



● CATERERS

Martins

RECEPTIONS ● CONFERENCES ● CONVENTIONS



Prom Packages



Beautifully decorated interiors including spiral staircases and elegant chandeliers



fine catering in the Martin's Manner
since 1964

Thank you for considering Martin's as the caterer for your upcoming Prom. Your school and its students are very important to us and you can be assured that our staff will make the planning of this important event easy and efficient.

Martin's prides itself on attention to detail and innovative quality service. For over 57 years, Martin's has catered Proms throughout Maryland, Pennsylvania, Virginia and the District of Columbia. We have four convenient facilities which offer plenty of lighted parking. All of these locations are beautifully decorated and are the perfect setting for your prom pictures.

It is our belief that a successful event need not to be expensive. We have developed a variety of menus and a selection of options to go with the four Prom Packages we offer. We are also ready to assist you with appropriate decorations, entertainment and in developing a particular theme.

We wish you the best on your approaching graduation and we hope that Martin's may have the opportunity to serve your class in the fine manner that our guests have come to expect.

Sincerely,

Marty Resnick

Martin R. Resnick
Chairman

Wayne Resnick

Wayne Resnick
President

Package ~ A ~ Includes

Frozen Fruit Drinks

*A variety of non-alcoholic creations
Pina Coladas | Strawberry Daiquiris
Orange Creamsicles*

**Unlimited Non-Alcoholic Beverages
including Spa Water**

6 Hot Hors D'Oeuvres

Two (2) Chef Carvings

OR

One (1) Station

~ Served 1st Two Hours ~

Chef Select Desserts

Price Per Person \$ _____

Package ~ B ~ Includes

Frozen Fruit Drinks

*A variety of non-alcoholic creations
Pina Coladas | Strawberry Daiquiris
Orange Creamsicles*

**Unlimited Non-Alcoholic Beverages
including Spa Water**

Hot Buffet Dinner

(unlimited servings)

Served 1st Two Hours

Chef Select Desserts

Price Per Person \$ _____

Package ~ C ~ Includes

Frozen Fruit Drinks

*A variety of non-alcoholic creations
Pina Coladas | Strawberry Daiquiris
Orange Creamsicles*

**Unlimited Non-Alcoholic Beverages
including Spa Water**

Appetizer

Sit Down or Buffet Dinner

Dessert

Price Per Person \$ _____



PROM OPTIONS



All prices are Per Person

CHEESE DISPLAY

With a variety of International cheeses, crackers and specialty breads

\$3.50

RAW VEGETABLES AND DIP

A variety of fresh vegetables and assorted dips beautifully displayed on a buffet table

\$3.50

FRUIT TRAYS

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

\$3.50

FRUIT DISPLAY

Upon arrival your guests will be greeted by a beautifully decorated display table with fresh cut fruit including a variety of melons and in-season favorites such as red and white grapes, strawberries, pears, apples, bananas, oranges, plums, etc.

\$4.00

ICE CREAM PARLOUR

All of your favorite specialties:

- Chocolate Sundaes Hot Fudge Sundaes
- Banana Splits Butterscotch Sundaes
- Marshmallow Sundaes Milkshakes

\$3.00

MARTIN'S FAMOUS DESSERT TABLE

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

\$3.50

DONUT MACHINE (West and Crosswinds only)

Enjoy freshly made miniature donuts with a selection of toppings

\$2.50

SPARKLING CIDER TOAST

An elaborate display of sparkling cider upon entering the ballroom or a toast for all served to your guests

\$1.75

CHOCOLATE FOUNTAIN (Minimum 100 Guests)

Flowing waterfall of chocolate accompanied with fruit, pretzels and other novelties. A chocolate delight.

