

~ APPETIZERS ~

Add an appetizer to the Hot Luncheon menu for an additional \$2.00 per person
Fresh Seasonal Fruit (Cut fresh fruits of the season) **OR** a Salad

Harvest Salad

Array of mixed greens, candied walnuts, sliced pears & granny smith apples, roasted yellow beets, raisins, goat cheese and a Champagne vinaigrette dressing

House Salad

A bountiful selection of fresh vegetables served with creamy pepper parmesan or your choice of dressing

Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing topped with freshly made seasoned croutons & shredded parmesan

Sunshine Salad

Fresh greens, seasoned fresh berries, mandarin oranges topped with toasted nuts & blue cheese crumbles with your choice of dressing

Greek Salad

Feta cheese, kalamata olives, grape tomatoes, cucumber, red onions and pepperoncinis with a traditional Greek dressing

Spinach Salad

Fresh baby spinach leaves topped with hard-boiled eggs and crisp bacon, then drizzled with honey mustard dressing

Signature Wedge Salad

Our presentation of an Iceberg Wedge drizzled with blue cheese dressing, topped with chopped tomatoes, cucumbers, red onion, bacon bits and blue cheese crumbles

Italian Salad

Fresh romaine & radicchio with pepperoncinis, roasted red peppers, black olives, sliced red onions, artichoke hearts, cherry tomatoes topped with shredded provolone cheese & our creamy Italian dressing

Soup Selections

Maryland Crab - Cream of Crab - Vegetable Minestrone
Cream of Broccoli - Chicken Corn Chowder - Tomato Basil

~ DESSERTS ~

Choice of 1 Dessert

Blondies & Brownies and Freshly Baked Cookies *

The best of both worlds. A decadent light chocolate chip or chocolate brownie topped with dark chocolate chips. Homemade assorted cookies baked fresh and served warm.

Lemon Cake

Layers of moist citrus flavored yellow cake filled and iced with a light lemon flavored butter cream, and finished with cake crumbs on the side

Boston Cream Cake

Yellow Chiffon layer cake with Bavarian cream filling and a rich chocolate frosting

Martin's Choice Mini Desserts *

An Assortment of Sweets Such as:

Cappuano Square – Chocolate Mousse Tart – Mini Eclairs
Cannoli Puff – Napoleon - Raspberry Ecstasy
Chocolate Iced Cream Puff – Mini Chesseecake Drops
Mini Mousse Cups – Tropeziennes

Served Two Plates per Table or on Stations

Carrot Cake

Ultra moist cake using fresh carrots flavored with vanilla liquor, iced and filled with cream cheese icing, decorated with cream cheese and toasted pastry crumbles

New York Style Cheesecake

Incredibly creamy, moist and smooth and just sweet enough! Served with your choice of toppings

Chocolate Skyscraper

Four layers of dark chocolate cake filled with A decadent cream cheese icing, finished with a chocolate fudge icing and miniature chocolate chips

Strawberry Shortcake

Moist, tender yellow cake layered with clouds of freshly whipped cream, topped with succulent whole fresh strawberries

Fruit & Yogurt Parfait with Granola

Assortment of fresh fruits. Strawberries, blueberries and other seasonal berries, blended with vanilla yogurt and topped with crunchy granola

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