



DOUBLE TREE®
HOTEL

ATLANTA NE/NORTHLAKE

Catering Menu

M.

Marlow's
Tavern

DoubleTree Atlanta Hotel NE/Northlake

Catering Sales Office

678-987-1174

The DoubleTree Hotel NE/Northlake and Marlow's Tavern Northlake has come together to present you with the best of both worlds. The finest meeting rooms in the Northlake area and the premium food from Marlow's Tavern Northlake. Executive Chef John C Metz and Chef de Cuisine Ben Krawiecki have created a themed menu suitable for any event. Our menu suggestions are created with you in mind, and we are here to serve you. Should you have any questions, special requests or just want to talk food, allow us to serve you... I can personally assure you that you will not be disappointed.

Marlow's Tavern is a Chef Driven Concept with a laser beam focus on food quality and food execution, we produce all of our Soups, Salads, Dressings and Pastries in-house and they are specially arranged for your meal. We use the freshest local ingredients to create our Salads and they are all created with that extra touch of flavor just for your palate. Our culinary team is always at work in the kitchen creating new fresh and tasty food concussions with you in mind. We take pride in designing the perfect meal option for you, should you have any questions or special needs do not hesitate to let us know.

Within this menu guide we have put together a wide selection of Pastries, Salads, Soups, Entrees and Desserts, as well as numerous packages tailored to your needs. These items are here to guide you in the right direction and with the assistance of our premier sales and catering staff we can assure you that we are the right fit to host your event. Our highly skilled food and beverage team has years of experience and only you in mind. Rest assure that you are in the best hands when it comes to perfection, execution and customer service.

With Kind Regards

Torleif Hoff
General Manager
Marlow's Tavern Northlake

Jeff Hassan
General Manager
DoubleTree Hotel Northlake NE

2010 Catering Menu

Doubletree Atlanta Hotel NE/Northlake

4156 LaVista Road

Tucker, GA 30084

Phone: (678) 987-1174

We offer a unique selection of food and beverage to compliment your Event. Within this menu you will find an elegant assortment of Contemporary Food, Fine Wines and a great variety of Spirits and Beers from around the World.

Our goal is to deliverer a full service restaurant style dining experience during your special event. In addition to our well appointed, contemporary meeting rooms and banquet facilities, we will include polished and professional service teams to ensure that even the unexpressed needs of your guests are completely satisfied.

Bon Appétit!

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BREAKFAST OPTIONS

CONTINENTAL

\$8 per guest

Assorted Breads & Bagels
Cool Seasonal Sliced Fruit Tray
Sweet Butter, Cream Cheese and Fruit Preserves
Chilled Orange, Grapefruit, Cranberry and Apple Juices
Freshly brewed Royal Cup Coffee, Decaffeinated Coffee
An assortment of Fine Teas

ADDITIONAL OPTIONS (With the purchase of the Continental Breakfast)

Fresh Pastries and Cereals with Whole and Skim Milk \$2 per guest

Individual Fresh Yogurts and Granola
Perfectly Scrambled Eggs with Cheddar Cheese and Fresh Scallions
Crisp Apple Wood Smoked Bacon and Link Sausage
Tasty Breakfast Potatoes \$6 per guest

Southern Cheddar Cheese Grits
Southern Buttermilk Biscuits with Sausage Gravy \$4 per guest

Selection of Sliced Cured Meats with Imported
and Domestic Cheeses
Individual Fresh Yogurt and Granola Parfaits \$5 per guest

ADDITIONAL BREAKFAST OPTIONS

FLAKY BUTTERMILK BISCUIT SANDWICHES \$5 per guest

Layered with Perfectly Scrambled Eggs,
Sliced Grilled Ham and Cheddar Cheese

OMELETE STATION * \$8 per guest

Freshly Made Omelets with choice of Ham, Cheddar
Cheese, Spinach, Red Onions, Sweet Bell Peppers, Sausage
Bacon and Mushrooms

BAKERY STATION * \$8 per guest

Belgian Style Waffles OR Pancakes OR French toast
Topped with Fresh Sliced Strawberries, Whipped Cream
and Hot Maple Syrup

* Attendant Required: \$75 per attendant, 1 attendant per 50 guests

COFFEE BREAK SOLUTIONS

Royal Cup® Coffee, House Blend-Regular and Decaffeinated Coffee and Assorted of Fine Teas \$41.00 per gallon

