

# CATERING TO PERFECTION

Martin Wine Cellar provides full-service custom catering for events large and small. We offer seasonal menus with quality ingredients to meet your every need while our professional staff always commits to making your gathering seamless and memorable. Whether you are planning a corporate meeting or your dream wedding, it is our mission to make every event a celebration. We take pride in our local, family-owned business and with two locations it is even easier to bring the quality of Martin's to your event. Our services include, but are not limited to, customized menus, wine lists, full bar, servers, bartenders, glassware, equipment rental, delivery and so much more.



**MARTIN'S IS SO MUCH MORE THAN WINE**

## FINGER SANDWICHES

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

**Sensational Finger Sandwiches** \$47 (50 pieces) • \$87 (100 pieces)

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

**Martin's Combo** \$36 (50 pieces) • \$67 (100 pieces)

*Chicken salad, turkey and ham*

**Pimento Cheese Sandwiches** \$24 (50 pieces) • \$42 (100 pieces)

**Salads** \$32 (50 pieces) • \$60 (100 pieces)

*Chicken, tuna and egg*

**Cucumber & Dill** \$27 (50 pieces) • \$50 (100 pieces)

**Strawberry & Cream Cheese** \$26 (50 pieces) • \$48 (100 pieces)

**Finger Sandwiches For Kids** \$24 (50 pieces) • \$42 (100 pieces)

*Peanut butter and jelly and/or cheese*

## PINWHEELS

Our unique spiral creations begin with a soft flour tortilla generously spread with savory fillings then rolled and sliced. A favorite at any party!

**Napa Pinwheels** \$57 (50 pieces)

*Garden vegetable cream cheese, turkey, fresh spinach and bacon*

**Santa Fe Pinwheels** \$57 (50 pieces)

*Thinly sliced roasted chicken, black beans and corn with a chipotle cream cheese*

**Smoked Salmon BLT Pinwheels** \$85 (50 pieces)

*Smoked salmon, bacon, tomatoes and arugula with wasabi cream cheese*

**Vegetarian Pinwheels** \$55 (50 pieces)

*Roasted seasonal vegetables with portobello mushrooms, shredded carrots, fresh spinach and hummus*

# SPECIALTY SANDWICHES

Step up your party with these delicious options!

## **The Big Easy** \$60 (24 pieces)

*Party size versions of: **Californian** - oven-roasted turkey, Havarti cheese, avocados, tomatoes, cucumbers, sprouts, mayonnaise and Creole mustard on whole wheat bread • **Uptowner** - oven-roasted turkey, ham and Swiss cheese dressed on an onion roll • **Downtowner** - rare roast beef, Swiss cheese, tomatoes and Creole mustard on 7-grain bread*

## **Cedric's Picks** \$45 (24 pieces)

*Party size versions of: **Real Club** - thinly sliced roasted chicken breast with bacon, dressed on whole wheat bread • **Cedric**-thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7 grain **Chicken Salad** - housemade chicken salad with lettuce and tomatoes on onion roll*

## **Petite Croissants** \$80 (50 pieces)

*Chicken salad, grapes, almonds and sprouts on a petite croissant*

## **Lil Po-Boys** \$79 (50 pieces)

*New Orleans style Po-Boys cut cocktail size, includes roast beef, turkey, ham and cheese (American and Swiss), dressed with lettuce, tomatoes and mayonnaise*

## **Cocktail Muffalettas** \$85 (50 pieces)

*Specialty baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, Provolone cheese and olive salad*

## **Shrimp Rolls on Brioche** \$85 (25 pieces)

*Louisiana shrimp salad with herbs and spices*

# BAG LUNCHES

## **Basic Bag Lunches** \$11.99 each

*Your choice of ham, oven-roasted turkey, chicken salad, tuna salad or egg salad served on white, wheat, rye, 7 grain or sourdough bread with lettuce and tomato. Your choice of fresh fruit salad or cookie and chips or potato salad.*

## **Executive Bag Lunches** \$13.99 each

*Your choice of either the Cedric, Lindy Special, Californian or Uptowner along with your choice of a side of fresh fruit salad or cookie and tomato pesto pasta or orzo pasta salad.*

# CHEESE

At Martin's we pride ourselves on our cheese and charcuterie knowledge. Our trays are crafted to wow your guests while presenting a diverse and enjoyable selection. Whether it's brie in a flaky pastry, an interesting assortment of cheeses, or a perfect platter of shaved prosciutto, our trays are designed to look great and taste even better.

