

EVENT DECK 2019-2020



M A R B L E
D O W N T O W N

355 W 14th St.
New York, NY 10014



WELCOME TO MARBLE

Housed in New York's famed Meatpacking District, Marble Downtown is Italian-inspired and globally influenced. The main dining room can transform into an exotic, open-air setting, able to accommodate any gathering. Whether it is a business lunch, an intimate dinner date or a corporate event, Marble's expansive and creative menu will not disappoint. We cannot wait until you experience the dynamic flavor profiles from our kitchen, run by chef Vincent P. Michaels. Come for dinner, stay for the experience of Marble Downtown.

WALDORF BAR

70 STANDING
30 SEATED



CAPRI LOUNGE

**40 STANDING
20 SEATED**



OPEN-ROOF DINING ROOM

**150 STANDING
108 SEATED**



BEER + WINE

\$20 per person per hour

STANDARD OPEN BAR

Beer & Wine Option Available*

\$25 per person per hour

INCLUDES ALL BEERS, HOUSE WINE, CHAMPAGNE, HOUSE SPIRITS, BOTTLED WATER & SOFT DRINKS

BOTTLED BEER

Bud Light
Pacifico
Peroni
Lagunitas
Samuel Adams
Amstel Light

HOUSE WINE

RED	WHITE
Cabernet Sauvignon	Chardonnay
Malbec	Pinot Grigio
Merlot	Sauvignon Blanc
Pinot Noir	

TOP SHELF OPEN BAR

Select Standard Option Available*

\$30 per person per hour

INCLUDES ALL BEERS, UPGRADED WINES, CHAMPAGNE, MID-LEVEL BRANDS, BOTTLED WATER & SOFT DRINKS

VODKA

Tito's
Grey Goose
Ketel One

WHISKEY | BOURBON

Jack Daniel's
Jameson
Bulleit

TEQUILA

Milagro
Patrón

SCOTCH

Dewar's
Johnnie Walker Black Label
Macallan 12 Yr

GIN

Tanqueray
Hendrick's

RUM

Bacardi
Captain Morgan

PREMIER OPEN BAR

Select Standard Option Available*

\$50 per person per hour

INCLUDES ALL BEERS, UPGRADED WINES, PREMIUM BRANDS, BOTTLED WATER, RED BULL & SOFT DRINKS

SPECIALTY COCKTAIL MENU

Johnnie Walker Blue Label	Glenlivet 15 Yr
Clase Azul	Glenfiddich
Macallan 18 Yr	Oban 14 Yr
Don Julio 1942	Johnnie Walker 18 Yr
Dewar's	
Chivas Regal	

4 selections for 2hr min. - \$20 per person per hour

6 selections for 2hr min. - \$25 per person per hour

8 selections for 2hr min. - \$30 per person per hour

PASSED HORS D'OEUVRES

Organic Chicken Satay with Coconut Peanut Lime Sauce

Atlantic Smoked Salmon on Pumpernickel with Honey Cream Cheese & Fresh Dill

Kobe Franks En Croûte with Spicy Brown Deli Mustard

Seared Filet Sliced Mignonette Topped with Gorgonzola Cheese on Soft Banquet Wheels

Corn & Crab Wontons Served with a Cilantro Mayonnaise

Hawaiian Bigeye Tuna Wontons on Crisps

Grandma's Mini Meatballs Sprinkled with Aged Pecorino-Romano Flakes

Spicy Sausage & Broccoli Rabe Egg Rolls Served with a Garlic Pesto

Maine Lobster & Roasted Veggie Quesadilla Bites with Lemon Sour Cream

Salmon & Fennel Rolls with Champagne Mustard Dipping Sauce

Cherry Tomato Skewers Stuffed with Fresh Mozzarella in a Basil-Infused Olive Oil

Lobster Mac & Cheese

Croquettes Laced with Truffle Oil

Asian Shrimp Rolls with Thai Dipping Sauce

Vegetable Spring Rolls with Asian Dipping Sauce

Sea Scallops Roasted and Served in the Shell Wrapped in Bacon Butter Beurre Blanc

