

Luncheon Appetizer & Dessert MENU

Appetizer Selections

Add an appetizer to your luncheon menu for an additional charge of \$3.00 per person.

Classic Caesar

Crisp romaine with shaved Parmesan and garlic croutons, finished with traditional Caesar dressing on the side.

Greek Salad

Mixed greens with feta, kalamata olives, grape tomatoes and cucumber, served with Greek vinaigrette.

Harvest Salad

Mixed greens with candied walnuts, pears, apples, roasted beets and goat cheese, served with your choice of dressing.

House Salad

Fresh garden greens with carrots, cucumbers, and ripe tomatoes, served with your choice of dressing.

Italian Salad

Romaine and radicchio with roasted red peppers, olives, artichokes, and provolone, served with creamy Italian dressing.

Signature Wedge Salad

Crisp iceberg wedge with tomatoes, red onion, bacon and blue cheese crumbles served with blue cheese dressing.

Sunshine Salad

Fresh greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles, served with your choice of dressing.

Fresh Seasonal Fruit

A colorful selection of seasonal fruit with pineapple, fresh berries and mint.

Soup Selections

Comforting classics, each finished with a golden puff pastry crust.

Choose from:

Chicken Corn Chowder | Cream of Broccoli
Cream of Crab | Maryland Crab | Potato Leek
Shrimp Bisque | Tomato Bisque | Vegetable Minestrone



Dessert Selections

A choice of dessert is included with your luncheon menu. Select one option for all of your guests to enjoy.

Blondies, Brownies & Warm Fresh Cookies

Rich chocolate brownies and golden blondies paired with freshly baked cookies, served family-style or at a dessert station.

Boston Cream Cake

Tender yellow chiffon layered with silky Bavarian cream and finished with a smooth chocolate glaze.

Carrot Cake

Moist spiced carrot cake layered with rich cream cheese frosting and notes of cinnamon and spice.

Chocolate Mousse

Silky dark chocolate mousse with a luxuriously light texture and deep, refined cocoa flavor.

Chocolate Skyscraper

Decadent dark chocolate cake layered with sweet cream filling and crowned with rich chocolate fudge icing and chocolate chips.

Lemon Cake

Three layers of light citrus cake filled with smooth lemon buttercream and finished with a delicate crumb coating.

New York Style Cheesecake

Rich, creamy New York-style cheesecake served with your choice of fruit topping.

Strawberry Shortcake

Moist yellow cake layered with strawberry preserves and fresh whipped cream, topped with whole ripe strawberries.

Martin's Mini Desserts

An elegant assortment of miniature pastries and sweets, thoughtfully presented family-style or displayed at a dessert station.

Desserts may contain or be processed in facilities that handle nuts.

Corporate Light Luncheon MENU

All Luncheons include a choice of dessert from page 10. Add an appetizer for an additional \$3.00 pp.

Soup & Salad

Choice of one fresh salad and one hearty soup from the selections below.

Classic Caesar

Crisp romaine with shaved Parmesan and garlic croutons, finished with traditional Caesar dressing on the side. Add grilled chicken breast for \$1.00pp

House Salad

Fresh garden greens with carrots, cucumbers, and ripe tomatoes, served with your choice of dressing.

Signature Wedge Salad

Crisp iceberg wedge with tomatoes, red onion, bacon and blue cheese crumbles, served with blue cheese dressing.

Sunshine Salad

Fresh greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles, served with your choice of dressing.

Soup Selections

Chicken Corn Chowder | Cream of Broccoli
Cream of Crab | Maryland Crab | Potato Leek
Shrimp Bisque | Tomato Bisque | Vegetable
Minestrone

Each finished with a golden puff pastry crust.

Wrap & Soup

Choice of soup from the selections below. Choose one wrap or two half wraps. Served with melon and corn relish.

Albacore Tuna

Crisp celery, carrots, hard-boiled egg and fresh dill mayonnaise mixed with albacore tuna.

Buffalo Chicken

Crispy chicken tossed in a creamy Buffalo ranch dressing with romaine and bleu cheese crumbles.

Gourmet Ham and Swiss

The classic combination of ham and Swiss cheese paired with lettuce, tomato and honey mustard.

Grilled Flank Steak

Tender flank steak with sharp cheddar cheese and grilled onions served with tiger sauce.

Roasted Turkey Club

Roasted turkey paired with tarragon mayonnaise, bacon, havarti cheese, lettuce and tomato.

Vegetarian

Grilled onions, zucchini, squash, and bell peppers marinated in Italian dressing with leaf lettuce, mayonnaise and mustard.



Entrée Selections

Chef's Salad

Crisp garden greens topped with julienned turkey, ham and roast beef, hard-boiled eggs, Swiss and cheddar cheeses, served with your choice of dressing.

Classic Caesar*

Crisp romaine with shaved Parmesan and garlic croutons, finished with traditional Caesar dressing on the side.

Cobb Salad

Fresh greens layered with grilled chicken, avocado, bacon, tomatoes, blue cheese and hard-boiled eggs, finished with classic Cobb dressing.

