

DINNER MENU



MARINAJ SIGNATURES

SALAD

Garden Greens or Classic Caesar Salad

MAIN ENTREE

Choose One:

Chicken Marsala

roasted chicken with red wine mushroom sauce

Chicken Picatta

roasted chicken with fresh lemon-caper sauce

Chicken Velouté

with chardonnay velouté sauce

6-hour Braised Boneless Beef Short Rib +\$8

with cabernet sauvignon demi-glace

Wild Pan-Roasted Salmon +\$8

with chardonnay lemon-caper sauce

PAIRINGS

Freshly baked dinner roll or garlic roll

and

Mashed red potatoes, garlic roasted potatoes

steamed rice or rice pilaf

and

Seasonal vegetables



ITALIAN CLASSICS

SALAD

Garden Greens or Classic Caesar Salad

MAIN ENTREE

Choose Two (included) or three for a Trio Buffet +\$6

Lasagna Bolognese

Sheets of fresh pasta layered with Bolognese sauce and seasoned ricotta cheese

Farfalle Pesto

Imported bowtie pasta in creamy pesto sauce with blistered tomatoes and fresh spinach (shrimp+\$4)

Penne Chicken Alfredo

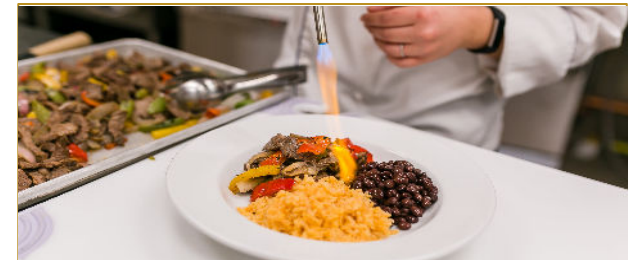
Imported penne pasta in creamy Alfredo sauce
(shrimp +\$4)

PAIRINGS

Freshly baked dinner roll or garlic roll

and

Seasonal vegetables



LATIN AMERICAN

STARTER

Garden Greens, Chipotle Caesar Salad or
Chips & House Made Salsa Bar

*upgrade to guac and salsa station for \$2pp

MAIN ENTREE

Choose One:

Fajitas de Pollo

Seasoned chicken, charred peppers, and onions

Fajitas de Res o Camaron +\$4

Argentinian Chimichurri Chicken

Roasted breast or thigh smothered in chimichurri sauce

Pollo a la Brasa

Peruvian roasted chicken thigh with aji verde sauce

Tri Tip Churrasco +\$6

Grilled tri tip with chimichurri and charred pickled onion

Birria de Res +\$6

Slow cooked, tender beef made with roasted chilies

PAIRINGS

Served with warm corn tortillas

Peruano Beans, Braised Black Beans,

Spanish Rice, or Cilantro-lime Rice

HORS D'OEUVRES & LATE NIGHT SNACKS



TRAY PASSED HORS D'OEUVRES

Vegetable Samosa

Crispy vegetable filled samosa, cilantro chutney

Cilantro Chicken Quesadilla

Roasted corn, chilies & cilantro-lime crema

Smoked Bacon Grilled Cheese

Crispy, cheesy, classic

Fried Chicken & Waffle

with creamed maple butter

Smoked Salmon Canape

Smoked salmon, mustard-dill, red onion & herbed cream cheese

Corn Dog Pops

with mustard & ketchup on a stick

Elote Toast

Roasted corn, lime, cotija, cilantro, remoulade

Tuna Tataki Wonton

Seared ahi tuna, avocado, crispy wonton, yuzu salsa verde

Short Rib Pretzel Slider

braised short rib, whole grain dijonaise, pickled onion

Chicken Tikka Bouche

Tikka masala chicken, flakey puff pastry, yogurt crema



STATIONARY HORS D'OEUVRES

Agua Fresca

Horchata, jamaica, pepino y limon
Perfect for non-alcoholic cocktail hour!

Chocolate Fountain

Strawberries, bananas, pretzels and other dippers

Classic Cheese

Domestic cheeses with fruit and crackers

Imported Cheese & Charcuterie

Chef selected cured meats and cheeses with dried and fresh fruit, nuts, toasts and crackers

Exotic & Seasonal Fruits

Elaborate fruit display featuring fruits from near and far

Fresh Fruit and Berries

Sliced fresh fruits, melons, grapes, and berries

Fruit & Chamoy Fountain

Mango, jicama, cucumber, pineapple, and other dippers

Custom Bubbly Bar

Sparkling wine with fresh berries or cotton candy

Guacamole & Salsa Bar

Fresh made guacamole and assorted salsas

Esquite Bar

Roasted cilantro-lime corn cups with nacho cheese, cotija and other assorted toppings



LATE NIGHT SNACKS

Boba Milk Tea Bar

Thai tea, matcha milk tea and milk tea
with brown sugar boba

Street Taco Bar

Al pastor, carne de res & pollo tacos served by attendant

Warm Cookies & Milk

Assorted freshly baked cookies and cafes of regular,
chocolate & strawberry milk.

French Fry Station

Assorted French Fries with house made ketchups

Pan Dulce & Hot Chocolate Station

Assorted conchitas, Abuelita hot chocolate & coffee.

Churro Station

Warm churros with chocolate, caramel & strawberry sauce.

Chinese Take-Out Bar

Orange chicken & jasmine rice served in mini-Chinese take-out boxes with a fortune cookie

Street Dogs

All Beef hot dogs, charred peppers, jalapeños & onions with all the fixings served by an attendant
(add bacon strips +\$1)