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**Marlow's
Tavern™**

SPECIAL EVENTS MENU

BREAKFAST A LA CARTE

ASSORTED BAGELS w/ Cream Cheese
ASSORTED MUFFINS
ASSORTED DANISHES
INDIVIDUAL YOGURTS
FRUIT PARFAITS
GRANOLA BARS

BEVERAGES

REGULAR & DECAF COMMUNITY COFFEE
ASSORTED BIGELOW HOT TEAS
SWEET & UNSWEET ICED TEA
LEMONADE
BOTTLED JUICE
(Orange, Apple, Cranberry, & Grapefruit)
COCA-COLA SOFT DRINKS
BOTTLED WATER (Still or Sparkling)

BREAKFAST PACKAGES Minimum 20 guests.

THE PEACHTREE CONTINENTAL BREAKFAST

ASSORTED BAKED GOODS
Preserves & Whipped Sweet Butter
FRESH CUT FRUIT
CRANBERRY, APPLE & ORANGE JUICE
REGULAR & DECAF COMMUNITY COFFEE
ASSORTED BIGELOW HOT TEAS

THE MARLOW'S BREAKFAST BUFFET

SCRAMBLED EGGS
BACON OR SAUSAGE LINKS
(Turkey Sausage Available)
STONE GROUND CHEDDAR CHEESE GRITS
SKILLET POTATOES w/ Peppers & Onions
SELECTION OF BAKED GOODS
Preserves & Whipped Sweet Butter
ASSORTED SLICED FRUIT
BUILD YOUR OWN YOGURT PARFAITS
Granola, Banana, Seasonal Berries
CRANBERRY, APPLE & ORANGE JUICE
REGULAR & DECAF COMMUNITY COFFEE
ASSORTED BIGELOW HOT TEAS

THE MIDTOWN BREAKFAST BUFFET

SCRAMBLED EGGS
BACON OR SAUSAGE LINKS
(Turkey Sausage Available)
SKILLET POTATOES w/ Peppers & Onions
FRENCH TOAST w/ Hot Syrup
SELECTION OF BAKED GOODS
Preserves & Whipped Sweet Butter
ASSORTED WHOLE FRUITS
ASSORTED INDIVIDUAL YOGURTS
CRANBERRY, APPLE & ORANGE JUICE
REGULAR & DECAF COMMUNITY COFFEE
ASSORTED BIGELOW HOT TEAS

CREATE YOUR OWN BREAK PACKAGE

A LA CARTE

FRUIT PARFAITS
ASSORTMENT OF WHOLE FRESH FRUIT
ASSORTED MUFFINS
ASSORTED DANISHES
GHIRARDELLI DOUBLE CHOCOLATE
BROWNIES
ASSORTED COOKIES
LEMON, MIXED BERRY OR PECAN BARS
GRANOLA BARS
RICE KRISPIE TREATS (GF)
ASSORTED MIXED NUTS
HOUSE-MADE TRAIL MIX

BEVERAGES

REGULAR & DECAF COMMUNITY COFFEE
ASSORTED BIGELOW HOT TEAS
SWEET & UNSWEET ICED TEA
LEMONADE
BOTTLED JUICE
(Orange, Apple, Cranberry, & Grapefruit)
COCA-COLA SOFT DRINKS
BOTTLED WATER (Still or Sparkling)

BREAK PLATTERS

Minimum 20 guests.

CHEF'S SELECTION OF SLICED FRUIT

CHEESE & FRUIT PLATTER

VEGETABLE PLATTER

CHEF'S SELECTION OF FRESH VEGETABLES
Served with Ranch Dressing

ALL DAY DRINK PACKAGE

(for groups 10 or more)

MORNING, MID-MORNING & AFTERNOON REFRESH
INCLUDES:

REGULAR & DECAF COMMUNITY COFFEE
ASSORTED BIGELOW HOT TEAS
ASSORTED COCA-COLA DRINKS
BOTTLED WATER

BREAK PACKAGES

Minimum 20 guests.

