



# CONFERENCE & CATERING MENU

## CONTINENTAL BREAKFAST

### The Energy Breakfast

Steel-cut Oatmeal, Served with Brown Sugar and Skim Milk with Regular & Decaf Coffee *Add Raisins or Bananas for \$0.95*

*\$7.95/person*

### Classic Continental

Assorted Muffins and Scones, with Freshly Squeezed Orange Juice, with Regular & Decaf Coffee

*\$8.95/person*

### European Continental

The Marsh Pastry Basket with Sweet Butter and Preserves, Fresh Seasonal Fruit, Yogurt Parfait Cups with Regular & Decaf Coffee

*\$10.95/person*

## BREAKFAST BUFFETS

### The Business Buffet

The Marsh Scrambled Eggs or Plain Scrambled Eggs, Applewood Smoked Bacon, Creamy Asiago Hash Browns or Roasted Fingerling Potatoes, with Regular & Decaf Coffee

*\$14.95/person*

### The Gourmet Buffet

The Marsh Scrambled Eggs or Traditional Scrambled Eggs, Applewood Smoked Bacon, Creamy Asiago Hash Browns or Roasted Fingerling Potatoes, and a choice of Wild Rice Waffles, Lemon and Blueberry Pancakes or Orange French Toast, with Regular & Decaf Coffee

*\$17.95/person*

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**PLATED BREAKFAST SELECTIONS-** *Breakfast selections all include fresh squeezed orange juice, Starbucks regular & decaf coffee and hot tea. Also includes choice of potato and fresh fruit garnish.*

### Deep Dish Quiche - \$11.95/person

Spinach and Roasted Tomato, Ham and Swiss, Bacon and Caramelized Onion, Roasted Vegetables

### Traditional Eggs Benedict - \$12.95/person

### Smoked Salmon Benedict

with Dill Hollandaise Sauce - \$14.95/person

### The Marsh Omelet - \$12.95/person

Three Cheese (Cheddar, Monterey Jack and Provolone) or Ham and Cheese or Vegetable; Minnesota Wild Rice, Turkey and Smoked Gouda

### The Marsh Scrambled Eggs - \$11.95/person

Sun-dried Tomato, Spinach and Brie

### The Marsh Skillet - \$12.95/person

Scrambled Eggs, Smoked Ham Hash and Cheese Sauce

### Breakfast Wrap - \$10.95/person

A Soft Flour Tortilla Stuffed with Scrambled Eggs, Bell Peppers, Onion and Cheddar-Jack Cheese, Served with a Side of Pico de Gallo

*Customized Menus Available*



# CONFERENCE & CATERING MENU

**GOURMET SALADS** - Served with house baked bread and butter, as well as your choice of soda or bottled water. Enjoy grilled Shrimp, Chicken, Ahi Tuna, Salmon or Steak on your salad for an additional. \$4.95/person

**The Marsh Salad** - \$11.75/person  
Our Organic Field Greens, Garnished with Crisp Vegetables, Shaved Parmesan Cheese, Served with our Homemade House Herb Dressing

**Caesar Salad** - \$11.75/person  
Romaine Lettuce Sourdough Croutons, Shaved Aged Parmesan Cheese, Traditional Caesar Dressing

**Berry Salad** - \$11.75/person  
Mixed Organic Greens, Seasonal Berries, Buttermilk Bleu Cheese, Candied Walnuts, and Balsamic Berry Vinaigrette Dressing

**Cobb Salad** - \$12.75/person  
Forest Ham, Natural Roasted Turkey, Avocado, Tomato, Buttermilk Bleu Cheese, Olives, Applewood Smoked Bacon, Buttermilk Chive Dressing

**Simple Salad** - Market Price  
Hand Picked Greens From The Chef's Garden, Beets, Baby Tomatoes, Sherry Vinaigrette Dressing

