

# Luncheon Appetizer & Dessert MENU

## Appetizer Selections

Add an appetizer to your luncheon menu for an additional charge of \$3.00 per person.

### **Classic Caesar**

Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmesan cheese.

### **Greek Salad**

Mixed greens, Feta cheese, kalamata olives, tomatoes, cucumber, red onions and pepperoncinis served with Greek dressing.

### **House Salad**

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

### **Signature Wedge Salad**

An Iceberg wedge topped with chopped tomatoes, red onion, bacon bits and blue cheese crumbles, served with blue cheese dressing.

### **Spinach Salad**

Fresh baby spinach leaves topped with hard-boiled eggs, mushrooms and crispy bacon served with honey mustard or dressing of your choice.

### **Harvest Salad**

Mixed greens, candied walnuts, pears, apples, roasted beets, raisins and goat cheese, served with your choice of dressing.

### **Italian Salad**

Romaine and radicchio with pepperoncinis, roasted peppers, olives, onions, artichokes, tomatoes and provolone cheese served with creamy Italian dressing.

### **Sunshine Salad**

Crisp greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles served with your choice of dressing.

### **Fresh Seasonal Fruit**

A selection of seasonal fruits served with pineapple, garnished with fresh berries and mint.

### **Soup Selections**

Satisfying and savory topped with puff pastry crust. Chicken Corn Chowder | Cream of Broccoli | Cream of Crab | Maryland Crab | Tomato Basil | Vegetable Minestrone (vegetarian)



## Dessert Selections

A choice of dessert is included with your luncheon menu. Select one option for all of your guests to enjoy.

### **Martin's Mini Desserts**

Experience a delightful variety of flavors with an assortment of mini pastries and sweets served family style or at a dessert station.

### **Blondies, Brownies & Warm Fresh Cookies**

Rich chocolate brownies and golden blondies paired with a variety of freshly baked cookies, served family style or at a dessert station.

### **Carrot Cake**

Layers of moist carrot cake are generously filled with a delicious cream cheese frosting, creating the perfect harmony of flavors.

### **New York Style Cheesecake**

Indulge in the timeless elegance of our New York style cheesecake, a creamy and moist delight served with your choice of fruit topping.

### **Boston Cream Cake**

A classic combination of delicate yellow chiffon cake filled with Bavarian cream and finished with decadent chocolate frosting.

### **Chocolate Skyscraper**

Layers of dark chocolate cake filled with a sweet cream cheese filling, topped with rich chocolate fudge icing and chocolate chips.

### **Lemon Cake**

Three luscious layers of moist, citrus-flavored yellow cake, filled with a light lemon buttercream, and finished with a delicate coating of cake crumbs on the sides.

### **Strawberry Shortcake**

Indulge in nostalgia with our moist yellow cake layered with strawberry preserves, whipped cream and topped with whole fresh strawberries.

*Please note that all desserts are manufactured in facilities that are not nut free.*

# Corporate Cold Luncheon MENU

All Luncheons include a choice of dessert. Add an appetizer for an additional \$3.00 pp.

## Soup and Salad

This menu option includes your choice of one fresh salad selection and one hearty soup option.

### **Classic Caesar**

Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmesan cheese. Add grilled chicken breast for \$1.00pp

### **House Salad**

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

### **Signature Wedge Salad**

An Iceberg wedge topped with chopped tomatoes, red onion, bacon bits, & blue cheese crumbles, served with blue cheese dressing.

### **Sunshine Salad**

Crisp greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles, with your choice of dressing.

### **Soup Selections**

Satisfying and savory topped with puff pastry crust. Chicken Corn Chowder | Cream of Broccoli | Cream of Crab | Maryland Crab | Tomato Basil | Vegetable Minestrone (vegetarian)

## Wrap and Soup

Choose one wrap or mix and match half portions of two wraps. Served with a melon wedge and homemade corn relish.

### **Albacore Tuna**

Crisp celery, carrots, hardboiled egg, fresh dill mayonnaise dressing mixed with Albacore tuna.

