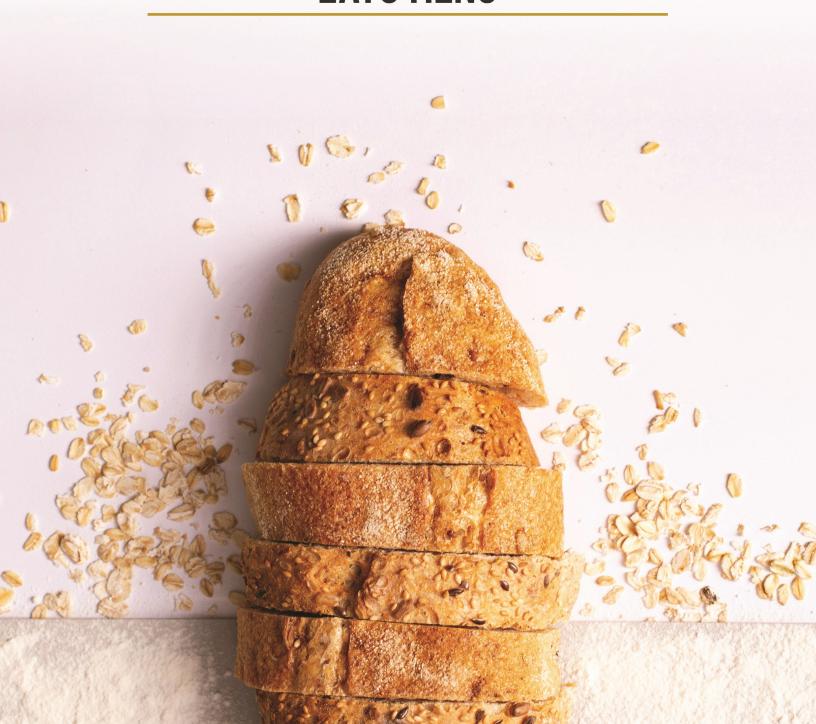
the ARQ

EATS MENU





QUESTIONS? CONTACT US

PHONE 920.785.8090

EMAIL Laura@themarqwi.com

WEB www.themarqwi.com

All in-house events include China, linen tablecloths, napkins, and appropriate décor.

INDEX

BREAKFAST	1
BREAKS	2
SALAD	3
LUNCH	4
COLD HORS D'OEUVRES	10
HOT HORS D'OEUVRES	12
DINNER	13
DESSERT	21
LATE NIGHT CRAVINGS	24
DRINKS	25



 $\label{eq:linear_propriate} \mbox{All in-house events include China, linen table cloths, napkins, and appropriate décor.}$

All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All off-premise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a 22% service charge and a 5.5% sales tax. Prices are subject to change at any time - some minimums may apply.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Seasonal fresh sliced fruit, assorted yogurts with granola, assorted breakfast pastries, bagels with cream cheese and fruit preserves. Served with coffee and orange juice.

CLASSIC BREAKFAST BUFFET

Fresh scrambled eggs with shredded cheddar cheese and chives. Served with fresh sliced fruit, sausage links, thick sliced bacon, breakfast potatoes and assorted breakfast pastries. Served with coffee and orange juice.

BREAKFAST BUFFET ENHANCEMENTS

COUNTRY-STYLE BISCUITS AND GRAVY

FRENCH TOAST |

Texas toast with maple syrup, whipped butter and powdered sugar

BREAKFAST SANDWICHES

Choose two sandwiches:
Egg and cheese sandwich
Ham, egg and cheese sandwich
Sausage, egg and cheese sandwich
Bacon, egg and cheese sandwich
Served on a croissant or bagel

