



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

\$55/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

Caesar Salad – Baby Romaine / Herbed Goat Cheese / Giardiniera / Boquerones / Crostini / White Anchovy Vinaigrette

Marquee Salad gf vg – Mixed Greens / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette

ENTRÉE OPTIONS CHOOSE THREE

Airline Chicken gf – Yukon Gold Purée / Fennel / Brussels Sprout / Pork Belly

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits / Scallion /
Roasted Mushroom + Tasso Ham Gravy / House Worcestershire / Herb Vinaigrette

Tomahawk Pork Chop* gf - White Bean Ragout / Potato Pavé / Swiss Chard /
Bacon-Onion Jam / Maple-Bourbon Glaze

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 – \$40 / 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**

gf - gluten-free | vg - vegetarian | v - vegan

*Consuming raw or under-cooked foods can increase risk of food-borne illness.

PLATED PACKAGE TWO

\$65/person

Please choose two appetizers, one salad, and three entrees 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

Cauliflower Wings vg – Buffalo Seasoning / Pickled Onion & Cucumber / Buffalo Sauce / 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

Caesar Salad – Baby Romaine / Herbed Goat Cheese / Giardiniera / Boquerones / Crostini / White Anchovy Vinaigrette

Marquee Salad gf vg – Mixed Greens / Roasted Sweet Potato / Apple / Goat Cheese / Blood Orange Vinaigrette

ENTRÉE OPTIONS CHOOSE THREE

Airline Chicken gf – Yukon Gold Purée / Fennel / Brussels Sprout / Pork Belly

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits / Scallion / Roasted Mushroom + Tasso Ham Gravy / House Worcestershire / Herb Vinaigrette

Tomahawk Pork Chop* gf - White Bean Ragout / Potato Pavé / Swiss Chard / Bacon-Onion Jam / Maple-Bourbon Glaze

Kimchi Meatloaf – Thai Ketchup / Apple-Yuzu Jam / Colcannon Potato Fritters

6oz Beef Tenderloin* gf – Fingerling Potato / Caramelized Onion / Swiss Chard / Roasted Tomato / Red Wine 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.*

PETITE & 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	18
Grand Board – Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extra	40
Carne Asada Poutine – Hand-Cut Fries / Skirt Steak / Pico de Gallo / Lettuce / Cheddar / Romesco / Salsa Verde / Lime Crema	18
Kung Pao Calamari – Chili-Garlic Sauce / Ginger-Soy Slaw / Sesame Seed	16
Cauliflower Wings vg – Buffalo Seasoning / Pickled Onion & Cucumber / Buffalo Sauce / Herb Aioli	14
Charred Shrimp* gf – Avocado / Curry Emulsion / Kimchi Apple	18
San Marzano Tomatoes + Goat Cheese vg – Olive Oil / Warm Artisan Bread / Fresh Herb / Fennel	12
Wild Mushrooms gf v – Tofu / Romesco / Balsamic / Pea Shoot	19



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