Harvest Salad*

Mixed greens with candied walnuts, pears, apples, roasted beets, and goat cheese, served with choice of dressing.

House Salad*

Fresh garden greens with carrots, cucumbers, and ripe tomatoes, served with your choice of dressing.

Luncheon Salad Platter

Tuna, chicken, egg and pasta salads elegantly presented on crisp lettuce with tomatoes and hard-boiled eggs.

Choose a soup or fresh fruit for an additional \$3.00 per person.

Salads marked w/ an asterisk (*) include a grilled protein option. Choose from chicken, flank steak, or shrimp. Choose salmon in place of the above proteins for \$3.00 per person.

Corporate Hot Luncheon MENU

All Luncheons include a choice of dessert. Add an appetizer for an additional \$3.00 per person.

Beef and Seafood Selections

Maryland Crab Cake Platter**

Colossal and jumbo lump crab meat, delicately seasoned and baked until golden.

Mahi Mahi or Salmon

Prepared with your choice of seasoning or sauce. Select from blackened, jerk, herb-crusted, honey-crusted, or lemon butter.

Brisket à la Esther

Our family recipe of sliced brisket, finished with Mama Resnick's signature tomato-infused pan gravy.

Roast Sirloin

Thinly sliced slow-roasted top sirloin, finished with a traditional brown pan gravy.

Savory Meatloaf

Choice ground beef, seasoned with house spices and drizzled with Martin's rich tomato sauce.



Starches (choose one)

Baked Potato	Jollof Rice
Baked Sweet Potato	Pilaf Rice
Basmati Rice	Potato Gratin
Candied Sweet Yams	Roasted Potatoes
Garlic Mashed Potatoes	Stuffed Potato

Vegetables (choose one)

Asparagus	Glazed Carrots
Broccoli	Green Beans
Brussels Sprouts	Vegetable Medley



Chicken Selections

Breast of Chicken presented in the following styles.

Breast of Hen

Filled with homemade sage stuffing, roasted and complemented by a savory pan glaze.

Jerk Chicken*

Marinated in island spices and slow-roasted for bold Caribbean flavor. Suggested pairing: Jollof rice.

Marsala

Tender pan-seared chicken finished with mushrooms and a classic Marsala wine sauce.

Orange Chili Glazed*

Tender oven-roasted chicken finished with a vibrant orange glaze and a touch of chili spice.

Piccata

Pan-seared and finished with lemon-caper sauce.

Rosemary Almond

Sautéed with a delicate almond crust, rosemary, and lemon pepper, finished with an Amaretto cream sauce.

Santa Fe*

Roasted and served over fire-roasted bell peppers, black beans and corn, finished with ancho chili sauce.

Supreme

Oven-roasted and finished with a delicate white wine cream sauce.

*Select preparations include a small bone for presentation

Complete Entrées

Served as listed

Chicken & Biscuit

Grilled herb chicken breast on a cheddar buttermilk biscuit with mashed potatoes and broccoli, finished with a velvety cream sauce.

Eggplant & Ricotta Cannelloni

Cannelloni filled with ricotta, spinach, and eggplant, baked and served with marinara sauce, topped with a light dusting of Parmesan.

Maryland Crab Cake Sandwich**

Martin's delicious crab cake served with lettuce, tomato, coleslaw and french fries.

Shrimp and Crab Cake Sandwich**

Our Maryland crab cake recipe combined with delicious lumps of shrimp, served with lettuce, tomato, coleslaw and french fries.

Tavern Pot Roast

Slow-roasted beef served over horseradish mashed potatoes with roasted root vegetables and finished with a rich pan gravy.

Vegan Polenta Cake

Crisp polenta cake with peppers and aromatic seasonings, served with roasted red pepper sauce.

**Crab selections may be subject to a surcharge due to market fluctuations.

Corporate Luncheon Buffets MENU

All Luncheons include a choice of dessert. Add an appetizer for \$3.00 per person. Buffets will remain open for one hour.

Build Your Hot Buffet Choose a total of two entrées (Limit of one seafood selection.)

Beef/Pork Entrées	Chicken Entrées	Seafood Entrées	Vegetarian Entrées
Brisket à la Esther	Breast of Hen	Battered Cod	Cheese Ravioli with Marinara
Italian Sausage w/ Peppers	Chicken Marsala	Crab Cakes	Eggplant & Ricotta Cannelloni
Meatballs (Italian or Swedish)	Chicken Piccata	Herb Salmon	Homemade Baked Penne
Pepper Steak	Chicken Supreme	Jambalaya	Italian Macaroni & Cheese
Pork BBQ Ribs	Fried Chicken	Mahi-Mahi	Pasta w/ Vegetables à la Fromage
Roasted Beef Sirloin	Jerk Chicken	Padded Oysters	Penne Primavera
Roasted Pork Loin	Orange Chili Glazed	Seafood Creole	Vegan Polenta Cake
Savory Meatloaf	Pollo Parmigiana	Seafood Newburg	Vegetable Lasagna
Tavern Pot Roast	Rosemary Almond	Shrimp Scampi	
	Santa Fe		
	Turkey Breast (with stuffing)		

*Upgrade option: Substitute a selection and add a 2nd seafood item for an additional \$3.00 per person.

