

Marché
CATERING

SUMMER MENUS

prices are per person unless otherwise indicated

all food and beverage is subject to a 22% service charge to support planning, kitchen and service staff

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296 E 5th Ave, Eugene, OR 97401

BREAKFAST BUFFETS



BREAKFAST BUFFETS

all include marché blend coffee, decaf, tea & assorted juices

CONTINENTAL

pastry basket, house preserves & butter, seasonal fruit platter
14.50

PROVISIONS BREAKFAST

pastry basket, house preserves & butter, house granola, fruit compote & nancy's yogurt
15.50

PACIFIC BREAKFAST

pastry basket, house preserves & butter
assorted bagels & rye toast, house gravlax, herbed cream cheese, lemon & capers
fresh seasonal fruit platter
18.50

PARISIAN BISTRO

quiche lorraine & seasonal vegetable quiche
provisions croissants, demi baguettes with house preserves & butter
16.50

FARM BREAKFAST

scrambled eggs, breakfast potatoes, bacon & fresh seasonal fruit
18.00

FARMERS MARKET BUFFET

minimum 15 guests

choose two

scrambled farm eggs
frittata with leeks, garden herbs & goat cheese
frittata with pork-fennel sausage, caramelized onions & herbs
quiche lorraine with bacon & gruyere
seasonal vegetable quiche

choose three

breakfast potatoes, herbs & garlic
roasted vegetable hash
housemade pork-fennel sausage
smoked bacon
fresh seasonal fruit platter
house granola & yogurt
27.50

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ASK US ABOUT:

*waffles, french toast, crêpes,
omelettes and chef stations*

LIGHT LUNCH



SOUP, SALAD AND CHEESE BUFFET

This tasty lunch features two elegant soups, salad made with local greens, cheese platters and dessert. Seasonal variations are available. 20

potato-leek purée with crème fraîche & chives
creamy tomato soup with basil & sea salt
mesclun green salad with champagne vinaigrette
café cheese platters with toasted hazelnuts
provisions artisan bread & butter
shortbread cookies & chocolate truffles

SOUP SEASONAL VARIATIONS:

fall: bresse wild mushroom, butternut squash, carrot & cumin
winter: celery root & pear; potage d'hiver; mediterranean lentil
spring: classic vegetable pistou; moroccan carrot
summer: summer squash; chilled cucumber vichyssoise; heirloom tomato gazpacho

SAVORY TART AND SALAD BUFFET

This elegant lunch features an individual savory tart; salad made with local greens; bread and butter and dessert. Seasonal variations are available. 19

savory tarts with creamy onions, thyme & bacon
mesclun green salad with seasonal vinaigrette & blue cheese
provisions artisan bread & butter
brownies, mini cupcakes & meringues

TART SEASONAL VARIATIONS:

fall: delicata squash & sage, wild mushroom & thyme
winter: caramelized onion & saffron, blue cheese & hazelnut
spring: asparagus & goat cheese, artichoke & parmesan
summer: ratatouille & goat cheese, roasted red pepper & oregano

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BEVERAGES

san pellegrino sparkling water 3.50
organic juices orange, apple, grapefruit 4.75
classic soft drinks coke or pepsi products 2.50
san pellegrino fruit sodas limonata, aranciata, pompelmo 3.50
iced tea house brewed, lemon 2.50
organic lemonade seasonal flavors also available 3.50
premium sodas & teas 3.50
coffee & tea service 2.50 *longer-format coffee stations are available*

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LIGHT LUNCH

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COMPOSED NICOISE SALAD BUFFET

This nourishing salad is served in components for guests to make their own plates, designed to offer options for a range of tastes. 22

grilled chicken, french potato salad, roasted vegetables,
hard-cooked egg, mediterranean olives, aioli & mesclun greens
champagne vinaigrette
provisions artisan bread & butter
french macarons

SEASONAL VARIATIONS:

In the warmer months, this salad can be composed in truly Nicoise style, with salmon or albacore tuna, and blanched asparagus or green bean vinaigrette. Market prices apply.

