

Martin's Custom Catering and Wedding Venue

Luncheon /Dinner #3

Homemade Soup

Cream of Broccoli, Cream of Potato, Cream of Spinach, Corn Chowder,
Chicken Rice, Home-style Chicken Noodle, Italian Wedding,
Beef or Vegetable Barley, Minestrone, Lentil, Mixed Bean

“Or”

Salad

Caesar/Garden Salad/Antipasto/Spring Medley

Cold Appetizers

(Choose two)

Vegetable Tray with dip, Fresh Fruit Platter,
Cheese and Pepperoni Assortment,
Assorted Crackers with Spread (Onion, Garlic, Vegetable)
Cream Cheese Herb Cumber Wedges, Stuffed Celery Stalks, Deviled eggs,
Melon Wedges, Assorted Olive Tray, Vegetable Pinwheels, Bruschetta

Hot Appetizers

(Choose **three**)

Boneless Chicken Bites (Teriyaki, Mild, BBQ), Swedish Meatballs,
Breaded Mushrooms, Jalapeno poppers, Miniature Quiche,
Petite Egg Rolls, Beef Tips, Mozzarella Sticks with marinara sauce,
Hawaiian Bacon Wraps, Bread Bowl with Spinach Artichoke Dip

Entrees

(Choose Four)

Roast Pork with rosemary, Stuffed Pork loin, Chicken Marsala,
Oven Roasted Chicken, Italian Breaded Chicken, Chicken Parmesan, Chicken
Cacciatore,
Stuffed Chicken Breast, Chicken Cordon Bleu
Sliced Roast Beef in gravy, Beef Tips with Mushroom Caps, Beef Stroganoff
Meatballs in marinara sauce or Polynesian Sauce
Glazed Ham (honey or pineapple),
Veal Scaloppini, Veal Parmesan
Sausage and Peppers, Sausage Scaloppini
Prime Rib *additional charge based on market price
Stuffed Flounder with homemade stuffing, Rolled Lemon Pepper Flounder
Tilapia Piccatta, Parmesan Crusted Tilapia
Stuffed Butterfly Shrimp,

Pasta

(Choose one)

Pasta or Polenta with summer sauce or marinara sauce, Fusilli with Bolognese Sauce,

Bowtie Pasta Prima Vera, Penne Ala Vodka, Baked Ziti,
Baked Lasagna (red or white), Stuffed Shells
Fettuccine Alfredo, Ravioli (cheese or meat) Clams and Linguini
*Pasta Bar (additional price)

Sides and Vegetables

(Choose two)

Red Bliss Parsley Potatoes, Oven Roasted Potatoes
Mashed Potatoes, Twice Baked Potatoes, Scalloped Potatoes, Candied Sweet Potatoes

Rice Pilaf, Red Rice with Gandules, Macaroni and Cheese
Green Beans with Garlic butter or Almonds, Lima Beans,
Corn Nib lets, Peas with Pearl Onions, Sautéed Oriental Medley, Zucchini with Tomatoes, Glazed Carrots,
Broccoli or Cauliflower Florets with cheese or butter sauce

Dessert

(Choose one)

Ice Cream, Rice or Bread Pudding, Cookie Assortment, Pie
* Assorted Gourmet Sampler

Menu available as Buffet or Sit down Dinner
(Ask about sit down options)

Also Includes:

Rolls and Butter, Coffee, Tea and Water
Decorated Head Table, Gift Table
Centerpieces for all Tables
Table Linens and Linen Napkins
Toasting Glasses

Final Touches

*Cold Beverage and Alcohol Packages
*Lighted Arch
*Balloons
*Cakes
*DJ
*NOT included in package price

Price based on 50 person minimum

**Tax and Gratuity NOT Included

Deposit required to reserve date

Print this Menu

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