

The Marine Room

CATERING

MENUS & PRICE GUIDE



MARINEROOM.COM

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Tray Passed Hors D'Oeuvres

COLD SELECTIONS

\$14 per piece

Beef Tartare

Potato Pavé, Kaluga Caviar, Herb Crème Fraîche

Bluefin Tuna Tartare

Crispy Sushi Rice, Green Onion Chermoula

Prosciutto Tart

Blue Cheese Mousse, Tomato Jam, Garlic Confit

Sea Trout Cornet

Yuzu, Scallion, White Shoyu

COLD SELECTIONS

\$12 per piece

Smoked Salmon Mille-Feuille

Dill Cream Cheese, Crêpe, Trout Roe

Crab Salad

Cucumber Cup, Avocado Mousse, Preserved Lemon

Cauliflower Ceviche

Corn Tortilla, Avocado, Micro Cilantro (vg)

Salt-Roasted Beet

Pistachio Pesto, Tapioca Crisp

Blood Orange Gel (vg)

WARM SELECTIONS

\$14 per piece

Lamb Lollipops

Mint Chimichurri

Mini Crab Cake

Jumbo Lump Crab, Remoulade, Micro Cress

Short Rib Croquet

Sauce Gribiche, Pickled Radish

Oyster Rockefeller

Creamed Spinach, Neuskies Bacon, Chives

WARM SELECTIONS

\$12 per piece

Thai Coconut Chicken Satay

Lemon Grass, Lime, Chile Alioli

Gougere

Truffle Mornay, Parmesan Reggiano

Savory Pate Choux (v)

Mushroom Latte

Madeira Chantilly, Porcini Powder (v)

Mushroom Arancini

Oaxaca Cheese, Chile-Lime Aioli (v)

Stationed Hors D'Oeuvres

ARTISANAL CHEESE & CHARCUTERIE BOARD

\$38 per person

Walnuts, Preserved Fruits, Preserves, Honeycomb

Dried Fruits, Berries, Assortment of Crackers

GRILLED VEGETABLE PLATTER

\$24 per person

Seasonal Grilled Vegetables, Citrus Labneh

Romesco Spread, Lipstick Peppers Eggplant

Baby Carrots, Zucchini, Portobello Mushroom

Asparagus (vg)

CHILLED SEAFOOD PLATTER

Served with Cocktail Sauce, Tabasco

Grilled Lemons, Tequila Mignonette

Poached Jumbo Shrimp | \$120 per dozen

Snow Crab Claw | \$144 per dozen

Half Lobster Tail | \$18 each

Oyster on the Half Shell | \$156 per dozen

Plated Dinner

The Shores

\$160 PER PERSON | 3-COURSE

APPETIZERS | *Select One*

Classic Caesar Salad

Chopped Romaine Hearts, Parmesan Frico
Garlic Croutons, Preserved Lemon

Heirloom Vegetable Salad

Beets, Radish, and Petite Carrots, Mesclun Greens
Citrus Vinaigrette (vg)

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

Guests must pre-select their entrée five business days prior to the event.

King Salmon

Charred Broccolini, Coconut Salsa Macha
Red Chile Maitake, Cassis Chayote

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables
Green Sichuan Peppercorn Demi

King Trumpet Mushrooms

Red Wine Miso, Kale, Garlic Emulsion
Crispy Lentils (vg)

Enhance: Lobster Tail

Additional \$65 Per Person

DESSERTS | *Select One*

Chocolate Silk Turtle Tart

Chocolate Silk Mousse, Roasted Pecans, Dark
Chocolate Ganache, Salted Caramel Sauce

Banana Coffee Caramel Entremet

Banana, Caramel and Coffee Mousses, Toasted
Cinnamon Anglaise, Banana Chip Praline Crunch

Plated Dinner

The Cove

\$195 PER PERSON | 3-COURSE

APPETIZERS | *Select One*

Peruvian Crudo

Local Blue Fin Tuna, Aji Amarillo Agua Chile
Mint, Cucumber, Boba Crisp

Korean Steak Tartare

Gochujang, Asian Pear, Daikon
Tomato Dusted Potato Chips

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly

ENTRÉES

Select 2 Proteins + 1 Vegetarian/Vegan

Guests must pre-select their entrée five business days prior to the event.

Scallops

Nettle Pistou, Roasted Corn, Hearts of Palm, Butter
Dashi

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables
Green Sichuan Peppercorn Demi

Truffle Risotto

Parmesan, Mascarpone, Burgundy Truffles (vg)

King Trumpet Mushrooms

Red Wine Miso, Kale, Garlic Emulsion
Crispy Lentils (vg)

Enhance: Lobster Tail

Additional \$65 per person

DESSERTS | *Select One*

Chocolate Silk Turtle Tart

Chocolate Silk Mousse, Roasted Pecans, Dark
Chocolate Ganache, Salted Caramel Sauce

Banana Coffee Caramel Entremet

Banana, Caramel and Coffee Mousses, Toasted
Cinnamon Anglaise, Banana Chip Praline Crunch

Basque Cheesecake

Orange Peel Vanilla Bean Basque Cheesecake,
Honey Tangerine Jam, Amaretti Crisp

Plated Dinner

The Wave

\$245 PER PERSON | 4-COURSE

APPETIZERS | *For the Table*

Kushi Oysters

Tequila Mignonette, Tabasco Sorbet (2 per guest)

FIRST COURSE | *Select One*

Classic Caesar Salad

Chopped Romaine Hearts, Parmesan Frico
Garlic Croutons, Preserved Lemon

Heirloom Vegetable Salad

Beets, Radish, and Petite Carrots, Mesclun Greens
Citrus Vinaigrette (vg)

Ocean Trout Tartare

Trout Roe, Cilantro, Yuzu Pearls, Chive Oil
Sesame Crisp

Signature Lobster Bisque

Maine Lobster Claw, Anisette Chantilly

ENTRÉES

Select Any Entrée

Guests must pre-select their entrée five business days prior to the event.

Scallops

Nettle Pistou, Roasted Corn, Hearts of Palm
Butter, Dashi

Swordfish Au Poivre

Matchstick Potatoes, Squashini, Parmesan Espuma,
Green Peppercorn Demi-Glace

Beef Tenderloin

Whipped Potatoes, Seasonal Vegetables
Green Sichuan Peppercorn Demi

King Trumpet Mushrooms

Red Wine Miso, Kale, Garlic Empulsion
Crispy Lentils (vg)

Enhance: Lobster Tail

Additional \$65 per person

SIDES | *For the Table*

Chef's Choice of Two Seasonal Sides

DESSERTS | *Select One*

Chocolate Silk Turtle Tart

Chocolate Silk Mousse, Roasted Pecans, Dark
Chocolate Ganache, Salted Caramel Sauce

Banana Coffee Caramel Entremet

Banana, Caramel and Coffee Mousses, Toasted
Cinnamon Anglaise, Banana Chip Praline Crunch

Basque Cheesecake

Orange Peel Vanilla Bean Basque Cheesecake,
Honey Tangerine Jam, Amaretti Crisp