

Marie Catrib's of Grand Rapids

1001 Lake Drive SE

616-485-0359

catering@mariecatrubs.com

Breakfast

Quiches

kalamata olive, spinach, goat cheese
roasted potato, ham, cheddar
seasonal combinations
v/gf available

small 5 / large 18

Galettes

ham, apple, cheddar
pesto, toasted tomato, bacon, parmesan
seasonal combinations

small 3.25 / large 6.50

Scrambled Eggs gf

3.50/person

Egg Scrambles gf

sausage, cheddar
onion, spinach, feta
bacon, mushroom, onion, provolone
tomato, basil, olive, feta

5.50/person

Marie's Seasoned Potatoes v/gf

2.00/person

Creswick Farms Bacon gf

5.50/person

Sausage gf

3.50/person

Fruit Platter v/gf

cantaloupe, honeydew, pineapple, grapes, watermelon, seasonal berries, orange, grapefruit
mixed or arranged

small 35 / large 65

Muffins

poppy seed bran raisin almond butter & jam
mixed berry chocolate chip

2.09 / 2.59 gf

Cinnamon Rolls

3.99

GF Cinnamon Rolls

3.99

Parfait

honey, greek yogurt, granola, banana, seasonal berries

7.50 / 7.75 gf

Breakfast Cookies

3.99

**Seasonal Availability

All orders over \$200 are subject to 20% added gratuity

Sandwiches, Salads, etc.

Lunch Box*

half 12.50 / whole 17.50

half or whole sandwich, deli salad, pickle, cookie

Sandwiches*

11.25

Sweet Potato & Quinoa v

ginger chutney, curried veganaise, greens

Larry David v

tomato jam, garlic veganaise, tomato, spinach

Falafel v

taboule, hummous, pickled turnips

Cheese & Veggie Combo

green onion, cucumber, tomato, arugula, cream cheese, swiss

Roast Beef

feta mayo, red onion, greens, tomato, swiss

BLT

mayo, greens, tomato

Sergio Leone

pesto, garlic aioli, greens, tomato, provolone

Turkey Breast or Ham

mayo, mustard, greens, tomato, cheddar

Chicken Salad

classic or specialty chicken salad, greens, tomato

the Deli

salads by the pound

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

Green Salads

side 4.49 / entrée 11.25

The Chevre

greens, red onion, roasted roots, walnuts, goat cheese, balsamic vinaigrette

The Strawberry Spinach

spinach, red onion, feta, strawberries, sweet poppy seed dressing

The Caesar

greens, green onion, parmesan, garlic crouton, caesar dressing

The Fatouch

spinach, greens, green onion, parsley, tomato, cucumber, sesame cracker, fatouch dressing

The AMO

greens, kalamata olives, mozzarella, balsamic vinaigrette

Soup

small 4.75 / large 10.25

Marie's Gazpacho**

Curried Cauliflower

Mushroom & Wild Rice

Spicy Peanut

Chicken & Rice

Sausage, Kale, & White Bean

Tomato & Fennel

Cheddar Broccoli

Sweet & Sour Cabbage

*available gf for +1.00

** seasonal availability

Entrees

half-pans; serves 6 to 9

Adult Macaroni & Cheese <i>white and yellow cheddar, provolone, parmesan, feta, cream cheese, spinach</i>	60.75
GF & Vegan Macaroni & Cheese <i>jalapeno; sweet potato & poblano; broccoli & red pepper; curried cauliflower</i>	60.75
Spanakopita <i>spinach, onion, dill, nutmeg, cottage cheese, feta</i>	60.75
Larry David Lasagna <i>wild rice, lentil, tomato, spinach, tofu</i>	65.25
Portobello & Spinach Lasagna <i>béchamel, parmesan, mozzarella, ricotta</i>	65.25
Beef Lasagna <i>beef and ricotta marinara, swiss, parmesan, mozzarella</i>	65.25
Maple Roasted Chicken <i>roasted redskins, toasted pecans</i>	65.25
Cilantro Chicken <i>lebanese marinade, roasted redskins</i>	65.25
BBQ Pulled Chicken <i>creamy slaw, branny oat buns, pickles</i>	68.00
Chicken Tawook or Lamb Kabobs <i>caraway onion rice, tzatziki</i>	68.00
Lemon Herb Salmon <i>lemon, fresh herbs, Brussel carrot salad</i>	65.25
Sweet Potato Enchiladas <i>salsa verde, cream cheese, provolone, cheddar</i>	60.75

Hot Sides gf
by the pound

8.25

Parmesan Roasted Asparagus**
Roasted Redskins or Sweet Potatoes

Roasted Brussels Sprouts & Carrots
Roasted Broccoli & Cauliflower

Small Bites

2.50/ea

Mini Larry David
tomato jam, garlic veganaise
Mini Sweet Potato & Quinoa
ginger chutney, curried veganaise
Stuffed Redskins
mother earth
Roasted Asparagus**
dijon, parmesan, in filo
Ham Pastry
dijon mustard, swiss, in filo

Chicken Filo
onion, bacon, cream cheese
Samosa
potato, roasted cauliflower, ginger chutney
Mini Spanakopita
spinach, onion, nutmeg, cottage cheese, feta
Pots of Gold
chicken, grape, egg, almond, curry

**Seasonal Availability

Desserts

Cookies **small 1.00 / standard 1.75 / jumbo 3.25**
sweet dreams, m&m, chocolate chip, oatmeal butterscotch, molasses, double chocolate chip

Cupcakes **mini 2.25 / standard 3.75 / jumbo 6.25**
flavors available upon request

Brownies **mini 1.00 / standard 3.25**
GF Brownies **mini 1.75 / standard 4.75**
Chocolate Crumble 4.25

Pudding **small 3.25 / large 6.25**
Buckeyes 2.75
Baklava **each 3.25 / half pan 65**

Pies 45
peanut butter, seasonal fruit

Whole Cheesecake 65
Whole Vegan Cheesecake 85

Cakes 60
carrot, hummingbird

Custom Layer Cakes **6 inch 45 / 8 inch 55 / 9 inch 60**
GF Custom Layer Cakes **6 inch 50 / 8 inch 60 / 9 inch 65**

Drinks

Iced Tea 15.00
Rose Geranium Lemonade 20.00
Coffee 28.00
regular, cinnamon hazelnut, decaf

Bottled prices available upon request
boylens, spindrifs, izze, kombucha, la croix, dry soda, st. steve's,

Services & Supplies

Plates, Flatware, & Napkins 1 / person

Chaffing Setups 10
disposable stands, water pans, and sterno flames

Event Staff 150
1 staff member, 4 hours; includes setup, service, and cleanup