



MARIE CATRIB'S

OF GRAND RAPIDS
1001-1003 LAKE DRIVE

From weddings to corporate events, baby showers, family reunions, and even summer picnics; let our family celebrate with yours. Whatever the occasion, we deliver the same great service you know and love from our restaurant & deli.

We are dedicated to providing personalized home-style service that makes you and your guests feel like family. Our commitments to sustainability, sourcing locally, and community involvement allow us to provide unique options and caring service.

[brunch]

quiche

Small \$5.25 Serves 1

Large \$22 Serves 6-8

Creswick Farm eggs and Michigan dairy blended with savory herbs and spices. Choose from the following, or ask about seasonal combinations: Portobello mushroom, caramelized onion, and swiss; roasted redskins, ham, and cheddar; bacon, arugula, and white cheddar. Available GF.

quiche basket

\$6.50 / person

A variety of miniature quiches served with fresh fruit. Available GF.

terweeka

\$5.50 / person

A Lebanese breakfast arrangement of soft-boiled eggs, red grapes, fresh sliced tomato, onion, olives, pickled vegetables, cucumber yogurt, and slices of zaatar pie.

fresh fruit ^{v/gf}

Small \$35 Serves 10-15

Large \$65 Serves 25-30

A selection of fresh fruit.

breakfast wraps

\$10.00 each

Whole wheat Lawash stuffed with your choice of the following: sausage, egg, cheddar, garlic aioli, lettuce, and tomato; bacon, egg, lettuce, tomato, and garlic aioli; vegan hash, avocado, lettuce, and garlic veganaise.

parfait

\$5.75 each

Layers of Marie's regular or gluten-free granola, bananas, mixed berries, greek yogurt, and honey.

breakfast pasty ^v

\$3.75 each

A vegan pastry filled with tofu scramble, vegan sausage, roasted potatoes, and spices.

hash-bah ^{gf}

\$5.50 / person

Each of our hash blends is made fresh with a mix of locally sourced meats, produce, and spices: House Chorizo Hash with potatoes, corn, and peppers; Creswick Farms Corned Beef with bacon and brussels; Vegan Hash with ancho spiced lentils & wild rice.

scrambled eggs ^{gf}

\$3.50 / person

Creswick Farms eggs scrambled and lightly seasoned with salt and pepper. Add cheese for \$0.50 more.

marie's seasoned potatoes ^{v/gf}

\$2.00 / person

Slightly crispy and generously seasoned with Marie's Season-Salt Blend.

creswick farms bacon ^{gf}

\$5.50 / person

breakfast sausage ^{gf}

\$3.50 / person

vegan breakfast sausage ^v

\$3.50 / person

[breads & spreads]

bakery basket

\$4.50 / person

An assortment of sweet and savory goods hand-picked by our bakers.

Includes honey-butter, jam, red grapes, and mixed berries.

scones

\$19.50 / half-dozen

Buttery and flaky, bakers choice sweet or savory. GF available.

muffins

\$12.50 / half-dozen

Choose from: poppy seed, bran raisin, almond butter and jam, mixed berry, chocolate chip, gf chocolate chip, gf mixed berry, or gf jam and pistachio .

cinnamon rolls

Small \$18.00 / half-dozen

Large \$24.00 / half-dozen

Served warm with cream-cheese frosting. GF available.

breakfast cookies *v/gf*

\$3.99 each

Gluten free oats, bananas, assorted dried fruit, and toasted nuts, sweetened with Droscha Sugarbush Maple Syrup.

honey butter \$6.00 lb

house jam \$8.00 lb

trio of dips

\$3.50 / person

Hummus, Baba Ghanouj, and Cucumber Yogurt paired with pita, sesame crackers, and fresh vegetables.

pita

\$1 each

Made fresh daily.

pita crackers

\$3.99 bag (serves 1-2)

House-Made pita generously seasoned with olive oil and Italian herbs and spices, then baked to crisp perfection.

bakery crackers

\$3.99 bag (feeds 1-2)

Choose from: classic sesame, cheddar and black pepper, gluten-free multi-seed, or gluten-free parmesan and garlic.

challah or branny oat rolls

\$6.00 half-dozen

Made fresh daily.

pickled vegetables *v/gf*

\$2.50 lb

A selection of seasonal vegetables.

