

Martin's Caters to You



From your first step into our grand lobbies to your final dance beneath glittering chandeliers, Martin's venues are designed to captivate. Featuring grand staircases and oversized crystal chandeliers, our spaces offer flexible options for ceremonies and receptions. With over 60 years of expertise, Martin's ensures every moment of your celebration is as unique as your love story.

THE MARTIN'S EXPERIENCE

Exceptional Service- Your dedicated Wedding Hostess will cater to your every need from the moment you arrive. Professional banquet managers and trained waitstaff ensure every detail is handled seamlessly, allowing you to savor every moment.

Stress-Free Planning- Our experienced event planners will guide you through every step, offering personalized expertise to create a day of memories. With all-inclusive pricing, planning your dream wedding has never been easier.

INCLUDED SERVICES, CULINARY OFFERINGS, AND BEVERAGES

All of our couples will enjoy the following options and services.

- 4-hour reception (additional hours may be purchased for a nominal fee*).
- Non-alcoholic beverage service, including sodas, fresh juices and frozen fruit slushes.
- Complimentary champagne toast for the wedding couple and their wedding party.
- 3 course elegantly plated or lavish buffet dinner.

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

ENHANCE YOUR EVENT

- Interactive stations where dishes are prepared before your guests.
- Elegant charcuterie displays and hot hors d'oeuvres to add a touch of luxury.
- Customizable Bar Packages: Select from four tiers of open bar service, from classic beer and wine to platinum-level brands.

A SPECIAL SEND-OFF

Conclude your celebration with our going-away basket filled with fruits, cheese, and champagne. As a token of our appreciation, newlyweds also receive a complimentary Martin's champagne card for future occasions.

CONVENIENT 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

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

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.

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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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.

Vegan & Vegetarian MENU

Our vegan and vegetarian selections highlight the finest ingredients and techniques, promising an inclusive dining experience for all of your guests. Items can be served as a buffet item or plated entrée.

For plated meal service events, our Vegan Polenta Cakes are the default choice for guests with dietary restrictions. If you prefer an alternative option from this menu, please note that menu choice will be served to all guests with dietary restrictions.

Vegan Menu Options

Chicken Stir Fry

Plant-based chicken tossed with fresh vegetables and rice, creating a flavorful and satisfying dish.

Meatballs With Marinara

Plant-based meatballs served with a traditional tomato sauce, offering a comforting and delicious entrée.

Pesto Penne Pasta

Pasta tossed with a vibrant basil, pine nut, garlic, and olive oil pesto sauce. (Marinara sauce can be substituted upon request.)

Vegan Polenta Cake

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



Vegetarian Menu Options

Eggplant & Ricotta Cannelloni

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

Penne Primavera

Fresh seasonal vegetables sautéed with olive oil and herbs, then tossed with penne pasta for a light and flavorful dish.

Vegetable Lasagna

Pasta noodles layered with spinach, carrots and seasonal vegetables, ricotta cheese, and creamy béchamel sauce, baked until bubbly and golden brown.

Wild Mushroom Ravioli

Pasta stuffed with wild mushrooms, Italian cheeses and fresh thyme, served with a roasted red pepper sauce.

In addition to the entrée options listed, we also offer a large selection of vegan and vegetarian hors d'oeuvres, appetizers, starch and vegetable side dishes. Any dish on this menu can be offered to your guests with special dietary needs.

Please note: All items are prepared in a kitchen that handles common allergens such as nuts and wheat products.

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

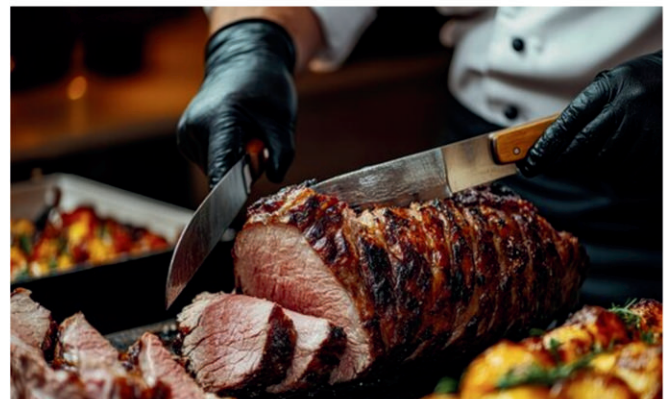
Lobster Ravioli with Rosé Sauce.....	\$1.00 pp
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Gourmet Slider Station

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.



