



A Simple Holiday Reception

This classic menu offers a range of hors d'oeuvres that can be passed or presented on a buffet, perfect for office parties and holiday open houses.

Camembert & Apples on Campagne

Petite Tartlets with Caramelized Onions, Blue Cheese & Toasted Hazelnuts

Crostini Trio:

*Smoked Salmon Mousse with Dill & Crème Fraîche,
Roasted Red Peppers & Oregano,
Olive Tapenade with Goat Cheese*

**House Charcuterie Platter with Artisan Bread,
Stone Ground Mustard & Cornichons**

Café Cheese Platter with Dried Fruit & Nuts

Vegetable Crudite with Winter Savory Aioli

\$13 per person

If there are kitchen facilities available, we can also offer your guests warm gougères (classic French cheese puffs), petite tri-tip sandwiches with horseradish aioli, prosciutto-wrapped white gulf prawns, and a variety of other delicious items. Our bakery can provide petite sweets and cookies, as well. We're happy to put together a custom menu based on your individual needs and facilities.





An Elegant Holiday Reception

This reception menu offers your guests a luxe taste of the season, with a variety of passed hors d'oeuvres and buffet items. It can also be expanded to stand in for a meal and include desserts.

Blini with Caviar & Creme Fraiche

Dungeness Crab Cakes with Celery Root Remoulade

Oysters on the Half Shell with Champagne Mignonette

Grilled Pear & Blue Cheese Mousse with Hazelnuts on Brioche

Smoked Duck Canapes with Apple-Juniper Chutney

Crostini Trio

Smoked Salmon Mousse with Dill & Creme Fraiche

Roasted Red Peppers & Oregano

Olive Tapenade with Goat Cheese

Artisan Cheese Platter with Dried Fruit & Nuts

House Charcuterie platter with Artisan Bread, Stone Ground Mustard & Cornichons

Cafe Cheese Platter with Dried Fruit & Nuts

Vegetable Crudite with Winter Savory Aioli

\$28 per person

If there are kitchen facilities available, we can also offer your guests warm gougeres (classic French cheese puffs), petite tri-tip sandwiches with horseradish aioli, prosciutto-wrapped white gulf prawns, and a variety of other delicious items. Our bakery can provide petite sweets and cookies or elegant individual desserts as well.

We're happy to put together a custom menu based on your individual needs and facilities.



541.683.2260 x6
catering@marcherestaurant.com

296 E 5th Ave, Suite 226
Eugene, OR 97401



— *Marché* —
CATERING
—

A French Family Feast

This festive dinner can be served family-style or on a buffet.

**Roasted Pork Loin
with Rosemary Jus
& Garlic**

**Roasted Root Vegetables
& Fingerling Potatoes**

Flageolet Bean Gratin

Aioli for Dipping

Provençal Olives

**Mesclun Greens
& Cranberry-Sage Vinaigrette**

Artisan Breads & Rolls

Mignardises
assorted cookies, truffles & brownies

\$26 per person

A Provençal Holiday Feast

Seafood offers a wonderful contrast to the rich, hearty flavors of the holiday season.

**Mesclun Greens
& Meyer Lemon Vinaigrette**

Classic Bouillabaisse
assorted seafood, served in a tomato-saffron broth

Roasted Fingerling Potatoes

Lots of Crusty Bread

Mignardises
assorted cookies, truffles & brownies

\$22 per person

These buffet or family-style feasts offer your guests a fresh, delicious (and budget-friendly) take on holiday celebrations.

541.683.2260 x6
catering@marcherestaurant.com

296 E 5th Ave, Suite 226
Eugene, OR 97401



— Marché — CATERING

Classic Family Holiday Buffet

For a traditional holiday celebration, this simple menu offers your guests a few light hors d'oeuvres and a classic holiday dinner, rich with the flavors of the season.

