

• BBQ MENU •

PULLED AND SAUCED PORK

\$12.75 PER POUND

Our smoked on the premises Boston Butt, pulled, sauced and panned.

SLICED SMOKED TURKEY BREAST

\$14.00 PER POUND

SMOKED BEEF BRISKET

\$15.00 PER POUND

SMOKED RIBS

FULL SLAB \$25.00 • HALF SLAB \$12.50

SMOKED CHICKEN SALAD

\$10.00 PER PINT

PIMENTO CHEESE

\$10.00 PER PINT

Choice of Bacon Horseradish, Jalapeño, and Pecan

BRUNSWICK STEW

\$7.00 PER PINT

SAUCE

\$7.00 PER PINT

SIDES

\$5.50 PER PINT

Your Choice: Mac & Cheese, Pub Beans, Black-eyed Peas & Rice, Cole Slaw

CORN BREAD

\$1.50 PER SQUARE

• ASIAN •

BLACK PEPPER CHICKEN

SERVES 12 • \$150.00

Fried white meat chicken chunks panned with a colorful mix of diced jalapeño, red bell pepper, shallots, carrot, and zucchini in Asian black pepper sauce with sake. Served with white rice

CHICKEN, PORK, SHRIMP, OR TOFU FRIED RICE

SERVES 12 • \$125.00

Shallots, garlic, scallions, peas, carrot, celery and egg

MONGOLIAN BEEF STRIPS

SERVES 12 • \$150.00

Spicy Mongolian Beef Strips. Served with white rice

FIRE CRACKER CHICKEN

SERVES 12 • \$150.00

Sweet with the right amount of spice. Served with white rice

CASHEW CHICKEN

SERVES 12 • \$150.00

Served with white rice

• MEXICAN •

MARINATED STEAK FAJITAS (SIRLOIN TIPS)

HALF PAN \$75.00

Panned with onion and pepper strips. Served with flour tortillas.

MARINATED CHICKEN FAJITAS

HALF PAN \$65.00

Panned with onion and pepper strips. Served with flour tortillas.

MARINATED SKIRT STEAK FAJITAS

HALF PAN \$149.00

Panned with onion and pepper strips. Served with flour tortillas.

PORK CARNITAS

Half Pan \$65.00

CHILI QUESO

\$12.95 PER PINT

BLACK BEAN SALSA

\$10.95 PER PINT

PICO

\$10.95 PER PINT

SALSA VERDE

10.95 PER PINT

SOUTHWESTERN EGGROLLS

\$3.00 EACH

SALMON VERDE

\$95.00

Our house smoked salmon cut into chunks, panned with onion and pepper strips and sauced with salsa Verde. Served with flour tortillas

MEXICAN RICE

HALF PAN \$24.00

MEXICAN JAMBALAYA

HALF PAN \$85.00

Rice, Chicken, Shrimp, Chorizo, red, green, and yellow peppers, onion, and tomatoes.

BLACK BEANS

HALF PAN \$24.00

PINTO BEANS

HALF PAN \$24.00

MEXICAN BRUSCHETTA

SERVES 8-10 • \$45.00

Tomato, garlic, jalapeño, red onion, lime, cilantro, salt and pepper Served with Crostini and Avocado Slice

