | PER TRAY

## ITALIAN ANTIPASTO TRAY

Summer sausage, fresh mozzarella, grape tomatoes, mushrooms, \& olives.

3 lb medium (25 people) | PER TRAY
5 lb large (50 people) | PER TRAY
CRISP VEGETABLE TRAY WITH DILL DIP

31 b medium ( $24-30$ people) | PER TRAY
5lb large (40-50 people) | PER TRAY

## COLD HORS D'OEUVRES (CONTINUED)

TORTILLA HAM ROLL-UPS | PER 50
TORTILLA TURKEY ROLL-UPS | PER 50
TORTILLA TURKEY CLUB ROLL-UPS | PER 50
ANTIPASTI KABOBS | PER 50
Summer sausage, fresh mozzarella, grape tomato, mushrooms, and olives.
CROSTINI - TOASTED FRENCH BAGUETTE WITH CREAM SPREAD AND A VARIETY OF TOPPINGS | PER 50

Tomato Bruschetta
Pesto Chicken with Sundried Tomato Tapenade
Mozzarella Cheese with Sundried Tomato and Basil and Balsamic

## SANDWICHES

MINI CROISSANT SANDWICHES (TURKEY \& SWISS, HAM \& CHEDDAR OR CHICKEN SALAD CROISSANT) | PER 50

## HOT HORS D'OEUVRES

## SPREADS \& DIPS

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    3 lb. minimum; l lb. per 15-25 people.
    Served with a choice of crackers, pita chips, or tortilla chips.
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SPINACH \& ARTICHOKE DIP | PER POUND

```NACHO CHEESE \| PER POUNDHOT BEER CHEESE DIP \| PER POUNDCHILI CON QUESO DIP | PER POUND
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| CHICKEN TENDERS \| PER 50 | BACON-WRAPPED WATER CHESTNUTS |
| :--- | :--- |
| COCKTAIL MEATBALLS - 1 OZ. \| PER 50 | \| PER 50 |

## PLATED DINNERS

All dinners include house salad with dressing, dinner rolls \& butter, potato/rice, vegetable, and coffee. We can customize any menu to suit your individual tastes. All prices are based on a single entrée selection. Maximum of 3 entrees selected.

## POULTRY

PECAN AND PARMESAN-CRUSTED CHICKEN
BREAST WITH SUPREME SAUCE
CHICKEN FLORENTINE WITH BACON AND WHITE WINE CREAM SAUCE

CHICKEN CORDON BLEU WITH MORNAY SAUCE

HERB ENCRUSTED CHICKEN BREAST WITH TOMATO MARINARA AND PROVOLONE

OVEN ROASTED TURKEY BREAST WITH GRAVY

BROASTED CHICKEN

## PORK

SLICED ROAST PORK LOIN WITH BOURBON MUSHROOM SAUCE

## FRESH VEGGIES

## Choose one.

BABY CARROTS - PLAIN OR GLAZED BROCCOLI, CAULIFLOWER, AND CARROTS MONTE CARLO BLEND
green beans and carrots.
WHOLE GREEN BEANS AND CARROTS
CARAMELIZED BRUSSEL SPROUTS WITH BACON AND CHARDONNAY

## BEEF

## 12OZ. ROAST PRIME RIB WITH AU JUS

8OZ. BRAISED BEEF SHORT RIB

8OZ. CENTER CUT PETITE TENDERLOIN STEAK

8 OZ. STEAK DIANE

## SEAFOOD

BAKED COD WITH LEMON CREAM SAUCE GRILLED SALMON WITH DILL SAUCE

SWEET CHILI RUBBED GRILLED SALMON WITH LEMON CREAM SAUCE

## POTATO/RICE

## Choose one.

BAKED POTATO WITH BUTTER \& SOUR CREAM BUTTERED MASHED POTATOES WITH GRAVY HERB ROASTED BABY RED POTATOES AU GRATIN POTATOES CHEESY YUKON SMASHED POTATOES WILD RICE BLEND

## CHILDREN'S MEAL

## ITALIAN PLATED DINNERS

All dinners include house salad with dressing, rolls with butter, and coffee

## BAKED CHEESE RAVIOLI

Cheese-filled ravioli with herbed marinara sauce and melted mozzarella cheese.

## SPINACH ALFREDO

Ricotta cheese and spinach in a creamy sauce with a touch of garlic.

## TORTELLINI FLORENTINE

Homestyle pasta filled with spinach in a cream sauce with mushrooms, prosciutto, and cheese.

## MANICOTTI ALFREDO

A delicate crepe filled with ricotta cheese and our own spices and herbs, covered with alfredo and marinara sauce topped with mozzarella cheese

SCAMPI AL ORICHIETTA
