



Winter Menu

2010-2011

We are the exclusive caterer for the Anchorage Museum at Rasmuson Center. For over twenty-five years, our team of culinary professionals at The Marx Bros. has maintained excellence through a wide variety of services. By catering to all of your senses through quality foods, creative presentations, and unparalleled service, your event will be an affair to remember.

We specialize in wedding receptions, rehearsal dinners, cocktail parties, and buffet or sit-down dinners in the museum and at off-site locations. Whether your approach is formal or casual, we are committed to creating a menu that will reflect your personality and style. We also welcome special requests and the option to customize our signature dishes.

We appreciate your interest in Marx Bros. Catering. To start planning your event, we invite you to contact Megan Vannoy, our Director of Sales, to schedule a consultation. For any questions regarding our menu or service, please email catering@marxcafe.com or call 907-929-9211. Please remember our catering menu is designed for parties of 25 or more guests, with a minimum of \$2,500.

If you wish to reserve the Anchorage Museum at Rasmuson Center for your event, you must first contact the Facility Use Coordinator, at 907-929-9261.

Thank you.

Marx Bros. Café & Catering
625 C. Street
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Website: www.marxcafe.com

Hors d 'oeuvres

Priced per person

*** Denotes butler passed options**

Antipasto Tray

Italian salami, Prosciutto, fresh mozzarella, artichoke hearts, Kalamata olives, Roma tomatoes and pepperoncinis 7.50

Artichoke Dip

A blend of artichoke hearts and parmesan served hot with sliced baguette 4.25
Requires oven on site

Cheese and Fruit Combination

An array of fine cheeses and seasonal fresh fruit with assorted crackers.
Imported cheeses 6.50
Domestic cheeses 4.25

Crudites

Seasonal fresh vegetables served with Feta-ranch dipping sauce 3.50

Mediterranean Vegetables

Seasonal fresh vegetables tossed in balsamic vinaigrette
Served cold 4.25

Melitzano Salata

Pâté of roasted eggplant, cream cheese and garlic
Served with toasted pita, pepperoncinis and Kalamata olives 3.00

Mini Caprese Salad*

Fresh mozzarella, vine ripe tomatoes and English cucumber, served on crostini 4.50

Trio Platter

Roasted Vegetable spread, hummus and olive tapenade
served with toasted pita and crostini 5.00

Wild Mushroom Bruschetta*

Portobello and Shiitake mushrooms, tomatoes, wilted shallots and capers, served with crostini 6.25

Ahi Nachos*

Seared Ahi tuna served on fried wonton chips with Wakami (seaweed salad) 5.25

Alaskan King Crab Cocktail

Split king crab legs with cocktail sauce and lemon wedges 15.00

Bacon Wrapped Scallops*

Served with a butter garlic sauce 5.75
Requires oven on site

Coconut Ginger Shrimp*

Served with a light red curry sauce 6.50

Crab and Artichoke Dip

A blend of crab meat, artichoke hearts and parmesan, served hot with sliced baguette
5.25

Deviled Crab Cakes *

Spicy Dungeness crab cakes served hot with red chili aioli. 7.00
50 person maximum order ~Requires oven on site

Halibut Macadamia

Baked fresh Alaskan halibut in a macadamia nut crust with mild coconut curry and mango chutney 7.50

Oysters on the Half Shell*

Served with mignonette, cocktail sauce and lemon wedges 2.50

Pastry Wrapped Shrimp*

With thinly sliced prosciutto and garlic cream cheese, wrapped in flaky puff pastry 7.50
50 person maximum order

Shrimp Cocktail

Fresh peeled shrimp served with cocktail sauce and lemon wedges 6.50

Smoked Salmon Mousse

Smoked Alaskan salmon combined with fresh dill and cream cheese.
Displayed on a bed of red onions and capers and served with sliced baguette 4.50

Sushi Assortment

An array of maki and nigiri sushi from Sushi & Sushi 7.50

Truffled Scallop Lollipops*

Seared Kodiak scallops with a white truffle oil drizzle & light cream sauce 6.50

Duck Spring Rolls*

Made with tea smoked duck meat and Asian vegetables, served with a small cabbage slaw and plum sauce 3.50
50 person maximum order