*Add-on option: Add additional selection to your buffet for an additional \$2.50 pp. Seafood options are \$5.50 pp.

Buffets will remain open for one hour.

Starches (Choose One)

Selections

Basmati Rice | Candied Sweet Yams | Garlic Mashed Potatoes | Jollof Rice | Potato Gratin
Rice Pilaf | Roasted Potatoes



Vegetables (Choose One)

Selections

Asparagus | Broccoli | Brussels Sprouts | Collard Greens | Glazed Carrots | Green Beans | Vegetable Medley

Build Your Cold Buffet Select one cold buffet menu and two cold salads.

Classic Soup & Salad

Two Soup Selections (see page 10 for selections)
Salad bar with Crisp Greens & Assorted Dressings
White chunk Tuna Salad
Homemade Chicken Salad
Assorted Gourmet Sandwich Breads

Los Angeles Style

Poached Chicken with Tarragon
Sliced Flank Steak
Gourmet Ham
White Chunk Tuna Salad
Assorted Premium Sandwich Breads
Sliced Tomatoes, Lettuce & Red Onions
Potato Chips & Pretzels

Cold Salad Options: (select 2 choices)

Coleslaw | Cucumber Salad | Oriental salad | Potato Salad | Pasta Salad | Tomatoes & Onions | Tex-Mex Chicken Salad

Italian Style

Caesar and Italian Salads
Antipasto Trays with Sliced Provolone
Grilled Rosemary Chicken
Mediterranean Pasta Salad
Gardiniera Vegetables
Italian Breadsticks

New York Style Deli

Choice of 3 meats:
Corned Beef, Roast Beef, Turkey or Ham
American & Swiss Cheeses
White Chunk Tuna Salad
Sliced Tomatoes, Lettuce & Red Onions
Kosher Pickles
Assorted Gourmet Sandwich Breads
Potato Chips & Pretzels

Breaks & Boxed Lunch MENU

Choose up to 2 options from our selection of sandwiches, wraps, and fresh salads. To ensure everything is prepared to perfection, please provide the count of each menu item 2 weeks prior to your event date.

Sandwiches and wraps are served with: potato chips, two freshly baked cookies, fruit, pickle spear and appropriate condiments.

Sandwiches and Wraps

Chicken Caesar Wrap

A flour tortilla is filled with grilled chicken, crisp romaine lettuce, Asiago cheese and served with tangy Caesar dressing.

French Style Club Wrap

Gourmet sliced ham and turkey are wrapped in a flour tortilla with bacon, leaf lettuce, sliced tomato, and imported Brie cheese.

Italian Hoagie

Salami, pepperoni, prosciutto ham, mortadella, provolone, leaf lettuce, tomato and red onions served on an Italian hoagie roll.

Roasted Turkey and Gouda

Roasted turkey and smoked Gouda cheese accented with cranberry mayonnaise, served on a ciabatta roll with lettuce and tomato.

Traditional Deli Sandwich

Choose from gourmet ham with American cheese or roast beef with Swiss cheese, served on a kaiser roll.
(Selecting both roast beef and ham will count as two choices)

Vegetarian Wrap

Grilled onions, zucchini, squash, and bell peppers marinated in Italian dressing, wrapped in a tortilla with leaf lettuce, mayonnaise and mustard.

Bottled & Canned Beverages

A selection of soft drinks and bottled water served on station with lunch.

\$1.50 pp



Unlimited All Day Beverages

Coffee - Soft Drinks - Spa Water
Bottled Water
Closes 30 minutes prior to the contracted end time.

\$5.75 pp

Individual Salads

Classic Caesar Salad

Crisp romaine lettuce topped with shaved parmesan and croutons, served with Caesar dressing on the side.

Greek Salad

Mixed greens, feta cheese, kalamata olives, tomatoes, cucumber, red onions and peperoncinis served with Greek dressing.

House Salad

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

Sunshine Salad

Crisp greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles served with your choice of dressing.

All Salads Include:

Choice of One (1) Protein

Grilled Chicken | Grilled Shrimp | Grilled Flank Steak

Substitute Salmon for an additional \$3.00 pp

Memorable Breaks

All breaks are served for 20 minutes.

The Basic Break

Coffee, Assorted Herbal Teas, Decaf
Soft Drinks, Bottled Water and Fruit Juices

\$4.25 pp

Boardwalk

Sweet and salty favorites including buttery popcorn,
nachos with cheese, and Mars® mini candy bars.

\$4.50 pp

Half-Time

A sweet pick-me-up including brownies, assorted
freshly baked cookies, and granola bars.

\$4.50 pp

Healthy Choice

A wholesome selection with assorted yogurts, whole
fruit, granola bites, trail mix and Lorna Doone® cookies.

\$4.50 pp