

Thank you for considering Martin's as the venue for your unforgettable prom night. We know how important this event is to you and your classmates, and our team is here to make the planning process smooth and stress-free. We offer three different menu packages to help your craft the perfect event,

Beverages

Unlimited non-alcoholic beverages and spa water. Beverages include an assortment of sodas, fresh juices, strawberry and pina colada flavored icy slushes.



Station-Style Celebration Prom

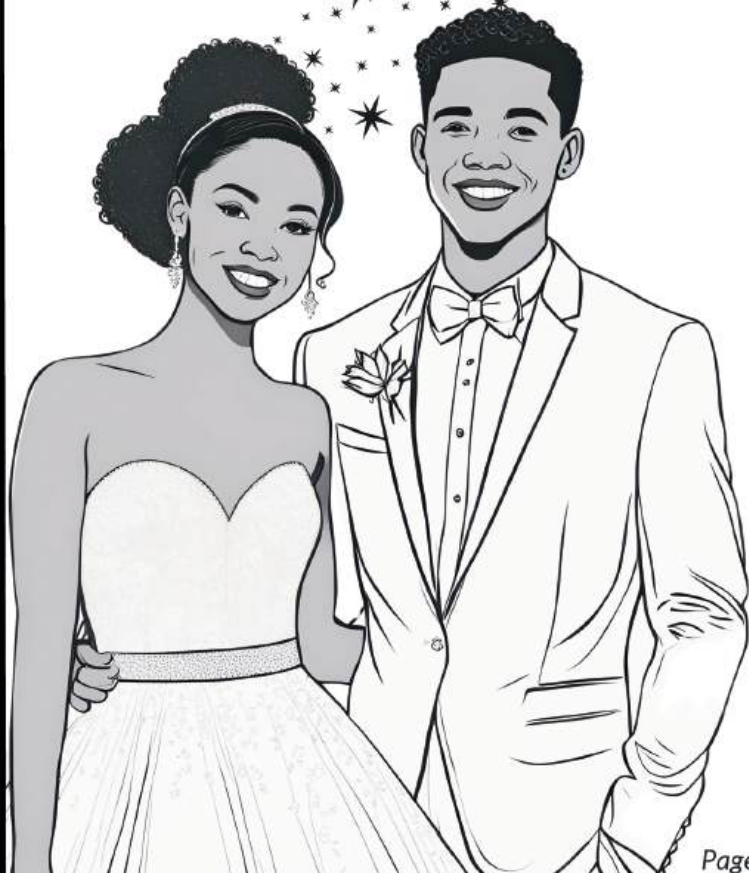
Kick off your prom night with a laid-back vibe and delicious bites at our station style party. This is the perfect setup for mingling, and dancing all night long. Menu includes 2 hours of unlimited food service that starts at the beginning of your event.

Cabaret Style Prom

Your menu includes two hours of unlimited buffet service starting at the beginning of your event, featuring rolls with butter and a chef's selection of sweet treats at a dessert station. Enhance your menu with a salad or fruit bar appetizer station for an additional \$3.00 per person.

Signature Prom

Our Signature prom package offers you and your classmates a three-course meal, with the option of either a seated or buffet-style main course. Your dining experience begins with a choice of appetizers and ends with a delicious served dessert. Check out our menus on pages 20-24.



Menu Enhancement Options

Elevate your prom night with a touch of style. From cold displays to hot hors d'oeuvres to dessert tables we have you covered.

Cold Displays

Cold Displays are served for 1 hour and will begin at the start of your event. 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.

Fresh Fruit Display

Create a stunning addition to your event, with a mix of flavors and textures. With an upgraded display, featuring a variety of whole fresh fruits, bowls of seasonal fruits and berries.

\$5.00 per person

Hot Hors D'Oeuvres Options

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

See Pages 32 and 33 for 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.

Additional Options

Decorator's Package

Elevate your prom vibe with large elegant floral displays and greenery to bring your event theme to life.

Ask your event planner for pricing.

Long Tablecloths

Make your guest tables shine with elegant 120" round floor-length tablecloths to add a sophisticated touch.

\$2.50 pp

Sparkling Cider Toast or Bar

Begin your event with style. Choose a sparkling cider display as your classmates enter the ballroom, or raise a glass with a toast.

\$2.50 pp

Upgraded Dessert Options and Additions

Ice Cream Sundae Bar

Create your masterpiece with an exciting assortment of ice creams, fruits, and toppings to customize your sundae.