## **Brie en Croute** \$60 (serves 25-30)

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

**Praline** - filled with creamy praline and pecans

**Apricot** - filled with apricot preserves and pecans

## **Artisan Cheese Tray**

small \$35 (2 items, serves 4-8)

medium \$50 (3 items, serves 10-15)

large \$70 (4 items, serves 20-25)

*A unique selection designed to offer variety in both region and type of cheese. All Artisan Cheese Trays include seasonal fruit, olives, cornichons, and crackers. \*Salami may be substituted for a cheese selection upon request.*

## **Domestic Cheese Tray**

small \$50 (serves 15-20) • large \$70 (serves 30-35)

*A selection of domestic cheeses, cut into bite size pieces for easy pick up garnished with seasonal fresh fruit and crackers.*

## **Paté & Cheese Tray** \$85 (serves 20-25)

*Generous portion of two patés and two cheeses. All paté and cheese trays include seasonal fruit, olives, cornichons, and crackers.*

In addition to trays we offer cheese and charcuterie displays for larger events. Displays are crafted to be both visually appealing as well as delicious. They contain multiple trays and are perfect for a crowd.

Whether it's a wedding, cocktail party, or wine tasting event, our displays are impressive and offer a wide variety of products.

## **Cheese & Charcuterie Display**

Mini \$100 (serves 15-20) • Small \$200 (serves 40-50) • Large \$400 (serves 80-100)

*This display is created to be an eye catching centerpiece for your special event. They can be the perfect addition to a wedding, cocktail party, or wine tasting. Displays are customized and may include dried fruit, nuts, chutney, mustard, peppadews, honey, or fresh herbs. All displays include seasonal fruit, olives, cornichons, and assorted crackers. Please contact our gourmet staff or our catering manager to place an order.*

# CHARCUTERIE

## Charcuterie Tray

small \$35 (2 items, meat and/or paté, serves 4-8)  
medium \$50 (3 items, meat and/or paté, serves 10-15)  
large \$75 (4 items, meat and/or paté, serves 20-25)

*Guests choose items from a variety of meats and paté that we offer. From salami to prosciutto our Charcuterie Trays are created to be the perfect accompaniment to your gathering. All Charcuterie Trays include seasonal fruit, olives, cornichons, and crackers.*

## Deli Platter \$120 (serves 25-30)

Make your own sandwiches!  
*Sliced and rolled rare roast beef, smoked turkey, ham, American, Pepperjack and Swiss cheese garnished with lettuce and tomatoes and served with condiments and assorted breads*

# CAVIAR

From caviar to all the appropriate accoutrements that pair with our great selection of bubbly and vodka, we've got you covered!

## ◆ Caviar Set Up Tray

small \$30 (serves 4-6) • large \$45 (serves 8-12)

*An assortment of garnishes designed to showcase your caviar selection and experience. Our Caviar Set Up includes smoked salmon, chopped eggs, red onions, capers, and crème fraîche with mini toasts. Caviar sold separately.*

## Caviar Selections

Cajun Bowfin Caviar 1.25oz \$35 • Cajun Bowfin Caviar 5oz \$110  
*Bowfin Caviar has a mild, delicate flavor and firm, black pearls.*

Cajun Spicy Caviar 2oz \$60  
*Spicy Bowfin Caviar is made with ghost peppers adding spice without a burn.*

Cajun Paddlefish 1oz \$30  
*Paddlefish Caviar has a mild, earthy flavor with larger, delicate, mossy green pearls.*

Large format caviar options are available through special order. Speak to our gourmet staff for details. 3-5 business days are required to secure product.

