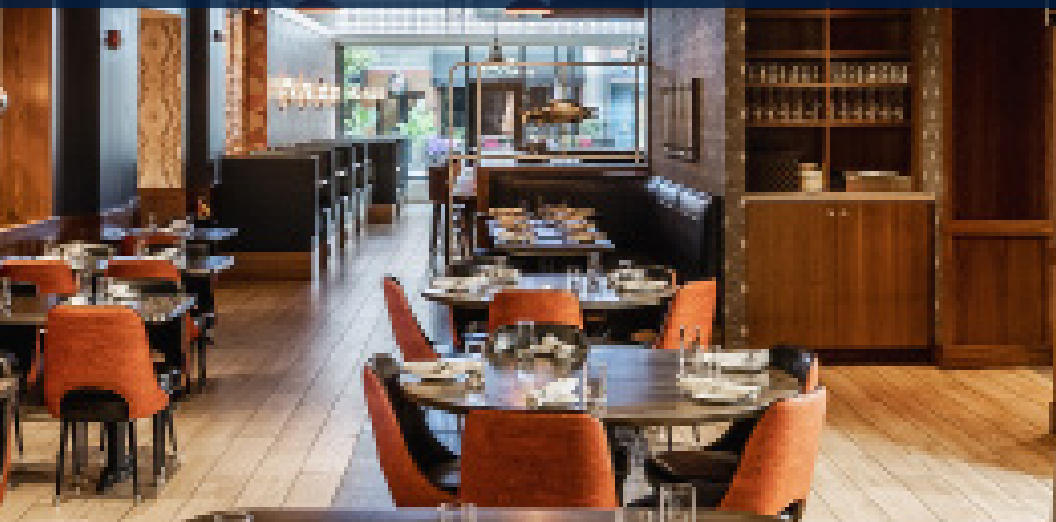




MARQUEE

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

Wedge GF Iceberg, Bacon, Bleu Cheese, Cherry Tomato, Pickled Red Onion, Chive, Bleu Cheese Dressing

ENTRÉE OPTIONS CHOOSE THREE

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

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

12oz Bone-In Pork Chop* GF Dry Spice Rub, Street Corn, Cotija, Cilantro, Cherry Tomato Relish

Shrimp Bucatini Spinach, Sun-Dried Tomato, Roasted Garlic, Basil, Parmesan, Florentine Cream Sauce

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 Cheeses 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

Wedge **GF** Iceberg, Bacon, Bleu Cheese, Cherry Tomato, Pickled Red Onion, Chive,

Bleu Cheese Dressing

ENTRÉE OPTIONS CHOOSE THREE

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

Braised Red Cabbage, Mushroom Demi-Glacé

Cajun Shrimp **GF** Dirty Rice, Bacon, Andouille Sausage, Roasted Corn, Herb Vinaigrette,

Tomato Gastrique, Scallion

12oz Bone-In Pork Chop* **GF** Dry Spice Rub, Street Corn, Cotija, Cilantro, Cherry Tomato Relish

Shrimp Bucatini Spinach, Sun-Dried Tomato, Roasted Garlic, Basil, Parmesan,

Florentine Cream Sauce

6oz Beef Tenderloin* **GF** +10 Bleu Cheese, Garlic Mashed Potato, Green Bean,

Peruvian Pepper, Truffle Demi

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

Asparagus, Red Chili Beurre Blanc

Lamb Shank **GF** Roasted 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

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
Roasted Vegetable Flatbread VG Artichoke-Spinach Spread, Roasted Mushroom, Rosemary, Tomato, Artichoke, Spinach, Garlic, Oaxaca Cheese	19
Grand Board Chef's Choice of 3 Meats + 3 Cheeses with Artisan Bread, Crostini and Extras	45
Carne Asada Flatbread Guajillo Skirt Steak, Oaxaca Cheese, Romesco, Pickled Jalapeño, Lime Crema, Salsa Verde, Pico de Gallo, Pickled Red Onion, Cilantro	22
Kung Pao Calamari Chili-Garlic Sauce, Ginger-Soy Slaw, Sesame Seed	18
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
Gnocchi VG Roasted Carrot, Red Pepper, Pesto, Balsamic Reduction, Pomodoro Sauce, Parmesan Cheese	20
Wild Mushrooms GF+VG Romesco, Balsamic, Pea Shoot	20
Prosciutto Pesto Flatbread Oven-Dried Tomato, Red Onion, Goat Cheese, Peppadew Pepper, Balsamic Reduction	20



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