

M.

**Marlow's
Tavern™**

Waterford Lakes GROUP DINING MENU

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



-Reserve Your Event With Us-

547 N Alafaya Trail

Orlando, FL 32828 (407)-757-0606

Jon Horvath, jhorvath@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 36

Partial Patio 2 : High and Low Tables
Seats 48

Private Patio :
High and Low Tables, Outside Bar
Seats 56

Private Bar Area :
High and Low Tables, Inside Bar
Seats 46

Half Tavern : Private Bar Area and Full Patio
Seats 102

Full Tavern
Seats 173

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

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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 CHIPS, SALAD, OR TAVERN FRIES

COFFEE, TEA AND SOFT DRINKS INCLUDED IN MENU PRICE

\$25 PER PERSON

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Marlow's Tavern™

"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

ALL SANDWICH OPTIONS SERVED WITH
GUESTS CHOICE OF CHIPS, SALAD, 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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"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

SWEET STUFF
CHEF'S SEASONAL SELECTION

COFFEE, TEA AND SOFT DRINKS INCLUDED IN MENU PRICE

\$50 PER PERSON

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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

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

POULTRY

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

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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

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

\$90	AHI TUNA POKE Avocado, Scallion, Poke Sauce, Wontons	GRILLED ATLANTIC SALMON	\$140
\$95	SHRIMP & CRAB NACHOS Jalapeño, Jack Cheese, Tortilla	Buerre Blanc	
\$70	SMOKED SALMON BAGEL Mini Bagel, Pickled Onion, Whipped Cheese, Dill	SEASONAL FRESH CATCH	\$215
\$200	"INFAMOUS" FISH TACOS Blackened Chilean Sea Bass, Red Cabbage & Jicama Slaw Black Bean & Corn Salsa, Smoked Chili Cream, Warm Corn Tortilla	Breaded & Pan Fried Trigger Fish, Buerre Blanc	
\$90	SHRIMP COCKTAIL Chilled Jumbo Shrimp, House Made Cocktail or Tartar	FIRE CRACKER SHRIMP	\$120
\$240	SHRIMP & GRITS Jalapeño Corn Grits, Saute Spinach, Tomato, Shallot Roasted Tomato Buerre Blanc	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 & Tzatziki
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 + 1 SPARKLING
+ 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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