**Need more info?** Please contact our Gourmet Food Department at 504.894.7450

## HOUSE MADE DIPS

**GF** **Hummus** \$7.99 per pound

*Purée of chickpeas, garlic, lemon juice, yogurt, cilantro, mint and tahini*

**GF** **Spicy Shrimp** \$12.99 per pound

*Cajun spiced shrimp, sweet peppers, sour cream, green onion, celery and cream cheese*

**GF** **Spinach** \$7.99 per pound

*Spinach, vegetables, spices and sour cream*

**Crabmeat and Brie Fondue** \$15.99 per pound

*A creamy blend of Brie with Louisiana lump crabmeat*

**(36 hour notice required)**

**Hot Spinach and Artichoke** \$10.99 per pound

*Spinach, artichoke hearts, Gruyere and Asiago cheese*

**GF** **Hummus Platter** \$60 (serves 25-30)

*A combo of sun-dried tomato and Feta; Kalamata olive & roasted red pepper hummus with three bread bowls and a large bag of pita chips*

**Dip Set Up** \$16.99

*Carved out bread bowl garnished on a tray with bagel chips or crackers  
(dip not included)*

## SAVORY CHEESECAKES

*Creamy blends of savory flavors and spices are served with crispy croustades*

**(36 hour notice required)**

**Crabmeat & Brie**

6 inch \$60 (serves 20-25) • 9 inch \$85 (serves 45-50)

*with roasted yellow pepper coulis topping*

**Lemon & Artichoke**

6 inch \$45 (serves 20-25) • 9 inch \$60 (serves 45-50)

*with a pecan and bleu cheese pesto topping*

## SOUPS & GUMBOS

All soups and gumbos are available by the gallon.

*- Call for selection and pricing -*

**(72 hour notice required)**

# HOT APPETIZERS

All hot appetizers are served in an aluminum pan for reheating. Additional trays are available upon request, please call for pricing.

## **Boudin Balls** \$25 (25 pieces)

*Fried crispy and served with Creole mustard*

## **Duck Egg Rolls** \$54 (25 pieces)

*Ground duck, cabbage, carrots and spices wrapped in rice paper then fried crispy and served with a sweet and sour sauce*

## **Mini Pork Quesadillas** \$32 (25 pieces)

*Slow cooked pulled pork with black beans and assorted cheeses served in a flour tortilla with a green Chile chutney*

## **Petite Crab Cakes** \$65 (25 pieces)

*Served with rémoulade sauce*



## **Petite Crawfish Pies** \$50 (25 pieces)

*Louisiana crawfish stuffing in a cocktail puff pastry shell*



## **Spiced Lamb Meatballs** \$35 (25 pieces)

*Baked and served with Tzatziki sauce*

## **Falafel** \$35 (25 pieces)

*Fried crispy and served with Tzatziki sauce*

## **Stuffed Mushrooms** \$55 (25 pieces)

*Button mushrooms baked with spinach, parmesan and bacon*

## **Shrimp Wontons** \$75 (25 pieces)

*Steamed and served with dumpling sauce*

# SIDES AND EXTRAS

Sides include: roasted, or puréed cauliflower, kale salad, Brussels sprouts, smothered greens, asparagus, roasted potatoes and more!

*Call for additional options and prices.*



# COLD APPETIZERS

All cold appetizers will be garnished on a tray and ready to serve.

**GF Caprese Skewers** \$45 (25 pieces)

*A simple skewer packed with cherry tomatoes, pesto marinated Mozzarella cheese and Kalamata olives*

◆ **Crab Salad Ravigote** \$112 (75 pieces)

*Louisiana lump crabmeat, onions, and capers tossed in a lemon ravigote dressing served in petite phyllo pastry cups*

**GF Deviled Eggs** \$25 (25 pieces) • \$37 with caviar (25 pieces)

*Stuffed eggs garnished with or without caviar*

**Fennel Shrimp Satay** \$65 (25 pieces)

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

**GF Goat Cheese on Endive** \$45 (25 pieces)

*Honeyed goat cheese on an endive leaf topped with fig preserves and cayenne candied pecans*

**GF** ◆ **Tuna Tartare** \$88 (2 pounds, 55–65 pieces)

*Fresh tuna dressed with a ginger soy vinaigrette served with rice crackers and Sriracha aioli*

**GF Thai Chicken Satay** \$50 (25 pieces)

*Sweet soy and ginger marinated chicken breast skewers served with a spicy peanut sauce*

◆ **Guacamole Shrimp Cups** \$65 (25 pieces)

*Marinated gulf shrimp with lime and spices with house made guacamole served in petite phyllo pastry cups*

