



Marina Del Rey

MDRNYC.COM

THE PREMIER

A TOP-SHELF CULINARY EVENT FEATURING THE DINING DELIGHTS
MARINA DEL RAY IS RENOWNED FOR.

COCKTAIL HOUR

Crab Cakes with Home Prepared Tartar Sauce
Eggplant Rollatini
Baked Clams Orreganta
Fried Calamari
Spicy Sesame Chicken
Swedish Meatballs
Stuffed Mushrooms
Thick Crust Oven Baked Pizza
Fried Ravioli

Fresh Fruit Display
Mango, Blueberry & Fennel Salad
Tortellini Salad
Crab Meat Salad
Fresh Beets & Arugula Sprinkled with Goat Cheese
Assorted Bruschetta
Cold Seafood Salad
Avocado & Shrimp Salad
Mozzarella & Beef Steak Tomato

SUSHI

Atlantic Roll
California Roll
Spicy Crab Roll
Las Vegas Roll
Mango Roll

CARVING STATION

Grilled London Broil
Vermont Turkey served with Homemade
Cranberry Apply Chutney

TRATTORIA

Assorted Cheese, Meat & Bread
Provolone, Gouda, Jarlsberg, Edam, Brie, Prima Dona, Reggiantito
Hot & Sweet Sausage, Mortadella, Capicola, Proscuitto, Hot Coppa, Netted Genoa Salame, Olive, Jalapeno, Bruschetta, and Cranberry Beads

AMERICAN STATION

Lightly Seasoned Grilled Ground Beef Sliders
Accompanied with Grilled Onions, Cheese, Ketchup, Pickle, & Yellow Mustard

Build Your Own Mini Dog Bar
New York Style Toppings Include Sauerkraut, Pickle, Onion, Ketchup & Yellow Mustard

Homemade Macaroni & Cheese
French Fry Bar



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APPETIZER

Duet of Sorbet

PASTA SELECTION

Marina Del Ray Pasta Trio

Penne alla Vodka, Wild Mushroom Risotto &
Rigatoni Bolognese

- or Choice of Pasta -

Penne Alla Vodka, Bow Ties with Broccoli Rabe &
Sun-dried Tomato

MAIN COURSE ENTRÉE SELECTION

Chateaubriande with Red Wine & Mushroom
Bordelaise

Chicken Valdostano Filled with Prosciutto &
Mozzarella

Baked Alaskan Salmon Served in a White Wine &
Caper Sauce

Broiled Jumbo Shrimp Scampi with Garlic Butter
Sauce

Veal Sorrentino with Eggplant, Imported
Prosciutto & Fresh Mozzarella

Eggplant Parmigiana

Vegan / Gluten Free Option Available
Upon Request

WEDDING CAKE

Coffee

Tea

Espresso Drinks

BEVERAGE SERVICE

Premium Brand Name Liquors

Mixed Drinks

Cocktails

Bottled Beer

Wine

Champagne

Soda & Juices

MONDAY - THURSDAY \$110 PER PERSON

FRIDAY \$130 PER PERSON

SATURDAY \$160 PER PERSON

SUNDAY \$125 PER PERSON

All pricing subject to 20% administration fee and sales tax. The administration fee is for the organization of the affair and is retained by the caterer. The administration fee is NOT a gratuity and will not be distributed as gratuities to any employee of The Marina Del Ray.

* For entree chef selected vegan & gluten free option available upon request.