

*Martell's*  
Eat well. Laugh often. Live long.

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*Large Party  
**Lunch & Dinner**  
Limited Menus*

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*Warm up next to  
one of our fireplaces!*

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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.

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*Located on Willow Lake  
in Parkview Hills!*

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# Large Party Shareables & Sharing Platters

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## 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

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

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness\*

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*Dinner Large Party Limited Menu*  
*\$31 per guest*

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Starter

GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

Entrée

*choice of one*

PORK RIBEYE STEAK

grilled 8 oz pork ribeye steak, cherry marbella sauce,  
asparagus, mashed potatoes

SALMON FILET (GF)

pan seared 5 oz north atlantic salmon filet,  
apple brandy sauce, asparagus, mashed potatoes

CHICKEN MUSHROOM  
MARSALA (GF)

pan seared 7 oz chicken breast, creamy mushroom  
marsala sauce, asparagus, mashed potatoes

PASTA PRIMAVERA

West Michigan Provisions Pasta, fresh vegetables,  
lemon herb olive oil sauce

Dessert

CHOCOLATE BROWNIE

topped with whipped cream

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**INCLUDES A SOFT BEVERAGE**



**DENOTES "PARKVIEW" CLASSICS IN  
APPRECIATION FOR SOME OF THE  
BEST SELLING ITEMS OVER THE YEARS!**

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*Dinner Large Party Limited Menu*  
*\$38 per guest*

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Starter

GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

Entrée

*choice of one*

SIRLOIN STEAK (GF)

pan seared 8 oz choice sirloin steak,  
chef's butter, asparagus, mashed potatoes

SALMON FILET (GF)

pan seared 7 oz north atlantic salmon filet,  
apple brandy sauce, asparagus, mashed potatoes

CHICKEN MUSHROOM  
MARSALA (GF)

2 pan seared 7 oz chicken breasts, creamy mushroom  
marsala sauce, asparagus, mashed potatoes

PASTA PRIMAVERA

West Michigan Provisions Pasta, fresh vegetables,  
lemon herb olive oil sauce

Dessert

*choice of one*

CHOCOLATE BROWNIE

topped with whipped cream

VANILLA ICE CREAM

topped with salted caramel sauce

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**INCLUDES A SOFT BEVERAGE**



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*Dinner Large Party Limited Menu*  
*\$45 per guest*

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Starter  
*choice of one*

MUSHROOM SOUP (VG)   
Martell's famous soup

HOUSE SALAD (VG/GF)   
mixed greens, brie, candied walnuts,  
dried apricots, citrus vinaigrette

Entrée  
*choice of one*

PRIME RIB \* (GF)   
house-cut 10 oz slow roasted prime rib,  
au jus, mashed potatoes, asparagus

HALF CHICKEN  
oven roasted, marbella sauce,  
asparagus, mashed potatoes

SALMON FILET (GF)  
pan seared 7 oz north atlantic salmon filet,  
apple brandy sauce, asparagus, mashed potatoes

RAVIOLI (VG)  
buratta ravioli, roasted garlic &  
tomato pan sauce, parmesan

Dessert  
*choice of one*

VANILLA ICE CREAM  
topped with salted caramel sauce

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