

M.

Marlow's
Tavern™

Lee Vista

GROUP DINING MENU

Offsite Catering Options • Customized Menus
Indoor & Outdoor Dining • Private & Semi-Private Spaces



-Reserve Your Event With Us-

6889 Eagle Watch Drive

Orlando, FL 32828 (407)-985-2381

Jason Lacy, jlacy@metzcorp.com

Private Dining Spaces

	Partial Patio 1 3 HRS	Partial Patio 2 3 HRS	Private Patio 3 HRS	Private Bar 3 HRS	Half Tavern 4 HRS	Full Tavern 5 HRS
SUNDAY - TUESDAY LUNCH	\$725	\$975	\$1,500	\$1,300	\$3,200	\$5,500
SUNDAY - TUESDAY DINNER	\$900	\$1,200	\$1,700	\$1,400	\$3,700	\$7,000
WEDNESDAY - THURSDAY LUNCH	\$1,100	\$1,500	\$1,900	\$1,800	\$4,200	\$8,000
WEDNESDAY - THURSDAY DINNER	\$1,300	\$1,700	\$2,300	\$2,300	\$5,300	\$10,000
FRIDAY - SATURDAY LUNCH	\$1,500	\$1,900	\$2,775	\$2,500	\$6,450	\$12,000
FRIDAY - SATURDAY DINNER	\$1,800	\$2,400	\$3,500	\$3,500	\$7,550	\$14,000

Partial Patio 1 : High and Low Tables
Seats 34

Partial Patio 2 : High and Low Tables
Seats 44

Private Patio :
High and Low Tables, Outside Bar
Seats 62

Private Bar Area :
High and Low Tables, Inside Bar
Seats 44

Half Tavern : Private Bar Area and Full Patio
Seats 106

Full Tavern
Seats 177

MINIMUM PRICING IS BASED ON COMBINED FOOD AND BEVERAGE SALES BEFORE TAX & GRATUITY

PRICING IS SUBJECT TO CHANGE IF GUEST COUNT EXCEEDS SEATED MINIMUM

PRICING IS SUBJECT TO CHANGE BASED ON SEASON

M.

Marlow's
Tavern™

“LUNCH AT THE TAVERN”

START | SNACK | SHARE

(SELECT ONE FOR THE TABLE)

ASPARAGUS FRIES

PARMESAN TRUFFLE FRIES

TAVERN FAVORITES

(Select Two)

TAVERN SALAD

CLASSIC CAESAR

TAVERN BURGER

GRILLED CHICKEN SANDWICH

VERY VEGGIE BURGER

ALL OPTIONS SERVED WITH
GUESTS CHOICE OF FRESH FRUIT OR TAVERN FRIES

COFFEE, TEA AND SOFT DRINKS INCLUDED IN MENU PRICE

\$25 PER PERSON

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"MEET ME AT MARLOW'S"

START | SNACK | SHARE

(SELECT ONE FOR THE TABLE)

J.T.'S KETTLE CHIPS
TAVERN HUMMUS

TAVERN FAVORITES

(Select Three)

"INFAMOUS" FISH TACOS
CHICKEN PANINI
SEASONAL GRILLED CHICKEN SALAD
BLACK & BLUE STEAK SALAD
BLACK & BLUE BURGER
V&G BUDDHA BOWL

SANDWICH OPTIONS SERVED WITH
GUESTS CHOICE OF FRESH FRUIT OR TAVERN FRIES

SWEET STUFF

CHEF'S SEASONAL SELECTION

COFFEE, TEA AND SOFT DRINKS INCLUDED IN MENU PRICE

\$35 PER PERSON

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**Marlow's
Tavern™**

"SOON TO BE CLASSIC"

START | SNACK | SHARE
(SELECT ONE FOR THE TABLE)

