



Marietta
Diner



Marietta
Fish
Market

Marietta Family Restaurants

CATERING MENUS

404-386-4004

Pasta Bella
Family Grill



Cherokee
Cattle
Company



Four different, delicious catering options from one reliable, reasonably priced source. Welcome to catering by the Marietta Family Restaurants! What can we get you?

Your choices will include just about every flavor imaginable from most of the world's favorite cuisines. From spanakopita to chicken scarpariello. From hand-cut steaks to the freshest seafood. Our four restaurants — Marietta Diner, Marietta Fish Market, Pasta Bella Family Grill and Cherokee Cattle Company — have it covered.

Let us make your next gathering memorable, fun — and easy for you.

Although different in flavor, each and every catering event we handle has several important things in common: friendly, excellent service (as much or as little as you'd like); quality food (and lots of it!); and beautiful, imaginative presentation (so everything looks as good as it tastes).

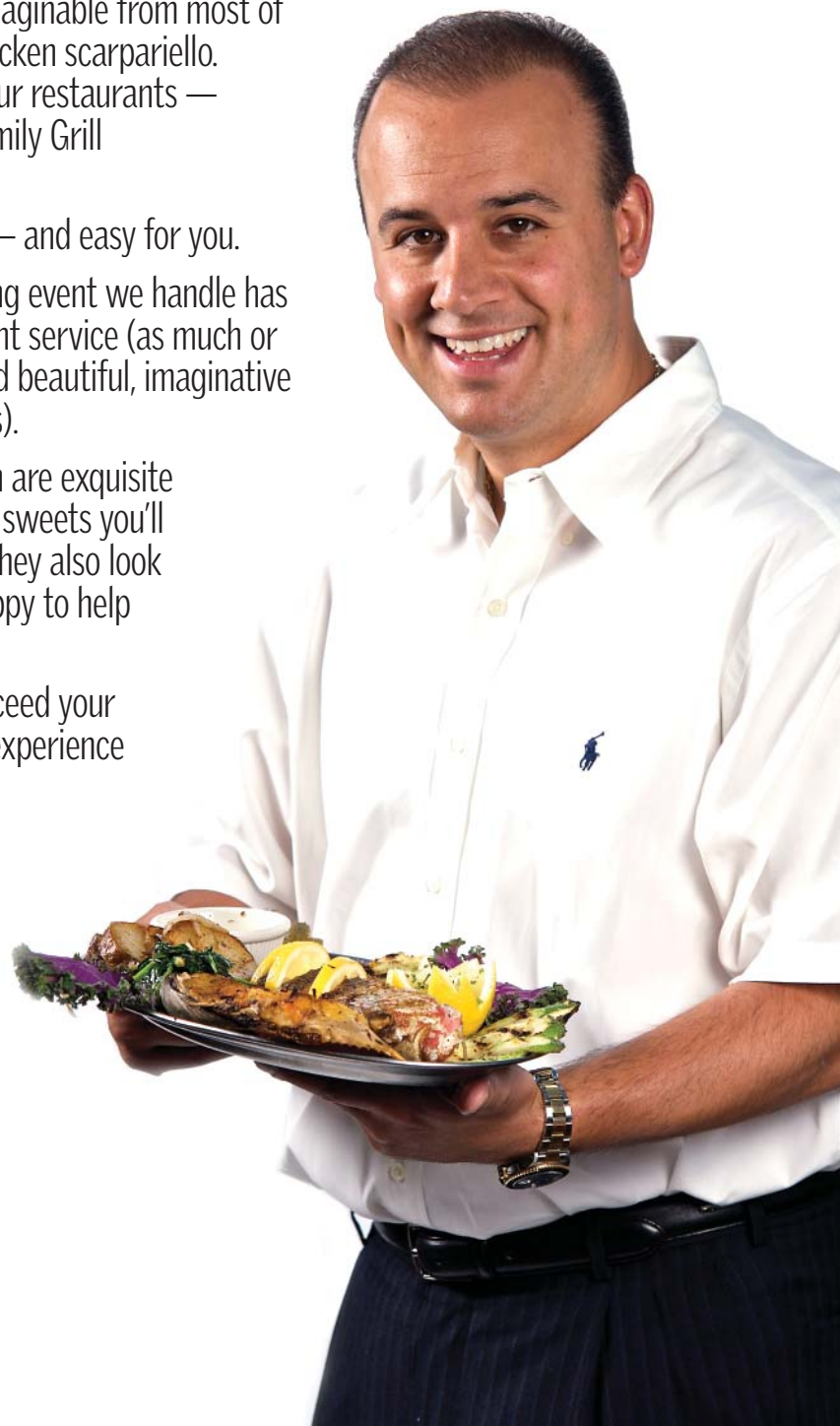
Then there are the mouthwatering desserts, which are exquisite and exclusive to us. These are the same eye-catching sweets you'll see in our colorful display cases in each restaurant. They also look great on your table. Don't forget, our staff will be happy to help design and create your dream wedding cake!

