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**Marlow's
Tavern™**

SPECIAL EVENTS MENU

TAVERN PLATTERS

Minimum 20 guests.

SPECIALTY SANDWICHES

Choose up to 2.

GRILLED CHICKEN PANINI

Make it Vegetarian: Substitute w/ Portabella Mushroom

Prestige Farms Chicken Breast, Tomato, Arugula, Provolone Cheese, Basil Aioli, Focaccia Bread

BANH MI CHICKEN WRAP

Glazed Chicken, Cabbage, Cucumber, Cilantro, Vietnamese Sweet & Spicy Firecracker Sauce, Tortilla

ROAST TURKEY CUBAN

Oven-Roasted Turkey Breast, Swiss Cheese, Mustard Mojo Sauce, Dill Pickle Chips, Cuban Roll

PITA CLUB

Oven Roasted Turkey Breast, Black Forrest Ham, Swiss Cheese, Applewood Smoked Bacon, Wasabi Honey Mustard, Pita Bread

MARLOW'S FAMOUS CHICKEN SALAD

All White Meat Chicken, Peppers, Lemon, Herbed Aioli, Lettuce, Tomato, Croissant

BLACK & BLUE +\$2

Grilled Tenderloin, Tomato, Gorgonzola Crumbles, Caramelized Onion, Gorgonzola Dressing, Cuban Roll

ROAST PRIME RIB +\$2

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll



SIDES Choose 1.

MEDITERRANEAN PASTA SALAD

Olives, Feta, Tomato, Sweet Herb Red Wine Dressing

MEDITERRANEAN CHICKPEA SALAD

Olives, Feta, Tomato, Citrus Vinaigrette

CAESAR SALAD

Parmesan Croutons & House-Made Caesar Dressing

HOUSE SALAD

Field Greens, Cucumber, Tomato, Radish, Sesame Honey Lime Dressing

APPLE CABBAGE SLAW

ASSORTED INDIVIDUAL BAGS OF POTATO CHIPS

DESSERT Choose 1.

GHIRARDELLI DOUBLE CHOCOLATE BROWNIES

FRESHLY BAKED COOKIES

RICE KRISPY TREATS GF

KEY LIME PIE

WARM SEASONAL FRUIT CRUMBLE

COFFEE BUTTER CAKE

LUNCH BUFFET

Minimum 20 Guests. Includes Iced Tea, Regular and Decaffeinated Coffee.

STARTERS Choose 1.

HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Radish,
Sesame Honey Lime Dressing

CAESAR SALAD

Romaine, Caesar Dressing, Parmesan & Garlic Croutons

ASIAN SALAD

Mixed Greens, Napa Cabbage, Carrots, Red Peppers,
Tomato, Avocado, Edamame, Cucumber, Miso Soy
Vinaigrette, Crisp Wonton

ENTREES Choose 1.

GRILLED CHICKEN

Roast Chicken Jus

GRILLED BISTRO FILET +2

Red Wine Demi Reduction

GRILLED ATLANTIC SALMON

Red Wine Butter Sauce

FRESH CATCH

Scallion Crusted, Tomato Beurre Blanc

SHRIMP & GRITS

White Cheddar Grit Cake, Sautéed Spinach, Roma
Tomato, Shallot, Roast Tomato Beurre Blanc

V&G BUDDHA BOWLS (Vegetarian)

Farro, Quinoa, Avocado, Cucumber, Edamame, Radish,
Cauliflower, Tomato, Pickled Red Onion, Rice Wine Herb
Vinaigrette (No Side)



2

SIDES Choose 2.

CAULIFLOWER PUREE

BASMATI FRIED RICE

JALAPENO CORN GRITS

CRISPY SMASHED POTATOES

TINY GREEN BEANS

WHITE CHEDDAR BAKED MAC & CHEESE

GARLIC WHIPPED POTATOES

ROASTED BRUSSELS SPROUTS

DESSERT Choose 1.

WARM CHOCOLATE CAKE

COFFEE BUTTER CAKE

WARM SEASONAL FRUIT CRUMBLE

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULÉE

KEY LIME PIE

ENHANCEMENTS

ADD SALAD OR SOUP +\$5 pp

ADDITIONAL ENTRÉE +\$10 pp

ADDITIONAL SIDE +\$5 pp

ADDITIONAL DESSERT +\$5 pp

ADD BREAD & BUTTER +3 pp

HOR D'OEUVRES

BEEF

MINI BEEF SLIDERS

Cheese & Tomato Bacon Jam

PIGS IN A BLANKET Beef Hot Dogs

Puff Pastry w/ Wasabi Honey Mustard

COCKTAIL MEATBALLS

Tomato Bacon Jam

BEEF SATAY

Chimichurri

POULTRY

CHICKEN EMPANADAS

Spanish Spices, Smoked Chili Cream

LEMON TERRAGON CHICKEN SALAD

Puff Pastry

TANDOORI CHICKEN SKEWER

Curry Aioli

HONEY SRIRACHA CHICKEN MEATBALL

Sweet Soy Glaze

VEGETARIAN

PIMIENTO CHEESE ARANCINI

Smoked Chili Cream

VEGETARIAN SPRING ROLLS

Sweet Soy Glaze

CUCUMBER BITES (Vegan)

