

PRIVATE PARTIES

Marjie's loves throwing parties & is a great venue for all your entertaining needs. Between the back patio & the main dining room we can seat up to 80, 45 in the main dining room & 40 outside. For large private parties we recommend a buffet dinner although we are very flexible & love to get creative; i.e. pig or lamb roasts, seafood boils, cocktail parties, family style feasts, etc. Buy-out minimums start at \$2,000 for dinner & \$1,200 for lunch and are variable depending on season & day of the week. We look forward to partying with you!!

BUFFET DINNER (\$30/ head)

example of a traditional buffet dinner thrown at Marjie's.

Can drop as a family style meal as well.

meats (choose 2)

GRILLED JUMBO SHRIMP

SLOW GRILLED CHICKEN

soy chili glazed

SLOW GRILLED PORK

with tons of fresh herbs & a spicy green garlic sauce

COAL ROASTED GULF FISH

on the 1/2 shell with spicy herb sauce

CHARRED LAMB LEG (+\$2/ head)

salads (choose 2)

Options change due to seasonal availability. These are our current salads:

FRESH SPICY GREENS

tossed with seasonal fruit & citrus sambal vinaigrette

AUTUMNAL SOM TAM

market vegetables pounded with chili vinaigrette, peanuts & fresh herbs

SMOKEY CABBAGE

tossed with fish sauce, chilis & herbs

CHARRED BROCCOLI

tossed with citrus, mint & warm toasted chili sauce

sides (all will be provided with buffet dinner)

LA POPCORN RICE

SEASONAL PICKLES

COAL ROASTED SWEET POTATOES

BUTTERED CORNBREAD

SEASONAL VEGETABLE PICKLES

The logo for Marjie's Grill features the name "Marjie's" in a large, light blue, cursive script font. A small, light blue, eight-pointed starburst is positioned above the letter "i" in "Marjie's". Below "Marjie's", the word "GRILL" is written in a bold, light blue, sans-serif, all-caps font.

snacks

To be enjoyed during cocktail hour as passed appetizers.
Price added on the buffet dinner & depends on party size.

CHARRED BRUSSELS SPROUTS

tossed with spicy peanuts, mint & meyer lemon

FRESH CRACKLIN

dusted with turmeric-chili spice

CORNMEAL FRIED SHRIMP

head-on sweet Gulf shrimp with spicy buttermilk dipping sauce

CRISPY PIG TAIL

with chili cane syrup

THAI STYLE CEVICHE

raw Gulf fish with fish sauce, chilis, herbs & crispy shallots

MARINATED WINTERMELON

with radishes, sesame, mint & chili

CRISPY or GRILLED PIG KNUCKLE

Chinatown style with black pepper, herbs & chilis

OTHER SEASONAL SNACKS AVAILABLE UPON REQUEST

BEVERAGE PLANS

OPEN BAR

Guests can order whatever they want. Host will be charged amount of consumption.

PRESELECTED BAR

Host selects wine, beer or liquor they want to serve & pays in advance. After selection runs dry, guests will have a cash bar.

CASH BAR

Host does not provide alcohol. All guests pay for their own tab.

DESSERT

Seasonal options available upon request.

We can figure something great out for you depending on your preferences!

for inquiries please contact

CAITLIN CARNEY

504.603.2234

caitlin@marjiesgrill.com

**320 S BROAD ST
NEW ORLEANS
MARJIESGRILL.COM**