**Roasted Beet Salad** - \$11.75/person  
Arugala, Local Chevre, Lavender Honey Vinaigrette Dressing with Hazel Nuts

**Trio of Apples** - \$11.75/person  
Organic Greens, Golden Raisins, Maple Cider Vinaigrette Dressing, Candied Walnuts and Buttermilk Bleu Cheese

**Seared Tuna Nicoise** - Market Price  
*Minimum of five orders.* Mixed Greens, Hard Boiled Egg, Olives, Fingerling Potatoes, Avocado, Roasted Tomatoes, and Green Goddess Vinaigrette Dressing

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**Soups** *Minimum of 12 people, \$6.95/person.*

**The Marsh Organic Chicken Vegetable Creamy Tomato Basil Cream Of Chicken Wild Rice Organic Carrot Ginger**

**Lobster Bisque** ~ Aged Sherry Crème Fraiche (Market Price)  
**Butter Nut Squash** ~ Green Apple, Curry Oil  
**Gazpacho** ~ Stewart's Heirloom Tomatoes, Cucumber Sherry Froth

**GOURMET SANDWICHES** - Your choice of two, served with kettle chips and fresh fruit, \$12.95/person. For an additional sandwich add \$1.95/person. Box lunch add \$2.95 per person. Box lunch served with chips, whole fresh fruit, cookie and canned soda or bottled water.

**Oven Roasted Turkey** - Organic Greens and Cranberry Sage Aioli  
**Muffeletta** - Salami, Ham, Provolone, Olive Relish, House Made Focaccia  
**Lobster Club** - Poached Lobster, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Tarragon Jalapeno Aioli, Grilled Sourdough (Market Price - minimum of 12 orders)  
**Salmon** - House Cured, English Cucumber Dill Cream Cheese, and Dark Rye Bread (*Minimum of 10 orders, Market price applies*)  
**Ham and Brie** - Crusty Bread, Dijon Aioli  
**Roasted Vegetable** - Focaccia, Local Chevre, Balsamic Vinaigrette  
**Roast Beef** - Hooks Bleu Cheese, Pickled Red Onion, Horseradish Aioli

*Customized Menus Available*





# CONFERENCE & CATERING MENU

**GOURMET SANDWICH WRAPS** - *Your choice of two, served with chips and fresh fruit, \$12.95/person. Additional wrap add \$1.95/person. Box lunch add \$2.95/person. Box lunch served with chips, whole fresh fruit, cookie and canned soda or bottled water.*

## **Chicken Caesar**

Seasoned Grilled Free-Range Chicken, Tossed with Crisp Romaine and our Signature Caesar Dressing with Shaved Parmesan Cheese

## **Mediterranean**

Hummus, Crisp Vegetables, Kalamata Olives and Feta Cheese

## **Grilled Shrimp Caesar**

Seasoned Grilled Shrimp with Crisp Romaine and our Traditional Caesar Dressing with Shaved Parmesan Cheese

## **Asian Chicken**

Ginger-Soy Marinated Chicken with Stir-Fried Vegetables Combined with Organic Greens

## **Chicken Fajita**

Southwestern Grilled Chicken, Organic Greens, Pico de Gallo and Avocado

## **Turkey BLT**

Smoked Turkey Breast, Applewood Smoked Bacon, Organic Greens with Garlic Mayonnaise

## **The Club**

Sliced Ham and Smoked Turkey, Applewood Smoked Bacon, Cheddar Cheese and Crisp Vegetables

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**THE MARSH DELI BUFFET** - Thin Sliced Roast Beef, Ham, Turkey, Assorted Cheeses and Breads, Lettuce, Tomato, Onion, Pickles, Assorted Condiments, Kettle Chips, Accompanied with Two Deli Pasta Salads. or Change Out One Pasta Salad with Homemade Organic Chicken Vegetable Soup - *\$16.95/person.*

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**PLATED LUNCHEON ENTREES** - *The following plated options are also available as buffet. Maximum of two choices. Served with a basic salad, fresh baked bread, butter, regular & decaf coffee, hot tea, milk and ice water.*