Marlow's Hummus, Harissa, Zaatar

TOMATO BASIL &

FRESH MOZZARELLA SKEWER

Balsamic Glaze

SHITAKE MUSHROOM POT STICKERS

Yuzu Sauce

BAKED WILD MUSHROOM TOAST

Baby Spinach, Caramelized Onions, Goat Cheese

BRIE & FIG CANAPES

Crostini, Caramelized Onion, Honey

PORK & DUCK

STEAMED PORK POT STICKERS

Sweet Chili Sauce

PROSCUITTO WRAPPED ASPARAGUS

Balsamic Glaze

PETIT DUCK CARNITAS SOPE

Chipotle BBQ, Queso Fresco, Pickled Red Cabbage

SEAFOOD

SMOKED SALMON

Bagel Crisp, Pickled Onion, Whipped Cheese, Dill

SHRIMP & CRAB SALAD

Jalapeno, Jack Cheese, Tortilla

MINI CRAB CAKES

House-Made Tartar Sauce

AHI TUNA POKE

Hawaiian-Style Ahi Tuna, Avocado, Teriyaki Sauce on a Crispy Wonton

SHRIMP COCKTAIL

Chilled Jumbo Shrimp, Lemongrass Cocktail Sauce



PASSED HOR D'OEUVRES +\$75
FOR TWO HOURS

DISPLAYED HOR D'OEUVRES

Minimum 20 guests.

STATIONARY PLATTERS

CRUDITÉ

SEASONAL FRESH VEGGIES
Herbed Gorgonzola & Buttermilk Ranch
Dipping Sauces

ARTISAN CHEESE

CHEF'S SELECTION OF IMPORTED &
DOMESTIC ASSORTED CHEESES
Crackers & Red Grapes

MEDITERRANEAN

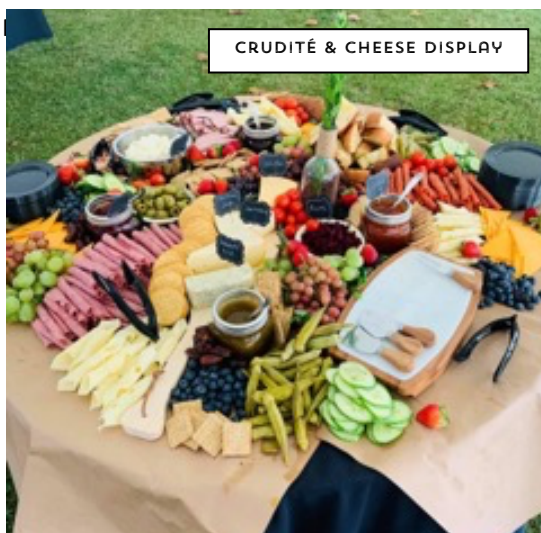
ROASTED GARLIC HUMMUS,
WHIPPED FETA DIP & TZATZIKI
Toasted Pita Chips,
Marinated Olives & Assorted Veggies

SMOKED SALMON

COLD OR HOT SMOKED SALMON
Horseradish Cream, Chives, Capers,
Chopped Egg, Pickled Red Onions,
Crackers & Crostini

SEAFOOD

LOCAL GEORGIA SHRIMP, CLAMS,
RAW SHUCKED OYSTERS ON ICE
Lemon, Cocktail Sauce, Mignonette,
Crackers & Hot Sauce



ASSORTED SLIDERS DISPLAY

Choose 2.

PORK BELLY
Fried Green Tomato & Pimento Cheese

PIG & BUNS
Pulled Pork, Jack Glaze, Onion Strings

CHICKEN CAPRESE
Tomato, Mozzarella, Basil Aioli

BLACK & BLUE
Bacon & Gorgonzola

VERY VEGGIE BURGER
Pepper Glaze

COOL CRISP SALAD DISPLAY

Choose 1.