TAVERN WINGS
FIRE CRACKER SHRIMP
SHRIMP & CRAB NACHOS
TAVERN HUMMUS

CRISP | COOL SALADS | SOUP
(SELECT ONE)
TAVERN SALAD
CAESAR SALAD
SOUP OF THE DAY

TAVERN FAVORITES
(Select Three)
PRIME RIB FRENCH DIP
BLACK & BLUE STEAK SALAD
TUNA SALAD
ROYAL WITH CHEESE
SHRIMP & GRITS
GRILLED CHICKEN STACK
GRILLED ATLANTIC SALMON

SANDWICH OPTIONS SERVED WITH
GUESTS CHOICE OF FRESH FRUIT OR TAVERN FRIES

SWEET STUFF
CHEF'S SEASONAL SELECTION

COFFEE, TEA AND SOFT DRINKS INCLUDED IN MENU PRICE

\$50 PER PERSON

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**Marlow's
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"KICK IT UP A NOTCH"

START | SNACK | SHARE

(SELECT ONE FOR THE TABLE)

AHI TUNA POKE

TAVERN HUMMUS

JUMBO LUMP CRAB CAKE

TAVERN WINGS

CRISP | COOL SALADS | SOUP

(SELECT ONE)

TAVERN SALAD

CAESAR SALAD

SOUP OF THE DAY

TAVERN FAVORITES

(Select Three)

SHRIMP & GRITS

FRESH SEASONAL FISH

CHICKEN MILANESE

CENTERCUT FILET

GRILLED ATLANTIC SALMON

V&G BUDDHA BOWL

SWEET STUFF

CHEF'S SEASONAL SELECTION

COFFEE, TEA AND SOFT DRINKS INCLUDED IN MENU PRICE

\$60 PER PERSON

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CHEF'S BUFFET DISPLAY

PLATTERS SERVE APPROXIMATELY 25 GUEST

BEEF / BURGER

- \$135** **MINI BEEF SLIDERS**
Cheese, Tomato Bacon Jam
\$10 for LTO & Pickle on side
- \$150** **BLACK & BLUE SLIDERS**
Gorgonzola Dressing, Bacon
\$10 for LTO & Pickle on side
- \$140** **MINI FRENCH DIP SLIDERS**
Prime Rib, Caramelized Onion, Swiss Cheese,
Horse Radish Aioli, AU JUS
- \$90** **PIGS IN A BLANKET**
Beef Hot Dogs, Puff Pastry, Wasabi Honey Mustard
- \$325** **SLICED TENDERLOIN**
Marinated & Grilled Medium
- \$370** **GRILLED CENTER CUT FILET**
Grilled Medium, Demi Glaze

PORK

- \$110** **JT KETTLE CHIPS**
Oven Baked Kettle Chips, Bacon,
Gorgonzola Dressing & Crumbles, Tomato, Scallions
- \$150** **BBQ PULLED PORK SLIDERS**
Slow Roasted Pulled Pork, Red Cabbage, Crispy Onions
- \$175** **CUBAN SANDWICH SLIDERS**
Mojo Roasted Pork, Ham,
Swiss Cheese, Mojo Sauce, Pickle
- \$150** **PULLED PORK TACOS**
Mojo Roasted Pork, Red Cabbage & Jicama Slaw
Black Bean & Corn Salsa, Smoked Chili Cream,
Warm Corn Tortilla
- \$225** **CAJUN CHICKEN AND SHRIMP**
Cajun Cream Sauce, Andouille Sausage, Penne Pasta
- \$200** **PROSCIUTTO & GRILLED ASPARAGUS**
Blanched Jumbo Asparagus, Balsamic Glaze

