

**We Have Servers And Bar Tenders Available
To Help With Any Event...**



Guy Fieri
Diners, Drive-Ins
& Dives

AS SEEN ON



*Marietta
Fish Market*

Come to the
Marietta Fish
Market and see
the tank built
on the hit show
"TANKED"



AS SEEN ON
food
network

Marietta Family Restaurants
**CATERING
MENUS**
www.mfrcatering.com
404-386-4004

From appetizers to desserts (and any number of food in between), the **Marietta Family Restaurants** — Marietta Diner, Marietta Fish Market, Pasta Bella, Yeero Village, Casa Grande and Cherokee Cattle Company — can satisfy all your catering needs.



2710 Canton Road
Marietta, GA 30066
Tel: (770) 427-0490



306 Cobb Parkway
Marietta, GA 30060
Tel: (770) 423-9390



3185 Canton Road
Marietta, GA 30066
Tel: (770) 218-FISH



3696 Austell Road
Marietta, GA 30008
Tel: (770) 434-3535



4751 Sandy Plains Road
Roswell, GA 30075
Tel: (470) 767-8771

**MARIETTA FAMILY RESTAURANTS
CATERING**
404-386-4004
www.mfrcatering.com



2810 East-West Connector
Austell, GA 30106
Tel: (470) 299-9700



"Call Today For A Free Consultation"



Need Some Help?



We can provide you with Bartenders, Servers & Clean-Up Teams

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MD
Marietta
DINER



www.mfrcatering.com

Since 1995, the Marietta Diner has offered 24-hour-a-day deliciousness. The diner has been a hit with people here at home and across the country, even before a feature on Food Network's "Diner, Drive-ins and Dives." Catering from the Marietta Diner means classic dishes done right.

Each tray serves approximately 12 to 15 people. • Homemade challah bread included with each tray.

Salads and Sides

- Greek Salad**
Romaine and iceberg lettuces with juicy tomatoes, pepperoncini, onions and ripe kalamata olives, topped with creamy feta, sprinkled with oregano and dressed in our signature Greek vinaigrette..... **60**
- House Salad**
A mix of fresh, crisp lettuces tossed with garden-fresh tomatoes, onions, cucumbers and carrots. **45**
- Grilled Seasonal Vegetables**
With a touch of roasted garlic, and drizzled with extra virgin olive oil. Served hot. **50**
- Chef Salad (cold)**
A colourful combination of crisp lettuce, garden-fresh vegetables, hard boiled eggs, and quality meats and cheeses. **65**
- Oven-Browned Lemon Garlic Potatoes**
This popular side dish is a tasty combination of savoury and tart. **35**
- Stuffed Mushrooms**
Large mushrooms stuffed with seafood stuffing and baked golden brown **85**
- Buffalo Wings**
Meaty chicken wings in a classic sauce with big flavor and a little heat..... **70**
- Teriyaki Vegetables over Rice**
Crisp fresh vegetables in a succulent teriyaki glaze. **60**
- Add Chicken**..... **80**
- Add Steak**..... **90**



ENTREES

Diner Specialities



- Meatballs**
Our made-from-scratch meatballs feature the finest ground beef and select spices and herbs..... **70**
Add spaghetti..... **85**
- Beef Stew**
The perfect comfort-food combination of savoury beef and tender vegetables in a hearty, herb-rich sauce **115**
- Pot Roast with Potato Pancakes**
Like grandma used to make but easier since we do the cooking for you! **95**
- Beef Stroganoff over Noodles**
Tender pieces of beef and tasty mushrooms cooked in our sour cream sauce and served with buttery noodles **115**
- Chicken Pot Pie**
Savory and chock-full of tender chicken and vegetables. Comfort food doesn't get any better than this. **105**
- Baked Meatloaf with Mushroom Gravy and Mashed Potatoes**
An American classic..... **90**
- Homemade Beef Goulash over Noodles**
Traditional, slow-cooked, paprika-spiced stew..... **105**
- Homemade Stuffed Peppers**
Fresh bell peppers filled with subtly seasoned ground beef..... **85**
- Baked Beef Short Ribs with Oven-Roasted Potatoes**
The meat practically falls off the bones of these tender baked ribs. **125**
- BBQ Pork Spareribs**
Meaty pork ribs brushed with a sweet-spicy homemade BBQ sauce. **105**

Prime Rib Carving Stations Available



Greek Specialities



- Spinach Pie**
Our homemade spanakopita is a delicious mix of spinach, onions, cheeses and herbs in crispy, flaky phyllo **60**
- Grecian Chicken**
Fresh, whole chickens marinated in Greek spices and baked until they are crisp outside and still moist inside **90**
- Homemade Greek Pastitsio**
A thick, rich béchamel makes this Greek version of chopped-beef lasagna absolutely delightful. Our pastitsio is traditional with a touch of cinnamon. **80**
- Homemade Greek Moussaka (Athenian-Style)**
This is layers of fried potato, eggplant and lean ground beef with the perfect balance of spices, herbs and cream sauce. **85**
- Greek Meatballs with Lemon-Dill Sauce**
Classically seasoned meatballs in a light, dill sauce..... **70**
- Baked Lamb Shank with Orzo**
Succulent lamb with the perfect blend of Greek spices **125**



FOOD ART & SERVICES



Yes,
We can do decorative food art to liven up & celebrate any event!





Classics

We also offer these classic desserts you'll find them to be simply delicious.

