

Happy Holidays

FROM MARTIN'S

MARTIN'S IS HERE TO HELP YOU THIS HOLIDAY SEASON.

Martin's will account for every aspect of your meal to ensure your guests have the most enjoyable experience possible. Martin's catering is an excellent solution for providing your guests with the best food, service, and atmosphere at your event.



FULL SERVICE CATERING

Martin Wine Cellar provides full-service custom catering for events large and small.

We offer seasonal menus with quality ingredients and a professional staff to make your gathering seamless and memorable.

DELIVERY

We can deliver your catering order to your home or event venue. Delivery fees vary.

GLASSWARE RENTALS

We offer wine, rock & champagne glass rental at an affordable price. All we require is a deposit which is reimbursed upon return + a flat cleaning fee for all glasses. Need linens, tables, chairs, silverware or china? We've got that too.

SERVERS & BARTENDERS

Our friendly staff is available to serve and bartend at your next event! We'll provide a full bar.

APPETIZERS

Crabmeat & Brie Savory Cheesecake
with roasted yellow pepper coulis topping
6 inch \$60 (serves 20-25)
9 inch \$85 (serves 45-50)

Lemon & Artichoke Savory Cheesecake
with a basil and blue cheese pesto topping
6 inch \$45 (serves 20-25)
9 inch \$60 (serves 45-50)

Fennel Shrimp Satay
marinated gulf shrimp on a wooden skewer
served with an Asian pepper jelly dipping sauce
\$65 / 25 pieces

Boudin Balls
crispy fried and served with Creole mustard
\$25.00 / 25 pieces

Spiced Lamb Meatballs
baked and served with Tzatziki sauce
\$35.00 / 25 pieces

Goat Cheese on Endive
honeyed goat cheese on an endive leaf
topped with fig preserves and cayenne
candied pecans
\$45.00 / 25 pieces

Stuffed Mushrooms
button mushrooms baked with spinach,
parmesan and bacon
\$55.00 / 25 pieces

Petite Crab Cakes
served with rémoulade sauce
\$65.00 / 25 pieces

Hummus Platter
a combo of sun-dried tomato & Feta,
Kalamata olive and roasted red pepper
hummus with three bread bowls for easy
service and a large bag of pita chips
\$60 (serves 25-30)

SALADS

Sena Salad
golden raisins and field greens with
blue cheese and pecans served with
Tabasco pepper jelly vinaigrette
medium (serves 10 – 12) \$50
large (serves 20 – 25) \$85

Martin Salad
romaine lettuce, bacon,
tomatoes, boiled eggs, radish,
crumbled blue cheese & avocado
medium (serves 10 – 12) \$50
large (serves 20 – 25) \$85

SIDES

Brussels Sprouts \$12.95
with bacon and shallots

Green Bean Casserole \$12.95
with mushroom béchamel topped
with crispy onions

Shrimp & Mirliton Casserole \$16.95
seasoned mirlitons in a savory sauce
with shrimp and herbs

Cornbread & Andouille Dressing \$14.95
andouille sausage and bacon smothered
with onions, peppers and celery

Praline Sweet Potatoes \$11.95
whipped with brown sugar and pecans

Traditional Oyster Cornbread Dessing \$29.95
fresh Louisiana oysters, cornbread,
garlic, onion, peppers and fresh herbs

Turkey Giblet Gravy \$9.95
(per quart)

Housemade Cranberry Chutney \$5.95
(per pint)

Brioche Rolls \$9.99
(per dozen)

*See our regular catering menu for full selection.

ENTREES

Herb-Brined Fresh Turkey Breast
bone in breast with wings attached
(6-8 lb avg.)
\$85.95

Boneless Pork Roast
stuffed with our housemade andouille
cornbread stuffing served with
Creole mustard jus (6-8 lb avg.)
\$85.95

Charred Beef Tenderloin
seared to medium-rare, thinly sliced
and served with horseradish sauce and
roasted onion relish (5 lbs avg.)
\$230

Seared Salmon Platter
seared salmon medallions served with
a wild mushroom vinaigrette
\$170.00 / serves 15-20

SOUPS

(per quart)

**Roasted Butternut Squash
& Shrimp Bisque** **\$20.95**

Crab and Corn Chowder **\$20.95**

Duck and Andouille Gumbo **\$20.95**

Seafood and Okra Gumbo **\$24.95**

DESSERTS

Bread Pudding
traditional New Orleans style bread
pudding served with rum sauce
half pan \$30 (serves 15 – 20)
full pan \$55 (serves 30 – 35)

Pecan, Pumpkin & Sweet Potato Pies **\$19.95**

Assorted Cakes & Cheesecakes *call for pricing*





ORDERING & PICK UP INFORMATION



THANKSGIVING *

Please call or stop in to place your orders
before noon on Sunday, November 19th.

All orders will be available for pick up at
Uptown or Metairie locations
no later than 3:30PM on Wednesday, November 22nd.

We will be closed Thanksgiving Day.

CHRISTMAS *

Please call or stop in to place your orders
before noon on Thursday, December 21st.

All orders will be available for pick up at
Uptown or Metairie locations
no later than 3:30PM on Sunday, December 24th.

We will be closed Christmas Day.



Delivery available. Call for details and availability.

uptown 504.894.7444

metairie 504.896.7350