

MARTIN WINE CELLAR CATERING

METAIRIE · 714 ELMEER (1200 BLOCK OF VETERANS) — PHONE 896-7350 · FAX 896-7356

COMPLETE FULL SERVICE CATERING — CUSTOM DESIGNED MENUS — DELIVERY
EQUIPMENT RENTAL — WINE & SPIRITS — SERVERS & BARTENDERS

Party Sandwiches

The freshest in town, made-to-order with generous portions of meats and salads on white and wheat bread

Martin's Combo \$29 PER 50 · \$55 PER 100
Chicken salad, turkey and ham

Salads \$29 PER 50 · \$55 PER 100
Chicken, tuna and egg

Sensational Finger Sandwiches
\$33 PER 50 · \$65 PER 100

Smoked turkey with chutney mayonnaise · Rare roast beef with horseradish sauce · Ham with Creole honey mustard

Spinach, Bacon & Mushroom
\$29 PER 50 · \$55 PER 100

Watercress, Stilton & Pecan
\$29 PER 50 · \$55 PER 100

Dilled Salmon Salad \$33 PER 50 · \$65 PER 100

Dilled Shrimp Salad \$33 PER 50 · \$65 PER 100

Cucumber & Dill \$24 PER 50 · \$45 PER 100

Strawberry & Cream Cheese \$24 PER 50 · \$45 PER 100

Fun Fingers For Kids \$22.50 PER 50 · \$37.50 PER 100
Peanut butter and jelly and/or cheese

The Big Easy \$49 PER 24
Party size versions of our Californian, Uptowner and Downtowner sandwiches on onion roll, wheat and seven-grain bread

Little Boys \$65 PER 50
New Orleans styled Po-Boys cut into cocktail sandwiches, includes roast beef, turkey and ham and cheese, dressed with lettuce, tomato and mayo

Cocktail Muffalettas \$75 PER 50
Specially baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, provolone cheese and olive salad

Petite Croissant \$65 PER 50
Chicken salad, grapes, almonds and sprouts on a petite croissant

Pinwheels

*These unique spiral creations begin with a soft cracker bread generously spread with savory fillings then rolled and sliced.
A favorite at any party!*

Napa Pinwheels \$55 PER 50
Garden vegetable cream cheese, turkey, fresh spinach and bacon

Sante Fe Pinwheels \$55 PER 50
Thinly sliced roasted chicken, black beans and corn with a chipotle cream cheese

Thai Shrimp Pinwheels \$60 PER 50
Spicy marinated shrimp, sesame cream cheese, fresh spinach and carrot matchsticks

Wild Mushroom Pinwheels \$55 PER 50
Grilled wild mushrooms, blue cheese, fresh spinach and pecans

Savory Cheesecakes

*...these creamy blends of savory flavors and spices are served with crispy croustades and are available in several delectable combinations
(36 HOUR NOTICE NEEDED)*

Crabmeat & Brie
with roasted yellow pepper coulis topping
7 INCH \$55 · 9 INCH \$65

***Crawfish & Roasted Corn**
with roasted red pepper pesto topping
7 INCH \$55 · 9 INCH \$65

Lemon & Artichoke
with a basil and blue cheese pesto topping
7 INCH \$45 · 9 INCH \$55

Roasted Eggplant
with a black olive tapenade topping
7 INCH \$45 · 9 INCH \$55

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Appetizers

Artichoke Balls \$36 PER 36

Artichoke hearts, fresh parmesan cheese, roasted garlic and olive oil rolled into bite size balls

Assorted Cocktail Quiche \$35 PER 25

Seafood · Herbed cheese · Lorraine (bacon, chives and gruyere cheese) · Spinach and asiago

Caviar Deviled Eggs \$32 PER 25

Stuffed eggs garnished with caviar

Crabmeat Cigars \$60 PER 25

Fresh crabmeat & fire roasted corn wrapped in a flour tortilla, lightly fried & served with creamy avocado dipping sauce

Duck on Endive \$55 PER 25

Thinly sliced duck breast on Belgian endive leaf topped with boursin cheese and pepper confit

Empanadas \$40 PER 25

Ground beef, ground pork, golden raisins, black olives and diced tomatoes with a tomato habanero romesco sauce

Fennel Shrimp Satay \$55 PER 25

Marinated gulf shrimp on a wooden skewer, served with an Asian pepper jelly dipping sauce