**Smoked Salmon Flatbread** \$75 (25 pieces)

*House made crème fraîche, smoked salmon, red onion and fresh dill*

**Beef Croustades** \$55 (25 pieces)

*House made roast beef, shaved thin with horseradish sour cream and roasted red pepper chimichurri*

**GF Fruit on Endive** \$35 (25 pieces)

*Assortment of dried fruits and red wine compote, cream cheese served on endive leaf*



# SALADS

Serving Sizes: Medium 10-12 • Large 20-25

Add Fresh Strawberries: Medium \$5 • Large \$10

**Caesar** Medium \$30 • Large \$50

*Romaine lettuce, Parmesan cheese and housemade croutons*

**GF** **Martin** Medium \$45 • Large \$75

*Romaine lettuce, bacon, tomatoes, boiled eggs, radish, crumbled bleu cheese and avocado*

**GF** **Sena** Medium \$50 • Large \$85

*Golden raisins and field greens with bleu cheese and pecans served with Tabasco pepper jelly vinaigrette*

**GF** **Tossed** Medium \$30 • Large \$50

*Romaine lettuce, cherry tomatoes, cucumbers, red onions and boiled eggs*

**Add Chicken:** Medium \$10 • Large \$15

## Housemade Dressings

*Red Wine Vinaigrette, Bleu Cheese, Ranch, Russian, Green Goddess Honey Mustard, Tabasco Pepper Jelly Vinaigrette, Sherry Vinaigrette, Caesar*

## Salads by the Pound

*Chicken Salad, Coleslaw, Egg Salad, Fresh Fruit, Potato Salad, Tomato Pesto Pasta, Tuna Salad, and Creole Shrimp Pasta*

(Add \$5.99 for garnished serving bowl)

# COLD PASTA

## Grilled Vegetable Pasta Salad

half pan \$50 (serves 10-15) • full pan \$100 (serves 25-30)  
*with penne pasta, Portobello mushrooms, asparagus, zucchini, roasted red peppers, fresh spinach, Asiago cheese, olive oil and balsamic vinaigrette*

## Orzo Pasta Salad

half pan \$70 (serves 10-15) • full pan \$130 (serves 25-30)  
*with arugula, sun-dried tomatoes, pesto, Kalamata olives, artichoke hearts, Feta cheese, extra virgin olive oil and white balsamic lemon vinaigrette*

# HOT PASTA

All pasta dishes required 48 hours notice.  
Pasta dishes are tossed with penne pasta unless otherwise stated.

Add Bread: half pan \$11 • full pan \$22

## Baked Ziti

half pan \$60 (serves 10-15) • full pan \$110 (serves 25-30)

*Served in a beef Bolognese, baked with fresh Mozzarella and Parmesan cheese*

## Pecorino Pasta

half pan \$65 (serves 10-15) • full pan \$125 (serves 25-30)

*with artichoke hearts, roasted peppers and green onions in a light Pecorino cream sauce*

## Grilled Chicken

half pan \$70 (serves 10-15) • full pan \$135 (serves 25-30)

*Sun-dried tomatoes and portobello mushrooms in a sherry reduction sauce*

## Braised Beef Pasta

half pan \$75 (serves 10-15) • full pan \$145 (serves 25-30)

*Slow cooked beef pasta with herbs, spices, and topped with Parmesan cheese*

## Shrimp and Vegetable Pasta

half pan \$100 (serves 10-15) • full pan \$195 (serves 25-30)

*Gulf shrimp with zucchini, tomato and asparagus  
- with tri-colored rotini -*

## Lobster Mac 'n Cheese

half pan \$120 (serves 10-15) • full pan \$230 (serves 25-30)

*Jumbo lobster meat tossed in a creamy three cheese sauce  
finished with truffle bread crumbs*

## Extra Protein

add Chicken \$25 per half pan • \$45 per full pan



add Crawfish \$40 per half pan • \$75 per full pan

add Shrimp \$40 per half pan • \$75 per full pan

# PLATTERS

All platters will be garnished on a tray and ready to serve.