Jumbo shrimp sautéed with garlic, lemon, and olive oil, tossed in a light lemon sauce and pasta.

## CHICKEN PARMIGIANA

Breaded chicken baked in a fresh tomato sauce and topped with mozzarella cheese, served over a bed of pasta

## SPECIALTY MEALS

All dinners include house salad with dressing, rolls with butter and coffee

## HERB MARINATED VEGETABLES (GLUTEN FREE/VEGAN/VEGETARIAN)

Fresh roasted zucchini, asparagus, broccoli, red bell peppers and yellow squash. Served with cauliflower risotto and tomato saffron broth.

## BAKED CHEESE RAVIOLI MARINARA (VEGETARIAN)

Ricotta-filled pasta with herbed marinara sauce and mozzarella cheese.

## PASTA PRIMAVERA (VEGETARIAN)

Fettuccini pasta, broccoli, asparagus, mushrooms, zucchini, sun dried tomatoes sauteed in olive oil, garlic and basil. Topped with parmesan cheese.

OVEN BAKED SPAGHETTI SQUASH BOWL (GLUTEN FREE/VEGETARIAN)
Filled with a bed of spaghetti squash, tomatoes, onion, garlic, and basil, topped with parmesan and mozzarella cheese.

## TRADITIONAL CHICKEN BUFFETS

CHICKEN: BROASTED OR OVEN BAKED<br>CHICKEN \& GLAZED HAM<br>CHICKEN \& ROAST PORK WITH BOURBON MUSHROOM SAUCE CHICKEN \& TENDERLOIN TIPS

## HOT SIDE DISHES

## HERB ROASTED BABY RED POATOES

BUTTERED MASHED POTATOES AND GRAVY
AU GRATIN POTATOES
HERB BREAD STUFFING
WILD RICE BLEND
BABY CARROTS - PLAIN OR GLAZED
EXTRA SWEET WHOLE KERNEL CORN
MONTE CARLO BLEND
Whole green \& yellow beans with carrots.
BROCCOLI, CAULIFLOWER, AND CARROTS
green beans with carrots

COLD SIDE DISHES

CREAMY COLESLAW
GARDEN ROTINI PASTA SALAD POTATO SALAD FRESH FRUIT SALAD

## bEVERAGES

COFFEE
ICE WATER

## SKEWERS \& KABOBS

## GRILLED SIRLOIN KABOBS

Tenderloin chucks on a skewer with mushroom, onion, and tomato.
GRILLED CHICKEN KABOBS
Chicken breast chunks on a skewer with mushroom, onion, and tomato.

## SUPER SLIDERS

MINI HAMBURGERS
SHREDDED BEEF
BBO PULLED PORK

CARVING STATION

Appropriate condiments served with each carving station

TOP ROUND BEEF | MARKET PRICE Serves 50

BEEF TENDERLOIN | MARKET PRICE
Serves 25

PRIME RIB | MARKET PRICE
Serves 25
PORK LOIN | MARKET PRICE
Serves 15
GLAZED BONE IN HAM | MARKET PRICE
Serves 25

## BUILD YOUR OWN!

## TACO BAR

Meat (choose one): ground beef or seasoned shredded chicken.
Includes: refried beans, shredded lettuce, diced tomatoes, black olives, shredded cheese, diced onions, tortilla chips, mild salsa, sour cream, sliced jalapenos, flour tortillas, Choluha Hot Sauce.

## MASHED POTATO BAR

Buttered whipped potatoes, and sweet potatoes served with: shredded cheddar cheese, bacon bits, sour cream, chives, salsa, cinnamon whipped butter, mini marshmallows.

## PASTA BAR

Caesar Salad, garlic bread, baked ziti with Italian sausage, fettuccini alfredo with grilled chicken, Chef's choice vegetable and parmesan cheese

## CLASSIC FAMILY STYLE DINNERS

Includes buttered mashed potatoes and home-style gravy, herb bread dressing, creamy coleslaw, choice of vegetable, freshly baked dinner rolls and butter, and coffee.. On-site only

BROASTED CHICKEN AND TENDERLOIN TIPS
CHICKEN AND COD (BAKED)
CHICKEN AND SLICED ROAST PORK WITH BOURBON MUSHROOM SAUCE

CHICKEN AND SWEDISH MEATBALLS

CHICKEN AND APRICOT GLAZED PIT HAM

BROASTED OR BAKED CHICKEN ONLY

## VEGETABLES

## MONTE CARLO BLEND

Sauteed green beans with carrots.
BROCCOLI, CAULIFLOWER, AND CARROTS
EXTRA SWEET WHOLE KERNEL CORN
BABY CARROTS - PLAIN OR GLAZED

## FAMILY STYLE DINNER PACKAGE

Available on-site at The Mara only.