\$3.00 pp

Chocolate Fountain

Cascades of velvety chocolate paired with fruits, marshmallows, and other delightful treats for dipping.

\$4.50 pp

Ice Cream Parlor

All of your favorites including;

- Hot Fudge Sundaes
- Banana Splits
- Butterscotch Sundaes
- Milkshakes and so much more

\$3.00 pp

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.

\$4.00 pp

Station Style and Cabaret MENU

Station-Style Celebration Prom

Kick off your prom night with a laid-back vibe and delicious bites at our station-style party. This is the perfect setup for mingling, and dancing all night long. Menu includes 2 hours of unlimited food service that starts at the beginning of your event.

Included Menu Options

- Six (6) hot hors d'oeuvre selections from pages 32 & 33 served on a station.*
- Choice of one (1) interactive station. See page # for a list of options.
- Dessert is a chef's selection of sweet treats served on a station

*Items can also be hand-passed.

Interactive Station Options

- 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

For complete descriptions of station items, see page 34.



Cabaret Style Prom

Menu includes 2 hours of unlimited buffet that starts at the beginning of your event, rolls with butter and a chef's selection of sweet treats served on a station for dessert. Add a salad or fruit bar appetizer station to your menu for \$3.00 per person.

Salad Bar

A selection of fresh mixed greens, assorted vegetables with assorted toppings and your choice of salad dressings.

Fruit Bar

A mouthwatering display of fresh-cut melons, juicy fruits, grapes, and seasonal berries, all paired with a super tasty Crème Anglaise dipping sauce.

Select a total of four entrées plus one vegetable and one starch. (*Only one seafood selection included)*

Beef & Pork	Poultry	Seafood*	Vegetarian
Brisket à la Esther	Breast of Hen	Breaded Cod	Baked Penne
Italian Sausage w/Peppers	Chicken Cacciatore	Herb Salmon	Cannelloni Pasta & Eggplant
Kielbasa & Sauerkraut	Chicken Marsala	Padded Oysters	Italian Macaroni & Cheese
Meatballs (Italian or Swedish)	Fried Chicken	Seafood Creole	Penne Primavera
Pepper Steak	Pollo Parmigiana	Seafood Jambalaya	Vegan Polenta Cake
Roast Sirloin of Beef	Roasted Turkey Breast with stuffing	Seafood Newburg	Vegetable Lasagna

Starches (choose one)

Basmati Rice
Candied Sweet Yams
Garlic Mashed Potatoes

Jollof Rice
Pilaf Rice
Roasted Potatoes

Vegetables (choose one)

Asparagus
Broccoli
Brussel Sprouts
Collard Greens

Glazed Carrots
Green Beans
Vegetable Medley

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

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

Goosey 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

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 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 Drummys

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

Signature Appetizer MENU

Begin your Signature meal with one of our served appetizers. Please choose one option for everyone to enjoy.

Special Selections

Fresh Seasonal Fruit

A selection of seasonal fruits served with pineapple, garnished with fresh berries and mint.

Soup Selections

Satisfying and savory topped with puff pastry crust

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

Manicotti Marinara

Two delicate manicotti pasta tubes filled with creamy ricotta cheese, covered in fresh tomato sauce and grated parmesan cheese.

Shrimp Scampi

Large shrimp sautéed in garlic-infused butter and lemon sauce.

Tomato Napoletana

Ripe tomatoes and sliced fresh mozzarella on a bed of romaine lettuce, with roasted red peppers, fresh basil and finished with a vinaigrette dressing.



Upgraded Selections

Antipasto

The classic flavors of Italy featuring a selection of meats and cheeses served with anchovies, roasted peppers, tomatoes, mushrooms, olives, peperoncinis and artichoke hearts.

\$5.00 pp

Shrimp Cocktail

Savor the succulent goodness of five tender jumbo shrimp, accompanied by a tangy cocktail sauce and a refreshing lemon wedge.

\$4.50 pp

Whole Pineapple

Fresh and flavorful, our whole pineapple presentation offers a delightful assortment of seasonal fruit.

\$2.00 pp

Salad Selections

Classic Caesar

Crisp romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmesan cheese.

Greek Salad

Mixed greens, Feta cheese, kalamata olives, grape tomatoes, cucumber, red onions and peperoncinis served with Greek dressing.

Harvest Salad

Mixed greens, candied walnuts, pears, apples, roasted beets, raisins, and goat cheese, served with your choice of dressing.

House Salad

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

Italian Salad

Romaine and radicchio with peperoncinis, roasted red peppers, olives, onions, artichokes, tomatoes, provolone and creamy Italian dressing.

