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**Marlow's  
Tavern™**

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**SPECIAL EVENTS MENU**

# BREAKFAST A LA CARTE

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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

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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

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## 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

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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

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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

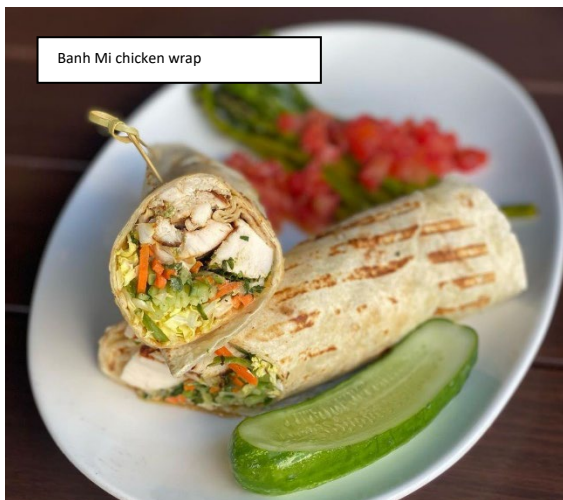
All White Meat Chicken, Peppers, Lemon, Herbed Aioli, Lettuce, Tomato, Croissant

### 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

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## Dessert Choose 1.

### GHIRARDELLI DOUBLE CHOCOLATE BROWNIES

### FRESHLY BAKED COOKIES

### RICE KRISPY TREATS GF

### KEY LIME pie

### TOLLHOUSE PIE

# CREATE YOUR OWN DELI BUFFET

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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

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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

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## 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 Chilean Sea Bass, 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)

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## DESSERT Choose 1.

### WARM CHOCOLATE CAKE

### WARM BERRY CRUMBLE

### 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

### scallion crusted TRIGGER FISH

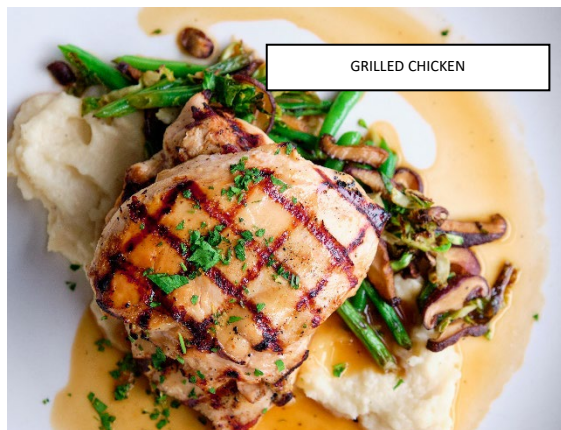
Tomato Beurre Blanc

### 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



## 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 BRUSSELS SPROUTS

BASMATI FRIED RICE

## DESSERT Choose 1.

WARM CHOCOLATE CAKE

WARM BERRY 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

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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

### PROSCIUTTO 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

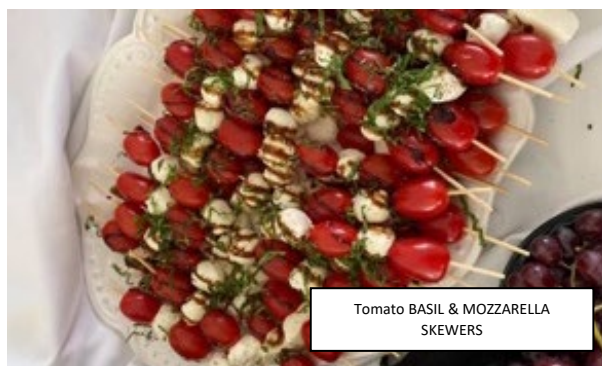
Hawaiian-Style Ahi Tuna, Avocado, Teriyaki Sauce  
on a Crispy Wonton

### 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. | Extra Choice +\$5 pp

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

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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

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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 Breadcrumbs

\$150 CHEF'S ATTENDANT FEE.

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

# DINNER BUFFET

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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

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## ENTREES Choose 2.

### GRILLED CHICKEN

Roast Chicken Jus

### GRILLED CENTER CUT FILET

Red Wine Demi Reduction

### GRILLED ATLANTIC SALMON

Red Wine Butter Sauce

### SCALLION CRUSTED TRIGGER FISH

Tomato Beurre Blanc

### SHRIMP & GRITS

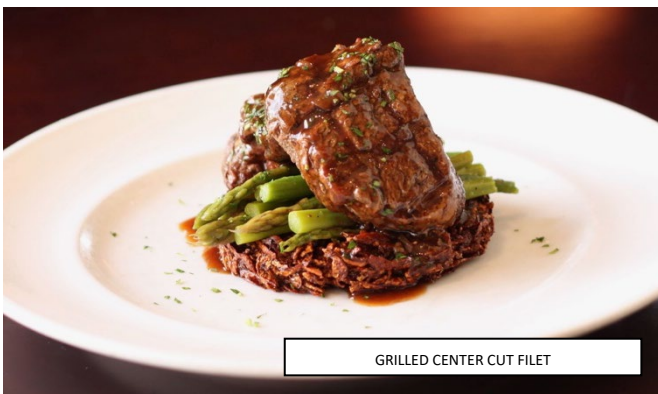
White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

### SHORT RIB

Slow Braised in a Red Wine Shallot Reduction

### VEGETARIAN BOLOGNESE

Stewed Forest Mushrooms & Red Lentils



GRILLED CENTER CUT FILET

## 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

BASMATI FRIED RICE

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## DESSERT Choose 1.

WARM CHOCOLATE CAKE

WARM BERRY CRUMBLE

CHOCOLATE POT DE CRÈME

VANILLA BEAN CRÈME BRULEE

KEY LIME PIE

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## ENHANCEMENTS

ADD SALAD OR SOUP +\$5 pp

ADDITIONAL ENTRÉE +\$10 pp

ADDITIONAL SIDE +\$5 pp

ADDITIONAL DESSERT +\$5 pp

ADD BREAD & BUTTER +3 pp

# DESIGN YOUR OWN PLATED DINNER

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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

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## 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

### 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

SCALLION CRUSTED TRIGGER FISH  
Basmati Fried Rice, Kung Pao Green Beans,  
Thai Sweet Chili Sauce

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

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## DESSERTS

Choose 1.

WARM BERRY CRUMBLE  
Blueberry, Strawberry, Buttery Crust,  
Hazelnut Crumble, Crème Anglaise

NY CHEESECAKE  
Seasonal Fruit Topping

WARM CHOCOLATE CAKE  
Goopy Chocolate Center

VANILLA BEAN CRÈME BRULEE  
Toasted Sugar

TRES LECHE 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

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## 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

### WARM BERRY CRUMBLE

Blueberry, Strawberry, Buttery Crust,  
Hazelnut Crumble, Crème Anglaise

### 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

### KEY LIME PIE

Graham Cracker, Whipped Cream, Almond & Coconut Trifle

### CHOCOLATE POT DE CREME

Whipped Cream, Chocolate Chip Cookie

## 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

