

THE MARTIN

EVENT SPACE

CATERING MENU

All menu items are priced per person and includes our tableware, serving staff, and bussing service.

APPETIZERS

Veggie Platter...\$2.50

Served with House Ranch

Hummus with Pita and Fresh Veggies...\$3.00

Choose from Traditional, White Bean, Black Bean

Seasonal Fruit Platter...\$3.00

Served with Fruit Dip

Bruschetta...\$4.00

Tomato, Garlic, and Balsamic Glaze on top of Whipped Ricotta

Served on Homemade Bread

Cheese Board...\$4.00

Assorted Cheeses served with Crackers
Includes Accoutrements

Shrimp Cocktail...\$5.00

Jumbo Shrimp served with house Tomato Conserva

Swedish Meatballs with Cream Gravy...\$3.00

Spinach & Artichoke Dip...\$4.00

Served with choice of Tortilla Chips or Pita

Herb & Cheese Stuffed Mushrooms...\$3.00

Stuffed with Goat and Cream Cheeses
Topped with Herb Breadcrumbs

Italian Sausage Skewers...\$4.00

Served with Peppers and Onions

Arancini...\$3.50

Breaded and Fried Rice Balls
Served with Red Sauce

Chips & Queso...\$4.00

Add Ground Beef, Mild or Spicy Sausage...\$1.00
Served with Tortilla Chips

SALADS

House Salad...\$2.50

Spring Mix with Tomato, Red Onion, Cucumber, Cheddar Cheese, Croutons

Served with choice of Two (2): Ranch, Honey Mustard, or Vinaigrette

Caesar Salad...\$2.50

Romaine with Parmesan, Croutons, and Caesar Dressing

Apple Chevre Salad...\$4.00

Spring Mix and Spinach Blend

With Apple, Goat Cheese, Candied Nuts, Red Onion, and Dried Cherries

Served with Fig Vinaigrette

Italian Salad...\$4.00

Romaine Mix with Shaved Fennel, Mozzarella Pearls, Salami, Red Onion, Roasted Red Peppers,

Pepperoncini, Olives, Tomato, and Parmesan

Served with choice of One (1): Italian, Balsamic, or Red Wine Vinaigrette

BREADS

Baked In-House

Option of Rolls or Loaves, all served with butter

Choose from:

- **Parker House Roll...\$1.00**
- **Focaccia...\$1.00**
- **Sour Dough...\$1.00**
- **Garlic Bread...\$1.50**
- **Corn Bread...\$1.00**
 - Add Corn, Green Onion, or Jalapeno...\$0.25
 - Cheese...\$0.50
- **Buns...\$1.00**
 - With BBQ Meats only

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ENTREES

Entree Sauce options include: Chimichurri, Cognac Peppercorn Sauce, Red Wine Sauce, Demi Glace, Mushroom Cream, Dijon Cream, Citrus Honey Mustard, Mild BBQ, Spicy BBQ

BEEF

Sirloin Steak (6 oz Portion)...\$12.00

Finished with Herb Butter
Served with choice of one (1) sauce
Add Mushroom Steak Topper...\$1.00

Filet Mignon (6 oz Portion)...\$15.00

Finished with Herb Butter
Served with choice of one (1) sauce
Add Mushroom Steak Topper...\$1.00

Braised Short Rib...\$15.00

Served with Red Wine Demi Glace
Add Mushroom Steak Topper...\$1.00

Smoked Brisket...\$13.00

Served with Mild and Spicy BBQ Sauces

Smoked Corned Beef...\$14.50

Served with Mild and Spicy BBQ Sauces

Meatloaf...\$11.00

Served with choice of one (1) sauce

PORK

Smoked Pulled Pork...\$11.00

Served with Mild and Spicy BBQ Sauces

Smoked Sausage...\$11.00

Served with Mild and Spicy BBQ Sauces

Smoked Ham...\$9.00

Served with Mild and Spicy BBQ Sauces

VEGETARIAN

Grilled Portobello...\$11.00

Served with choice of one (1) sauce

CHICKEN

Roasted Chicken Breast (6 oz Portion)...\$8.00

Served with choice of one (1) sauce

Chicken Parmesan...\$12.00

Fried Chicken Breast topped with Red Sauce and Cheese

Chicken Piccata...\$12.00

Fried Chicken Breast finished with White Wine, Lemon, and Capers

SEAFOOD

Salmon (6 oz Portion)...\$13.00

Baked or Smoked
Served with choice of one (1) sauce or finish with Maple Orange Glaze

Shrimp Scampi...\$12.00

Shrimp with a White Wine and Lemon Reduction
Served with Linguine

PASTA

Lasagna...\$10.00

Vegetarian includes Spinach and Mushrooms
Add Ground Beef, Italian Sausage, or Combo...\$1.00

