

COCKTAIL PARTY



~ HOT HORS D'OEUVRES ~ Includes Choice of Six (6)

For descriptions see
pages 36 & 37

| <u>Meat Items</u> | <u>Chicken Items</u> | <u>Seafood Items</u> | <u>Vegetable Items</u> |
|----------------------------------|------------------------------|---------------------------|--------------------------------|
| Assorted Quiche | Buffalo Wings | Coconut Shrimp | Antipasto Skewers (cold) |
| Beef Empanada | Chicken and Biscuit | Crab Rangoon | Asiago Arancini |
| Beef Kabobs | Chicken Drumsticks | Fried Calamari | Asparagus with Asiago |
| Brisket Crostini | Chicken Empanada | Fried Shrimp | Egg Rolls |
| Franks in a Blanket | Chicken Kabob with Pineapple | Homemade Crab Dip | Fried Mozzarella |
| Italian Sausage & Pepper Skewers | Chicken Marsala | Oysters Rockefeller | Potato Pancakes |
| Loaded Potato Skins | Chicken Scampi | Padded Oysters | Potato Skins |
| Meatballs | Coconut Chicken | Salmon Crostini | Spanakopitas |
| Mini Reuben | Sesame Chicken | Scallops in Wine | Spinach and Artichoke Dip |
| Sirloin & Gorgonzola Brochette | | Scallops Wrapped in Bacon | Vegan Vegetable Samosa |
| Southwestern Chorizo Dip | | Shrimp Scampi | Vegetable Quesadillas |
| | | | Vegetable Spring Rolls (Vegan) |

~ CHEF CARVINGS ~

Included

Choice of Two (2)

Pork Loin – Baked Ham – Turkey Breast – Top Sirloin of Beef
London Broil – Leg of Lamb

Upgraded Chef Carvings

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

~ STATIONS ~

(Many of these items can be hand passed)

Choice of One (1)

Included

Pasta Station

(choice of two)

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

Potato Station

Mashed Potato and Mashed Sweet Potato with Peas, Pearl Onions, Shredded Cheeses, Brisket, Bacon, Broccoli, Chives, Sour Cream, Chili, Gravy & Mushrooms, Brown Sugar, Pecans, Cinnamon and Marshmallow. Served in Potato Skins or in a Martini glass

Ramen Station

Fresh Ramen Noodles tossed with Shrimp, Chicken, Vegetables, Ginger, Garlic, and Chili Sauce. Garnished with Sesame Seeds and Green Onions

Pizza Station

Assortment of gourmet pizza selections, served with an array of crusts, cheeses, sauces and toppings

Chicken and Waffle

Chef-prepared waffles served with boneless fried chicken breast, complimented with a selection of three sweet and savory sauces: creamy country gravy, chesapeake hot and maple glaze

Stir Fry Station

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

~ DESSERT AND FRUIT TRAYS ~

Choice of Two (2)

Ice Cream Sundae Bar

You make your own! Any combination you like from an exciting assortment of ice creams, fruits and toppings

Martin's Famous Dessert Table

A stunning array of mouthwatering seductive cakes with an assortment of freshly baked cookies, mini-French pastries and other delectable sweets

Fresh Fruit Trays

Fresh pineapple, cantaloupe, watermelon, honeydew, grapes, apples, oranges & strawberries

Special Occasion Cake: Wedding Cake – Bar/Bat Mitzvah – Quinceañera \$ _____

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

COCKTAIL PARTY



~ OPTIONAL UPGRADES ~

(At an additional cost per person)

Baby Lamb Chop Station

New Zealand Lamb Racks marinated, roasted to perfection and chef carved to your plate
\$7.00 pp

Raw Bar

Oysters and clams shucked to order (In Season)
\$8.00 pp

Seafood Sautee Stations

Jumbo Lobster Market Price
Jumbo Crab Lumps Market Price
Soft Shell Crabs Market Price
Lobster and Crab Lumps Market Price

Shrimp Display

Jumbo Seasoned Shrimp presented on a beautiful carved ice display
\$6.50 pp

Ask about Additional Stations Available

3rd Hour Labor \$ _____ 3rd Hour Food \$ _____

Upgraded Hors D'Oeuvres

Miniature Crab Cakes (Market Price) Tenderloin Tips \$3.00pp Mini Beef Wellington \$3.00pp

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

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