



# MARQUEE

AT THE LANDING

SEMI-PRIVATE DINING GUIDE



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[marqueeatthelanding.com](http://marqueeatthelanding.com)

## plated package one \$58 | person

Please choose one salad and three entrée selections for your event. Your menu will be printed out and ready on the day of your event. Package price includes non-alcoholic beverages. Desserts will be served family style.

### SALAD OPTIONS CHOOSE ONE

**Marquee VG** Mixed Greens, Cucumber, Heirloom Tomato, Pickled Red Onion, Crostini, Lemon Vinaigrette

**Caesar Salad** Baby Romaine, Herbed Goat Cheese, Giardiniera, Boquerones, Crostini, White Anchovy Vinaigrette

**Spinach GF** Strawberry, Applewood Smoked Bacon, Spiced Pecan, Egg, Pickled Red Onion, Goat Cheese, Warm Bacon Vinaigrette

### ENTRÉE OPTIONS CHOOSE THREE

**Airline Chicken GF** Garlic Mashed Potato, Baby Carrot, Braised Red Cabbage, Mushroom Demi-Glacé

**Shrimp & Grits GF** Wild Gulf Shrimp, Heirloom Grits, Scallion, Roasted Mushroom + Tasso Ham Gravy, House Worcestershire, Herb Vinaigrette

**12oz Bone-In Pork Chop\*** Fingerling Potato, Caramelized Onion, Bacon, Chef's Vegetables, Garlic-Soy BBQ, Crispy Onion

**Kimchi Meatloaf** Thai Ketchup, Apple-Yuzu Jam, Colcannon Potato Fritters

**Gnocchi VG** Roasted Carrot, Red Pepper, Pesto, Balsamic Reduction, Pomodoro Sauce, Parmesan Cheese

### DESSERT OPTION

**Chef's Choice – Served Family Style**

Dessert Tasting Plates

## additions applicable to any package

**Grand Board \$45 | order**

Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extras

**Artisan Bread \$4 | order**

**Additional appetizers may be added from the À La Carte Appetizer section.**

**V VEGAN, VG VEGETARIAN, GF GLUTEN FREE**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## plated package two \$65 | person

Please choose two appetizers, one salad, and three entrées for the day of your event.

Your selected menu will be printed and ready upon your arrival. Package price includes

non-alcoholic beverages. Appetizers and Desserts will be served family style. Salads and Entrées will be plated.

### APPETIZER OPTIONS CHOOSE TWO

**Buffalo Cauliflower Wings** **VG** Pickled Onion & Cucumber, Herb Aioli

**Charred Shrimp** **GF** Avocado, Curry Emulsion, Kimchi Apple

**San Marzano Tomatoes + Goat Cheese** **VG**

Olive Oil, Warm Artisan Bread, Fresh Herb, Fennel

**Wild Mushrooms** **GF+VG** Romesco, Balsamic, Pea Shoot

**Kung Pao Calamari** Chili-Garlic Sauce, Ginger-Soy Slaw, Sesame Seed

### SALAD OPTIONS CHOOSE ONE

**Marquee** **VG** Mixed Greens, Cucumber, Heirloom Tomato,

Pickled Red Onion, Crostini, Lemon Vinaigrette

**Caesar** Baby Romaine, Herbed Goat Cheese, Giardiniera, Boquerones,

Crostini, White Anchovy Vinaigrette

**Spinach** **GF** Strawberry, Applewood Smoked Bacon, Spiced Pecan, Egg,

Pickled Red Onion, Goat Cheese, Warm Bacon Vinaigrette

### ENTRÉE OPTIONS CHOOSE THREE

**Airline Chicken** **GF** Garlic Mashed Potato, Baby Carrot,

Braised Red Cabbage, Mushroom Demi-Glacé

**Shrimp & Grits** **GF** Wild Gulf Shrimp, Heirloom Grits, Scallion,

Roasted Mushroom + Tasso Ham Gravy, House Worcestershire, Herb Vinaigrette

**12oz Bone-In Pork Chop\*** Fingerling Potato, Caramelized Onion, Bacon,

Chef's Vegetables, Garlic-Soy BBQ, Crispy Onion

**Kimchi Meatloaf** Thai Ketchup, Apple-Yuzu Jam, Colcannon Potato Fritters

**6oz Beef Tenderloin\*** +10 Garlic Mashed Potato, Broccolini, Herb Butter, Maple Demi

**Salmon\*** **GF** Shrimp, Andouille Sausage, Roasted Tomato Risotto,

Asparagus, Red Chili Beurre Blanc

**Lamb Shank** **GF** Roast Corn Fundito, Salami Piccante,

Roasted Tomato, Cilantro, Tomatillo Salsa, Cheese Curd, Scallion

**Gnocchi** **VG** Roasted Carrot, Red Pepper, Pesto, Balsamic Reduction,

Pomodoro Sauce, Parmesan Cheese

### DESSERT OPTION

**Chef's Choice – Served Family Style**

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# à la carte appetizers

Allow us to put together the perfect spread for your cocktail party.

Appetizers may be added to plated package one or two, but no substitutions.

## PETIT & BISTRO APPETIZERS

House favorites for 6 to 8 people require 2-3 orders

House favorites for 15 to 18 people require 3-4 orders

<b>Artisan Bread</b>	<b>4</b>
<b>Chilaquiles Poutine</b> Hand-Cut Fries, Cheese Curd, Guajillo Pulled Pork, Avocado, Crema, Cilantro, Lime	<b>20</b>
<b>Grand Board</b> Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extra	<b>45</b>
<b>Carne Asada Poutine</b> Hand-Cut Fries, Skirt Steak, Pico de Gallo, Cheddar, Romesco, Salsa Verde, Lime Crema	<b>20</b>
<b>Kung Pao Calamari</b> Chili-Garlic Sauce, Ginger-Soy Slaw, Sesame Seed	<b>18</b>
<b>Buffalo Cauliflower Wings</b> <b>VG</b> Pickled Onion & Cucumber, Herb Aioli	<b>16</b>
<b>Charred Shrimp</b> <b>GF</b> Avocado, Curry Emulsion, Kimchi Apple	<b>20</b>
<b>San Marzano Tomatoes + Goat Cheese</b> <b>VG</b> Olive Oil, Warm Artisan Bread, Fresh Herb, Fennel	<b>14</b>
<b>Gnocchi</b> <b>VG</b> Roasted Carrot, Red Pepper, Pesto, Balsamic Reduction, Pomodoro Sauce, Parmesan Cheese	<b>20</b>
<b>Wild Mushrooms</b> <b>GF+VG</b> Romesco, Balsamic, Pea Shoot	<b>20</b>



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Menu items and pricing are updated seasonally and subject to change throughout the year and based on availability.