### **Cajun Chicken**

Lightly spiced chicken breast with roasted red peppers, red onions and remoulade sauce.

### **Gourmet Ham and Swiss**

The classic combination of ham and Swiss cheese paired with lettuce, tomato and honey mustard.

### **Grilled Flank Steak**

Tender flank steak, sharp cheddar cheese and grilled onions served with tiger sauce.

### **Roasted Turkey Club**

Roasted turkey paired with tarragon mayonnaise, bacon, havarti cheese, lettuce and tomato.

### **Vegetarian**

Roasted peppers, grilled red onions, pepper jack cheese and tomatoes served with a avocado spread.



## Entrée Salads

### **Chef's Salad**

Garden greens with julienned turkey, ham and roast beef, hard-boiled eggs, Swiss and cheddar cheeses, paired with your choice of dressing.

### **Classic Caesar \***

Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmesan cheese

### **Cobb Salad**

Enjoy a vibrant mix of chicken, avocado, bacon, tomatoes, blue cheese and hard-boiled eggs on fresh greens, finished with a classic Cobb dressing.

### **Harvest Salad\***

Mixed greens, candied walnuts, pears, apples, beets, raisins and goat cheese, served with choice of dressing.

### **House Salad\***

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

### **Tri-Salad Platter**

Choice of three salads: tuna, chicken, shrimp, egg, or pasta, elegantly presented on a bed of garnished crisp lettuce with tomatoes and hard-boiled eggs.

### **Spinach Salad\***

Fresh baby spinach leaves topped with hard-boiled eggs, mushrooms and crispy bacon served with honey mustard or dressing of your choice.

Choose a soup or fresh fruit for an additional \$3.00 per person.

Salads marked w/ an asterisk (\*) include a grilled protein option.

Choose from chicken, flank steak, or shrimp. Choose salmon in place of the above proteins for \$3.00 per person.

# Corporate Hot Luncheon MENU

All Luncheons include a choice of dessert. Add an appetizer for an additional \$3.00 per person.

## Plated Entrée Selections

(Served with a choice of starch & vegetable.)

### **Breast of Hen**

Filled with homemade sage bread stuffing, oven roasted and finished with a savory pan glaze.

### **Brisket à la Esther**

Our family recipe of sliced roasted brisket, topped with Mama Resnick's tomato-based sauce.

### **Chicken Marsala**

Boneless breast of chicken sautéed and finished in a flavorful Marsala mushroom sauce.

### **Chicken Piccata**

Sautéed to perfection, finished with our signature lemon caper sauce.

### **Chicken Supreme**

Roasted and topped with a white wine beurre blanc sauce.

### **Jerk Chicken**

Tender chicken marinated in island spices, slow-cooked, and packed with bold, smoky Caribbean flavors. We suggest pairing with Jollof rice.

### **Maryland Crab Cake Platter\***

Seasoned colossal and jumbo lump crab meat, baked to perfection. Add a second crabcake for an additional charge.

### **Orange Chili Chicken**

Oven roasted semi-boneless chicken breast glazed with a mildly spiced orange sauce.

### **Pollo Parmigiana**

Chicken with a crisp Italian seasoned coating, layered with mozzarella and homemade tomato sauce.

### **Rosemary Almond Chicken**

A delicate crust of almonds, rosemary, and lemon pepper, finished with an amaretto cream sauce.

### **Sante Fe Chicken**

Semi-boneless chicken breast, grilled and topped with smoked ancho chili sauce, fire-roasted bell peppers, black beans and corn.

### **Savory Meatloaf**

Choice ground beef, seasoned with house spices and drizzled with Martin's rich tomato sauce.

### **Choice of Mahi Mahi or Salmon**

Prepared with choice of seasoning or sauce.

Choose from blackened, jerk seasoning, herb-crust, honey-crust or lemon butter sauce.