Roasted Vegetables and Crab Quesadilla Bites with Lemon Sour Cream

TIER 1

TORTELLINI PASTA

Fresh peas, prosciutto, and sun-dried tomato dressing

TAGLIATELLE WITH TUNA

Ahi tuna bolognese, herbes de Provence, julienned red onion, and asparagus

PENNE

With grilled chicken, artichoke hearts, black olives, asparagus, tomatoes, and pesto cream

SPICY BOW-TIE PASTA

With radicchio, spinach, tomatoes, and Sriracha cream sauce

CAVATAPPI PASTA

With rock shrimp, spinach, mushrooms, and lobster cream

MEZZI RIGATONI WITH ROASTED EGGPLANT

Grilled eggplant, tomatoes, black olives, herbs, and fontina cheese

PENNE RIGATE

With vine-ripened tomatoes, garlic, EVOO, fresh basil oven-roasted tomatoes, and ricotta salata

FAMILY BASKET

Seasonal, iced crudité garden vegetables, presented with our homemade creamy balsamic dip served in an oversized Tuscan basket

RAVIOLI SALAD

Homemade pasta with dressing

TIER 3

ITALIAN ANTIPASTO PLATTERS

Plate of prosciutto, provolone, fresh seasonal melon, roasted red peppers, vine-ripened tomatoes, hand-made mozzarella, thinly-sliced soppressata, marinated long-stemmed artichoke hearts, assorted Sicilian olives, and homemade focaccia bread

SEAFOOD SALAD

With lemon dressing

Tier 1 platter selections: \$90

Tier 2 platter selections: \$120

Tier 3 platter selections: \$150

Tier 4 platter selections: \$175

TIER 2

CLASSIC HUMMUS & CHICKPEA PLATTERS

Kosher-salted fried pita chips

FRESH MOZZARELLA ROULADE

House-made cheese rolled with prosciutto di Parma and fresh basil in pinwheel style, and laced with EVOO

INTERNATIONAL CHEESE BOARD

Assorted imported and domestic specialties served in rustic style with banquet bread, English crackers, and sweet grapes

FIGS & PROSCIUTTO DI PARMA

Seasonal, hand-picked Italian fruit wrapped with cured meat and fresh mint

CARVED FRESH FRUIT PLATTER

MARINATED GRILLED VEGETABLES

THE ORIGINAL CAESAR

ITALIAN POTATO SALAD

With cherry peppers

BABY ARTICHOKE SALAD

VIP TOMATO PLATTERS

Bruschetta-bread display

STRING BEAN SALAD

With fresh oregano

TIER 4

ORGANIC CHICKEN SATAY

With coconut peanut lime sauce

ATLANTIC SMOKED SALMON

On pumpernickel with honey cream cheese and fresh dill

CORN AND CRAB WONTONS

Served with cilantro mayonnaise

GRANDMA'S MINI MEATBALLS

Sprinkled with aged Pecorino-Romano flakes

SPICY SAUSAGE AND BROCCOLI RABE EGG ROLLS

Served with garlic pesto

VEGETABLE SPRING ROLLS

With Asian dipping sauce

1 SALAD, 1 PASTA, 2 ENTRÉES, 2 SIDES, 1 DESSERT
\$50 per person

SALADS

Spinach

Vine-Ripened Tomato & Onion

Marble Salad

Wedge

Roma Tri-Color

Burrata Caprese

Caesar

PASTAS

Rigatoni Bolognese

Osso Bucco

Spaghetti and Meatballs

Penne Alla Vodka

Lasagna Pomodoro

Seafood Risotto

ENTRÉES

Balsamic Chicken

Prawn Scampi

Mediterranean Salmon

Beef Chateaubriand

Organic Chicken Breast (Any Style)

Filet of Sole

Sea Bass

Barolo Short Ribs

Steak Pizzaiola

SIDES

Whipped Mashed Potatoes

Skillet Golden Hash Browns

Baked Potato

Creamed Spinach

Caramelized Onions & Sautéed Mushrooms

Sautéed Spinach with Garlic & Oil

Sautéed String Beans

*Sautéed Broccoli Rabe with Spicy Peppers,
Garlic & Oil*

Fresh Buttered Corn off the Cob

Fries with Parmesan Cheese & Truffle Oil

Baby Root Vegetables



212-255-9100
info@marbledowntown.com

WE ARE SOCIAL



E P K M E D I A