

# Cocktail Party MENU

Turn our hors d'oeuvres and interactive stations into a full menu for your event. Our cocktail-style menu creates the perfect atmosphere for guests to mingle and enjoy a relaxed, fun environment.

## Event Guidelines

- Event duration is two (2) hours for social, corporate and commercial events, three (3) hours for private events (Weddings, Quinceañeras, Bar/Bat Mitzvahs.)
- Event time can be extended for an additional fee.
- Two (2) hours of unlimited food service that will begin from the contracted starting time of the event.

## Hors D'Oeuvres

Select 6 hot HD's from the list below. For full descriptions of the items please see pages 32 and 33. Unless notated, items can be handpassed or stationed.

Beef & Pork	Chicken	Seafood	Vegetarian
Assorted Quiches	Chicken and Biscuit	Coconut Shrimp	Antipasto Skewers (cold)
Beef Empanada	Chicken Drumsticks	Crab Rangoon	Asiago Arancini
Beef Kabobs	Chicken Empanada	Fried Calamari	Asparagus with Asiago
Brisket Crostini	Chicken Kabob	Fried Shrimp	Egg Rolls
Franks in a Blanket	Chicken Kabob -w/ Pineapple	Homemade Crab Dip*	Fried Mozzarella
Italian Sausage & -Pepper Skewers	Chicken Marsala*	Oysters Rockefeller*	Potato Pancakes
Loaded Potato Skins	Chicken Scampi*	Padded Oysters	Potato Skins
Meatballs* (Italian or Swedish)	Chicken Wings	Salmon Crostini	Spanakopitas
Mini Reuben	Coconut Chicken	Scallops in Wine*	Spinach and Artichoke Dip*
Sirloin & Gorgonzola Brochette	Sesame Chicken	Scallops Wrapped in Bacon	Vegan Vegetable Samosa
Southwestern Chorizo Dip*		Shrimp Scampi*	Vegetable Quesadillas
			Vegan Vegetable Spring Rolls

\*Items are served as a stationed item only



## Interactive Stations

Select two(2) stations from the list below. For full descriptions of the items please see page 34.

- Chef Carving
- Chicken and Waffle
- Gourmet Pasta Bar
- Grilled Cheese
- Mac and Cheese
- Mashed Potato and Sweet Potato Bar
- Philly Cheesesteak
- Pizza
- Quesadilla and Taco
- Ramen
- Risotto bar
- Slider
- Stir Fry

## Dessert Selections

Select two(2) items from the list below.

### **Martin's Famous Dessert Table**

Treat your guests to an unforgettable experience. Overflowing with irresistible cakes, delectable cookies, and miniature pastries, it's the perfect way to sweeten any occasion.

### **Ice Cream Sundae Bar**

Create your own sweet masterpiece with an exciting assortment of ice creams, fruits, and toppings to customize your sundae just the way you like it

### **Fruit Trays**

Artful presentation of seasonal fruits, bursting with sweetness and color.

# Event Enhancements MENU

## Cold Display Options

Cold Displays are served from the contracted start time of your event for 1 hour. Unless notated, each selection is \$4.00 per person.

### **Cheese Trays**

A selection of cheeses, presented with assorted gourmet crackers.

### **Fresh Fruit Trays**

Artful presentation of seasonal fruits, bursting with sweetness and color.

### **Grilled Vegetables**

Garden-fresh vegetables, expertly grilled for a deliciously healthy option.

### **Raw Vegetables**

Assorted fresh, crisp vegetables served with a variety of flavorful dips.

### **Charcuterie Bar**

An array of gourmet selections for your guests to enjoy. Sliced prosciutto and salami paired with three (3) select cheeses, hummus, tzatziki, marinated olives, fresh and dried fruits served with melba sauce and mustard dipping sauces, pita chips and crackers.

**\$5.00 per person**

### **Fresh Fruit Display**

An upgraded presentation, featuring a variety of whole fresh fruits, bowls of seasonal fruits and berries that will be displayed and refreshed for the duration of your event.

**\$5.00 per person**

## Hot Hors D'Oeuvres Options

Select the service that fits your preference. Please see menu pages 32 and 33 for a complete list of selections.

### **6 Hot Deluxe Service**

Unlimited service for sixty minutes. Choose four (4) hand-passed selections and two (2) stationary options.

**\$9.25 per person**

Upgrade your service by having all selections stationed for an additional \$4.00 per person.

