

Quinceañeras by Martin's Caterers

LA EXPERIENCIA MARTIN'S

Servicio Excepcional-Desde el momento en que llegue, su anfitriona dedicada se asegurará de que todo sea exactamente como lo imaginó. Con nuestros grandes expertos en banquetes y un equipo atento a servirle a usted y a sus invitados, encargándose de cada detalle, usted podrá disfrutar del evento sin preocupaciones y crear recuerdos inolvidables.

Planificación Sin Estrés - ¡Organizar el evento de sus sueños nunca ha sido más fácil! Nuestros expertos en planificación de eventos lo acompañarán en cada paso del proceso, ayudándolo a hacer realidad su visión. Con todo incluido en el precio, tendrá todo lo necesario para crear una celebración inolvidable.

SERVICIOS Y OPCIONES INCLUIDAS

- Evento de 4 horas (puede adquirir horas adicionales*).
- Servicio de bebidas sin alcohol, que incluye refrescos, jugos naturales y granizados de frutas.
- Brindis gratuito con sidra espumosa para la familia y el corte de honor.
- Ensayo gratuito de 30 minutos para practicar su vals formal con su corte.
- Cena servida o tipo buffet: Elija entre Nuestro menu Hispano o puede Tambien combinar platillos de Nuestro menu classico.
- Suite privada con cómodos sofás, espejos de cuerpo entero y un baño privado.

* El tiempo está sujeto a disponibilidad y pueden aplicarse algunas restricciones.

ELEVE SU EVENTO

- **Estaciones Interactivas** - Nuestros chefs prepararán sus platillos favoritos frente a sus ojos. Perfecto para el inicio de su evento o como un bocado nocturno para sus invitados.
- **Bocadillos y Exhibiciones** - Sorprenda a sus invitados con bocadillos calientes y/o exhibiciones frías de quesos, frutas o vegetales frescos.
- **Diversión con Postres Personalizados** - Elija entre opciones como nuestra barra de helados para armar su propio Sundae, una fuente de chocolate con frutas frescas para sumergir o una mesa de postres con una selección interminable de repostería.
- **Paquetes de Bar** - Cuatro niveles a elegir: Quince Cerveza y Vino, Premium, Deluxe o Platinum con barra libre.

MONTAJE Y DESMONTAJE SIN ESFUERZO

Relájese y disfrute de su día sin preocupaciones. Nuestros eventos privados incluyen **una hora para el montaje y una hora para el desmontaje**, con mesas, sillas, vajilla, cubiertos y cristalería incluidos. Ofrecemos manteles de largo completo en 55 impresionantes colores para complementar su estilo.

Se puede adquirir tiempo adicional de montaje o desmontaje por un costo adicional de \$500.00 por hora y por salón. Infórmenos al realizar su reserva para confirmar disponibilidad.

Todos los precios están sujetos a un cargo de servicio del 24 % y un impuesto sobre las ventas del 6 % / impuesto del 9 % sobre licores.



Quinceañeras by Martin's Caterers



THE MARTIN'S EXPERIENCE

Exceptional Service- From the moment you arrive, your dedicated hostess will make sure everything is just the way you imagined. With our experienced banquet managers and friendly waitstaff handling all the details, you can focus on having fun and making memories with your family and friends.

Stress-Free Planning- Planning your dream Quinceañera has never been this simple! Our expert event planners will be with you every step of the way, helping you bring your vision to life. With all-inclusive pricing, you'll have everything you need to create a celebration you'll never forget.

INCLUDED SERVICES AND OPTIONS

- 4-hour event (additional hours may be purchased*).
- Non-alcoholic beverage service, including sodas, fresh juices and frozen fruit slushes.
- Complimentary non-alcoholic toast for the family and the court.
- Complimentary 30 minute rehearsal for practicing your formal dances with your court.
- Plated or Buffet dinner- from Carne Asada to crab cakes, our specially created menus are designed exclusively for your Quinceañera.
- Private Suite- with comfortable couches, floor-length mirrors, private restroom. Perfect for relaxing or for refreshing your look.

* Timing is based on availability and some restrictions may apply.

