

Proms by Martin's

Thank you for considering Martin's as the venue for your unforgettable prom night! We know how important this event is to you and your classmates, and our team is here to make the planning process smooth and stress-free. We offer three different menu packages to help you craft the perfect event:

Beverages

Unlimited non-alcoholic beverages and spa water. Beverages include an assortment of sodas, fresh juices, strawberry and pina colada flavored icy slushes.



Station-Style Celebration Prom

Kick off your prom night with a laid-back vibe and delicious bites at our station-style party. This is the perfect setup for mingling and dancing all night long. Menu includes 2 hours of unlimited food service that starts at the beginning of your event.

Cabaret Style Prom

Your menu includes two hours of unlimited buffet service starting at the beginning of your event, featuring rolls with butter and a chef's selection of sweet treats at a dessert station. Enhance your menu with a salad or fruit bar appetizer station for an additional \$3.00 per person.

Signature Prom

Our Signature prom package offers you and your classmates a three-course meal, with the option of either a seated or buffet-style main course. Your dining experience begins with a choice of appetizers and ends with a delicious served dessert. Check out our menus on pages 20 thru 24.



Event Enhancements PROM MENU

Cold Displays

Cold displays are presented during the opening hour of your event. Unless noted, selections are \$4.50 pp.

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'Oeuvre 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, please see pages 34 and 35.

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.



Dessert Upgrades & Options

Chocolate Fountain \$4.50 pp

Cascades of velvety chocolate paired with fruits, marshmallows and other delightful treats for dipping.

Dessert Table \$5.00 pp

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 \$3.50 pp

Create your masterpiece with an exciting assortment of ice creams, fruits and toppings to customize your sundae.

Ice Cream Parlor \$3.50 pp

All of your favorites including:

- Hot Fudge Sundaes
- Banana Splits
- Butterscotch Sundaes
- Milkshakes and so much more

Specialty Options & Enhancements

Decorator's Package Please consult your event planner for pricing details.

Elevate your prom vibe with large elegant floral displays and greenery to bring your event theme to life.

Long Tablecloths \$2.50 pp

Make your guest tables shine with elegant 120" round floor-length tablecloths to add a sophisticated touch.

Sparkling Cider Toast or Bar \$3.50 pp

Begin your event with style. Choose a sparkling cider display as your classmates enter the ballroom, or raise a glass with a toast.

Station Style and Cabaret MENU

Station-Style Celebration Prom

Kick off your prom night with a laid-back vibe and delicious bites at our station-style party. This is the perfect setup for mingling and dancing all night long. Menu includes 2 hours of unlimited food service that starts at the beginning of your event.

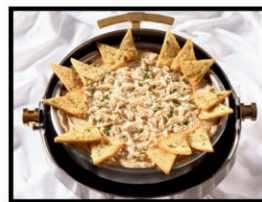
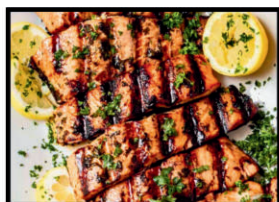
Included Menu Options

- Six (6) hot hors d'oeuvres selections from pages 32 & 33 served on a station.*
- Choice of one station. See pages 34 and 35 for a list of options.
- Dessert is a chef's selection of sweet treats served on a station.

*Items can also be hand-passed.

Interactive Station Options

- 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
- For complete descriptions of station items, see page 34 & 35.



Cabaret Style Prom

Menu includes 2 hours of unlimited buffet that starts at the beginning of your event, rolls with butter and a chef's selection of sweet treats served on a station for dessert. Add a salad or fruit bar appetizer station to your menu for \$3.00 per person.

Salad Bar

A selection of fresh mixed greens, assorted vegetables with assorted toppings and your choice of salad dressings.

Fruit Bar

A mouthwatering display of fresh-cut melons, juicy fruits, grapes and seasonal berries, all paired with a super tasty Crème Anglaise dipping sauce.

Build Your Buffet Choose a total of four entrées (limit of one seafood selection).

