

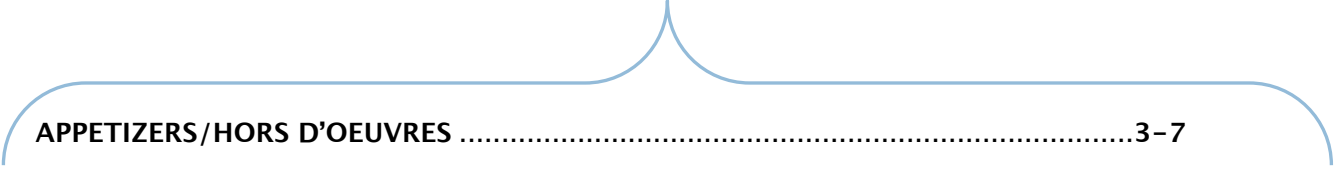
2011–2012 Menu




“Innovative Food,
Great Beverages”

Martha's Catering
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Pricing & Menu are subject to change

***Notice: Consuming Raw or Undercooked Meat, Seafood, Shellfish, Poultry or Eggs may increase your risk for food borne illness.**

Appetizers/Hors d'oeuvres

Jumbo Shrimp

Jumbo prawns served with cocktail sauce and a roasted bell pepper aioli
\$27 per dozen

Coldwater Lobster Tail

Elegantly displayed with remoulade and cocktail sauce (one pound serves approximately 5 people)
Market price

Fresh Shucked Blue Point Oysters

Served with French champagne- shallot mignonette, cocktail, horseradish and Dijon sauce
\$35 per dozen

House Smoked Wild Salmon

Fresh wild salmon served with horseradish, Dijon sauce, capers, minced onions, lemon, chopped egg and cream cheese served with rye bread (Average size is 3 pounds serves approximately 35 people)
\$65 per piece

Gourmet Local and Imported Cheeses

Gourmet selection of cheeses served with a variety of Nantucket breads and specialty crackers; including, but not limited to Manchego, Double Gloucester, Stilton, Havarti, Boursin
\$4.95 per person

Wood Grilled Vegetable Crudités

Fresh With toasted spinach dip and Martha's hummus
\$2.95 per person

Martha's Signature Antipasti Platter

A flavorful mix of prosciutto, salami, roasted peppers, marinated artichokes hearts, smoked provolone, fresh mozzarella, assorted olives, feta cheese and Nantucket breads
\$4.95 per person

Martha's House Recipe Hummus

(Pesto or Traditional)

Served with pita and raw veggies
\$2.95 per person

Martha's Deli Platter

A selection of cold, sliced, cured meats and sausages of highest quality served with a variety of Nantucket breads, exotic mustards and cornichons
\$4.95 per person

House Smoked Beef Tenderloin

Average tenderloin is 3 pounds and serves approximately 30 people. Accompanied by horseradish sauce, whole grain mustard, onion and miniature rolls
\$40 per pound

Fresh Seasonal Fruit

An elegant fruit arrangement served with chocolate mint crème Chantilly
\$3.50 per person

Trio Bruschetta Topping

Tomato basil, marinated roast bell peppers and tapenade served with crostini
\$3.95 per person

Appetizers/Hors d'oeuvre

Petite Salads in Pnylio Cups

Available in Caesar with kalamata olives and grape tomatoes, BLTA mixed greens with bacon, avocados, tomato and watercress dressing or Seville with mixed greens, bacon dry jack cheese, mandarin oranges with white balsamic dressing
\$23.40 per dozen

Sweet Soy Roasted Pork Loin

Sliced thin & artfully plated with fruits, sweet pickles, ginger mustard and artisan rolls 1 pound serves approximately 15
\$ 19.95 per pound

Blini with Cavier

and crème fraiche
\$28 per dozen

Salmon Tarter Cornets
with wasabi crème fraiche
\$26 per dozen

Hawaiian Ahi Tacos
Tuna tartar in a sesame shell with
avocados and ginger soy
\$29 per dozen