\$4.00

DECORATORS PACKAGE

6 green plants & 2 fresh floral arrangements per room used to enhance the ballroom

Ask your salesperson for special pricing

LONG TABLECLOTHS

Give your guest tables an elegant touch with 120" round floor length tablecloths

\$2.50



Prom Package A

~ 2 Hours of Unlimited Food Service ~
Opens at the Start of the Event

Select any 6 Hors D'Oeuvres

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

~ **TWO (2) CHEF CARVINGS** ~

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

OR

~ **ONE (1) STATION** ~

Grilled Cheese Station

Our Chefs will prepare a "Classic" Grilled Cheese Sandwich, the ultimate comfort food, with a Selection of Cheeses, Breads and Toppings. Complimented with Homemade Tomato Soup

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

Ramen Noodles with Beef, Chicken, Vegetable, or Seafood Stock. Julienned Beef, Chicken, Whole Shrimp, Vegetables, Ginger, Garlic, Crushed Red Peppers, Sesame Seeds, Green Onions, Carrots and Celery

Slider Station

A taste of American Cuisine with Burgers, Chicken and Pork BBQ. A mouth watering treat prepared right before your eyes.
Add Crab Cake Slider \$_____

Mac and Cheese Station

Our Blend of Cheeses combined in a Sauté Pan in front of you with Penne Pasta. You add the Toppings, such as Shrimp, Bacon & Sausage. Served in a Martini Glass

Pizza Station

Assortment of Gourmet Pizza Selections, served with an Array of Crusts, Cheeses, Sauces and Toppings

Chicken and Waffle Station

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

Add an Additional Station for \$3.00pp

CHEF SELECT DESSERTS

~ **OPTIONAL UPGRADES** ~

Upgraded Hors D'Oeuvres

Miniature Crab Cakes - Market Price
Tenderloin Tips \$3.00pp

Upgraded Chef Carving

Prime Rib \$5.00pp
Beef Tenderloin \$5.00pp

Chocolate Fountain

Flowing waterfall of chocolate accompanied with fruit, pretzels and other novelties \$4.00pp

Buffet Dance

- 2 Hours of Unlimited Food Service (Buffet Opens at the Start of the Event)
- Center Setting of a Knife, Fork, & Linen Napkin

Choice of One for \$2.00pp

SALAD BAR

Selection of Romaine, Iceberg Lettuce
Fresh Greens, Vegetables and
Your Choice of Dressing

FRUIT BAR

Or Beautifully crafted display of Fresh Carved Melons with
Assorted Fresh Fruit, Grapes and a Seasonal Berry Selection.
Accompanied by a Crème Anglaise Sauce for dipping

Choose ONE from each column

(A) CHICKEN	(B) SEAFOOD	(C) MEAT	(D) VEGETARIAN
Breast of Hen	Fried Haddock	Italian Sausage & Peppers	Baked Ziti
Chicken Cacciatore	Herb Salmon	Kielbasa & Sauerkraut	Cannelloni Pasta & Eggplant
Chicken Marsala	Padded Oysters	Meatballs (Italian or Swedish)	Italian Macaroni & Cheese
Fried Chicken	Seafood Creole	Pork Loin	Penne Primavera
Pollo Parmigiana	Seafood Jambalaya	Roast Brisket of Beef	Vegetable Lasagna
Turkey Breast	Seafood Newburg	Roast Sirloin of Beef	Vegan Polenta Cake

You may add any additional Entrée to your buffet for \$2.00pp
You may substitute a Crab Cake for the Seafood item for a Surcharge

Vegetables & Starches:

- Basmati Rice
- Broccoli
- Candied Sweet Yams
- Garlic Mashed Potatoes

Choice of Two

- Glazed Carrots
- Green Beans
- Jollof Rice
- Pilaf Rice
- Rissole Potatoes
- Red Roasted Potatoes
- Vegetable Medley

CHEF SELECT DESSERTS

~ OPTIONAL UPGRADES ~

Chef Carvings

Choice of Two (2)

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

\$3.00pp

STATIONS

\$3.00pp for each Station

Grilled Cheese Station

Our Chefs will prepare a “classic” Grilled Cheese Sandwich, the ultimate comfort food, with a Selection of Cheeses, Breads and Toppings. Complimented with Homemade Tomato Soup

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

Ramen Noodles with Beef, Chicken, Vegetable, or Seafood Stock. Julienned Beef, Chicken, Whole Shrimp, Vegetables, Ginger, Garlic, Crushed Red Peppers, Sesame Seeds, Green Onions, Carrots and Celery

