

# Happy Holidays

FROM MARTIN'S

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## 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

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## 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

\*Availability subject to change