Fruit Tart

Colorful, fresh, seasonal fruits make this light dessert as beautiful as it is delicious..... 3.95 each

Baklava

This famous, honey-syruped Greek dessert is made with delicate, flaky layers of phyllo dough lavishly filled with nuts 3.95 each

Rice Pudding

Our classically rich rice pudding is made with real cream, and scented with cinnamon.

Quart 5.95
Gallon 23.95

Bread Pudding

This old fashioned dessert was originally born of necessity. Today, it's comfort food at its very sweetest. Savor it with fond memories.

Half Tray 24
Full Tray 40



Got a sweet tooth?

Name your flavor

We'll whip it up.



404-386-4004

www.mfrcatering.com



We can Design and Prepare Any Theme for Your Event

Sautéés

Chicken Scarpariello with Pasta

Chicken "shoemaker's style" gets its rich flavor from a combination of bell peppers, mushrooms, onions and Italian sausage in a special marinara sauce.....85

Chicken Francaise with Pasta

Tender chicken topped with a lemony white-wine and butter sauce.85

Chicken Marsala with Pasta

Chicken sautéed in a savoury sauce of mushrooms, herbs and Marsala wine.85

"Health Nut" Chicken

Breast of chicken sautéed with fresh spinach, artichoke hearts and mushrooms in a light, creamy scampi sauce and served over pasta.90

Chicken Parmigiana and Spaghetti

Tasty chicken is hand-breaded with Parmesan and served with mozzarella and more Parmesan in a zesty red sauce.....85

Chicken Rollatini with Marsala & Mushrooms

A beautiful dish! This chicken is stuffed with garlic and ricotta, Romano and mozzarella cheeses and baked in a rich Marsala wine sauce with fresh mushrooms.85

Seafood New Orleans with Pasta

A light touch of Cajun spices makes this dish of fresh, mixed seafood and al dente pasta one of our most popular.....135

Calamari Marinara of Francaise with Pasta

Our fresh calamari in you choice of homemade marinara or white-wine sauce.80

Veal Cutlet Parmigiana

Mozzarella and Parmesan cheeses top fresh, lightly breaded veal sautéed in a slow-simmered red sauce.115

Veal Saltimbocca

Saltimbocca literally translates to "jumps in the mouth." This tasty, full-flavored dish combines veal, prosciutto, sage and butter.125

Veal Marsala

Tender veal cutlets are braised in a rich sauce of Marsala wine, butter herbs and mushrooms.115

Sausage and Peppers

Sweet Italian sausage with colourful trio of bell peppers and mild onions.70
Add mozzarella cheese85

Penne Pasta and Broccoli al' Anglio

Garlic, butter fresh parsley and crisp broccoli florets give this pasta dish a light, garden-fresh flavor.....55
Add chicken75

Chicken ala Roma with Pasta

Fresh, juicy roma tomatoes are the key to this bright, delicious dish.....95

Tilapia Francaise with Broccoli

Mild, fresh tilapia is paired with crisp broccoli in a white-wine sauce.90

"Health Nut" Seafood

Market-fresh shrimp, scallops and salmon sautéed with spinach, artichoke hearts and mushrooms in a light scampi sauce served with pasta.125



Traditional Pastas

Lasagna

This thick, tasty dish features generous layers of pasta; homemade, subtly seasoned meat sauce; and mozzarella, ricotta and Parmesan cheeses. 85

Vegetarian Lasagna 75

Baked Ziti

Ziti pasta baked with plenty of ricotta and mozzarella cheeses in our homemade marinara sauce. 60

Baked Ziti with Meatballs

Our marinara sauce, made with fresh tomatoes, onions and select spices, is perfect when baked with ziti and homemade meatballs 80

Penne ala Vodka

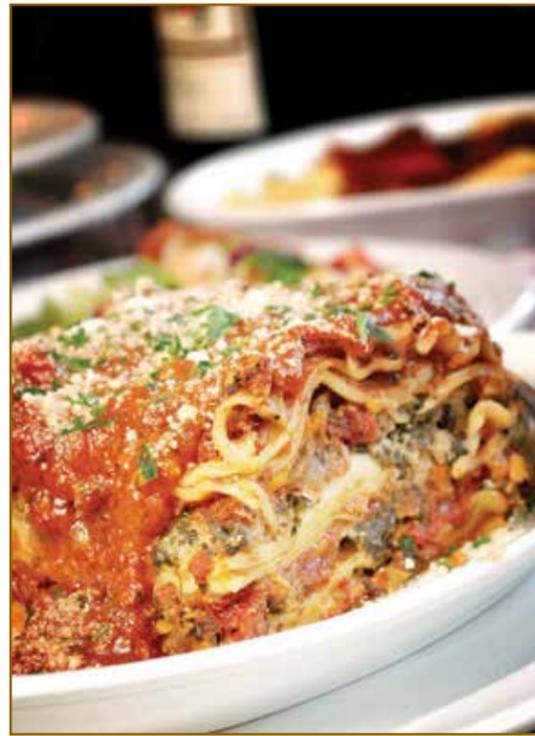
Al dente penne pasta, garlic and prosciutto in a zesty tomato-cream sauce with just a touch of vodka and a sprinkle of red pepper flakes..... 65

Penne ala Vodka with Chicken

Our same Penne ala Vodka with tender pieces of marinated chicken..... 85

Pasta Primavera (red or white)

Fettuccine tossed with zucchini, mushrooms, broccoli, cauliflower and green peas in our rich, silky Primavera sauce (red or white) 70



Signature Sweet

Strawberry Cheesecake

Juicy strawberries and silky-smooth cheesecake are a favourite combination. 50



Pies

These pretty, homemade pies are hardly humble. They are big slices of even bigger flavour.