Regular, Diet and Decaffeinated Coca-Cola® Soft Drinks, Still and Sparkling Water \$2.95 each

Assorted Coca-Cola® Energy Drinks Full Throttle, Full Throttle Sugar Free and Full Throttle Blue Demon \$3.95 each

Chilled Orange, Tomato, Grapefruit, Apple And Cranberry Juices \$12.95 per carafe

Bottled Coca-Cola® Iced Tea Gold Peak® \$3.50 each

Freshly Made Fruit and Yogurt Smoothies \$4.95 each

MORNING SUGGESTIONS

Muffins, Croissants and Danish \$26.00 per dozen

Chilled Assorted Individual Fresh Fruit Yogurts \$2.95 each

Fresh Whole Fruit \$1.95 each

Healthy Protein and Granola Bars \$3.00 each

Freshly Sliced Fruit with Honey Yogurt Dipping Sauce \$8.00 per guest

The Prefect Selection of Bagels with Cream Cheese \$28.00 per dozen

AFTERNOON TREATS

Chocolate Brownies, Pecan Bars and Lemon Bars \$30.00 per dozen

World Famous DoubleTree Cookies \$22.00 per dozen

Selection of Premium Ice Cream Bars \$3.50 each

Bags of Assorted Chips and Dips \$2.95 per person

Movie Style Freshly Popped Popcorn \$1.95 per bag

Fresh Whole Fruit \$1.95 each

THE DELI BUFFET OPTIONS

The Deli Buffet is an option we created for the group that would like to “create” their own sandwich. We know how much pride you take in making your “perfect” sandwich, and nobody can make that better than yourself. We will produce everything you need, freshly prepared, and perfectly laid out and with local ingredients. This option is designed for groups with 25 people or more and is priced at \$16.99 per person. It works perfect for the meeting and allows you to work and eat at the same time, should you choose to do so.

Marlow’s Tavern Seasonal Green Salad with a Palate Pleasing Vinaigrette

Fresh Red Bliss Potato Salad

Chef’s Fresh Pasta Salad

Trays of Sliced Salami, Smoked Turkey, and Baked Ham

Trays of Sliced Swiss, Cheddar and Provolone Cheese

Trays of Fresh Marbled Rye, Sourdough and Whole Wheat Bread

Trays of Fresh Sliced Red Onions, Tomatoes, Lettuce and Dill Pickles

Freshly baked Cookies and Brownies

Cool Seasonal Fruit Salad

Freshly Brewed Royal Cup Coffee and Decaffeinated Coffee, Hot Tea and Iced Tea

DELUXE DELI BUFFET

The Deluxe Deli Buffet is an option that we created for the group that would like to “create” their own sandwich, but also have a few items created by our very own expert Marlow’s Tavern culinary team. It brings to you all the items you need for that perfect office meeting, we can bring it to your office, or you can bring the office here, and we will take care of the rest. This option is designed for groups with 25 people or more and is priced at \$23.99 per person.

Fresh made daily Soup du Jour

Marlow’s Tavern Seasonal Green Salad with a Palate Pleasing Vinaigrette

Fresh Red Bliss Potato Salad

Chef’s Fresh Seasonal Pasta Salad

Trays of Sliced Salami, Smoked Turkey, Baked Ham and Roast Beef

Fresh Tuna Salad

Fresh Egg Salad

Trays of Sliced Swiss, Cheddar and Provolone Cheese

Trays of Fresh Marbled Rye, Sourdough and Whole Wheat Breads

Trays of Fresh Sliced Red Onions, Tomatoes, Lettuce and Dill Pickles

Freshly baked Cookies and Brownies

Cool Seasonal Fruit Salad

Freshly Brewed Coffee and Decaffeinated Coffee, Hot Tea and Iced Tea

TACO STATION

Our Taco Buffet Station is a “make it yourself” Taco Bar with all your favorite condiments and the freshest local Ingredients. You will have the opportunity to build you favorite Taco. Try to be a Marlow’s Chef and create your very Own Infamous Fish Taco... This option is designed for groups with 25 people or more and is priced at\$21.99 per person.