SPINACH SALAD
Strawberries, Crumbled Goat Cheese, Candied Pecans,
Sweet Herb Vinaigrette

ARUGULA & BEETS SALAD
Roasted Red and Yellow Beets, Arugula, Crumbled Goat
Cheese, Quinoa, Lemonette Dressing

TORTILLA SALAD
Romaine, Cucumber, Tomato, Black Bean Salsa, Radish,
Avocado, Pepper Jack, Tortilla Strips, Coriander Lime
Dressing

HOUSE SALAD
Mixed Greens, Cucumber, Tomato, Radish, Sesame Honey
Lime Dressing

CLASSIC CAESAR SALAD
Parmesan Cheese, Garlic Croutons, Caesar Dressing

CARVING STATIONS

Minimum 50 guests.

All carving stations include Artisan Rolls and Whipped Butter.

HERB-CRUSTED PRIME RIB

Classic Au Jus & Creamy Horseradish

MARINATED BEEF TENDERLOIN

Red Wine Demi, Horseradish Cream

SMOKED BRISKET

Carolina Mustard BBQ, Jack Daniels Glaze

BOURBON & BROWN SUGAR SPIRAL HAM

Dijonnaise, Jack Daniels Glaze

HERB-CRUSTED PORK LOIN

Mustard Mojo, Chimichurri

SLOW SMOKED TURKEY BREAST

Honey Mustard Dijonnaise

\$150 CHEF'S ATTENDANT FEE.

Please note: Station fees are based on two hours of service and guest count

ACTION STATIONS

Minimum 30 guests.

POKE STATION

- White Rice, Brown Rice
- Ahi Tuna, Salmon
- Edamame, Avocado, Carrots, Radish, Cucumber, Green Onions, Cilantro, Crispy Wontons
- Firecracker Sauce, Poke Sauce, Truffle Ponzu Sauce, Sweet Chili Sauce

PASTA STATION

- Farfalle, Penne Pasta
- Pomodoro, Alfredo, Vodka Tomato Cream, Pesto
- Garlic Bread, Parmesan and Red Pepper Flakes

SOUTHERN STATION

- CRISPY FRIED CHICKEN AND WAFFLES
Maple Glaze
- MACARONI AND CHEESE
- ARUGULA SALAD
Strawberries, Candied Pecans, Gorgonzola Cheese, Balsamic Dressing
- MINIATURE BUTTERMILK BISCUITS
Black Pepper Gravy

STIR FRY STATION

- Pad Thai, Lo Mein, White Rice
- Broccoli, Carrots, Onions, Peppers, Mini Corn, Cilantro, Lime Wedges, Crushed Peanuts
- Wontons & Soy Sauce & Chopsticks

SLIDER STATION

- Beef, Pulled Pork or Pulled Chicken
- Onion Straws, Dill Pickle Chips, Jicama Slaw, House Made Pimento Cheese,
- Mustard Mojo, Basil Aioli, Gorgonzola Sauce, Chipotle BBQ

BAKED POTATO BAR

- Baked Idaho Potatoes or Sweet Potatoes
- Applewood Smoked Bacon, Scallions, Cooked Broccoli, Red Onions, Corn, Roasted Garlic Cloves, Tomatoes, Artichokes
- Shredded Cheddar Cheese, Cheese Sauce, Feta
- Horseradish, Sour Cream, Whipped Butter, Salsa, Pesto
- Crispy Onion Strings, Herb Toasted Bread Crumbs

\$150 CHEF'S ATTENDANT FEE.

Please note: station fees are based on two hours of service and guest count.

DINNER BUFFET

Minimum 20 guests. *Includes Iced Tea, Regular and Decaffeinated Coffee.*

STARTERS Choose 1.

MIXED GREENS SALAD

Tomato, Cucumber, Radish, Honey Lime Vinaigrette

CAESAR SALAD

Romaine, Caesar Dressing, Parmesan & Garlic Croutons

BABY SPINACH SALAD

Strawberries, Candied Pecans, Gorgonzola, Sweet Herb Bacon Vinaigrette

CAULIFLOWER PARMESAN SOUP

Garlic Parsley Oil

ROASTED TOMATO BASIL SOUP

Crispy Basil

BEEF & BARLEY SOUP

Beef Broth & Fresh Veg

ENTREES Choose 2.

GRILLED CHICKEN

Roast Chicken Jus

GRILLED BISTRO FILET

Red Wine Demi Reduction

GRILLED ATLANTIC SALMON

Red Wine Butter Sauce

FRESH CATCH

Scallion Crusted, Tomato Beurre Blanc

SHRIMP & GRITS

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

SHORT RIB

Slow Braised in a Red Wine Shallot Reduction

VEGETARIAN BOLOGNESE

Stewed Forest Mushrooms & Red Lentils



GRILLED BISTRO FILET

SIDES Choose 2.