## TWO MEAT FAMILY STYLE DINNER

Broasted chicken and 1 additional meat.
Choices for additional meat: tenderloin tips, ham, roast pork, meatballs, haddock.
Includes butter mashed potatoes and home style gravy, herb bread stuffing, vegetable of your choice, creamy coleslaw, freshly baked dinner rolls and butter, and coffee.

## TAP BEER

One brand craft/import tap beer, or two brands domestic tap beer, available for a total of seven hours or until midnight.

## SODA

Available for a total of seven hours of until midnight.

## CHAMPAGNE FOR HEAD TABLE

One glass per person.

## HORS D'OEUVRES

One hour prior to dinner.
Cheese spread with crackers
Fresh vegetables \& vegetable dip

## PACKAGE CENTERPIECE AND MIRROR

One per table.

CARD BOX

## PIG ROAST

## Minimum order is 100 people

Your slow roasted big roast includes BBQ sauce, homemade baked beans, Sauerkraut, rolls and butter, 3 sides, and 2 beverages.

## HOT SIDES

## HERB STUFFING

APPLE ONION SAUERKRAUT
AU GRATIN POTATOES
BUTTERED MASHED POTATOES AND GRAVY

POTATO SALAD
CORN ON THE COB
GLAZED CARROTS
WEINKRAUT

## COLD SIDES

APPLESAUCE
CREAMY COLESLAW
FRESH FRUIT SALAD

## POTATO CHIPS

GARDEN ROTINI PASTA SALAD
POTATO SALAD

## BEVERAGES

MILK
COFFEE
LEMONADE
ICED TEA

## DESSERTS

CHOCOLATE CAKE

## CARROT CAKE

TIRAMISU
TUXEDO TRUFFLE TORTE
BLACK FOREST TORTE

WARM APPLE CRISP
APPLE PIE
CHERRY PIE
STRAWBERRY SHORTCAKE
ASSORTED COOKIES
ASSORTED DESSERT BARS

## CHEESE CAKES

## PLAIN

STRAWBERRY
CHOCOLATE

MINI DESSERTS

LEMON TARTLETS
CHEESE CAKE BITES

## CHOCOLATE FOUNTAIN RENTAL

Your guests will enjoy dipping foods into the decadent chocolate as it flows through the fountain. Includes staff to maintain the fountain table; bamboo skewers, plates, and napkins; table covered with linen and skirting; accented with seasonal décor.
24lb. chocolate fountain not available for off-side catering.

24LBS. GOURMET BELGIAN CHOCOLATE
Choice of white, milk, or dark.

## SUGGESTED DIPPING FOODS

RICE CRISPY SQUARES
LARGE PUFF MARSHMALLOWS
PRETZELS
WHOLE STRAWBERRIES
PINEAPPLE CHUNKS

ANGEL FOOD

## LATE NIGHT CRAVINGS

A few suggestions to help curb that late night appetite.
The food is set up no later than 9pm on-site at The Marg only
Our hot and cold hors d'oeuvre menu is also available for late night cravings.

## PIZZA

## 12" PIZZAS

Choice of: cheese, pepperoni, sausage, deluxe
10" GLUTEN-FREE PIZZA CRUSTS
Choice of: cheese, pepperoni, sausage, deluxe

## SUPER SLIDERS

Mini sandwiches on fresh buns with ketchup, mustard, onions, and pickles/pickle relish.

## SHREDDED BEEF

MINI HAMBURGERS
BBQ PULLED PORK

## NACHO BAR

INCLUDES: TORTILLA CHIPS, SEASONED GROUND BEEF, NACHO CHEESE, SALSA AND SOUR CREAM

## SANDWICHES

CHICKEN SALAD
MINI CROISSANT SANDWICHES - TURKEY \& SWISS OR HAM \& CHEDDAR

## DRINK PACKAGES

Our house wine selections include: chardonnay, sauvignon blanc, pinot grigio, moscato, merlot, pinot noir, and cabernet sauvignon.

## SODA PACKAGE

Includes soda and juice. Starts one hour prior to dinner, for a total of 7 hours OR until midnight.

## WINE AND SODA PACKAGE

Includes house wine and soda. Starts one hour prior to dinner, for a total of 7 hours OR until midnight.

## BEER BY THE BARREL

Domestic (Miller Lite, Bud Lite, Coors Light)
ADDITIONAL OPTIONS AVAILABLE UPON REQUEST
PLEASE TALK TO OUR EVENT PLANNER IF YOU ARE LOOKING TO HOST A BAR OFF PROPERTY!