**GF Charred Beef Tenderloin Display** \$230 (serves 20-25)  
*Seared to medium rare, thinly sliced and served with horseradish sauce and roasted onion relish*

**GF Pork Tenderloin Display** \$120 (serves 20-25)  
*Baked pork tenderloin, thinly sliced, served with a mango chutney and Creole mustard*

**GF Chilled Grilled Chicken Breast Strips** \$95 (serves 25-30)  
*Marinated with pesto and balsamic vinegar served with a raspberry Champagne and curry Dijon sauce*

**GF Seared Salmon** \$170 (serves 15-20)  
*Seared salmon medallions served with a wild mushroom vinaigrette*

**Coriander Crusted Seared Tuna Loin** \$120 (per 2.5 pounds)  
*Served rare with cilantro-lime avocado relish*

**GF Jumbo Boiled Shrimp** \$180 (5 pounds)  
*Peeled and ready to eat, served with the tail on along with traditional rémoulade and cocktail sauce*

**Smoked Salmon Platter** \$95 (serves 10-15)  
*One pound of smoked salmon beautifully garnished on a tray with dill cream cheese, capers, red onions, boiled eggs, lemons with cocktail pumpernickel*

**GF Grilled Vegetable Platter**  
small \$60 (serves 10-15) • large \$95 (serves 20-25)  
*Assorted grilled seasonal vegetables served with a garlic pesto aioli*

**GF Seasonal Fresh Fruit Display**  
small \$50 (serves 15-20) • large \$75 (serves 25-30)

**Crudité Platter**  
small \$45 (serves 15-25) • large \$75 (serves 25-30)  
*Assorted vegetables steamed and served with blue cheese dip*

**Lollipop Lamb Chop**  
\$85 (32 pieces)  
*Perfectly seasoned and grilled Frenched lamb chops served with an herb vinaigrette*

# **HOT DISHES**

## **Grilled Chicken Marsala**

half pan \$55 (serves 10-15) • full pan \$100 (serves 25-30)

*Grilled chicken breasts with a mushroom marsala sauce served with wild rice*

## **Jambalaya**

half pan \$80 (serves 10-15) • full pan \$150 (serves 25-30)

*with chicken, sausage and shrimp*

## **Red Beans and Rice**

half pan \$50 (serves 10-15) • full pan \$90 (serves 25-30)

*with smoked sausage*

## **Creole Shrimp and Grits**

half pan \$110 (serves 15-20) • full pan \$210 (serves 35-40)

*Gulf shrimp with classic New Orleans flavors served with creamy grits*

## **Pozole Verde**

half pan \$85 (serves 10-15) • full pan \$165 (serves 25-30)

*Traditional hominy based Mexican stew served over roasted potatoes*

## **Mediterranean Chicken**

half pan \$85 (serves 10-15) • full pan \$165 (serves 25-30)

*Chicken breast marinated with herbs, capers and olives served over couscous*

## **Chicken Enchiladas**

half pan \$70 (serves 10-15) • full pan \$130 (serves 25-30)

*Tortillas filled with chicken and cheese topped with Mole sauce*

## **Chicken Tenders**

\$64.50 (50 pieces)

**(All hot dishes require 48 hours notice.)**

## **BRIOCHE ROLLS**

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Available by the dozen - \$9.99

# DESSERTS

## **Just Sweet Enough Cookie Tray** \$25 (50 pieces)

*Raspberry thumb print, chocolate pecan turtles and Mexican wedding cookies*

## **Bread Pudding**

half pan \$30 (serves 15-20) • full pan \$55 (serves 25-30)

*Traditional New Orleans style bread pudding served with rum sauce*

## **Brownies and Assorted Cookies** \$22 (12 pieces)

## **Chocolate Dipped Strawberries** \$30 (25 pieces)

## **Petite Pastries** \$30 (25 pieces)

*Assorted mini cheesecakes and brownies*

## **Non-Chocolate Lover Tray** \$25 (60 pieces)

*Lemon and pecan pie bars*

## **Custom Cake, Desserts and French Pastries** (50 or 100 pieces)

**(Available upon request - 48 hour notice required)**

# CATERING SERVICES

## **PRIVATE ROOM**

The Martin Wine Cellar Private Room in Metairie is the perfect location for your next social or corporate event. At 1,200 sq. ft. it provides a comfortable space for 70 people reception style, or 65 seated guests. *Please call our Director of Food Operations at 504.894.6245 for more information.*