### **Wild Rice Meat Loaf** - \$16.95/person

Served with Garlic Mashed Potatoes and Caramelized Onion Gravy

### **Roasted Berkshire Pork Loin Chops** - \$19.95/person

**Minimum of 8 orders.** Served with Pan Jus, Sweet Potato Mash, Seasonal Vegetables, Finished with Spiced Apple Butter and Balsamic Reduction

### **Vegetable Lo Mein** - \$16.95/person

Crisp Vegetables Sautéed and Tossed with Lo Mein Noodles. *(Chicken, shrimp or beef may be added for an additional cost of \$4.95 per person)*

### **Grilled Organic Salmon** - \$23.95/person

Served with Seasonal Vegetables, Wild Rice Pilaf, Finished with a Dijon Caramelized Shallot Sauce

### **Grilled Free Range Chicken Breast** - \$20.95/person

Accompanied by Seasonal Vegetables, Wild Rice Pilaf, And Finished with Natural Pan Juices

### **The Marsh Fish and Chips** - \$25.95/person

Summit Pale Ale Marinated Walleye, Pan Roasted and Served with Roasted Fingerling Potatoes, Accompanied with Malt Vinegar Aioli

*Customized Menus Available*



# CONFERENCE & CATERING MENU

**LUNCH BUFFETS** - Served with your choice of Marsh or Caesar Salad, fresh baked bread, butter, regular & decaf coffee, hot tea, milk and ice water.

**\*Lasagna** - \$17.95/person; \$18.95 two choices

- Traditional with Meat, Finished with a Rich Tomato Sauce
- Wild Mushroom and Three Cheese
- Vegetable and Three Cheese

**\*Penne Pasta** - \$14.95/person

Pasta Tossed with a Rich Tomato Basil Sauce, Topped with Freshly Grated Parmesan Cheese

**\*Chicken Florentine** - \$16.95/person

Fettucine Tossed with Sautéed Spinach and Grilled Chicken, Finished with Shaved Parmesan Cheese

**\*Butternut Squash Pappardelle Pasta** - \$16.95/person

Pasta Tossed with Oven Baked Butternut Squash, Mascarpone Cheese, Roasted Pumpkin Seeds and Fried Sage

**\*Green Curry Chicken** - \$15.95/person

With Vegetables, Papaya Chutney, Basmati Rice with Lentils

**Taco Bar** - \$15.95/person

With Seasoned Ground Beef, Lettuce, Tomatoes, Onions, Sour Cream, Guacamole, Cheddar Cheese, Salsa, Refried Beans and Hard and Soft Taco Shells - No salad or bread

**\*BBQ Lunch** - \$15.95/person

Hamburgers and Hotdogs, Condiments, Kettle Chips, Fresh Baked Buns, Baked Beans, Potato Salad, Lemonade and Iced Tea, No salad or bread

**\*Pasta Bar** - \$17.95/person; \$16.95/person with one meat choice

Penne Pasta, Fettucini Noodles, Tomato Basil Marinara, Alfredo Sauce, Meatballs and Chicken

*\*Buffet items are available plated for an additional \$2.00/person.*

*\*Lunch Buffets can be served as Dinner Buffets for an additional \$2.00-\$3.00/person.*

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**DINNER BUFFETS** - Served with a house salad and freshly baked bread, seasonal vegetables and choice of rosemary roasted baby red potatoes, buttermilk chive mashed potatoes or saffron rice pilaf. Served with regular & decaf coffee.