THOUGHTFUL FOODS

VEGETABLE CRUDITE

House-Made Hummus & Ranch Dressing

MIXED NUTS

SLICED FRUIT

ASSORTED GRANOLA & PROTEIN BARS

SWEET TOOTH

ASSORTED COOKIES

GHIRARDELLI DOUBLE CHOCOLATE BROWNIES

RICE KRISPIE TREATS (GF)

ASSORTED CHEESECAKES

THE MARLOW'S INTERMISSION

SMOKED TROUT DIP

House-Made Wheat Thins

MARINATED OLIVES

MARLOW'S CRACKER JACKS

KETTLE CHIPS

Gorgonzola Dressing

NORTHLAKE 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



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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

TOLLHOUSE PIE

CREATE YOUR OWN DELI BUFFET

Minimum 20 guests.

SELECT DELI MEATS & CHEESES

Black Forrest Ham, Roasted Turkey Breast,
Salami and Roast Beef

Cheddar, Swiss and Provolone Cheeses

TOPPINGS: Lettuce, Tomato, Onion, Banana
Peppers, Mayonnaise, Mustards & Dill Pickle Chips

ASSORTED SLICED BREADS



HOUSE SALAD

Cucumber, Tomato, Radish,
Sesame Honey Lime Dressing

MEDITERRANEAN PASTA SALAD

Olives, Cucumber, Tomato, Feta,
Sweet Herb Red Wine Dressing

HOUSE-MADE CHIPS

FRESHLY BAKED COOKIES & GHIRARDELLI DOUBLE CHOCOLATE BROWNIES

PLATED LUNCH

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

STARTERS Choose 1.

HOUSE SALAD

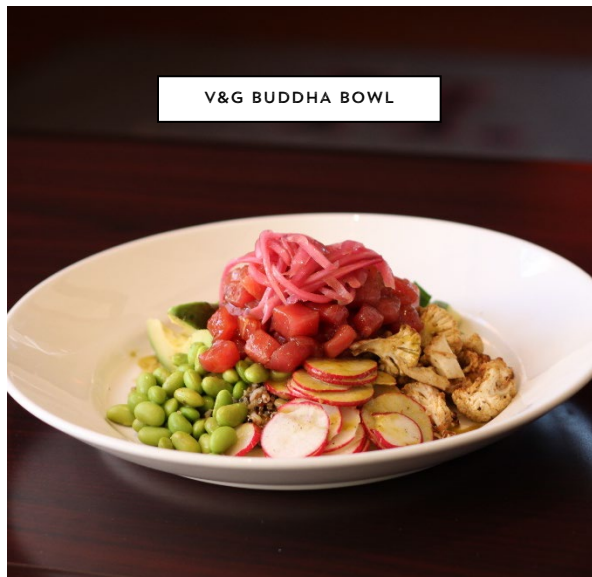
Mixed Greens, Tomato, Cucumber, Radish,
Sesame Honey Lime Dressing

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 2.

GRILLED CHICKEN STACK

Make it Vegetarian: Substitute w/ Portabella Mushroom
Cauliflower Purée, Brussel Sprouts, Green Beans, Shiitake,
Roast Chicken Jus

PRIME RIB CHIMMI CHURRI CHEESESTEAK

Lettuce, Tomato, Provolone, Cuban Roll

GRILLED ATLANTIC SALMON

Jumbo Pearl Cous Cous, Tuscan Kale, Grapes,
Toasted Almonds, Red Wine Reduction

CHICKEN PANINI

Prestige Farms Grilled Chicken, Arugula, Tomato,
Provolone Basil Aioli, Herb Focaccia

FISH TACOS

Make it Vegetarian: Substitute w/ Roasted Cauliflower
Blackened Mahi Mahi, Red Cabbage & Jicama Slaw, Black
Bean Corn Salsa, Smoked Chili Cream, Warm Corn Tortillas

V&G BUDDHA BOWLS (Vegetarian)

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

DESSERT Choose 1.

