





**OLD TOWN TUSTIN** 

## Serviceware

Orders include disposable plates, napkins, and cutlery. Hot plates and sides are packaged in sturdy aluminum hotel pans, which may be used with or without a chafing dish. Salads and sandwich trays may come on a party tray or bowl. All catering orders come with serving spoons and tongs. Kindly let us know if you do not require disposable products.

Additional plates, napkins, and cutlery \$10 - Set of 10 Disposable Wire Chafing Rack \$12 - comes with base and two 4-hour sterno fuels

Additional Sterno Fuel \$5 - two 4-hour fuels

### Delivery

Available within 10 miles driving distance. Customized delivery service may be required for large orders at a quoted price, at the time of ordering.

#### WWW.BLACKMARLINRESTAURANT.COM



# CATERING MENU







Contact Us

560 El Camino Real Tustin, CA 92780

(714) 929-7427

#### Boxed Lunches

Includes house made potato chips & fruit. Add (1) side for \$3. \*Make it a wap with a spinach, tomato, or wheat tortilla

Smoked Turkey\* \$12 -squaw bread, mayo, green leaf, tomato, swiss cheese

Roast Beef\* \$12 - french roll, chipotle aioli, green leaf, tomato, red onion. Swiss cheese

Smoked Ham\* \$12 – french roll, swiss cheese, honey mustard, green leaf, tomato, red roasted peppers, cheddar cheese

Tuna Salad \$12 - squaw bread, green leaf, tomato

**BLTA \$11** – squaw bread, mayo, apple-wood smoked bacon, green leaf, tomato, avocado

Caesar Chicken Wrap \$12 – grilled chicken breast, Caesar dressing, romaine, parmesan cheese

Sesame Crusted Ahi Wrap \$13 – seared ahi tuna, sesame dressing, arugula, asian slaw

**Grilled Salmon Wrap \$13** – old bay seasoning, tartar sauce, green leaf, tomato

## Sandwich Trays

Serves 8-10 and includes house made potato chips. Add (1) side for \$3 per person. Served on rolls with the spread/dressing on the side. \*Make it a wap with a spinach, tomato, or wheat tortilla

Smoked Turkey\* \$11 -mayo, green leaf, tomato, avocado, Swiss cheese

Roast Beef\* \$11 - chipotle aioli, green leaf, tomato, red onion, Swiss cheese

Smoked Ham\* \$11 – honey mustard, green leaf, tomato red roasted peppers, cheddar cheese

Tuna Salad \$11 – green leaf, tomato

Caesar Chicken Wrap \$12 – grilled chicken breast, Caesar dressing, romaine, parmesan cheese

**Sesame Crusted Ahi Wrap \$12** – seared ahi tuna, sesame dressing, arugula, Asian slaw

# Housemade Soups

Serves 3-4, by the Quart for \$14

Double Clam Chowder Wharf-Style Fish Chowder Old Town Steak Chili

## Appetizen Trays

Serves 10-12

Cheese & Dried Fruit \$39 – Cheddar, jack, pepper jack, smoked gouda, mozzarella, dried cherries, dried cranberries, dried apricots, candied pecans, walnuts, Carr's crackers

Meats \$47- Smoked turkey, smoked ham, roast beef, salami, prosciutto

Fresh Fruit \$29 – Cantaloupe, honey dew, watermelon, pineapple, fresh berries (seasonal)

**Pot Stickers \$26** – Choice of Chicken Vegetable or Pork Vegetable, Miso sauce

**Skewers** – Choice of Chicken \$30, Beef \$55, Shrimp \$62 or Vegetable \$26 Teriyaki sauce

BBQ Meatballs \$35- Beef or turkey meatballs in house made BBQ sauce

Shrimp Cocktail \$59 – Cocktail sauce, horseradish, lemon wedges Chicken Wings \$75 – Choice of Spicy Buffalo sauce, Thai chili sauce or BBQ sauce, with blue cheese dressing, carrot & celery sticks

**Smoked Fish \$86** – Salmon or albacore, crackers, cream cheese, capers, red onions, cocktail sauce

Spinach & Artichoke Dip \$50 – Tri-colored tortilla chips Bruschetta \$29 – Tomatoes, fresh basil, olive oil, balsamic, crostini Mini Crab Cakes \$55 – Served with Chipotle aioli & tartar sauce Island Poke \$160 – marinated ahi tuna, avocado, sesame seeds, wonton chips

#### Salads

Each will serve up to 12 shared portions, or up to 3 as an entrée.

Add Grilled Chicken \$4 | Grilled or Saicha Shrimp \$6

Sesame Crusted Ahi \$8 | Grilled Salmon \$8 (price per person)

Marlin House Salad \$24 – Honey balsamic, mixed greens, feta cheese, red onions, grape tomatoes

**Very Berry Salad \$26** – Honey balsamic, spinach, strawberry, blueberry, raspberry, blue cheese crumbles, candied pecans

Caesar \$30- Caesar dressing, chopped romaine, parmesan cheese, croutons, grape tomatoes

**Asian \$30**- Sesame dressing, rice noodles, mandarin oranges, wontons, water chestnuts

**Southwestern \$30**– BBQ ranch dressing, iceberg, tomatoes, black beans, jack/cheddar cheese blend, red onions, tortilla strips |

Add shredded BBQ chicken \$4 per person

Mediterranean \$26- Herb dressing, mixed greens, cucumbers, grape tomatoes, olives, red onions, feta cheese

#### Pasta Trays

Family-style catering tray includes Garlic Bread (prices per person) Add Chicken \$4, Shrimp \$6, Salmon \$8 – per person

Fettucine Alfredo \$10 – Creamy alfredo sauce, mushrooms
Pesto Linguine \$10 – Creamy pesto sauce, sundried tomatoes,
mushrooms

Cajun Seafood Pasta \$19 – Cajun cream sauce, little neck clams, green lip and black mussels, shrimp & fresh fish with fettucine

## Entrée Trays

Family-style catering tray includes a single protein and choice of 2 sides (prices per person)

Mary's Farm Chicken Picatta \$15 - description
Center Cut Salmon Filet \$16 - description
Macadamia Crusted Tilapia with Orange Beurre Blanc \$16 - description

Sautéed Dover Sole with Citrus Beurre Blanc \$15 - description

# BBQ Trays

Family-style catering tray includes a single protein and choice of 2 sides (prices per person)

Smoked Pulled Pork \$14 - with BBQ Sauce & Slider Rolls Smoked Pulled Chicken \$14 - with BBQ Sauce & Slider Rolls Smoked Beef Brisket \$15 - description Smoked Corned Beef Brisket \$15 - description BBQ Baby Back Ribs \$17 - description

#### Sides

Additional sides are available a la carte by the quart as noted.

House Made Cole Slaw \$12
Fruit Salad \$13
Steamed Broccoli \$13
Creamed Corn \$14
Four Cheese Macaroni \$16
Sautéed Brussels Sprouts \$15
House Made Asian Slaw \$13
Roasted Vegetables \$13
Harvest Wild Rice \$13
Sautéed Spinach \$15
Sautéed Green Beans \$14
Herb Roasted Potatoes \$13

House-Made Mashed Red Potatoes \$13

House-Made Horseradish Mashed Potatoes \$15