Lemon Meringue Pie

Sweet and simple, our pie is made with fresh lemon juice; grated lemon peel; and light, airy meringue 40

Key Lime Pie

This classic blend of sweet and tart is one of America's best-loved regional desserts. In fact, it is the official state pie of Florida. Ours is made in traditional style with key-lime juice and sweetened, condensed milk, and it is sublime. This is Marietta Fish Market's signature dessert..... 50

California Fruit Pie

A light, creamy whipped custard layered over raspberry brûlée and whipped cream. Beautifully topped with fresh fruit..... 60

Coconut Cream Pie

This all-American dessert features a rich, smooth filling; a graham-crackers crust; and lots of fresh, roasted coconut 50

Chocolate Cream Pie

You'll find plenty of creamy, dreamy chocolate inside a flaky pastry shell 50





Cheesecakes

Our cheesecakes are in a class all by themselves. Again they are listed in order from sweet to sweetest.

Lemon Meringue Cheesecake

Sweet and tart and oh-so creamy, this lemon infused dessert is delicious 50

Strawberry Cheesecake

Juicy strawberries and silky smooth cheesecake are a favorite combination. This is Marietta Diner's signature dessert..... 50

Apple Crumb Cheesecake

Classic cheesecake is topped with sweet apples, brown sugar and cinnamon-spiced streusel 50

Plain Cheesecake

Sour rich, velvety New York style cheesecake is made fresh daily with plenty of cream cheese and a bit of ricotta. It's always an elegant way to end a meal..... 40

Baklava Cheesecake

This impressive dessert is made with a layer of homemade baklava, a layer of cheesecake and a layer of spice cake..... 130 (tray)

Butterfinger Cheesecake

Crunchy pieces of the peanutty candy are baked into our cheesecake..... 60

Brownie Explosion Cheesecake

Generous chunks of fudge-rich brownies top our velvety cheesecake 60

Turtle Cheesecake

Caramel, chocolate, pecans, and cheesecake—what could be better?..... 60

Oreo Cheesecake

Real Oreo cookies are baked right into our rich cheesecake, and then more cookies are added for show and taste 60

Chocolate Mousse Cheesecake

This is a thick and rich, smooth and creamy chocolate cheesecake topped with a layer of luscious chocolate mousse 60



MFM Marietta Fish Market

www.mfrcatering.com

Our menu of fresh fish and much more features dozens of signature dishes from around the world. Marietta Fish Market offers an array of exceptional, exclusive recipes that will satisfy any seafood craving. It doesn't get any fresher than this.



Each tray serves approximately 12-15 people.
Homemade cream cheese-filled challah with each tray.

Appetizers and Small Plates

Shrimp Cocktail

Plump, fresh shrimp perfectly boiled and served cold with our homemade cocktail sauce..... 65

Grilled Octopus

A Marietta Fish Market signature dish! Octopus is brushed with extra virgin olive oil, sprinkled with choice herbs and grilled until tender..... 55



Oysters

We're on very good terms with overnight shippers so we can offer you the freshest oysters. Served ice-cold on the half shell..... 65

Clams

Cold, fresh clams on the half shell..... 65

Hot Crab Dip

Savoury and spiced just right, served with fried pita bread ... 50

Seafood Bouillabaisse

Shrimp, oysters, lobster tail, clams and mussels in a rich, homemade stew..... 150

Stuffed Mushrooms with Lump Crab Meat

Fresh mushrooms filled with handpicked crab meat 100

Coconut Shrimp

Sweet and crunchy, served with Caribbean coleslaw and orange marmalade sauce 80



Shrimp Tacos 65

Original Naw'lins BBQ Shrimp
Served with garlic toast..... 65

Shrimp, Crab & Oyster Fondue
Baked with white wine herbs, Cajun spices and cheese.
Served with garlic toast. 65

Buffalo Calamari
Tender, spicy calamari topped with crumbled blue cheese..... 75

Snow Crab Legs
Served cold with drawn butter..... **Market Price**

King Crab Legs
Served cold with drawn butter..... **Market Price**



Salads and Soups

Village Greek Salad (no lettuce)

This simple salad of fresh tomatoes, cucumbers, red onions, olives, and feta in a tasty vinaigrette is served all over Greece60

Greek Salad

Romaine and iceberg lettuces with juicy tomatoes, pepperoncini, onions and kalamata olives, topped with creamy feta, sprinkled with oregano and dressed in our signature Greek vinaigrette60

House Salad

A mix of fresh, crisp lettuces tossed with garden-fresh tomatoes, onions, cucumbers and carrots.....45

Caesar Salad

Classically made with romaine lettuce, crunchy croutons and plenty of Parmesan cheese55

Shrimp and Crab Meat Salad

Sweet lump crab meat and tender, briny shrimp are a delicious combination95

Trio Salad

Village Greek Salad, Shrimp & Crab Meat Salad, Seafood Salad 125

Soups

Seafood Bisque | Maryland She Crab Soup | New England Clam Chowder | Manhattan-Style Clam Chowder (red)
Greek Lemon Shrimp | Mediterranean Seafood Chowder | Seafood Gumbo
Quart..... 6.95 Gallon..... 25.95