**Cucumbers with Lump Crab and
Pickled Ginger**
\$26 per dozen

Smoked Salmon Deviled Eggs
\$15 per dozen

Lobster Satchets
Delicate Bibb lettuce with lobster
Boursin salad, tied with chilled
streamed leek
\$30 per dozen

Grilled Asparagus
Wrapped in prosciutto
\$16 per dozen

Smoked Salmon Pate
Served with toasted bread
\$17 per dozen

Smoked Chicken Pate
Served on gourmet crackers
\$16 per dozen

Beef Tenderloin Canapé
Served medium rare on top of crostini
with horseradish sauce
\$17 per dozen

Tapenade Topped Bruschetta
\$ 16 per dozen

**Wild Mushroom and Goat Cheese
Crostini**
\$16 per dozen

Cucumber Provencal Cups
With chevre, sun dried tomatoes and
basil
\$16 per dozen

Antipasti Skewers
Marinated artichokes, fresh mozzarella,
kalamata olives and salami
\$17 per dozen

Appetizers/Hors d'oeuvres

Ricotta Fig and Prosciutto Bruschetta
\$17 per dozen

Duck Confit on Crostini
With cucumbers
\$18 per dozen

Stuffed Endive Leaves
With port poached pears, gorgonzola
mousse and smoked almond
\$23 per dozen

Endive Boats
Filled with smoked white fish pate
\$22.95 per dozen
Filled with tropical fruit salad
\$20.95 per dozen
With sole sevice
\$22.95 per dozen

Crab Cake Sliders
Petite crab cakes served on mini buns
with roasted bell pepper aioli
\$29 dozen

Caribbean Jerk BBQ
Pork sliders served with fried plantains
and banana ketchup on a miniature bun
\$28 dozen

Petite Black Angus Burgers
With or without cheese, served on pate
choux bun
\$27 dozen

Petite Reuben

With corn beef or turkey on mini rye rolls
\$27 dozen

Polenta Cups

With braised beef
\$25 dozen

Salmon Bites

With a horseradish crust
\$23.95 dozen

Pesto Salmon Bites

\$23.95 dozen

Warm Artichoke Dip

With roasted red peppers, Romano and cream cheese served with crostini
\$ 45 per half gallon (serves 35 to 40)

Maryland Crab Dip

Made with lump crab, fresh herbs, cream cheese, Riesling reduction and served with gourmet crackers
\$ 55 per half gallon (serves 35 to 40)

Black Bean Casserole

Layers of spicy black beans guacamole, sour cream salsa and cheddar cheese served with tortilla chips
\$45 per half-gallon (serves 35 to 40)

Baked Brie

A two pound wheel with caramelized almonds and fresh berries served with Nantucket breads
\$45 each (serves 15 to 20)

Lamb Skewers

Flavored with lemon and herbs served with salsa verde
\$24 per dozen

Classic homemade meatballs with your choice of sauce – Swedish, Barbeque, Greek, sweet and sour or Italian
\$12.00 per pound (approximately 32 per pound)

Jumbo Stuffed Mushroom Caps,

choose your favorite filling chorizo – crab, spinach with smoked provolone, Roquefort cheese or Italian sausage
\$ 19 per dozen

Bacon Wrapped Water Chestnuts

Water chestnut wrapped in hickory bacon finished in a sweet tomato sauce
\$18 per dozen

Sea Scallop Skewers

Apple-wood smoked bacon scallops with honey glaze
\$27 per dozen

Sesame Beef Satay

Strips of marinated sirloin on a skewer served with Thai peanut sauce
\$27 per dozen

Coconut Skewers

Breast of chicken strips rolled in coconut flakes cooked to a golden brown served with mango chutney
\$24 per dozen

Grilled Beef Skewers

With miso glaze
\$25 per dozen

Mint Ancho Pork and Mango Skewers

\$23 per dozen

Roasted Chicken Wings

Choose your flavor – chipotle, barbeque, buffalo, teriyaki or sweet barbeque
\$11 per dozen

Spanakopita

Greek style phyllo triangle filled with spinach and feta cheese

Appetizers/Hors d'oeuvres

Beef Meatballs

\$22 per dozen

**House made Vegetable Quiche
Squares**

\$ 19 per dozen

Braised Duck Quesadilla

Flour tortilla rioja braised duck with
smoked peppers and black beans
served with jicama cilantro slaw

