

**~ DINNER SERVICE ~**

**Appetizer:**

*Choice of One (1)*

**Classic Caesar Salad**  
*Crisp romaine lettuce with our  
homemade Caesar dressing and  
topped with freshly made  
seasoned croutons*

**Fresh Garden Salad**  
*A bountiful selection of fresh  
vegetables served with creamy  
pepper parmesan or your  
choice of dressing*

**Entrée:**

*Choice of One (1)*

**Breast of Hen**  
*A boneless chicken breast  
stuffed with freshly made  
sage dressing roasted  
to a golden brown*

**Brisket A La Esther**  
*Mama Resnick's famous brisket is  
roasted to juicy tenderness, sliced  
and topped with her own  
tomato based sauce*

**Chicken Parmigiana**  
*A plump chicken breast, skinned, boned and  
lightly dusted with Italian seasonings, baked  
and finished with mozzarella cheese  
and homemade tomato sauce*

**Chicken Piccata**  
*Our signature lemon herb and  
capers sauce cloaks a tender  
skinless, boneless breast that has  
been sautéed to perfection*

**Rosemary Almond Chicken Breast**  
*Almond, rosemary and lemon  
pepper crusted chicken breast  
served with a creamy  
Amaretto sauce*

**Stuffed Pork Chop**  
*12 oz. Grilled Center Cut Chop  
Expertly seasoned and Stuffed with an  
Apple Raisin Dressing or Martin's  
Seasoned Bread Dressing*

**Chicken Marsala**  
*A skinless, boneless breast,  
delicately sautéed and  
finished in a rich Marsala  
wine sauce with mushrooms*

**Orange Glazed Chili Chicken**  
*Oven glazed boneless chicken  
breast served with jasmine rice  
and broccoli florets*

**Tavern Style Pot Roast**  
*Slow Roasted Tender Roast Beef topped  
with a natural Beef Gravy, served atop  
Horseradish Mashed Potatoes and  
surrounded with Carrots & Roasted Onions*

**Chicken Supreme**  
*Roasted boneless chicken  
breast topped with a white  
wine Beurre Blanc sauce*

**Chicken Apollo**  
*Baked boneless breast of chicken  
with a full bodied tomato sauce,  
with sundried tomatoes, feta cheese  
and candied garlic*

**Cannelloni Pasta and Eggplant**  
*With ricotta, parmesan and spinach filling.  
Stewed tomatoes with green peas & basil pesto  
topped with shaved Parmigiano  
and fried basil leaves*

**Santa Fe Chicken**  
*A real Southwestern flavor for  
this grilled breast of chicken with  
a smoked ancho chile sauce on  
fire roasted bell peppers. Black  
beans & corn with Spanish rice*

**Martin's Fish Market**

- Parsley crusted Cod Fish Fillet with saffron sauce
- Flounder with Tomato & Olive Tapenade
- Fresh cut Salmon Fillet with choice of:  
Blackened/Jerk – Herb Encrusted  
Honey Encrusted – Cinnamon Chipotle

**Vegetables & Starches:**

*Choice of Two*

Broccoli  
Green Beans  
Glazed Carrots

Cauliflower  
Brussel Sprouts  
Vegetable Medley  
Peas & Pearl Onions

Rissole Potatoes  
Candied Sweet Yams  
Red Roasted Potatoes  
Garlic Mashed Potatoes

Wild Rice  
Pilaf Rice  
Jollof Rice  
Basmati Rice

**Beverage Service:**

*Coffee ~ Decaf Coffee ~ Tea ~ Decaf Tea ~ Iced Tea*

**Dessert:**

*Wedding Cake – Birthday – Bar/Bat Mitzvah – Quinceañera \$\_\_\_\_\_*  
*If you wish to add a served dessert with the Occasion Cake add \$1.00pp (see page #30)*

*All prices are subject to 23% Service Charge and 6% Sales Tax / 9% Liquor Tax*