## **GLASSWARE & RENTAL**

We offer wine, rocks and Champagne glass rental at an affordable price. A \$100 deposit is required per case (25 glasses per case), which is reimbursed upon return. There is a flat \$10 cleaning fee per case. We also offer rental services for linens, tables, chairs, chafing dishes, silverware and china. *Call customer service at 504.896.7300 in Metairie, and 504.894.7411 in New Orleans.*

## **SERVERS, BARTENDERS & DELIVERY**

Our friendly staff is available to serve and bartend at your next event! Martin Wine Cellar provides a full bar. *Bottles neither opened nor chilled may be returned.* We're also available to deliver your catering order to and from your home, or event venue.

*Delivery fees vary, so please ask for our rates.*

**(All catering services require advanced notice)**

# GRAND EVENTS

With over 70 years of experience Martin Wine Cellar knows how to make a party GRAND, and for your celebration no ordinary pick-up catering will do. Whether you are planning a rehearsal dinner, baby shower, wedding, or office party, Martin's customizable menus and talented chefs paired with quality service take any gathering to the next level. Our highly trained chefs are available for catered parties large and small. They prepare each dish fresh to order using only the highest quality ingredients.

*Call 504.896.7300 in Metairie, and 504.894.7411 in New Orleans  
for pricing & offerings. Leave the work to us!*

## CHEF-INSPIRED CREATIONS

Along with our set catering menu, we work hard to address your extra desires with our chef-inspired creations. Below are a few examples of how we can help uniquely tailor your event to fit your needs.

### **Artichoke Beignets**

*Tempura battered artichoke hearts served with a tomato vinaigrette*



### **Fried Oysters**

*with a housemade tartar sauce*

### **Carving Station**

*your choice of meat cooked to perfection with  
housemade sauces and dinner rolls*



### **Louisiana Raw Bar**

*Shucked oysters, jumbo boiled shrimp and marinated crab claws*

### **Bloody Mary Shrimp Shooters**

*Shrimp, tomatoes, onions, cucumber, lime and seasonings*

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### **Not Limited**

Martin Wine Cellar's Catering is not limited to the printed material that you see in this menu - we're flexible! In the past we've catered themed weddings and events along with vegetarian and vegan parties.

*We work hard to help your event meet your every need and desire.*



# ENDLESS POSSIBILITIES

*Listed are a few popular examples of how we can specialize your catering menu.*

## **Macaroni and Cheese Bar**

*Classic mac and cheese served with a variety of toppings*

## **Mini BLTs**

*Toasted on sourdough*

## **Pizza Station**

*Your choice of pita pizza sliced for guests to pick up and enjoy*

## **Chicken Biscuit Sliders**

*Spicy or mild on a classic buttermilk biscuit*

## **French Fry Bar**

*Seasoned French fries served with a variety of dipping sauces*

## **Mini Reubens**

*One of our most popular sandwiches in miniature form*

## **Mashed Potato Bar**

*Classic mashed potatoes served with your choice of toppings*

## **Grilled Cheese and Tomato Soup**

*Little grilled cheeses served with a small cup of tomato soup for dipping*

## **Pigs in a Blanket**

*with custom dipping sauces*

## **Chicken and Waffle Station**

*Fried chicken and waffles ready for guest to combine with syrup*

## **Biscuit Bar**

*With assorted jellies, jams and fixings*

## **Mini Shrimp and Grits**

*A little taste of a classic southern meal*

## **Taco Station**

*Your choice of protein and taco fixings*

## **Custom Mimosa Bar**

*Your choice of juices and fruits - Ask our specialists in customer service!*

# CONTACT US

visit ***[martinwine.com](http://martinwine.com)*** to fill out a quote request form, or call either location to ask questions and place your order

**714 Elmeer Avenue, Metairie**  
**Phone: 504.896.7350**  
**Fax: 896.7356 • [martinwine.com](http://martinwine.com)**



**3827 Baronne St., New Orleans**  
**Phone: 504.894.7444**  
**Fax: 894.7434 • [martinwine.com](http://martinwine.com)**

*We specialize in custom designed menus and cater to every budget and size.*

***Thank you for choosing Martin Wine Cellar Catering.***

*We hope to make your event seamless and your experience memorable.*



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**#TASTEMARTINS**