

MARIAN HOUSE CORPORATE CATERING MENU

856-428-3784

2019



By Sensational Host Caterers

V1.0

ALL DAY MEETING PACKAGE



All Day Meeting Package

All packages include the following items and services:

- One Hot or Cold Breakfast Menu
- Breakfast Beverages (coffee, tea, juice, water & infused water)
- One Hot or Cold Lunch Menu
- Lunch Beverages (coffee, tea, soda, water & infused water)
- Catering Service Staff
- Tables and Chairs
- Standard Linens
- All Day Venue Rental

Package Rates

(50 guest minimum)

A full quote will be provided upon menu selection.

Half-DAY MEETING PACKAGE

Half Day | Breakfast

All packages include the following items and services:

- One Hot or Cold Breakfast Menu
- Breakfast Beverages (coffee, tea, juice, water & infused water)
- Catering Service Staff
- Tables and Chairs
- Standard Linens
- Half Day Venue Rental

Package Rates

(50 guest minimum)

A full quote will be provided upon menu selection.

Half Day | Lunch

All packages include the following items and services:

- One Hot or Cold Lunch Menu
- Breakfast Beverages (coffee, tea, juice, water & infused water)
- Catering Service Staff
- Tables and Chairs
- Standard Linens
- Half Day Venue Rental

Package Rates

(50 guest minimum)

A full quote will be provided upon menu selection.



COLD BREAKFAST

Continental Breakfast

Assorted New York Style Bagels with Regular and Raspberry Cream Cheese, Honey Butter and Jam

Assorted Muffins

Traditional Croissants

Fresh Seasonal Fruit Platter with Raspberry Yogurt Dip

Biscuit Bar

Flaky Buttermilk Biscuits and Sweet Potato Biscuits with Toppings To Add
Assorted Toppings Include:

-two sweet jams, butter, shaved rosemary ham, sharp cheddar cheese and ground stone mustard

Vanilla Infused Fruit Salad with Greek Yogurt and a Pecan Granola

French Start

Assorted Miniature Savory Breakfast Croissants

-smoked salmon with herb cream cheese

-baked ham with cheddar horseradish spread

-brie with bacon and cranberry compote

-roasted tomato with vegetable feta spread

Melon Fruit Salad with Ginger Mint Syrup

Yogurt Bar

Vanilla and Plain Greek Yogurt with Toppings to Add

Assorted Toppings Include

-diced pineapples, blueberries, strawberries, nuts, raisins, granola, seasonal fruit and chocolate chips

Traditional French Croissants

Morning Glory

Oven Baked Tea Loaves

-cheddar bacon breads & prosciutto apricot breads

Miniature Pastries

-sweet fruit danish, mini muffins and pull apart biscuits

Assorted Toppings Include

-fig and raspberry preserves, orange marmalade butter, pecan maple spread, lemon ricotta

Tropical Fruit Salad with Mango and Kiwi



HOT BREAKFAST

All American Breakfast

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

The Sunriser

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

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

Barcelona Breakfast

Candied Pecan Toast Casserole with Berry Syrup
Brown Sugar Bacon Skewers
Traditional Frittata with Spinach, Pepper, Sun-dried Tomato and Onion
Individual Mango Purees

Grab and Go Burrito

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



AM SNACK & BEVERAGES

AM Snack

- Seasonal Pie Lollypops
- Pecan and Cashew Brittle Shooter
- White Cheddar Popcorn
- Plantain and Bagel Chips with Feta Spinach and Cheddar Horseradish Dips
- Chocolate Pistachio Bark
- Mini Pavlova—meringue ring filled with lemon cream and berries
- Strawberries Stuffed with Mascarpone and Rolled in Toasted Almonds
- Red Pepper Hummus Shooters with Pita Scoops
- Chocolate Graham Cracker Barquette with Mousse
- Blueberry Wonton with Cinnamon Vanilla Dipping Sauce

Beverages

Water in Pitchers with Glassware on Each Guest Table Included

Coffee and Tea Station

Regular and Decaf Coffee Service

Includes cream, sugar and sweetener

Hot Tea Station

Includes assorted teas and lemon

Assorted Bottled Juices

Bottled Spring Water

Bottled Sparkling Water

Fruit Infused Water

-watermelon basil

-pineapple vanilla

-blackberry sage

-citrus melon

COLD BUFFETS



Grilled Naan Sandwich Bar

Baby Spinach with Dates, Mango and a Bacon Balsamic Vinaigrette

Assorted Grilled Naan Sandwiches

-roast turkey, smoked gouda, red onion marmalade with basil aioli, lettuce and tomato

