



THE ELLIOT

Silver Package 115 per guest

APPETIZERS (Choice of 2)

PASSED APPETIZERS

- **Wild Mushroom Crostini** wild mushroom sauté, goat cheese, fresh herb, balsamic glaze **veg**
- **Beef Tenderloin Crostini*** medium rare beef tenderloin, horseradish aioli, pickled red onion
- **Shrimp Cocktail** house-made cocktail sauce **gf**
- **Mini Crabcake** lump crab, cajun remoulade
- **Green Chili Chicken Empanada** cilantro crema
- **Truffled Deviled Egg** black lava salt, fresh chive **veg, gf**
- **Beet Ceviche** orange, mint, cumin crisp, micro cilantro **vegan, gf**
- **Bacon Wrapped Water Chestnut** sweet soy glaze **gf**
- **Caprese Skewer** fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil **veg, gf**
- **Kale and Vegetable Potsticker** mae ploy, green onion **vegan**
- **Smoked Salmon Blini** crème fraîche, caviar
- **Bacon Wrapped Date** goat cheese stuffed, bacon wrapped, hot honey drizzle **gf**
- **Gouda Croquette** wholegrain honey mustard aioli **gf**

SALAD COURSE (Choice of 1)

Salad course includes Herbed Focaccia with whipped butter

- **Marigold Salad** mixed greens, strawberries, mandarin oranges, feta, sliced almond, honey-white balsamic vinaigrette
- **Garden Salad** romaine + spinach blend, carrot threads, sweet peppers, local cherry tomato, flatbread crisp, house-made ranch
- **Caesar Salad** romaine, parmesan, house-made crouton, Caesar dressing

ENTREE COURSE (Choice of 2 + 1 Vegan Option)

- **Chicken Piccata** creamy piccata, fried capers **gf**
- **Mushroom Asiago Chicken** asiago cream sauce, wild mushroom **gf**
- **Grilled Pork Tenderloin** garlic and herb marinated, pork jus **gf, df**
- **Seared Salmon** lemon beurre blanc **gf**
- **Braised Beef** beef jus **gf, df**

VEGAN OPTIONS

- **Vegan Crab Cake** roasted red pepper aioli, arugula salad **gf**
- **Polenta Ratatouille** creamy polenta cake, ratatouille, basil oil **gf**

Each served with your choice of one starch and one vegetable

Starch: whipped yukons, caramelized leek whipped potato, smashed herbed redskin potatoes, roasted kale fingerlings, roasted garlic whipped potato

Vegetable: grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot verts with caramelized shallot, roasted brussels sprouts



All packages include:

- The meal experience of your choice: silver / gold / platinum / buffet
- China, flatware, and linens
- Coffee and tea service following dinner
- Service staff, cooks, manager and chef
- Service charge and tax

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Gold Package 125 per guest

APPETIZERS (Choice of 3)

PASSED APPETIZERS

- **Wild Mushroom Crostini** wild mushroom sauté, goat cheese, fresh herb, balsamic glaze **veg**
- **Beef Tenderloin Crostini*** medium rare beef tenderloin, horseradish aioli, pickled red onion
- **Shrimp Cocktail** house-made cocktail sauce **gf**
- **Mini Crabcake** lump crab, cajun remoulade
- **Green Chili Chicken Empanada** cilantro crema
- **Truffled Deviled Egg** black lava salt, fresh chive **veg, gf**
- **Beet Ceviche** orange, mint, cumin crisp, micro cilantro **vegan, gf**
- **Bacon Wrapped Water Chestnut** sweet soy glaze **gf**
- **Caprese Skewer** fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil **veg, gf**
- **Kale and Vegetable Potsticker** mae ploy, green onion **vegan**
- **Smoked Salmon Blini** crème fraiche, caviar
- **Bacon Wrapped Date** goat cheese stuffed, bacon wrapped, hot honey drizzle **gf**
- **Gouda Croquette** wholegrain honey mustard aioli **gf**

STATIONARY APPETIZERS (Choice of 1)

- **Seasonal Cheese Display** assorted seasonal inspired cheeses, dried fruit, almonds, grapes, house-pickled vegetables, assorted crackers, herbed crostini
- **Antipasti Display** assorted seasonal inspired cheeses, marinated mozzarella, Italian charcuterie, assorted olives, almonds, grapes, house-pickled vegetables, assorted crackers, herbed crostini