MEXICAN CRAB DIP PLATTER

SERVES 8-10 • \$55.00

• INDIAN •

ALL INDIAN SELECTIONS SERVE 12

ROASTED CURRY SPICED CAULIFLOWER

\$45.00 • With dipping sauce

VEGETABLE KABOBS

\$45.00 • Mixed Vegetables served on skewers

SAMOSA

\$35.00 • Crisp turnovers stuffed with potatoes and green peas

HARIYALI TIKKI

\$25.00 • Potato and spinach patty

ALOO GOBHI MATAR

\$35.00 • Cauliflower and potatoes cooked with spices

ALOO BAINGAN

\$35.00 • Potatoes and eggplant cooked in traditional spices

ALOO BHINDI

\$35.00 • Potatoes and Okra cooked in traditional spices

ALOO CHANA

\$35.00 • Potato, and Chickpeas cooked in ghee, herbs, and spices

KADHAI MUSHROOM

\$35.00 • Mushroom sauteed with cubed onion and peppers

MUSHROOM SAAG

\$35.00 • Spinach with sauteed mushrooms

MAKAI KUMBH MASALA

\$35.00 • Mushroom and corn sauteed in a spicy tangy onion masala mix

MURGH TIKKA MASALA

\$45.00 • Grilled cubes of chicken cooked in creamy tomato and onion based sauce

CHICKEN CURRY

\$45.00 • Boneless chicken cooked in homestyle curry

CHICKEN KORMA

\$45.00 • Boneless chicken cooked with nuts, cream, and coconut milk with fresh herbs and spices

BHAGARI SHRIMP CURRY

\$55.00 • Shrimp cooked in Indian Style Curry

SHRIMP DOPIAZA

\$55.00 • Shrimp curry sauteed with onions and tomatoes

VEGETABLE BIRYANI

\$35.00 • Baked casserole of Basmati rice and vegetables

PEAS PULAO

\$35.00 • Basmati rice cooked with carrots and green peas

TAMARIND RICE

\$25.00 • Tangy rice cooked with tamarind and peanuts

LEMON RICE

\$25.00 • Tangy rice cooked with lemon and cashew nuts



MARION STREET
BISTRO & BREWHOUSE

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CATERING
OPTIONS

CHEF DEE AVERY SIMMONS

• HORS D'OEUVRES •

SPINACH DIP TRAY

SERVES 25 • \$75.00

Creamy house made spinach dip surrounded by grilled pita triangles

CHEESE AND CRACKER TRAY

SERVES 25 • \$75.00

Cheddar, pepper jack, provolone, spreadable garlic and herb cheese with assorted crackers

HUMMUS TRAY (VEGETARIAN)

SERVES 25 • \$75.00

Creamy hummus with grilled pita triangles, roasted red peppers, roasted garlic, Kalamata olives

BABA GANOUSH TRAY (VEGETARIAN)

SERVES 25 • \$75.00

Creamy roasted eggplant dip with grilled pita triangles, roasted red peppers, roasted garlic cloves, Kalamata olives

FRESH VEGETABLE TRAY (VEGETARIAN)

SERVES 25 • \$60.00

Fresh cold assortment of crisp vegetables served with cucumber dill dip

TORTILLA PIN WHEEL TRAY

SERVES 25 • \$75.00

Choice of Smoked fish dip, Jalapeño Pimento Cheese, Bacon Horseradish Pimento Cheese, Cranberry Harvest Chicken Salad Can be mixed on tray

FRENCH QUARTER DIP PLATTER

SERVES 25 • \$75.00

Garlic Cream Cheese topped with Sweet and Sour Dark Brown Sugar Pecans

SHRIMP COCKTAIL TRAY

SERVES 25 • MARKET PRICE

A beautiful arrangement of peeled chilled shrimp served with tangy cocktail sauce

ARTISAN CHEESE TRAYS

SERVES 25 • \$125

A selection of artisan cheeses served with crackers and assorted dried fruits, nuts, olives, and crackers

GRILLED VEGETABLE TRAY (VEGETARIAN)

SERVES 25 • \$80.00

Grilled seasonal vegetables with balsamic glaze served with pesto and grilled pita bread

CROSTINI DIP TRAY (VEGETARIAN)

SERVES 25 • \$75.00

Our creamy house made spinach dip and tomato basil bruschetta surrounded by crostini

ITALIAN CHICKEN SKEWERS

SERVES 25 • \$80.00

Roasted Italian herb white meat chicken chunks on skewers with marinara for dipping

MEATBALLS

SERVES 25 • \$80.00

Classic Marinara, Swedish, or BBQ

TENDERLOIN TIPS WITH BUTTERY CROSTINI

SERVES 25 • MARKET PRICE

Tender tips of beef served with creamy horseradish sauce and toasted buttery crostini