### **Continental Butler Service**

Unlimited service for thirty minutes. Your choice of three (3) hand-passed selections or two (2) hand-passed selections and one (1) stationary option.

**\$5.00 per person**

*Martin's also offers a wide array of interactive stations to enhance your event. See pages 34 and 35 to browse our options.*



## Decorator Package

Six green plants and 4 fresh floral arrangements to decorate your event. Consult your event planner for pricing.

## Bar and Beverage Options

Consult with your event planner for pricing to add a beverage or bar package to your event.

### **Non-Alcoholic Drinks**

An assortment of sodas, fresh juices, strawberry and pina colada flavored icy slushes.

### **Beer, Wine & Soft Drinks**

A selection of draft beer, champagne and wines along with our Non-Alcoholic Drinks package.

### **Premium Open Bar**

A curated mix of spirits and mixers in addition to our Beer, Wine and Soft Drink package.

### **Wine on Guest Tables**

Each Guest table will have a bottle of red and a bottle of white wine.

Tier 1 Wines - \$3.00 pp

Tier 2 Wines - \$4.00 pp

For a list of brands and options see page 60

### **Specialty Upgrades**

Champagne Bar or Toast ..... \$2.50 pp  
 Vodka/ Martini Bar\* ..... \$3.00 pp  
 Ice slide for Martini bar starting at - \$500 ea.  
 Rolling Cordial Cart w/dinner\* .... \$3.00 pp  
 (service is for 1 hour)  
 International Coffee Bar ..... \$4.00 pp  
 (minimum 100 guests)

\*Available with Deluxe and Platinum bars

### **Open Bar Upgrades**

Deluxe Liquors - \$5.00 pp  
 (Pricing is for 4 hours)  
 Platinum Liquors - \$6.50 pp  
 (Pricing is for 4 hours)

Upgrade charges are in addition to the open bar price. For a list of brands and options see page 60

# Hors D'Oeuvres MENU

## Beef and 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 and served on a wooden skewer.

### **Brisket Crostini**

Braised brisket set atop a crispy potato pancake, enhanced 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, green peppers and onions, served on a skewer.

### **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 flaky puff pastry 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, chipotle seasoning, garnished with cilantro and served with tortilla chips for dipping.



## Vegetarian Selections

### **Antipasto Skewers (cold)**

Lightly marinated mozzarella cheese, sundried tomatoes, kalamata olives and artichoke hearts served on wooden skewers.

### **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.

### **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.

### **Spanakopites**

The traditional Greek recipe of oven-baked spinach and feta cheese, wrapped in crispy phyllo dough.

### **Spinach & Artichoke Dip\***

A creamy blend of spinach, artichoke hearts and parmesan cheese, baked until bubbly and served with tortilla chips for dipping.

### **Vegetable Samosa (Vegan)**

Pastry filled triangle with spiced vegetables, potatoes, green peas, and deep fried to golden perfection.

### **Vegetable Quesadilla**

Oven crisped flour tortilla filled with fresh vegetables, mild cheddar and Monterey jack cheeses.

### **Vegetable Spring Rolls (Vegan)**

Fresh cabbage, carrots and onions seasoned with soy sauce, sesame oil and a touch of fresh ginger, wrapped in a crispy spring roll wrapper.

\* Indicates a stationed item



# Hors D'Oeuvres MENU

## Seafood Selections

### **Coconut Shrimp**

Butterfied 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 Crostini**

Flaked herbed salmon, placed on a crispy potato pancake, 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, or Italian seasonings, 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 crabcakes.*

**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 a stationed item

# Interactive Stations MENU

Customize and enjoy a variety of delicious options, as our chefs prepare your favorite dishes before your eyes. Unless notated, all stations are \$4.00 per person.

## Chef Carving

Our chefs will expertly carve your choice of two (2) meats. Options include:

- Baked Ham
- Leg of Lamb
- Top Sirloin
- Flank Steak
- Pork Loin
- Turkey Breast

Replace both meats with prime rib or beef tenderloin for an additional \$1.00 per person.

## Chicken and Waffles

Enjoy a Southern classic. Chef-prepared waffles topped with boneless fried chicken breast. Choose from three savory sauces: creamy country gravy, Chesapeake hot sauce, and maple glaze.

## Grilled Cheese

Gourmet grilled cheese sandwiches and homemade tomato soup. Choose from a variety of cheeses, breads, and toppings grilled to order by our chefs.