## Starches (choose one)

Baked Potato	Garlic Mashed Potatoes
Baked Sweet Potato	Jollof Rice
Basmati Rice	Pilaf Rice
Candied Sweet Yams	Roasted Potatoes



## Vegetables (choose one)

Asparagus	Glazed Carrots
Broccoli	Green Beans
Brussel Sprouts	Vegetable Medley
Collard Greens	

## Additional Entrée Selections

(Served as listed; vegetable and starch included.)



### **Cannelloni Pasta with Eggplant**

Pasta filled with ricotta, and spinach, accompanied by a flavorful combination of stewed tomatoes and green peas, complemented by basil pesto.

### **Chicken and Biscuit**

Grilled lemon-herbed chicken breast on a cheddar buttermilk biscuit, mashed potatoes, vegetables and broccoli, finished with a rich cream sauce.

*\*Due to potential price fluctuations, this item may incur a surcharge.*

### **Maryland Crab Cake Sandwich\***

Martin's delicious crab cake served with lettuce, tomato, coleslaw and french fries.

### **Shrimp and Crab Cake Sandwich\***

Our Maryland crab cake recipe combined with delicious lumps of shrimp, served with lettuce, tomato, coleslaw and french fries.

### **Tavern Style Pot Roast**

Slow-roasted beef, served on a bed of horseradish mashed potatoes finished with a beef gravy and roasted root vegetables.

### **Vegan Polenta Cake**

Cornmeal, peppers, & special seasonings crafted into a crispy triangular cake, served with a red pepper sauce.

# Corporate Luncheon Buffet MENU

All Luncheons include a choice of dessert. Add an appetizer for \$3.00 per person. Buffets will remain open for one hour.

## Hot Buffet Entrée Selections

Choose a total of two entrées\* plus one vegetable and one starch. (\*Limit of one seafood selection.)

Poultry	Seafood*	Beef & Pork	Vegetarian
Breast of Hen	Crab Cakes**	Bratwurst	Cannelloni Pasta & Eggplant
Chicken Cacciatore	Herb Salmon	Brisket à la Esther	Cheese Ravioli in
Chicken Marsala	Mahi-Mahi	Italian Sausage & Peppers	Marinara Sauce
Chicken Piccata	Seafood Creole	Meatballs (Italian or	Homemade Baked Penne
Chicken Scampi	Seafood Jambalaya	Swedish)	Italian Macaroni & Cheese
Chicken Supreme	Seafood Newburg	Pepper Steak	Pasta w/ Vegetables -
Fried Chicken	Shrimp & crab cake**	Pork BBQ Ribs	à la Fromage
Jerk Chicken	Shrimp Scampi	Roast Sirloin of Beef	Penne Primavera
Orange Glazed Chili Chicken		Savory Meatloaf	Vegan Polenta Cake
Pollo Parmigiana		Tavern Style Pot Roast	
Rosemary Almond Chicken			
Santé Fe Chicken			

\*Upgrade option: Substitute a selection and add a 2nd seafood item for an additional \$3.00 per person.

\*Add-on option: Add a 3rd selection to your buffet for an additional \$2.00 per person. Seafood options are \$5.00 per person.

\*\*Due to potential price fluctuations, this item may incur a surcharge.

## Starches (choose one)

Baked Potato	Garlic Mashed Potatoes
Baked Sweet Potato	Jollof Rice
Basmati Rice	Pilaf Rice
Candied Sweet Yams	Roasted Potatoes



## Vegetables (choose one)

Asparagus	Glazed Carrots
Broccoli	Green Beans
Brussel Sprouts	Vegetable Medley
Collard Greens	

## Cold Buffet Selections

Select one cold buffet menu and two cold salads.