**Slow Roasted Natural Grass Fed Beef** - \$19.95/person

Served with a Wild Mushroom Pinot Noir Jus

**Roasted Loin of Berkshire Pork** - \$18.95/person

Topped with a Port Wine Reduction Sauce, and Accompanied with a Pear and Currant Chutney

**Organic Shetland Salmon** - \$22.95/person

Broiled and Served with a Caramelized Shallot and Grainy Mustard Sauce

**Braised Tenderloin Tips** - \$20.95/person

Served in a Rich Red Wine Sauce with Wild Mushrooms

**Bruschetta Chicken Parmesan** - \$20.95/person

Breaded Chicken, Topped with Sun-Dried Tomato Cream Sauce and Fresh Tomato Relish

**Wild Rice Florentine Stuffed Grilled**

**Chicken Breast** - \$18.95/person

Served with a Porcini Cream Sauce

**Prime Rib** - \$24.95/person

With a Rosemary Horseradish Crust and Red Wine Ajus

*\*Available as a carving station (additional \$100.00)*

**Lasagna Bolognese** - \$18.95/person

With Roasted Tomato, Whipped Ricotta and Smoked Provolone Cheese

**Lasagna** - \$17.95/person

With Seasonal Vegetables and Four Cheeses

**Turkey** - \$18.95/person

Served with Sage Dressing and Pan Gravy

**Nantucket Chicken** - \$18.95/person

Chicken Breast Stuffed with Cheese and Spinach and Served with Tomato Sauce and Chive Sauce

*Customized Menus Available*



# CONFERENCE & CATERING MENU

**PLATED DINNER ENTREES** - Includes a basic salad; accompanied by house baked bread, butter, coffee, hot tea and ice water. (Upgrade to one of our specialty salads for \$3.95 per person.)

**Four Cheese Ravioli** - \$18.95/person

Marinara, Pistachio Béchamel

**Mac N Cheese** - \$18.95/person

Trio of Artisan Wisconsin Cheeses, Spaetzle, and Sourdough Bread Crumbs

**Lasagna** - \$18.95/person

Leeks, Ricotta Cheese, Smoked Tomato Sauce

**Buckwheat Polenta Cake** - \$17.95/person

Rosemary, Pimento, Wild Mushroom Ragout

**Linguini Jardinière** - \$17.95/person

Fond De Vegetal, Grana Padano

**Rack Of Lamb** - \$36.95/person

Rosemary Crust, Green Garlic Scented Baby Spinach, Celery Root Potato Puree, Honey Spiced Demi, Pickled Onion Mint Jam

**NY Strip** - \$30.95/person

1000 Hills Cattle Company Beef, Smoked Bleu Cheese, Potato Paves, Rioja Shallot Butter

**Sven & Ole's Meatballs** - \$19.95/person

Yukon Gold Potato Puree with Allspice Lingonberry Sauce and Dill Crème Fraiche

**Pork Chop** - \$29.95/person

Bone In Pasture Raised Pork, Fennel Pollen, Milk Braised Pork Belly, Rosemary White Cheddar Heirloom Grits, Braised Cabbage, Apple Cider Jus

**Filet Mignon** - Market Price

Sea Salt Rosemary, Lobster Mashed Potatoes, Black Truffle Sauce Béarnaise

**Venison Strip Loin** - \$35.95/person

Pasilla Espresso Rub, Seasonal Exotic Mushrooms, Sweet Potato Chipolte Gratin, Huckleberry Port Reduction

**Walleye Fish N Chips** - \$24.95/person

Summit Pale Ale, Fingerling Potatoes, and Green Olive Malt Vinegar Aioli

**Lake Superior White Fish** - \$21.95/person

Braised Celery Risotto, Pea Tendril, Pea Foam

**Yellow Fin Tuna** - \$29.95/person

Olive Oil Poached Baby Tomatoes, Escarole, Charred Pepper Radish Salad, Harrissa Mignonette

**Halibut** - \$29.95/person (seasonal)

Rock Shrimp Black Eyed Pea Puree, Chanterelles, Ramp Burr Fondue, Crispy Leeks

**Shetland Organic Salmon** - \$27.95/person

Corn Pudding, Pickled Fiddle Head Ferns, Morel Brown Butter Reduction

**Duck Breast** - \$31.95/person

Hickory Nut Faro, Root Vegetable Gratin, Green Peppercorn Demi, Cara Cara Orange

**Wild Rice Meat Loaf** - \$19.95/person

Garlic Mashed Potatoes, Caramelized Onion Gravy, Buttermilk Fried Onions

**Pork Confit** - \$21.95/person

Pasture Raised Pork, Egg Noodles, Apple Celery Root Slaw, Caraway Crème Fraiche

**Snitzel** - \$22.95/person

Free Range Chicken Cutlet, Spaetzle, Horseradish Applesauce, White Asparagus, Riesling Capers & Lemon