## Upgraded Selections

Replaces one selection on the corresponding station for an additional price per person.

### Chef Carving Station

- Prime Rib - \$2.00 pp
- Beef Tenderloin - \$2.00 pp
- Lamb Chops - \$3.00 pp

### Pasta Station

- Lobster Ravioli with Rosé Sauce \$1.00 pp

### Slider

- Crab Cake Slider - Market Price

### Stir Fry

- Add Crabmeat and or Lobster - Market Price



## Mac and Cheese

Our signature mac and cheese features a creamy blend of cheeses and penne pasta, prepared right before your eyes. Customize your creation with toppings including;

- Crispy Bacon
- Savory Sausage
- Shrimp

## Mashed Potato & Sweet Potato Bar

Mashed potatoes and sweet potatoes, served in a potato skin or martini glass with your selected choice from our assortment of toppings:

## Pasta

Our chefs will sauté your combinations creating a personalized experience for your guests. Select two pastas and two sauces from our array of options:

- Pastas; Fettuccine, Linguini, Penne, Tortellini
- Sauces; Alfredo, Clam, Marinara, Pesto

## Philly Cheesesteak

Build your ideal cheesesteak sub with pan-grilled steak, melted cheese, and a variety of delicious toppings, all served on a fresh hoagie roll.

## Pizza

Choose from a variety of gourmet pizzas, each crafted with an assortment of crusts and an array of delicious toppings, cheeses, and sauces.

## Quesadilla and Taco

Enjoy made-to-order quesadillas and tacos with choices of chicken, beef, or shrimp; served with fresh guacamole, sour cream, and zesty cilantro.

## Ramen Noodle Bar

Personalize your bowl of ramen noodles with a variety of ingredients and toppings including;

- Chicken
- Fresh Vegetables
- Shrimp

## Risotto Bar

Enjoy a taste of Italy with our creamy Risotto that is served in a stylish martini glass. Create the perfect recipe by adding your choice of toppings including;

- Bacon
- Mushrooms
- Parmesan cheese
- Peas

## Slider

Enjoy a taste of American cuisine with freshly prepared sliders, including;

- Burgers
- Chicken
- Pork BBQ

## Stir Fry

Our chefs will prepare your selections with authentic Asian sauces and seasonings. Craft your personal recipe with your choice of;

- Chicken
- Fresh Vegetables
- Shrimp

# Displays and International Stations

## International Stations



### **Taste of Asia Station**

Spare Ribs  
Sweet and Sour Chicken  
Egg Rolls  
Fried Rice  
Won Ton Shrimp  
Fortune Cookies

**\$ 4.00 pp**



### **Italian Station**

Pasta Station  
(see page 34 for options)  
Caesar Salad  
Pizza  
Fried Calamari  
Italian Sausage  
Lasagna  
Assorted Italian Cheeses  
Italian Hoagies

**\$ 4.00 pp**



### **Kosher Station**

Grilled All Beef Hot Dogs  
Hot Corned Beef and Pastrami  
Homemade Noodle Kugel  
Coddies  
Knishes  
Blintzes (with sour cream, blueberries and cherries)  
Potato Pancakes (with applesauce and sour cream)

**\$ 4.00 pp**

### **South of the Border Station**

An assortment of Tacos and Burritos  
Taco Salad  
Three Bean Salad  
Chili and Nachos with Salsa and Cheese  
Make your own Fajitas with beef and chicken, onions, green peppers and chopped tomatoes

**\$ 4.00 pp**



## Stations and Displays

### **Baby Lamb Chops**

Baby lamb chops carved to order for your guests. New Zealand racks are marinated and roasted to perfection.

**\$7.00 pp**

### **Baked Brie**

Ripe Brie cheese, wrapped in a golden puff pastry and baked with fresh berries.

**\$4.00 pp**

### **Raw Bar**

Chincoteague oysters and cherrystone clams are shucked to order and served with cocktail sauce and lemons.

**\$8.00 pp**

### **Seafood Sautee Stations**

Enjoy fresh seafood gently sauteed to order for your guests. Choose from Jumbo Lobster | Jumbo Crab Lumps | Soft Shell Crabs | Lobster and Crab Lumps

**Market Price**

### **Shrimp Display**

Jumbo seasoned shrimp displayed on ice with tangy cocktail sauce and lemons.

**\$6.50 pp**