ENHANCE YOUR EVENT

- **Interactive Stations-** Chefs will prepare your favorites right in front of your eyes. Perfect for the the start of your event or for a late night snack for your family and friends.
- **Hors D' Oeuvres and Displays-** Wow your guests with hot hors d'oeuvres and/or cold displays featuring cheeses, fruits, or veggies.
- **Build-Your-Own Dessert Fun-** Choose options such as our make-your-own Ice Cream Sundae Bar, Chocolate Fountain with fresh fruit for dipping, or opt for endless sweet choices at our famous Dessert Table.
- **Bar Packages-** Four tiers to choose from; Quince Beer and Wine, Premium, Deluxe or Platinum open bars

EFFORTLESS SETUP AND BREAKDOWN

Relax and enjoy the day without worry. Our private events include **one hour for setup and one hour for breakdown**, complete with tables, chairs, china, silverware, and glassware. Floor-length linens are available in 55 stunning colors to complement your style. **Additional set-up or breakdown time may be purchased for an additional fee of \$500.00 per hour/per room. Inform us at the time of booking to confirm availability.**

All prices are subject to 24% Service Charge and 6% Sales Tax /9% Liquor Tax



Hispanic Hors d'Oeuvres MENU

Choose from these favorite items with a Hispanic flair or combine with our other selections on pages 32 & 33. Choose from two service levels: 3 hot options for 30 minutes or 6 hot options for 60 minutes (see page 31 for details).

Hot Hors d'Oeuvres

Beef Empanadas

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

Chicken Empanadas

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

Chicken Quesadilla

Flour tortillas filled with melted cheese and seasoned chicken.

Fried Plantains

Sweet and crispy fried plantains, a tropical treat.

Guacamole and Chips

Freshly made guacamole served with crispy tortilla chips on a station.

Poached Shrimp "Ceviche"

Lightly poached shrimp marinated in citrus juices, mixed with fresh vegetables.

Stuffed Jalapeño Poppers

Spicy jalapeños stuffed with cheddar cheese, breaded, and fried to golden perfection.

Vegetable Quesadilla

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

Cold Displays Each selection is \$4.50 per person and served for one (1) hour.

Cheese: a selection of cheeses served with assorted crackers.

Fruit: a selection of seasonal fruits garnished with grapes and seasonal berries.

Vegetables: a selection of fresh vegetables served raw or grilled.



Aperitivos Calientes

Elija entre estos favoritos con un toque hispano o combínelos con nuestras otras selecciones en la páginas 32 & 33. Elija entre dos niveles de servicio: 3 opciones calientes por 30 minutos o 6 opciones calientes por 60 minutos (vea la página 31 para más detalles).

Empanadas de Res

Masa de hojaldre envuelve una mezcla sabrosa de carne de res, tomates, papas, chimichurri, cebollas caramelizadas y aceitunas verdes.

Empanadas de Pollo

Pollo desmenuzado con verduras, poblanos asados y chimichurri envueltos en masa crujiente de empanada.

Quesadilla de Pollo

Tortillas a la parrilla rellenas de queso derretido y pollo sazonado.

Plátanos Fritos

Plátanos fritos dulces y crujientes, un delicioso manjar tropical.

Guacamole con Totopos

Guacamole recién hecho servido con crujientes chips de tortilla, servido en una estación.

"Ceviche" de Camarones Escalfados*

Camarones ligeramente escalfados marinados en jugos cítricos, mezclados con vegetales frescos.

Jalapeños Rellenos

Jalapeños picantes rellenos de queso cheddar, empanizados y fritos a la perfección.

Quesadilla de Vegetales

Tortilla de harina crujiente al horno, rellenas de vegetales frescos, queso cheddar suave y queso Monterey Jack.

Aperitivos Frios Cada selección cuesta \$4.50 por persona y se sirve durante una (1) hora.

Queso: una selección de quesos servidos con una variedad de galletas.

Frutas: una selección de frutas de temporada adornadas con uvas y bayas de temporada.

Verduras: una selección de verduras frescas servidas crudas o a la parrilla.

Hispanic Entrée MENU

Choose from this menu or combine items from our traditional options on menu pages 20-23 with these beloved cultural dishes for a personalized dining experience.

Soup Selections

Begin with soup or choose from the appetizer menu on page 20, which offers a variety of seafood, fruit and salad options.

Beef Vegetable | Black Bean | Chicken Vegetable | Cream of Corn | Roasted Red Pepper | Tortilla with Beans

Entrée Selections

For a buffet, choose one entrée from each section. Replace one entrée selection with a second seafood selection for \$3.00 pp. For a plated meal, choose one option, plus vegetable and starch. Choose two options for a combination meal (limit one seafood option). Some menu items are only available as a single entrée.

Chicken Options

Chicken Enchiladas **S**

Soft corn tortillas filled with seasoned shredded chicken, topped with a rich and savory enchilada sauce.