DELI SANDWICH AND SALAD BUFFET

This light lunch features an assortment of deli sandwiches; salad made with local greens and dessert. For groups of 15 or fewer, please choose two sandwich offerings. For groups larger than 15, more sandwich choices are available. 20

choose two

SPENCER: turkey, pesto, fontina, cucumbers, red onion & aioli on focaccia

RIVIERA: tuna salad with green olives, red onion, aioli & romaine on pain au levain

WESTMINSTER: roast beef, cheddar, horseradish aioli, red onion, grain mustard
& romaine on pain au levain

PARISIAN: black forest ham, gruyere cheese, sweet butter, aioli & greens on baguette

WHITEAKER: cannellini bean purée, sun-dried tomato relish, cucumber,
roasted red pepper, red onion, greens & vinaigrette on focaccia (vegan)

mesclun greens & buttermilk vinaigrette
french potato salad
assorted cookies & brownies

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LIGHT LUNCH



PROVISIONS PIZZA AND SALAD BUFFET

This casual, crowd-pleasing lunch features Provisions' hearth-baked pizza, our classic caesar and tasty sweets. For groups of 15 or fewer, please choose two pizza offerings. For groups larger than 15, more pizza choices are available. 18

choose two

MARGHERITA: tomato, basil, hand-pulled mozzarella & sea salt

PEPPERONI: tomato, pepperoni, hand-pulled mozzarella & parmesan

PEARL: mozzarella, goat cheese, tomatoes, walnuts & basil

SALSICCIA: spicy italian sausage, mozzarella, garlic & peppers

THE 80S : mozzarella, artichokes, sundried tomato & pine nuts on a pesto base

NOTI: grilled chicken, roasted garlic, sautéed spinach, mozzarella & pecorino

provisions caesar salad, or mesclun greens with champagne vinaigrette

provisions sweets platter: cookies, brownies & meringues

PROVISIONS SALAD BAR BUFFET

Provisions' salad bar is beloved for its range of tasty prepared salads, made with fresh local ingredients and handmade dressings. This buffet offers a mix of prepared salads, plus platters of sandwich makings—the result is a tasty mix with maximum flexibility. 18

french potato salad with scallions & vinaigrette

couscous salad with pistachios & currants

classic roasted beet salad

carrot-tarragon slaw

deli sandwich platter: provisions rolls, roasted turkey, ham, cheeses & condiments

provisions sweets platter: cookies, brownies & meringues

SEASONAL VARIATIONS: celery root remoulade, citrus-fennel slaw, curried bay shrimp salad, tomato & olive panzanella, fall vegetable panzanella

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BEVERAGES

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organic juices orange, apple, grapefruit 4.75

classic soft drinks coke or pepsi products 2.50

san pellegrino fruit sodas limonata, aranciata, pompelmo 3.50

iced tea house brewed, lemon 2.50

organic lemonade seasonal flavors also available 3.50

premium sodas & teas 3.50

coffee & tea service 2.50 *longer-format coffee stations are available*

SUMMER

ELEGANT LUNCH BUFFET



ELEGANT SUMMER LUNCH BUFFET

This menu features classic, elegant flavors found on the restaurant's summer menu. For smaller groups, we recommend a simple display, with a single main choice. Larger groups may want to offer a complement of more options—the following is a place to start the conversation.

SALADS

- mesclun greens** blue cheese & summer berry vinaigrette
- romaine leaf salad** anchoïade dressing, shaved pecorino cheese & garlic croûtes
- arugula salad** watermelon, pine nuts & mint (add 1)
- roasted beet salad** goat cheese & watercress, sherry vinaigrette (add 1)
- heirloom tomato salad** sweet corn, green beans & champagne vinaigrette (add 2)

MAIN PLATES

- roasted chicken** roasted sweet pepper ragoût
- seared rare albacore tuna** smoked tomato coulis & olive tapenade (add 2)
- wild pacific salmon** tomato-cucumber-caper salsa cruda (add 2.5)
- pasta gratin** ratatouille & goat cheese