POULTRY

- \$90** **TURKEY MEATBALLS**
Tomato Bacon Jam
- \$140** **TAVERN WINGS**
Gorgonzola Dressing
- \$140** **ORLANDO HOT SLIDERS**
Fried Chicken Dusted in Orlando Hot,
Gorgonzola Dressing, Pickle Chip
\$10 for LTO & Pickle on side
- \$150** **GRILLED BUFFALO WRAPS**
Flour Tortilla, Jalapeno Jack Cheese,
Lettuce, Tomato, Buffalo & Ranch
- \$150** **BAHN MI WRAPS**
Flour Tortilla, Nappa Cabbage, Carrots, Kale,
Red Pepper, Fire Cracker Sauce, Sweet Chili
- \$145** **CHICKEN TACOS**
Blackened Chicken, Red Cabbage & Jicama Slaw
Black Bean & Corn Salsa, Smoked Chili Cream,
Warm Corn Tortilla
- \$170** **GRILLED ORGANIC CHICKEN**
Grilled Prestige Farms Chicken, Chicken Jus
- \$225** **CHICKEN FARFALLE PASTA**
Sautéed Spinach, Mushroom, Sweet Peas,
Farfalle, Pine Nuts, Sauce Velouté
- \$90** **CHICKEN QUESADILLA**
Jalapeño Jack Cheese, Onion & Peppers
Toasted Flour Tortilla
- \$145** **CHICKEN SALAD SLIDERS**
Creamy Chicken Salad, Celery & Onion, Lettuce,
Tomato

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CHEF'S BUFFET DISPLAY

PLATTERS SERVE APPROXIMATELY 25 GUEST

VEGETARIAN

- \$85 **TAVERN HUMMUS**
Olive Oil, Toasted Pita Bread
- \$75 **VEGETABLE CRUDITE**
Celery, Carrots, Broccoli, Cauliflower, Radish
- \$80 **SEASONAL BRUSCHETTA**
Tomato, Onion, Garlic,
Italian Herbs, Balsamic Glaze
- \$110 **CAPRESE SKEWERS**
Cherry Tomato, Mozzarella, Basil, Balsamic
Glaze
- \$135 **RED PEPPER & HUMMUS
WRAP**
Red Bell Pepper, Arugula, Hummus,
Avocado, Tortilla Wrap
- \$165 **V&G BOWL**
Seasonal Grains, Cucumber, Edamame, Radish
Tomato, Cauliflower, Avocado, Pickled Red
Onion
Seasonal Vinaigrette
- \$325 **VEGGIE BURGER SLIDERS**
Seasonal Veggie Burger, Apple Pepper Glaze
\$10 for LTO & Pickle on side
- \$140 **Seasonal Vegetable Pasta**
Summer Vegetables, Penne, Parmesan,
Italian Seasoning, Pomodoro Sauce
- \$90 **AHI TUNA POKE**
Avocado, Scallion, Poke Sauce, Wontons
- \$95 **SHRIMP & CRAB NACHOS**
Jalapeño, Jack Cheese, Tortilla
- \$70 **SMOKED SALMON BAGEL**
Mini Bagel, Pickled Onion, Whipped Cheese, Dill
- \$200 **"INFAMOUS" FISH TACOS**
Blackened Chilean Sea Bass, Red Cabbage & Jicama
Slaw
Black Bean & Corn Salsa, Smoked Chili Cream,
Warm Corn Tortilla
- \$90 **SHRIMP COCKTAIL**
Chilled Jumbo Shrimp, House Made Cocktail or Tartar
- \$240 **SHRIMP & GRITS**
Jalapeño Corn Grits, Saute Spinach, Tomato, Shallot
Roasted Tomato Buerre Blanc

SALAD

- FRUIT SALAD** \$75
Honey Dew, Cantelope, Grapes, Pineapple
- TAVERN SALAD** \$100
Field Greens, Radish, Tomato
Cucumber, Seasonal Vinaigrette
- CLASSIC CAESAR** \$100
Romaine, Tuscan Kale, Eggs,
Parmesan Cheese, Crumbled Croutons
- ASIAN SALAD** \$120
Field Greens, Kale, Napa Cabbage, Carrots,
Red Peppers, Tomato, Avocado, Edamame,
Cucumber
Miso Soy Vinaigrette, Poke Sauce, Wontons
- TORTILLA SALAD** \$115
Cucumber, Black Bean Corn Salsa, Radish,
Avocado,
Pepper Jack, Seasonal Vinaigrette, Tortilla Strips
- HOUSE SALAD** \$100
Romaine, Tomato, Cucumber, Red Onion
White Cheddar, Ranch or Honey Mustard
- PASTA SALAD** \$140
Summer Vegetables, Parmesan, Italian Herbs,
Seasonal Vinaigrette