Slider Station

A taste of American Cuisine with Burgers, Chicken and Pork BBQ. A mouth-watering treat prepared right before your eyes
Add Crab Cake Slider \$_____

Mac and Cheese Station

Our blend of Cheeses combined in a Sauté Pan in front of you with Penne Pasta. You add the Toppings, such as Shrimp, Bacon & Sausage. Served in a Martini Glass

Pizza Station

Assortment of Gourmet Pizza Selections, served with an Array of Crusts, Cheeses, Sauces and Toppings

Chicken and Waffle Station

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

Martin’s Famous Dessert Table *

A stunning array of mouthwatering Seductive Cakes and Tortes with an Assortment of Freshly Baked Cookies, Mini French Pastries and other Delectable Sweets **\$3.50pp**

Ice Cream Sundae Bar *

You make your own!
Any combination you like from an exciting Assortment of ice creams, fruits and toppings **\$3.00pp**



~ Buffet Menu ~

Appetizer:

Choice of Fresh Seasonal Fruit, Salad or Soup

(see page 29)

Entrees:

Choose ONE from each Column

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

*(You may substitute a 2nd Seafood item for an additional cost of \$2.00 per person)

Chef Carving:

Choice of Two (2)

Additional \$3.00pp

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

Upgraded Chef Carvings

Prime Rib \$5.00 pp - Beef Tenderloin \$5.00 pp - Lamb Chops \$7.00 pp
 (Add a 3rd Carving for an additional \$1.00pp)

Vegetables & Starches:

Choice of Two

Asparagus	Candied Sweet Yams	Green Beans	Red Roasted Potatoes
Basmati Rice	Garlic Mashed Potatoes	Jollof Rice	Rissole Potatoes
Broccoli	Glazed Carrots	Pilaf Rice	Vegetable Medley

Dessert:

Choose from a large selection from the Dessert Section

(see page 30)

You may substitute a Station for the Chef Carving OR
 You may add an additional Station for \$3.00 per person

<u>Potato Station</u>	<u>Ramen Station</u>	<u>Grilled Cheese Station</u>	<u>Chicken and Waffle Station</u>
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 Noodles with Beef, Chicken, Vegetable, or Seafood Stock. Julienned Beef, Chicken, Whole Shrimp, Vegetables, Ginger, Garlic, Crushed Red Peppers, Sesame Seeds, Green Onions, Carrots and Celery	Our Chefs will prepare a "Classic" Grilled Cheese Sandwich, the ultimate comfort food, with a Selection of Cheeses, Breads and Toppings. Complimented with Homemade Tomato Soup	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

~ Additional Station options are available ~ (see pages 33 & 35)

~ Seated Entrée Menu ~

Appetizer: Choice of Fresh Seasonal Fruit, Salad or Soup (see page 29)

Entrée: Combination Entrées

- Brisket | Breast of Hen with Dressing
- Herb Salmon | Brisket
- Shrimp and Crab Cake | Breast of Hen with Dressing (May incur a Surcharge)
- Crab Cake | Breast of Hen with Dressing (Surcharge)
- Herb Salmon | Breast of Hen with Dressing

Items below can be substituted for the Breast of Hen above

Single Entrée Options: Select any item below to be served as a larger portioned single entrée

Brisket A La Esther

Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with tomato-based sauce

Chicken Supreme

Roasted boneless chicken breast topped with a white wine Beurre Blanc sauce

Rosemary Almond Chicken Breast

Almond, rosemary and lemon pepper crusted chicken breast served with a creamy Amaretto sauce

Cannelloni Pasta and Eggplant

~ Vegetarian Item ~

With ricotta, parmesan and spinach filling. Stewed tomatoes with green peas & basil pesto topped with shaved Parmigiano and fried basil leaves

Orange Glazed Chili Chicken

Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

Santa Fe Chicken

A real Southwestern flavor for this grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn with Spanish rice

Chicken Marsala

A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce with mushrooms

Pollo Parmigiana

A plump chicken breast, skinned, boned and lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

Tavern Style Pot Roast

Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and surrounded with Carrots & Roasted Onions

Chicken Piccata

Our signature lemon herb and capers sauce cloaks a tender skinless, boneless breast that has been sautéed to perfection