Fresh Fish

Fried Fish

Our fresh fish is lightly fried in high-quality oil with zero trans fat. Served with French Fries and our famous made-to-order Hush puppies.....90

Flounder | Alaskan Whitefish | Catfish | Baby Shrimp | Jumbo Shrimp | Clam Strips | Perch | Tilapia | Whiting | Oysters | Scallops

We strongly recommend that fried fish be prepared on site.
Fryer Setup Fee..... 150
Chef rate..... 45 / Hour

Grilled Fish

Market-fresh fish—basted with extra virgin olive oil, fresh lemon juice and a touch of Greek spices—features the subtle, smoky flavour of the grill. Served with Rice Pilaf or Dirty Rice.....100

Tilapia | Grouper | Red Snapper | Salmon | Flounder | Shrimp | Scallops

Whole Fish (available upon request) & Whole Lobsters
..... Market price



Chocolate Shortcake

This is a delicious chocolate version of our butter-based favorite65
Long Sheet..... 110



German Chocolate Cake

A classic confection of chocolate cake frosted with coconut and pecans65

Reese's Peanut Butter Cake

Chock-full of chocolate and creamy peanut butter, just like the candy65

Oreo Cake

Like the cookie? You'll love this cake, which is full of them and then decorated with more65

Lemon Chiffon Cake

Layers of golden cake and creamy lemon mousse, with chiffon lemon-cream icing. Surprisingly refreshing65

Million Dollar Cake

We start with fresh, homemade brownies, then add creamy cheesecake and top it all with luscious chocolate mousse.....65

Chocolate Mousse Cake

This is a decadent combination of chocolate cake and smooth, creamy chocolate mousse65

Chocolate Suicide Cake

Our homemade devils food caked is lavishly iced with dark chocolate ganache. This is Cherokee Cattle Company's signature dessert.....65

Death By Chocolate

This flour-less chocolate cake is deeply dark and incredibly delectable65





...More Cakes

Eclair
Our custard filled french pastries feature a tasty chocolate icing.....5.95 each

Boston Cream Cake
Everyone loves this yummy cakes with its rich vanilla custard and topping of chocolate ganache 65

Red Velvet
Deeply red and very classic, our red velvet cake features a traditional cream cheese frosting..... 65

Crazy Cake
Can't decide? This is the cake for you. Layers of carrot cake, red velvet and chocolate suicide make this a sweet treat you can't resist 65

Strawberry Shortcake
Our old fashioned, tender shortcake is layered with fresh strawberries and thick whipped cream..... 65
Long Sheet..... 100

California Cream Cheese Cake
White cake with layers of whipped cream cheese, topped with a light cream cheese icing, chocolate flakes and fresh fruit. Extremely light and wonderful 65



**Now Offering Outdoor
“Low Country Boil” or “Shellfish Feast”**



Steamed Whole Lobster, Crab Legs, Jumbo Shrimp, Clams & Mussels
Served with baked potato, corn on the cob and garlic butter.....**Market Price**



**Ask Us
For Details**

**All Seafood Items Can Be
Grouped & Displayed For Serving**

404-386-4004 -OR- www.mfrcatering.com



Build Your Own Seafood Favorites



King Crab Legs | Market Price

Fish Market Signature Dishes

Shrimp and Scallops Santorini

Shrimp and scallops come together with a light red sauce, green olives and feta cheese in this delicious Mediterranean dish135

Shrimp and Cheese Grits

A great Southern speciality! Succulent shrimp are served over creamy cheese grits with bacon, tomatoes and scallions in a light white-wine cream sauce115

Tilapia Piccata

Fresh tilapia is tossed with broccoli and capers in a lemon-butter sauce and served with pasta or rice90

Seafood Sinatra

Shrimp, scallops, salmon and mussels in a pink cream clam sauce over linguine135

Baked Asiago Crusted Salmon

Served with sautéed spinach, mixed vegetables and potato soufflé135

Seafood Pamplona

Shrimp and scallops sautéed in olive oil, white wine, fresh garlic and herbs. Tossed with rigatoni and melted fresh buffalo mozzarella (slightly spicy)115

Seafood Louisiana

Sautéed shrimp, scallops and mussels with onions, peppers mushrooms, white wine, zucchini and squash in a spicy red sauce over cappelini pasta135

Seafood Gorgonzola

Sautéed shrimp, scallops and chicken strips in olive oil, diced onions, fresh Italian herbs, prosciutto, white wine, Alfredo Romano sauce and bleu cheese crumble tossed with penne riggate pasta115

Penne Mardi Gras

Blackened chicken is tossed with shrimp, Italian sausages and sun-dried tomatoes in a Cajun-spiced cream sauce and served over al dente pasta115



Be Sweet... To Yourself



All of our desserts are homemade and most are from recipes exclusive to the Marietta Family restaurants. Everything is baked fresh daily, so availability varies. Here's our array of fabulous (and fabulous looking) cakes, cheesecakes, pies, and other sweets. Each section is arranged progressively from rich to richer to richest. Enjoy!



Cakes

Treat yourself to one of our thick, rich slices of freshly baked cake. The flavours grow progressively more intense as you go down our list.