Our goal, with each catering affair, is to always exceed your expectations. We guarantee you an excellent dining experience — every time.

Catering by the Marietta Family Restaurants:
We do the work, you get the kudos!

Thank you for choosing us,

Gus Tselios,
Owner of the Marietta Family Restaurants



Marietta Diner

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 "Diners, 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 calamata 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

Mixed Vegetables with Garlic and Olive Oil

A touch of roasted garlic and extra virgin olive oil are used to dress seasonal vegetables. Served hot. 45

Chef Salad (cold)

A colorful 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 savory and tart. 35

Marinated Grilled Vegetables

A seasonal selection of vegetables, drizzled with extra virgin olive oil and perfectly grilled. 45

Stuffed Mushrooms

Large mushrooms stuffed with crabmeat and baked golden brown. 65

Buffalo Wings

Meaty chicken wings in a classic sauce with big flavors 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 specialties

Meatballs

Our made-from-scratch meatballs feature the finest ground beef and select spices and herbs. 60 Add spaghetti 75

Beef Stew

The perfect comfort-food combination of savory 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 chockfull 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. 80

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. 115

BBQ Pork Spareribs

Meaty pork ribs brushed with a sweet-spicy homemade BBQ sauce. 105

greek specialties

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. 80

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, zesty sauce. 55

Baked Lamb Shank with Orzo

Succulent lamb with the perfect blend of Greek spices. 125

sautés

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. 80

Chicken Francaise with Pasta

Tender chicken topped with a lemony white-wine and butter sauce. 80

Chicken Marsala with Pasta

Chicken sautéed in a savory sauce of mushrooms, herbs and Marsala wine. 80

"Health Nut" Chicken

Breast of chicken sautéed with fresh spinach, artichoke hearts and mushrooms in a light, creamy scampi sauce and served over pasta. 85

Chicken Parmigiana and Spaghetti

Tasty chicken is hand-breaded with Parmesan and served with mozzarella and more Parmesan in a zesty red sauce. 80



Chicken Rollatini with Marsala and 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 spice makes this dish of fresh, mixed seafood and al dente pasta one of our most popular. 135

Calamari Marinara or Francaise with Pasta

Our fresh calamari in your 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 sautéed with a colorful trio of bell peppers and mild onions. 70 Add mozzarella cheese 85

Penne Pasta and Broccoli al' Aglio

Garlic, butter, fresh parsley and crisp broccoli florets give this pasta dish a light, garden-fresh flavor. 55 Add chicken 75

Chicken ala Roma with Pasta

Fresh, juicy roma tomatoes are 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 and 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. 70

Baked Ziti

Ziti pasta baked with plenty of ricotta and mozzarella cheeses in our homemade marinara sauce. 55

Baked Ziti with Meatballs

Our marinara sauce, made with fresh tomatoes, onions and select spices, is perfect when baked with ziti and homemade meatballs. 70

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. 60

Penne ala Vodka with Chicken

Our same Penne ala Vodka but with tender pieces of marinated chicken. 80

Pasta Primavera (red or white)

Fettuccini 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 favorite combination. 50

