

Martin's Custom Catering and Wedding Venue

Gold Wedding Package

Salad

Caesar Salad (Fresh Romaine with Homemade Croutons)
Garden Salad, Spring Mix with Dried Berries, Apples and Nuts
Antipasto (Medley of Fresh Italian Meat and Cheese on Bed of Lettuce)

Cold Appetizers (Choose three)

Vegetable Tray with dip, Cheese and Pepperoni
Stuffed Celery Stalks, Deviled Eggs,
Relish Tray (Assortment of Olives, Pickles, and Artichoke Hearts)
Fresh Fruit Platter, Vegetable Pinwheels,
Bruchetta (Italian style tomatoes with basil on crisp Italian toast,
Bread Bowl with Spinach Artichoke Dip,
Assorted Crackers with (onion, garlic and vegetable spreads)

Hot Appetizers (Choose Three)

Breaded Mushrooms, Deep Fried Cauliflower, Zucchini Tempura,
Swedish Meatballs, Hawaiian Bacon Wraps, Mini Egg Rolls, Jalapeno Poppers,
Mini Quiche, Beef Tips with Mushroom Caps, Coconut Shrimp,
Chicken Bites-Teriyaki, Sweet and Sour Buffalo, Hot, Mild, BBQ,
Mozzarella Sticks with marinara sauce,

Entrees (Choose one)

Chicken Marsala, Chicken Parmesan, Chicken Piccata, Stuffed Chicken Breast,
Chicken Cordon Bleu, Chicken Cacciatore, Italian Baked Chicken,

(Choose one)

Sliced Roast Beef in Gravy, Pepper Steak, Beef Tips with Mushroom Caps,
Meatballs in marinara sauce, Polynesian Meatballs,
Glazed Ham (honey or pineapple)
Sausage, Peppers and Onions, Sausage Scaloppini
Stuffed Roast Pork Loin, Roast Pork with rosemary

(Choose one)

Rolled Lemon Pepper Flounder, Stuffed Flounder,
Tilapia Picatta, Parmesan Crusted Tilapia
Stuffed Butterfly Shrimp, Shrimp Scampi, Sautéed Baby Scallops
Carved Prime Rib *additional charge based on market price
Veal dishes * additional charge based on market price

**Pasta
(choose two)**

Pasta or Polenta with Marinara sauce, Bolognese or Summer Sauce,
Penne Ala Vodka, Baked Ziti, Baked Lasagna (meat or vegetable)
Bowtie Prima Vera, Fettuccine Alfredo, Stuffed Shells, Ravioli (cheese or
meat), Clams and Linguini,
*Pasta Bar (additional price)

**Sides and Vegetables
(choose two)**

Red Skin Parsley Potatoes, Oven Roasted Potatoes, Scalloped Potatoes, Garlic
Smashed Potatoes,
Twice Baked Potatoes, Candied Sweet Potatoes
Rice Pilaf, Wild Rice, Red Rice with Gandules,
Macaroni and Cheese,
Broccoli or Cauliflower Florets with cheese sauce or butter
Lima Beans, Corn, Creamed Peas with Pearl Onions,
Green Beans in garlic butter sauce, Zucchini Italiano, Glazed carrots

Dessert

**Chocolate Fountain
Assorted Gourmet Sweet Table**

Package Also Includes
Rolls and Butter
Soft Drinks, Coffee, Tea, Water

**Open Bar for 5 hours
Champagne Toast,**

Lighted Decorated Head Table, Gift Table
Floor Length Table Linens,
Linen Napkins, Chair covers
Centerpieces for all Tables
Wedding Birdcage, Wedding Arch, Wedding Cake

Final Touches
Wedding in the Grove
Upgrade to Top Shelf Bar
*NOT included in package price
Tax & Gratuity NOT Included

**Based on 75 guests
Deposit Required**