Spicy Thai Chicken Satay*

Served with sweet chili sauce 4.00

Baby Lamb Chops

Marinated baby lamb chops with rosemary demi-glace 7.50

Baked Reindeer Sausage

Alaskan reindeer sausage served with sweet peppers and red onion 3.00

Cold Roast Beef Tenderloin

Thinly sliced beef tenderloin accompanied by capers, diced tomatoes,
red onion, Kalamata olives, pepperoncinis and crostini 7.50

Meatballs

Choose from marinara or sweet and sour with pineapple, sweet peppers and red onion 2.50

Peppered Beef Tenderloin

Served with béchamel au poivre 7.50

Teriyaki Tenderloin Tips

Marinated beef tenderloin tips with pickled ginger and scallions 7.50

Roast Prime Rib of Beef

Rubbed with garlic, Herbs de Provence, and cracked pepper
Served with au jus and horseradish 10.50
Requires carver

Roasted Tenderloin

Seasoned with salt and pepper, roasted medium rare with a light sherry demi-glace, Served with rolls and horseradish
20.00
Requires carver

Honey Glazed Ham

5.25
50 person minimum~ Requires carver

Buffet Package

With our buffet dinner package, you choose your favorites from our selections. Our standard buffet dinner package includes a salad selection, two entrée selections, the chef's choice of starch, seasonal vegetables, rolls with butter and a dessert selection with a charge of \$33.00 per guest. This package is also available for wedding events at \$30.00 per guest, excluding the desserts, assuming you are bringing a ceremonial cake for the dessert. Variations are available upon request. Please understand that some variations will require an additional charge.

Choose One Salad

Van's Famous Caesar

Romaine, Van's dressing, grated Parmesan cheese

Golden Beet Salad

Roasted golden and red beets, vine ripe tomatoes, shaved red onions, toasted pine nuts and chevre

House Salad

Baby greens, tomatoes, cucumber, red onion, house vinaigrette

Spinach Salad

Honey-Dijon vinaigrette, hard boiled egg, tomatoes, pancetta, Gorgonzola

Choose Two Entrees

Penne Primavera

Artichoke hearts, sun dried tomatoes, Kalamata olives, asparagus and Shiitake mushrooms, all tossed in garlic and olive oil

Roasted Squash

Oven roasted yellow squash and zucchini, layered with roasted red pepper risotto and topped with sundried tomatoes and wild mushrooms
200 guest maximum

Coffee Rockfish

Alaska rockfish encrusted with a coffee-spice blend, served with a rustic tomato demi glace

Grilled Mahi Mahi

Lightly seasoned, finished with a mint-peach chutney

Halibut Macadamia

Marx Bros. Signature macadamia nut crusted Alaskan halibut with coconut-curry and mango chutney

Halibut Sambal

Baked Alaskan halibut with a Sambal (spicy Asian chili) drizzle, served with a light Wasabi cream sauce

Pepper Crusted Alaskan Salmon

Broiled with a peppercorn mélange crust, herb beurre blanc

Lemon-Pepper Chicken

Marinated chicken breast, served with a light citrus-cream sauce

Orange Glazed Chicken

Grilled with ginger-lemon glaze, finished with mandarin orange salsa

Curried Chicken Breast

Baked chicken breast in a light cream sauce topped with candied yam purée

Chicken Saltimbocca

Breast of chicken stuffed with provolone, prosciutto and sage, served with marinara sauce

Grilled Pork Tenderloin

Lightly seasoned and grilled, finished with a sherry demi glace and creamed greens

Maple Glazed Duck Breast

Seared duck breast, sautéed white onion and fennel with a cranberry demi glace

Holiday Spiced Pork Loin

Rubbed with our house holiday spice blend, topped with dried cranberry citrus relish