Beef/Pork Entrées

Brisket à la Esther
Italian Sausage w/ Peppers
Meatballs (Italian or Swedish)
Pepper Steak
Roasted Beef Sirloin
Savory Meatloaf

Chicken Entrées

Breast of Hen
Chicken Marsala
Fried Chicken
Jerk Chicken
Pollo Parmigiana
Turkey Breast (with stuffing)

Seafood Entrées

Battered Cod
Herb Salmon
Jambalaya
Mahi-Mahi
Seafood Creole
Seafood Newburg

Vegetarian Entrées

Eggplant & Ricotta Cannelloni
Homemade Baked Penne
Italian Macaroni & Cheese
Penne Primavera
Vegan Polenta Cake
Vegetable Lasagna

Starches (choose one)

Starch Selections

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

Vegetables (choose one)

Vegetable Selections

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

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

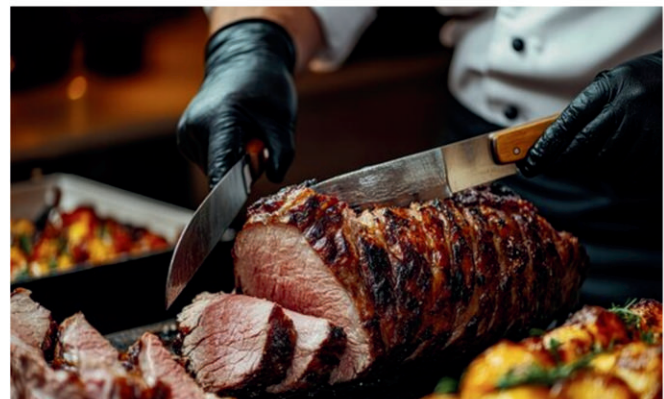
Lobster Ravioli with Rosé Sauce.....	\$1.00 pp
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Gourmet Slider Station

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 cherrystone 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.



Signature Appetizer MENU

Begin your Signature meal with a choice of one served appetizer. Add a second for \$3.00 per person.

Special Selections

Fresh Seasonal Fruit

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

Manicotti Marinara

Two delicate manicotti filled with creamy ricotta, topped with marinara and Parmesan.

Shrimp Scampi

Large shrimp sautéed in garlic butter with a bright lemon finish.

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



Salad Selections

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.

Tomato Napoletana

Ripe tomatoes and fresh mozzarella over romaine with roasted red peppers and basil, finished with a light vinaigrette.

Upgraded Selections

Antipasto

An abundant display of Italian cured meats and aged cheeses with roasted peppers, olives and marinated artichokes.

\$5.00 pp

Shrimp Cocktail

Five chilled jumbo shrimp served with a classic cocktail sauce and lemon.

\$5.50 pp



Signature Seated MENU

Choose a single entrée or create a dual entrée by pairing any two selections on one plate. (Limit one seafood choice per plate.)

Beef and Seafood Selections

Maryland Crab Cake**

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

Maryland Shrimp & Crab Cake**

Martin's signature Maryland crab cake featuring jumbo lump crab meat blended with tender shrimp.

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.

Mahi-Mahi or Salmon

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

Oven-Baked Cod

Baked cod with a savory herb crumb topping, served with tartar sauce.



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



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 our signature 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 smoked ancho chili sauce.

Supreme

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

***Select preparations include a small bone for presentation.**

Starches (choose one)

Baked Potato
Baked Sweet Potato
Basmati Rice
Candied Sweet Yams
Garlic Mashed Potatoes
Italian Mac & Cheese
Jollof Rice
Pilaf Rice
Potato Gratin
Roasted Potatoes
Stuffed Potato

Vegetables (choose one)

Asparagus
Broccoli
Brussels Sprouts
Glazed Carrots
Green Beans
Vegetable Medley

Signature Seated MENU

Complete Entrées

Served as listed and cannot be combined with other entrée selections.

Eggplant & Ricotta Cannelloni

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

Chicken & Biscuit

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

Pollo Parmigiana

Lightly breaded chicken topped with melted mozzarella and our house tomato sauce, served over spaghetti with steamed broccoli.

Vegan Polenta Cake

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

Tavern Pot Roast

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

Tenderloin Tips

Tenderloin tips prepared in the style of classic burnt ends, finished with smoky barbecue sauce and served with garlic mashed potatoes and steamed broccoli.



Upgraded Entrée Selections

Select premium entrées available for an additional per person charge.

