



2009-2010

We are the exclusive caterer for the Anchorage Museum at Rasmuson Center. For over twenty-five years, our team of culinary professionals at The Marx Bros. has maintained excellence through a wide variety of services. By catering to all of your senses through quality foods, creative presentations, and unparalleled service, your event will be an affair to remember.

We specialize in wedding receptions, rehearsal dinners, cocktail parties, and buffet or sit-down dinners in the museum and at off-site locations. Whether your approach is formal or casual, we are committed to creating a menu that will reflect your personality and style. We also welcome special requests and the option to customize our signature dishes.

We appreciate your interest in Marx Bros. Catering. To start planning your event, we invite you to contact Megan McDiffett, our Director of Sales, to schedule a consultation. For any questions regarding our menu or service, please email [catering@marxcafe.com](mailto:catering@marxcafe.com) or call 907-929-9211. Please remember our catering menu is designed for parties of 25 or more guests, with a minimum of \$2,500. If you wish to reserve the Anchorage Museum of History and Art for your event, you must first contact Samantha Meurer, the Facility Use Coordinator, at 907-929-9261.

Thank you.

Marx Bros. Café & Catering  
625 C. Street  
Anchorage, Alaska 99501  
Phone: 907-929-9211 • Fax: 907-929-9213  
Website: [www.marxcafe.com](http://www.marxcafe.com)

# Hors d 'oeuvres

Priced per person

\* Denotes butler passed options

## Antipasto Tray

Italian salami, prosciutto, fresh mozzarella, artichoke hearts, Kalamata olives, Roma tomatoes and pepperoncinis 7.50

## Artichoke Dip

A blend of artichoke hearts and parmesan served hot with sliced baguette 4.25  
Requires oven on site

## Assorted Canapés \*

Selection of spanikopita & mini beef wellingtons 5.50  
Requires oven on site

## Baked Brie\*

Seasonal berries with French Brie, wrapped in puff pastry 6.50  
Requires oven on site

## Cheese and Fruit Combination

An array of fine cheeses and seasonal fresh fruit with assorted crackers.  
Imported cheeses 6.50  
Domestic cheeses 4.25

## Crudités

Seasonal fresh vegetables served with feta-ranch dipping sauce 3.50

## Mediterranean Vegetables

Seasonal fresh vegetables tossed in a balsamic vinaigrette and grilled.  
Served cold with toasted pita 4.25

## Melitzano Salata

Pâté of roasted eggplant, cream cheese and garlic  
Served with toasted pita, pepperoncinis and Kalamata olives 3.00

## Mini Caprese Salad\*

Fresh mozzarella, Roma tomatoes and English cucumber served on crostini 4.50

## Petite Quiche\*

Choose from a roasted red pepper and wild mushroom with pecorino, smoked salmon with dill and gruyere, goat cheese and herbs with asparagus 4.50

## Trio Platter

Roasted Vegetable spread, hummus and olive tapenade served with toasted pita and crostini 5.00

Ahi Nachos\*

Seared Ahi tuna served on fried wonton chips with Wakami (seaweed salad) 5.25

Alaskan King Crab Cocktail

Split king crab legs with cocktail sauce and lemon wedges 15.00

Ceviche

Alaskan halibut, shrimp and scallops marinated in lime juice with cilantro 7.00

Chipotle Shrimp Skewers\*

Grilled Tiger prawns marinated in chipotle and adobo sauce 7.50

Crab and Artichoke Dip

A blend of crab meat, artichoke hearts and parmesan, served hot with sliced baguette  
5.25

Crab Stuffed Mushrooms \*

Large mushroom caps filled with a blend of crab meat, fresh herbs and sweet peppers  
5.25

Requires oven on site

Deviled Crab Cakes \*

Spicy Dungeness crab cakes served hot with red chili aioli. 7.00  
50 person maximum ~Requires oven on site

Duck Spring Rolls

Made with tea smoked duck meat and Asian vegetables, served with a small cabbage  
slaw and plum sauce 3.50

Halibut Macadamia

Baked fresh Alaskan halibut in a macadamia nut crust with mild coconut curry and  
mango chutney 7.50

