

Cocktail Party MENU

Turn our hors d'oeuvres and interactive stations into a full menu for your event, creating the perfect cocktail-style atmosphere for guests to mingle and enjoy a relaxed, fun environment. A minimum of 100 guests applies; events with fewer guests will be subject to the 100-guest minimum charge.

Event Guidelines

- Event duration is two (2) hours for social, corporate and commercial events, three (3) hours for private events (Weddings, Quinceañeras, Bar/Bat Mitzvahs).
- Event time can be extended for an additional fee.
- Two (2) hours of unlimited food service that will begin from the contracted starting time of the event.

Hors d'Oeuvres

Select 6 hot HD's from the list below. For full descriptions of the items please see pages 32 and 33. Unless notated, items can be handpassed or stationed.

Beef/Pork

Assorted Mini Quiches
Beef Empanada
Beef Kabobs
Brisket Pita Crostini
Franks in a Blanket
Italian Sausage & Pepper Skewers
Loaded Potato Skins
Meatballs* (Italian or Swedish)
Mini Reuben
Sirloin & Gorgonzola Brochette
Southwestern Chorizo Dip*

Chicken

Chicken and Biscuit
Chicken Drummies
Chicken Empanada
Chicken Kabob
- w/ Pineapple
Chicken Marsala*
Chicken Scampi*
Chicken Wings
Coconut Chicken
Sesame Chicken

Seafood

Coconut Shrimp
Crab Rangoon
Fried Calamari
Fried Shrimp
Homemade Crab Dip*
Oysters Rockefeller*
Padded Oysters
Salmon Pita Crostini
Scallops in Wine*
Scallops Wrapped in Bacon
Shrimp Scampi*

Vegetarian

Asiago Arancini
Asparagus with Asiago
Brie Bites
Egg Rolls
Fried Mozzarella Sticks
Potato Pancakes
Potato Skins
Spanakopita
Spinach and Artichoke Dip*
Tomato, Basil & Mozzarella Skewer
Vegan Vegetable Samosa
Vegetable Quesadillas
Vegetable Pot Sticker



Interactive Stations & Specialty Displays

Select two (2) stations from the list below. For full descriptions of the items please see page 34.

- Artisan Grilled Cheese
- Artisan Pizza
- Caribbean Island
- Chef Carving
- Gourmet Slider
- Italian Market
- Italian Pasta & Risotto
- Kosher Station
- Mashed & Sweet Potato Bar
- Mediterranean Mezze
- Pan-Asian Station
- South of the Border
- Southern Comfort
- Taco & Quesadilla Bar

Dessert Selections

Select two (2) items from the list below.

Martin's Famous Dessert Table

Treat your guests to an unforgettable experience. Overflowing with irresistible cakes, delectable cookies and miniature pastries. It's the perfect way to sweeten any occasion.

Ice Cream Sundae Bar

Create your own sweet masterpiece with an exciting assortment of ice creams, fruits and toppings to customize your sundae just the way you like it.

Fruit Trays

Artful presentation of seasonal fruits, bursting with sweetness and color.

* Indicates items are served at a station.

Event Enhancements MENU

Reception Displays

Reception displays are presented during the opening hour of your event. Unless noted, selections are \$4.50 per person.

Cheese Display

A selection of cheeses presented with assorted gourmet crackers.

Seasonal Fruit Display

An artful presentation of fresh seasonal fruits bursting with natural sweetness and color.

Premium Fruit Display

An expanded fruit presentation featuring whole fruits, seasonal berries and sliced fruits displayed and refreshed for two hours. \$5.00 pp

Hot Hors d'Oeuvres Services

Continental Butler Service

Thirty minutes of unlimited service featuring three hand-passed selections, or two hand-passed selections and one stationary selection. \$5.50 pp

For a complete list of selections, please see pages 32 and 33.

Specialty stations and Global display options are also available. See pages 34 and 35.

Bar and Beverage Services

Consult your event planner for bar and beverage pricing options.

Non-Alcoholic Beverage Service

Assorted sodas, fresh juices and strawberry and piña colada icy slushes.

Beer, Wine & Soft Drinks Service

A selection of draft beers, champagne and wines served alongside our Non-Alcoholic Beverage Service.

Premium Open Bar Service

A curated selection of spirits and mixers in addition to our Beer, Wine and Soft Drinks Service.