**Rib Eye** - \$31.95/person

Grilled Prime Beef, Roasted Cauliflower, Creamed Spinach, Caramelized Onion Emulsion, Served with the House Steak Sauce

**Sea Bass** - \$29.95/person (seasonal)

Pan Roasted, Vanilla Kafir Lime Broth, Pepper Cress, Heirloom Carrots

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**SIMPLE PLATES** - Include a basic salad; accompanied by house baked bread, butter, coffee, hot tea and ice water.

**Beef Tips** - Red Wine Braised, Seasonal Vegetable, and Buttermilk Chive Mashed Potatoes

**Salmon** - Minnesota Wild Rice Pilaf, Seasonal Vegetable

**Chicken** - Grilled, Seasonal Vegetable, Roasted New Potatoes, Wild Mushroom Sauce

\$18.95/person

*Customized Menus Available*

**PLATTERS** - *Small platter serves 15-20 people. Large platter serves 25-30 people (unless otherwise noted).*

**Relish Tray**

Crisp Vegetables, Gerkins, Assorted Olives *Small - \$19, Large - \$29*

**Fiesta Sampler**

Chips, Salsa, and Guacamole *Small - \$28, Large - \$39*

**Poached Salmon Display**

Served with Traditional Accompaniments

*Whole Serves 50 people - \$165, Half Serves 25 people - \$85*

**Jumbo Shrimp Display**

Served with Lemon Wedges and Cocktail Sauce *Small - \$76, Large - \$95*

**Fresh Vegetable Platter**

Served with Roasted Red Pepper Dip *Small - \$35, Large - \$46*

**Fresh Fruit Platter** *Small - \$43, Large - \$69*

**Domestic Cheese Display**

Served with Seasonal Fresh Fruit and Crackers *Small - \$41, Large - \$63*

**Imported and Artisan Cheese Display**

Select Cheeses, Garnished with Seasonal Fresh Fruit, Served with Crackers and Bread

*Small - \$45, Large - \$85*

**Whole Baked Brie Encroute**

Served with Apples and Crackers *\$95 Serves 25*

**Artichoke and Goat Cheese Gratin**

Topped with Roasted Tomatoes and Served with Grilled Focaccia *\$75 (Serves 25)*

**Marinated and Grilled Vegetable Platter**

Served with Rosemary Aioli *Small - \$44, Large - \$55*

**Tappas Platter**

Marcona Almond, Chorizo, Goat Cheese Stuffed Piquillo Peppers and Assorted Olives *Small - \$46, Large - \$85*

**Mezzes Platter**

Hummus, Babaghanouj and Zesty Feta Dip, Served with House Made Pita Bread *Small - \$41, Large - \$74*

**Deli Platter**

Select Sliced Meats and Cheeses, Served with Rolls and Mustard *Small - \$53, Large - \$69*