OATMEAL BAR

Rolled oats, cinnamon, brown sugar, almonds, raisins and milk

ASSORTED PASTRY



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

DAY BREAKS

DANISH | PER DOZEN

MUFFINS | PER DOZEN

BAGELS WITH CREAM CHEESE | PER DOZEN

ASSORTED DONUTS | PER DOZEN

ASSORTED YOGURT | EACH

FRESH SLICED FRUIT WITH DIP | PER PERSON

MILK | PER GALLON

COFFEE | PER GALLON

Regular or decaf

ASSORTED BOTTLED JUICES | EACH

BOTTLED WATER | EACH

HERBAL TEA PACKETS | EACH

CANNED SODA | EACH

Pepsi Products

AFTERNOON BREAKS

PRETZELS | PER POUND

GARDETTO'S SNACK MIX | PER POUND

POTATO CHIPS | PER POUND

TORTILLA CHIPS WITH SALSA | PER POUND

CHEX MIX | PER POUND

GOURMET MIXED NUTS | PER POUND

GRANOLA BARS | EACH

WHOLE FRUIT | EACH

Orange, apple, or banana.

ASSORTED COOKIES | PER DOZEN

BROWNIES | PER DOZEN

CANDY BARS-ASSORTED MINI BARS I PER POUND

HYDRATION STATION

INFUSED WATER | \$15 PER GALLON

Cucumber mint water, lemon & lime water, or berry water (flavored with strawberries, raspberries, and blueberries).

OTHER OPTIONS | \$22 PER GALLON

Iced tea, fruit punch or lemonade. 3 gallon minimum.



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

BISTRO SALADS

All salads include a dinner roll.

Add grilled chicken strips to any salad for an additional \$5 each.

BLUEBERRY WALNUT SALAD

Fresh blueberries, walnuts, and crumbled feta cheese tossed with mixed greens. Served with a delicious light berry balsamic dressing.

APPLE CRAISIN LETTUCE SALAD

Apples, craisins, unsalted sunflower kernels and Swiss cheese atop a bed of mixed greens. Served with a strawberry poppy seed vinaigrette.

CHEF SALAD

Sliced ham, sliced turkey, hard boiled egg, tomatoes, cucumbers, red onion and croutons with mixed salad greens. Served with French or ranch dressing.

BLACKBERRY SPINACH SALAD

Blackberries, scallions, and soy nuts tossed with spinach. Covered with a blackberry chardonnay vinaigrette.

CRANBERRY, FETA, AND WALNUT SALAD

Dried cranberries, toasted walnuts, and feta cheese tossed with mixed salad greens. Served with a ginger mango vinaigrette dressing.



SANDWICH BUFFET

Includes choice of 2 buffet options and choice of 3 side dishes.

Served with condiments.

ROAST BEEF WITH CARMELIZED ONIONS AND CHEDDAR SANDWICH

TURKEY BLT SANDWICH

CLASSIC TURKEY CLUB SANDWICH

CHICKEN BREAST WITH BACON AND SWISS SANDWICH

CHICKEN SALAD SANDWICH

CHICKEN AVOCADO RANCH SANDWICH

CHICKEN CAESAR WRAP

CLASSIC COLD CUT SANDWICH

SALAMI WITH PROVOLONE AND ROASTED PEPPER SANDWICH

HAM AND CHEDDAR SANDWICH

HAM AND SWISS SANDWICH

EGG SALAD SANDWICH

TUNA SALAD SANDWICH

ROASTED VEGETABLE SANDWICH

SIDE DISHES

CREAMY COLESLAW

FRESH FRUIT SALAD

GARDEN ROTINI PASTA SALAD

POTATO SALAD

POTATO CHIPS

WHOLE FRUIT

FRESH VEGETABLES & RANCH DIP

BEVERAGES

COFFEE

ICE WATER



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All off-premise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a 22% service charge and a 5.5% sales tax. Prices are subject to change at any time — some minimums may apply.

HOT SANDWICH BUFFET

Please select one entrée to include: sandwich rolls & butter, condiments, 3 sides of your choice. Served with coffee.

