

# MARBLE ROOM

STEAKS  RAW BAR

## PRIVATE DINING APPETIZERS

*Menu Items Subject to Change. Prices do not include 22% service charge.*

### DISPLAYED APPETIZERS

#### ***Cheese Fruit & Nut Board***

Dried & Fresh Seasonal Fruits & Nuts Grilled Toast Points

\$9.50 PER PERSON

VEGETARIAN

#### ***Creminelli Charcuterie and Accompaniments***

Cured and Non-Cured Meat, Mustard, Pickled Vegetables,  
Seasonal Mostarda, Grilled Toast Points

\$10 PER PERSON

#### ***Crudités with Hummus***

Raw and Grilled Local Fresh Vegetables, Hummus,  
Marinated Feta, Za'atar, Pita Chips

\$5.50 PER PERSON

VEGETARIAN

### DISPLAYED OR PASSED APPETIZERS

**MINIMUM ORDER 12 PIECES**

#### ***Crispy Panko Fried Shrimp***

Sweet Chili Sauce

\$6 EACH

#### ***Marble Room Crab Cake***

Torn Herb Salad Tarragon Dijonnaise Sauce

\$4.50 EACH X 12

#### ***Mini Lobster Roll***

Creamy Lobster Salad, Buttered Roll

\$7.50 EACH

#### ***Surf N Turf Skewer***

Beef Tenderloin Maine Lobster Tail, Béarnaise

\$7 EACH

GLUTEN FREE

#### ***Sesame Kalbi Beef Satay***

Marinated Short Ribs, Sesame Seeds

\$6 EACH

#### ***Green Pepper Beef Kabob***

Marinated & Grilled Poblano Green Pepper

Creamy Horseradish Sauce

\$8 EACH

#### ***Marble Room Beef Slider***

Bacon, Adams Reserve Cheddar, Shredded Lettuce

Grilled Onion, Pub Sauce

\$6.50 EACH

#### ***Pesto Chicken Slider***

Marinated & Grilled Basil Mayo, Fresh

Mozzarella

\$6.50 EACH

#### ***Pineapple Chicken Kabob***

Teriyaki Glaze

\$4 EACH

#### ***Grilled Chicken Peanut Satay***

Peanut Sauce, Cilantro, Crushed Peanuts

\$4 EACH

#### ***Baby Lamb Chops***

Marinated & Grilled Mustard Tarragon Sauce

\$8 EACH

GLUTEN FREE

## **DISPLAYED OR PASSED**

### **APPETIZERS (cont.)**

#### ***Loaded Fingerling Potato***

Adams Reserve Cheddar Scallions

Bacon, Sour Cream

\$2.75 EACH

GLUTEN FREE

#### ***Mushroom Duxelle Crostini***

Olive & Sundried Tomato Tapenade

\$3.00 EACH

VEGAN

#### ***Herb Whipped Mozzarella***

Marinated Tomatoes on Crostini

\$3.50 EACH

VEGETARIAN

#### ***Honey-Pear Goat Cheese***

##### ***Crostini***

Whipped & Drizzled

\$3 EACH

VEGETARIAN

#### ***Smoked Beet Tartar Wrap***

Wrapped in Lettuce

\$2.50 EACH

VEGAN, DAIRY FREE, GLUTEN FREE

#### ***Roasted Vegetable***

##### ***Pomegranate Kabob***

Sweet Potato, Shitake Mushroom, Fresh Herbs

Pomegranate Molasses Drizzle

\$3.50 EACH

VEGAN, DAIRY FREE, GLUTEN FREE

#### ***Spanakopita***

Marinated Feta, Spinach

\$2 EACH

VEGETARIAN

#### ***Salmon Dill Deviled Egg***

House Smoked Salmon & Dill

"Everything" Bagel Chips

\$4 EACH

#### ***Deviled Egg***

\$3 EACH

add ***Kaluga Caviar***

\$14 EACH

#### ***Scallion Crispy Rice***

Tartare

Spicy Salmon \$6 EACH

Spicy Tuna \$7 EACH

Spicy King Crab \$8 EACH

GLUTEN FREE

## **SUSHI**

**DISPLAYED - APPROX 8 PIECES PER ROLL  
MINIMUM ORDER 6 PIECES PER SELECTION**

#### ***Surf N Turf Roll***

Wagyu Tataki, Lobster Avocado, Kimchi Purée

\$22 PER ROLL

#### ***Fish N Chips Roll***

Spicy Yellowtail, Avocado Potato Crisp

Red Chile Tartar Sauce

\$16 PER ROLL

#### ***Curry-Coconut Shrimp Roll***

Coconut-Curry Sauce, Chives

\$16 PER ROLL

#### ***Salmon Avocado Roll***

Sesame Seeds

\$12 PER ROLL

DAIRY FREE

#### ***Spicy Tuna Roll***

Cucumber, Spicy Mayo

\$12 PER ROLL

DAIRY FREE

#### ***Yellowfin Tuna Roll***

Avocado, Cucumber

\$12 PER ROLL

DAIRY FREE

#### ***Yellowtail Scallion Roll***

\$12 PER ROLL

DAIRY FREE

#### ***Vegetable Roll***

Avocado, Cucumber

\$10 PER ROLL

VEGAN

## **SASHIMI MORIAWASE**

**DISPLAYED - PRICED PER PERSON**

**MINIMUM ORDER 12 PIECES**

***Fresh Catch of the Day***

\$4.50 PER PERSON

*GLUTEN FREE*

**RAW BAR**

**DISPLAYED OR PASSED**

***Seafood Tasting***

Lobster, Shrimp, Oyster, King Crab  
Cocktail Sauce, Horseradish, Mignonette

\$30 PER PERSON

*GLUTEN FREE*

***King Crab Tower***

Creole Mustard, Cocktail Sauce

\$24 PER PERSON

***Oysters Rockefeller***

Creamy Spinach, Gruyere Crumb

\$54 PER DOZEN

***Oysters on the Half Shell***

Mignonette, Cocktail Sauce

\$34 PER DOZEN

**MINIMUM ORDER 12 PIECES**

***Individual Shrimp Cocktail***

Cocktail Sauce, Horseradish

\$4.50 EACH

***Mini Poke Bowls***

Raw Yellowfin Tuna, Seaweed Salad

Sushi Rice, Sweet Chili Sauce

\$7 EACH

***Yellowfin Tuna Tacos***

Yuzu Guacamole, Garlic-Yogurt Red Fresno Salsa

Una Gai Sauce, Wonton Tortilla

\$6 EACH

***Smoked Salmon Points***

House-smoked Salmon, Dill Tartar Sauce

Grilled Toast Points

\$6 EACH

**BAR SNACKS**

*SERVES 10*

***Hummus***

Marinated Feta, Za'atar

Pita Chips

\$20

***Snack Mix***

Nuts, Wasabi Peas, Cajun Corn

Sesame Sticks

\$10

***Truffle Popcorn***

Freshly Popped Buttered Corn

Truffle Oil Drizzle

\$6

***Marcona Trail Mix***

Marcona Almonds, Dried Fruit

Chocolate Curls

\$20

***Our Executive Pastry Chef***

*can create custom*

*cakes*

*cookies*

*cupcake*

**and specialty pastries**

**for any occasion**