

Marmalade Café & Catering Company Catering Menu

Delivery or pick up of food only call: - 310 395 9196

For full service catering (full event planning to include staff, rentals, valet, entertainment etc.) call 310 828 3808

Cold Appetizers

Miniature buttermilk biscuits – Orange honey glazed black forest ham on biscuits

Miniature buttermilk biscuits – with roasted turkey breast, cranberry sauce and daikon sprouts

Marmalade's famous oat & currant scones – with fresh pears and gorgonzola cream

Endive with goat cheese, figs & honey glazed pecans

Scottish smoked salmon wrapped around fresh asparagus tips

Caribbean California rolls – with fresh mango, papaya, served with wasabi aioli

Classic Italian bruschetta – fresh roma tomatoes, buffalo mozzarella and fresh basil drizzled with an extra virgin olive oil

Korean Tacos – marinated rib eye beef placed on Belgium endive, garnished with an Asian style salsa

Vegetarian Vietnamese spring rolls –green & yellow zucchini, spinach, julienne carrots & sprouts wrapped in rice paper and served with a peanut cilantro sauce

Artichoke leaves cradle olive tapenade & goat cheese drizzled with extra virgin olive oil

Lime marinated shrimp – served with a cilantro aioli

Prosciutto & fig roll with cream cheese and port wine glaze

Seafood ceviche in cucumber cups topped with red onion

Tuna Tartar in cucumber cups drizzled with ponzu vinaigrette

Sesame crusted Ahi tuna brochettes – drizzled with a Japanese vinaigrette

Salmon Tartar with fresh cilantro & lime on wonton crisps

Chevre Grapes- filled with crushed pistachios and goat cheese

Hot Appetizers

South West Empanadas- with Beef, corn, bell pepper, cheese & cilantro

Calamari Salad in pita cups- chickpeas, tomatoes, & olive tapenade

Grilled Rosemary Flank steak- on a skewer with crème Fraiche

Wild mushroom and sundried tomato tarts – with ribbons of fresh basil and parmesan cheese

Warm Brie and toasted almond tarts

Marinated chicken and beef brochettes- served with a choice of Thai peanut or teriyaki ginger sauce

Assorted miniature quesadillas – assorted fillings, chicken beef, grilled vegetable served with fresh salsa & guacamole

Spinach & feta phyllo triangles

Assorted miniature pizzas – choose from a variety of pizzas, bbq chicken with caramelized onion, shrimp & pesto with sundried tomatoes, grilled vegetable, artichoke heart, roma tomato and fresh basil

Pot stickers – chicken, served with a ponzu sauce

Coconut battered shrimp – served with a Thai plum sauce

Phyllo purses filled with spiced Moroccan chicken served with a mint yogurt

Grilled Beef rolls with scallions and soy dipping sauce
Swiss chard, shallot & scallions, parmesan, gruyere cheese phyllo tartlet
Potato pancakes with apple-onion & sour cream compote
Blinis topped with smoked salmon mousse and three caviar
Miniature lamb chops - served with an avocado mint chutney
Rosemary lamb skewers – tender cutlets of lamb skewered with tri colored peppers and sweet Bermuda onions
Miniature sirloin burgers – with caramelized onion, Gorgonzola horseradish crème
Bite size crab cakes – served with spicy Cajun remoulade or chili lime aioli
Shrimp & scallop skewers – grilled and served with a saffron crème for dipping
Caramelized onion goat cheese and fresh herb & garlic popover
Corn cake with shrimp & scallop topped with a chipotle chili

Stationary platters

Vegetable crudités – with your choice of dips
Spinach & garlic, roasted red pepper & artichoke heart dip
(Spicy tuna & guacamole extra charge)
Asian antipasto platter – California rolls, vegetarian Vietnamese spring rolls, tuna sushi, salmon sushi
Assorted fruit platter – an array of seasonal fruits
Assorted cheese platter – to include imported & domestic cheeses, pate maison, spiced candied walnuts, assorted crackers and grapes
Bagels & lox platter – lox, fresh bagels, sliced beefsteak tomatoes, sweet Bermuda onions, capers & fresh whipped cream cheese
Brie en croute, with assorted fillings – your choice of wild mushroom or spiced candied walnut filling served with French baguette and grapes. Plain Brie also available.
Mediterranean antipasto platter – grilled vegetables, tomato and mozzarella caprese, stuffed grape leaves, kalamata olives, feta cheese, spicy Moroccan tomato salad, marinated artichoke hearts, hummus and pita chips.