Additional Options & Services

ADDITIONAL OPTIONS			
Additional Ballroom(s)	Large - \$2,500 ea.	Small- \$2,000 ea.	Wayne Rm (West only) \$1,000.00
Additional Event Time/Labor - 30 Minutes (bar not included)			\$1.75 pp
Additional Event Time/Labor - 60 Minutes (bar not included)			\$3.50 pp
Holding Room (When Available) -- No food or beverages			\$125.00 ea.
Set-up and Breakdown - Additional Time*			\$500/per hour/per room
*1 hour set-up time and 1 hour of breakdown time is included with each event. Clients must purchase at least 30 minutes of breakdown time for each additional 2 hours of set-up time purchased.			
ADDITIONAL SERVICES			
Auxiliary Bar - includes bartender			\$225.00 ea.
Cake Cutting Fee (for client's 2 nd dessert)	\$1.00 pp	Prepaid Coat Check	\$1.00 pp
Corkage Fee	\$.75 pp	Valet Parking	See Planner
Kosher Meals	\$30.00 pp	White Glove Service (entire party)	\$.75 pp
Outside Catering Surcharge (applies when cultural cuisine from a licensed caterer is incorporated alongside Martin's catering.)			\$2.00 pp
CEREMONY OPTIONS			
Chapel Setting / Same room – Saturdays starting after 12:30 pm			\$1,200.00
Chapel Setting / Same room – Sunday-Friday or Saturday starting no later than 12:30 pm			\$600.00
Chapel Setting / Separate room			\$1,800.00
Garden (West Location Only)			\$1,450.00
Same room seated at reception tables (Ceremony at the Rounds)			\$3.00 pp
All prices based on a 30-minute ceremony. Contact your Event Planner to price additional time.			
DECOR OPTIONS			
Chair Covers with Sash	\$6.00 pp	Gold or Silver Flatware	\$2.00 pp
Chiavari Chairs with Cushion**	\$8.00 pp	Tall Stemware	\$2.00 pp
Charger Plates (Gold or Silver)	\$2.00 pp	Upgraded Linens /Overlays Etc.	See Planner
Upgrade to 120" Long Round Tablecloths (Commercial Events, Feast and Roasts only)			\$2.50 pp
Upgrade to China and Silverware (Feasts and Roasts only)			\$2.50 pp
ELECTRICAL AND AUDIO-VISUAL SERVICES			
AV Labor/Technician (min. 4hours)	\$125.00/hour	Power Panel- Single Phase	\$175.00 ea.
Codi Box	\$25.00 ea.	Power Panel- 3 Phase	\$250.00 ea.
Electric connection (110 voltage)	\$30.00 ea.	Projector and Screen	\$375.00/ set
Electric connection (220 voltage)	\$50.00 ea.	Screen Only	\$100.00 ea.
Microphones – Lavalier or Wireless	\$100.00 ea.	Sound Mixer Board	\$50.00 ea.
Mini Power Panel	\$100.00 ea.	Wired Internet Connection	\$100.00 ea.
SEATING, TABLES AND ALL OTHER OPTIONS			
Classroom Style (4 people/ 8' table)**	\$3.50 pp	Classroom Style (3 people/ 8' table)**	\$4.50 pp
Crescent Style**	\$2.00 pp	Easels (1 per room included)**	\$20.00 ea.
Meeting at the Rounds**	\$12.50/Table	Silent Auction/Exhibitor Tables**	\$30.00 ea.
Retail Vendor Space	Inside the ballroom -\$150.00 ea.	Common Areas - \$200.00 ea.	
Tall Cocktail Tables with Linen (2 included/per room)**			\$15.00 ea.
Delivery Fee -Martin's West & Valley Mansion by Martin's \$90.00, Martin's Crosswinds \$100.00			

* When available |** Subject to rental delivery fee Page 61