

# 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

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# 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.*