\$27 per dozen

Grilled Chorizo Polenta

Topped with grilled forest mushrooms
and white truffle honey glaze cut into
triangles

\$24 per dozen

Grilled Eggplant Rolls

Filled with Julienne zucchini and bell
pepper coated with cumin

\$17 per dozen

Stuffed Artichoke bottoms

Filled with shrimp lemon butter herbed
bread crumbs

\$30 per dozen

Large shrimp wrapped with hickory
bacon, accompanied by a chipotle
barbeque sauce dip

\$31 per dozen

Santa Fe Style Egg Rolls

Filled with black beans, jack cheese,
corn and spices served with salsa

\$18.95 per dozen

Mushroom Vol au Vent

Phyllo cups filled with a pate of wild
mushrooms and Boursin cheese

\$28 per dozen

Lollipop Lamb Chops

New Zealand lamb chops marinated in
olive oil, garlic and rosemary served
with demi glaze

\$42 per dozen

Stuffed Steak Pinwheels

Flank steak rolled up with bacon,
spinach, feta cheese, herbs and spices,
served with grilled tomato sauce

\$30 per dozen

Chef Carved Roasted Beef Tenderloin

Spoil your friends and family of 20 or
more with our roasted tenderloin,
horseradish sauce, bordelaise and
Nantucket breads

\$9.95 per person

Chef Carved Sesame Seared Tuna

For a special occasion treat your guests
to our seared tuna loin, wasabi sauce,
ginger soy sauce and fried wontons

\$12.95 per person

Appetizers/Hors d'oeuvres

Steamed Mussels

Seasoned with white wine, garlic and
herbs

\$12 per pound

**Lobster and Sweet Potato Griddle
Cakes**

With smoked red pepper, praline butter

\$28 per dozen

Maryland Style Crab Cakes

Served with roasted pepper aioli or
mango chutney

\$28 per dozen

Bacon Wrapped Shrimp

Specialty Appetizer Menu (Sorry, no substitutions)

Spring Menu

- Grilled Vegetable Crudites with Martha's Hummus and Spinach Dip
 - Tomato Basil Bruschetta
 - Asparagus Wrapped Prosciutto
 - Fresh Fruit Platter with Chocolate Mint Crème Chantilly
 - Vegetable Quiche Squares
 - Stuffed Mushroom with Garlic Spinach and Smoked Provolone
- \$13.95 per person**

Tuscan Menu

- Imported and Domestic Cheeses with Nantucket Bread and Gourmet Crackers
 - Grilled Vegetable Crudites with Martha's Hummus and Spinach Dip
 - Fresh Fruit Platter with Chocolate Mint Crème Chantilly
 - Warm Artichoke Dip with Crostinis
 - Martha's Signiture Antipasti Platter- Prosciutto, Salami, Roasted Peppers, Marinated Artichokes, Smoked Provolone, Fresh Mozzarella, Assorted Olives, Feta Cheese and Nantucket Breads
- \$14.95 per person**

Mediterranean Menu

- Martha's Salami Platter with Nantucket Breads and Exotic Mustards
 - Imported and Domestic Cheeses with Nantucket Bread and Gourmet Crackers
 - Grilled Vegetable Crudites with Martha's Hummus and Spinach Dip
 - Mediterranean Platter with Hummus, Babaganous, Tabuli, Marinated Artichokes, Feta Cheese, Assorted Olives, Served with Pita
 - Spanakopita Greek Style Phyllo Triangle filled with Spinach and Feta Cheese
 - Grilled Eggplant Rolls with Zucchini and Bell Peppers Seasoned with Cumin
- \$17.95 per person**

Terrace Menu

- Chorizo Stuffed Mushroom Caps
 - Swedish Meatballs
 - Coconut Chicken Skewers with Mango Chutney
 - Imported and Domestic Cheeses with Nantucket Bread and Gourmet Crackers
 - Grilled Vegetable Crudites with Martha's Hummus and Spinach Dip
 - House Smoked Salmon Platter with Horseradish, Dijon, Mayonnaise, Capers, Minced Onion, Chopped Egg, Cream Cheese and Rye Bread
- \$20.95 per person**

Party Trays: For Pick-up or Delivery

Fruit and Cheese Tray

Blending the sweetness of red and green grapes, strawberries with the flavors of Swiss, Muenster, Havarti, and Cheddar cheeses provide a tasty treat for guests.

