



# PRIVATE EVENTS MENUS

## FALL - WINTER 2024/2025



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*Thank you for your interest in hosting an event with us at The  
Martingale Wharf Restaurant & Bar!*

*Please explore all of our thoughtfully curated menu options.  
Our Event team is here to help develop a menu to fit your needs  
and create a truly warm and welcoming hospitality experience!*

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# HORS D'OEUVRES

PRICE IS PER PERSON - 15 PERSON MINIMUM

## SEAFOOD TOWER

SHRIMP COCKTAIL - 5



OYSTERS ON THE HALF SHELL - 4



TUNA TARTAR - 5

## PASSED APPETIZERS

BRUSCHETTA BITES - 4

Fresh tomato, basil, and garlic

COCONUT SHRIMP - 8

Sweet chili sauce

BACON WRAPPED SCALLOPS - 8

CHICKEN & VEGETABLE DUMPLING - 6

Wasabi cream

SPANIKOPITA BITES - 5

spinach and feta cheese

CHOWDER "SHOOTERS" - 4

New England Clam chowder

## STATIONARY DISPLAYS

ARTISAN CHEESE BOARD - 7

Trio of local and international cheeses, assorted nuts, fruit, crackers

CHARCUTERIE BOARD - 10

Prosciutto, salami, capicola, grilled seasonal vegetables, crackers

TACOS - 6

Blackened Mahi Mahi. Served in a corn tortilla with cabbage, tomato, fresh cilantro, and jalapeño cream

CHICKEN WINGS - 6

Choice of: lemon pepper, sweet chili sauce, or buffalo sauce, served with ranch or bleu cheese dressing

HUMMUS AND CRUDITÉ BOARD - 7

Hummus, fresh cut vegetables, pita chips

PASTA PRIMAVERA - 7

sauteéd seasonal vegetable medley, served in a white wine, butter sauce

## SLIDERS

PULLED PORK SLIDER - 6

bbq sauce, coleslaw

COCKTAIL BURGER - 6

Smoked cheddar, pickles, ketchup

CHICKEN SALAD SLIDER - 6

mayo, celery

LOBSTER ROLL SLIDER - 25

Served chilled, with mayo and celery

CRAB CAKE SLIDER - 18

remoulade sauce

BLACK BEAN BURGER SLIDER - 4

mixed greens, chipotle aioli

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.



# SUSHI

## SUSHI ROLLS\*

PRICE IS PER ROLL

### TEMPURA SHRIMP FUTOMAKI - \$17

fried shrimp and spicy tuna roll with avocado, spicy mayo, wasabi mayo, sweet soy reduction, tobiko

### TASMANIAN SALMON URAMAKI - \$20

crab, cucumber, and avocado roll, Tasmanian Salmon, lemon zest, green onion spread

### SURF & TURF URAMAKI - \$22

lemon scented lobster salad roll, beef tenderloin tataki, avocado, sweet soy reduction, grilled scallion mayo

### KANPACHI URAMAKI - \$19

Hawaiian Amberjack and kaiware sprout roll, jalapeño, tempura crunch, yuzu tobiko, cilantro mayo