### Classic Soup & Salad

Two soup selections (see page 20 for choices)  
Salad bar with crisp greens, seasonal vegetables and assorted dressings  
White chunk tuna salad & homemade chicken salad  
Assorted gourmet sandwich breads

### Italian Style

Caesar and Italian Salads  
Antipasto trays with sliced provolone  
Grilled rosemary chicken  
Mediterranean pasta salad and Giardiniera vegetables  
Italian breadsticks

### Los Angeles Style

Poached chicken with tarragon  
Flank steak & gourmet ham  
White chunk tuna salad  
Assorted premium sandwich breads  
Sliced tomatoes, lettuce & red onions  
Potato chips & pretzels

### Cold Salad Options: (select 2 choices)

Coleslaw | Cucumber salad | Oriental salad | Potato salad  
Pasta salad | Tomatoes & onions | Tex-Mex chicken salad



### New York Style Deli

Choice of 3 meats: corned beef, roast beef, turkey or ham  
American & Swiss cheeses  
White chunk tuna salad  
Sliced tomatoes, lettuce & red onions & kosher pickles  
Assorted gourmet sandwich breads  
Potato chips & pretzels

# Breaks & Boxed Lunch MENU

Choose up to 2 options from our selection of sandwiches, wraps, and fresh salads. To ensure everything is prepared to perfection, please provide the count of each menu item 2 weeks prior to your event date.

## Sandwiches and Wraps

Sandwiches and wraps are served with: potato chips, two freshly baked cookies, fruit, pickle spear and appropriate condiments.

### **Chicken Caesar Wrap**

A flour tortilla is filled with grilled chicken, crisp romaine lettuce, Asiago cheese are mixed with tangy Caesar dressing.

### **French Style Club Wrap**

Gourmet sliced ham and turkey are wrapped in a flour tortilla with bacon, leaf lettuce, sliced tomato, and imported Brie cheese.

### **Italian Hoagie**

Salami, pepperoni, prosciutto ham, mortadella, provolone, leaf lettuce, tomato and red onions served on an Italian hoagie roll.

### **Roasted Turkey and Gouda**

Roasted turkey and smoked Gouda cheese accented with cranberry mayonnaise, served on a ciabatta roll with lettuce and tomato.

### **Traditional Deli Sandwich**

*(Selecting both roast beef and ham will count as two choices)*  
Choose from gourmet ham with American cheese or roast beef with Swiss cheese, served on a kaiser roll.

### **Vegetarian Wrap**

Grilled onions, zucchini, squash, and bell peppers marinated in Italian dressing, wrapped in a tortilla with leaf lettuce, mayonnaise and mustard.

## Individual Salads

All Salads Include:

Choice of One (1) Protein

Grilled Chicken - Grilled Shrimp - Flank Steak

Add Salmon in place of the above proteins for

\$3.00 pp



## Beverage Options

### **Bottled and Canned Beverages**

A selection of soft drinks and bottled water served on station with lunch.

\$1.00 pp

### **Unlimited All Day Beverages**

Coffee - Soft Drinks - Spa Water - Bottled Water  
Closes 30 minutes prior to the contracted end time.

\$5.25 pp

### **Classic Caesar Salad**

Romaine lettuce topped with croutons and shaved parmesan cheese. Served with Caesar dressing.

### **Greek Salad**

Mixed greens, feta cheese, kalamata olives, tomatoes, cucumber, red onions and peperoncini served with Greek dressing.

### **House Salad**

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

### **Spinach Salad**

Fresh baby spinach leaves topped with hard-boiled eggs, mushrooms and crispy bacon served with honey mustard or dressing of your choice.

### **Sunshine Salad**

Crisp greens with seasonal berries, mandarin oranges, toasted nuts and blue cheese crumbles served with your choice of dressing.

## Memorable Breaks

All breaks are served for 20 minutes.

### **The Basic Break**

Coffee, Assorted Herbal Teas, Decaf  
Soft Drinks, Bottled Water and Fruit Juices

\$3.75 pp

### **Boardwalk Break**

Flavored Popcorn, Potato Chips and Pretzels  
Nachos and Cheese, Ice Cream Bars and  
Frozen Fruit Bars

\$4.00 pp

### **Half -Time**

Brownies and Blondies, Assorted Freshly Baked  
Cookies and Granola bars

\$4.00 pp

### **Healthy Choice**

Fruited Yogurt, Whole Fresh Fruit  
Craisins & Biscotti

\$4.00 pp