Any of our Signature Desserts can be catered to Any Event

Lemon Cake

This light and luscious cakes is the perfect blend of sweet and tart 65

Carrot Cake

Our spice scented cake is filled with fresh nuts and topped with thick, rich cream cheese frosting 65

Coconut Cake

A timeless and tasty combination of white cake and fresh coconut 65

Cannoli

We make this classic Sicilian pastry the traditional way: filling flaky shells with sweet custard that is homemade with fresh ricotta cheese 2.95 each

Tiramisu

The most popular of all Italian desserts is made with lady fingers soaked in espresso and layered with mascarpone and sugary custard. This is Pasta Bella's signature 65

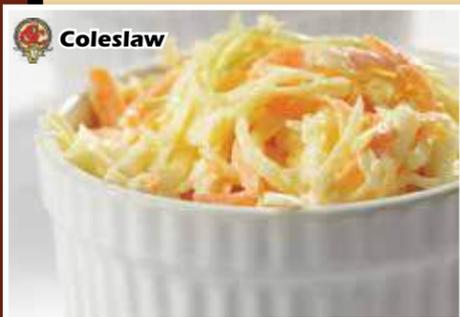


SIGNATURE SIDES

BBQ Beans, Coleslaw or Potato Salad

The perfect sides for a great BBQ!

Pint 3.95 Quart 6.95 Gallon 25.95



Coleslaw



BBQ Beans



Potato Salad



Loaded Potatoes



SIGNATURE DESSERT

Chocolate Suicide Cake

Our homemade devil's food cake is lavishly iced with dark chocolate ganache **65**

We Do Food Art To Enhance Any Occasion



Shrimp Alfredo
Over fettuccine **135**

Blackened Salmon
Served w/ seafood risotto & asparagus... **125**

Seafood Bouillabaisse
Shrimp, Scallops, Grouper, Mussels, Clams, Maine Lobster Tail (8 oz.), & Jumbo Lump Crab Meat in a Zesty Red Sauce served with Garlic French Bread..... **135**



Take it to the Market

404-386-4004
www.mfrcatering.com

Spice Up Any Event



Shrimp Towers | Ask server for details

Build Your Own Oyster Boats
Ask server for details



Alaskan King Crab
Available



Fish Market Signature Dishes



“Health Nut” Seafood

Market-fresh shrimp, scallops and salmon sautéed with spinach, artichoke hearts and mushrooms in a light scampi sauce with pasta..... **135**

Red Beans & Rice with Andouille Sausage

Not just for Monday night, as the saying goes. Our version of the New Orleans favourite features smoky, authentically spiced andouille..... **75**

Shrimp Extravaganza

Shrimp and lots of it! Fried, grilled, stuffed, as cocktail and a la Francoise with a white-wine sauce..... **150**

Baked Stuffed Crab and Shrimp

Wrapped in bacon and served with dirty rice, grilled vegetables and a lemon-butter sauce..... **135**

Paella

The Food Network has featured our popular seafood filled paella! It's made with warm-water lobster tail, jumbo shrimp, sea scallops and mussels as well as chicken, peas, onions, extra virgin olive oil, fresh garlic, oregano and other select spices. Served over rice in the Spanish tradition..... **165**

Maryland Lump Crab Cakes

You'll love the crab-to-bread ratio off these unbelievably delicious, real lump Maryland crab cakes! Made from a family recipe, these crab cakes are among our most popular dishes. Served with sautéed

vegetables and dirty rice..... **165**

Shrimp with Seafood Stuffing

Jumbo shrimp filled with savory seafood stuffing..... **90**

Stuffed Shrimp with Lump Crab Meat

We take it up a notch by stuffing shrimp with plenty of fresh, lump crab meat..... **150**

Signature Sweet

MFM Key Lime Pie

This classic blend of sweet and tart is one of America's best-loved desserts; in fact it is the official state pie of Florida. Ours is made in traditional style with key-lime juice and sweetened, condensed milk. It's sublime..... **50**



BBQ Beef Brisket, 85

BBQ-LOW AND SLOW

BBQ Pulled Pork Platter

Tender pork- smokey from the fire- is hand pulled, smothered with our own rich, zesty BBQ sauce and topped with a mound of homemade onion straws..... **85**

BBQ Beef Brisket

This is how texas does que! Tender brisket is slow cooked and basted with homemade BBQ sauce and topped with crispy, homemade onions straws..... **85**

BBQ Beef Ribs

Slow cooked over mesquite fueled fire and basted with our own sauce..... **105**

BBQ Baby Back Ribs

Our mesquite grilled baby backs are so tender that the meat practically falls off the bone..... **115**

Ribs and Chicken Tender

A great combination- savoury BBQ ribs and lightly fried, hand breaded, fresh chicken tenders..... **85**

Ribs and Fried Shrimp

One of our most popular combinations! Fall off the bone tender ribs are paired with fresh shrimp that are fried until crisp..... **95**

BBQ Texas Combo (Chicken and Ribs)

Why choose if you don't have to? Our BBQ chicken and BBQ ribs are perfect partners..... **95**



Sandwich Platters Available

SIGNATURE DISHES

Monterey Chicken

A grilled chicken breast with ham and melted Monterey Jack cheese **85**

San Angelo Chicken

This dish features a mesquite-grilled chicken breast topped with Monterey Jack and cheddar cheeses, tomatoes and onions and a sprinkle of chives **85**

Grilled Shrimp

Large shrimp are grilled and served with tartar and cocktail sauce **100**

Fried Shrimp

Our market fresh shrimp are dusted with savoury herbs and fried until they are crisp outside, tender inside. Served with cocktail and tartar sauces **90**