SLOPPY JOE
CHICKEN & GRAVY
GRILLED PIT HAM

BBQ PULLED PORK
SHREDDED BARBECUE BEEF

with tangy barbecue sauce

SLICED TURKEY WITH GRAVY

HOT SIDE DISHES

BUTTERED MASHED POTATOES & GRAVY
HERB ROASTED BABY RED POTATOES
AU GRATIN POTATOES
BABY CARROTS – PLAIN OR GLAZED
EXTRA SWEET WHOLE KERNEL CORN
MONTE CARLO BLEND

BROCCOLI, CAULIFLOWER, AND CARROTS

Green Beans and Carrots

COLD SIDE DISHES

CREAMY COLESLAW

FRESH SLICED FRUIT

GARDEN ROTINI PASTA SALAD

POTATO SALAD

POTATO CHIPS



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

TAILGATER BUFFET

Includes buns, American cheese, lettuce, sliced tomato, onion and appropriate condiments.

Includes choice of 2 meats, and 3 sides.

MEATS

1/3 LB. BURGER

HOT DOG

BEER BRAISED JOHSONVILLE BRATS WITH KRAUT

GRILLED CHICKEN BREAST

SIDES

POTATO SALAD

BAKED BEANS

FRESH VEGETABLES WITH DIP

POTATO CHIPS

FRESH SLICED FRUIT

CORN ON THE COB

GARDEN ROTINI PASTA SALAD

BEVERAGES

COFFEE

ICE WATER



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

BOX LUNCH

Boxed lunches are packaged individually with disposable utensils, condiments, and napkins.

Includes sandwich, 1 side dish, bag of chips and a cookie

SANDWICHES

Select up to three sandwich types

TURKEY
TURKEY BLT
HAM AND
CHICKEN SALAD, EGG SALAD OR TUNA
CHICKEN AND BACON
ROAST BEEF
CLASSIC COLD CUT
SALAMI AND PROVOLONE WITH RED PEPPER
ROASTED VEGETABLE

SIDE DISHES

CREAMY COLESLAW
FRESH FRUIT SALAD
WHOLE FRUIT
GARDEN ROTINI PASTA SALAD
POTATO SALAD

TOPPINGS

Choice of 3 toppings per sandwich type

SLICED TOMATO
FRESH SPINACH
LETTUCE
SLICED BANANA PEPPERS
CHOICE OF CHEDDAR, AMERICAN OR SWISS
SLICED JALAPENOS
PICKLE CHIPS
SLICED RED ONION

BREADS

Pick one bread per sandwich type
WHITE OR WHEAT BREAD
HARD ROLL
CROISSANT



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

LUNCH & DINNER BUFFETS

All dinners include dinner rolls & butter, tossed salad and choice of three sides. Served with coffee.

BEEF

Braised Pot Roast with Root Vegetables Slow Simmered Tender Beef Tips Beef Lasagna includes Garlic Bread Beef Stroganoff with Pasta

POULTRY

Broasted Chicken
Herb Baked Chicken
Breast of Chicken Florentine with Bacon and
White Wine Cream Sauce
Pecan Encrusted Chicken with Supreme Sauce
Honey and Pineapple Grilled Chicken Breast
Oven-Roasted Turkey Breast with Gravy

HOT SIDE DISHES

HERB ROASTED BABY RED POTATOES
BUTTERED MASHED POTATOES WITH GRAVY
WILD RICE BLEND

MONTE CARLO BLEND

Whole green beans and carrots

BROCCOLI, CAULIFLOWER, AND CARROTS

BABY CARROTS - PLAIN OR GLAZED

EXTRA SWEET WHOLE KERNEL CORN



PORK

Roast Pork Loin with Bourbon Mushroom Sauce Baked Pork Chop with Apples and Brown Sugar

FISH

Broiled Cod Florentine with Parmesan Cream Baked Cod with Lemon Butter Baked Haddock with Parmesan , Tomatoes and Basil

COLD SIDE DISHES

CREAMY COLESLAW
FRESH FRUIT SALAD
GARDEN ROTINI PASTA SALAD
POTATO SALAD

All in-house events include China, linen tablecloths, napkins, and appropriate décor.

All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All off-premise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a 22% service charge and a 5.5% sales tax. Prices are subject to change at any time — some minimums may apply.

COLD HORS D'OEUVRES

SPREADS & DIPS

3 lb. minimum; 1 lb. per 15-25 people.

Served with choice of crackers, garlic toast, tortilla chips, pita chips, or homemade potato chips.