Regular serves 15-20 people \$59.95

Large serves 25-30 people \$79.95

Cheese and Cracker Tray

A cheese lover's delight bite-size pieces of Dill Havarti, Sharp Cheddar, Hot

Pepper jack, Colby Cheese and a variety of crackers.

Regular serves 15–20 people \$59.95

Large serves 25–30 people \$79.95

Boar's Head Deli Tray

Low in salt this high in quality deli tray includes smoked turkey, Black Forest ham, roast top round, salami, Swiss, cheddar cheese, and an assortment of Nantucket breads.

\$7.95 per person

Deli Deluxe Tray

Feast on this selection of our finest roast beef, Black Forest ham, smoked turkey, salami, Swiss, cheddar, hot pepper jack, choice of coleslaw, potato, or pasta salad and garnished with sliced tomatoes, onions, olives, and pickles. Served with an assortment of Nantucket breads.

\$8.95 per person

Martha's Gourmet Cheese and Salami Tray

Highest quality of meats and cheeses, which includes Black Forest ham, old forest salami, picante Molinari salami, double cream brie, Manchego, and Double Gloucester cheeses.

Regular serves 15–20 people \$89.95

Large serves 25–30 people \$139.95

Antipasti Tray

In this favorite we have salami, pepperoni, provolone, black and green olives, pepperoncini, giardenera and baby gherkins.

Regular serves 15–20 people \$79.95

Large serves 25–30 people \$110.00

The Garden Tray

An eye-catching combination of fresh garden vegetables, arranged around a creamy spinach dip

(also available with grilled vegetables).

Regular serves 15– 20 people \$45.95

Large serves 25–30 people \$59.95

Middle Eastern Tray

Hummus, tabouli, vegetarian stuffed grape leaves, baba ghanoush,

spanakopita, assorted olives, and pita bread.

Regular serves 15–20 people \$89.95

Large serves 25–30 people \$120.00

Shrimp Cocktail Tray

Jumbo shrimp with cocktail sauce and roasted bell pepper aioli and lemon.

Regular serves 10–15 people \$90.95

Large serves 20–25 people \$180.00

Fresh Fruit Tray

An elegant fruit arrangement of melons, pineapple, strawberries, and other seasonal fruit.

Regular serves 15–20 people \$59.95

Large serves 25–30 people \$69.95

Pinwheel

Individually wrapped flat bread with your choice of meats and cheeses

\$ 6.95 per person

Party Trays: For Pick-up

Deviled Egg Tray

Wonderful for your party! Our deviled eggs are fluffy, creamy, filled with flavor, and garnished beautifully.

Regular serves 15–20 people \$29.95

Large serves 25–30 people \$49.95

Finger Sandwiches

An assortment of Black Forest ham, smoked turkey and roasted top round on fresh breads, served with condiments

\$ 7.95 per person

Seven Layer Dip Bowl

Refried beans, sour cream, olives, green onions, guacamole, cheddar cheese and salsa layered to perfection with tortilla chips

Regular serves 20-30 people \$45.95

Deli Fresh Luncheons: Platters or Boxed

Designed for pick-up or delivery. Includes all disposables

(Delivery charge of \$15 to \$25 dependent on location)

Platters and boxed lunches include condiments, your choice of one salad, potato chips or fruit, cookie and one bottled water or soft drink.

\$ 9.95 per person

All sandwiches are made with Nantucket Baking Company breads and Boars Head deli meats.

Choose your favorite or a combination of 3 from the list below:

- Chicken Salad
- Grilled Veggie Wrap
- Roasted Top Round of Beef with Cheddar
- Martha's Vegetable Tuscan
- Smoked Turkey with Havarti
- Italian with Mozzarella
- Black Forest Ham with Swiss
- Seafood Salad
- Pastrami with Swiss
- Albacore Tuna Salad
- Cajun Chicken Breast
- Grilled portabella with provolone
- Roasted Bell Pepper Aioli
- Turkey Club
- Chicken Salad

Breads: Sour dough, six grain, whole wheat, rye, herb sour dough. Breads may be substituted for wraps.