Fettuccine with Homemade Alfredo Sauce...\$9.00

Add Chicken...\$3.00

Add Shrimp...\$4.00

Seasonal Veggie Pasta...\$10.00

With a Creamy Lemon Sauce

Gnocchi...\$13.00

Homemade and served with Short Rib Bolognese and Grana Padano

*Please contact us for gluten free and vegetarian accommodations.
We are happy to work with you to customize your menu!*

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SIDE DISHES

VEGETABLES

Honey Glazed Carrots...\$3.00

Asparagus...\$3.00

Green Beans...\$3.50

Almonds, Bacon, Red Peppers

Seasonal Vegetable...\$3.00

Roasted Corn Salad...\$3.00

Corn, Tomato, Jalapeno, Avocado,
Red Onion, Cotija, Lime, Cilantro

Roasted Potatoes...\$3.00

Mashed Potatoes...\$3.00

Cheesy Potatoes...\$3.50

Baked Beans...\$3.00

Bacon, Onions, Peppers

Braised Cabbage...\$2.50

Potato Salad...\$3.00

Smoky Mustard & Mayo

Creamy Coleslaw...\$2.00

Caramelized Mushrooms...\$2.50

Succotash...\$3.00

Corn, Peppers, Tomato, Onion, Garlic
Lima Beans optional
Add Bacon...\$0.50

STARCHES & GRAINS

Macaroni & Cheese...\$4.00

Add Bacon...\$0.50

Add Jalapenos...\$0.25

Pasta Salad...\$3.00

Fresh Veggies, Cheese, Salami, Italian
Dressing

Risotto...\$3.00

Choice of Plain, Mushroom, Sweet Corn,
or Butternut Squash

Rice...\$2.00

Choice of White or Brown Rice

Exchange for Wild Rice Blend...\$1.50

*All menu pricing is for buffet service.
Plated service is an additional \$8.00/person*

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ADDITIONAL MENUS

BREAKFAST BAR - \$19.00

CHOOSE UP TO SIX ITEMS

Scrambled Eggs

Biscuits and Gravy
Mild or Spicy Sausage

Bacon

Sausage
Patties or Links

Pancakes
Served with Syrup

Hashbrowns

Roasted Potatoes
With Onions and Peppers

Seasonal Fruit

Assorted Donuts

Cinnamon Rolls

TACO BAR - \$21.00

PROTEINS [PICK TWO]

Ground Beef
Chicken Tinga
Carnitas
Mushrooms

SIDES [PICK THREE]

Mexican Rice
Refried Beans
Tortilla Chips with Queso
Corn Salad
Corn, Tomato, Jalapeño, Avocado, Red Onion,
Cotija, Lime, Cilantro
Mexican Slaw
Cabbage, Carrots, Red Onion, Jalapeño,
Cilantro, Honey-Citrus Vinaigrette

TOPPINGS [ALL INCLUDED]

Shredded Lettuce
Shredded Cheese
Tomato
Pickled Jalapeño
Sour Cream
Corn Tortilla
Flour Tortilla

SALSAS [PICK TWO]

Pico de Gallo
Mild Salsa
Spicy Salsa
Green Salsa

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DESSERT MENU

BITE SIZED DESSERTS - \$3.00

- Mini Carrot Cake
- Churros with Chocolate or Dulce de Leche
- Cream Cheese Mousse with Seasonal Fruit
- Mini Apple Pie with Streusel
- Fluffernutter Tartlet
- Peanut Butter Mousse, Marshmallow Fluff, Banana
- Mini Lemon Cream Pie
- Smores
- Key Lime Pie
- Creme Brulee
- Lemon Meringue

CAKES & CUPCAKES - \$3.50

- Cake Flavor Options**
Chocolate, Vanilla, Fruit, Tres Leches
- Icing Options**
Chocolate, Vanilla, Fruit
- Optional Add-ons**
Fruit Filling or Sprinkles

BREAD PUDDING - \$4.00

- Cinnamon Roll
- Apple Streusel
- Carrot & Brown Butter Pecan

CHOCOLATE TORTE - \$5.00

- Dark Chocolate Torte with Nut Cremeux & Pistachio

CHEESECAKES - \$5.00

- Vanilla with Berry Coulis or Caramel and Nuts
- Chocolate
- Pumpkin
- Dulce De Leche
- Berry
- Coffee
- Snickerdoodle
- Lavender
- Pistachio

MOUSSE SPHERES - \$5.00

- Chocolate Mousse Dome with Cake & Fruit Filling
- White, Milk, or Dark Chocolate Mousse (or a combo of two)
- Choose Cake Flavor and Fruit Filling
- Mirror Glaze

COOKIES - \$1.50

- Sugar
- Snickerdoodle
- Chocolate Chip Heath
- Brownie Cookies
- Peanut Butter
- Oatmeal Raisin
- Oatmeal Cream Pie
- Chocolate Sandwich

*Want something that's not listed?
Reach out to our team, we are happy to customize a dessert just for you!*