Marietta Fish Market



Our menu of fresh fish and much more features dozens of signature seafood 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 to 15 people.
Homemade cream cheese-filled challah with each tray.

appetizers & 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

Savory 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 Crabmeat

Fresh mushrooms filled with handpicked crabmeat. 100

Coconut Shrimp

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

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 & soups

Village Greek Salad (no lettuce)

This simple salad of fresh tomatoes, cucumbers, red onion, olives and feta in a tasty vinaigrette is served all over Greece. 55

Greek Salad

Romaine and iceberg lettuces with juicy tomatoes, pepperoncini, onions and calamata 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

Caesar Salad

Classically made with romaine lettuce, crunchy croutons and plenty of Parmesan cheese. 55

Shrimp and Crabmeat Salad

Sweet lump crabmeat and tender, briny shrimp are a delicious combination. 95

Trio Salad

Village Greek Salad, Shrimp & Crabmeat, 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 5⁹⁵ Gallon 23⁹⁵



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 Hushpuppies. 80

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

We strongly recommend that fried foods 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 flavor of the grill. Served with Rice Pilaf or Dirty Rice. 90

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

Whole Fish (available upon request) and Whole Lobsters
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 dish. 135

Shrimp and Scallops over Cheese Grits

A great Southern specialty! Briny shrimp and sweet scallops are served over creamy cheese grits with bacon, tomatoes and scallions in a light white-wine cream sauce. 135

Tilapia Piccata

Fresh tilapia is tossed with broccoli and capers in a lemon-butter sauce and served with pasta or rice. 90

Jumbo Shrimp and Mahi Mahi Louisiana-Style Creole

A dash of peppery spice gives this classic Creole dish a little kick!

Served over dirty rice. 105

Sea Bass and Shrimp Greek-Style ala Mykonos

This delicious dish, exclusive to the Marietta Fish Market, features fresh finfish and shellfish cooked with peppers, onions, mushrooms and tomatoes in a white-wine and garlic sauce. Topped with feta and served with rice. 105

Seafood Mimosa

Grouper, shrimp and scallops tossed with garden-fresh spinach and zucchini in a creamy, orange-spiked mimosa sauce. It's all topped with melted mozzarella and served over pasta. 135

Seafood Pasta de Mara

Premium shellfish—shrimp, scallops and langostinos—sautéed in a white-wine and garlic sauce with fresh mushrooms and scallions and served with tricolor pasta. 135

Grilled Mahi Mahi Etouffee

An authentic, slow-cooked roux gives deep color and intense flavor to our etouffee. This thick, spicy stew, full of fresh mahi mahi, is served with colorful grilled vegetables. 90

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 pasta. 95

Maryland Lump Crab Cakes

You'll love the crab-to-bread ratio of 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

"Health Nut" Seafood

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

Shrimp with Seafood Stuffing

Jumbo shrimp filled with a savory seafood stuffing. 90

Stuffed Shrimp with Lump Crabmeat

We take it up a notch by stuffing jumbo shrimp with plenty of fresh, lump crabmeat. 150

Red Beans and Rice with Andouille Sausage

Not just for Monday night, as the saying goes. Our version of the New Orleans favorite features smoky, authentically spicy 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



signature sweet

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. It is sublime. 50

Pasta Bella Family Grill

If you don't personally know a Nonna, you should know us. Pasta Bella Family Grill specializes in a variety of homemade pastas. You'll find the same great service you get in our family-friendly restaurant.