Jumbo Boiled Shrimp \$125 PER 5 POUNDS

Headless and peeled with traditional rémoulade and cocktail sauce

Lump Crab and Brie

filled Mushrooms \$55 PER 25

Crab and brie filling in sherry soaked mushrooms

Lump Crab Salad Ravigote \$60 PER 25

Lump crab, minced shallots, herbs and lemon ravigote served with artichoke leaf

Macadamia Nut Encrusted Shrimp \$75 PER 36

With a mango chutney dipping sauce

Mini Baked Brie en Croute \$40 PER 25

Lightly baked French brie filled in pastry shells topped with seasonal dried fruit

Petite Crab Cakes \$55 PER 25

served with remoulade sauce

***Petite Seafood Pie** \$35 PER 25

Shrimp, crawfish and crab stuffing in a cocktail pastry shell

Roasted Wild Mushroom,

Boursin & Walnut Strudel \$65 PER 25

Roasted seasonal wild mushrooms rolled with walnut pastry and boursin cheese

Salmon Terrine \$65 PER 25

Layered Scottish Salmon with celery hearts, studded cream cheese, herbs and crepes

Savory Goat Cheese Tartlets \$35 PER 25

Petite phyllo cups filled with fresh chevre and herbs, topped with black olive tapenade

Homemade Dips

Artichoke & Feta \$8.99 PER POUND

Artichoke hearts, feta cheese, garlic, lemon and cream cheese

Crabmeat and Brie Fondue \$19.99 PER POUND

(36 HOUR NOTICE NEEDED)

Eggplant Caviar \$9.99 PER POUND

Roasted eggplant pureed with diced red onions, tomatoes, herbs, balsamic vinegar and olive oil

Hot Spinach and Artichoke \$9.99 PER POUND

Spinach, artichoke hearts, gruyere and asiago cheese

Hummus \$6.99 PER POUND

Smoked Salmon & Dill \$10.99 PER POUND

Smoked salmon, red onions, capers, dill and cream cheese

Spicy Shrimp \$10.99 PER POUND

Cajun spiced shrimp, sweet peppers and cream cheese

Spinach \$6.99 PER POUND

Spinach, water chestnuts, vegetables and spices

Dip Set Up \$15.00

Carved out Boulé bread or fruit bowl garnished on a tray accompanied by two bags of bagel chips or crackers (dip not included)

Cold Pasta

(ALL PASTA DISHES NEED 48 HOUR BUSINESS DAY NOTICE)

Grilled Vegetable Pasta Salad

HALF PAN \$50 · FULL PAN \$100

with penne pasta, portabella mushrooms, asparagus, zucchini, roasted red peppers, fresh spinach, asiago cheese, olive oil and balsamic vinaigrette

Orzo Pasta Salad

HALF PAN \$55 · FULL PAN \$110

with arugula, sun-dried tomatoes, basil, black olives, artichoke hearts, feta cheese, extra virgin olive oil and white balsamic lemon vinaigrette

ADD CHICKEN \$20 PER HALF PAN · \$35 PER FULL PAN

ADD SHRIMP \$25 PER HALF PAN · 45 PER FULL PAN

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Hot Pasta

(all dishes tossed with penne paste)

Baked Roasted Vegetable

HALF PAN \$60 · FULL PAN \$100

seasonal roasted vegetables finished in an asiago cheese crust

*Crawfish

HALF PAN \$80 · FULL PAN \$155

crawfish, artichoke hearts, roasted peppers and green onions in a light pecorino cream sauce

Duck Confit

HALF PAN \$70 · FULL PAN \$135

duck confit, roasted fennel, arugula and grated parmesan in a roasted garlic marsala sauce

Grilled Chicken

HALF PAN \$60 · FULL PAN \$120

sun-dried tomatoes, portabella mushrooms in a sherry reduction sauce

Shrimp Alfredo

HALF PAN \$70 · FULL PAN \$140

in a light parmesan cream sauce

Shrimp Tortellini Carbonara

HALF PAN \$80 · FULL PAN \$155

Shrimp with wild mushrooms, grilled asparagus, french peas and ricotta cheese filled tortellini in a smoked prosciutto parmesan cream sauce

Steak au Poivre

HALF PAN \$70 · FULL PAN \$130

cracked pepper crusted beef tenderloin with asparagus, wild mushrooms and bleu cheese in a Brandy peppercorn sauce