Roast Sirloin of Beef

Tender Top Sirloin thinly sliced and served with a rich brown gravy

Vegan Polenta Cake

Mix of cornmeal, peppers and special seasonings, triangular cut and served with a Red Pepper Sauce

Fish Selections

Mahi-Mahi or Salmon Filet with choice of the following seasonings: Blackened/Jerk - Herb Encrusted - Honey Encrusted - Lemon Butter

Chicken and Biscuit

Grilled lemon herbed chicken breast placed with a scratch-made cheddar buttermilk biscuit, topped with a rich cream sauce and diced vegetables, served with mashed potatoes and broccoli florets

Vegetables & Starches:

Asparagus
Baked Potato
Baked Sweet Potato
Basmati Rice

Choice of Two Items

Broccoli
Candied Sweet Yams
Garlic Mashed Potatoes
Glazed Carrots

Green Beans
Italian Macaroni & Cheese
Jollof Rice

Pilaf Rice
Rissole Potatoes
Stuffed Potato

Dessert: Choose from a large selection from the Dessert Section (see page 30)

~ UPGRADED ENTRÉES ~

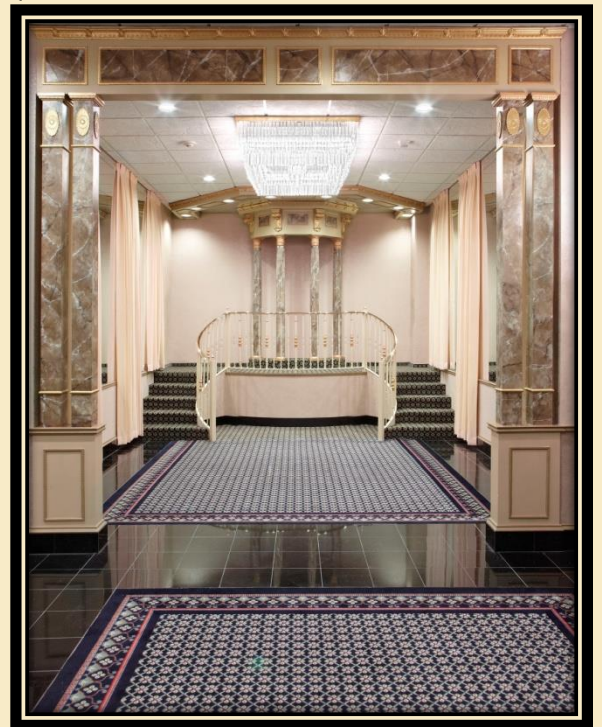
(At an additional cost – per person)

Chicken Oscar	\$4.00	Filet Mignon (8 oz.)	\$12.00
Roast Prime Rib of Beef	\$6.00	New York Strip Steak (Center Cut 14 oz.)	\$12.00
Crab Imperial (8 oz.)	\$8.00	Filet Mignon (6 oz.) & Crab Cake	\$14.00
Filet Mignon (6 oz.) & Breast of Hen (6 oz.)	\$10.00	Filet Mignon (6 oz.) & 2 Jumbo Stuffed Shrimp	\$14.00
Two (2) Crab Cakes	\$12.00	1 Lobster Tail & Crab Cake	\$16.00
Filet Mignon (6 oz.) & Salmon (5 oz.)	\$12.00	Lobster Tail (5 oz.) & Filet Mignon (6 oz.)	\$20.00

Decorator Package: 6 Green Plants & 2 Fresh Floral Arrangements per room used to enhance the ballroom \$_____



*Beautifully decorated interiors
including spiral staircases and
elegant chandeliers*



~ Host your PROM at one of our 4 locations ~



MARTIN'S WEST

6817 Dogwood Road
Baltimore, MD 21244
410-944-9433



CROSSWINDS

7400 Greenway Center Drive
Greenbelt, MD 20770
301-474-8500 / 410-792-4832



VALLEY MANSION

594 Cranbrook Road
Hunt Valley, MD 21030
410-666-1234



WESTMINSTER

140 Village Shopping Center
Westminster, MD 21157
410-876-1500