

(Open for 1 Hour)

**Appetizer:**

Choice of Fresh Seasonal Fruit, Salad or Soup

(see page 29)

**Entrees:**

**Choose ONE from each Column**

<b>(A) POULTRY</b>	<b>(B) SEAFOOD*</b>	<b>(C) MEAT</b>	<b>(D) VEGETARIAN</b>
Breast of Hen	<b>Crab Cakes (Surcharge)</b>	Brisket a La Esther	Baked Penne
Chicken Piccata	Breaded Cod	Beef Stroganoff	Cannelloni Pasta & Eggplant
Chicken Marsala	Herb Salmon	Glazed Ham	Cheese Ravioli in Marinara Sauce
Chicken Supreme	Jambalaya	Italian Sausage with Peppers & Onions	Italian Macaroni & Cheese
Fried Chicken	Mahi-Mahi	Meatballs	Lasagna
Orange Glazed Chili Chicken	Padded Oysters	Pepper Steak	Pasta with Garden Vegetable Ala Fromage
Pollo Parmigiana	Seafood Creole	Pork BBQ Ribs	Penne Primavera
Rosemary Almond Chicken	Seafood Newburg	Roast Pork Loin	Vegan Polenta Cake
Santé Fe Chicken	Shrimp Scampi	Roast Sirloin of Beef	
Turkey Breast with stuffing			

*\*(You may substitute a 2<sup>nd</sup> Seafood item for an additional cost of \$3.00 per person)  
Add 5<sup>th</sup> item for an additional cost of \$2.00 per person, if seafood \$5.00 per person*

**Chef Carvings:**

**Choice of Two (2)**

**Additional \$4.25 pp**

Pork Loin – Baked Ham – Turkey Breast – Top Sirloin of Beef  
London Broil – Leg of Lamb  
(Prime Rib or Tenderloin can be substituted in lieu of both Items)

**Upgraded Chef Carvings**

Prime Rib \$5.00 pp - Beef Tenderloin \$5.00 pp - Lamb Chops \$7.00 pp

**Vegetables (Choose one)**

Asparagus  
Broccoli  
Brussell Sprouts  
Collard Greens

Glazed Carrots  
Green Beans  
Vegetable Medley

**Starches (Choose one)**

Candied Sweet Yams  
Garlic Mashed Potatoes  
Roasted Potatoes

Basmati Rice  
Jollof Rice  
Pilaf Rice

**Beverage Service:**

Coffee ~ Tea ~ Iced Tea

**Desserts:**

**Private Events (Occasion Cake)**

Wedding Cake / Bar/Bat Mitzvah  
Quinceañera \$\_\_\_\_\_

**Commercial Events**

Choose from a Variety  
See Page 30

If you wish to add a served dessert with the **Occasion Cake** add \$1.00pp

All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax

**Signature BUFFET MENU**



**~ OPTIONAL UPGRADES ~**

*(At an Additional Cost – per person)*

**Entrées**

- Crab Imperial ..... Market Price
- Chilean Sea Bass ..... Market Price
- Stuffed Shrimp ..... Market Price

*(Replaces Seafood Item)*

**Seafood Sauté Stations**

- Jumbo Lobster ..... Market Price
- Jumbo Crab Lumps ..... Market Price
- Soft Shell Crabs ..... Market Price
- Lobster & Crab Lumps .... Market Price

*You may add a Chef Carving OR additional Station for \$4.25 per person*

**PASTA STATIONS**

*Choose (2) Two*

- Linguini with Clam Sauce - Tortellini with Pesto*
- Fettuccini with Alfredo Sauce - Penne with Marinara*

**STIR FRY STATION**

*A combination of fresh vegetables, shrimp and chicken blended with Asian sauces and seasonings with rice*

**Decorator Package:** 6 Green Plants & 4 Fresh Floral Arrangements per room used to enhance the ballroom \$\_\_\_\_\_

**~ OPTIONS AVAILABLE ~**

*All costs are per person*

Champagne Bar or Toast	<b>\$2.50</b>	Cheese Displays	<b>\$4.00</b>
Bottled Water	<b>\$2.50</b>	Vegetables and Dip	<b>\$4.00</b>
Long Round 120" Tablecloths	<b>\$2.50</b>	Martin's Famous Dessert Table	<b>\$4.00</b>
Ice Cream Sundae Bar	<b>\$3.00</b>	Chocolate Fountain	<b>\$4.50</b>
Tier I Wine on Guest Tables	<b>\$3.00</b>	Fresh Fruit Display	<b>\$5.00</b>
Rolling Cordial Cart w/Bar	<b>\$3.00</b>	Deluxe Liquor (4 hours)	<b>\$5.00</b>
Candy Table	<b>\$3.00</b>	Continental Hors D'Oeuvres	<b>\$5.00</b>
Coffee Bar (minimum 100 people)	<b>\$4.00</b>	Platinum Liquor (4 hours)	<b>\$6.50</b>
Grilled Vegetable Display	<b>\$4.00</b>	Extra Staff (1 waitstaff per 2 tables)	<b>\$175.00</b>
Fresh Fruit Trays	<b>\$4.00</b>		

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