CHEESE SPREAD | PER POUND

Choose flavor: Port Wine, Swiss Almond or Sharp Cheddar,

COLD SPINACH DIP | PER POUND HUMMUS | PER POUND

PICO DE GALLO | PER POUND

MILD SALSA | PER POUND

BLACK BEAN SALSA | PER POUND

JUMBO SHRIMP

Jumbo cocktail shrimp bowl | **EACH**Jumbo shrimp shooters | **EACH**

WISCONSIN CHEESE AND SAUSAGE WITH CRACKERS

3lb medium (25 people) | **PER TRAY** 5lb large (50 people) | **PER TRAY**

SANTA FE TACO DIP TRAY

3lb medium (25 people) | **PER TRAY** 5lb large (50 people) | **PER TRAY**

SEASONAL FRUIT TRAY

3lb medium (25 people) | **PER TRAY** 5lb large (50 people) | **PER TRAY**

CAPRESE TRAY WITH SLICED ITALIAN BREAD

Roma tomatoes & fresh mozzarella drizzled with olive oil, fresh basil, & balsamic glaze.

3lb medium (25 people) | **PER TRAY** 5lb large (50 people) | **PER TRAY**

ITALIAN ANTIPASTO TRAY

Summer sausage, fresh mozzarella, grape tomatoes, mushrooms, & olives.

3lb medium (25 people) | **PER TRAY** 5lb large (50 people) | **PER TRAY**

CRISP VEGETABLE TRAY WITH DILL DIP

3lb medium (24-30 people) | **PER TRAY** 5lb large (40-50 people) | **PER TRAY**



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

COLD HORS D'OEUVRES (CONTINUED)

TORTILLA HAM ROLL-UPS | PER 50
TORTILLA TURKEY ROLL-UPS | PER 50
TORTILLA TURKEY CLUB ROLL-UPS | PER 50

ANTIPASTI KABOBS | PER 50

Summer sausage, fresh mozzarella, grape tomato, mushrooms, and olives.

CROSTINI – TOASTED FRENCH BAGUETTE WITH CREAM SPREAD AND A VARIETY OF TOPPINGS | PER 50

Tomato Bruschetta

Pesto Chicken with Sundried Tomato Tapenade

Mozzarella Cheese with Sundried Tomato and Basil and Balsamic

SANDWICHES

MINI CROISSANT SANDWICHES (TURKEY & SWISS, HAM & CHEDDAR OR CHICKEN SALAD CROISSANT) | PER 50



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

HOT HORS D'OEUVRES

SPREADS & DIPS

3 lb. minimum; 1 lb. per 15-25 people. Served with a choice of crackers, pita chips, or tortilla chips.

SPINACH & ARTICHOKE DIP | PER POUND

NACHO CHEESE | PER POUND

HOT BEER CHEESE DIP | PER POUND

CHILI CON QUESO DIP | PER POUND

CHICKEN TENDERS | PER 50

COCKTAIL MEATBALLS - 1 OZ. | PER 50

PRETZEL BITES WITH BEER CHEESE DIP | PER 50

POTATO SKINS | PER 50

PORK EGGROLLS - 1.5 OZ. | PER 50

VEGETABLE EGGROLLS | PER 50

BACON-WRAPPED WATER CHESTNUTS | PER 50

BACON-WRAPPED SCALLOPS | PER 50

VEGETABLE QUESADILLAS | PER 50

MINI CRAB CAKES - 3 OZ. | PER 50



PLATED DINNERS

All dinners include house salad with dressing, dinner rolls & butter, potato/rice, vegetable, and coffee. We can customize any menu to suit your individual tastes. All prices are based on a single entrée selection. Maximum of 3 entrees selected.