Beef Stroganoff Over Noodles

Slices of tender beef are sautéed in butter with mushrooms and onions and then combined in a sour cream sauce and served over egg noodles **115**

Grilled Shrimp, 100



Prime Rib Carving Station



Chicken Fajitas, 75

Beef Burgundy

This classic french dish features choice beef simmered in an herb rich red wine sauce. Served over egg noodles ... **155**

Country Fried Steak

A real southern favourite! Cubed steak is hand battered and lightly fried. Served with out own white pepper gravy **80**

Chicken Kabobs

Tender chicken grilled with mushrooms, onions, tomatoes and green peppers. **90**

Steak Kabobs

USDA choice steak with mushrooms, onions, green peppers and tomatoes. **105**

Pork Souvlaki Kabobs

Fresh pork is marinated in a mixture of olive oil, lemon juice, oregano and other seasonings before being skewered with mushrooms, peppers, onions and tomatoes, grilled. These kabobs are finished with a topping of lemon butter and fresh parsley and served over rice. **80**

Shrimp Kabobs

Fresh shrimp on skewers with tomatoes, crisp onions and green bell peppers. **100**



BIG TEX-MEX TASTE

Quesadillas

We stuff fresh flour tortillas with a blend of Monterey Jack and cheddar cheese and grill them until the tortillas are crisp and the cheeses are perfectly creamy. Served with jalapeños, tomatoes, lettuce, onions, salsa, and sour cream .. **80**

You get a choice of: cheese | black bean | veggie | grilled steak | grilled shrimp | grilled chicken

Santa Fe Quesadilla Rolls

Black beans; Monterey jack cheese; onions, rice, fresh cilantro, hot and smoky chipotle peppers, and select seasoning tightly rolled in a tomato-basil tortilla wrap. Served with salsa and sour cream **70**

Chicken Fajitas

Tender chicken marinated and grilled over a mesquite fire **75**

Beef Fajitas

Skirt steak marinated in select spices and mesquite-grilled **85**

Shrimp Fajitas

Fresh shrimp perfectly seasoned and mesquite-grilled **90**

Combo Fajitas

Can't make up your mind? Tray a combination! **115**
(All fajitas include handmade flour tortillas; fresh guacamole and pico de gallo.)

PB

Pasta Bella

Italian • American

Family Grill

www.mfrcatering.com

Our menu of fresh fish and much more features dozens of signature dishes from around the world. Marietta Fish Market offers an array of exceptional, exclusive recipes that will satisfy any seafood craving.

It doesn't get any fresher than this.

Each tray serves approximately 12-15 people.
Homemade garlic rolls included with each tray.



Salads and Sides

House Salad

A mix of fresh, crisp lettuces tossed with garden-fresh tomatoes, onions, cucumbers and carrots **45**

Mixed Vegetables with Garlic and Olive Oil

A touch of roasted garlic and extra virgin olive oil dress fresh, seasonal vegetables. Served hot **50**

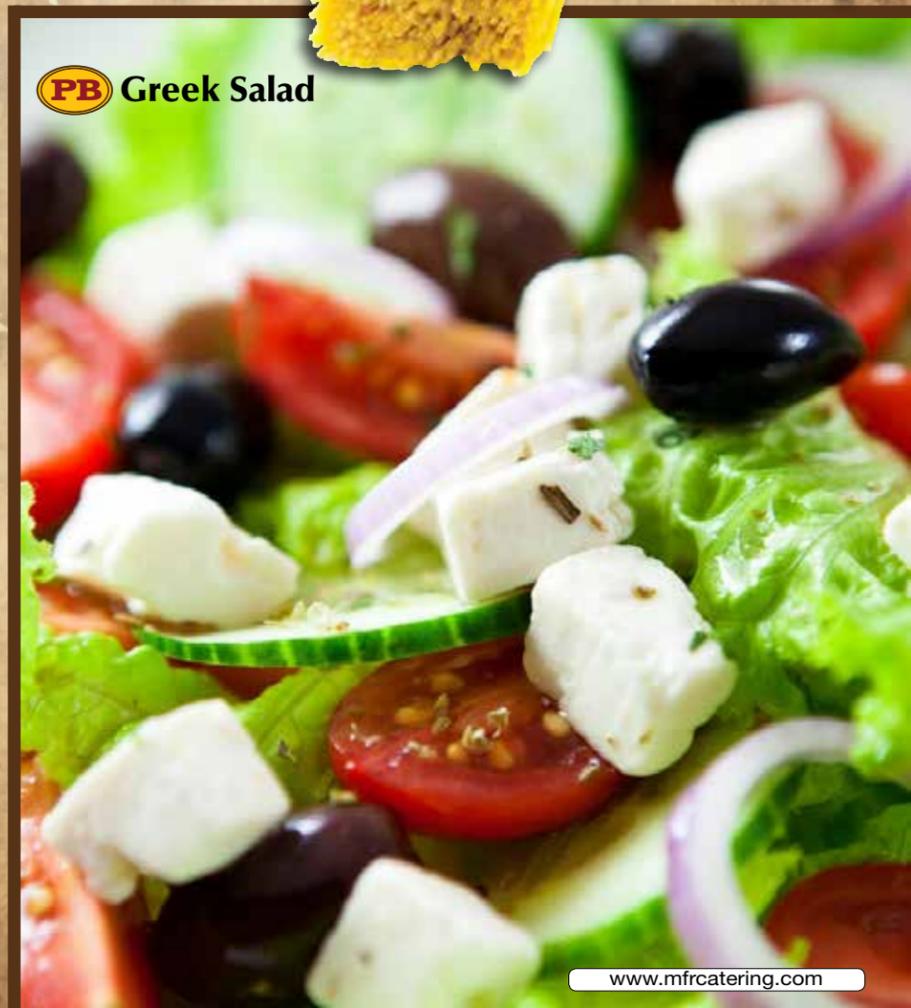
Chef Salad (cold)

