



TABLE NO.

8

**2026
MENU**

INCLUDED ITEMS FOR BUFFET, FAMILY STYLE OR PLATED MEALS:

- DINNERWARE: CHINA DINNER PLATES, FLATWARE, WATER GOBLETS AND WATER DECANTERS
- STAFF: ONSITE CHEFS, EVENT MANAGER AND PROFESSIONAL SERVICE STAFF

• INCLUDED ITEMS ARE SUBJECT TO AN \$25.00 FOOD COST MINIMUM PER PERSON AND A MINIMUM OF 50 GUESTS

INCLUDED ITEMS FOR COCKTAIL RECEPTIONS:

- FORMAL SINGLE-USE PLATES, FORKS AND NAPKINS
- ONSITE CHEFS, EVENT CAPTAIN AND PROFESSIONAL SERVICE STAFF

LINEN/NAPKINS: AVAILABLE FOR RENT

ADDITIONAL CHARGES MAY INCLUDE APPROPRIATE SALES TAX, TRANSPORTATION, VENUE CATERING FEE, CLOSING SERVER, MANDATORY 18% GRATUITY AND 20% PRODUCTION FEE. ALL PRICES ARE SUBJECT TO MARKET FLUCTUATION. ALL PRICES ARE PER PERSON UNLESS NOTED OTHERWISE. PRICING IS BASED ON A MINIMUM OF 50 GUESTS.



PLATTERS AND DISPLAYS

- PLATTERS AND DISPLAYS ARE SETUP SELF-SERVE STYLE FOR YOUR GUESTS AND INCLUDE SINGLE-USE PLATES, UTENSILS AND NAPKINS
- PRICED PER PERSON

International Cheese and Cracker Assortment w/ Nuts, Olives and Jam \$8 **V**

Fresh Fruit Display \$7 **GF** | **V**

Tex-Mex Dip Served with Tortilla Chips \$7 **GF** | **V**

Smoked Salmon with Hard Boiled Eggs, Red Onion, Lemon Dill Aioli, Lemon and Assorted Crackers \$9

Spinach and Artichoke Dip with Toasted French Bread \$7 **V**

Elote Salad (Sweet Corn), Cilantro Lime Sauce, Tajin, Cotija Cheese, Jalapeño Crema and Cilantro \$8 **V**★**GF**

Shrimp Ceviche with Fresh Cilantro, Onion, Tomato, Pepper Mix, Lime Coconut Juice and Served with Corn Tortilla Chips \$8 **GF**

Garlic Crusted Beef Tenderloin, Creamy Horseradish, Caramelized Onion with Thyme and Slider Buns \$10 ★

Tuscan Platter with Cured Meats, Peppadew Peppers, Olive Mix, and Cipollini Onions in Balsamic Vinegar. Served with Citrus Herb Ricotta Dip and Pita Bread \$7 ★

Classic Hummus Served with Fresh Seasonal Vegetables and Pita Bread \$7 **V**

Seasonal Roasted Vegetables Served with Greek Yogurt/Goat Cheese Dip \$8 **GF** | **V**

Roasted Pulled Pork with Creamy Coleslaw, Pickled Red Onions, Slider Buns \$9

COLD HORS D'OEUVRES

- HORS D'OEUVRES ARE BUTLER-PASSED BY OUR SERVERS ON TRAYS AT NO ADDITIONAL CHARGE. INCLUDES COCKTAIL NAPKINS
- PRICED FOR 25 PIECES

Avocado Toast with Sliced Radish and Cilantro on Crostini \$50

Fig and Brie Crostini \$60 ★ | V

Caprese Skewer with Balsamic Reduction \$55 GF | V

Crab Dip Cucumber Crostini \$65 ★ | GF

Homemade Cornbread Bites with Honey Butter \$55

Fish Ceviche with Cilantro Coconut Lime Juice \$65 GF

Tequila Shrimp with Chimichurri \$65 GF

Sweet Plantain, Crema, Fresh Pico de Gallo \$60 ★ | V

Ahi Tuna, Sriracha Mayo, Jalapeño Slice, Crostini \$65 ★

Cold Smoked Salmon, Dill Lemon Cream, Cucumber \$65 ★

Roasted Butternut Squash, Cranberries, Goat Cheese, Crostini \$60 ★

Sweet Potato/ Roasted Poblano Canapé \$55 ★ | V

Antipasto Bites \$55



WARM HORS D'OEUVRES

- HORS D'OEUVRES ARE BUTLER-PASSED BY OUR SERVERS ON TRAYS AT NO ADDITIONAL CHARGE. INCLUDES COCKTAIL NAPKINS
- PRICED FOR 25 PIECES