CAULIFLOWER PUREE

BASMATI FRIED RICE

JALAPENO CORN GRITS

CRISPY SMASHED POTATOES

TINY GREEN BEANS

WHITE CHEDDAR BAKED MAC & CHEESE

GARLIC WHIPPED POTATOES

ROASTED BRUSSELS SPROUTS

DESSERT Choose 1.

WARM CHOCOLATE CAKE

COFFEE BUTTER CAKE

WARM SEASONAL FRUIT CRUMBLE

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULEE

KEY LIME PIE

ENHANCEMENTS

ADD SALAD OR SOUP +\$5 pp

ADDITIONAL ENTRÉE +\$10 pp

ADDITIONAL SIDE +\$5 pp

ADDITIONAL DESSERT +\$5 pp

ADD BREAD & BUTTER +3 pp

PRE-BUILD BUFFETS

Minimum 50 guests. *Includes Iced Tea, Regular and Decaffeinated Coffee.*

SOUTHERN FRIED

- House Salad - Ranch, Italian
- Fried Chicken
- Cajun Fried Grouper
- Sweet Potato Casserole
- Mac & Cheese
- Collard Greens
- Cornbread & Butter
- Peach Cobbler

ITALIAN

- Caesar Salad
- Caprese Platter
- Chicken Alfredo
- Pasta Bolognese
- Creamy Tuscan Salmon
- Italian Oven Roasted Vegetables
- Garlic Bread
- Tiramisu

ASIAN

- Asian Soba Noodle Salad- Miso Dressing
- Vegetable Spring Rolls or Dumplings
- Basmati Fried Rice
- Stir-fry Vegetables
- Orange Chicken
- Kung Pow Beef
- Crispy Wontons
- Matcha Cheesecake

GREEK

- Greek Salad with Zaatar Toasted Pita
- Mediterranean Quinoa Salad
- Greek Style Roasted Vegetables
- Greek Roasted Potatoes
- Greek Herb Roasted Chicken
- Baked Cod with Tomatoes and Onions
- Baklava

AMERICAN

- House Salad
- Roasted Parslied Potatoes
- Grilled Vegetables
- Rice Pilaf
- Grilled Chicken & Jus
- Bistro Steak and Shallot Demi
- Rolls and Butter
- NY Cheesecake

SOUTHWESTERN

- Tortilla Salad with Cilantro Lime Dressing
- Shrimp Ceviche
- Pico de Gallo, Guac & Chips
- Fiesta Corn Salad
- Tex-Mex Rice
- Southwestern Grouper with Grilled Tomato Sauce and Black Bean Corn Salsa
- Chimichurri Bistro Steak
- Churros & Chocolate

DESIGN YOUR OWN PLATED DINNER

Minimum 50 guests. *Includes Bread and Butter, Iced Tea, Regular and Decaffeinated Coffee*

STARTERS

Choose 1.

SOUPS

CHICKEN & SHRIMP GUMBO
Roasted Chicken & Georgia Shrimp,
Long Grain Rice, Fried Okra

BEEF & BARLEY SOUP
Barley, Onions, Garlic, Beef Slow
Simmered in Beef Broth

ROASTED TOMATO BASIL SOUP
Grilled Cheese Crouton

SHRIMP & LOBSTER CHOWDER +\$2
Applewood Smoked Bacon,
Tender Vegetables & Fresh Chopped Herbs

SALADS

MIXED GREENS SALAD
Mixed Greens, Tomato, Cucumber, Radish,
Sesame Honey Lime Dressing

HEIRLOOM TOMATO CAPRESE
Ripe Heirloom Tomato, Burrata Mozzarella,
Basil, Aged Balsamic Vinaigrette, Grilled Crostini

TOSSED CAESAR SALAD
Crisp Romaine, Caesar Dressing,
Shaved Parmesan, Garlic Croutons

GREEK SALAD
Romaine, Feta, Tomato, Cucumber, Pepperoncini,
Black Olives, Sweet Herb Red Wine Vinaigrette

CLASSIC WEDGE SALAD
A Wedge of Iceberg Lettuce, Bacon, Crumbled
Blue Cheese Dressing, Scallions

ROASTED BABY BEET SALAD
Roasted Baby Beets, Arugula, Goat Cheese
Cream, Quinoa, Lemonette Dressing

ENTREES

Choose 3.