Specialty Beverage Enhancements

Signature Bar Experiences

- Champagne Bar or Toast..... \$3.50 pp
- Vodka / Martini Bar*..... \$3.50 pp
- Ice Martini Slide* Market Pricing
- International Coffee Bar..... \$4.00 pp (minimum 100 guests)

*Available with Deluxe and Platinum bars

Event Decor Package

Six green plants and four fresh floral arrangements to enhance your décor. Consult your event planner for pricing.

Grilled Vegetable Display

Garden-fresh vegetables expertly grilled and beautifully arranged.

Garden Crudité

A colorful assortment of crisp seasonal vegetables served with house-made dipping sauces.

Charcuterie Display

Prosciutto and salami with select cheeses, hummus, tzatziki, marinated olives, fresh and dried fruits, melba and mustard sauces, pita chips and crackers. \$5.00 pp

6 Hot Deluxe Service

Sixty minutes of unlimited service featuring your choice of four hand-passed hors d'oeuvres and two stationary selections. \$9.75 pp

Upgrade to have all selections stationed for an additional \$4.00 pp.



Open Bar Upgrades

Enhance your Open Bar with upgraded selections. Refer to page 60 for brands and options.

Deluxe Liquors..... \$5.50 pp

Platinum Liquors.... \$7.00 pp
(Pricing is for 4 hours.)

Upgrade charges are applied to base open bar pricing.

Wine on Guest Tables

Each guest table is set with one bottle of red wine and one bottle of white wine.

Tier 1 Wines — \$3.50 pp

Tier 2 Wines — \$4.50 pp

Hors d'Oeuvres MENU

Beef/Pork Selections

Assorted Mini Quiches

Bite-sized flaky pastries filled with a savory mix of eggs, cheese, meat and vegetables.

Beef Empanadas

Flaky pastry dough encases a flavorful blend of beef, tomatoes, potatoes, chimichurri, caramelized onions and manzanilla olives.

Beef Kabobs

Marinated steak with green peppers and onions, roasted to tender perfection.

Brisket Pita Crostini

Tender braised brisket over crispy pita, finished with sweet caramelized onions.

Franks in Blanket

Delicate pastry wrapped around an all beef frank, perfectly paired with a side of Dijon mustard.

Italian Sausage Skewers

Sautéed Italian sausage with green peppers & onions.

Loaded Potato Skins

Crispy potato skins topped with melted cheese, bacon and scallions, served with a side of sour cream.

Meatballs*

Choose from Italian style, with marinara and mozzarella cheese or Swedish style, with a creamy mushroom gravy.

Mini Reubens

Corned beef, sauerkraut and Swiss cheese layered with marbled rye and served with thousand island dressing.

Sirloin & Gorgonzola Brochette

Skewers of seasoned ground beef blended with gorgonzola cheese and bread crumbs, wrapped in hickory smoked bacon.

Southwestern Chorizo Dip*

Sautéed chorizo sausage blended with cream cheese, onions, peppers and chipotle seasoning, garnished with cilantro and served with tortilla chips.



Vegetarian/Vegan Selections

Asiago Arancini

Arborio rice ball filled with asiago, mozzarella and aged cheeses, coated in panko breadcrumbs and flash-fried to a crisp.

Asparagus w/ Asiago

Asparagus tips combined with a seasoned blend of asiago and blue cheeses, wrapped in delicate phyllo pastry and baked until golden brown.

Brie Bites

Baked brie in a crisp pastry shell with melba sauce and a fresh berry.

Egg Rolls

Egg roll wrapper filled with a seasoned mixture of fresh Asian vegetables and deep fried until crispy.

Fried Mozzarella

Goopy mozzarella cheese dipped in a golden batter and deep fried for the perfect crunch.

Potato Pancakes (Latkes)

Shredded potatoes and onions lightly fried to crispy perfection.

Potato Skins

Crispy potato skins topped with melted cheese and scallions, served with a side of sour cream.

Spanakopita

Spinach and feta wrapped in crispy phyllo pastry.

Spinach & Artichoke Dip*

A creamy blend of spinach, artichoke hearts and Parmesan cheese, baked until bubbly and served with tortilla chips.

Tomato, Basil & Mozzarella Skewer

Cherry tomatoes, fresh mozzarella and basil leaves layered on a skewer and finished with a drizzle of balsamic glaze.

Vegetable Samosa (Vegan)

Pastry-filled triangles with spiced vegetables, potatoes and green peas, deep fried to golden perfection.

Vegetable Quesadilla

Oven crisped flour tortilla filled with fresh vegetables, mild cheddar and Monterey jack cheeses.

