



Marion Street Cheese Market

Buffet Menu

MISSION

Marion Street Cheese Market celebrates culinary creativity by nourishing our community with exceptional food and outstanding service, provided with sustainability in mind.

Local. Sustainable. Organic.

Our menu is designed with these words in mind. Marion Street Cheese Market stands out as a business that holds our standards high, using only the highest quality ingredients.

Salads

Organic Garden Salad – organic mixed greens, cucumber, red onion, ciabatta croutons, choice of dressing (red wine vinaigrette, buttermilk herb, whole grain honey mustard)

Caesar Salad – fresh romaine, olive oil crostini, Sarvecchio parmesan dressing

Chopped salad – Hearts of romaine, tomato, red onion, kalamata olives, creamy feta dressing (+\$2/pp)

Spinach – baby spinach, dried cranberries, buttermilk blue cheese, white balsamic vinaigrette (+\$2/pp)

Breads

Rosemary potato loaf

Multigrain and seed harvest loaf

Ciabatta

Sweet corn muffins (+\$1/pp)

Raisin pecan (+\$1/pp)

Spreads

Whipped salted butter

Honey herb butter (+\$.50/pp)

Black truffle parmesan butter (+\$1/pp)

Rosemary cannellini puree with olive tapenade (+\$1/pp)

Roasted pepper and caramelized onion spread (+\$1/pp)

Vegetable sides

Roasted haricot verts -charred mushrooms and crispy shallots

MSCM cole slaw – a hearty blend of cabbage, red peppers, fennel, and creamy sweet and sour dressing

Honey Roasted carrots – roasted local carrots with a touch of honey and fresh herbs

Summer vegetables - a selection of the season's freshest vegetables, roasted with butter and herbs

Asparagus (seasonal) – lightly roasted with parmesan and white truffle oil (+\$2/pp)

Starch sides

Buttermilk mashed potatoes – rustic (skin on and comfortably lumpy) or refined (oh so smooth)

Roasted fingerling potatoes - caramelized onions and fresh herbs

Brown and wild rice with dried fruits and nuts

Smoked cheddar polenta with chives (+\$2/pp)

Penne pasta primavera – fresh vegetables, pesto vinaigrette, Sarvecchio parmesan (+\$2/pp)

Risotto – caranaroli risotto with sauteed mushrooms and goat cheese (+\$3/pp)

Vegetarian Entrees

4 cheese lasagna – fresh vegetables, Goat cheese mornay, parmesan, ricotta, and white cheddar

Stuffed peppers – roasted bell peppers stuffed with brown and wild rice, Laura Chenel chevre, and smoked tomato sauce

Meat Entrée Selections

Braised Organic Pork Shoulder – Becker Lane organic pork shoulder, smoked onion bbq sauce, pickled onions

Rosemary roasted chicken breast – fresh herbs, lemon, and charred onion

Roasted Chicken breast – served with roasted vegetables and white truffle (+\$3/pp)

Fennel Crusted salmon – slow roasted Scottish salmon, fennel beurre blanc, braised leeks (+\$4/pp)

Short Ribs – braised beef short ribs, natural jus, horseradish cream (+\$5/pp)

Don't Forget the Libations!

MSCM has a winemonger and beer buyer on staff ready to assist you with any beverage needs.
10% off wine case(12 bottles) orders



Special Additions

If you wish to include a dessert or non-alcoholic beverage to your menu, please select from the choices below.

Desserts (+\$5/pp)

Chocolate Fondue – Warm melted chocolate (milk, white, or dark) served with a selection of delights for your dipping pleasure. (pound cake, seasonal fruits, brownies, marshmallows, etc.)

Mini dessert platters – choose from cookies, brownies, lemon bars, pecan tarts, and mini cheesecakes in a variety of flavors

Beverages(+ \$2/pp)

Herbal lemonade – lemongrass, mint, and kaffir lime make this lemonade memorable

Blood orange and vanilla bean punch

Spicy Jalapeno Limeade

Ginger Citrus punch – orange, lime, lemon, and fresh ginger

Seasonal:

Bourbon egg nog, Mulled Apple Cider, Rosemary Apple Punch, Mulled Red Wine

Pricing

All meals include a choice of: salad, bread, spread, vegetable side, starch side, and main entrée. The cost per person is \$35. Upgraded charges will be added as indicated.

Please allow at least 72 hours ordering notice for appetizer and buffet dinner menu.

Delivery and server information upon request.

For inquiries and orders, contact **Heather** at **708.725.7207** or by email at **heather@marionstreetcheesemarket.com**