



MARQUEE

AT THE LANDING

SEMI-PRIVATE DINING GUIDE



123 West Columbia Street, Fort Wayne, IN 46802
260-255-3717, marquee@crgdining.com
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

Cajun Shrimp GF Dirty Rice, Andouille Sausage, Roasted Corn, Herb Vinaigrette, Tomato Gastrique, Scallion

14oz Bone-In Pork Chop* Sweet Soy Glaze, Potato Pave, Spinach, Caramelized Onion, Roasted Mushroom

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

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+V** Tofu, 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

Cajun Shrimp **GF** Dirty Rice, Andouille Sausage, Roasted Corn,

Herb Vinaigrette, Tomato Gastrique, Scallion

14oz Bone-In Pork Chop* Sweet Soy Glaze, Potato Pave, Spinach,

Caramelized Onion, Roasted Mushroom

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

6oz Beef Tenderloin* 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

DESSERT OPTION

Chef's Choice – Served Family Style

Dessert Tasting Plates

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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

Artisan Bread	4
Chilaquiles Poutine Hand-Cut Fries, Cheese Curd, Guajillo Pulled Pork, Avocado, Crema, Cilantro, Lime	20
Grand Board Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extra	45
Carne Asada Poutine Hand-Cut Fries, Skirt Steak, Pico de Gallo, Cheddar, Romesco, Salsa Verde, Lime Crema	20
Kung Pao Calamari Chili-Garlic Sauce, Ginger-Soy Slaw, Sesame Seed	17
Buffalo Cauliflower Wings VG Pickled Onion & Cucumber, Herb Aioli	16
Charred Shrimp GF Avocado, Curry Emulsion, Kimchi Apple	20
San Marzano Tomatoes + Goat Cheese VG Olive Oil, Warm Artisan Bread, Fresh Herb, Fennel	14
Wild Mushrooms GF V Tofu, Romesco, Balsamic, Pea Shoot	20



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