Bacon-Wrapped Teriyaki Water Chestnuts \$65

GF★

Italian Sausage and Mozzarella Mushrooms Caps

\$70 GF

Mini Grilled Cheese Sandwiches with Sharp Cheddar \$55 V

Seared Scallops, Sweet Potato Puree, Jalapeño Crema \$85 GF

Mini Cubano, Mustard, Pickles, Swiss Cheese, Ham, Shredded Pork \$70 ★

Mini Sliders on Brioche Bun with American Cheese, Pickle, Red Burger Sauce \$75

Tomato Basil Soup Shooter \$45 GF | V

Beef Cocktail Meatballs Costa Rican with Lizano Sauce \$55 GF

Chicken Cocktail Meatballs with Teriyaki Sauce, Sesame Seeds \$60 GF

Potato Croquettes with Bacon, Cheese, Green Onion, Chipotle Crema \$60

Chicken Satays with Lizano Sauce \$60 GF | ★

Crab Cake Bites with Lemon Aioli \$65 ★

Mini Empanadas with Lime Crema \$75

Pancake stack with syrup \$60

Pork Vegetable Eggrolls, Umami Sauce \$55

GF - GLUTEN-FREE | V - VEGETARIAN ★ - MOST POPULAR



PLATED | FAMILY STYLE | BUFFET

PLATED, FAMILY-STYLE AND BUFFET MEALS INCLUDE ARTISAN BREAD ROLLS, YOUR CHOICE OF ONE SALAD, ENTRÉE, VEGETABLE BLEND AND A STARCH.

PLEASE NOTE:

- FOR PLATED MEALS, WE REQUIRE A LAYOUT OF THE VENUE, TABLE ASSIGNMENT FOR ALL GUESTS, AND PLACE CARDS WITH A CLEAR INDICATOR FOR EACH GUEST'S CHOICE, INCLUDING VEGETARIAN AND KIDS' MEALS.
- BUFFET AND FAMILY STYLE ALLOW YOU TO ACCOMMODATE VEGETARIAN AND KIDS' MEALS.
- BUFFET AND FAMILY STYLE OFFER THE CHOICE BETWEEN ONE SINGLE PROTEIN (6 OZ PORTIONS) OR A PROTEIN DUET (4 OZ PORTIONS - YOUR GUESTS GET BOTH PROTEINS).
- PLATED MEALS ALLOW FOR THE CHOICE BETWEEN TWO PROTEINS (6 OZ PORTIONS WITH THE SAME VEGETABLE AND STARCH SIDES), ONE VEGETARIAN/VEGAN, AND ONE KIDS' MEAL.
- AN EXTRA STAFF FEE APPLIES FOR PLATED MEALS.