Each tray serves approximately 12 to 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 calamata olives, topped with creamy feta, sprinkled with oregano and dressed in our signature Greek vinaigrette. 60



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 tender 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 sauce. 65

Lasagna

This thick, tasty dish features generous layers of pasta; homemade, subtly seasoned meat sauce; and mozzarella, ricotta and Parmesan cheeses. 70

Baked Ziti

Ziti pasta baked with plenty of ricotta and mozzarella cheeses in our homemade marinara sauce. 55

Baked Ziti with Meatballs

Our marinara sauce, made with fresh tomatoes, onions and special spices, is perfect when baked with ziti and homemade meatballs. 70

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. 60

Pasta Primavera (red or white)

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

Fettuccini Alfredo

Famed Chef Alfredo di Lello's classic, creamy Parmesan sauce 65
Add grilled chicken breast 80

entrees

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. 80

Chicken Cacciatore with Pasta

This Italian mainstay is boneless chicken simmered in a hearty tomato sauce laden with mushrooms. 75

Chicken Francaise with Pasta

Tender chicken dipped in a seasoned egg batter and sautéed in a delicious white-wine and butter sauce. 80

Chicken Marsala with Pasta

Chicken sautéed in a savory sauce of mushrooms, herbs and Marsala wine. 75

"Health Nut" Chicken

Breast of chicken sautéed with fresh spinach, artichoke hearts and mushrooms in a light, creamy scampi sauce and served over pasta. 85

Chicken Parmigiana and Spaghetti

Tasty chicken is hand-breaded with Parmesan and served with mozzarella and more Parmesan in a zesty red sauce. 80

Chicken Rollatini with Marsala and 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



Fried Calamari

Fresh, lightly fried calamari served with our homemade marinara sauce. 70

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. 80

Seafood Stephanie with Pasta

Shrimp, scallops, salmon and mussels sautéed with colorful peppers, onions and mushrooms in a marinara sauce and served over angel hair pasta. 110

Veal Marsala

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

Veal Cutlet Parmigiana

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

Meatballs

Our made-from-scratch meatballs feature the finest ground beef and select spices and herbs. 60 Add spaghetti 75

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. 80

signature sweet

Tiramisu

This cool, refreshing Italian dessert is made in the classic style with espresso-soaked savoiardi (ladyfinger cookies) and creamy mascarpone. 65



Cherokee Cattle Company

This authentic Texas roadhouse specializes in aged, hand-cut steaks and chops as well as big Tex-Mex flavors and great barbeque. Catering from Cherokee Cattle Company is mouthwateringly tasty and branded with casual style.

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



soups, salads, sides and starters



Baked Potato Soup

Our award-winning signature soup is topped with cheddar cheese, bacon bits and fresh chives. Quart: 6⁹⁵ Gallon: 23⁹⁵

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: 6⁹⁵ Gallon: 23⁹⁵

Chili

Nothing beats a big "bowl of red." Our homemade chili features fresh ground beef, ranch beans, onions, garlic and specially selected spices. Quart: 9⁹⁵ Gallon: 29⁹⁵

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 onion and croutons. 65

Jalapeno Poppers

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

Stuffed Mushrooms

Tender mushroom caps filled with crabmeat stuffing and broiled until they are golden brown. 65

Stuffed Shrimp

Stuffed with seafood. 80 Stuffed with lump crabmeat. 140

Homemade Onion Straws

Thinly sliced and hand battered; you'll love this fresh, light take on traditional onion rings. 35

Onions Rings

Our traditional, thick-cut onion rings are beer-battered and made to order. 35

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. 40

Red Queso

Our smooth, creamy queso mixed with homemade chili. 50

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. 45

Deluxe Nachos

Take our nachos up a notch with chili and jalapenos! 60

Deluxe Chicken Nachos

Add savory, mesquite-grilled chicken, and make it a meal. 75

Chicken Wings

Choose mild, medium, hot or nuclear (if you dare!). Our warm, meaty wings are served with our cool, signature ranch sauce. 70

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 chives. 50

Chicken Tenders

Fresh chicken tenders are hand-battered with our own special seasonings and served with honey mustard. 75

Texas Sampler (Wings, Skins and Tenders)

All our favorite snacks combined! It doesn't get more appetizing than this. 75

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

Mouthwateringly 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



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 smoky Jack Daniels glaze works equally well on grilled chicken! 80

Baked Meatloaf

This classic, all-American dish is made in-house from our special recipe. 80

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

Monterey Chicken

A grilled chicken breast with ham and melted Monterey Jack cheese. 80

San Angelo Chicken

This dish features a mesquite-grilled chicken breast topped with Monterey Jack and cheddar cheeses, tomatoes, onions and a sprinkle of chives. 80