SIDES

- fresh fruit platter
- roasted summer vegetables
- roasted fingerling potatoes with garlic & herbs
- artisan cheese platter with seasonal fruit & nuts (add 2.5)

provisions artisan bread & butter is included

1 Salad, 1 Main, 2 Sides : \$28 per person

2 Salads, 2 Mains, 2 Sides Base Price: \$32 per person

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BEVERAGES

- san pellegrino sparkling water** 3.50
- organic juices** orange, apple, grapefruit 4.75
- classic soft drinks** coke or peps products 2.50
- san pellegrino fruit sodas** limonata, aranciata, pompelmo 3.50
- iced tea** house brewed, lemon 2.50
- organic lemonade** seasonal flavors also available 3.50
- premium sodas & teas** 3.50
- coffee & tea service** 2.50 *longer-format coffee stations are available*

SUMMER

ELEGANT PLATED LUNCH



ELEGANT SUMMER PLATED LUNCH

This menu features classic, elegant flavors found on the restaurant's summer menu. Choose one from each category, or simply a main plate and dessert—the mix is up to you.

STARTERS

- romaine leaf salad** anchoïade dressing, shaved pecorino cheese & garlic croûtes 8
- mesclun greens** summer berry vinaigrette 8 add blue cheese 1.5
- grilled zucchini salad** toasted walnuts, sweet onion & champagne vinaigrette 10
- arugula salad** watermelon, pine nuts & mint 10
- roasted beet salad** goat cheese, greens & sherry vinaigrette 10
- heirloom tomato salad** basil, goat cheese & extra-virgin olive oil 11
- corn, tomato & green bean salad** champagne vinaigrette & thyme 10
- chilled heirloom tomato soup** extra-virgin olive oil & basil 8
- cucumber vichyssoise** chives & crème fraîche 8

MAIN

- niçoise salad** mesclun greens, seared rare tombo tuna, french potato salad, roasted vegetables, olives & hard-cooked eggs & aioli 18
- roasted wild salmon** tomato-cucumber-caper salsa cruda & roasted potatoes 20
- roasted oregon halibut** summer savory beurre blanc & roasted vegetables 24
- corn & basil soufflé** roasted vegetables & balsamic syrup 16

DESSERT

- mignardises plate** cookies & handmade truffles 7
- peach tart** whipped cream & caramel sauce 8
- ny cheesecake** summer berry coulis 8
- gâteau au chocolat** caramel sauce & whipped cream 8
- raspberry pavlova** meringue & whipped cream 8

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Provisions artisan bread service and water service are included.

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- classic soft drinks** coke or pepsi products 2.50
- san pellegrino fruit sodas** limonata, aranciata, pompelmo 3.50
- iced tea** house brewed, lemon 2.50
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- premium sodas & teas** 3.50
- coffee & tea service** 2.50 *longer-format coffee stations are available*

SUMMER

MEETING PACKAGES



BOARDROOM PACKAGE

Start the day with a tasty breakfast, and let us keep you nourished and prepared for productive meeting and social time over the course of the day. See the Meeting Services on page 8 for more snack and beverage options. Pricing will depend on lunch and snack choices.

PROVISIONS BREAKFAST

marché blend coffee, tea, assorted juices

provisions pastry basket, house preserves & butter

house granola, fruit compote & nancy's yogurt

MIDMORNING SNACK

refreshed beverage station includes coffee, tea & sparkling water

whole seasonal fruit

LUNCH

please choose one of the lunch menus on pages 2-8

AFTERNOON BREAK

refreshed beverage station includes coffee, tea & assorted soft drinks

snack kettle chips, whole fruit & house roasted hazelnuts

sweets platter chocolate chip cookies, oatmeal raisin cookies & french macarons

BUSINESS SERVICES AND SUPPLIES

The Maple Room is equipped with:

wireless internet

digital projector

110" drop screen

two 55" LED televisions

a blu-ray DVD player

cordless microphone

surround sound speaker system

speaker's podium

two whiteboard easels & accessories

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MEETING PACKAGES



A LA CARTE MEETING SERVICES

SNACK BREAKS

- petite provisions pastries** mini scones, croissants & danish 3
- whole fruit bowl** bananas, apples & seasonal fruit 2
- sweets platter** assorted cookies, truffles & meringues 3
- provisions ice cream sandwiches** chocolate cookies & housemade ice cream 5
- fresh popcorn** seasoned with sea salt & piment d'espellette 2
- kettle chips** lightly salted original or assorted classic flavors 2
- toasted hazelnuts** locally grown & lightly seasoned with sea salt 3
- mediterranean olives** premium olive mix with citrus & herbs 3
- provençal dip platters** roasted red pepper spread, olive tapenade, herbed goat cheese, toasted almonds, croûtes & mediterranean olives 4.50
- charcuterie platters** pate maison, rillettes & house-made terrines, dijon mustard, croûtes & cornichons 8
- café cheese platters** imported & domestic cheeses, croûtes, dried fruit & nuts 6
- vegetable crudité** colorful veggies; mustard vinaigrette or rogue blue cheese dressing 5
- antipasti platter** cured meats, cheeses, marinated vegetables, olives & fruit mostarda 6

BEVERAGES

- san pellegrino sparkling water** 3.50
- organic juices** orange, apple, grapefruit 4.75
- classic soft drinks** coke or pepsi products 2.50
- san pellegrino fruit sodas** limonata, aranciata, pompelmo 3.50
- iced tea** house brewed, lemon 2.50
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- premium sodas & teas** 3.50
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- wireless internet
- digital projector
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pricing varies, please contact the Inn for more information

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HORS D'OEUVRES PLATTERS RECEPTIONS



LIGHT HORS D'OEUVRE RECEPTION 12 per person

Intended as a simple welcome or a light open house, this menu offers a few bites to accompany wine or cocktails. Keeping the service passed-only ensures a hospitable touch and minimum setup.

smoked salmon mousse with capers & crème fraîche
tartlets with ratatouille & goat cheese
warm gruyère cheese gougères
pork paté maison on croûtes with stoneground mustard & cornichons

CLASSIC MARCHÉ RECEPTION 26 per person

This crowd-pleasing menu offers a range of hors d'oeuvres that can be passed or presented on a buffet, perfect for post-meeting receptions and socials.

tartlets with summer squash & herbs
roasted red pepper & oregano crostini
curried bay shrimp on levain toast
watermelon cubes with ricotta salata & mint
crêpe roulade with smoked salmon, chives & cream cheese
house charcuterie platter with artisan bread, stone ground mustard & cornichons
café cheese platter with dried fruit & nuts
crunchy vegetable crudités with chive aioli
provisions artisan bread basket

EPICURE'S RECEPTION 36 per person

This reception menu offers your guests a luxe taste of the season, with a variety of passed hors d'oeuvres and buffet items. It can also be expanded to stand in for a meal and include desserts.

blue cheese gougères
heirloom tomato & basil crostini
watermelon cubes, ricotta salata & mint
wild salmon tartare on cucumber rounds
petite tri-tip sandwiches with horseradish aioli
roasted vegetable skewers with olive oil & herbs
corn & crab cakes with tomato confit
niçoise picks with seared albacore, olive, tomato & aioli
artisan cheese platter with dried fruit & nuts
house charcuterie platter with artisan bread, stone ground mustard & cornichons
crunchy vegetable crudité with summer savory aioli
provisions artisan bread basket

ADDITIONS market price

blini with caviar & crème fraîche
oysters on the half shell with champagne mignonette
wild gulf prawns, house cocktail sauce & lemon wedges
fruits de mer seafood display with traditional accompaniments
foie gras torchon, brioche & peach chutney

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HORS D'OEUVRES PLATTERS RECEPTIONS