POULTRY

PECAN AND PARMESAN-CRUSTED CHICKEN BREAST WITH SUPREME SAUCE

CHICKEN FLORENTINE WITH BACON AND WHITE WINE CREAM SAUCE

CHICKEN CORDON BLEU WITH MORNAY SAUCE

HERB ENCRUSTED CHICKEN BREAST WITH TOMATO MARINARA AND PROVOLONE

OVEN ROASTED TURKEY BREAST WITH GRAVY

BROASTED CHICKEN

PORK

SLICED ROAST PORK LOIN WITH BOURBON MUSHROOM SAUCE

FRESH VEGGIES

Choose one.
BABY CARROTS – PLAIN OR GLAZED
BROCCOLI, CAULIFLOWER, AND CARROTS
MONTE CARLO BLEND

green beans and carrots.

WHOLE GREEN BEANS AND CARROTS
CARAMELIZED BRUSSEL SPROUTS WITH
BACON AND CHARDONNAY

BEEF

12OZ. ROAST PRIME RIB WITH AU JUS

8OZ. BRAISED BEEF SHORT RIB

8OZ. CENTER CUT PETITE TENDERLOIN STEAK

8 OZ. STEAK DIANE

SEAFOOD

BAKED COD WITH LEMON CREAM SAUCE
GRILLED SALMON WITH DILL SAUCE

SWEET CHILI RUBBED GRILLED SALMON WITH LEMON CREAM SAUCE

POTATO/RICE

Choose one.

BAKED POTATO WITH BUTTER & SOUR CREAM BUTTERED MASHED POTATOES WITH GRAVY HERB ROASTED BABY RED POTATOES AU GRATIN POTATOES CHEESY YUKON SMASHED POTATOES WILD RICE BLEND

CHILDREN'S MEAL

CHICKEN TENDERS AND FRIES



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All off-premise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a 22% service charge and a 5.5% sales tax. Prices are subject to change at any time — some minimums may apply.

ITALIAN PLATED DINNERS

All dinners include house salad with dressing, rolls with butter, and coffee.

BAKED CHEESE RAVIOLI

Cheese-filled ravioli with herbed marinara sauce and melted mozzarella cheese.

SPINACH ALFREDO

Ricotta cheese and spinach in a creamy sauce with a touch of garlic.

TORTELLINI FLORENTINE

Homestyle pasta filled with spinach in a cream sauce with mushrooms, prosciutto, and cheese.

MANICOTTI ALFREDO

A delicate crepe filled with ricotta cheese and our own spices and herbs, covered with alfredo and marinara sauce topped with mozzarella cheese.

SCAMPI AL ORICHIETTA

Jumbo shrimp sautéed with garlic, lemon, and olive oil, tossed in a light lemon sauce and pasta.

CHICKEN PARMIGIANA

Breaded chicken baked in a fresh tomato sauce and topped with mozzarella cheese, served over a bed of pasta.

SPECIALTY MEALS

All dinners include house salad with dressing, rolls with butter and coffee.

HERB MARINATED VEGETABLES (GLUTEN FREE/VEGAN/VEGETARIAN)

Fresh roasted zucchini, asparagus, broccoli, red bell peppers and yellow squash. Served with cauliflower risotto and tomato saffron broth.

BAKED CHEESE RAVIOLI MARINARA (VEGETARIAN)

Ricotta-filled pasta with herbed marinara sauce and mozzarella cheese.

PASTA PRIMAVERA (VEGETARIAN)

Fettuccini pasta, broccoli, asparagus, mushrooms, zucchini, sun dried tomatoes sauteed in olive oil, garlic and basil. Topped with parmesan cheese.

OVEN BAKED SPAGHETTI SQUASH BOWL (GLUTEN FREE/VEGETARIAN)

Filled with a bed of spaghetti squash, tomatoes, onion, garlic, and basil, topped with parmesan and mozzarella cheese.



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All off-premise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a 22% service charge and a 5.5% sales tax. Prices are subject to change at any time — some minimums may apply.

TRADITIONAL CHICKEN BUFFETS

Includes tossed salad with dressing, dinner rolls and is served with coffee and water.

CHICKEN: BROASTED OR OVEN BAKED

CHICKEN & GLAZED HAM

CHICKEN & ROAST PORK WITH BOURBON MUSHROOM SAUCE

CHICKEN & TENDERLOIN TIPS

HOT SIDE DISHES

HERB ROASTED BABY RED POATOES

BUTTERED MASHED POTATOES AND GRAVY

AU GRATIN POTATOES

HERB BREAD STUFFING

WILD RICE BLEND

BABY CARROTS - PLAIN OR GLAZED

EXTRA SWEET WHOLE KERNEL CORN

MONTE CARLO BLEND

Whole green & yellow beans with carrots.