Crostini Trio & Warm Gougeres



Roasted & Smoked Chicken with Apple-Ginger Chutney

Potato-Cantalet Cheese Gratin

Grilled & Roasted Root Vegetables

Mesclun Greens with Blue Cheese & Meyer Lemon Vinaigrette



Chocolate Chestnut Cake with Whipped Cream & Caramel

\$28 per person



— *Marché* —
CATERING

Classic Holiday Dinner



This is a classic three-course meal, served either on a buffet or in a sit-down, individually-plated setting. It offers your guests some options, while keeping the meal festive and highlighting the best of the season. For a plated meal, choices must be pre-ordered to ensure your guests receive the best possible service and food quality.

Pear Salad with Mesclun Greens, Blue Cheese & Toasted Hazelnuts

*



**Beef Tenderloin with Sherry-Shallot Demiglace,
Potato-Chanterelle Gratin & Roasted Vegetables**

or

Roasted Pacific Salmon with Verjus Aioli & Lemon Vinaigrette

*

Artisan Bread & Butter

Apple Tart Tatin with Whipped Cream & Hazelnut Brittle

or

Bourbon Bread Pudding with Currants & Creme Anglaise

\$36 per person



541.683.2260 x6
catering@marcherestaurant.com

296 E 5th Ave, Suite 226
Eugene, OR 97401





— *Marché* —
CATERING



Epicurean Holiday Dinner 1

This elegant menu offers your guests a dinner party to remember, with a carefully balanced menu composed of classic holiday flavors and the best ingredients the Northwest has to offer.

Cocktail Hour:

Chicken Liver Mousse & Fried Sage on Brioche
Camembert & Apples on Campagne
Bosc Pears wrapped in Serrano

Sit Down Dinner:

Oysters on the Half Shell (3) with Champagne Mignonette

*

Chestnut-Apple Soup

*

Duck Confit Salad with Frisée, Asian Pear & Star Anise Vinaigrette

*

Grilled Pacific Salmon with Beurre Rouge & French Lentils

*

Artisan Cheese Plate

*

Cranberry Upside-Down Cake with Orange Zest & Whipped Cream

\$60 per person

541.683.2260 x6
catering@marcherestaurant.com

296 E 5th Ave, Suite 226
Eugene, OR 97401

— *Marché* —
CATERING



Epicurean Holiday Dinner 2

This elegant menu offers your guests a dinner party to remember, with a carefully balanced menu composed of classic holiday flavors and the best ingredients the Northwest has to offer.

Cocktail Hour:

Salmon Tartare on House Potato Crisp with Lemon Zest & Crème Fraîche
Foie Gras Torchon on Brioche with Quince Compote
Savory Puffs with Blue Cheese Mousse & Toasted Hazelnuts

Sit Down Dinner:

Petite Crab Cake with Curry Aioli & Apple Chutney
*
Double Celery Soup with Oregon Truffle
*
Arugula Salad with Avocado & Grapefruit
*
Roasted Quail with Polenta-Sausage Stuffing & Butternut Squash Timbale
*
Chocolate-Chestnut Cake with Caramel & Whipped Cream

\$60 per person



— *Marché* —
CATERING



Holiday Tea

Petite Croissants, Brioches & Fruit Scones

Cinnamon Quince Coffee Cake

Tea Sandwiches

Elegant Tea Display

\$10 per person

Casual Holiday Brunch

Assorted Provisions Breakfast Pastries
& Coffee Cakes

Seasonal Fruit Platter

Cafe Cheese Platter

Quiche Lorraine

& Spinach-Goat Cheese Quiche

Mesclun Green Salad

Artisan Bread & Preserves

Coffee, Tea & Fresh Juices

\$14 per person

Elegant Holiday Brunch

Crêpes with Apple Compote
& Spiced Whipped Cream

Savory Strata with Caramelized Onions,
Sausage & Sage

Roasted Potatoes & Crème Fraîche

Assorted Petite Croissants

Mesclun Greens Salad

Artisan Bread & Preserves

Coffee, Tea & Fresh Juices

\$22 per person