SUMMER HORS D'OEUVRES

- smoked trout with crème fraîche, & lemon zest on potato crisps 3
- seasonal crostini: heirloom tomato & basil 3
- nicoise picks: seared albacore, olive, tomato, green bean & aioli 3
- prosciutto & melon with olive oil & sea salt 3
- foie gras torchon on croûte with strawberries & balsamic syrup 8
- chilled corn soup with crème fraîche & white pepper 2.50
- gazpacho shots 2.50
- deviled farm eggs with mustard blossoms & bacon 3
- albacore tuna tartare on a wonton crisp 3.50
- chinook salmon tartare on cucumber rounds 3.50
- crab & corn cakes with tomato confit 5
- petite pork sandwiches with peach-vanilla chutney 4.5
- ratatouille & goat cheese tartlets 2.5
- frittata bites with leek & bacon 2.5

MARCHÉ ALL-SEASON CLASSIC HORS D'OEUVRES

- cheese gougères 2
- pate maison on croûte with cornichons & stone ground mustard 2.5
- smoked salmon mousse canapes with capers & crème fraîche 2.5
- oysters on the half shell (1 dozen) market price
- dungeness crab cakes & lemon aioli 4
- blini with caviar & crème fraîche market price
- blini with lox & crème fraîche 4
- crêpes roulade with smoked salmon, cream cheese & chives 3
- pissaladiere tartlets 3
- goat cheese & herb tartlets 3
- grilled chicken skewers with balsamic glaze 3
- petite croque monsieur 2.5
- petite grilled lamb sandwiches with olive tapenade 5.5
- mini marché burgers with blue cheese & bacon 5.5
- petite tri-tip steak sandwiches with horseradish aioli 5.5
- cornbread biscuits with smoked ham & stone ground mustard 4.5
- roasted red pepper & oregano crostini 3
- cannellini bean purée crostini with fried herbs & lemon olive oil 3
- olive tapenade with goat cheese crostini 3

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PETITES

- mediterranean olives 3
- spanish almonds 3
- roasted hazelnuts & sea salt 3

SUMMER

HORS D'OEUVRES PLATTERS RECEPTIONS



PLATTERS

Café Cheeses

an assortment of classic domestic & imported cheeses, with dried fruit & nuts served with a provisions bread basket 6

Artisan Cheeses

an assortment of elegant artisan cheeses, with roasted local hazelnuts & fruit chutney served with a provisions bread basket 10

Provisions Charcuterie

pâté maison, pork rillettes & more, with cornichons, mustard & niçoise olives. served with a provisions bread basket 8

Salumi

imported & domestic cured meats, olives & fruit mostarda 5

Grilled & Roasted Vegetable Platter

seasonally-changing vegetables, served with housemade herb aioli for dipping. 5

Glorious Northwest Platter

smoked salmon mousse, rogue creamery blue cheese, roasted local hazelnuts with sea salt & oregon pear chutney, served with a provisions bread basket 8

Provençal Platter

roasted red pepper spread, olive tapenade, herbed goat cheese, toasted almonds, provisions croûtes & mediterranean olives 4.5

Antipasti Platter

salumi, cheeses, marinated seasonal vegetables, olives & fruit mostarda 6

Smoked Fish

house-smoked seafood, with crème fraîche, lemon, pickled red onion & capers, served with crackers & rye toasts 11

Vegetable Crudité

seasonally-changing blanched & raw vegetables with buttermilk vinaigrette 5

Tea Sandwiches

delicate tea sandwiches on provisions' pain de mie 5

flavors: curried shrimp salad, goat cheese & chive, grilled chicken & pesto, smoked salmon, classic egg salad, cucumber & cream cheese

Fruit Platter

seasonally-changing selection of fruits, from winter's citrus & tropical fruits to spring strawberries, summer stone fruit & berries or fall's pear & apple harvest 5

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BUFFET AND FAMILY STYLE DINNERS



BUFFET AND FAMILY STYLE DINNERS

This menu offers a range of summer flavors best suited for a buffet or family-style service. For traditional buffets, these beautiful choices offer tasty choices that will stay delicious while your guests make their way through the line. Family-style service offers the same items, plattered for seated groups to pass around and share at the table.