SEAFOOD

- GRILLED ATLANTIC SALMON** \$140
Buerre Blanc
- SEASONAL FRESH CATCH** \$215
Breaded & Pan Fried Trigger Fish, Buerre Blanc
- FIRE CRACKER SHRIMP** \$120
Tempura Shrimp, Carrots, Cilantro,
Roasted Peanuts, Sweet Chili & Fire Cracker Sauce
- MINI CRAB CAKES** \$325
Blue Crab, Old Bay, Arugula, Grapefruit,
Pickled Red Onion, Horseradish Aioli
- SMOKED TROUT DIP** \$120
Olive Oil, Horseradish, Parsley, House Made Wheat Thins
- Sautee Shrimp** \$120
Compound Herb Butter

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CHEF'S SIDES AND SWEETS

PLATTERS SERVE APPROXIMATELY 25 GUEST

SIDE BARS

RICE PILAF	\$125
ROASTED POTATO	\$150
BROCCOLI	\$125
GRILLED ASPARAGUS	\$200
JALEPENO CORN GRITS	\$150
BAKED WHITE CHEDDAR MAC & CHEESE	\$200
GARLIC MASHED POTATOES	\$150
GREEN BEANS	\$175
VEGETABLE MEDELY Carrots, Califlower, Broccoli	\$175
TWICE BAKED POTATOES	\$200
SWEET JALEPENO CORN MUFFINS	\$75
TOASTED PITA BREAD	\$75
GARLIC BREAD	\$105

SWEET STUFF

CHOCOLATE CHIP COOKIES	\$30
WHITE MACADAMIA NUT COOKIES	\$50
TRIPLE CHOCOLATE BROWNIES	\$50
WARM CHOCOLATE CAKE	\$200
BOURBON BREAD PUDDING	\$150
WARM PECAN PIE	\$115
MINI CHEESE CAKES Add Fruit Compote +25	\$115
CREME BRULEE	\$175
COFFEE BUTTER CAKE	\$200
CHOCOLATE POTS DE CREME	\$200
SEASONAL GALETTE	\$105

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CHEF'S STATIONS

SPECIALTY STATIONS AVAILABLE WITH MINIMUM OF 35 GUEST
STATION ATTENDANT STARTING AT \$75

PLATTER STATION

ARTISAN CHEESE \$9pp

Chef's Selection of Imported & Domestic Assorted Cheeses,
Crackers & Red Grapes

MEDITERRANEAN \$8pp

Roasted Garlic Hummus, Baba Ganoush & Tzatzki
Toasted Pita Chips, Feta Cheese, Marinated Olives & Assorted
Veggies

SMOKED SALMON \$12pp

Cold or Hot Smoked Salmon,
Horseradish Cream, Chives, Capers,
Chopped Egg, Pickled Red Onions, Crackers & Crostini

SEAFOOD

Local Georgia Shrimp, Cams, Raw Shucked Oysters,
served on ice
Lemon, Cocktail Sauce, Mignonette, Crackers & Hot Sauce

MARKET PRICE

CARVING STATION

All carving stations include Artisan Rolls and Whipped Butter.