**Chilled Seafood Sampler**

Crab Claws, Poached Shrimp, Oysters on the Half Shell, Chilled Steamed Mussels

*Market Price*

*Customized Menus Available*



# CONFERENCE & CATERING MENU

## HOT AND COLD HORS D'OEUVRES

*Priced per dozen. Minimum 2 dozen/order*

<b>Vegetable Spring Roll</b> - Served with a Sweet and Sour Dipping Sauce	\$23.95
<b>Peking Duck Roll</b> - Served with Cranberry Hoisin	\$33.95
<b>Wild Rice Meatballs</b> - Served with Onion Sour Cream, Lingonberries	\$22.95
<b>Phyllo Wrapped Brie</b> - Served with Almonds and Raspberry	\$33.95
<b>Miniature Spanakopita</b> - Phyllo Pastry with Spinach and Feta Cheese	\$25.95
<b>Walleye Cakes</b> - Served with Wild Leek Butter, Horseradish Crème Fraiche	\$38.95
<b>Oysters</b> - Served with Preserved Lemon and Harrissa Mignonette	<i>Market Price</i>
<b>Deviled Eggs</b> - Traditional Or Smoked Salmon Caviar	\$22.95
<b>Piquillo Peppers</b> - with Local Chevre Smoked Paprika	\$26.95
<b>Twice Baked Fingerling Potatoes</b> - Served with Crème Fraiche, Bacon and Chives	\$24.95
<b>Butternut Squash Quesadilla</b> - Served with Smoked Gouda Cranberry Salsa	\$24.95
<b>Lake Superior White Fish</b> - Served with Smoked Rye Canapés, Roasted Beets, Horseradish	\$26.95
<b>Bruschetta</b> - Served with Heirloom Tomatoes, Fresh Mozzarella and Basil	\$22.95
<b>Chicken Satays</b> - Served with Peanut Cilantro Lime Sauce	\$26.95
<b>Beef Satays</b> - Served with Coconut Green Curry Sauce	\$27.95
<b>Shrimp or Crab Cocktail</b> - Chilled Tail On Shrimp or Crab Claw, Cilantro Lime Cocktail Sauce	<i>Market Price</i>
<b>Scallops</b> - with Apple Wood Bacon	\$36.95
<b>Phyllo Wrapped Asiago and Asparagus</b>	\$27.95
<b>Cheese Puffs</b> - with Aged Sharp Cheddar	\$24.95
<b>Crab Cakes</b> - Served with Preserved Lemon Chive Aioli	\$37.95
<b>Wild Mushroom Crostini</b> - Served with Truffle Salt, Shallot Honey Whipped Chevre	\$22.95
<b>Endive</b> - with Hooks Bleu Cheese, Marcona Almonds and Fireweed Honey	\$22.95
<b>Applewood Smoked Duck Quesadilla</b> - with Black Beans and Roasted Corn Salsa	\$34.95
<b>Marinated Chicken</b> - Wrapped in Pancetta Served with Smoked Tomato Aioli	\$26.95
<b>Prosciutto</b> - with Truffle Honey and Gorgonzola	\$23.95
<b>Meatballs</b> - in Saffron Tomato Sauce	\$22.95
<b>Assorted Savory Cones</b> - Vegetarian or Smoked Fish	\$23.95-\$24.95
<b>Caprese Salad</b> - On a Skewer with Hand Pulled Mozzarella	\$23.95
<b>Fresh Shrimp Spring Rolls</b> - with Crushed Roasted Peanuts Served with a Ginger Dipping Sauce	\$24.95
<b>Fresh Vegetable Spring Rolls</b> - Served with a Sweet and Sour and Hot Chili Dipping Sauces	\$22.95

## PLATED APPETIZERS

<b>Masa Corn Cakes</b> - Served with Pickled Shrimp, Avocado Salad	\$10.95
<b>Scallops Alla Plancha</b> - Served with Truffle, Brown Butter Vinaigrette, Parsnip Puree	<i>Market Price</i>
<b>Twice Baked Goat Cheese Soufflé</b> - Served with Micro Greens, Almond Sherry Vinaigrette	\$9.95
<b>Smoked Pheasant</b> - Wrapped with Prosciutto	\$9.95
<b>Corned Duck</b> - with Sweet and Sour Cabbage	\$11.95
<b>Duck Confit</b> - Served with Rosemary Phyllo Tarts, Fig Molasses	\$10.95
<b>Forest Mushroom Tart</b> - Served with Local Chevre, Rocket Salad	\$9.95
<b>Foie Gras PB&amp;J</b> - Brioche Toast Points, Choke Cherry Jam, Hazelnut Spread	\$12.95
<b>Quail</b> - Buttermilk Fried, Spoon Bread, Cranberry Tasso Gravy	\$12.95
<b>Tuna</b> - Served with Cucumber Soba, Smoked Shitake, Sake Gelee, Sweet Sesame	\$13.95
<b>Lamb</b> - Served with a Caraway Cumin Crust and Heirloom Tomato Panzenella Salad	\$12.95