BROCCOLI, CAULIFLOWER, AND CARROTS

GREEN BEANS WITH CARROTS

COLD SIDE DISHES

CREAMY COLESLAW
GARDEN ROTINI PASTA SALAD
POTATO SALAD
FRESH FRUIT SALAD

BEVERAGES

COFFEE ICE WATER



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

SKEWERS & KABOBS

GRILLED SIRLOIN KABOBS

Tenderloin chucks on a skewer with mushroom, onion, and tomato.

GRILLED CHICKEN KABOBS

Chicken breast chunks on a skewer with mushroom, onion, and tomato.

SUPER SLIDERS

MINI HAMBURGERS
SHREDDED BEEF
BBQ PULLED PORK

CARVING STATION

Appropriate condiments served with each carving station.

TOP ROUND BEEF | MARKET PRICE Serves 50

BEEF TENDERLOIN | MARKET PRICE Serves 25

PRIME RIB | MARKET PRICE Serves 25

PORK LOIN | MARKET PRICE Serves 15

GLAZED BONE IN HAM | MARKET PRICE Serves 25



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

BUILD YOUR OWN!

TACO BAR

Meat (choose one): ground beef or seasoned shredded chicken.

Includes: refried beans, shredded lettuce, diced tomatoes, black olives, shredded cheese, diced onions, tortilla chips, mild salsa, sour cream, sliced jalapenos, flour tortillas, Choluha Hot Sauce.

MASHED POTATO BAR

Buttered whipped potatoes, and sweet potatoes served with: shredded cheddar cheese, bacon bits, sour cream, chives, salsa, cinnamon whipped butter, mini marshmallows.

PASTA BAR

Caesar Salad, garlic bread, baked ziti with Italian sausage, fettuccini alfredo with grilled chicken, Chef's choice vegetable and parmesan cheese.



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

CLASSIC FAMILY STYLE DINNERS

Includes buttered mashed potatoes and home-style gravy, herb bread dressing, creamy coleslaw, choice of vegetable, freshly baked dinner rolls and butter, and coffee. On-site only

BROASTED CHICKEN AND TENDERLOIN TIPS

CHICKEN AND SWEDISH MEATBALLS

CHICKEN AND COD (BAKED)

CHICKEN AND SLICED ROAST PORK WITH BOURBON MUSHROOM SAUCE

CHICKEN AND APRICOT GLAZED PIT HAM

BROASTED OR BAKED CHICKEN ONLY

VEGETABLES

MONTE CARLO BLEND

Sauteed green beans with carrots.

BROCCOLI, CAULIFLOWER, AND CARROTS

EXTRA SWEET WHOLE KERNEL CORN

BABY CARROTS – PLAIN OR GLAZED



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

FAMILY STYLE DINNER PACKAGE

Available on-site at The Marg only.

TWO MEAT FAMILY STYLE DINNER

Broasted chicken and 1 additional meat.

Choices for additional meat: tenderloin tips, ham, roast pork, meatballs, haddock. Includes butter mashed potatoes and home style gravy, herb bread stuffing, vegetable of your choice, creamy coleslaw, freshly baked dinner rolls and butter, and coffee.

TAP BEER

One brand craft/import tap beer, or two brands domestic tap beer, available for a total of seven hours or until midnight.

SODA

Available for a total of seven hours of until midnight.

CHAMPAGNE FOR HEAD TABLE

One glass per person.

HORS D'OEUVRES

One hour prior to dinner. Cheese spread with crackers Fresh vegetables & vegetable dip

PACKAGE CENTERPIECE AND MIRROR

One per table.

CARD BOX



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

PIG ROAST

Minimum order is 100 people.

Your slow roasted big roast includes BBQ sauce, homemade baked beans, Sauerkraut, rolls and butter, 3 sides, and 2 beverages.