hummus *v/gf* \$8.50 lb

specialty hummus *v/gf* \$9.50 lb

baba ghanouj *v/gf* \$8.25 lb

cucumber yogurt *gf* \$8.50 lb

mother earth *v/gf* \$7.99 lb

[small bites]

lebanese meat sticks

\$3.50

Ground beef, sautéed onion, pine nuts, cinnamon, lemon.

chicken en croute

\$2.50

Shredded chicken, cream cheese, white cheddar, ham, green onion, garlic, jalapeño.

pots of gold

\$2.50

Chicken, red grapes, almond, curry.

samosas *v*

\$2.50

Potato, onion, peas, cauliflower, curry.

portabello quesadillas

\$2.25

Marinated Portobello mushrooms, caramelized onions, spinach, provolone

sweet potato quesadillas *v*

\$2.25

Roasted sweet potatoes, caramelized onions, spinach, vegan cheese.

stuffed mushrooms *v*

\$2.25

Cremini mushroom caps stuffed with caramelized onion, spinach, vegan cream cheese, and vegan sausage.

Gluten Free Disclaimer: we practice caution in preparing our gluten free items and do our best to ensure a gluten free product. Marie Catrib's is not a gluten free environment. In consuming our gluten free products, be aware that there may be a chance of cross contamination. We encourage you to consider this information in light of your individual requirements and needs.

onion jam crostini *v*

\$2.50

Crostini with balsamic onion jam, garlic veganaise, tomato, and arugula.

vegetable bhaji *v/gf*

\$2.00

Pan-fried vegetable fritters with carrot, seasonal vegetables, ginger, onion, chiles, and seasoning. Chutney yogurt dip served on the side.

bacon & goat dates *gf*

\$3.00

A skewer of bacon wrapped dates stuffed with lemon-whipped goat cheese.

grape leaves *v/gf*

\$2.00

Rice, red onion, tomato, chickpeas, parsley, cinnamon.

dressed beets *v/gf*

\$2.00

Lemon vinaigrette, arugula, mint.

deli salad

\$2.00 - \$4.00

Your choice of any one of our salads-by-the-pound arranged into single serving portions.

[deli]

bagged lunch

\$14.00 each

Your choice of a half-sandwich with Great Lakes potato chips, a deli salad or fresh fruit cup, a pickle, and a small cookie.

better bagged lunch

\$18.00 each

Your choice of a half-sandwich with Great Lakes potato chips, a deli salad, a fresh fruit cup, a pickle, and a jumbo cookie, brownie, or buckeye.

the spread

\$16.00 / person

A hand-selected assortment of sandwiches on trays, Great Lakes potato chips, soups, and salad. Each spread comes with plates, napkins, and flatware for your group, and can be modified for any dietary restrictions.

great lakes potato chips *v/gf*

\$1.25 each

Cherry bbq; salt & pepper; original.

soup

Cup \$2.75

Bowl \$4.75

Ask about our daily selections.

sandwiches

\$11.25 each

Each of our sandwiches is made with house-made ingredients, all available on your choice of Challah, Branny Oat, Rye, or Gluten free bread from our bakery.

b.i.t.

Creswick Farms bacon, greens, tomato, and mayo.

sergio leone

Ham, tomato, greens, provolone, garlicky mayo, and pesto.

turkey breast or ham

Turkey breast or ham, greens, tomato, mayo, and mustard.

chicken salad

Chicken salad, greens, and tomato.

specialty chicken salad

Specialty chicken salad, greens, tomato, and provolone.

veggie & cheese combo

Tomato, arugula, cucumber, green onion, cream cheese, and swiss.

falafel *v*

Falafel fritters, hummus, taboule, and pickled turnip on pita.

t.i.t. *v*

Tofu, greens, tomato, and veganise

sweet potato & quinoa *v*

Sweet potato & quinoa patty, greens, ginger-tomato chutney, and curried veganise.

larry david *v*

Lentil & wild rice patty, grilled onion, tomato jam, spinach, tomato, and garlic veganise.

Salads

\$4.49 / person

Pair with any of the following house-made dressings: balsamic vinaigrette, garlic vinaigrette, poppyseed, Caesar, or fatouch. Each salad can be made vegan or gluten-free.

chevre *gf*

Greens, red onion, sage-roasted root vegetables, toasted walnuts, and crumbled goat cheese.

caesar

Parmesan, green onion, and garlic-herb-rye croutons on greens.

strawberry spinach *gf*

Spinach, red onion, strawberries, and feta cheese

a.m.o. *gf*

Fresh avocado, crumbled mozzarella, and Kalamata olives on greens.

fatouch *v*

Greens, spinach, green onions, cucumber, tomato, parsley, and sesame crackers.

salads by the pound

Our deli salads are prepared fresh throughout the week. Some salads may require advanced notice for availability.