-coriander roasted veggies with hummus

-grilled lemon spiced chicken caesar

-roast beef with horseradish cream, sharp cheddar, golden beet, lettuce and tomato

-tuna with capers, black olives and lemon aioli

Moroccan Roasted Cauliflower Platter with Romesco Sauce

Apple, Pear and Cherry Strudel with Vanilla Sauce

The Corporate Latter

Green Leaf Lettuce with Cherry Tomato, Red Onion, Blue Cheese Crumbles, Pepitas and a Lime Cilantro Vinaigrette

Assorted Gourmet Sandwiches

-roast beef with roasted peppers, brie, caramelized onion with roast garlic mayo on an onion roll

-honey mustard chicken salad with red and green grapes on spinach wrap

-smoked country ham with dill havarti cheese, tomato and lettuce with cranberry mustard on a sourdough roll

-turkey breast with jack cheese, guacamole, sprouts and basil aioli on portuguese roll

-portobello mushroom with pepperjack, roast pepper, red onion and hummus on ciabatta roll

Classic Lemon Square Tarts

Gourmet Sandwich Buffet

Romaine Mix with Roasted Pear, Burst Cherry Tomato, Shredded Asiago and Pesto Vinaigrette

Assorted Gourmet Sandwiches

-roast shaved beef with sharp cheddar, grilled onion and horseradish cream on pretzel roll

-cubano with roast pork, capicola, swiss, pickle and mustard on portugaise roll

-grilled chicken with blue cheese, guacamole, bacon, romaine and tomato on an egg roll

-tofu tortilla wrap with sour cream, cheddar and roasted peppers

Chocolate Raspberry Mousse Parfait

BOX LUNCHES

Executive Boxes

Includes bag of chips, cookie, and side salad.

Ordering Details

Gluten free breads available upon request

Chicken Caesar

Grilled Chicken Breast, Crisp Romaine, Shaved Parmesan, and Caesar Dressing on a Spinach Wrap

Turkey Breast

Thinly Sliced Turkey Breast, Sweet Onion Jam, Smoked Gouda, and Baby Arugula on a Multi Grain Ciabatta

The New Englander

Roasted Turkey Breast, Smoked Bacon, Fresh Muenster, Cranberry Chutney, Crisp Romaine, Plum Tomato on a Whole Wheat Bread

Napa Valley

Shaved Roast Beef, Mozzarella, Baby Arugula, Red Wine Glazed Onions, Roasted Tomato Mayo, Cilantro on a Multi Grain Ciabatta

Italian Market

Sliced Prosciutto, Fresh Mozzarella, Baby Arugula, Olive Tapenade on a Baguette

Rittenhouse Chicken

Grilled Chicken Breast, Baby Spinach, Sautéed Mushroom, Plum Tomato, Goat Cheese, Arugula Pesto in a Flour Tortilla

Charleston Chicken

Grilled BBQ Chicken Breast, Aged Cheddar Cheese, Caramelized Onions, Romaine, Plum Tomato on a Rustic Roll

9th Street Veggie

Grilled Vegetables Marinated in White Balsamic and Olive Oil, Baby Spinach, Basil, Roasted Tomato and Parmesan Aioli on a Multi Grain Focaccia



BOX LUNCHES



Signature Box Salad Options

Select One Salad for All Boxes

- Classic Potato Salad
- Pasta Primavera Salad
- Fresh Fruit Salad
- Cucumber Feta Salad
- Vegetable Barley Salad
- Quinoa Salad
- Lemon Couscous with Grilled Veggies
- Chick Pea Carrot Salad

Quick & Simple Boxes

Includes bag of chips and a cookie

Ham

Black Forest Ham, Cheddar Cheese, Lettuce, and Tomato on a Egg Knot Roll

Turkey

Smoked Turkey, Bacon, Muenster Cheese, Lettuce, Tomato on a Whole Wheat Roll

Roast Beef

Roast Beef, Provolone Cheese, Lettuce and Tomato on a Pub Roll

Veggie

Grilled Vegetables and Goat Cheese on a Wrap

HOT BUFFETS

Hot Lunch #1

Field Greens with Sugared Almonds, Mandarin Oranges and an Almond Vinaigrette
Mediterranean Chicken Roulade with Sundried Tomatoes and Goat Cheese
Grilled Atlantic Salmon with Ginger Chili Glaze
Black Bean Corn Cake with Jalepeno, Cilantro and Peppers
Parmesan Orzo Risotto
Chocolate Covered Strawberries

Hot Lunch #2

Tomato, Cucumber and Purple Onion Salad with Lime Cilantro Dressing
Chicken Margarita with Fresh Tomato, Mozzarella Cheese and Pesto
Beef Brisket with Cranberry BBQ Sauce
Grilled Polenta with Ragout of Red Peppers, Eggplant, Tomato, Mushroom and Shaved Asiago
Rosemary Fingerling Potatoes
Blueberry Crunch Shooters

