

CATERING TO PERFECTION

Martin Catering & Events 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, customized menus, wine lists, full bar, servers, bartenders, glassware and equipment rental, deliveries, Metairie's Event Space and more - just ask us!



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

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 veggie pasta salad or orzo pasta salad.

CHEESE

At Martin's we pride ourselves on our cheese and charcuterie knowledge. Our trays are crafted to impress your guests while presenting a diverse and highly enjoyable selection.

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

**Does not come with crackers.*

Add Carr's crackers, or ourhouse croustades for an additional cost.

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, 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)*

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 Quesadillas \$65 (25 pieces)

Roasted duck, shredded pepper jack cheese, zucchini, red peppers, green peppers, onions in a flour tortilla served with sweet and sour sauce

Petite Crab Cakes \$65 (25 pieces)

Served with rémoulade sauce



Petite Crawfish Pies \$50 (25 pieces)

Louisiana crawfish stuffing in a pastry dough



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

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)

Boiled eggs piped with a creamy Dijon filling

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

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 **House** 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

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 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)

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

EVENT ROOM

The Martin Event 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 & Spirits 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)

CONTACT US

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

*visit **martinwine.com**, or call either location
to ask questions and place your order*

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Phone: 504.896.7350
Fax: 896.7356 • martinwine.com**

**3827 Baronne St., New Orleans
Phone: 504.894.7444
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Thank you for choosing Martin Catering & Events.

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

Martin
CATERING & EVENTS