Baba Ghanouj <i>v/gf</i>	8.25	Specialty Hummus <i>v/gf</i>	9.50	Rotini & Veggies	6.25
Brussels & Carrots <i>v/gf</i>	8.25	Kale Ceasar <i>gf</i>	13.25	Specialty Chicken Salad <i>gf</i>	10.75
Chicken Salad <i>gf</i>	9.25	Lebanese Potato Salad <i>v/gf</i>	5.99	Spicy Peanut Noodles <i>v</i>	8.25
Chickpea & Tahini <i>v/gf</i>	9.25	Lemon Quinoa Arugula <i>v/gf</i>	7.25	Sweet Potato & Kale <i>v/gf</i>	13.25
Coleslaw <i>v/gf</i>	6.25	Mother Earth <i>v/gf</i>	7.99	Taboule <i>v</i>	8.25
Curried Rice <i>v/gf</i>	5.99	Poblano Potato Salad <i>v/gf</i>	7.25	Tuna Salad	7.99
Greek Orzo	8.79	Potato Salad <i>gf</i>	5.99	White Bean & Roasted Tomato <i>v/gf</i>	7.25
Greens & Grains <i>v/gf</i>	9.75	Quinoa & Black Bean <i>v/gf</i>	8.25	Wild Rice & Tofu <i>v/gf</i>	8.25
Hummus <i>v/gf</i>	8.50	Roasted Roots <i>v/gf</i>	8.25		

[entrées]

Pair with salads and sides to create a meal. Most entrées can be made gluten-free. Served in aluminum half-pans; serves up to 9 people.

adult macaroni & cheese

\$60.75

White and yellow cheddar, provolone, parmesan, feta, cream cheese, and spinach.

gf & vegan macaroni & cheese *v/gf*

\$65.25

Choose from: jalapeno; sweet potato & poblano; broccoli & red pepper; or curried cauliflower.

spanakopita

\$60.75

Greek spinach pie with onion, dill, nutmeg, cottage cheese, and feta.

vegan spanakopita *v*

\$65.25

Greek spinach pie with onion, dill, nutmeg, tofu, and nutritional yeast.

larry david lasagna *v*

\$65.25

Wild rice & lentil mix, house marinara, spinach, tofu, and fennel.

cheesy larry david lasagna

\$65.25

Wild rice & lentil mix, house marinara, parmesan, mozzarella, and swiss.

portobello & spinach lasagna

\$65.25

Béchamel, parmesan, mozzarella, and ricotta.

maple roasted chicken *gf*

\$65.25

Maple and oregano marinated legs and thighs with toasted pecans.

lemon herb salmon *gf*

\$65.25

Marinated in lemon, dill, and parsley.

bbq pulled chicken

\$68.00

shredded chicken breasts in house bbq sauce, served with branny oat buns, creamy coleslaw, and pickles.

chicken tawook *gf*

\$68.00

Skewered chicken marinated in yogurt, lemon, herbs, and spices.

lamb kabobs *gf*

\$68.00

Marinated in cilantro, lemon, olive oil, and garlic.

sweet potato enchiladas

\$60.75

Flour or corn tortillas stuffed with sweet potatoes, cream cheese, provolone, cheddar, and salsa verde.

poblano chicken enchiladas

\$65.25

Flour or corn tortillas stuffed with shredded chicken breast, poblano cream sauce, poblano peppers, corn, and white cheddar.