• CUBAN •

FRICASSEE DE POLLO

SERVES 12 • \$150.00

Our take on Cuban style chicken stew. White meat chicken marinated in sour orange then cooked with garlic, tomatoes, alcaparrado (pimento, capers, and green olives) with herbs de provence and peas. Served with white rice, black beans, and plantains or house salad

ARROZ CON POLLO (CHICKEN & YELLOW RICE)

SERVES 12 • \$150.00

Boneless white meat chicken, yellow rice, onion, green pepper, garlic, pimento, capers, green olives, and peas. Serves with black beans, plantains or house salad

ROPA VIEJA

SERVES 12 • \$150.00

The national dish of Cuba. Ropa Vieja means old clothes. Shredded spiced beef with peppers, onions, tomatoes and other seasoning vegetables that resembles a colorful heap of old clothes. Served with white rice, black beans, plantains or house salad.

PICADILLO (CUBAN HASH)

SERVES 12 • \$150.00

Beloved Cuban Comfort Food.

Seasoned ground beef with tomatoes, peppers, onions, capers, olives, raisins, and spices. Served with white rice, black beans, plantains or house salad.

POLLO ASSADO

SERVES 12 • \$150.00

Boneless Chicken marinated in a mixture of cumin, oregano, garlic, and citrus with added achiote paste then cooked and paned with jalapenos, onions, and chorizo. Served with black beans, white rice, plantains or house salad

MOJO ROASTED PORK

SERVES 12 • \$150.00

Boston Butt marinated in mojo and slow roasted, then sliced and paned with sliced onions, and mojo. Served with black beans, white rice, plantains or house salad

ARROZ CON GANDULES

SERVES 12 • \$50.00

Rice with pigeon peas

CONGRI

SERVES 12 • \$50.00

Rice mixed with black beans

ARROZ AMARILLO

SERVES 12 • \$50.00

Yellow Rice

ARROZ MORO

SERVES 12 • 50.00

Rice with red beans

SWEET PLANTAIN AND PICADILLO CASSEROLE

SERVES 12 • \$150.00

Our traditional picadillo layered with sweet mashed plantains and topped with cheese Served with white rice, black beans and house salad

• ITALIAN •

HOUSE MADE LASAGNA WITH MEAT SAUCE

HALF PAN 6 -10 \$60.00 • FULL PAN 20-24 \$120.00
Italian Sausage, high quality ground beef, ricotta cheese, mozzarella cheese and parmesan.

HOUSE MADE LASAGNA WITH CHEESE

HALF PAN 6 -10 \$50.00 • FULL PAN 20-24 \$100.00
Ricotta, Mozzarella, and Parmesan Cheese with Marinara

PENNE ALFREDO

HALF PAN 6 -10 \$50.00 • FULL PAN 20-24 \$100.00
Penne pasta with alfredo sauce and topped with mozzarella cheese

CHICKEN PENNE ALFREDO

HALF PAN 6-10 \$60.00 • FULL PAN 20-24 \$120.00
Penne pasta with white meat chicken and alfredo sauce topped with cheese

BAKED ZITI WITH MEAT SAUCE

HALF PAN 6-10 \$60.00 • FULL PAN 20 -24 \$120.00
Ziti with meat sauce, mozzarella, parmesan and ricotta cheeses and baked.

HOT OR MILD ITALIAN LINKS

HALF PAN 24 -28 PIECES SERVES 6-10 \$70.00
FULL PAN 50-60 PIECES SERVES 20-24 \$140.00
Sausages cut in half and served in meat sauce with penne

ITALIAN PASTA SALAD

HALF PAN 10-15 \$45.00 • FULL PAN 15-30 \$90.00
Spiral pasta, roasted red peppers, red onion, artichoke hearts, green bell pepper, salami, black olives, shallots, mozzarella, and grape tomato, with Italian dressing and herbs.

