

Special Event Catering Menu



ADDITIONAL CHARGES MAY INCLUDE APPROPRIATE SALES TAX, 20% SERVICE CHARGE AND 20% GRATUITY
ALL PRICES ARE SUBJECT TO MARKET FLUCTUATION. ALL PRICES ARE PER PERSON UNLESS NOTED OTHERWISE



appetizers/platters

yuca fries (GF) 	3.50
rosa sauce, jalapeño crema	
guacamole (GF) 	4.00
pico, yuca fries, tortilla chips	
fried sweet plantains (GF) 	4.50
refried beans, cotija, Lizano sauce, chipotle crema	
international cheese and cracker assortment 	7.00
ceviche caribeño (GF)	7.00
mahi mahi, citrus marinade, coconut habanero sauce, tomato, onion, tortilla strips	
seasonal roasted vegetables greek yogurt/goat	4.50
cheese dip (GF) 	
smoked salmon, hard boiled eggs, red onions, lemon	7.50
dill aioli, lemons, crackers	
fresh seasonal fruit (GF) 	5.00
chicken satays (GF)	60
guajillo pepper sauce or Lizano 25 quantity	
beef satays (GF)	95
chimichurri 25 quantity	
corn bread bites	65
honey butter 25 quantity	
bloody mary bites (GF)	70
cheese, olives, salami, bloody 25 quantity	
italian sausage mushroom caps (GF)	60
25 quantity	

specialty

bistec encebollado (GF)	28
coconut habanero rice, beans, caramalized onions, chimichurri	
mahi mahi (GF)	26
mahi-mahi, habanero-coconut rice, fried sweet plantains, pineapple-mango salsa (GF)	
arroz con camarones (GF)	18
Shrimp, Coconut Rice, Ham, Jalapeño, Sweet Plantains, Cabbage, Pineapple-Mango Salsa (GF)	
gallo pinto (GF) 	15
rice and beans blend, fried sweet plantains, cheese tortilla, sour cream, avocado, fried egg (GF) (carnitas or chicken 5)	
casado (GF) 	14
chicken, carnitas or vegetarian, tomato-pepper sauce, rice, beans, fried sweet plantains, cabbage, pico de gallo (GF)	

chicken

chardonnay chicken	29
creamy chardonnay lemon sauce topped with toasted almonds	
chipotle chicken (GF)	27
sweet chipotle onion cream sauce, herbs	
grilled chicken thighs (GF)	24
tomato pepper sauce, cilantro microgreens	

desserts

3 l eches cake	7
churros with caramel	8
we also work with great vendors for custom dessert options	

fish

mahi mahi (GF) mahi-mahi, pineapple-mango salsa (GF)	30
salmon (GF) pan seared salmon, dill compound butter, lemon (GF)	33
walleye breaded with almonds, fresh thyme, parmesan, spice blend and lemon	32

vegetables

catalina blend broccoli, red peppers, and carrots
asparagus and red pepper
medley blend zucchini, onion, green beans, yellow squash, bell peppers, and carrots.

beef

new york strip (GF) grilled strip loin topped with crispy roots, chimichurri	35
top sirloin steak cap steak topped with onion straws, lizano sauce demi-glace, and herbs	32
filet mignon Grilled Filet Topped with a Cognac Mushroom Sauce	48

starches

yukon gold mashed potatoes
garlic mashed potatoes
red roasted potatoes
coconut habanero rice

PROTEIN DUETS FOR BUFFET

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

Any Chicken and Pan-Seared Salmon 38

Any Chicken and Almond and Thyme Crusted Walleye 37

Any Chicken and Top Sirloin Steak 37

Almond and Thyme Crusted Walleye and Top Sirloin Steak 44

Any Chicken and New York strip 45

Any Chicken and mahi mahi 36

F.A.Q.

What is required to reserve Marna's services?

We require a \$200 non-refundable deposit and an online contract signed.

What is included in the price?

Silverware, china plates, water goblets, water decanters, napkins and professional service staff.

How many people can we seat?

For a seated dinner or buffet up to 45 and for a cocktail style party up to 55

What is the Service Charge?

The 20% Service Charge is an all-inclusive fee that includes prep work, plus the set-up, clean-up, and teardown of the event

Can I have a private bar set up?

Yes! Parties under 20 guests can utilize restaurant bar. Parties 20+ a bar in the lounge is required for a \$250 set up fee including bartender

How late can I utilize the Lounge ?

Restaurant closes at 9pm, The Lounge can be available up until 11:00pm for an additional \$150 per hour past 9pm

When do the guest count and menu have to be finalized?

10 days prior to your event date. Approximately 5 days before your event, you will receive a guide to help you finalize all the details.

Do you have a cake cutting fee?

Yes - there is a \$100 fee for cake cutting. We will cut your cake, place on dessert plates and bring to the designated dessert table. We also offer single-use forks, plates, and napkins for your desserts for an additional \$100 fee