

# *Martin's Custom Catering and Venue*

## *Gold Wedding Package*

### *Salad ( Choose 1)*

*Caesar Salad (Fresh Romaine with Homemade Croutons) Garden Salad,*

*Spring Mix with Dried Berries, Apples and Nuts, Raspberry  
Vinegarette,*

*Antipasto (Medley of Fresh Italian Meat and Cheese on Bed of Lettuce,*

*Greek Salad, Romaine, olives, Cucumbers, Feta cheese*

*All Receptions Include ...*

*Charcuterie Display (assortment of Italian meats and cheeses)*

### *Cold appetizers (Choose 3)*

*Bruschetta (Roma tomatoes with basil on toast,*

*Vegetable Tray with dip, Cucumber Humus Bites,*

*Deviled Eggs, Olive Tapenade, Vegetable Pinwheels,*

*Relish Tray (Assortment of Olives, Pickles, and Artichokes*

*Caprese Skewers*

### *Hot Appetizers (Choose 3)*

*Breaded Mushrooms, Deep Fried Cauliflower,*

*Zucchini Tempura, Teriyaki Meatballs, Hawaiian Bacon Wraps,*

*Mini Egg Rolls, Jalapeno Poppers, Mini Quiche, Pigs in a blanket,*

*Cranberry Bree Bites, Coconut Shrimp,*

*Chicken Bites-Teriyaki, Sweet and Sour Buffalo, Hot, Mild, BBQ,*

*Mozzarella Sticks with marinara sauce,*

*Bread Bowl with Spinach Artichoke Dip,*

**Entrees** (choose 4)

*Chicken Marsala, Chicken Parmesan, Chicken Piccata,*

*Chicken Cordon Bleu, Chicken Cacciatore,*

*Spinach and Cheese Stuffed Chicken*

*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, Bacon Wrapped Pork loin with rosemary*

*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 Click to*

**Pasta** (choose two)

*Fusilli with Marinara sauce, Bolognese or Summer Sauce,*

*Penne Ala Vodka, , Bowtie Prima Vera,*

*Baked Lasagna (meat or vegetable)*

*Tortellini Alfredo,*

*Stuffed Shells, Ravioli (cheese or meat),*

*Clams and Linguini,*

*Baked Macaroni and Cheese*

*\*Pasta Bar (\$add \$5.00)*

*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,  
Broccoli or Cauliflower Florets with cheese sauce or butter  
Corn, Creamed Peas with Pearl Onions,  
Green Beans in garlic butter sauce or Almandine  
Zucchini Italiano, Glazed carrots*

***Dessert***

*Chefs Choice of Sweet Treats and Pastries*

*Package Also Include...*

*Rolls and Butter ,Coffee, Tea,*

*Open Bar for 4 hours, Champagne or Sparkling Cidar Toast,*

*Lighted Decorated Head Table, Cake, and Gift Tables*

*Floor Length Table Linens, Linen Napkins, Chair covers*

*Centerpieces for all Tables, Wedding Birdcage, or Card box*

*Custom Wedding Cake Created by Stephanie's Cupcakery*

*Your Custom Message on our Martins Marquee*

*Use of Martin's Bridal Room*

***Final Touches*** *\*NOT included in package price*

*\*Wedding Ceremony in "the Grove"*

*\*Upgrade to Top Shelf Bar*

*\*Tax & Gratuity*

*Based on 75 guests Deposit Required*