Oysters on the Half Shell

Served with mignonette, cocktail sauce and lemon wedges 2.50

Sushi Assortment

An array of maki and nigiri sushi from Sushi & Sushi 7.50

Shrimp Cocktail

Fresh peeled shrimp served with cocktail sauce and lemon wedges 6.50

Smoked Salmon Mousse

Smoked Alaskan salmon combined with fresh dill and cream cheese.  
Displayed on a bed of red onions and capers and served with sliced baguette 4.50

Smoked Salmon & Halibut Bruschetta

Smoked Alaskan Salmon & Halibut, fresh basil, Feta, garlic, Van's olive oil, vine ripe  
tomatoes with toasted baguette slices 5.25

White Truffle Custard\*

With crab, caviar and fresh baguette 7.50  
100 person maximum, Requires Chef charge for off site

Spicy Thai Chicken Satay\*  
Served with sweet chili sauce 4.00

Baby Lamb Chops  
Marinated baby lamb chops with rosemary demi-glace 7.50

Bacon Wrapped Scallops\*  
Served with a butter garlic sauce 5.75  
Requires oven on site

Baked Reindeer Sausage  
Alaskan reindeer sausage served with sweet peppers and red onion 3.00

Cold Roast Beef Tenderloin  
Thinly sliced beef tenderloin accompanied by capers, diced tomatoes,  
red onion, Kalamata olives, pepperoncinis and crostini 7.50

Meatballs  
Choose from marinara or sweet and sour with pineapple, sweet peppers and red onion  
2.50

Teriyaki Tenderloin Tips  
Marinated beef tenderloin tips with pickled ginger and scallions 7.50

Venison Brochettes  
Seasoned venison skewers with a citrus raspberry demi-glace, served on a bed of spatzle  
7.50

Roast Prime Rib of Beef  
Rubbed with garlic, Herbs de Provence, and cracked pepper  
Served with au jus and horseradish 10.50  
Requires carver

Roasted Tenderloin  
Seasoned with salt and pepper, roasted medium rare with a light sherry demi-glace,  
Served with rolls and horseradish 20.00  
Requires carver

Roast Turkey  
Tender slow roasted turkey served with rolls, honey mustard and cranberry demi-glace  
5.25  
50 person minimum~ Requires carver

# Buffet Package

With our buffet dinner package, you choose your favorites from our selections. Our standard buffet dinner package includes a salad selection, two entrée selections, the chef's choice of starch, seasonal vegetables, rolls with butter and a dessert selection with a charge of \$33.00 per guest. This package is also available for wedding events at \$30.00 per guest, excluding the desserts, assuming you are bringing a ceremonial cake for the dessert. Variations are available upon request. Please understand that some variations will require an additional charge.

## Choose One Salad

Van's Famous Caesar  
Romaine, Van's dressing, grated Parmesan cheese

Golden Beet Salad  
Roasted golden and red beets, vine ripe tomatoes, shaved red onions, toasted pine nuts and Chevre

House Salad  
Baby greens, tomatoes, cucumber, red onion, house vinaigrette

Spinach Salad  
Honey-Dijon vinaigrette, hard boiled egg, tomatoes, pancetta, Gorgonzola

## Choose Two Entrees

Orzo Stuffed Peppers  
Roasted vegetable Orzo pasta stuffed peppers, topped with Arrabiata Marinara

Penne Primavera  
Artichoke hearts, sundried tomatoes, Kalamata olives, asparagus and Shiitaki mushrooms, all tossed in garlic and olive oil

Roasted Squash  
Oven roasted yellow squash and zucchini, layered with roasted red pepper risotto and topped with sundried tomatoes and wild mushrooms

Halibut Macadamia  
Marx Bros. Signature macadamia nut crusted Alaskan halibut with coconut curry and mango chutney

Halibut Sambal  
Baked Alaskan halibut with a Sambal (spicy Asian chili) drizzle, served with a light Wasabi cream sauce

Pepper Crusted Alaskan Salmon  
Broiled with a peppercorn mélange crust, herb beurre blanc

Cedar Plank Salmon  
Oven roasted over cedar with a blueberry and fireweed-honey gastrique

Scallop and Shrimp Alfredo  
Penne pasta tossed with fresh basil Alfredo, bay shrimp and scallops

Chicken Marsala  
Grilled chicken breast topped with wild mushroom, caramelized onion and a Marsala wine sauce

Chicken Saltimbocca  
Breast of chicken stuffed with provolone, prosciutto and sage, served with marinara sauce.