SALAD

- mesclun greens** blue cheese & summer berry vinaigrette
- romaine leaf salad** anchoïade dressing, shaved pecorino cheese & garlic croûtes
- arugula salad** watermelon, pine nuts & mint (add 1)
- roasted beet salad** goat cheese & watercress, sherry vinaigrette (add 1)
- heirloom tomato salad** sweet corn, green beans & champagne vinaigrette (add 2)

MAIN PLATES

- roasted chicken** sweet pepper ragoût
- orecchiette pasta gratin** ratatouille & goat cheese
- wild chinook salmon** tomato-cucumber-caper salsa cruda (add 2)
- grilled pork loin** roasted & sliced with peach-vanilla chutney
- moroccan lamb tagine** mint-pistachio couscous & spicy harissa
- beef tenderloin** roasted & sliced with sherry-shallot demi glace & horseradish crème fraîche (add 4)

SIDES

- flageolet bean gratin
- grilled polenta cakes
- braised greens
- roasted summer vegetables
- potato-raclette gratin
- roasted fingerling potatoes with garlic & herbs

DESSERTS

- mignardises plate** cookies & handmade truffles 7
- peach tart** whipped cream & caramel sauce 8
- ny cheesecake** summer berry coulis 8
- gâteau au chocolat** caramel sauce & whipped cream 8
- raspberry pavlova** meringue & whipped cream 8

1 salad, 1 main, 2 sides, dessert base price: 46 per person
2 salads, 2 mains, 2 sides, dessert base price: 52 per person

Provisions artisan bread & butter; water service are included

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BUFFET AND FAMILY STYLE DINNERS

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SAMPLE SUMMER BUFFET AND FAMILY STYLE DINNERS

A

mesclun greens blue cheese & summer berry vinaigrette
roasted chicken sweet pepper ragoût
flageolet bean gratin & roasted summer vegetables
ny cheesecake summer berry coulis
45 per person

B

heirloom tomato salad goat cheese, basil & extra virgin olive oil
wild chinook salmon lemon vinaigrette & herb aioli
potato-raclette gratin & roasted summer vegetables
peach tart whipped cream & caramel sauce
50 per person

C

mesclun greens blue cheese & summer berry vinaigrette
romaine leaf salad anchoïade dressing, shaved pecorino cheese & garlic croûtes
grilled pork loin roasted & sliced with peach-vanilla chutney
roasted chicken sweet pepper ragoût
grilled polenta cakes & roasted summer vegetables
ny cheesecake summer berry coulis
gâteau au chocolat caramel sauce & whipped cream
54 per person

D

grilled zucchini salad toasted walnuts, sweet onion & champagne vinaigrette
romaine leaf salad anchoïade dressing, shaved pecorino cheese & garlic croûtes
roasted pacific salmon tomato-cucumber-caper salsa cruda
beef tenderloin roasted & sliced with sherry-shallot demi glace
& horseradish crème fraîche
potato-raclette gratin & roasted summer vegetables
gâteau au chocolat caramel sauce & whipped cream
59 per person

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SUMMER

ELEGANT PLATED DINNER



ELEGANT SUMMER PLATED DINNER

This menu offers classic, elegant flavors found on the restaurant's summer menu. Choose one from each category, or we can put together a feast. See the following pages for some suggested combinations.

STARTERS

- romaine leaf salad** anchoïade dressing, shaved pecorino cheese & garlic croûtes 8
- mesclun greens** blue cheese & summer berry vinaigrette 8
- ribbioned zucchini salad** toasted walnuts, sweet onion & champagne vinaigrette 10
- arugula salad** watermelon, pine nuts & mint 10
- roasted beet salad** goat cheese, greens & sherry vinaigrette 10
- heirloom tomato salad** basil, goat cheese & extra-virgin olive oil 10
- corn, tomato & green bean salad** champagne vinaigrette & thyme 10

- chilled heirloom tomato soup** extra-virgin olive oil & basil 8
- cucumber vichyssoise** chives & crème fraîche 8
- gazpacho** chilled spanish tomato soup

