

MARROW

private chefs

Event Catering

MARROWPRIVATECHEFS.COM
850.280.4319

Hey there!



Find below just a taste of the possibilities
and options with the chefs at Marrow...



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 CARAMEL



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





SMOKED
FISH
DIP

CEVICHE

QUICK
PICKLED
SHRIMP



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





Watermelon Caprese

TOMATO | BASIL
MOZZARELLA
BALSAMIC REDUX



Short Rib

PUMPKIN RISOTTO
TOASTED ASPARAGUS
TAWNY PORT REDUX



Grilled Grouper

BEET RISOTTO
BROCCOLINI
SQUASH CHOW CHOW

Cornbread Crab Cake

BUTTERMILK SOUP
CELERY GREENS



Surf 'n' Turf

FILET MIGNON
MAINE LOBSTER TAIL
CHOICE OF SIDES



Fuji Apples Salad

APPLEWOOD BACON
TOASTED PECAN
GOAT CHEESE
ORANGE VINAIGRETTE





Roasted Beet Napoleon

ARUGULA | PECAN
GOAT CHEESE
CITRUS BACON VIN



Harvest Shrimp Bisque

SWEET POTATO
BUTTERNUT SQUASH
RED PEPPER COULIS



Lobster Gnocchi

MOREL MUSHROOM
PARMESAN SUNCHOKE
SMOKED TOMATO



Cornbread Crab Cake

BUTTERMILK SOUP
CELERY GREENS



Tuna Tataki

SEAWEED SALAD
SRIRACHA GINGER
WASABI PEA CRUMB



Roasted Root Veg Salad

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



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 | TURTLE
SQUARES | KEY LIME PIE BITES | BROWNIES

CREME BRULEE

CHEESECAKE PARFAITS

FRESH BERRIES | GRAN MARNIER REDUCTION

CHOCOLATE POT DU CREME

BUTTERSCOTCH BREAD PUDDING

VANILLA ANGLAISE

DEEP SOUTH SHORTCAKE

STRAWBERRIES | BIRTHDAY CAKE CROUTONS
BANANA PUDDING | HONEY GRANULES





Chocolate Turtles

Key Lime Pie

Hello Dollies

Brownies

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

SAUTED 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'

Breakfast

BACON & SAUSAGE

HOUSE MADE FRITTATA

FRESH FRUIT

HASH BROWN CASSEROLE

MUFFINS & PASTRIES

FRENCH TOAST BITES

BISCUITS & CHORIZO GRAVY

AVOCADO TOAST BAR

The End

BUT REALLY ONLY THE BEGINNING...

CONTACT US TODAY TO START
DESIGNING YOUR EVENT!

MARROWPRIVATECHEFS.COM