SALAD COURSE (Choice of 1)

Salad course includes Herbed Focaccia with whipped butter

- **Marigold Salad** mixed greens, strawberries, mandarin oranges, feta, sliced almond, honey-white balsamic vinaigrette
- **Garden Salad** romaine + spinach blend, carrot threads, sweet peppers, local cherry tomato, flatbread crisp, house-made ranch
- **Caesar Salad** romaine, parmesan, house-made crouton, Caesar dressing

ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- **Chicken Piccata** creamy piccata, fried capers **gf**
- **Mushroom Asiago Chicken** asiago cream sauce, wild mushroom **gf**
- **Grilled Pork Tenderloin** garlic and herb marinated, pork jus **gf, df**
- **Seared Salmon** lemon beurre blanc **gf**
- **Braised Beef** beef jus **gf, df**
- **Filet of Sirloin** caramelized onion and mushroom, whole grain cream sauce **gf**
- **Airline Chicken Breast** lemon thyme marinated, chicken demi **gf, df**

VEGAN OPTIONS

- **Vegan Crab Cake** roasted red pepper aioli, arugula salad **gf**
- **Polenta Ratatouille** creamy polenta cake, ratatouille, basil oil **gf**

Each served with your choice of one starch and one vegetable

Starch: whipped yukons, caramelized leek whipped potato, smashed herbed redskin potatoes, roasted kale fingerlings, roasted garlic whipped potato

Vegetable: grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot verts with caramelized shallot, roasted brussels sprouts



All packages include:

- The meal experience of your choice: silver / gold / platinum / buffet
- China, flatware, and linens
- Coffee and tea service following dinner
- Service staff, cooks, manager and chef
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Platinum Package

135 per guest

APPETIZERS (Choice of 4)

PASSED APPETIZERS

- **Wild Mushroom Crostini** wild mushroom sauté, goat cheese, fresh herb, balsamic glaze **veg**
- **Beef Tenderloin Crostini*** medium rare beef tenderloin, horseradish aioli, pickled red onion
- **Shrimp Cocktail** house-made cocktail sauce **gf**
- **Mini Crabcake** lump crab, cajun remoulade
- **Green Chili Chicken Empanada** cilantro crema
- **Truffled Deviled Egg** black lava salt, fresh chive **veg, gf**
- **Beet Ceviche** orange, mint, cumin crisp, micro cilantro **vegan, gf**
- **Bacon Wrapped Water Chestnut** sweet soy glaze **gf**
- **Caprese Skewer** fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil **veg, gf**
- **Kale and Vegetable Potsticker** mae ploy, green onion **vegan**
- **Smoked Salmon Blini** crème fraîche, caviar
- **Bacon Wrapped Date** goat cheese stuffed, bacon wrapped, hot honey drizzle **gf**
- **Gouda Croquette** wholegrain honey mustard aioli **gf**

STATIONARY APPETIZERS (Choice of 2)

- **Seasonal Cheese Display** assorted seasonal inspired cheeses, dried fruit, almonds, grapes, house-pickled vegetables, assorted crackers, herbed crostini
- **Antipasti Display** assorted seasonal inspired cheeses, marinated mozzarella, Italian charcuterie, assorted olives, almonds, grapes, house-pickled vegetables, assorted crackers, herbed crostini
- **Seasonal Vegetable Display** grilled and roasted seasonal vegetables

SALAD COURSE (Choice of 1)

Salad course includes Herbed Focaccia with whipped butter

- **Marigold Salad** mixed greens, strawberries, mandarin oranges, feta, sliced almond, honey-white balsamic vinaigrette
- **Garden Salad** romaine + spinach blend, carrot threads, sweet peppers, local cherry tomato, flatbread crisp, house-made ranch
- **Caesar Salad** romaine, parmesan, house-made crouton, Caesar dressing

ENTREE COURSE (Choice of 3 + 1 Vegan Option)