BEEF

BRAISED SHORT RIB
Parmesan Cauliflower Purée, Roasted Brussels
Sprouts, Pancetta Lardons

ROASTED FILET OF BEEF +\$5
Truffle Yukon Gold Mashed Potatoes,
Creamed Spinach

ROASTED BEEF SIRLOIN
Scallion Potato Cake, Tiny Green Beans,
Red Wine Demi-Glace

PORK

HERB GRILLED PORK LOIN
Mustard Maple Sauce, Bourbon Cream Corn &
Sautéed Swiss Chard

RANCH CUT PORK CHOP
Jalapeno Corn Grits, Pineapple Chutney,
Jack Daniels Glaze

ENTREES

(continued)

POULTRY

GRILLED HERB CHICKEN

Cauliflower Rice, Green Beans,
Caramelized Onion, Roasted Chicken Jus

MUSTARD BLAZED CHICKEN

Carolina Mustard BBQ Sauce, Green Bean Casserole,
Shiitake Mushroom, Applewood Smoked Bacon,
Classic Mornay, Crispy Tobacco Onion

SOUTHWESTERN CHICKEN

Jalapeño Corn Grits, Hominy, Zucchini, Charred Corn,
Onion, Poblano and Chorizo in a Jalapeño Glaze

ROAST TURKEY MEATLOAF

Cauliflower Puree, Shaved Brussel Sprouts,
Velouté Sauce, Crispy Onion Strings

SEAFOOD

FRESH CATCH

Choice of:

Scallion Crusted, Basmati Fried Rice,
Kung Pao Green Beans, Thai Sweet Chili Sauce

or

Maque Choux- Okra, Corn, Red Pepper,
Onion, Grainy Mustard, Scallion & Crawfish
Tomato Beurre Blanc

SOUTHWESTERN GROUPER

Grilled Tomato Broth, Black Bean & Corn Salsa,
Jalapeno Corn Grits, Crispy Tortilla

SHRIMP & GRITS

White Cheddar Grit Cake, Sautéed Spinach, Roma
Tomato, Shallot, Roast Tomato Beurre Blanc

GRILLED ATLANTIC SALMON

Farro Risotto, Shaved Fennel & Citrus Salad

VEGGIE

CAULIFLOWER STEAKS

& CHIMMI CHURRI SAUCE *(Vegan)*

White Bean Puree, Roasted Forest Mushrooms

CLASSIC PORCINI PAPPARDELLE

Fresh Egg Pappardelle, Shaved Zucchini, Porcini
Mushrooms, Grape Tomato, Vegetarian Velouté,
EVOO & Parmesan

SHAKSHUKA

Baked Eggs, Stewed Tomato, Red Pepper, Fingerling
Potato, Eggplant, 5 Spices, Buttered Baguette

BOLOGNESE *(Vegan)*

Stewed Forest Mushrooms & Red Lentils

DESSERTS

Choose 1.

WARM SEASONAL FRUIT CRUMBLE

Buttery Crust, Hazelnut Crumble,
Crème Anglaise

NY CHEESECAKE

Seasonal Fruit Topping

WARM CHOCOLATE CAKE

Gooey Chocolate Center

VANILLA BEAN CRÈME BRULEE

Toasted Sugar

TRES LECHES CAKE

RumChata Cream, Coffee Cookie Crumble

KEY LIME PIE

Graham Cracker, Whipped Cream,
Almond & Coconut Trifle

CHOCOLATE POT DE CREME

Whipped Cream, Chocolate Chip Cookie

DESSERT SELECTIONS

ASSORTED MINIATURE DESSERTS

24 pieces.

PETIT FOURS, TARTLETS & PARFAITS

PLATED DESSERTS

WARM SEASONAL FRUIT CRUMBLE

Buttery Crust, Hazelnut Crumble,
Crème Anglaise

NY CHEESECAKE

Seasonal Fruit Topping

WARM CHOCOLATE CAKE

Goey Chocolate Center

VANILLA BEAN CRÈME BRULEE

Toasted Sugar

TRES LECHES CAKE

RumChata Cream, Coffee Cookie Crumble

KEY LIME PIE

Graham Cracker, Whipped Cream, Almond & Coconut Trifle

CHOCOLATE POT DE CREME

Whipped Cream, Chocolate Chip Cookie

COFFEE BUTTER CAKE

Mr. Black Coffee Liquor Soaked Sponge, Whipped Cream

MILK & COOKIE BAR

FRESH BAKED ASSORTED COOKIES & BISCOTTI'S

ICE COLD MILK

FLAMBÉ STATION

TENDER POUND CAKE, VANILLA BEAN WHIPPED CREAM

Choice of 2 Flambéed Toppings:

Cherry Cordial, Banana Foster, Apple Brandy,
Strawberry, Pineapple Rum, Peach Schnapps