Soups

Asparagus soup
Butternut squash soup
Carrot ginger soup
Chicken tortilla soup
Chicken vegetable soup
Clam chowder (Manhattan or New England)
Sweet corn chowder soup
French onion soup
Gazpacho soup
Wild mushroom soup
Potato leek soup
Split pea soup
Roasted tomato soup

Chili's & Stews

Filet mignon chili

Turkey chili

Vegetarian chili

Beef stroganoff

Lamb stew

Indonesian chicken or beef curry

Potatoes Grain & More

Roasted rosemary potatoes – red potatoes tossed in garlic, rosemary and extra virgin olive oil

Parmesan parsley new potatoes

Buttermilk mashed potatoes – the old fashioned way

Roasted garlic mashed potatoes – hand mashed

Potatoes dauphinoise

Risotto primavera

Wild mushroom risotto

Grilled vegetable polenta cake

Couscous with dried apricots and fresh mint

Summer couscous medley

Marmalade rice pilaf

Basil basmati rice

Vegetable Selections

Asparagus with shitake mushroom sauté

Maple glazed baby carrots

Oak marinated grilled vegetables

Haricot verts with almonds

Green beans Provence style

Creamed baby spinach inside a Portobello mushroom

Summer ratatouille

Side Salads

Caesar salad – romaine lettuce, homemade croutons and freshly grated Parmesan cheese tossed in our classic Caesar dressing

Mixed field greens – with spiced candied walnuts, cherry tomatoes and Gorgonzola tossed in balsamic vinaigrette

Fresh arugula salad – toasted pine nuts and shaved pecorino cheese in champagne vinaigrette

Entrée Salads

Chicken Caesar – marinated chicken breast on top of our famous Caesar salad

Fresh tuna salad- seared ahi tuna, mixed baby greens, haricot verts, new potatoes chopped egg and kalamata olives tossed in lemon vinaigrette

Chinese chicken salad – snow peas, carrots, daikon sprouts, green onions, crispy rice noodles, mandarin oranges, almonds and shredded iceberg tossed with sesame ginger vinaigrette

Chopped Italian Salad – roasted peppers, dry salami, tomatoes, cucumber, olives, sundried tomatoes, provolone cheese, mortadella, copacollo, grilled zucchini, eggplant and mixed greens tossed in balsamic vinaigrette

Marmalade's classic cobb salad – romaine, turkey, bacon, tomatoes, cucumbers, Swiss cheese, blue cheese, avocado and chopped egg tossed in our homemade ranch dressing
Chilled oak roasted filet mignon salad – cooked medium rare served on a bed of mixed greens with tomatoes, avocado, roasted peppers and goat cheese tossed in balsamic vinaigrette

Santa Fe BBQ chicken breast salad – with red onions, black beans, sweet corn, cilantro, tomato, tortilla strips and mixed greens tossed with ranch dressing.

We also offer a selection of cold salads as follows:-

Penne with pesto – green peas, red and green peppers with penne noodles in a pesto sauce made with fresh basil, parsley

Fusilli with salmon – poached salmon, capers, cherry tomatoes, chives, dill, tossed in lemon vinaigrette

Sweet corn salad – fresh white corn off the cob, tri colored peppers, scallions cilantro olive oil

Sri Lanka wild rice – long grain white and wild rice, cashews, scallions, soy sauce orange juice in citrus vinaigrette

Salmon salad – fresh salmon, dill, mayonnaise, capers, onions and Tabasco sauce

Oriental chicken – grilled chicken, carrots, bean sprouts, tri colored peppers, snow peas, fresh ginger, sesame seeds in plum sauce, oyster sauce, soy and sesame oil

Tarragon chicken – grilled chicken, celery, yogurt, honey, mayonnaise and green apples

Italian pasta salad – linguini noodles, garlic fresh buffalo mozzarella, sundried tomatoes, roma tomatoes, parsley

Penne Provencal – penne noodles, capers, kalamata olives, roasted peppers, eggplant, sundried tomato & olive oil

Athens salad – cucumbers, red onions, kalamata, olives, cherry tomatoes, feta cheese, red vinegar, olive oil,

Grilled chicken & spinach – grilled chicken, spinach, walnuts, carrots, cherry tomatoes, tomatillo, celery & gorgonzola tossed in balsamic vinaigrette

Fusilli with roasted eggplant – fusilli noodles, eggplant, sundried tomatoes, roma tomatoes, garlic olive oil & parmesan

Thai noodle salad – linguini noodles, Thai spices, peanut sesame oil, scallions, peanuts, red pepper flakes, carrots, chives and coriander

Penne checca – penne noodles, garlic roma tomatoes, fresh basil, olive oil

Teriyaki chicken – grilled chicken, teriyaki sauce, sesame seeds, broccoli, carrots, bamboo shoots and red peppers

Asparagus vinaigrette with chopped roma tomatoes

Curry chicken – grilled chicken, green apples, currants and red grapes in yogurt cream, mango chutney & curry powder

Green beans – steamed and tossed in lemon vinaigrette & olive oil

Mozzarella tomato basil – fresh buffalo mozzarella, roam tomatoes, olive oil & fresh basil