- **Chicken Piccata** creamy piccata, fried capers **gf**
- **Mushroom Asiago Chicken** asiago cream sauce, wild mushroom **gf**
- **Grilled Pork Tenderloin** garlic and herb marinated, pork jus **gf, df**
- **Seared Salmon** lemon beurre blanc **gf**
- **House Braised Short Rib** US Choice beef, beef jus **gf, df**
- **Filet of Sirloin** caramelized onion and mushroom, whole grain cream sauce **gf**
- **Airline Chicken Breast** lemon thyme marinated, chicken demi **gf, df**
- **Seared Filet GF DF** 6oz filet, rosemary demi **gf, df**
- **Seared Halibut GF** chive beurre blanc **gf**

VEGAN OPTIONS

- **Vegan Crab Cake** roasted red pepper aioli, arugula salad **gf**
- **Polenta Ratatouille** creamy polenta cake, ratatouille, basil oil **gf**

Each served with your choice of one starch and one vegetable

Starch: whipped yukons, caramelized leek whipped potato, smashed herbed redskin potatoes, roasted kale fingerlings, roasted garlic whipped potato

Vegetable: grilled asparagus with lemon, broccolini, heirloom baby carrot, haricot verts with caramelized shallot, roasted brussels sprouts



All packages include:

- The meal experience of your choice: silver / gold / platinum / buffet
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Buffet Package

125 per guest

APPETIZERS (Choice of 3)

- **Wild Mushroom Crostini** wild mushroom sauté, goat cheese, fresh herb, balsamic glaze **veg**
- **Beef Tenderloin Crostini*** medium rare beef tenderloin, horseradish aioli, pickled red onion
- **Shrimp Cocktail** house-made cocktail sauce **gf**
- **Mini Crabcake** lump crab, cajun remoulade
- **Green Chili Chicken Empanada** cilantro crema
- **Truffled Deviled Egg** black lava salt, fresh chive **veg, gf**
- **Beet Ceviche** orange, mint, cumin crisp, micro cilantro **vegan, gf**
- **Bacon Wrapped Water Chestnut** sweet soy glaze **gf**
- **Caprese Skewer** fresh mozzarella, local cherry tomato, balsamic glaze, fresh basil **veg, gf**
- **Kale and Vegetable Potsticker** mae ploy, green onion **vegan**
- **Smoked Salmon Blini** crème fraîche, caviar
- **Bacon Wrapped Date** goat cheese stuffed, bacon wrapped, hot honey drizzle **gf**
- **Gouda Croquette** wholegrain honey mustard aioli **gf**

PRESET SALAD (Choice of 1)

Salad course includes Herbed Focaccia with whipped butter

- **Marigold Salad** mixed greens, strawberries, mandarin oranges, feta, sliced almond, honey-white balsamic vinaigrette
- **Garden Salad** romaine + spinach blend, carrot threads, sweet peppers, local cherry tomato, flatbread crisp, house-made ranch
- **Caesar Salad** romaine, parmesan, house-made crouton, Caesar dressing

ENTREE COURSE (Choice of 2 + 1 plated Vegan Option)

- **Chicken Piccata** creamy piccata, fried capers **gf**
- **Asiago Chicken** asiago cream sauce, wild mushroom **gf**
- **Boursin Stuffed Chicken** rosemary chicken jus **gf**
- **Beef Bourguignon** traditional red wine braised beef stew **gf, df**
- **Classic Braised Beef** demi-glace **gf, df**
- **Marinated Pork Loin** garlic + herb, pork jus **gf, df**
- **Seared Salmon** lemon beurre blanc **gf**
- **Grilled Mahi** fresh pineapple salsa **gf, df**
- **Chicken Milanese** light lemon sauce, arugula salad **gf, df**
- **Goat Cheese Ravioli** lemon cream sauce
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VEGAN OPTIONS

- **Vegan Crab Cake** roasted red pepper aioli, arugula salad **gf**
- **Polenta Ratatouille** creamy polenta cake, ratatouille, basil oil **gf**

Served with your choice of one starch and one vegetable

Starch:

Whipped potato *gf*
Herb roasted fingerling potato *gf, df*
Chive whipped potato *gf*
Creamy grit cake *gf*
Smashed redskin potato *gf, df*
Wild rice pilaf *GF DF*
Truffled potato au gratin *gf*

Vegetable:

Heirloom baby carrot *gf*
Grilled asparagus- lemon zest *gf, df*
Haricot verts- caramelized shallot *gf, df*
Broccoli *gf*
Curry roasted cauliflower *gf, df*
Roast brussels sprouts *gf, df*
Ratatouille *gf, df*



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