Signature Wedge Salad

An Iceberg wedge topped with chopped tomatoes, red onion, bacon bits, and blue cheese crumbles served with blue cheese dressing.

Spinach Salad

Fresh baby spinach leaves topped with hard-boiled eggs, mushrooms and crispy bacon served with honey mustard or dressing of your choice.

Sunshine Salad

Crisp greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles, with your choice of dressing.

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**

Delicately seasoned colossal and jumbo lump crab meat, baked to perfection.

Maryland Shrimp & Crab Cake**

Our Maryland crab cake recipe combined with delicious lumps of shrimp.

Brisket à la Esther

Our family recipe of sliced roasted brisket, topped with Mama Resnick's tomato-based sauce.

Roast Sirloin

Thinly sliced, tender top sirloin served with a rich brown gravy.

Choice of Mahi Mahi or Salmon

Prepared with choice of seasoning or sauce. Choose from blackened, jerk seasoning, herb-crusted, honey-crusted or lemon butter sauce.



***Please note that due to potential large price fluctuations, crab items may become subject to a surcharge.*



Starches (choose one)

Baked Potato
Baked Sweet Potato
Basmati Rice
Candied Sweet Yams
Garlic Mashed Potatoes
Italian Mac & Cheese
Jollof Rice
Pilaf Rice
Roasted Potatoes
Stuffed Potato

Vegetables (choose one)

Asparagus
Broccoli
Brussel Sprouts
Collard Greens
Glazed Carrots
Green Beans
Vegetable Medley

Chicken Selections

Boneless breast of chicken expertly crafted in the following styles.

Breast of Hen

Filled with homemade sage bread stuffing, oven roasted and finished with a savory pan glaze.

Jerk Chicken

Tender chicken marinated in island spices, slow-cooked, and packed with bold, smoky Caribbean flavors. We suggest pairing with Jollof rice.
Semi boneless airline breast.

Marsala

Sautéed, and finished in a flavorful Marsala mushroom sauce.

Orange Chili Glazed

Oven roasted and glazed with a mildly spiced orange sauce.
Semi boneless airline breast

Piccata

Sautéed to perfection, finished with our signature lemon caper sauce.

Pollo Parmigiana

Crisp coating of Italian seasonings, layered with mozzarella cheese and homemade tomato sauce.

Rosemary Almond

Sautéed with a delicate crust of almonds, rosemary and lemon pepper, finished with Amaretto cream sauce.

Sante Fe

Roasted and served on a bed of fire-roasted bell peppers, black beans and corn, topped with smoked ancho chili sauce.
Semi boneless airline breast.

Supreme

Roasted and topped with a white wine beurre blanc sauce.

Signature Seated MENU

Complete Entrées: Served as listed and cannot be combined with other entrée selections.

Cannelloni Pasta with Eggplant

Pasta filled with ricotta, and spinach, accompanied by a flavorful combination of stewed tomatoes and green peas, complemented by basil pesto.



Chicken and Biscuit

Grilled lemon-herbed chicken breast on a cheddar buttermilk biscuit, mashed potatoes, vegetables and broccoli, finished with a rich cream sauce.

Vegan Polenta Cake

Cornmeal, peppers and special seasonings crafted into a crispy triangular cake, served with a red pepper sauce.



Tavern Style Pot Roast

Slow-roasted beef, served on a bed of horseradish mashed potatoes, finished with a beef gravy and roasted root vegetables.



Upgraded Entrée Selections

Experience our upgraded entrees, designed to tantalize your taste buds, available for an additional price per person.



Two (2) Crab Cakes	\$4.00 pp
Chicken Oscar	\$4.00 pp
Roast Prime Rib of Beef	\$6.00 pp
Crab Imperial (8 oz.)	\$8.00 pp
Filet Mignon (6 oz.) & Breast of Hen (6 oz.)	\$10.00 pp
Filet Mignon (6 oz.) & Salmon (5 oz.)	\$12.00 pp
Filet Mignon (8 oz.)	\$12.00 pp
New York Strip Steak (Center Cut 14 oz.)	\$12.00 pp
Filet Mignon (6 oz.) & Crab Cake	\$14.00 pp
Filet Mignon (6 oz.) & 2 Jumbo Stuffed Shrimp	\$14.00 pp
Lobster Tail & Crab Cake	\$16.00 pp
Lobster Tail (5 oz.) & Filet Mignon (6 oz.)	\$20.00 pp

Please note that due to potential large price fluctuations, crab items may become subject to a surcharge.