Martin's Five Layered Meat Lasagna

HALF PAN \$65 · FULL PAN \$120

layered with ground beef, ricotta cheese, parmesan cheese and Italian seasonings

Bread with half pan add \$10 — with full pan add \$20

Salads by the Pound

Add \$5.00 to garnish and put in bowl

- Chicken Salad
- Chicken Tortellini Pasta
- Coleslaw
- Creole Shrimp Pasta
- Egg Salad
- Fresh Fruit
- Oriental Pasta
- Potato Salad
- Tomato Pesto Pasta
- Tuna Salad

Side Salads

	SERVES	4-6	10-12	20-25
		SMALL	MEDIUM	LARGE
Cæsar		\$25	\$45	\$90
Cæsar with Grilled Chicken		\$30	\$55	\$110
Martin - green leaf lettuce, bacon, tomatoes, boiled eggs, radish, crumbled blue cheese & avocado		\$30	\$55	\$110
Sena - pulled oven-roasted chicken, golden raisins and field greens with bleu cheese and pecans tossed in Tabasco pepper jelly vinaigrette		\$50	\$70	\$100
Sena without Chicken		\$30	\$50	\$70
Spinach and Mushroom		\$20	\$35	\$70
Tossed		\$20	\$30	\$55

Salad Dressings

Red Wine Vinaigrette, Bleu Cheese, Ranch, Russian, Honey Mustard, Tabasco Pepper Jelly Vinaigrette

Hot Dishes

Spicy Oven Roasted Chicken Drumettes \$55 PER 50

Jambalaya HALF PAN \$70 · FULL PAN \$140

With chicken, sausage and shrimp

Red Beans and Rice HALF PAN \$40 · FULL PAN \$75

With sausage

Shrimp Creole with Rice

HALF PAN \$80 · FULL PAN \$155

***Crawfish Etouffée with Rice**

HALF PAN \$80 · FULL PAN \$155

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Platters

Charred Beef Tenderloin Display

\$185 (5 POUND AVERAGE)

Marinated and seared to medium rare, thinly sliced and served with horseradish sauce and roasted onion relish with assorted dinner rolls

Chilled Grilled Chicken Breast Strips and Grilled Seasonal Vegetables \$85

Marinated with pesto and balsamic vinegar and served with raspberry champagne and a curry dijon sauce

Coriander Crusted Seared Tuna Loin

\$85 PER 2.5 POUNDS

Served rare with cilantro-lime avocado relish

Green Apple & Asparagus Spears \$45

Crisp green apple slices and asparagus spears with a creamy stilton dip

Grilled Vegetable Platter

SMALL \$50 · LARGE \$85

Assorted grilled seasonal vegetables served with a garlic pesto aioli

Meze Platter

\$90 (1.5 POUNDS OF EACH ITEM)

Housemade hummus, eggplant caviar, and a roasted red pepper, artichoke, olive and feta relish, served with flavored croustades

Taste of Mediterranean \$155

Selected imported salamis, proscuitto, roasted olive salad, cornichons, two Artisian cheeses, roasted wild mushroom and red pepper salad served with flavored croustades

Seasonal Fresh Fruit Display

SMALL \$50 · LARGE \$75

Smoked Salmon Platter \$75

One pound of smoked salmon beautifully garnished on a tray with cream cheese, capers, red onions, boiled eggs, lemons and cocktail pumpernickel

Party Platter \$95

An assortment of sliced meats and cheeses with condiments and assorted breads

Fromage & Charcuterie

Brie en Croute \$55

2.2 pound wheel of brie wrapped in puff pastry and baked until golden brown. Best served at room temperature.

Sweet - filled with apricot preserves and pecans or creamy praline and pecans

Savory - filled with roasted garlic and wild mushrooms

Layered Brie Provençal WHOLE \$42 · HALF \$22

Brie layered with sun dried tomatoes, roasted garlic, fresh basil and Kalamata olives with crackers

Imported Cheese Tray

SMALL \$45 · LARGE \$65

A unique selection of imported cheeses garnished with seasonal fruit and crackers

Paté & Cheese Tray \$75

Generous portion of 2 patés and 2 imported cheeses, garnished with fresh fruit, cornichons and crackers

Desserts

Brownies and Assorted Cookies

\$18.95 PER DOZEN

Chocolate Dipped Strawberries

\$25 PER 25

Petite Pastries

\$25 PER 25

Assorted mini cheesecakes and brownies

Custom Desserts and French Pastries

(48 HOUR NOTICE NEEDED)

available upon request

Special Occasion Cake

(48 HOUR NOTICE NEEDED)

made to order