ROASTED CAPONATA TRAY (VEGETARIAN)

SERVES 8-10 • \$45.00 • AS PASTA SALAD \$55.00
Cold Italian Eggplant Salad served with crostini.

TOASTED CROSTINI WITH BRUSCHETTA (VEGETARIAN)

SERVES 8-10 • \$45.00

Diced tomatoes, shallots, fresh garlic, parsley and basil

EGGPLANT PARMESAN (VEGETARIAN)

HALF PAN 6-10 \$50.00 • FULL PAN 20-24 \$100.00

ANTIPASTO SALAD

10 -15 HALF PAN \$35.00 • 15-20 FULL PAN \$70.00
Our House Salad topped with pepperoni, capicola, provolone, and black olives with house Italian dressing cups House salad comes with grape tomatoes, red onion, and cucumber.

REGULAR HOUSE SALAD

10-15 HALF PAN \$25.00 • 15-20 FULL PAN \$50.00
Artisan Mixed lettuce, grape tomato, red onion, and cucumber with croutons. Comes with mixed dressing cups

• GREEK •

GREEK SALAD (VEGETARIAN)

10-15 HALF PAN \$32.00 • 15-30 FULL PAN \$64.00
Tomatoes, cucumber, red and yellow bell peppers, Kalamata olives, red onion, romaine lettuce, chopped fresh parsley, chick peas, and feta cheese with house Greek dressing, and pepperoncini.

GREEK PASTA SALAD (VEGETARIAN)

10-15 HALF PAN \$35.00 • WITH ADDED MEAT 45.00
15-30 FULL PAN \$70.00 • WITH ADDED MEAT 80.00
CAN ADD SHRIMP OR CHICKEN

Spiral Pasta, tomatoes, cucumber, red and yellow peppers, Kalamata olives, red onion, chopped fresh parsley, chick peas, feta cheese and pepperoncini with house made Greek dressing.

SPANAKOPITA (VEGETARIAN)

10-15 HALF PAN \$50.00 • 15-30 FULL PAN \$100.00
Greek Spinach Pie. Crispy phyllo pie filled with a soft spinach feta mixture

MOUSSAKA

1 0 -15 HALF PAN \$60.00 • 15-30 FULL PAN \$120.00
Greek eggplant casserole. Eggplant, potatoes, and spiced meat

TYROPITA (VEGETARIAN)

10-15 HALF PAN \$50.00 • 15-30 FULL PAN \$100.00
Greek Cheese Pie. Creamy rich cheeses in phyllo with sundried tomato and basil

SOUVLAKI PLATTER (VEGETARIAN OPTION)

12 SERVINGS \$60.00 (LAMB \$84.00)
24 SERVINGS \$120.00 (LAMB \$168.00)

Chicken, Pork, Vegetable, or Lamb (lamb is extra) Greek spiced meat on a skewer served with pita and Tzatziki, sliced tomato and red onion.

SPANAKORIZO (VEGETARIAN)

10-15 HALF PAN \$40.00 • 15-30 FULL PAN \$80.00
Greek Rice. Rice flavored with lemon and spinach. Goes great with Souvlaki!

GREEK DIP PLATTER (VEGETARIAN)

SERVES 12 • \$75.00

Tzatziki (cucumber yogurt dip) / Hummus (chickpea dip) / Tyrokafteri (spicy Greek feta dip) Served with pita triangles.

DOMATOKEFTETHES (VEGETARIAN)

SERVES 12 • \$75.00

Greek Tomato Fritters. Served with spicy Greek feta dip

ROASTED CHICKPEA GYROS (VEGETARIAN)

SERVES 12 • \$72.00

Spiced and roasted chickpeas served with pita, sliced onion, green leaf lettuce, sliced tomato and Tzatziki (cucumber yogurt dip)

DOLMATHES (VEGETARIAN)

50 PIECES 20-30 \$60.00 • 100 PIECES 30-50 \$120.00
Stuffed Grape Leaves