***Mediterranean chicken salad** – grilled chicken, kalamata olives, mushrooms, grilled red & green peppers, zucchini and eggplant*

***Chicken ravioli** – green peas, red & green peppers with herbed chicken filled ravioli in pesto sauce*

***Potato salad** – red potatoes mayonnaise, sour cream, rosemary, shallots*

***Roasted red & golden beet salad** – with mandarin oranges, red onion, spiced candied walnuts and rosemary vinaigrette*

***Oaxacan chicken salad** – fresh roasted corn, cherry tomatoes, pumpkin seeds, fresh cilantro, fresh pastilla chilies and jalapeno with roasted garlic lime dressing*

Chicken & Poultry selections

Chicken Florentine – topped with sautéed spinach and mushroom with goat cheese

Chicken Provencal – served with a relish of sundried tomatoes, kalamata olives and capers

Chicken Jerusalem – roasted chicken breast in a white wine sauce, finished with artichoke hearts and mushrooms

Chicken Contadina – grilled chicken breast finished with our homemade marinara sauce and julienne vegetables

Stuffed chicken breast – choose from a selections of fillings & sauces, goat cheese, spinach and wild mushroom served with a Madeira sauce or pesto, pine nuts and sundried tomatoes served with an oregano buerre blanc

Chicken Santa Fe – a lime marinated grilled chicken breast seared with black beans, grilled vegetables and Pico de gallo

Spiced Moroccan chicken breast – marinated with roasted garlic cloves and olives, served with roasted baby pearl onions and new potatoes

Oven roasted turkey – served with your choice of stuffing, gravy and whole cranberry sauce

Beef Selections

Oak grilled filet mignon (served 8-10 people) a whole tenderloin served medium rare with your choice of sauce, classic béarnaise, port wine or creamy horseradish

Grilled New York steak – topped with pearl onions and served with a pinot noir sauce

Beef Wellington – a filet of beef covered with pate de foie gras or duxelles, wrapped in pastry, served with a béarnaise sauce

Roasted rack of lamb – rolled in a Dijon herb crust and accompanied by a Dijon whole grain sauce

Seafood selections

Chilled whole poached salmon – decorated with cucumber scales, served with a dill sauce

Seared salmon filet – with sautéed spinach, artichoke and mushroom wrapped in pastry dough

Salmon & spinach roulade – seared and served with a lemon buerre blanc or with your choice of papaya salsa or sundried tomato and roasted corn relish

Baked halibut – with a sundried tomato herb crust, topped with fresh basil & tomatoes served with a saffron buerre blanc

Sesame crusted ahi tuna – seared rare and served with a Japanese vinaigrette

Bacon wrapped jumbo scallops – served with a Cajun tartar sauce

Pies: -

Apple tart tatin

Black bottom banana cream pie

Blueberry crumble

Blueberry lattice

Deep-dish apple pie

Harvest crisp

Key Lime Pie

Pecan pie

Pumpkin praline pie

Rustic apple tart

Sour cherry lattice

Cakes

Bread pudding with vanilla crème anglaise

Carrot cake

Chocolate mousse 3 layer with raspberries

Flourless chocolate cake with fresh berries

German Chocolate Layer Cake

Lemon layer cake with fresh lemon curd

Lemon coconut triple layer cake

Chocolate layer cake

White Chocolate Fudge Layer Cake

Bundt cakes

Hershey's double fudge bundt cake

Peanut butter fudge bundt cake

Triple lemon bundt cake

White Chocolate raspberry bundt

White Chocolate coconut bundt

Cheesecakes

Plain New York cheesecake

White chocolate raspberry cheesecake

Pumpkin cheesecake (seasonal)

Oreo cheesecake

Tarts

Apple crumble pie

Banana cream pie

Lemon tart

Mixed berry tarts filled with vanilla cream

Miniature fruit tartlets (bite size)

Rustic apple tart

Bars, brownies & more

Apple bars

Apricot shortbread bars

Cherry crunch bars

7 layer bars

Pecan bars

Raspberry chocolate bars

Raspberry linzer bars

Assorted brownies – choose from iced chocolate, German chocolate, praline fudge and rocky road

Tangy lemon squares

Chocolate dipped strawberries

Handmade truffles

Fresh baked cookies – Chocolate chip, chocolate chocolate chip, peanut butter, oatmeal & raisin, ginger molasses, white chocolate macadamia nut

Fresh baked Muffins- Mixed berry bran, blueberry, cranberry, banana whole wheat, lemon poppyseed, oatmeal, corn, chocolate.

Fresh baked scones- Oat & currant with walnuts, Buttermilk biscuits, mixed berry, white chocolate & dried apricot

***** Some menu items may require 24 - 48 hour advance notice. Please contact the restaurant at 310.395.9196 for more information.**