HERB-CRUSTED PRIME RIB \$22pp

Classic Au Jus & Creamy Horseradish

MARINATED BEEF TENDERLOIN \$25pp

Red Wine Demi, Horseradish Cream

SMOKED BRISKET \$19pp

Carolina Mustard BBQ, Jack Daniels Glaze

BOURBON & BROWN SUGAR SPIRAL HAM \$10pp

Dijonnaise, Jack Daniels Glaze

HERB-CRUSTED PORK LOIN \$12pp

Mustard Mojo, Chimichurri

SLOW SMOKED TURKEY BREAST \$10pp

Honey Mustard Dijonnaise

ACTION STATIONS

SOUTHERN STATION \$25 pp

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

POKE STATION \$22 pp

- AHI TUNA, SALMON
- White Rice, Brown Rice
- Edamame, Avocado, Carrots,
Radish, Cucumber,
Green Onions, Cilantro, Crispy Wontons
- Firecracker Sauce, Poke Sauce,
Truffle Ponzu Sauce, Sweet Chili Sauce

BAKED POTATO STATION \$14 PP

Chicken +\$6 pp, Shrimp +\$7 pp, Beef +\$8 pp

- BAKED IDAHO POTATO OR SWEET POTATO
- Applewood Smoked Bacon, Scallions,
Red Onions, Corn, Tomatoes
- Sharp Cheddar, White Cheddar, Pepper Jack
Cheese Sauce
- Horseradish, Sour Cream, Whipped Butter
- Crispy Onion Strings, Herb Toasted Bread
Crumbs

STIR FRY STATION \$15 pp

Chicken +\$6 pp, Shrimp +\$7 pp, Beef +\$8 pp

- PAD THAI, LO MEIN, WHITE RICE
- Broccoli, Carrots, Onions, Peppers,
Baby Corn, Cilantro, Lime Wedges, Peanuts
- Wontons & Soy Sauce & Chopsticks

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**\$35 / PERSON
FIRST 3 HOURS**

\$9 PER PERSON
FOR EACH ADDITIONAL HOUR

WINE

- CHOOSE 2 -

CHARDONNAY
PINOT GRIGIO
CABERNET
MOSCOTTO

BEER

- DRAFT -

BUD LIGHT
SHOCKTOP
YUENGLING

**\$45 / PERSON
FIRST 3 HOURS**

\$11 PER PERSON
FOR EACH ADDITIONAL HOUR

WINE

CHOOSE 3 VARIETALS
+ 1 SPARKLING

BEER

ALL 3 DOMESTIC DRAFTS
+ 1 IMPORT & + 1 CRAFT
DRAFT

SPIRITS

VODKA , GIN , RUM , TEQUILA , BOURBON

**\$55 / PERSON
FIRST 3 HOURS**

\$13 PER PERSON
FOR EACH ADDITIONAL HOUR

BEER

ALL DRAFT BEERS
+ 2 IMPORT & + 2 CRAFT

WINE

ALL 3 VARIETALS

SPIRITS

VODKA , GIN , RUM ,
TEQUILA , BOURBON

CRAFTED COCKTAILS

- CHOICE OF 2 -

MARLOW'S MARGARITA, MARLOW'S MOJITO,
RED OR WHITE SANGRIA + 2 PP , BLUE BERRY BUCK + 2 PP
SEASONAL MARGARITA + 3 PP , BLACK BERRY MOJITO + 3 PP
NEW FASHIONED + 5 PP , INFAMOUS MANHATTAN + 5 PP

**DRINK TICKET
\$7 / PERSON**

CABERNET, CHARDONNAY, 3 DOMESTIC DRAFTS
SMIRNOFF, BACARDI, BOODLES
JOSE CUERVO, OLD FORESTER, SEAGRAMS 7,

**DRINK TICKET
\$10 / PERSON**

SELECTION OF 5 ENTRY LEVEL WINES, ALL DRAFTS,
TITOS, BEEFEATER, CAPTAIN MORGAN
ALTOS SILVER, JACK DANIELS, JIM BEAM

ALL PACKAGES INCLUDE: WATER, TEA, COFFEE, SOFT DRINKS

TICKETS AND WRIST BANDS CAN BE PROVIDED FOR DRINK PACKAGES

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