CHICKEN ENTRÉES

PRICED PER PERSON. PLATED | FAMILY STYLE | BUFFET

Lizano Chicken \$29 | \$28 | \$27

Popular Costa Rican Lizano Sauce and Fresh Herb Mix

Chipotle Chicken \$29 | \$28 | \$27 GF | ★

Sweet Chipotle Onion Cream Sauce, Herbs

Chardonnay Chicken \$30 | \$29 | \$28 GF | ★

Creamy Chardonnay Lemon Sauce Topped with Toasted Almonds

Chicken Marsala \$30 | \$29 | \$28 GF

Marsala Wine Sauce with Onions and Mushrooms

Chicken Tinga \$30 | \$29 | \$28 GF

Marinated Grilled Thighs, Tomatillo Chipotle Sauce, Cilantro

Bruschetta Balsamic Chicken \$30 | \$29 | \$28 GF | ★

Bruschetta Cream Sauce and Balsamic Reduction

GF - GLUTEN-FREE | V- VEGETARIAN ★- MOST POPULAR



CHIPOTLE CHICKEN

PORK ENTRÉE

PRICED PER PERSON. PLATED | FAMILY STYLE | BUFFET

Apple Onion Pork Loin \$30 | \$29 | \$28 **GF**

Dry-Rubbed Pork Loin Topped with Apple Onion Sauce

Carnitas in Tomato Pepper Sauce \$30 | \$29 | \$28 **GF**

FISH ENTRÉES

PRICES PER PERSON. PLATED | FAMILY STYLE | BUFFET

Pan-Seared Salmon \$33 | \$32 | \$31 **GF**

Pan Seared Served with Lemon

Almond Thyme Crusted Walleye \$34 | \$33 | \$32 ★

Breaded With Almonds, Fresh Thyme, Parmesan, and Spice Blend.
Served with Lemon

Mahi-Mahi \$33 | \$32 | \$31 **GF**

Seared Mahi with Cabbage Pineapple Mango Salsa

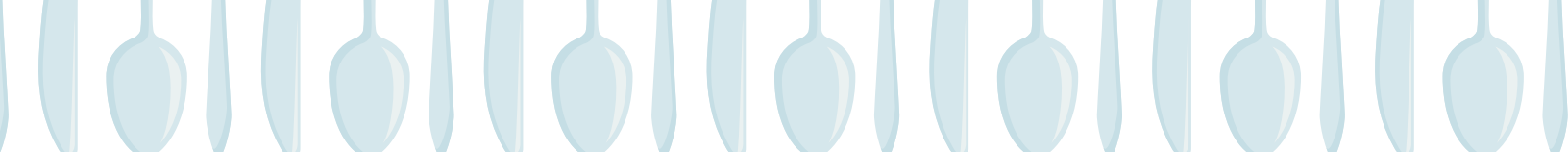
GF - GLUTEN-FREE | **V** - VEGETARIAN | ★ - MOST POPULAR



ALMOND THYME WALLEYE



PAN SEARED SALMON



BEEF ENTRÉES

PRICED PER PERSON. PLATED | FAMILY STYLE | BUFFET

New York Strip \$36 | \$35 | \$34

Grilled Strip Loin Topped with Onion Straws, Lizano Sauce Demi-Glace, and Herbs

Top Sirloin Cap Steak \$34 | \$33 | \$32 ★

Grilled Top Sirloin Cap Steak Topped with Onion Straws, Lizano Sauce Demi-Glace, and Herbs

Roasted Prime Rib (Buffet Only) \$40 GF

*Carving Chef Required - \$200

Roasted and Served with Rosemary Au Jus and Creamy Horseradish

Filet Mignon \$49 | \$48 | \$47

Grilled Filet Topped with a Cognac Mushroom Sauce

Carne Desmechada \$30 | \$29 | \$28 GF | ★

A Costa Rican Classic! Shredded Top Round Beef, Slow Cooked with Onions, Garlic, and Peppers, Garnished with Tomato Pepper Sauce

Roast Beef (Buffet Only) \$34 GF | ★

*Carving Chef Required - \$200

Slow Roasted Top Round Beef Served with Rosemary Au Jus and Creamy Horseradish

VEGAN AND VEGETARIAN ENTRÉES

Truffle Parboiled Rice, Grilled Vegetables, Balsamic \$29 Vegan | GF

INCLUDES MARNA'S HOUSE SALAD

Eggplant Roulade with Creamy Polenta \$30 ★ | Vegan | GF

INCLUDES MARNA'S HOUSE SALAD

Pasta Primavera \$30 | \$28 | \$27 V

Penne Pasta and Roasted Vegetables Tossed with Marinara Sauce, Topped with Parmesan, and Fresh Herbs
- INCLUDES MARNA'S HOUSE SALAD AND ARTISAN BREAD ROLLS

SALADS

Marna's House Salad GF | V | ★

Spring Mix, Thinly Sliced Radishes, Cucumbers, Mandarin Oranges, Thinly Sliced Red Onion, and Raspberry Vinaigrette

Traditional Caesar Salad

Romaine, Parmesan Cheese, and Croutons with Homemade Caesar Dressing (contains anchovies)