The Taco Stations comes with the following Items:

Fresh Minced Onions, Shredded Romaine Lettuce, Avocado, Chopped Tomatoes and
Marlow’s Black Bean Corn Salsa

Marlow’s Tavern Favorite Cheese Blend Jalapeno Jack Cheese and Fresh Mozzarella as well
as Shredded Cheddar and Provolone Cheese

Fresh Blackened Grilled Tilapia (Marlow’s Tavern Favorite)

Freshly Grilled Chicken Breast

Fresh Grilled Ground Beef

An Assortment of Condiments Salsa, Guacamole, Sour cream

BUFFETS

The Buffet Option is reserved for parties of 30 or more guests. All selections come with fresh bread, butter balls and a Fine Selection of Freshly brewed caffeinated and decaffeinated Coffee and Hot Tea. Any amount of Hors d'oeuvres may be added to any buffet menu for the listed menu prices.

Your Choice of the following

2 Starters, 2 Entrees and 2 Complements, 1 Dessert	\$22.95 per guest
3 Starters, 2 Entrees and 3 Complements, 2 Desserts	\$27.95 per guest
3 Starters, 3 Entrees and 3 Complements, 3 Desserts	\$32.95 per guest

STARTERS

House Garden Salad
Caesar Salad
Red Bliss Potato Salad
Chicken and Queso Soup
Tomato and Fresh Mozzarella
Seasonal Fruit Salad
Antipasto
Chef's Pasta Salad
Smoked Salmon Display

ENTREES

Braised Short Ribs
Atlantic Salmon
Chicken Fried Steak
Thai Glazed Chicken
Grilled Flat Iron Steak
Slow Roasted Pork Loin
Tavern Smoked Barbeque Ribs
Grilled Mahi-Mahi

COMPLEMENTS

Wild Rice

Vegetable Medley

Red Bliss Potato Salad

Chef's Pasta Salad

Tuna Salad

Green Beans

Wild Mushroom Risotto

Roasted Vegetable Ragout

Mashed Sweet Potato

Mashed Potatoes

Broccoli

Glazed Carrots

DESSERTS

Brownies

Cookies

Seasonal Fruit

Assorted Pies

Triple Layer Chocolate Cake

Fudge Pecan Caramel Cake

Carrot Cake

Peach Cobbler

Apple Cobbler

RECEPTION

Each of the Hors d'oeuvres are priced at \$3.75 each, a minimum of 50 pieces of each choice are required

Hot Hors d'oeuvre

Honey and Basil Marinated Baby Lamb Chops

Jamaican Jerk Chicken Satays

Chicken Potstickers with Ponzu Sauce

Marinated Beef Skewers

Loaded New Potatoes

Mini Beef Wellington

Crispy Spring Rolls

Mini Crab Cakes

Thai Spiced Shrimp Skewers

Parmesan Scallion Risotto Cakes

Stuffed Mushrooms

Cold Hors d'oeuvre

Chilled Jumbo Shrimp with Cocktail Sauce

Shrimp and Crab Bruschetta

Shrimp and Crab Salad

Smoked Salmon Canapés

Fresh and Sundried Tomato Bruschetta

Cucumber Stuffed with Blue Cheese Mousse

Tomato Mozzarella Salad

Brie and Fig Canapés

Prosciutto and Melon

CHEF ATTENDED ACTION STATIONS

Action stations are a fantastic addition to the Hors d'oeuvre Menu when selecting a "Grazing" or reception style function. A Chef fee of \$75.00 is applied to each station selected

Pasta Station

Two sauces, Vegetables and Chicken
\$8 per Person

Risotto Station

Creamy Risotto with assorted Vegetables and Chicken
\$11 per Person

Chinese Stir-fry Station

Asian Vegetables, Chicken, Beef and Asian sauces
\$12 per Person

Carving Stations

All carving stations come with Mini Rolls and Condiments

Roasted Turkey

\$10 per Person

Glazed Ham

\$10 per Person

Beef Tenderloin

\$13 per Person

Prime Rib

\$12 per Person

Reception Displays and Platters

Each of our Platters and Displays serves an average of 40 people

Italian Antipasto Platter
\$250.00 per Display

Baked Brie with Seasonal Berries and Crackers
\$100.00 per Display

Thin Sliced Smoked Salmon with Traditional Accompaniments
\$180.00 per Platter

Jerk Chicken and Pork Kebabs with Chili Dipping Sauces
\$250.00 per Platter

Skewered Thai Shrimp
\$325.00 per Platter

Selection of Imported Cheese and Fruit with Crackers
\$250.00 per Display

Assorted Seasonal Fruits
\$150.00 per Display

BBQ Meatballs
\$125.00 per Display

Assorted Crudités with Dipping Sauces
\$100.00 per Display

Spinach and Artichoke Dip with Parmesan
\$100.00 per Platter

Raw Bar with Fresh Oysters, Shrimp, Crab Legs and Sauces
\$25.00 per person
(Minimum 50 Guests)