Vegetable Potstickers (Vegan)

Crispy fried dumplings filled with seasoned vegetables.

* Indicates items are served at a station.

Hors d'Oeuvres MENU

Seafood Selections

Coconut Shrimp

Butterflied shrimp coated in a rum-infused coconut batter creating a perfect harmony of tropical flavor and crisp texture.

Crab Rangoon

Crispy hand-rolled pastries filled with a creamy crab mixture and Asian spices served with a sweet and spicy chili dipping sauce.

Fried Calamari

Fresh calamari delicately coated in our seasoned breading and fried to a golden crisp.

Fried Shrimp

Juicy shrimp, breaded and fried until golden, served with a tangy cocktail sauce.

Homemade Crab Dip*

A creamy blend of cheese, premium crab meat and seasonings baked until bubbly, accompanied by our house made pita chips.

Oysters Rockefeller*

Fresh oysters topped with a velvety spinach and cheese mixture, broiled until bubbly.

Padded Oysters

Plump oysters coated in seasoned breadcrumbs and lightly fried to golden perfection.

Salmon Pita Crostini

Flaked herb-seasoned salmon over crispy pita, finished with a dollop of dill sour cream.

Scallops in Wine*

Sea scallops sautéed in a delicate white wine sauce, creating a melt-in-your-mouth experience.

Scallops Wrapped in Bacon

A perfect marriage of flavors plump scallops wrapped in smoky bacon, baked until tender and juicy.

Shrimp Scampi*

Large shrimp sautéed with a traditional scampi sauce of white wine, garlic and butter.



Chicken Selections

Chicken and Biscuit

Crispy white meat chicken on top a cheddar and rosemary biscuit, finished with a hint of maple glaze.

Chicken Drumsticks

Marinated in sweet honey and breaded, these fried chicken wings deliver a delightful crunch.

Chicken Empanadas

Ground chicken with vegetables, roasted poblanos and chimichurri wrapped in crispy empanada dough.

Chicken Kabob with Pineapple

Teriyaki-marinated chicken, green and red peppers with a juicy pineapple chunk on a skewer.

Chicken Marsala*

Sautéed chicken tenders with a rich Marsala wine sauce, highlighting a classic Italian taste.

Chicken Scampi*

Tender chicken sautéed with a traditional Scampi sauce of white wine, garlic and butter.

Chicken Wings

Choose from Hot and Spicy, Bar-B-Que, Italian seasonings or Old Bay each bursting with bold flavors.

Coconut Chicken

A tropical twist on chicken tenders with panko and coconut milk breading, coated in shredded coconut and lightly fried.

Sesame Chicken

Chicken breast strips dipped in light tempura batter with sesame seeds and Japanese breadcrumbs and fried until crisp.

Upgraded Selections

Replaces one selection for an additional price per person.

Miniature Crab Cakes

Bite-sized version of our colossal and lump crab cakes.

Market Price

Tenderloin Tips

Filet mignon tips grilled with a hint of teriyaki.

\$3.00 pp

Mini Beef Wellingtons

Savory beef tenderloin with mushroom duxelles encased in a French-style puff pastry.

\$3.00 pp

* Indicates items are served at a station.

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Chef-Attended Stations MENU

Unless noted otherwise, stations are \$4.50 per person and presented for one hour of service. Stations may not be selected as a stand-alone cocktail hour option and must accompany either the three- or six-item hot hors d'oeuvres reception or buffet service. A minimum of 100 guests applies per station; events with fewer guests will be subject to the 100-guest minimum charge.

Artisan Grilled Cheese Station

Gourmet grilled cheese sandwiches prepared to order with artisan breads, premium cheeses and savory accompaniments, served with tomato bisque.

Artisan Pizza Station

A selection of gourmet pizzas featuring assorted crusts, cheeses, sauces and toppings.

Chef Carving Station

Our chefs carve your selection of two meats to order for your guests. Selections include:

Baked ham | Flank steak | Leg of Lamb
Pork loin | Top Sirloin | Turkey Breast

Substitute Prime Rib or Beef Tenderloin for both selections for an additional \$2.00 per person.

Gourmet Slider Station

Chef-prepared sliders served on soft rolls. Selections include classic beef, chicken or BBQ pork.



