

INGREDIENTS

We use the freshest ingredients we can get our hands on. We source our vegetables from local farms whenever possible. We do our best to provide foods that are seasonal and will sometimes make substitutions based on availability.

HOW MUCH SHOULD I ORDER?

For hors d'oeuvres, count on about three pieces/items per guest per hour. In addition you should also consider whether your event coincides with a mealtime, or if alcohol will be served; in either of these situations, guests are likely to eat more.

PLATTERING FEE

Our catering items are presented on ready to serve plastic platters and containers. \$7.50/platter includes all serving trays, serving utensils and garnishes. Plates, napkins, and eating utensils are available upon request for \$.50/person.

LABOR

Labor is determined by the length of the event, the needs of the venue itself, and the style of service. Labor is billed per hour per worker.

Bartenders, servers, chefs and dishwashers available

Starting at \$25/staff member/hour, minimum of 4 hours

DELIVERY

Delivery is available in the Madison area. This service is subject to availability and is generally not available on Saturdays or Sundays.

Drop-off Delivery: \$15.00

Delivery & Setup: \$30.00

ROOM RENTAL

Marigold Kitchen: \$200 room rental

Includes all linens, tableware, glassware, candles, flowers, serving platters and utensils



118 South Pinckney Street Madison, WI 53703
phone 608.661.8525 fax 608.661.5144 marigoldkitchen.com



Winter Catering Menu

608.661.8525

rachael@marigoldkitchen.com

marigoldkitchen.com

We pride ourselves on the creativity of our menus, the quality of our ingredients and the attention we pay to meeting the needs of our clients. If you are planning an event, we would be delighted to help. Our menus are full of creative healthy food prepared by friendly folk. We can do custom menus or feel free to choose individual items from our menu below.

HORS D'OEUVRES minimum 25 pieces per order

Fresh fruit skewers with vanilla mascarpone \$1.50/pc

Braised beef (one week notice required) in roasted new potato cups with garlic cream \$2.00/pc

New potato cups with chipotle cream and chili braised chicken with farmers cheese and fresh cilantro \$2.00/pc

Meatballs with sherry cream sauce \$1.00/pc

Potato röstis with smoked salmon, crème fraiche and scallions \$2.50/pc

Potato röstis with a roasted red pepper, portobello mushroom and bacon relish and parmesan cream cheese \$2.50/pc

Rock Shrimp cakes with a remoulade dipping sauce \$2.00/pc

Grilled Shrimp skewers with spicy romesco dipping sauce \$2.00/pc

Duck confit on toasted brioche with garlic aioli, dried fruit and nuts \$2.00/pc

SALADS

Saffron pearl pasta with sweet peas, roasted red peppers, fresh spinach, pine nuts, shaved shallots, fresh herbs and feta cheese in a champagne vinaigrette \$4.00/person

Apple, black currant and endive, cipollini onions, spiced pumpkin seeds, crispy butternut squash and coarse mustard-cider vinaigrette \$5.00/person

Mediterranean relish with hard salami and roasted red peppers on crostini with roasted garlic goat cheese \$1.50/pc

Crostini topped with a whipped garlic goat cheese and eggplant caponata \$1.50/pc

Marinated grilled flank steak skewers with olive and chimmi churri dipping sauce \$2.00/pc

Roasted chicken curry salad with apples, currants, tomatoes and frisee wrapped in flatbread \$2.25/pc

Seasonal grilled vegetable roulades with house-made boursin and field greens wrapped in tortilla \$2.25/pc

Savory tart of roasted apples, caramelized onions and gorgonzola cheese \$1.75/pc

Vegetable blinis with whipped garlic goat cheese and arugula pesto \$2.00/pc

Stuffed mushrooms with black olives, cheddar, scallions and roasted red pepper \$2.00/pc

Marigold mix with greens, seasonal vegetables, Parmesan cheese and balsamic vinaigrette \$3.00/person

Field greens with orange segments, dried cranberries, toasted walnuts, shaved shallots and champagne vinaigrette \$4.00/person

ENTREES & VEGETABLE SIDES

Lemon herb roasted chicken (bone-in) with a balsamic butter sauce \$7/person

Chicken roulades - whole de-boned chicken stuffed with prosciutto, swiss chard and Parmesan with a white wine and vegetable sauce \$10.50/person

Herb roasted pork loin with fig gastrique sauce \$10/person

Roasted pork loin stuffed with prunes, spinach and pine nuts with madeira cream sauce \$10/person

Braised beef in a rich red wine reduction \$12/person

Roasted beef tenderloin with veal demi glaze \$17/person

Baked pasta with mixed mushrooms, oven roasted tomatoes, Parmesan cheese, spinach with a light roasted garlic and sherry cream sauce topped with toasted bread crumbs \$9/person

SWEETS

Assorted dessert platter of cookies, bars, macarons and fresh fruit \$2.50/person

Assorted specialty bars & brownies pecan, chocolate caramel, pumpkin, chocolate ganache brownies, lemon bars \$3.50/person

Flourless Chocolate Cake (serves 16) \$32.00

BEVERAGES Beverages are billed based on consumption

Cocktails: \$4.50/\$5.50/\$6.50 specialty cocktails

Wine costs start at \$21/bottle
We would be happy to set up a tasting
Corkage fee \$10/bottle

Grilled salmon with sauteed portobello mushrooms, tomato and spinach over French lentils and buerre blanc \$15/person

Grilled mahi mahi with bittersweet orange sauce, sauteed escarole, shiitake mushrooms and spanish almonds \$18/person

Sauteed green beans with roasted shallot and black currants \$3.50/person

Honey cider glazed roasted vegetables \$4.00/person

Mashed potatoes \$3.00/person

Herb roasted new potatoes \$3.00/person

Creamy Parmesan polenta \$3.00/person

Wild rice pilaf with butternut squash and almonds \$4.00/person

Bundt cake (serves 12) \$25 each
Apple Cherry Caramel
Pumpkin Streussel
Triple Chocolate
Chocolate Cherry
Lemon Poppyseed
Lemon Berry
Orange Blackberry
Orange Cranberry

Beer selections: Heineken, Amstel Light, Miller Lite, Spotted Cow and Capital Amber \$3.50/bottle
Special requests are always available.
Quarter and half barrels are also an option.
Prices vary.

Non-alcoholic options: Juices, soda and waters. Please inquire.