A colorful combination of crisp lettuce, garden-fresh veggies, hard-boiled eggs, and quality meats and cheeses **65**

Greek Salad

Romaine and iceberg lettuces with juicy tomatoes, pepperoncini, onions, and kalamata olives, topped with creamy feta, sprinkled with oregano and dressed in our signature Greek Vinaigrette **60**

PB Greek Salad





Traditional Pastas

Tri-color Tortellini with Chicken
Colorful, al dente pasta tossed with tender, marinated chicken 85

Tri-color Tortellini in a Marinara or Alfredo Sauce
The same pretty pasta with your choice of homemade sauce:
Our zesty tomato-bright marinara or creamy, rich Alfredo 65
Add chicken 85

Bowtie with Salmon
Fresh, flaky salmon gently tossed with bowtie pasta..... 115

Stuffed Shells
Large pasta shells are filled with a smooth, savory blend of ricotta, mozzarella and Parmesan cheeses and dressed with our own marinara sauce65

Lasagna
This thick, tasty dish features generous layers of pasta; homemade, subtly seasoned meat sauce, ricotta and Parmesan cheeses85
Vegetarian Lasagna 75

Baked Ziti
Ziti Pasta baked with plenty of ricotta and mozzarella cheeses in our homemade marinara sauce60

Baked Ziti with Meatballs
Our marinara sauce, made with fresh tomatoes, onions, and special spices, is perfect when baked with ziti and homemade meatballs80



Baked Ravioli
Cheese-filled ravioli is topped with a long-simmered tomato sauce and quality cheeses and baked to a lovely, golden brown.... 65

Baked Manicotti
Ricotta, Mozzarella and Parmesan cheeses are baked in jumbo pasta shells and topped with our herb-rich marinara sauce.....80

Penne Broccoli
Crisp, garden-fresh broccoli tossed with tender penne pasta in a buttery sauce 55

Penne ala Vodka
Al dente penne pasta, garlic and prosciutto in a zesty tomato-cream sauce with just a touch of vodka and a sprinkle of red pepper flakes 65

Pasta Primavera (red or white)
Fettuccine tossed with zucchini, mushrooms, broccoli, cauliflower and green peas in our rich, silky Primavera sauce (red or white)70

Fettuccine Alfredo
Famed Chef Alfredo di Lello's classic, creamy Parmesan sauce... 65
Add grilled chicken breast 85
Add grilled shrimp 95



Cinnamon Apples
Fresh, juicy, baked apples with a touch of cinnamon 40



Queso
Our popular cheese dip is mildly spiced, perfectly creamy and served with yellow-corn tortilla chips 50

Red Queso
Our smooth, creamy queso mixed with homemade chili 55

Salsa and Chips
We make our salsa fresh each day from ripe tomatoes and spicy peppers 20

Cheese Nachos
A mound of warm, crisp tortilla chips topped with plenty of melted cheese, sour cream, guacamole and homemade salsa.. 50

Deluxe Nachos
Take our nachos up a notch with chili and jalapeños!..... 60

Deluxe Chicken Nachos
Add savoury, mesquite- grilled chicken, and make it a meal75

Potato Skins
Freshly scooped potato skins are topped with jack and cheddar cheeses, sprinkled with bacon baked until crisp and served with sour cream and chives50

Chicken Tenders
Fresh chicken tenders are hand battered with our own special seasonings and served with honey mustard75



Texas Sampler (Wings, Skins and Tenders)
All of your favorite snacks combined! It doesn't get more appetizing than this75

Chicken Wings
Choose mild, medium, hot or nuclear (if you dare!). Our warm, meaty wings are served with our cool, signature ranch sauce70



STEAKS AND CHOPS



BBQ Skirt Steak
We ladle our own rich, zesty, homemade BBQ sauce over tender skirt steak that is hot and juicy from our mesquite scented grill.....95

Grilled Baby Lamb Chops
Mouth watering, tender USDA choice baby lamb chops are grilled to perfection and served with spinach and mashed potatoes. There's mint jelly on the side, of course 155

Grilled Pork Chops
Mesquite-grilled, center cut, bone in pork chops 115



Sliced Roast Beef



BBQ Ribettes



Black Jack Salmon, 115



CCC Lamb Chops, 155

SIGNATURE DISHES



Black Jack Salmon
Fresh salmon brushed with our own Jack Daniels spiked glaze and grilled to flaky perfection..... 115

Black Jack Chicken
Our smokey Jack Daniels glaze works equally well on grilled chicken! ...85

Baked Meatloaf
This classic, all-American dish is made in house from our special recipe...85

Chicken Stir Fry
Tender strips of marinated chicken join still crisp squash, zucchini, broccoli, and carrots in a light teriyaki glaze. Served over rice.....80



Cherokee Cattle Co.



This authentic Texas roadhouse specializes in aged, hand cut steaks and chops as well as big tex-mex flavours and great barbecue. Catering from Cherokee Cattle Company is mouth watering tasty and branded with casual style.

www.mfrcatering.com



Each tray serves approximately 12 to 15 people. Homemade cheese toast with each tray.