Chicken Fajitas **B**

Chicken sautéed with peppers and onions, served with warm flour tortillas, salsa, sour cream and shredded cheese.

Chicken "Pollo Guisado" **S**

Hearty roasted chicken and vegetable stew with onions, carrots, celery and potatoes, finished with fresh cilantro.

Grilled Chicken

Perfectly grilled chicken breast served with a rich mushroom cream sauce.

Santa Fe Chicken

Roasted chicken breast served on a bed of fire-roasted bell peppers, black beans and corn, topped with a smoky ancho chili sauce.

Sautéed Chicken **B**

Sautéed chicken thighs served with Spanish rice and peas.



Beef and Pork Options

Adobe Flank Steak

Marinated, grilled and braised in red wine sauce, garnished with pico de gallo.

Beef Enchiladas **S**

Soft corn tortillas filled with sautéed seasoned beef, topped with a rich and savory enchilada sauce.

Carne Asada

Grilled seasoned steak smothered in roasted tomato pico de gallo.

Churrasco Flank Steak

Marinated flank steak, grilled and sliced, served with a spicy brown sauce, sautéed onions and chopped tomatoes.

Grilled Flank Steak

Marinated flank steak grilled and sliced, served with caramelized onions and fresh cilantro.

Pork and Tomatillo Stew **B**

Seared pork cubes with tomatillo, celery, green pepper, onion, jalapeños and garlic, served with a side of rice.

Roasted Chipotle Pork Loin

Slow-roasted pork loin with chipotle peppers and blackening seasoning, garnished with roasted peppers and onions.

Spanish Beef Stew **B**

Seared beef cubes cooked with garlic, tomatoes, potatoes and carrots, served with a side of rice.

Fish and Seafood Options

Sautéed Shrimp

Shrimp sautéed until tender and served with Spanish rice and peas.

Shrimp Fajitas **B**

Shrimp sautéed with peppers and onions, served with warm flour tortillas, salsa, sour cream and shredded cheese.

Grilled Shrimp

Grilled shrimp served with a savory garlic and tomato sauce.

Shrimp la Playa

Shrimp sautéed with diced tomatoes, fresh cilantro, spicy jalapeño and a splash of lime.

Cod

Lemon pepper seasoned and served with pineapple salsa.

Chipotle Salmon Primavera

Salmon brushed with chipotle marinade, served with julienne vegetables, finished with a citrus cream sauce.

Fresh Fish with Habanero Mango Salsa

Your choice of (1) fish and (1) side:

Salmon | Mahi-Mahi | Cod

Rice and Beans | Cilantro Rice | Spanish Rice

B Buffet Only **S** Single Entree Only

Hispanic Entrées MENU

Elija de este menú o combine con platillos de nuestras opciones tradicionales en las páginas 20-23 del menú con comua platos culturales para una experiencia gastronómica personalizada.

Selección de Sopas

Comience su comida con una sopa de la lista a continuación, o elija del menú de aperitivos en la página 20, que ofrece una variedad de opciones de mariscos, frutas y ensaladas.

Caldo de res con verduras | Sopa de frijoles | Caldo de pollo con verduras | Crema de Elote | Crema de chile pimenton asado | Sopa de tortillas con frijoles

Selección de Plato Principal

Para un bufé, elige un plato principal de cada sección. Sustituye una selección de plato principal por una segunda opción de mariscos por \$3.00 por persona. Para una comida servida en plato, elige una opción, además de un vegetal y un carbohidratos. Elige dos opciones para una comida combinada (limitada a una opción de mariscos). Algunas opciones del menú solo están disponibles como un solo plato principal.

Opciones de Pollo

Enchiladas de Pollo **[S]**

Tortillas suaves de maíz rellenas con pollo desmenuzado sazonado, cubiertas con una rica y sabrosa salsa de enchilada roja.

Fajitas de Pollo **[B]**

Pollo salteado con pimientos y cebollas, servido con tortillas de harina, salsa, crema agria y queso rallado.

Pollo Guisado **[S]**

Un abundante estofado de pollo asado y verduras con cebollas, zanahorias, apio y papas, con cilantro fresco.

Opciones de Res y Cerdo

Falda de Res Adobe

Falda de res marinada y a la parrilla, cocinada a fuego lento en salsa de vino tinto, con pico de gallo.

Enchilada de Res **[S]**

Tortilla de maíz tradicional rellena con carne de res, cubierta con salsa picante.

Carne Asada

Bistec sazonado a la parrilla cubierto con pico de gallo y tomate asado.