Grilled Shrimp

Large shrimp are grilled and served with tartar and cocktail sauces. 90

Fried Shrimp

Our market-fresh shrimp are dusted with savory herbs and fried until they are crisp outside, tender inside. Served with cocktail and tartar sauces. 80

Beef Burgundy

This classic French dish features choice beef simmered in an herb-rich red-wine sauce. Served over egg noodles. 115

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

Country-Fried Steak

A real Southern favorite! Cubed steak is hand-battered and lightly fried. Served with our 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 and 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

bbq — low and slow



BBQ Pulled-Pork Platter

Tender pork—smoky from the fire—is hand-pulled, smothered with our own rich, zesty BBQ sauce and topped with a mound of homemade onion straws. 75

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 onion straws. 75

BBQ Beef Ribs

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

BBQ Baby Back Ribs

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

Ribs and Chicken Tenders

A great combination—savory 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. 85

Sides: BBQ Beans, Coleslaw or Potato Salad

The perfect sides for our great 'que!
Pint 3⁹⁵ Quart 5⁹⁵ Gallon 18⁹⁵

big tex-mex taste

Quesadillas

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

You get a choice of: Cheese | Black Bean | Veggie | Grilled Steak | Grilled Shrimp | Grilled Chicken 70

Santa Fe Quesadilla Rolls

Black beans; Monterey Jack cheese; onions; rice; fresh cilantro; hot, smoky chipotle peppers; and select seasonings 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. 70

Beef Fajitas

Skirt steak marinated in select spices and mesquite-grilled. 80

Shrimp Fajitas

Fresh shrimp perfectly seasoned and mesquite-grilled. 90

Combo Fajitas

Can't make up your mind? Try a combination! 110

(All fajitas include handmade flour tortillas, fresh guacamole and pico de gallo.)

signature dessert

Chocolate Suicide Cake

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



Be Sweet ... to Yourself



All 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 flavors grow progressively more intense as you go down our list.

Lemon Cake

This light and luscious cake 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. 1⁹⁵ 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 dessert. 65

Éclair

Our custard-filled French pastries feature tasty chocolate icing. 4⁹⁵ each

Boston Cream Cake

Everyone loves this yummy cake 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 sweet treat pretty tasty. 65

Strawberry Shortcake

Our old-fashioned, tender shortcake is layered with fresh strawberries and thick whipped cream. 65 Long sheet: 110

Chocolate Shortcake

This is a delicious chocolate version of our butter-based favorite. 65 Long sheet: 110

German Chocolate Cake

A classic confection of chocolate cake frosted with coconut and pecans. 65

Reese's Peanut Butter Cake

Chockfull of chocolate and creamy peanut butter—just like the candy. 65

Oreo Cake

Like the cookie?

You'll love this cake, which is full of them and then decorated with more. 65

Black Forest

You get chocolate cake, whipped cream and cherries and then more whipped cream. It's delicious and delightful. 65