HOT SIDES

HERB STUFFING

APPLE ONION SAUERKRAUT

AU GRATIN POTATOES

BUTTERED MASHED POTATOES AND GRAVY

POTATO SALAD
CORN ON THE COB
GLAZED CARROTS
WEINKRAUT

COLD SIDES

APPLESAUCE
CREAMY COLESLAW
FRESH FRUIT SALAD

POTATO CHIPS
GARDEN ROTINI PASTA SALAD
POTATO SALAD

BEVERAGES

MILK

COFFEE

LEMONADE

ICED TEA



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

DESSERTS

CHOCOLATE CAKE

CARROT CAKE
TIRAMISU
TUXEDO TRUFFLE TORTE
BLACK FOREST TORTE

WARM APPLE CRISP
APPLE PIE
CHERRY PIE
STRAWBERRY SHORTCAKE
ASSORTED COOKIES
ASSORTED DESSERT BARS

CHEESE CAKES

PLAIN STRAWBERRY CHOCOLATE

MINI DESSERTS

LEMON TARTLETS
CHEESE CAKE BITES



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

CHOCOLATE FOUNTAIN RENTAL

Your guests will enjoy dipping foods into the decadent chocolate as it flows through the fountain. Includes staff to maintain the fountain table; bamboo skewers, plates, and napkins; table covered with linen and skirting; accented with seasonal décor.

24lb. chocolate fountain not available for off-side catering.

24LBS. GOURMET BELGIAN CHOCOLATE

Choice of white, milk, or dark.

SUGGESTED DIPPING FOODS

RICE CRISPY SQUARES

LARGE PUFF MARSHMALLOWS

PRETZELS

WHOLE STRAWBERRIES

PINEAPPLE CHUNKS

ANGEL FOOD



LATE NIGHT CRAVINGS

A few suggestions to help curb that late night appetite.

The food is set up no later than 9pm on-site at The Marq only

Our hot and cold hors d'oeuvre menu is also available for late night cravings.

PIZZA

SANDWICHES

12" PIZZAS

Choice of: cheese, pepperoni, sausage, deluxe

10' GLUTEN-FREE PIZZA CRUSTS

Choice of: cheese, pepperoni, sausage, deluxe

SUPER SLIDERS

Mini sandwiches on fresh buns with ketchup, mustard, onions, and pickles/pickle relish.

SHREDDED BEEF

MINI HAMBURGERS

BBQ PULLED PORK

CHICKEN SALAD

MINI CROISSANT SANDWICHES – TURKEY & SWISS OR HAM & CHEDDAR

NACHO BAR

INCLUDES: TORTILLA CHIPS, SEASONED GROUND BEEF, NACHO CHEESE, SALSA AND SOUR CREAM

COFFEE

REGULAR OR DECAF COFFEE

DESSERTS

ASSORTED COOKIES | \$20 PER DOZEN
DESSERT BARS | \$24 PER DOZEN



All in-house events include China, linen tablecloths, napkins, and appropriate décor.

All off-premise events include disposable plates, cups, napkins, and premium disposable utensils. All off-premise events are also subject to additional labor charges OR drop off and pick up charges as applicable.

All prices are subject to a 22% service charge and a 5.5% sales tax. Prices are subject to change at any time — some minimums may apply.

DRINK PACKAGES

Our house wine selections include: chardonnay, sauvignon blanc, pinot grigio, moscato, merlot, pinot noir, and cabernet sauvignon.

SODA PACKAGE

Includes soda and juice. Starts one hour prior to dinner, for a total of 7 hours OR until midnight.

WINE AND SODA PACKAGE

Includes house wine and soda. Starts one hour prior to dinner, for a total of 7 hours OR until midnight.

BEER BY THE BARREL

Domestic (Miller Lite, Bud Lite, Coors Light)

ADDITIONAL OPTIONS AVAILABLE UPON REQUEST

PLEASE TALK TO OUR EVENT PLANNER IF YOU ARE LOOKING TO HOST A BAR OFF PROPERTY!



All in-house events include China, linen tablecloths, napkins, and appropriate décor.