

MARIAN HOUSE
LUNCH & BREAKFAST
CATERING MENU

2017



LUNCH MENUS



All Lunch Menus include:

- Service included, no gratuity added
- Selection of cold or hot buffet menu
- Chilled water, unsweetened iced tea, coffee & tea
- China plateware, silverware and linen napkins
- Table glassware
- Selection of solid color table linens

Lunch menus only served at events ending by 4pm

Venue rental and sales tax additional

All menu prices based on 50 guest minimum

COLD LUNCH

SMALL BITES

Caesar Salad: Romaine with Shredded Parmesan, Croutons and Homemade Caesar Dressing
Classic Potato Salad

Miniature Sandwiches with Lettuce and Tomato:

- roast beef with provolone
- smoked turkey and bacon
- ham and cheddar
- tuna salad
- mixed vegetables

Mayo, Mustard and Horseradish Cream

Assorted Home-baked Cookies
\$39pp

HEARTY WRAP

Mixed Greens with Tomato, Onion, Carrot, Cucumber with Balsamic Vinaigrette
BLT Pasta Salad

Assorted Wraps with Lettuce and Tomato:

- roast beef and provolone
 - turkey, bacon and muenster
 - chicken caesar
 - grilled vegetable with hummus spread
- Mayo, Mustard and Horseradish Cream

Assorted Home-baked Cookies
\$40pp

EXECUTIVE SANDWICH

Spinach and Iceberg Salad with Mandarin Oranges, Cucumber, Red Onion, Tomato with Balsamic Vinaigrette

Assorted Gourmet Sandwiches:

- smoked turkey, sundried tomato, bacon, lettuce on focaccia bread
- grilled chicken, guacamole, tomato salsa, black bean, shredded lettuce on ciabatta roll
- capicola ham, genoa salami, provolone, caramelized onion, lettuce, tomato, oil vinegar drizzle on pub roll
- sliced tomato, mozzarella, basil, roast garlic mayo on focaccia

Seasonal Fruit Platter
Assorted Home-baked Cookies
\$42pp

HOT LUNCH BUFFETS

Create Your Own Buffet Menu

Select 2 Main Entrees
Select 2 Entrée Sides
Select 1 Salad
Select 1 Dessert
Beverage Package Included

Tier I | \$39.50pp

Barbecue Pulled Pork
Italian Seasoned Pulled Pork
Beef Cheesesteak with Melted Cheese and Torpedo Roll
Chicken Cheesesteak with Melted Cheese and Torpedo Roll
Classic Meatballs with Marinara Sauce
Baked Ziti with Marinara Sauce
Penne Pasta with Vodka Blush Sauce
Farfalle Pasta with White Wine Cream Sauce

Tier II | \$43pp

Sauteed Chicken Breast topped with Spinach, Tomatoes and Fontina Cheese
Italian Roasted Chicken with Fresh Herbs and Sun-dried Tomatoes
Classic Chicken Parmesan
Pan Seared Chicken Breast with Chorizo and Garbanzo Beans
Chicken Margarita with Fresh Tomato, Mozzarella Cheese and Pesto
Spinach and Cheese Stuffed Flounder in a Chardonnay Cream Sauce
Roasted Tilapia over Potato Corn Hash topped with Sweet Corn Sauce
Baked Tilapia with Fresh Dill Butter Sauce
Dijon Sage Crusted Pork Tenderloin with Spiced Pear Sauce
Pommeroy Mustard Crusted Pork Tenderloin topped with Grilled Peach Broth
Grilled Italian Sausage with Sauteed Peppers and Onions
Roast Eggplant Rollatini with Herb Ricotta Cheese and Smoked Tomato Sauce

Tier III | \$48pp

Goat Cheese Stuffed Chicken with Warm Mushroom Vinaigrette
Parmesan Crusted Chicken served over Arugula Tomato Topping with Honey Balsamic Drizzle
Bacon Roasted Chicken with Spinach, Bacon and Roasted Garlic Jus
Tarragon Marinated Chicken with Granny Smith Apple and Seasonal Mushroom Ragout
Basil Crusted Salmon with a Citrus Lemongrass Sauce
Grilled Salmon with Mango Chutney
Maryland Style Crab Cakes with Dijon Brandy Sauce
Beef Medallions with Sundried Tomato Butter Sauce and Wilted Greens
Grilled Beef Medallions with Ragout of Wild Mushrooms
Stuffed Portobello Mushroom with Grilled Polenta and Red Pepper Coulis
Pan Seared Quinoa Cakes over Spaghetti Squash with a Basil Pesto Broth