Two (2) Crab Cakes	\$4.00 pp
Chicken Chesapeake	\$4.00 pp
Roast Prime Rib of Beef	\$7.00 pp
Filet Mignon (6 oz.) & Breast of Hen (6 oz.)	\$11.00 pp
Filet Mignon (6 oz.) & Salmon (5 oz.)	\$14.00 pp
Filet Mignon (8 oz.)	\$16.50 pp
New York Strip Steak (Center Cut 14 oz.)	\$17.50 pp
Filet Mignon (6 oz.) & Crab Cake	\$17.50 pp
Filet Mignon (6 oz.) & 2 Jumbo Stuffed Shrimp	\$17.50 pp
Lobster Tail (5 oz.) & Crab Cake.....	\$19.50 pp
Lobster Tail (5 oz.) & Filet Mignon (6 oz.)	\$30.00 pp

Please note that due to potential large price fluctuations, crab items may become subject to a surcharge.



Signature Buffet MENU

Build Your Buffet Select a total of four entrées (limit of one seafood selection).
Detailed entrée descriptions can be found on pages 21–22 in the Signature Seated Menu.

Beef/Pork Entrées

Beef Tenderloin Stroganoff
Brisket à la Esther
Burnt Ends (*Tenderloin Tips*)
Glazed Ham
Italian Sausage w/ Peppers
Meatballs (*Italian or Swedish*)
Pepper Steak
Pork BBQ Ribs
Roasted Beef Sirloin
Roasted Pork Loin
Sliced Flank Steak
Tavern Pot Roast

Chicken Entrées

Breast of Hen
Chicken Marsala
Chicken Piccata
Chicken Supreme
Fried Chicken
Jerk Chicken
Orange Chili Glazed
Pollo Parmigiana
Rosemary Almond
Santa Fe
Turkey Breast (*with stuffing*)

Seafood Entrées

Battered Cod
Crab Cakes
Herb Salmon
Jambalaya
Mahi-Mahi
Padded Oysters
Seafood Creole
Seafood Newburg
Shrimp & Crab Cake
Shrimp Scampi

Vegetarian Entrées

Cheese Ravioli with Marinara
Eggplant & Ricotta Cannelloni
Homemade Baked Penne
Italian Macaroni & Cheese
Pasta w/ Vegetables à la Fromage
Penne Primavera
Vegan Polenta Cake
Vegan Chicken (*plant based*) Stir Fry
Vegetable Lasagna
Wild Mushroom Ravioli

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



Upgrade option: Substitute a selection and add a 2nd seafood item for an additional \$3.00 per person.
Add-on option: Add a 5th selection to your buffet for an additional \$2.50 per person. Seafood options are \$5.50 per person. Buffets will remain open for one hour.

Please note that due to potential large price fluctuations, crab items may become subject to a surcharge.

Signature Dessert MENU

Commercial Events: Conclude your event on a sweet note by selecting one dessert for your guests.

Boston Cream Cake

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

Carrot Cake

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

Chocolate Mousse

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

Chocolate Mousse Cake

Layers of deep chocolate cake filled with Grand Marnier-infused chocolate mousse and finished with delicate chocolate shavings.

Chocolate Skyscraper

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

Key Lime Cheesecake

Classic New York-style cheesecake topped with vibrant key lime cream and bright citrus zest.



Lemon Cake

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

Martin's Mini Desserts

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

New York Style Cheesecake

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

Red Velvet Cake

Velvety red devil's food cake layered with smooth cream cheese icing for a perfectly balanced finish.

Salted Caramel Cake

Moist vanilla cake layered with silky caramel icing and finished with a touch of sea salt.

Strawberry Shortcake

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

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

Private events may add a served dessert for an additional \$2.00 per person.



Additional Selections

Our most popular enhancements to elevate your event.

Chocolate Fountain

Cascades of velvety melted chocolate paired with fruits, marshmallows and other delightful treats for dipping.

\$4.50 pp

Martin's Famous Dessert Table

Overflowing with irresistible cakes, delectable cookies and miniature pastries. It's the perfect way to sweeten any occasion.

\$5.00 pp

Ice Cream Sundae Bar

Create your own sweet masterpiece with an exciting assortment of ice creams, fruits and toppings to customize your sundae.

\$3.50 pp