

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 classic cocktail sauce and fresh 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 & 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* Stir Fry
Vegetable Lasagna
Wild Mushroom Ravioli
**(plant based)*

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 pp. Seafood options are \$5.50 pp.*

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