Grilled Chicken with Mango Salsa  
Tequila marinated chicken with fresh herbs.

Pork Loin  
Nutmeg crusted with a wild berry demi-glace

Roulade of Flank Steak  
Swiss chard, caramelized onions, mushrooms and a sherry demi-glace

Rack of Lamb  
Moroccan style, roasted with garlic and fresh herbs  
Add \$2.00

Steak Au Poivre  
Pepper mélange encrusted N.Y. Strip Steak, roasted and served with a green peppercorn demi-glace  
Oven roasted and carved to order  
Requires chef  
Add \$4.00

Prime Rib  
Oven roasted with herbes de Provence, garlic and cracked black pepper  
Requires chef  
Add \$4.00

Honey Glazed Ham  
Requires chef, minimum of 50 people

### Choose One Dessert

Chef's Choice Assorted Petit Fours

Chef's Choice Assorted Cakes  
A selection of NY Cheesecake, Caramel truffle cheesecake, raspberry mousse cake, chocolate mousse cake, chocolate cake, champagne cake

Berry Crisp  
Seasonal berries with coconut pecan crisp  
Additional 2.50 per guest

Chocolate Decadence  
Rich flourless tart  
Additional 3.50 per guest

Crème Brulée  
Additional 5.50 per guest

Pot de Crème  
Additional 5.50 per guest

## Plated Dinners

Each entree served with rolls & butter  
Each course priced a la carte

### Plated Salad selections

House Salad  
Baby greens, cucumbers, seasonal tomatoes, red onion, and house vinaigrette 5.50

Van's Famous Caesar Salad  
Romaine, Van's dressing and grated parmesan 5.75

Golden Beet Salad  
Roasted golden and red beets, Roma tomatoes, shaved red onions, toasted pine nuts  
and chevre 6.50

Two Hearts Salad  
Artichoke hearts, hearts of palm, fresh mozzarella, shaved red onion, and prosciutto,  
served on a bed of torn Romaine and flat leaf parsley with a golden balsamic dressing  
6.50

### Plated Entrée Selections Subject to availability and season

Roasted Squash  
Oven roasted yellow squash and zucchini, layered with roasted red pepper risotto,  
topped with sundried tomatoes and wild mushrooms 18.00

Roasted Portobello Steaks  
Balsamic marinated Portobello caps with Gorgonzola, served with Duchess potatoes and  
fresh vegetables 21.00

Niçoise Salmon  
Sundried tomato risotto cake, seasonal vegetables, olive tapenade and lemon caper  
butter 32.00

Halibut Macadamia

Macadamia nut crusted halibut, mango chutney, and coconut curry, jasmine rice cake and seasonal vegetables 33.00

Seared Ahi Tuna

Sesame encrusted Ahi, seared medium rare, yellow pepper coulie, roasted red pepper risotto topped with a Wasabi vinaigrette. Served with seasonal vegetable  
Market Price ~ 38.00 -45.00~

Seared Breast of Chicken

Strawberry-hazelnut butter, braised Swiss chard and Yukon gold potato gratin 28.00

Blood Orange Roasted Pork Loin

Caramelized fennel and white onion, topped with Blood Orange vinaigrette. Served with garlic mashed potatoes and seasonal vegetable 28.00

Filet Mignon

Gorgonzola crusted with garlic mashed potatoes, demi-glace and seasonal vegetables 41.00

Venison Loin

With a wild berry gastrique, Yukon gold potato gratin, and seasonal vegetables, candied pistachios, honey mustard drizzle 44.00

Surf & Turf

New England Crab Cake in a lobster sauce, Petite Filet au Poivre, chef's choice starch and seasonal vegetables 48.00

Plated Dessert Selections

Cheesecake

New York Style 4.25

Assorted Cakes

Selection of NY Cheesecake, Caramel truffle cheesecake, raspberry mousse cake, chocolate mousse cake, chocolate cake, champagne cake 4.50

Petit Four Desserts

5.00

Chocolate Pot de Crème

5.50

Crème Brulée

Vanilla bean or fruit infused 5.50

Chocolate Decadence

Rich flourless tart 6.50