SOUP, SALAD, SIDES AND STARTERS

Baked Potato Soup

Our award winning signature soup is topped with cheddar cheese, bacon bits and fresh chives
..... **Quart 6.95** **Gallon 25.95**

Steak Soup

This soup, made fresh each day is filled with big chunks of tender mesquite grilled steak, potatoes, carrots and celery in a light broth. A dash of homemade salsa makes it extra special.
Quart 6.95 **Gallon 25.95**

Chili

Nothing beats a big "bowl of red". Our homemade chili features fresh ground beef, ranch beans, onions, garlic and specially selected spices.
..... **Quart 9.95** **Gallon 29.95**

House Salad

Only the freshest blend of iceberg, romaine and mixed lettuces, diced tomatoes, real bacon bits, shredded cheese, and croutons **50**

Cajun Chicken Salad

A spicy grilled chicken breast served over fresh salad greens with cheddar and jack cheeses, tomatoes, sliced red onions and croutons..... **70**

Jalapeño Poppers

Fresh, hot jalapeños stuffed with queso and deep-fried. Served with our own honey spiked ranch sauce **55**

Stuffed Mushrooms

Tender mushroom caps filled with crab meat stuffing and broiled until they are golden brown..... **85**

Stuffed Shrimp

Stuffed with seafood **95**
Stuffed with lump crab meat **140**

Homemade Onions Straws

Thinly sliced and hand battered; you'll love this fresh, light take on traditional onion rings..... **40**

Onions Rings

Our traditional, thick-cut onion rings are beer battered and made to order **40**



Signature Chili, Qt 9,95



Baby Back Ribs, 165



Entrees

Calamari Marinara or Francaise

Tender calamari cooked in our own zesty marinara sauce or in our homemade white-wine and butter sauce. The choice is yours..... **85**

Fried Calamari

Fresh, lightly fried calamari served with our homemade marinara sauce **75**

Veal Cutlet Parmigiana

Mozzarella and Parmesan cheeses top fresh, lightly breaded veal sautéed in a slow-simmered red sauce..... **115**

Veal Marsala

Tender veal cutlets are braised in a rich sauce of Marsala wine, butter, herbs and mushrooms..... **115**

Seafood Stephanie with Pasta

Shrimp, scallops, salmon and mussels sautéed with colourful peppers, onions, and mushrooms in a marinara sauce and served over angel hair pasta **115**

Meatballs

Our made-from-scratch meatballs feature the finest ground beef and select spices and herbs **70**
Add spaghetti **85**

Sausage and Peppers

Sweet Italian sausage sautéed with a colorful trio of bell peppers and mild onions **70**
Add mozzarella cheese **85**

Sausage and Peppers Pizzaiola

A hearty and delicious dish of sweet Italian sausage and crisp peppers in a sauce of tomatoes, onions, oregano, garlic, and basil **85**



Chicken Scarpariello, 85



PB Signature Pork Chops Piccata, 115

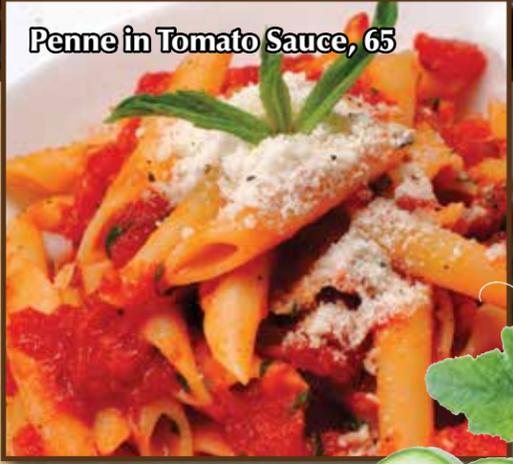




Antipasta Platter, MKT



Veal Marsala, 115



Penne in Tomato Sauce, 65



Shrimp Fettuccine Alfredo, 95



Signature Sweet

PB Tiramisu

This cool, refreshing Italian dessert is made in the classic style with espresso-soaked savoiardi (ladyfinger cookies) and creamy mascarpone

65

Mini Cannolis, 1.50 ea



Entrees

- Chicken Scarpariello with Pasta**
Chicken "shoemaker's style" gets it's rich flavour from a combination of bell peppers, mushrooms, onions and Italian sausage in a special marinara sauce..... 85
- Chicken Cacciatore with Pasta**
This Italian mainstay is boneless chicken simmered in a hearty tomato sauce laden with mushrooms..... 85
- Chicken Francaise with Pasta**
Tender chicken dipped in a seasoned egg batter and sautéed in a delicious white-wine and butter sauce..... 85
- Chicken Marsala with Pasta**
Chicken sautéed in a savory sauce of mushrooms, herbs and Marsala wine..... 85
- "Health Nut" Chicken**
Breast of chicken sautéed with fresh spinach, artichoke hearts and mushrooms in a light, creamy scampi sauce and served over pasta 90
- Chicken Parmigiana Spaghetti**
Tasty chicken is hand-breaded with Parmesan and served with mozzarella and more Parmesan in a zesty red sauce..... 85
- Chicken Rollatini with Marsala & Mushrooms**
A beautiful dish! This chicken is stuffed with garlic and ricotta, Romano and Mozzarella cheeses and baked in a rich Marsala wine sauce with fresh mushrooms..... 95



Fresh Fruit Always Brightens Any Event

