

CORPORATE HOT LUNCHEON MENU

All items served with rolls & butter,
your choice of starch & vegetable (unless specified*)
and dessert (see page #9) ~ coffee ~ decaf coffee ~ tea ~ decaf tea ~ iced tea

You may choose to add an appetizer of **Fruit, Salad or Soup** for an additional \$1.50 per person (see page 9)

~ SIT DOWN LUNCHEON MENU ~

Choice of One Entrée

*Maryland Crab Cake

3 ½ oz. Sandwich served with lettuce, tomato, coleslaw and steak fries

PLATTER (Optional)

- One (1) 6 oz. crab cake + \$2.00
- Two (2) 3 ½ oz. crab cakes + \$5.00

Served with One Starch & One Vegetable

*Orange Glazed Chili Chicken

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

Rosemary Almond Chicken Breast

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

Brisket A La Esther

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

*Cannelloni Pasta and Eggplant

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

*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 Apollo

Baked boneless breast of chicken with a full bodied tomato sauce, with sundried tomatoes, feta cheese and candied garlic

Chicken Piccata

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

Chicken Supreme

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

Breast of Hen

A boneless chicken breast stuffed with freshly made sage dressing roasted to a golden brown

Corned Beef & Cabbage

Sliced pickled Corned Beef served with steamed cabbage and parslid boiled potatoes

Savory Meatloaf

Choice Ground Beef blended with our House spice recipe, sliced thick and drizzled with Martin's rich tomato based sauce, served alongside roasted potatoes and green beans

Chicken Marsala

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

Martin's Fish Market

- Parsley crusted Cod Fish Fillet with saffron sauce
- Flounder with Tomato & Olive Tapenade
- Fresh cut Salmon Fillet with choice of the following seasonings:
Blackened/Jerk – Herb Encrusted
Honey Encrusted – Cinnamon Chipotle

Tavern Style Pot Roast

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

Chicken Parmigiana

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

~ BUFFET MENU ~

Choice of Two Entrées

Breast of Hen	Fried Chicken	Crab Cakes	Meatballs
Chicken Piccata	Chicken Scampi	Jambalaya	Pepper Steak
Chicken Marsala	Santé Fe Chicken	Atlantic Cod	Pork BBQ Ribs
Chicken Cacciatore	Chicken Supreme	Herb Salmon	Brisket a La Esther
Chicken Parmigiana	Penne Primavera	Shrimp Scampi	Roast Sirloin of Beef
Tavern Style Pot Roast	Homemade Baked Ziti	Seafood Creole	Kielbasa & Sauerkraut
Rosemary Almond Chicken	Chesapeake Vegan Cake	Seafood Newburg	Corned Beef & Cabbage
Orange Glazed Chili Chicken	Cannelloni Pasta and Eggplant	Savory Meatloaf	Italian Sausage & Peppers

You may add an additional entrée for \$1.00 per person.

~ Choice of Two ~

Broccoli	Cauliflower	Candied Yams	Basmati Rice	Wild Rice
Asparagus	Glazed Carrots	Rissolle Potatoes	Red Roasted Potatoes	Pilaf Rice
Green Beans	Vegetable Medley	Peas & Pearl Onions	Garlic Mashed Potatoes	Jollof Rice

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

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