### CALIFORNIA ROLL - \$17

Real crab, cucumber, avocado, sesame seeds, spicy mayo

### TIJUANA ROLL - \$25

Lobster, avocado, ceviche, spicy mayo, wasabi mayo

## NIGIRI / SASHIMI\*

2 PIECES / 6 PIECES

### BIG EYE TUNA - \$16 / \$20

### KANPACHI (GREATER AMBERJACK) - \$16 / \$20

### TASMANIAN SALMON - \$17 / \$22

#### STANDARD OF SOURCING:

FOUNDED IN 1995 BY OWNER AND CEO WAYNE SAMIERE, A TRAINED MARINE BIOLOGIST, HONOLULU FISH CO. IS A TOP SEAFOOD DISTRIBUTOR OFFERING MORE THAN 30 VARIETIES OF ECO-FRIENDLY PACIFIC WATER FISH TO OVER 3,000 CUSTOMERS, INCLUDING TOP CHEFS ACROSS THE COUNTRY. IT IS THE ONLY DIRECT DISTRIBUTOR IN THE U.S. THAT OFFERS MORE THAN 14 SPECIES OF SASHIMI GRADE FISH. WITH MORE THAN 20 YEARS EXPERIENCE, HFC IS KNOWN FOR ITS EXCEPTIONAL, HIGH-QUALITY PRODUCTS. THE COMPANY IS COMMITTED TO THE ENVIRONMENT AND TO PROMOTING SUSTAINABILITY IN ITS FISHING PRACTICES.

\*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.

# BRUNCH BUFFET

PRICE IS PER PERSON - 15 PERSON MINIMUM

AVAILABLE UNTIL 3:00 PM



## LOX & BAGEL DISPLAY - 14

Lox and assorted bagels, served with capers, diced shallots, hard-boiled eggs, assortment of cream cheese

## CLASSIC CONTINENTAL DISPLAY - 10

Assorted melons, fresh berries, oranges, bananas, served alongside an assortment of sweet and savory pastries

## A ONE-DISH CLASSIC - 12

Eggs, sausage, onions, cheese, with white bread, baked and served individually

## FRENCH TOAST WITH BANANAS FOSTER SYRUP - 14

Brioche dipped in Myer's Rum batter, griddled until golden brown, topped with a banana cinnamon rum syrup & sliced bananas

## BREAKFAST DISPLAY - 12

A buffet-style display featuring scrambled eggs, home fries, and served with your choice of sausage, bacon, or ham

## FRESH FRUIT DISPLAY - 5

Assortment of fresh berries and seasonal fruit

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# PLATED LUNCH

\$40 / PER PERSON

AVAILABLE UNTIL 3:00 PM

## FIRST COURSE

### MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

### NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers

## MAIN COURSE

*Choice of three*

*sandwiches include a choice of french fries, sweet potato fries, or seasonal vegetables*

### PASTA PRIMAVERA

sauteéd seasonal vegetable medley, served in a white wine, butter sauce

### SALMON BLT

char-grilled salmon fillet, smoked bacon, lettuce, tomato, roasted garlic aioli, grilled sourdough bread

### WHARF BURGER

char-grilled ground chuck, lettuce, tomato, onion

### HADDOCK SANDWICH

fried haddock fillet, house slaw, warm bulgie roll

### ROASTED BEET SALAD

Roasted red and golden beets tossed with baby mixed greens, tomatoes, red onions, candied pecans, crumbled blue cheese and a herb vinaigrette

### ROASTED VEGETABLE SALAD

Potatoes, sweet potatoes, eggplant, bell peppers, zucchini, red onions, kale, cheddar cheese, tomatoes, and sunflower seeds with balsamic oregano dijon vinaigrette

### ADD LOBSTER ROLL (\$50/PER PERSON)

5 oz of local lobster meat, served with choice of chilled mayonnaise or warm butter, served on a toasted split-top brioche roll

## DESSERT

### RED VELVET CAKE

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.

# PLATED DINNER

\$65 / PER PERSON  
OPTION ONE

## FIRST COURSE

*Choice of two*

### MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber,  
radish, with champagne vinaigrette

### NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato,  
and a side of oyster crackers

### WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons,  
Caesar dressing

## ENTRÉE

*Choice of three: entrées include Chef's choice of starch and vegetable*

### BAKED HADDOCK

topped with seasoned bread crumbs

### PASTA PRIMAVERA

sauteéd seasonal vegetable medley, served in a white wine, butter sauce

### CHICKEN PICCATA

White wine, lemon, caper cream sauce

### MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

## DESSERT

### RED VELVET CAKE

### FLOURLESS CHOCOLATE TORTE

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.