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

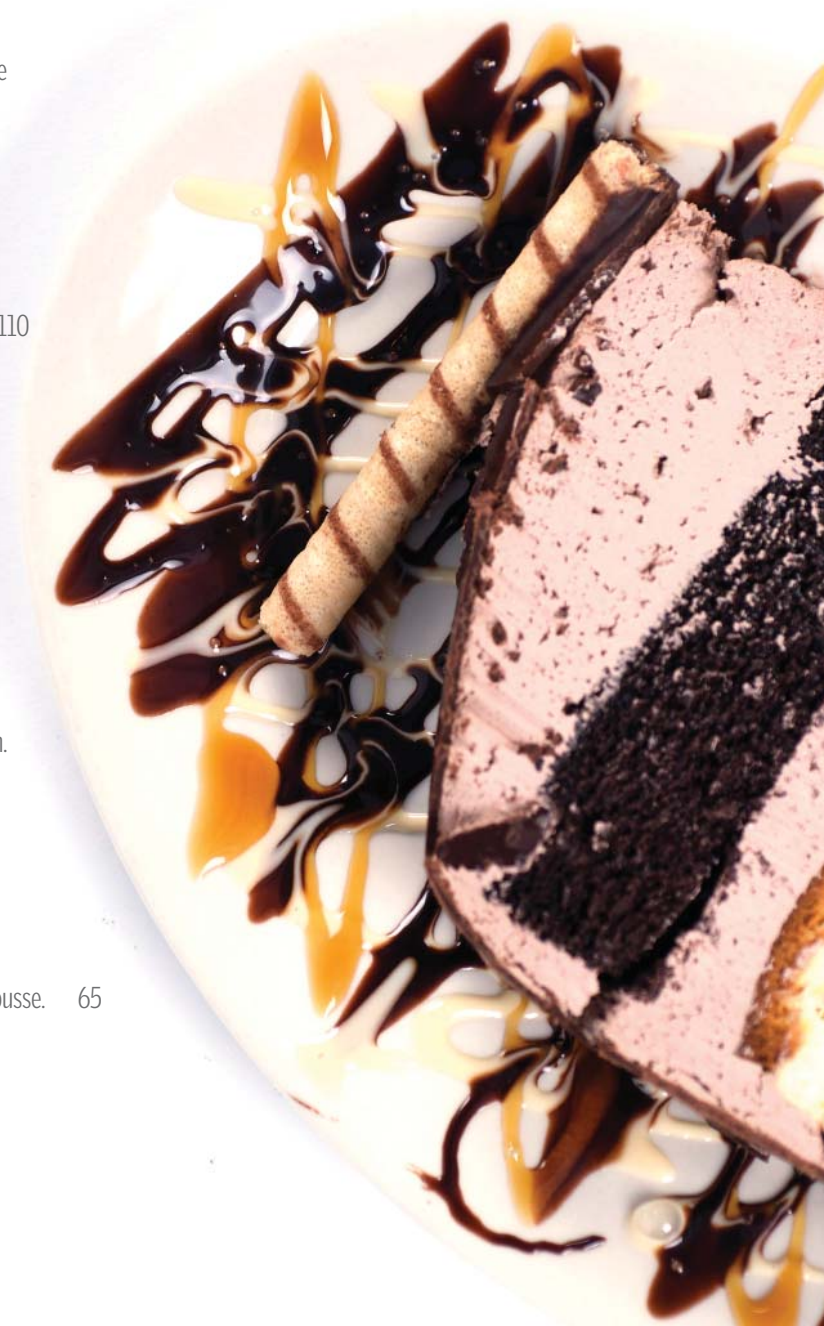
This is a decadent combination of chocolate cake and smooth, creamy chocolate mousse. 65

Chocolate Suicide Cake

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

Death by Chocolate

This flourless chocolate cake is deeply dark and incredibly delectable. 65



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 the Marietta Diner's signature dessert. 50

Apple Crumb Cheesecake

Our classic cheesecake is topped with sweet apples, brown sugar and cinnamon-spiced streusel. 50

Plain Cheesecake

Our 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

Marble Cheesecake

Plain and chocolate cheesecakes are swirled together to create this absolutely beautiful dessert. 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

pies

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

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 the Marietta Fish Market's signature dessert. 50

Coconut Cream Pie

This all-American dessert features a rich, smooth filling; a graham-cracker 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

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. 3⁹⁵ each

Baklava

This famous, honey-syruped Greek dessert is made with delicate, flaky layers of phyllo dough lavishly filled with nuts. 3⁹⁵ each

Rice Pudding

Our classically rich rice pudding is made with real cream and scented with cinnamon. Quart: 5⁹⁵ Gallon: 23⁹⁵

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



notes



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



MARIETTA FAMILY RESTAURANTS CATERING

CATERING TELEPHONE: 404-386-4004

Marietta
DINER

Marietta
Fish Market

Pasta Bella
Italian • American
Family Grill

Cherokee
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CHOOSE YOUR EVENT—WE'LL MAKE IT MEMORABLE!