WARM CHOCOLATE CAKE

APPLE & SALTED CARAMEL GALETTE

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULÉE

KEY LIME PIE

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 CENTER CUT FILET +2

Red Wine Demi Reduction

GRILLED ATLANTIC SALMON

Red Wine Butter Sauce

PUMPKIN CRUSTED TRIGGER FISH

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)



SIDES Choose 2.

CAULIFLOWER PUREE, BRUSSEL
SPROUTS, GREEN BEANS, SHIITAKE

BASMATI RICE PILAF - SHAVED
BROCCOLI AND ROASTED CARROTS

JALAPENO CORN GRITS

CRISPY SMASHED POTATOES

TINY GREEN BEANS

GRILLED JUMBO ASPARAGUS

ROASTED BRUSSEL SPROUTS

BROCCOLI & SHITAKE CASSEROLE

DESSERT Choose 1.

WARM CHOCOLATE CAKE

APPLE & SALTED CARAMEL GALETTE

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULÉE

KEY LIME PIE

ENHANCEMENTS

ADD SALAD OR SOUP
ADDITIONAL ENTRÉE
ADDITIONAL SIDE
ADDITIONAL DESSERT
ADD BREAD & BUTTER

HOR D'OEUVRES

Serves 20.

BEEF & LAMB

MINI BEEF SLIDERS

Cheese & Tomato Bacon Jam

LAMB MEATBALLS

Fresh Herbs & Curry Aioli

PIGS IN A BLANKET Beef Hot Dogs

Puff Pastry w/ Wasabi Honey Mustard

CUMIN SPICED LAMB SKEWER

Tzatziki Sauce

BEEF SATAY

Chimichurri

STEAK TOSTADA

Avocado Crème, Cotija Cheese

POULTRY

CHICKEN EMPANADAS

Spanish Spices, Smoked Chili Cream

LEMON TERRAGON CHICKEN SALAD

Puff Pastry

TURKEY MEATBALLS

Tomato Bacon Jam

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

STEAMED PORK POT STICKERS

Sweet Chili Sauce

SAUSAGE STUFFED MUSHROOMS

Cheddar, Leeks

PROSCUITTO WRAPPED ASPARAGUS

Balsamic Glaze

PETIT PORK CARNITAS SOPE

Chipotle BBQ, Queso Fresco, Pickled Red Cabbage

PASTRAMI EGG ROLLS

House-Cured Pastrami, Swiss Cheese,

Smoked Chili Cream

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

PAN SEARED SEA SCALLOPS

Butternut Squash Purée, Sage Cider Cream

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

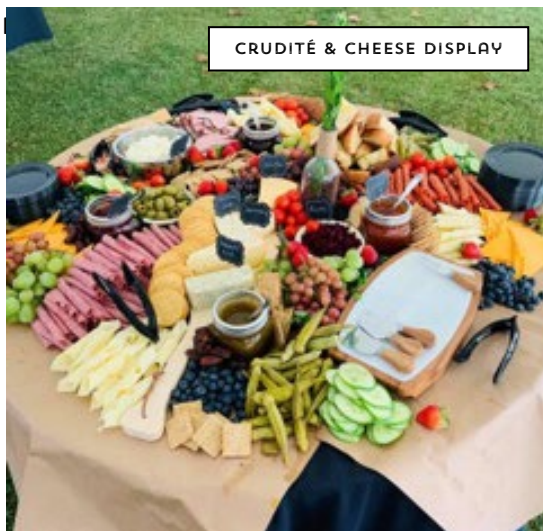
ROASTED GARLIC HUMMUS, BABA
GANOUSH & TZATZIKI
Toasted Pita Chips, Feta Cheese,
Marinated Olives & Assorted Veggies