KIDS' ENTRÉES

PLEASE SELECT ONE PLATED MEAL FOR ALL KIDS

GUEST'S NAME AND TABLE NUMBER ARE REQUIRED FOR INDIVIDUAL KIDS MEALS

RECOMMENDED FOR KIDS UNDER 10 YEARS OLD

Crispy Chicken Strips with Ketchup, Vegetables, and Fruit \$17

Macaroni and Cheese with Vegetables and Fruit \$17 V

VEGETABLES - GF | V

Catalina Blend ★
Broccoli, Red Peppers, and Carrots

Asparagus and Red Peppers - ★

Medley Blend
Zucchini, Onion, Green Beans, Yellow Squash, Bell Peppers, and Carrots

Mid-West Green Bean Blend
Green Beans, Carrots, and Garlic

STARCHES - GF | V

Garlic Mashed Potatoes

Yukon Gold Arugula Mashed Potatoes

Truffle Yukon Gold Mashed Potatoes ★

Roasted Red Potatoes - ★

*ADDITIONAL SIDES FOR AN EXTRA \$5 PER PERSON

PROTEIN DUETS

THE PROTEIN DUET PACKAGES ALLOW YOU TO SERVE TWO PROTEINS (4 OZ PORTIONS OF EACH)
TO ALL OF YOUR GUESTS
PRICES PER PERSON

PRICING: FAMILY STYLE | BUFFET

Any Chicken and Apple Onion Pork Loin \$35 | \$33

Any Chicken and Pan-Seared Salmon \$41 | \$39

Any Chicken and Carne Desmechada \$38 | \$36

Any Chicken and Almond & Thyme Crusted Walleye \$41 | \$39 ★

Any Chicken and Top Sirloin Steak \$40 | \$38★

Any Chicken and Roast Beef \$39 (Buffet Only)

*Carving Chef Required - \$200

Almond & Thyme Crusted Walleye and Top Sirloin Steak \$45 | \$43



- PRICED PER PERSON

Taco Bar \$28 ★

Yellow Rice, Refried Beans, Veggie Fajitas, Shredded Lettuce, Guacamole, Tomatillo Sauce, Sliced Homemade Pickled Jalapeños, Montreal Cheese, Sour Cream, Fresh Salsa, Tabasco Sauce, Lime Wedges, Soft and Hard Flour Tortillas, Corn Tortillas, and Tortilla Chips
With Your Choice of 2 Proteins: Chicken Tinga, Ground Beef, Carnitas or Fajita Steak

BBQ Bar \$28 ★ NEW ★

Baked Beans, Coleslaw, Spicy Homemade Pickles, Elote Salad, Brioche Buns, 3 BBQ Sauces (Assorted Flavors), Pulled Chicken & Pulled Pork *Upgrade to Pulled Beef for +\$2/Person

Pasta Bar \$27

Pasta combined with Diced Chicken & Alfredo Sauce
Pasta combined with Italian Sausage & Marinara Sauce
Seasonal Vegetables, Caesar Salad, Breadsticks, and
Parmesan Cheese on the side

Salad Bar \$18

Spring Mix and Romaine, Onions, Bacon Bits, Sliced Radishes, Shredded Carrots, Croutons, Shredded Cheese, Cherry Tomatoes, Cucumbers, Ranch and Caesar dressings, and Raspberry Vinaigrette



LATE-NIGHT SNACKS

- INCLUDES SINGLE-USE PLATES, FORKS, AND NAPKINS
- PRICES PER PERSON

Pulled Pork Sliders \$14 ★

Slow Roasted Pork Shoulder with BBQ, Honey Sriracha, Buns

Hot Dog Bar \$12

100% Beef Hot Dogs, Buns, Ketchup, Mustard, Relish, Onions

Nacho Bar \$10 ★

Tortilla Chips, Nacho Cheese, Red Salsa, Cilantro, Onion, Corn, Jalapeños

Walking Tacos \$10

Assorted Bagged Chips, Taco Beef, Cheese, Sour cream

NON-ALCOHOLIC BEVERAGES

- INCLUDES SINGLE-USE CUPS
- PRICES PER PERSON OR STATION

Infused Waters \$3 (Per Person)

Basil-Strawberry, Mint-Cucumber or Lemon

Lemonade \$4 (Per Person)

Hibiscus Iced Tea \$6 (Per Person)

Coffee Station \$90 (Per Station)

Standard Coffee Station for 60 Guests. Includes Disposable Cups, Creamers, Stirrers, and Sugar

