



MARROW

private chefs

Event Catering

MARROWPRIVATECHEFS.COM

850.280.4319

Ready for the tour?

In this look book you'll find a small taste of our catering options - just a few favorites of our previous guests.

As you go through, keep in mind that, with Marrow Catering, everything is 100% customizable. Our goal is to tailor each menu and event specifically to the group we are preparing it for, so what you'll find below is just to give you a place to start.

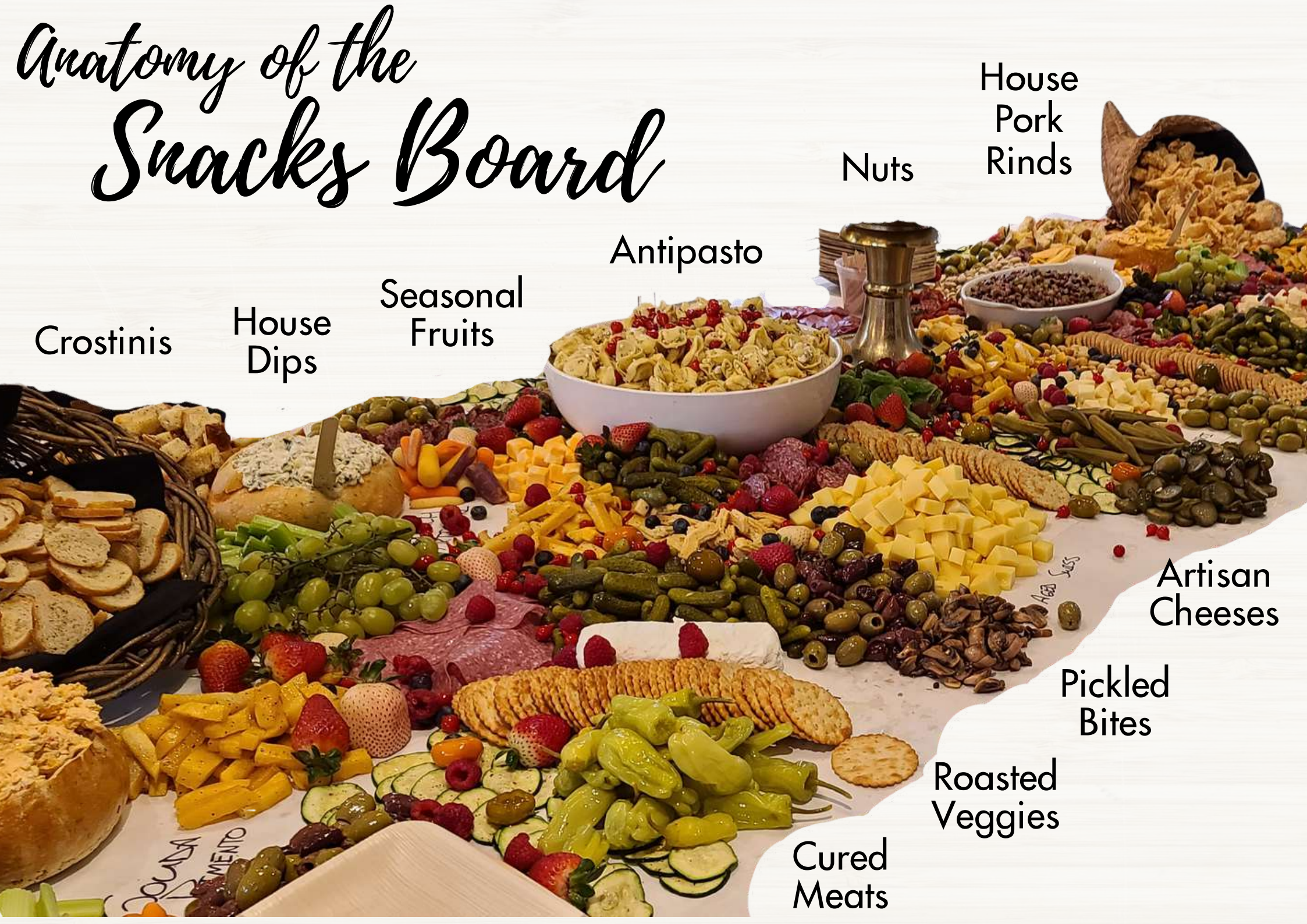
We'll make the meal, but we need your help to make it a memory.