- albacore tuna tartare** lemon, shallots & herbs, house potato crisps 8
- heirloom melon & prosciutto** mint, extra-virgin olive oil & sea salt 8
- oysters on the half shell** 3 fresh raw oysters, champagne mignonette 7
- charcuterie plate** duck liver mousse, pork pate maison & classic condiments 8

MAIN PLATES

- grilled free range chicken** sweet pepper ragoût, potatoes & arugula 24
- roasted wild salmon** tomato-cucumber-caper salsa cruda & roasted vegetables 28
- roasted pacific halibut** savory beurre blanc, roasted summer vegetables & lentils 29
- moroccan vegetable tagine** couscous, preserved lemon & harissa 22
- summer vegetable tian** layered summer vegetables & goat cheese 22
- roasted pork loin** peach-vanilla chutney, braised greens & roasted potatoes 26
- grilled beef tenderloin** shallot demi glace, potato gratin & roasted vegetables 32

DESSERTS

- mignardises plate** cookies & handmade truffles 7
- peach tart** whipped cream & caramel sauce 8
- ny cheesecake** summer berry coulis 8
- gâteau au chocolat** caramel sauce & whipped cream 8
- raspberry pavlova** meringue & whipped cream 8

*we make everything from scratch,
using only the best ingredients—almost
always organic, without additives or
preservatives*

*prices are per person unless otherwise
indicated*

*all food and beverage is subject to a
22% service charge to support planning,
kitchen and service staff*

*pricing and menus subject to change
due to availability—we will make every
possible effort to communicate necessary
changes in a timely manner*

Provisions artisan bread & butter; water service is included

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SAMPLE SUMMER 3-COURSE DINNERS

A

romaine leaf salad anchoïade dressing, shaved pecorino cheese & garlic croûtes
roasted pacific salmon tomato-cucumber-caper salsa cruda & roasted potatoes
peach tart whipped cream & caramel sauce

B

chilled sweet corn soup crème fraîche & black pepper
grilled beef tenderloin shallot demi glace, potato gratin & roasted vegetables
gâteau au chocolat raspberry sauce & whipped cream

C

gazpacho chilled spanish tomato soup
grilled free range chicken sweet pepper ragoût, potatoes & arugula
mignardises plate cookies & handmade truffles

D

heirloom tomato salad fresh mozzarella cheese, basil & extra-virgin olive oil
roasted pacific halibut savory beurre blanc, roasted summer vegetables & lentils
raspberry pavlova meringue cups, fresh berries & cream

Provisions artisan bread & butter; water service are included

SAMPLE SUMMER 4-COURSE DINNERS

E

chilled sweet corn soup crème fraîche & black pepper
roasted beet salad goat cheese, greens & sherry vinaigrette
roasted pacific salmon tomato-cucumber-caper salsa cruda & roasted potatoes
ny cheesecake summer berry coulis

F

oysters on the half shell 3 fresh oysters & champagne mignonette
mesclun greens with blue cheese & summer berry vinaigrette
roasted pork loin peach-vanilla chutney, braised greens & roasted potatoes
raspberry pavlova meringue cups, fresh berries & cream

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SUMMER

WINE, BAR BEVERAGES



WINE, BEVERAGES AND BAR

Our wine director works closely with our catering team to ensure that appropriate wines are available to suit a variety of palates and budgets. Because of our collaboration with Provisions and the restaurant, we are able to offer some special selections and hard-to-find wines in a catering environment. If you'd like our staff to manage wine service (receiving, chilling, providing glassware, opening, pouring and cleanup) for wine that's donated or brought in from elsewhere, we can do so for a minimal corkage fee of \$5 per bottle.

WINE: We are careful to provide wines that not only pair beautifully with our food, but also represent the traditions of Europe and ever-emerging excellence of American wine. Our award-winning wine list can be found online at www.marcherestaurant.com/menus/. For larger events, we may be able to special order wines to suit a range of tastes and budgets.