Hot Lunch #3

Romaine Mix with Roasted Pear, Burst Cherry Tomato, Shredded Asiago and Pesto Vinaigrette
Veal, Beef and Pork Meatballs with Soft Polenta and Sunday Gravy
Beef Medallions with Sundried Tomato Butter Sauce and Wilted Greens
Pan Roasted Cauliflower Steak with Tomatoes and Capers
Vanilla Roasted Parsnips and Carrots
Lemon Square Tarts

Hot Lunch #4

Iceberg Salad Mix with Tomato, Cucumber, Red Onion and a Gazpacho Vinaigrette
Grilled Herbed Chicken Breast with Mango Salsa
Maryland Style Crab Cake with Spicy Tartar Sauce
Spinach, Kale and Yukon Potato Cake with Red Pepper Coulis Sauce
Roasted Potato Wedges with Chimichurri Herb Oil Drizzle
Chocolate Drizzled Rice Krispy Treats



HOT BUFFETS



Mama Mia!

Chopped Romaine with Roast Red Pepper, Sliced Red Onion, Ciabatta Croutons, Shredded Locatelli Cheese with a Roast Garlic Vinaigrette

Pulled Pork Bolognese with Rigatoni

Pepper Grilled Chicken with Garlic Cherry Tomatoes and Basil Arugula Pesto

Roast Eggplant Rollatini with Herb Ricotta and Smoked Tomato Jus

Italian Roast Rainbow Carrots with Marjoram and Oregano

Sliced Herb Focaccia with Herb Butter

Orange Polenta Cake with Balsamic Berries and Lemon Cream

Baha Taco Shack

Blackened Tilapia & Shredded Korean Beef & Marinated Tofu

Chili Roast Peppers and Onions, Cilantro Sour Cream, Guacamole, Fresh Tomato Salsa, Corn Black Bean Relish, Cabbage Slaw, Shredded Cheddar and Jack Cheese, Chopped Tomato, Onion and Black Olives

Spanish Rice

Soft Corn and Flour Tortillas

Caramel Flan with Berries

Hokey "Poke" Bowl

Start with a Base: white rice, brown rice or chopped kale

Top with a Protein: raw ahi tuna, flaked salmon, shredded lime cilantro chicken, sesame tofu

Add Toppings: diced tomato, scallions, cilantro, cucumber, mango, carrots, pineapple and edamame

Add a Dressing: ponzu lime, sriracha aioli, ginger soy, wasabi cream and thai chili

Finish with a Crunch: cracked macadamia, sesame seeds, seaweed salad, coconut and crisp shallots

Chocolate Covered Strawberries

DIY Rice and Noodle Bar

Start with a Base: jasmine rice, brown rice or soba noodles

Top with a Protein: fajitas chicken, koren bbq beef or tofu stir fry

Add Toppings: sliced radish, shredded carrots, chopped tomato and cucumber, shaved red onion

Add a Dressing: thai chili, spicy ponzu, sriracha or ginger soy

Finish with a Crunch: tortilla strips, red pepper flakes, peanuts or sesame seeds

Ginger Crème Brulee

SEASONAL HOT BUFFETS

Summer #1

Green Salad with Sunflower Seeds, Roasted Peaches and Plums with Blood Orange Vinaigrette
Grilled Flank Steak with Red Pepper Chimicurri
Pistachio Dusted Chicken Breast with Roast Jersey Tomato Confit
Jasmine Rice Cake with Bok Choy, Edamame and a Shitake Stir Fry
Mixed Summer Beans with Hazelnut Brown Butter
Individual Brulee Berry Cheesecake

Summer #2

Iceberg Greens with Tomato, Red Onion, Cucumber, Avocado and Gazpacho Vinaigrette
Roasted Tilapia over Potato Corn Hash topped with Sweet Corn Coulis
Harissa Grilled Chicken with Green Chili Heirloom Tomato Salad
Roasted Quinoa Stuffed Pepper with Red Pepper Vinaigrette
Roast Garlic Smashed Yukon Gold Potatoes
Linzer Bars and Key Lime Tarts

Fall #1

Harvest Blend Greens with Roast Golden Beets, Craisins, Feta Cheese with a Creamy Peppercorn Ranch
Dijon Sage Crusted Pork Tenderloin with Spiced Pear Jus
Fall Pesto Roasted Salmon with Smoked Tomato Butter Sauce
Spaghetti Squash with Kale and Sunflower Seeds
Roast Tri Color Fingerling Potatoes with Peppers and Sweet Onion
Cranberry and Lemon Meringue Tarts