Roulade of Flank Steak

Swiss chard, caramelized onions, mushrooms and a sherry demi-glace

Rack of Lamb

Moroccan style, roasted with garlic and fresh herbs
Add \$2.00

Steak Au Poivre

Pepper mélange encrusted N.Y. Strip Steak, roasted and served with a green peppercorn demi-glace
Oven roasted and carved to order
Requires chef
Add \$4.00

Prime Rib

Oven roasted with Herbs de Provence, garlic and cracked black pepper
Requires carver
Add \$4.00

Roasted Tenderloin

Seasoned with salt and pepper, roasted medium rare with a light sherry demi-glace, Served with rolls and horseradish
Requires carver
Add \$9.00

Honey Glazed Ham

Requires chef, minimum of 50 people

Choose One Dessert

Chef's Choice Assorted Cakes

Selection of NY Cheesecake, chocolate supreme cake and champagne cake

Holiday Cookies

Sugar sprinkled gingerbread, sugar and chocolate chip

Chocolate Dipped Desserts

Strawberries, shortbread cookies and pretzel sticks
Additional 3.00 per guest

Executive Assorted Cakes

Additional 3.00 per guest

Chocolate Decadence

Rich flourless torte
Additional 3.50 per guest

Plated Dinners

Each entree served with rolls & butter
Each course priced a la carte

Plated Salad selections

House Salad

Baby greens, cucumbers, seasonal tomatoes, red onion, and house vinaigrette 5.50

Van's Famous Caesar Salad

Romaine, Van's dressing and grated parmesan 5.75

Golden Beet Salad

Roasted golden and red beets, Roma tomatoes, shaved red onions, toasted pine nuts and Chevre 6.50

Two Hearts Salad

Artichoke hearts, hearts of palm, fresh mozzarella, shaved red onion, and prosciutto, served on a bed of torn Romaine and flat leaf parsley with a golden balsamic dressing
6.50

Entrée Selections

Subject to availability and season

Roasted Squash

Oven roasted yellow squash and zucchini, layered with roasted red pepper risotto, topped with sundried tomatoes and wild mushrooms 18.00

Roasted Portobello Steaks

Balsamic marinated Portobello caps with Gorgonzola, served with Duchess potatoes and fresh vegetables 21.00

King Salmon

Filled with crab and scallop mousse, seasonal vegetable, wild mushroom risotto cake, dill beurre blanc. \$42.00

Niçoise Salmon

Sun-dried tomato risotto cake, seasonal vegetable, olive tapenade, and lemon caper butter. \$28.00

Coffee Rockfish

Alaska rockfish encrusted with a coffee-spice blend, served with a rustic tomato demi glace, garlic mashed potatoes and seasonal vegetables 32.00

Halibut Macadamia

Macadamia nut crusted halibut, mango chutney, and coconut curry, jasmine rice cake and seasonal vegetables 33.00

Grilled Mahi Mahi

Lightly seasoned, finished with a mint-peach chutney, served with jasmine rice and seasonal vegetables 36.00

Maple Glazed Duck Breast

Seared duck breast, sautéed white onion and fennel with a cranberry demi glace, served with Pernot-infused risotto and seasonal vegetables 32.00

Blood Orange Roasted Pork Loin

Caramelized fennel and white onion, topped with Blood Orange vinaigrette. Served with garlic mashed potatoes and seasonal vegetable 28.00

Filet Mignon

Gorgonzola crusted with garlic mashed potatoes, demi-glace and seasonal vegetables 41.00

Venison Loin

With a wild berry gastrique, Yukon gold potato gratin, and seasonal vegetables, candied pistachios, honey mustard drizzle 44.00

Surf & Turf

New England Crab Cake in a lobster sauce, Petite Filet au Poivre, chef's choice starch and seasonal vegetables 48.00

Dessert Selections

Cheesecake

New York Style with berry compote 4.25

Assorted Cakes

Selection of NY Cheesecake, chocolate supreme cake and champagne cake 4.50

Chocolate Pot de Crème

5.50

Crème Brulée

Vanilla bean or fruit infused 5.50

Chocolate Decadence

Rich flourless torte 6.50