# PLATED DINNER

\$80 / PER PERSON  
OPTION TWO

## FIRST COURSE

*Choice of two*

### MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber,  
radish, with champagne vinaigrette

### NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato,  
and a side of oyster crackers

### WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons,  
Caesar dressing

## ENTRÉE

*Choice of three: entrées include Chef's choice of starch and vegetable*

### MAHI MAHI

curry marinated grilled Mahi Mahi

### PAN SEARED SALMON

Served in a citrus Ponzu compound butter

### PASTA PRIMAVERA

sauteéd seasonal vegetable medley, served in a white wine, butter sauce

### CHICKEN PICCATA

White wine, lemon, caper cream sauce

### MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

## DESSERT

*Choice of two*

### KEY LIME PIE

### FLOURLESS CHOCOLATE TORTE

### RED VELVET CAKE

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.



# PLATED DINNER

\$110 / PER PERSON

OPTION THREE

INCLUDES A WELCOME SEAFOOD TOWER WITH SHRIMP COCKTAIL AND LOCAL OYSTERS

## FIRST COURSE

*Choice of three*

### MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

### NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers

### WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

### BROCCOLI CHEDDAR SOUP

Broccoli, cheddar cheese, and carrots in a chicken stock and heavy cream

## ENTRÉE

*Choice of four*

*entrées include Chef's choice of starch and vegetable*

### AGED FILET MIGNON

Grilled to order, served with Maitre'd butter

### CHICKEN PICCATA

White wine, lemon, caper cream sauce

### PAN SEARED SALMON

Served in a citrus Ponzu compound butter

### MAHI MAHI

curry marinated grilled Mahi Mahi

### PASTA PRIMAVERA

sauteéd seasonal vegetable medley, served in a white wine, butter sauce

### SEARED TUNA

served rare, sesame crusted

### LOBSTER RAVIOLI

burro fuso sauce

### MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

### VEGETABLE RAVIOLI

ravioli stuffed with spinach, asparagus, and zucchini, served in a marinara sauce (vegan)

## DESSERT

*Choice of three*

### KEY LIME PIE

### FLOURLESS CHOCOLATE TORTE

### RED VELVET CAKE

### TURTLE CHEESECAKE

### SEASONAL SORBET

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.

# DINNER BUFFET

\$65 / PER PERSON  
OPTION ONE

## FIRST COURSE

*Choice of one*

### MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber,  
radish, with champagne vinaigrette

### WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese,  
brioche croutons, Caesar dressing

## ENTRÉE

*Choice of two*

### BAKED HADDOCK

Topped with seasoned bread crumbs

### PASTA PRIMAVERA

sauteéd seasonal vegetable medley, served  
in a white wine, butter sauce

### CHICKEN PICCATA

White wine, lemon, caper cream sauce

### MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

## SIDES

*Choice of two*

**SAUTÉED SEASONAL VEGETABLES - ASPARAGUS**  
**MASHED POTATOES - RICE PILAF**

## DESSERT

**ASSORTED PETIT FOURS & MINI ECLAIRS**

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU AND PRICING SUBJECT TO CHANGE.

# DINNER BUFFET

\$85 / PER PERSON

OPTION TWO

## INCLUDES A WELCOME ARTISAN CHEESE BOARD

Trio of local and international cheeses, assorted nuts, fruit, crackers

## FIRST COURSE

*Choice of one*

### MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

### WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

## ENTRÉE

*Choice of three*

### PAN SEARED SALMON

Served in a citrus Ponzu compound butter

### PASTA PRIMAVERA

sautéed seasonal vegetable medley, served in a white wine, butter sauce

### CHICKEN PICCATA

White wine, lemon, caper cream sauce

### MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

### BAKED HADDOCK

Topped with seasoned bread crumbs

## SIDES

*Choice of two*

**SAUTÉED SEASONAL VEGETABLES - ASPARAGUS**

**MASHED POTATOES - RICE PILAF**

## DESSERT

**ASSORTED PETIT FOURS & MINI ECLAIRS**

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