*Customized Menus Available*



# CONFERENCE & CATERING MENU

## SWEETS, FRUIT AND SNACKS

Yogurt Parfaits - \$4.95/person  
Fresh Seasonal Fruit - \$2.35/person  
Fruit Kebobs - \$26/dozen  
Rice Crispy Bars - \$22/dozen  
Scones - \$27/dozen  
Cookies - \$26/dozen  
Cookies and Milk - \$32/dozen  
Brownies - \$30/dozen  
Lemon Bars - \$30/dozen  
Muffins (assorted) - \$30/dozen  
Seven Layer Bars - \$30/dozen  
Bagels (with Cream Cheese) - \$29/dozen  
Croissants (with Sweet Butter and Preserves) - \$35/dozen

Chocolate Covered Strawberries - \$2.25 each  
M&M's - \$24/lb  
Trail Mix - \$24/lb  
Kettle Chips - \$20/lb  
Popcorn - \$12/lb  
Pretzels - \$10/lb  
Malted Milk Balls - \$24/lb  
Yogurt Covered Pretzels - \$14.95/lb  
Mixed and Salted Nuts - \$21.95/lb  
Garlic Sesame Sticks - \$24/lb  
Whole Fruit - \$27/dozen  
Pasta Salad - \$4.95/person

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## A LA CARTE SERVICES

### Beverages

Freshly Brewed Starbucks Regular and  
Decaffeinated Coffee - \$32/gallon, \$16/air pot  
Apple Cider - \$34/gallon  
Hot Chocolate - \$34/gallon  
Bottled Water - \$2.75 each  
Canned Soda - \$2.50 each  
Grab and Go Milk/Soy Milk - \$3.25 each  
Iced Tea - \$29/gallon, \$15/pitcher  
Lemonade - \$32/gallon, \$17/pitcher  
Fruit Smoothies - \$4.95 each  
Freshly Squeezed Orange Juice - \$42/gallon, \$22 /pitcher

### Desserts - \$5.95/person--*Minimum 12/order*

Chocolate Cake - *Petit, Single Source Chocolate,  
Orange Blossom Honey Comb Ice Cream*  
Banana Fosters - *House Made Vanilla Bean Ice Cream*  
Crème Brulee - *with Ginger, Black Sesame Seed*  
Cheese Cake - *Custom Flavors*  
Chocolate Mousse - *with Fresh Berries*  
Cherries Jubilee - *Short Bread, Caramel Ice Cream*  
Butterscotch Pudding - *with Ice Wine Sultans*  
Pound Cake - *with Grilled Peach, Riesling Syrup,  
Vanilla Lavender Panna Cotta*  
Chocolate Flight - *Milk Chocolate Terrine,  
Cocoa Nib Sea Salt Cookie (Market Price)*

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## BAR BEVERAGE SERVICES

**Domestic Bottled Beer** - \$4.50/bottle  
Michelob Golden Light, O'Doul's Amber (Non-Alcoholic)  
**Premium Bottled Beer** - \$5.00/bottle  
Heineken, Labatt Blue, Stella Artois, New Castle  
**Domestic Keg Beer** - \$325/16 gallon, \$225/8 gallon  
Michelob, Miller Genuine Draft, Miller Lite  
**Premium Keg Beer** - \$405/16 gallon, \$305/8 gallon  
Heineken, Samuel Adams, Summit

*Note: A wide variety of Domestic, Premium and Micro-Brewed  
Beers are available by special order.*

**House Wines** - \$6.00/glass  
**Soft Drinks** - \$2.50  
**Bottled Water** - \$2.75/bottle

**Hosted Bar:** Bar prices do not include sales tax or  
service charge.

**Cash Bar:** There will be a \$100.00 bar set-up fee  
assessed per bar. This fee will be waived if bar sales are  
over \$300.00. Cash bar services prices include sales tax.