Italian Pasta & Risotto Station

Our chefs prepare pasta and creamy risotto to order with classic Italian sauces and toppings including bacon, mushrooms, Parmesan and peas. Choose one of the following options for your event:

- Two pasta selections with two sauces
- One pasta with one sauce and risotto
- Risotto only

Pasta Selections

Fettuccine • Linguini • Penne • Tortellini

Sauce Selections

Alfredo • Marinara • Clam • Pesto

Mashed & Sweet Potato Bar

Creamy mashed potatoes and sweet potatoes served with an assortment of savory toppings.

Pan-Asian Station

Chicken, shrimp and fresh vegetables stir-fried with savory Asian sauces and seasonings. Please select ramen noodles or rice to be served to all guests during the event.

Taco & Quesadilla Bar

Freshly prepared tacos and quesadillas with chicken, beef or shrimp, served with guacamole, sour cream and cilantro.

Upgraded Selections

Upgrade a corresponding station selection for an additional price per person.

Chef Carving Station

Prime Rib.....	\$3.00 pp
Beef Tenderloin.....	\$3.00 pp
Lamb Chops.....	\$5.00 pp

Prices apply when replacing one carving selection with one of the items listed above.

Italian Pasta & Risotto Station

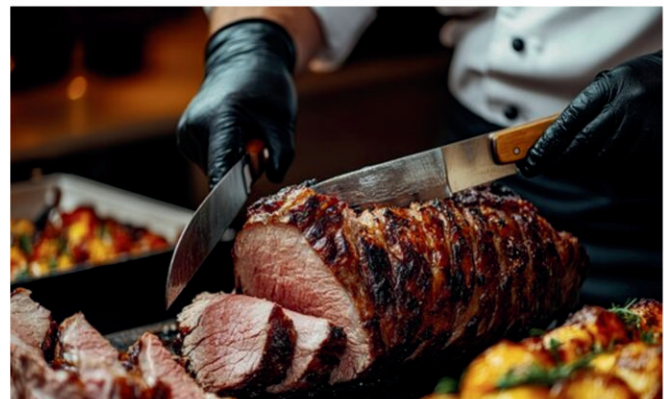
Lobster Ravioli with Rosé Sauce.....	\$1.00 pp
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Gourmet Slider Station

Crab Cake Slider – Market Price

Pan-Asian Station

Add Crabmeat and/or Lobster – Market Price



Additional global stations appear on page 35.

Specialty Displays & Stations MENU

Unless noted otherwise, stations are \$4.50 per person and presented for one hour of service. Stations may not be selected as a stand-alone cocktail hour option and must accompany either the three- or six-item hot hors d'oeuvres reception or buffet service. A minimum of 100 guests applies per station; events with fewer guests will be subject to the 100-guest minimum charge.

Global Flavor Stations

Caribbean Island

Jerk chicken bites, coconut rice and peas, sweet fried plantains, spiced beef empanadas, Caribbean slaw and mango habanero salsa.

Italian Market

A generous display of Italian favorites including Caesar salad, crispy fried calamari, Italian sausage, classic lasagna, assorted Italian cheeses, Italian hoagies and cannolis.

Kosher

Traditional favorites including grilled all-beef hot dogs, hot corned beef and pastrami, homemade noodle kugel, coddies, knishes, blintzes with sour cream, blueberries and cherries and potato pancakes served with applesauce and sour cream.

Mediterranean Mezze

A colorful assortment of Mediterranean specialties including classic and flavored hummus, creamy tzatziki, mixed olives, grilled and raw marinated vegetables, marinated feta, crispy falafel and warm pita bread with pita chips.

South of the Border

A festive station featuring assorted tacos and burritos, taco salad, three bean salad, chili and nachos with salsa and cheese, fajitas with beef and chicken, onions, green peppers and chopped tomatoes.

Southern Comfort

Hearty Southern favorites including smokey burnt ends, creamy macaroni and cheese, cornbread with honey butter and boneless fried chicken bites served with waffles and assorted sauces.



Specialty Displays

Baby Lamb Chops

Baby lamb chops carved to order for your guests. New Zealand racks are marinated and roasted to perfection.

\$8.00 pp

Raw Bar

Chincoteague oysters and clams are shucked to order and served with cocktail sauce and lemons.

\$8.00 pp

Seafood Sauté

Fresh seafood sautéed to order for your guests. Choose from jumbo lobster, jumbo crab lumps, soft shell crabs or lobster and crab lumps.

Market Price

Shrimp Display

Jumbo seasoned shrimp displayed on ice with tangy cocktail sauce and lemons.

\$8.00 pp

Additional stations appear on page 34.