Snacks



Anatomy of the Snacks Board



Crostinis

House
Dips

Seasonal
Fruits

Antipasto

Nuts

House
Pork
Rinds

Artisan
Cheeses

Pickled
Bites

Roasted
Veggies

Cured
Meats

Hors D'oeuvres

TOGARASHI TUNA WONTONS
WASABI GUACAMOLE | GINGER SOY



PORK BELLY S'MORE
CHOCOLATE MOLE | MARSHMALLOW
| GRAHAM CRACKER



CORNBREAD CRABCAKES
RAVIGOTE |SCALLION



SMOKED DUCK CANAPE
BLEU CHEESE MOUSE | FIG JAM



FLANK STEAK FLATBREAD
GORGONZOLA | ARUGULA
PICKLED RED ONION



Hors D'oeuvres

OXTAIL MARMALADE
CROSTINI | WHIPPED MARROW



BRISKET TACOS
COTIJA | CILANTRO CREAM



BRUSCHETTA
FIRE ROASTED TOMATOES
CUCUMBER CUP | BALSAMIC



BBQ SHRIMP & GRITS
CRISPY OKRA DUST



STUFFED MUSHROOM
BOURSIN CHEESE
ROASTED GARLIC CARMEL



Hors D'oeuvres

PROSCIUTTO MELON CANAPES
FETA MOUSSE | HONEY GRANULES



KIMCHI SHRIMP WONTONS
QUICK PICKLED CUCUMBER
SCALLION | SESAME



FRENCHED CHICKEN WINGS
ALABAMA WHITE BBQ



BRAISED MEATBALL
CHILI APPLE GLAZE



WATERMELON SALAD CUPS
CUCUMBER | FETA | BASIL
BALSAMIC REDUCTION





Chilled Seafood







Plated Dishes



SOME ITEMS SUBJECT TO
SEASONAL AVAILABILITY



Seared Scallop

RED BEET PUREE
FRIED GOLDEN BEET
SALT HERBS



Pork Belly

CHIPOTLE ROMESCO
BLOOD ORANGE JUS
PORK RIND DUST

Roasted Duck Breast Salad

ESCAROLE
SMOKED BLEU CHEESE
WALNUT
APPLE WINE





Short Rib

PUMPKIN RISOTTO
TOASTED ASPARAGUS
TAWNY PORT REDUX

Grilled Grouper

BEEF RISOTTO
BROCCOLINI
SQUASH CHOW CHOW



Watermelon Caprese

TOMATO | BASIL
MOZZARELLA
BALSAMIC REDUCTION





Fuji Apples Salad

APPLEWOOD BACON
TOASTED PECAN
GOAT CHEESE
ORANGE VINAIGRETTE



Kurobuta Pork Chop

RUTABAGA MASH
COLLARD GREENS
LEMONGRASS GINGER



Surf 'n' Turf

FILET MIGNON
MAINE LOBSTER TAIL
CHOICE OF SIDES



Harvest Shrimp Bisque

SWEET POTATO
BUTTERNUT SQUASH
RED PEPPER COULIS



Roasted Beet Carpaccio

CORRIANDER YOGURT
LEMON OLIVE OIL
PARSLEY | PISTACHIO

Lobster Gnocchi

MOREL MUSHROOM
PARMESAN SUNCHOKE
SMOKED TOMATO



Roasted Root Veg Salad

PARSNIP | RUTABAGA
GOAT CHEESE WHIP
BACON | CRANBERRY
PECAN PIE VIN



Tuna Tataki

SEAWEED SALAD
SRIRACHA GINGER
WASABI PEA CRUMB



Herb Crusted Lamb Chop

WARM POTATO SALAD
ARUGULA
SHALLOT MINT VIN



Buffet Options



Salads

FUJI APPLES

APPLEWOOD BACON | CRAISINS
GOAT CHEESE | TOASTED PECANS
ORANGE VINAIGRETTE

CLASSIC CAESAR

ROMAINE | PARMESAN | CROUTONS

FROM THE GARDEN

TOMATOES | CUCUMBER
RED ONION | FETA | CROUTONS
LEMON VINAIGRETTE

CURRENT FEATURE

ASK US ABOUT OUR FEATURED
GREENS OF THE SEASON







Entrees

SMOKED BEEF TENDERLOIN
HORSERADISH CHANTILLY CREAM

PAN SEARED GULF GROUPE
SWEET CORN RELISH

ROASTED PORK LOIN
PEACH BOURBON CHUTNEY

LAND & SEA PASTA
SHRIMP | SAUSAGE | CHICKEN | LOBSTER
VEGGIES | SMOKED TOMATO CREAM SAUCE

SLOW BRAISED CHICKEN THIGHS
MUSHROOMS | PEAS | JUS

OVEN BAKED WILD SALMON
DILL CREMA



EXIT

EXIT



Sides

GOLDEN MASHED POTATOES

GARLIC & FRESH HERB RICE

FIVE CHEESE GRITS

HERB ROASTED FINGERLINGS

ORANGE GLAZED BRUSSEL
SPROUTS

ROASTED JUMBO ASPARAGUS

GRILLED VEGETABLE DISPLAY

SAUTED GREEN BEANS

ROASTED ROOT VEG MEDLEY

SOUTHERN SUCCOTASH







Sweets

MARROW DESSERT BAR

HELLO DOLLIES | LEMON BARS | ROCKY ROAD
BITES | KEY LIME PIE BITES | BROWNIES

CREME BRULEE

CHEESECAKE PARFAITS

FRESH BERRIES | GRAN MARNIER REDUCTION

FLOURLESS CHOCOLATE TORTE

SEASONAL BREAD PUDDING

VANILLA ANGLAISE

BLONDIE SUNDAE

SOCO PEACH CHUTNEY | VANILLA ICE CREAM
WALNUT CRUMBLE | SALTED CARAMEL







Delivery Meals

Shrimp Boil

CAJUN BOILED GULF
SHRIMP

CORN & POTATOES

SAUSAGE &
MUSHROOMS

BRUSSEL SPROUTS &
PINEAPPLE

COCKTAIL & REMOULADE

TOMATO & CUCUMBER
SALAD

KEY LIME PIE

Tex Mex Tacos

CHICKEN & BARBACOA BEEF

CHIPS, SALSA & GUACAMOLE

REFRIED BEANS & SPANISH RICE

SAUTEED PEPPERS & ONIONS

COTIJA & SHREDDED CHEESE

JALAPENOS & SOUR CREAM

CHOP SALAD WITH AGAVE LIME
VIN

DULCE DE LECHE BREAD PUDDING

BBQ

PULLED PORK &
SMOKED CHICKEN

PANHANDLE
POTATO SALAD

DUCK FAT MAC'N'CHEESE

TANGY COLESLAW

BREAD & PICKLES

HONK SAUCE &
WHITE BBQ

BANANA PUDDIN'



ALL THATS LEFT IS TO ADD IN YOUR
IMAGINATION. CALL OR EMAIL US TO
START PLANNING YOUR PERFECT EVENT.

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