

# CORPORATE HOT LUNCHEON MENU

All items served with rolls & butter,  
your choice of starch & vegetable (unless specified\*)  
and dessert (see page #9) ~ coffee ~ decaf coffee ~ tea ~ decaf tea ~ iced tea

You may choose to add an appetizer of **Fruit, Salad or Soup** for an additional \$1.50 per person (see page 9)

## ~ SIT DOWN LUNCHEON MENU ~

Choice of One Entrée

### \*Maryland Crab Cake

3 ½ oz. Sandwich served with lettuce,  
tomato, coleslaw and steak fries

#### PLATTER (Optional)

- One (1) 6 oz. crab cake + \$2.00
- Two (2) 3 ½ oz. crab cakes + \$5.00

Served with One Starch & One Vegetable

### \*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

### Chicken Supreme

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

### Savory Meatloaf

Choice Ground Beef blended with our House  
spice recipe, sliced thick and drizzled with  
Martin's rich tomato based sauce, served  
alongside roasted potatoes and green beans

### Tavern Style Pot Roast

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

### \*Orange Glazed Chili Chicken

Oven glazed boneless chicken  
breast served with jasmine rice  
and broccoli florets

### Rosemary Almond Chicken Breast

Almond, rosemary and lemon pepper  
crusted chicken breast served  
with a creamy Amaretto sauce

### Chicken Apollo

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

### Breast of Hen

A boneless chicken breast stuffed  
with freshly made sage dressing  
roasted to a golden brown

### Chicken Marsala

A skinless, boneless breast, delicately  
sautéed in a rich Marsala wine  
sauce with mushrooms

### Chicken Parmigiana

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

### Brisket A La Esther

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

### \*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.

### Chicken Piccata

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

### Corned Beef & Cabbage

Sliced pickled Corned Beef  
served with steamed cabbage  
and parslid boiled potatoes

## Martin's Fish Market

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

## ~ BUFFET MENU ~

Choice of Two Entrées

Breast of Hen	Fried Chicken	Crab Cakes	Meatballs
Chicken Picatta	Chicken Scampi	Jambalaya	Pepper Steak
Chicken Marsala	Santé Fe Chicken	Atlantic Cod	Pork BBQ Ribs
Chicken Cacciatore	Chicken Supreme	Herb Salmon	Brisket a La Esther
Chicken Parmigiana	Penne Primavera	Shrimp Scampi	Roast Sirloin of Beef
Tavern Style Pot Roast	Homemade Baked Ziti	Seafood Creole	Kielbasa & Sauerkraut
Rosemary Almond Chicken	Chesapeake Vegan Cake	Seafood Newburg	Corned Beef & Cabbage
Orange Glazed Chili Chicken	Cannelloni Pasta and Eggplant	Savory Meatloaf	Italian Sausage & Peppers

You may add an **additional entrée** for \$1.00 per person.

~ Choice of Two ~

Broccoli	Cauliflower	Candied Yams	Basmati Rice	Wild Rice
Asparagus	Glazed Carrots	Rissolle Potatoes	Red Roasted Potatoes	Pilaf Rice
Green Beans	Vegetable Medley	Peas & Pearl Onions	Garlic Mashed Potatoes	Jollof Rice

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