BEVERAGES: Coffee, non-alcoholic beverages and soft drinks are available, as well. We offer both Coke and Pepsi products, in addition to a variety of house brewed teas, specialty lemonades—and the classics, of course.

san pellegrino sparkling water 3.50
organic juices orange, apple, grapefruit 4.75
classic soft drinks coke or peps products 2.50
san pellegrino fruit sodas limonata, aranciata, pompelmo 3.50
iced tea house brewed, lemon 2.50
organic lemonade seasonal flavors also available 3.50
premium sodas & teas 3.50
coffee & tea service 2.50 *longer-format coffee stations are available*

prices are per person unless otherwise indicated

all food and beverage is subject to a 22% service charge to support planning, kitchen and service staff

pricing also includes all tableware, linen and service equipment necessary to serve the meal in simple, elegant style

pricing and menus subject to change due to availability—we will make every possible effort to communicate necessary changes in a timely manner

BAR: Marché Catering bartenders are fully licensed, insured and trained to serve a range of classic cocktails. Our catering director can work with you to develop special seasonal or theme cocktails if you wish. If you prefer to have a no-host bar, we're happy to staff, stock and operate a complete well or premium bar. Depending on the scope of the event, there may be a minimal set-up fee or spending minimum.

SUMMER

RESOURCES



RESOURCES

Our food is organically grown by local farmers, and evolves to reflect the best of the region and season. Even within the four seasons of the year, ingredients vary in availability and quality, and we'll work closely with you to develop a menu that takes advantage of the products that are at their very best on the date of your event. We do our absolute best to adhere to menu selections, but occasionally we may need to make slight adjustments due to ingredient availability.

We're committed to sustainability in everything we do—we care about our impact on the planet, our presence in the community, the health and happiness of our customers and employees, and in being healthy business. Sustainability is about supporting each of these efforts, with the goal of creating a system—both in our business and in the community—that will continue to thrive.

NATURAL RESOURCES

We've worked hard to be as energy efficient as possible in all of our locations. We use Green Power from EWEB, **on-demand water heating systems**, and **energy-efficient equipment** in all of our refrigeration areas, dishwashing areas and cooking areas. Our delivery vehicle is run on **biodiesel** and our to-go cold beverage cups and utensils are **compostable** and environmentally sustainable. Menus and signage in all of our locations are printed on recycled paper. We continually run audits on our equipment and systems to be sure that we preserve energy efficiency and improve it wherever possible.

Recycling is also a big part of our effort in this area—from glass to paper to cooking oils, we have an active recycling system for internal use and our customers.

FOOD PRODUCTION

In this area, care for the environment and attention to sustainable practices is crucial—supporting local farmers and sustainable practices produces the most delicious product, preserves our beautiful valley and ocean, and sets the stage for a future full of sustainable local food.

Our food is grown by **local farmers**, using sustainable practices—and is most often organic. We stay in close touch with our producers by visiting farms, bringing them into the restaurant to work with our staff, and keeping a **long-term conversation** going with them about their work, our work, and our community. This effort not only helps to create a thriving food community, but lowers our carbon footprint by limiting the distance our food travels between the farm and the plate.

Our staff is constantly re-evaluating the sustainability of our products and menus.

HUMAN RESOURCES

Our employees, our customers, and our business partners are all part of a system that keeps Marché and the Eugene community thriving. We work hard to strengthen our community via **donations, memberships and partnerships** with organizations we believe in.

We proudly serve products from an evolving cast of purveyors, including the following fabulous local companies:

GROUNDWORK ORGANICS
HORTON ROAD
LAUGHING STOCK FARM
CARLTON FARMS
KNEE DEEP CATTLE CO.
DRAPER VALLEY
EVONUK HAZELNUTS
SHEPHERD'S GRAIN
GLORYBEE
LOCHMEAD DAIRY
LONG'S MEATS
BRANDYWINE FISHERY
SPRINGFIELD CREAMERY
SWEETLEAF
SWEET CREEK FOODS
... AND MANY MORE

SUMMER