Roasted Garlic Hummus with Toasted Pita
\$100.00 per Platter

Crispy Chicken Wings,
choice of Hot, Honey Mustard, Lemon Pepper, or Jerked
\$ 100.00 per Platter

Assorted Desserts and Petit Fours
\$250.00 per Display

SUSHI MENU

Our very own Sushi Chef from our Fine Dining Restaurant Aqua Blue is proud to offer you the Freshest and Finest Sushi in Atlanta. Our Sushi Platters comes with a minimum of 50 pieces.

“AB“Volcano

Baked Spicy Hotate, Avocado, Kanikama, Asparagus, Cucumber,
Spicy Chili Sauce and Mayonnaise \$90.00

Hi Life Roll

Blue Fin Maguro, Kanikama Delight, Avocado, Baked with
Atlantic Sake and Spicy Mayonnaise \$85.00

Asian Delight

Maguro, Kanikama Delight, topped with Avocado and Spicy Delight \$85.00

Assorted Fresh Vegetable Rolls

Carrots, Avocado, Cucumber and Scallions \$55.00

Bagel Maki

Smoked Salmon, Cream Cheese and Avocado \$60.00

Black and White Tempura Maki

Baked Unagi, Cream Cheese, Avocado, and
Tempura Ebi topped with Sweet Teriyaki \$85.00

Devil Roll

Smoked Salmon, Soft Shell Crab, Asparagus
with Spicy Sweet Sauce and Ponzu Sauce \$90.00

Rainbow Roll

Kanikama, Cucumber and Avocado,
topped with assorted Sashimi and Tobiko \$85.00

Hawaiian Roll

Maguro, Cream Cheese, Cucumber, rolled in
Light Soy Paper and topped with sliced Kiwi \$80.00

California Roll

Kanikama, Cucumber and Avocado \$55.00

Yummy Yummy Roll

Tempura Spicy Maguro Maki with Ponzu Sauce \$75.00

PLATED OPTIONS

STARTERS (PICK ONE)

Chef's Selection of Soup
Tomato Mozzarella Salad
House Salad

Traditional Caesar Salad
Roasted Beet Salad
BLT Salad

ENTREES (PICK ONE)

Cashew Chicken Stir Fry	\$21.00
Herb Marinated Chicken Mushroom White Wine Garlic Sauce	\$21.00
Thai Glazed Chicken	\$21.00
Grilled Atlantic Salmon with Port Wine Reduction	\$23.00
Pan Seared Grouper with Grilled Tomato Broth	\$25.00
Grilled Center Cut Pork Loin with Pear Brandy Cream Sauce	\$22.00
Grilled Flat Iron Steak with Wild Mushroom Demi Glace	\$23.00
Grilled Beef Medallions Red Wine Demi Glace	\$31.00
Stuffed Cornish Game Hen Corn Bread Stuffing	\$25.00
Pan Roasted Mahi Mahi Grainy Mustard Sauce	\$25.00
Honey Basil Marinated Rack of Lamb Blackberry Demi Glaze	\$33.00
Roasted Peeking Duck with a Sweet Sesame Soy Sauce	\$32.00
Center Cut Veal Chop Gorgonzola Cream Sauce	\$37.00
Soy Glazed Chilean Sea Bass	\$36.00
Grilled Swordfish Mediterranean Salsa	\$27.00

DESSERTS (PICK ONE)

Molten Lava Chocolate Cake	\$6.00	Carrot Cake	\$4.00
Chocolate Layer Cake	\$4.00	Cheese Cake	\$5.00
Apple Crumb Cake	\$4.00	Crème Brule	\$7.00
Fudge Pecan Carmel Cake	\$5.00	Key Lime Pie	\$7.00