Signature Buffet MENU

Choose a total of four entrées plus one vegetable and one starch. (*Limit of one seafood selection.)*

Beef & Pork	Poultry	Seafood*	Vegetarian
Brisket à la Esther	Breast of Hen	Breaded Cod	Cannelloni Pasta & Eggplant
Beef Stroganoff	Chicken Marsala	Crab Cakes	Cheese Ravioli in Marinara Sauce
Glazed Ham	Chicken Piccata	Herb Salmon	Homemade Baked Penne
Italian Sausage w/Peppers	Chicken Supreme	Mahi-Mahi	Italian Macaroni & Cheese
London Broil	Fried Chicken	Padded Oysters	Pasta w/ Vegetables - à la Fromage
Meatballs (Italian or Swedish)	Jerk Chicken	Seafood Creole	Penne Primavera
Pepper Steak	Orange Glazed Chili Chicken	Seafood Jambalaya	Vegan Polenta Cake
Pork BBQ Ribs	Pollo Parmigiana	Seafood Newburg	Vegetable Lasagna
Roast Pork Loin	Rosemary Almond Chicken	Shrimp & Crabcake	
Roast Sirloin of Beef	Santé Fe Chicken	Shrimp Scampi	
	Roasted Turkey Breast with stuffing		

**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 \$2.00 per person. Seafood options are \$5.00 per person.*

Buffets will remain open for one hour.

Starches (choose one)

Basmati Rice
Candied Sweet Yams
Garlic Mashed Potatoes

Jollof Rice
Pilaf Rice
Roasted Potatoes



Vegetables (choose one)

Asparagus
Broccoli
Brussel Sprouts
Collard Greens

Glazed Carrots
Green Beans
Vegetable Medley



Upgraded Selections

Experience our upgraded selections, designed to tantalize your taste buds. Available for an additional price per person.

Entrées

Crab Imperial Market Price
Chilean Sea Bass Market Price
Stuffed Shrimp Market Price

(Replaces Seafood Item)

Seafood Sauté Stations

Jumbo Lobster Market Price
Jumbo Crab Lumps Market Price
Soft Shell Crabs Market Price
Lobster & Crab Lumps Market Price

Please note that due to potential large price fluctuations, crab items may become subject to a surcharge.

Signature Dessert MENU

Commercial events: Select one option for your guests to enjoy.
Private events may add a served dessert for an additional \$1.00 per person.

Apple Caramel Cake

An irresistible fusion of spiced apple cake layers and a smooth caramel buttercream filling icing.

Boston Cream Cake

A classic combination of delicate yellow chiffon cake, filled with Bavarian cream and finished with a decadent chocolate frosting.

Carrot Cake

Layers of moist carrot cake are generously filled with a delicious cream cheese frosting, creating the perfect harmony of flavors.

Chocolate Mousse Cake

A chocolate lover's dream! Layers of chocolate cake, filled with Grand Marnier infused chocolate mousse, adorned with delicate chocolate shavings.

Chocolate Skyscraper

Layers of dark chocolate cake filled with sweet cream cheese filling, topped with rich chocolate fudge icing and chocolate chips.



Upgraded Selections

Chocolate Fountain

Cascades of velvety chocolate paired with fruits, marshmallows, and other delightful treats for dipping.

\$4.50 pp

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.

\$4.00 pp

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.

\$3.00 pp

Key Lime Cheesecake

A refreshing twist on the classic New York Cheesecake topped with rich Key Lime cream and freshly shaved lime peel.

Lemon Cake

Three luscious layers of moist, citrus-flavored yellow cake, filled with a light lemon buttercream, and finished with a delicate coating of cake crumbs on the sides.

Martin's Mini Desserts

Experience a delightful variety of flavors with an assortment of mini pastries and sweets served family style or at a dessert station.

New York Style Cheesecake

Indulge in the timeless elegance of our New York Style Cheesecake, a creamy and moist delight served with your choice of fruit topping.

Red Velvet Cake

Delight in the velvety texture of layers of red devil's food cake complemented by a luscious cream cheese icing.

Strawberry Shortcake

Indulge in nostalgia with our moist yellow cake layered with strawberry preserves, whipped cream and topped with whole fresh strawberries.

White Chocolate Raspberry Cheesecake

A blend of New York style cheesecake, infused with whole raspberries and white chocolate, topped with luxurious white chocolate mousse.

Please note that all desserts are manufactured in facilities that are not nut free.