[drinks]

Our house-made drinks come in 96 oz to-go carafes. Pricing includes compostable cups and lids, stirrers, and sweetener & creamer.

iced tea

\$15.00

lemonade

\$15.00

coffee (Marie's Blend, Cinnamon Hazelnut, Decaf)

\$28.00

bottled drinks

market price

Boylan's Sodas, Nantucket Nectars Lemonade, G.T. Dave's Kombucha, La Croix, Dry Soda, Izze, St. Steve's

Notice: consuming raw or undercooked meats, poultry, fish, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

[sides]

roasted vegetables *v/gf*

\$8.50 lb

Choose from the following, or create your own combination: redskin potatoes, sweet potatoes, carrots, brussels sprouts, broccoli, cauliflower.

roasted seasonal vegetables *v/gf*

\$8.50 lb

Ask about our current seasonal combinations, roasted in olive oil, salt, & pepper.

sage roasted root vegetables *v/gf*

\$8.50 lb

Beets, carrot, russet potatoes, sweet potatoes, sage, olive oil, and salt & pepper.

mashed potatoes *gf*

\$5.50 / lb

Your choice of russet, redskin, or sweet potatoes with butter, cream, and salt & pepper.

caraway rice *gf*

\$4.00 / lb

Brown rice sautéed with white onion, butter, and caraway.

[sweets]

dessert tray

\$3.50 / person

An assortment of bite-sized sweets.

cookies

sm \$1.25 / med \$1.75 / jumbo \$3.25
M&M, sweet dreams, chocolate chip, oatmeal butterscotch, molasses, double chocolate chip, gf oatmeal, or gf chocolate chip.

cupcakes

mini \$2.25 / med \$3.75 / jumbo \$6.25
Ask about our flavor options.

brownies

mini \$1.25 / regular \$3.25

gf brownies *gf*

mini \$1.75 / regular \$4.75

chocolate crumble *gf*

sm \$1.50 / regular \$4.25

duck egg pudding *gf*

sm \$3.25 / lg \$6.25

buckeyes *gf*

\$2.75

baklava

\$3.75 each / \$65.00 half-pan

pies

\$45.00

Peanut butter or seasonal varieties.

whole 6" cheesecake

\$32.00

whole 8" vegan cheesecake *v*

\$85.00

cakes

\$60.00

Hummingbird or Carrot.

custom layer cakes *v*

6" \$45.00 / 8" \$55.00 / 9" \$60.00

gf custom layer cakes *v*

6" \$50.00 / 8" \$60.00 / 9" \$65.00

[services & supplies]

We offer a variety of services and supplies for your event. If you don't see what you're looking for here, just give us a call and our Catering Guru will work with you to find a solution.

trays, pans, serving utensils, etc.

Every order receives complimentary serving utensils, and trays or aluminum pans for service. Additional trays, pans, or utensils may be purchased. Just let us know what you're looking for and we'll work out pricing for your specific needs.

plates, napkins, & flatware

\$1.00 / person

10" fiber plates, plasti-starch flatware, and paper napkins. Compostable for easy cleanup and low environmental impact.

disposable chaffing setups

\$10.00 each

Each setup includes a wireframe stand, aluminum water pan, and 2 sterno flames. This set can be recycled or kept for reuse.

stainless steel chaffing setups

\$12.00 each (rental)

Each setup includes a stainless steel stand, stainless steel pan, stainless steel serving utensils, and 2 sterno flames. This option is only available for orders that are being staffed by Marie Catrib's.

staff

We understand that every event has unique needs and challenges. If you would like for your event to be staffed by Marie Catrib's, please contact our Catering Guru to discuss rates and available services.

deliveries

We offer delivery for most orders over \$100 for a small fee. Our ability to offer delivery is dependent on the size, date, and time of the order, with a maximum range of 50 miles. Please contact us for our delivery rates and to arrange delivery for your order.

gratuity

All catering orders over \$150, or any orders requiring delivery, are subject to an 18% added gratuity.

local ingredients

Our vision is to produce and serve super great, full-flavored food. That's why whenever possible we source our ingredients from local farms, butchers, and shops. Have questions about what's local in your order? Just ask!

ordering

Call 616-485-0359 or email catering@mariecatribs.com to speak with our Catering Guru directly. We suggest placing your order with at least 72 hours notice to assure your desired date and menu.

payment

All orders must be confirmed with a credit card to be kept on file. Alternatively, you can prepay via credit card, cash, or check. For questions about invoicing or other payment concerns, please call us.

cancellations

If you need to cancel or change your order, please give us a call during normal business hours. Any cancellations made within 48 hours of your order date may be subject to a fee up to the full amount of your order.

dietary restrictions

A number of our menu items are vegan and/or gluten-free, and many more can be adjusted to fit your dietary needs. Just let us know how we can help!

more information

Looking for more information? Check out our FAQ by visiting us at www.mariecatribs.com/catering/faq