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

Add Chicken, Shrimp, or Beef

- 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

Add Chicken, Shrimp, or Beef

- 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

Add Shredded Chicken, Shredded Pork, or Shredded Beef

- 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 CENTER CUT FILET

Red Wine Demi Reduction

GRILLED ATLANTIC SALMON

Red Wine Butter Sauce

PUMPKIN CRUSTED TRIGGER FISH

Tomato Beurre Blanc

SHRIMP & GRITS

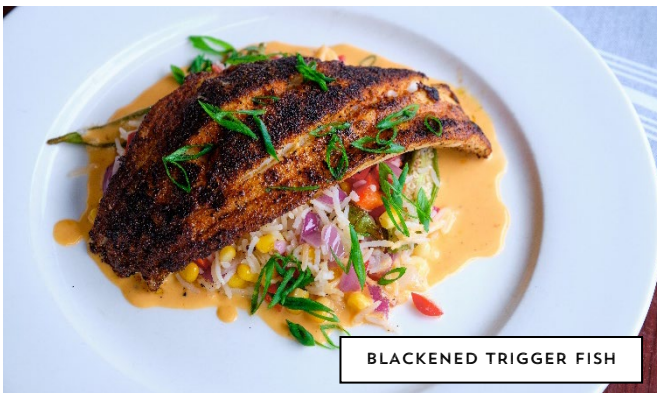
White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

SHORT RIB

Slow Braised in a Red Wine Shallot Reduction

VEGETARIAN BOLOGNESE

Stewed Forest Mushrooms & Red Lentils



SIDES Choose 2.

CAULIFLOWER PUREE, BRUSSEL SPROUTS, GREEN BEANS, SHIITAKE

BASMATI RICE PILAF - SHAVED BROCCOLI AND ROASTED CARROTS

JALAPENO CORN GRITS

CRISPY SMASHED POTATOES

TINY GREEN BEANS

GRILLED JUMBO ASPARAGUS

ROASTED BRUSSEL SPROUTS

BROCCOLI & SHITAKE CASSEROLE

DESSERT Choose 1.

WARM CHOCOLATE CAKE

APPLE & SALTED CARAMEL GALETTE

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULEE

KEY LIME PIE

ENHANCEMENTS

ADD SALAD OR SOUP
ADDITIONAL ENTRÉE
ADDITIONAL SIDE
ADDITIONAL DESSERT
ADD BREAD & BUTTER

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

CHICKEN MILANESE

Whipped Ricotta, Arugula, Shaved Parmesan, Lemonette Vinaigrette

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

PUMPKIN CRUSTED TRIGGER FISH

Toasted Pumpkin Seed, Basmati Rice, Roast Carrot, Broccoli, Tomato Beurre Blanc

GRILLED ATLANTIC SALMON

Jumbo Pearl Cous Cous, Tuscan Kale, Grapes, Toasted Almonds, Red Wine Reduction

NOLA RED FISH

Blackened Red Fish, 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

VEGGIE

CAULIFLOWER STEAKS

& CHIMMI CHURRI SAUCE *(Vegan)*
White Bean Puree, Roasted Forest Mushrooms

SHAKSHUKA

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

CLASSIC PORCINI PAPPARDELLE

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

BOLOGNESE *(Vegan)*

Stewed Forest Mushrooms & Red Lentils

DESSERTS

Choose 1.

SEASONAL FRESH FRUIT GALETTE

Vanilla Bean Whipped Cream

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

APPLE CRUMBLE

Salted Caramel Whipped Cream

KEY LIME PIE

Graham Cracker, Whipped Cream, Almond & Coconut Trifle

DESSERT SELECTIONS

MINIATURE DESSERTS 24 pieces.

GHIRARDELLI DOUBLE CHOCOLATE BROWNIES
TIRAMISU PARFAIT
TOLLHOUSE PIES
CHOCOLATE POT DE CRÈME
MINI LEMON DROP CAKES
SEASONAL FRUIT TARTLETS
STRAWBERRY SHORTCAKES

PLATED DESSERTS

SEASONAL FRESH FRUIT GALETTE
Vanilla Bean Whipped Cream

NY CHEESECAKE
Seasonal Fruit Topping

WARM CHOCOLATE CAKE
Goopy Chocolate Center

VANILLA BEAN CRÈME BRULEE
Toasted Sugar

TRES LECHES CAKE
RumChata Cream, Coffee Cookie Crumble

APPLE CRUMBLE
Salted Caramel Whipped Cream

KEY LIME PIE
Graham Cracker, Whipped Cream, Almond & Coconut Trifle

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