Churrasco de Falda de Res

Filete de falda marinado, asado a la parrilla y rebanado, servido con una salsa picante, cebollas salteadas y tomates picados.

Falda de Res a la Parrilla

Falda de res marinada, cocinada, a la parrilla y rebanada, servida con cebollas caramelizadas y cilantro fresco.

Estofado de Cerdo y Tomatillo **[B]**

Cubos de cerdo dorados con tomatillo, apio, pimiento verde, cebolla, jalapeños y ajo, servidos con una guarnición de arroz mexicano.

Lomo de Cerdo Asado con Chipotle

Lomo de cerdo cosinado lentamente con chiles chipotle y condimento ennegrit, adornado con pimientos y cebollas asados.

Estofado de Res Español **[B]**

Cubos de res dorados cocidos con ajo, tomates, papas y zanahorias, servidos con arroz.

Pollo a la Parrilla

Una jugosa pechuga de pollo cocinadas, perfectamente a la parrilla y servida con una rica salsa de crema de champiñones.

Pollo Santa Fe

Pechuga de pollo asada servida sobre pimientos asados al fuego, frijoles negros y elote, cubierta con una salsa de chile ancho ahumado.

Pollo Salteado **[B]**

Muslos de pollo salteados servidos con arroz Mexicano y chícharos .

Opciones de Pescado y Mariscos

Camarones Salteados

Camarones salteados a la perfección, servidos con arroz español y chícharos.

Fajitas de Camarón **[B]**

Camarones salteados con cebollas y pimientos, servidos con tortillas de harina, lechuga, crema agria, salsa y queso.

Camarones a la Parrilla

Camarones a la parrilla servidos con una sabrosa salsa de ajo y tomate.

Camarones a la Playa

Camarones salteados con tomates picados, cilantro fresco, jalapeño picante y un toque de limón.

Pescado Blanco con Salsa de Piña

Sazonado con pimienta de limón y servido con salsa de piña.

Salmón Primavera con Chipotle

Salmón marinado con chipotle, servido con vegetales cortados ala juliana, terminado con una salsa de crema cítrica.

Pescado Fresco con Salsa de Mango y Habanero

Su elección de 1 pescado y 1 acompañamiento:
Salmón | Mahi-Mahi | Pescado Blanco
Arroz y frijoles | Arroz con cilantro | Arroz Mexicano

[B] Solo bufé

[S] Solo un plato servido

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

Liquor Selections

	Premium	Deluxe	Platinum
LIQUOR SELECTIONS			
Blend	Seagram's 7	Crown Royal	Crown Royal Special Reserve
Bourbon	Jim Beam	Jack Daniels / Makers Mark	Jack Daniels / Makers Mark
Scotch	Dewars	Chivas Regal / Johnnie Walker Black	Johnnie Walker Black / Glenlivet
Gin	Gordon's	Bombay	Tanqueray / Bombay Sapphire
Vodka	Seagram's Vodka	Tito's	Absolute / Grey Goose
Rum	Calico Jack Silver	Bacardi / Malibu / Captain Morgan	Appleton Reserve 8 Year / Captain Morgan / Malibu
Tequila	Jose Cuervo	Jose Cuervo Reposado	Patron Silver
CORDIALS			
Amaretto	Hiram Walker	Hiram Walker	Di Saronno
Brandy	Korbel	Hennessy VS / Remy Martin VSOP	Remy Martin 1738 / Hennessy VSOP
Coffee Liquor	DeKuyper	Kahlua	Kahlua
Irish Cream	Carolan's	Carolan's	Bailey's
Peach Schnapps	Hiram Walker	Hiram Walker	Hiram Walker
Triple Sec	Hiram Walker	Hiram Walker	Hiram Walker
	N/A	Grand Marnier	Grand Marnier
ADDITIONAL ITEMS			
Prosecco	Mionetto Brut	Mionetto Brut	Mionetto Brut
WINE			
Chardonnay	Barefoot	Francis Coppola	Francis Coppola
Cabernet	Barefoot	Francis Coppola	Francis Coppola
Pinot Noir	Barefoot	Francis Coppola	Francis Coppola
Pinot Grigio	Barefoot	Francis Coppola	Francis Coppola
White Zinfandel	Barefoot	Barefoot	Barefoot
Moscato	Barefoot	Barefoot	Barefoot
BEER SELECTIONS			
<i>Draft (all locations)</i>	Michelob ULTRA, Modelo, Heineken		
<i>Bottled Beers</i>	Additional Charge	2 Selections Included *	2 Selections Included *
*Consult with your event planner for current available brands and options.			

Selections are subject to change.