HOT LUNCH BUFFETS

Create Your Own Buffet Menu

continued

Salads

Caesar Salad—Romaine Lettuce with Shredded Parmesan, Croutons and Homemade Caesar Dressing
Mixed Greens Salad with Tomato, Onion, Carrot, Cucumber with Balsamic Vinaigrette
Spinach and Iceberg Salad with Mandarin Oranges, Cucumber, Red Onion, Tomato with Balsamic Vinaigrette
Romaine Mix with Roasted Pear, Burst Cherry Tomato, Shredded Asiago Cheese with Pesto Vinaigrette
Iceberg Mix with Tomato, Cucumber, Shaved Red Onion, Avocado with Gazpacho Vinaigrette
Tomato, Cucumber and Purple Onion Salad with Lime Cilantro Dressing
Honey Mustard Potato Salad
BLT Pasta Salad with Diced Tomato, Bacon and Leek with a Lightly Spiced Ranch Dressing

Entrée Sides

Roasted Redskin Potatoes
Garlic Mashed Potatoes
Chive and Roasted Garlic Mashed Potatoes
Jasmin Rice
Rice Pilaf
Green Beans with Roasted Red Pepper and Shallot Oil
Roast Zucchini and Tomato
Braised Carrots with Lemon Confit
Seasonal Vegetable Medley

Desserts

Assorted Home-baked Cookies
Chocolate Fudge Brownies
Vanilla and Chocolate Cream Puffs
Blueberry Crunch Shooters
Chocolate Drizzled Rice Krispy Treats
Classic Cannoli
Seasonal Fruit Platter with Raspberry Yogurt Dip
Fresh Fruit Salad with Mint

Beverage Package

Chilled Ice Water
Unsweetened Iced Tea
Coffee and Tea Service

Also Included

Bread and Butter
China plateware, silverware and glassware
Client selection of colored table linens and napkins

BREAKFAST MENUS



All Breakfast Menus include:

- Service included, no gratuity added
- Selection of cold or hot buffet menu
- Chilled water, unsweetened iced tea, coffee & tea
- China plateware, silverware and linen napkins
- Table glassware
- Selection of solid color table linens

Breakfast menus only served at events ending by 12pm

Venue rental and sales tax additional

All menu prices based on 50 guest minimum

BREAKFAST



All American Breakfast | \$36pp

Scrambled Eggs
Smoked Bacon Strips
Turkey Sausage Links
Home-fried Potatoes
Assorted Muffins
Fresh Seasonal Fruit Platter with Raspberry Yogurt Dip

The Sunriser | \$35pp

Baked Caramelized Apple and Pear French Toast with Blueberry Vanilla Syrup
Scrambled Eggs with Smoked Bacon
Pull Apart Monkey Bread
Cheddar Corn Muffins
Fruit Berry Yogurt Parfaits

Farm to Table | \$36pp

Baked Egg Tart with Roasted Peppers and Caramelized Onions
Smoked Bacon
Turkey Sausage Links
Herbed Sweet and Russet Potato Wedges with Roasted Peppers and Onions
Roasted Fruit Salad with Dried Cherries and Apricots

Grab and Go Burrito | \$35pp

Flour and Corn Tortillas with Eggs, Proteins and Toppings to Add
-scrambled eggs, sliced sausage, bacon, spiced black beans, fajitas peppers and onions, chorizo
-guacamole, pico de gallo, cilantro sour cream, cheddar and jack cheese, green chili sauce, corn relish, roast potato and poblano ketchup
Mango, Pineapple and Coconut Fruit Melange

BREAKFAST

Continental Breakfast | \$30pp

Seasonal Fresh Fruit Platter included

Select Three Additional Items:

- Assorted New York Style Bagels with Cream Cheese, Honey Butter and Jam
- Assorted Muffins
- Traditional Croissants
- Stuffed Croissants
- Assorted Scones
- Fruit Danish
- Cherry Crumb Cake
- Sour Cream Coffee Cake
- Cinnamon Rolls
- Oatmeal Raisin Granola Bars

Breakfast Beverages

Iced Spring Water

Regular and Decaf Coffee

Hot Water with Assorted Teas and Lemon

Chilled Orange Juice

Additional Breakfast Items

Individual Yogurt Parfaits

Yogurt, Fruit Salad & Granola

Made-to-Order Waffle Bar

Made-to-Order Omelet Station

Apple Peanut Butter Stuffed French Toast

Pumpkin Challah French Toast with Banana Rum Maple Syrup

Bacon Wrapped Sausage Links

INFORMATION

Marian House Events

Erika Borton

856-667-5005 x112

eborton@sensationalhost.com

Booking Information

1. Contact Erika to receive a full custom proposal with all of your event details and menu items.
 2. Sign initial contract.
3. Put down deposit of \$500 to reserve date and services.

Marian House Events

507 Kings Highway South

Cherry Hill, NJ 08034

856-667-5005