

Large Party Lunch & Dinner Limited Menus







Warm up next to one of our fireplaces!

Capacities PRIVATE & SEMI-PRIVATE DINING WE CUSTOMIZE TO YOUR PARTY

PRIVATE DINING ROOM seats up to 60

TWO (2) DIFFERENT SEMI-PRIVATE WINGS seats up to 30 per wing

SEMI-PRIVATE FIREPLACE SECTION & BAR AREA

seats up to 20

Custom Marketplace

DISCUSS YOUR IDEAS WITH OUR CULINARIANS! WE ARE PLEASED TO ASSIST YOU WITH ANY SPECIAL MENU REQUESTS.

Located on Willow Lake in Parkview Hills!









Large Party Shareables & Sharing Platters

Shareables

SHRIMP COCKTAIL

jumbo tail-on, poached in a blend of spices & veggies served with house-made cocktail sauce | 60/dozen

COCONUT SHRIMP 🦇

Martell's famous flash-fried coconut shrimp served with orange-horseradish marmalade | 42/dozen

TUSCAN CHICKEN SKEWERS

tuscan herb marinated chicken skewers topped with zesty marinara | 24/dozen

THREE CHEESE STUFFED MUSHROOMS

marinated & roasted cremini mushroom caps with goat, parmesan & cream cheese filling topped with garlic bread crumbs | 36/dozen

ITALIAN MEATBALLS

beef & pork meatballs with house-made red sauce | 18/dozen

MUSHROOM ARANCINI (VG)

breaded & fried house-made mushroom risotto served with herb & garlic butter sauce | 22/dozen

Platters

MARTELL'S BRUSCHETTA (VG)

fresh diced tomatoes tossed olive oil & balsamic vinegar marinade with fresh basil, parmesan & garlic served with toasted crostinis | 24

BAKED BRIE (VG)

half wheel of brie wrapped in puff pastry & baked golden brown served over blueberry compote with spiced pecans & crackers | 60

CHARCUTERIE DISPLAY

assortment of domestic & imported meats & cheeses; served with dried fruits, nuts, spreads & crackers | 95

ROASTED STRIPLOIN

grill seared & slow roasted striploin, chilled & thin sliced served with house rolls & horseradish sauce | 85

SHERRY ONION DIP (VG)

caramelized onion & cream cheese dip served with breads & crackers | 60

CRUDITÉS (VG)

assortment of seasonal raw vegetables served with ranch & white bean dip | 75

ANTIPASTO VEGETABLES (VG)

assortment of marinated & grilled or roasted vegetables served chilled with white bean dip & crackers | 85

(V) vegan (VG) vegetarian (GF) gluten free (DF) dairy free

Lunch Large Party Limited Menu \$18 per guest

Starter choice of one

MUSHROOM SOUP (VG) Martell's famous soup FEATURE SOUP DU JOUR

chef's choice

Entrée choice of one

GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

HOUSE SALAD (VG/GF) 🏶

mixed greens, brie, candied walnuts, dried apricots, citrus vinaigrette

grinder 🏶

sliced ham, salami, provolone, dijon mustard, banana peppers, lettuce, tomato, onion, ciabatta bun, served with fries

CHICKEN SALAD SANDWICH

spring mix, italian chicken salad, house pickles, mayo, bread, served with fries

Dessert Options available for an additional fee

INCLUDE A SOFT BEVERAGE +\$2.50



(V) vegan (VG) vegetarian (GF) gluten free (DF) dairy free

Lunch Large Party Limited Menu \$22 per guest

Starter choice of one

MUSHROOM SOUP (VG) Martell's famous soup

GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

Entrée choice of one

ARUGULA SALAD WITH SHRIMP

arugula, lemon vinaigrette, parmesan, lemon wedge

CAESAR SALAD WITH CHICKEN

parmesan crisp, romaine lettuce, parmesan, herbed croutons, classic caesar dressing

ICEBERG SALAD WITH CHICKEN

iceberg lettuce, red wine vinaigrette, bacon, blue cheese crumbles, onion, tomatoes

GRINDER 拳

sliced ham, salami, provolone, dijon mustard, banana peppers, lettuce, tomato, onion, ciabatta bun, served with fries

TAVERN STANDARDS CHICKEN SANDWICH

toasted brioche bun, swiss, greens, tomato, onion, served with fries

Dessert OPTIONS AVAILABLE FOR AN ADDITIONAL FEE

INCLUDE A SOFT BEVERAGE +\$2.50



(V) vegan (VG) vegetarian (GF) gluten free (DF) dairy free

Lunch Large Party Limited Menu \$26 per guest

Starter choice of one

MUSHROOM SOUP (VG) Martell's famous soup GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

Entrée choice of one

ARUGULA SALAD WITH SHRIMP

arugula, lemon vinaigrette, parmesan, lemon wedge

CAESAR SALAD WITH CHICKEN

parmesan crisp, romaine lettuce, parmesan, herbed croutons, classic caesar dressing

RAVIOLI (VG)

buratta ravioli, roasted garlic & tomato pan sauce, parmesan

BACON CHEDDAR BURGER

grilled steak burger, toasted brioche bun, cheddar cheese, lettuce, tomato, onion, served with fries

SALMON CLUB

grilled salmon filet, ciabatta bun, spiced aioli, bacon, lettuce, tomato, onion, served with fries

Dessert

CHOCOLATE BROWNIE

topped with whipped cream

INCLUDE A SOFT BEVERAGE +\$2.50



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