Customized Menus Available



# WINE SELECTIONS

*Our Conference and Catering Director would be happy to help you select the wines that best compliment the foods at your special event.*

## SPARKLING WINES AND CHAMPAGNES

Stanford Brut	\$19.00
Wedding Celebration	\$20.00
Perelada Castillo Cava Brut	\$23.00
Jacobs Creek Brut Cuvee	\$28.00
Domaine Ste. Michelle Brut	\$31.00
CHAMPAGNE	
Schramsberg Blanc de Blanc	\$80.00
Piper Hiedsieck Brut	\$91.00

## WHITE WINES

House White	\$18.00
Vida Organica Torrontes	\$19.00
Columbia Crest 2 Vine Chardonnay	\$20.00
Manta Sauvignon Blanc	\$21.00
Chateau St. Michelle Riesling	\$22.00
Brancott Sauvignon Blanc	\$22.00
Dante Chardonnay	\$23.00
Santa Julia Torrontes	\$24.00
Columbia Crest Grand Estates Pinot Grigio	\$28.00
J. Lohr Riverstone Chardonnay	\$30.00
St. Francis Chardonnay	\$36.00

## RED WINES

House Red	\$18.00
Vida Organica Malbec	\$19.00
Hope Pink Awareness Shiraz	\$19.00
Pepperwood Old Vine Red Zinfandel	\$20.00
14 Hands Cabernet Sauvignon	\$20.00
Dante Cabernet	\$21.00
Carro Tinto	\$22.00
Tinto Ribera del Duero	\$27.00
Aquinas Pinot Noir	\$27.00
Marietta Old Vine	\$27.00
Columbia Crest Grand Estates Cabernet	\$28.00
McMannis Cabernet Sauvignon	\$29.00
Jacobs Creek Reserve Merlot	\$30.00
St. Francis Red	\$30.00
Araucano Pinot Noir	\$36.00
Concannon Petit Syrah	\$36.00

## SPARKLING BEVERAGES

Sparkling Water (330 ml)	\$2.85
Sparkling Water (720 ml)	\$5.49
Sparkling Apple Cider (720 ml)	\$15.95

*Prices subject to change. Wines subject to availability. Local wines available.*

*Customized Menus Available*



## GENERAL INFORMATION

We would be happy to work with you to custom design either individual items or an entire menu for your event. Our menu prices are based on current market conditions. For larger events we will confirm these prices 90 days before your date. Prices do not include taxes or 18% service charge and are subject to change.

## STAFFING FEES AND MINIMUM CHARGES

A room rental charge is associated with each conference area in The Marsh. Because we do not have a food and beverage minimums for events held at The Marsh, meetings or events that have any food or beverage catered into their meeting area will be assessed a room attendant staffing fee. Please contact your catering representative for further information.

## DEPOSITS

A deposit or a credit card on file is required upon booking an event. For special events, final payment is due three business days before the event and an invoice will be sent to you prior to the event.

We accept checks, Visa, MasterCard and American Express. Corporate events will be invoiced if a credit card number is on file. Corporate invoices are payable within 30 days after receipt.

## GUARANTEES

We would appreciate an estimated number of attendees as soon as possible after booking. Attendance must be guaranteed three business days prior to most events. In the event a guarantee is not submitted within these guidelines, the final charges will be based on the original estimate or actual attendance, whichever is greater.

## GUEST RESPONSIBILITY

The individual or organization scheduling the event agrees to assume full responsibility for the conduct of its members or guests as well as the liability for charges that may be incurred or damage they may cause throughout the entire facility of The Marsh. This includes all agents, guests, employees or independent contractors employed by the person or organization responsible for the function. In the event such charges or damages are incurred, the responsible party will be billed accordingly.

## EXCLUSIONS

No food or beverage may be brought into The Marsh with the exception of wedding cakes, which must be provided by a licensed baker. Cake cutting fees apply.

*Customized Menus Available*