Fall #2

Spinach Arugula Mix with Sundried Tomato, Olives, Roast Peppers and Croutons with Balsamic Bacon Dressing
Grilled Italian Sausage with Greens, Cannelini Beans and Rigatoni
Pecan Crust Chicken with a Creole Mustard Sauce
Coriander Roast Cauliflower, Broccoli and Carrots
Wild Rice with Dried Apricots, Cherries and Almonds
Bartlet Pear Crisp with Chestnut Cream



SEASONAL BUFFETS

Winter #1

Baby Greens with Honey Roast Cashews, Bosc Pear, Goat Cheese and a Honey Cherry Vinaigrette
Spiced Lamb Meatballs with Balsamic Onion Gravy topped with Ricotta
Blackened Salmon with Orange Cumin Brown Butter Sauce
Chic Pea Tomato Stew with Lemon, Olives and Sautéed Greens
Russet Potato Fennel Gratin
Pairing of Chocolate Po du Crème and Shortbread Square

Winter #2

Baby Arugula with Roast Butternut, Feta, Bacon and a Cranberry Lime Vinaigrette
Roast Cod Loin with Winter Greens and Eggplant Caponata
Beef Medallions with Orange Merlot Sauce and a Citrus Gremolata
Grilled Eggplant with Tomato, Basil and Feta Cheese
Parsnip Infused Mashed Potatoes
Rice Pudding with Pineapple, Mango, Coconut and Craisins

Spring #1

Lola Rosa Spinach Blend with Pistachios, Dried Cherry, Yellow Tomato and a Orange Vanilla Vinaigrette
Seared Mahi Fillet with Saffron Roast Tomato and Lime Butter Sauce
Pommeroy Mustard Crusted Pork Tenderloin with a Grilled Peach Broth
Grilled Polenta with Ragout of Red Peppers, Eggplant, Tomato, Mushroom and Shaved Asiago
Broccoli Spears with Pearl Onions
Apple Berry Cobbler with Cinnamon Whipped Cream

Spring #2

Green Leaf Lettuce with Cherry Tomato, Red Onion, Blue Cheese Crumbles, Pepitas and a Lime Cilantro Vinaigrette
Veal and Pork Meatballs with a Spicy Tomato Sauce and Roast Asparagus
Prosciutto Wrapped Ricotta Spinach Stuffed Chicken with a Lemon Pesto Cream
Pan Roasted Cauliflower Steak with Tomatoes and Capers
Parmesan Grits with Sweet Corn
Chocolate Raspberry Mousse Parfait



PM SNACKS & BEVERAGES



PM Snacks

- Baked Brie with Apple Cranberry Filling and Sliced Baguette
- Grilled Herb Flabreads and Cucumber Carrot Coins with Two Dips
-roast garlic potato dip & red pepper, tomato, almond and bread puree
- Grilled Vegetable Skewer, Pita Chips with Herb Curry and Cumin Lime Dips
- Honey Sesame Roast Cashews
- Chocolate Drizzled Caramel Macadamia Rice Crispy Treats
- Cinnamon Sugar Tortilla Chips with Spiced Apple Dip
- Apple Pie Snickerdoodles
- Smoked Chocolate Peanut Butter Pretzel Bars
- Smoked Salmon Seven Layer Dip with Bagel Chips & Pumpnickel Crisps
- Mango Gazpacho with Strawberry Salsa
- Ginger Sesame Almond Shortbread Bark
- Herbed Goat Cheese Dip Layered with Pepper, Red Pepper Flakes, Olive Oil with Crackers, Crostini and Sliced Apples

Beverages

Water in Pitchers with Glassware on Each Guest Table Included

Coffee and Tea Station

Regular and Decaf Coffee Service

Includes cream, sugar and sweetener

Hot Tea Station

Includes assorted teas and lemon

Assorted Regular and Diet Sodas

Bottled Spring Water

Bottled Sparkling Water

Fruit Infused Water

-watermelon basil

-pineapple vanilla

-blackberry sage

-citrus melon

SERVICE - LINENS - VENUE



Event Service Staff

- Staff to Guest Ratio of 1:50 will be maintained for all events.
- Your proposal/contract will list all necessary staffing needs for your event.

Linens

- Client to select color for all table linens.
- Number of linens and cost dependent on client needs. Event Producer to help you with linen details.

Venue Information

- Wifi included in venue rental
- All venue table and chairs included in venue rental
- Half Day Package hours are the following: 8:00-12:00pm, 12:00-4:00pm, or 1:00pm-4:00pm.

Half Day Venue Rental

Full Day Venue Rental