Salad Choices

- Himalayan Rice Salad
- Creamy Pesto Penne
- Roasted Sweet Corn and Wild Rice
- Marinated Tomato & Mozzarella
- House Garden Salad
- Tabouli
- Cole Slaw
- American Potato Salad
- Primavera Pasta Salad
- Potato Salad Francaise
- Sicilian Penne Pasta Salad

Build Your Own Sandwich Buffet

Assortment of Nantucket Baking Company breads and Boars head meats smoked turkey, black forest ham, and roasted top round. Domestic cheeses include Cheddar, Swiss, Havarti, and provolone.

Your choice of two salads, potato chips, cookies, lettuce, tomato, sliced onion, condiments and one soft drink or water per person.

\$ 12.95 per person

Extra salad **\$ 2.95 per person**

A cup of soup **\$ 1.95 per person**

Fresh Lunch Salads: Boxed

Boxed lunch salads include a fresh baked dinner roll with herb butter, one bottled water or soft drink and disposables **\$ 10.95 per person**

Classic Caesar Grande

Grilled chicken Hearts of Romaine garnished with kalamata olives, grape tomato, shaved Parmigiano Reggiano, bakery fresh croutons and roast lemon Caesar dressing on the side.

\$ 10.95 per person

Add grilled or blackened salmon \$ 3.50

Salad Seville

Baby organic field greens with dry jack cheese, cider cured bacon, Michigan dried tart cherries, and mandarin orange topped with Mesquite-honey glazed chicken breast white balsamic orange vinaigrette dressing.

\$ 10.95 per person

Black and Blue Salad

Sliced, blackened top sirloin (8 oz) on a bed of Bibb with sliced heirloom tomatoes, avocado, crumbled Maytag blue cheese and petite green beans with bleu cheese dressing on the side

\$ 10.95 per person

Wood Grilled Asparagus and Fresh Mozzarella Salad

Wood grilled asparagus, fresh mozzarella and heirloom tomato on a bed of baby organic field greens and Belgian endive with roast lemon vinaigrette.

\$ 10.95 per person

BLT Salad

Shredded iceberg and Romaine tossed with diced heirloom tomato, cider-cured bacon, scallions and Ranch dressing, served on a round white cheddar crouton topped with sliced avocado.

\$ 10.95 per person

Cobb Salad

Mixed field greens with rows of diced tomato, shredded carrot, bacon, bleu cheese, hard cooked egg and red onion. Classic rose garnish. Choice of dressing.

\$ 10.95 per person

Fresh Salads: For Lunch or Dinner Service

Salads include a cup of soup and a fresh baked dinner roll with herb butter

Classic Caesar Grande with Chicken

Romaine garnished with kalamata olives, grape tomatoes, Parmigiano Reggiano, fresh croutons, roasted lemon Caesar dressing.

**\$11.95 per person With Salmon
\$4.50**

Salvadorian Style Tilapia Salad

Fresh filet of tilapia seasoned with chiles and lime juice, pan seared on a bed of julienned cabbage, carrots, onion, cilantro, hearts of palm and jalapeños finished with a cumin apple cider vinaigrette.

\$17.95 per person

Mediterranean Lamb Chops Salad

Kiwi marinated lamb chops grilled to medium rare placed on a bed of diced kiwi, peaches, papaya and cilantro.

\$22.95 per person

Grilled Shrimp and Watermelon Salad

Char grilled jumbo Mexican shrimp seasoned with garlic, lemon and lime juice, placed on a bed of seedless watermelon, tomatoes, arugula, basil and chives tossed with a sherry vinaigrette and balsamic reduction.

\$19.95 per person

Salad Seville

Baby organic field greens with dry jack cheese, bacon, Michigan dried tart cherries and mandarin oranges topped with mesquite honey glazed chicken breast, white balsamic orange vinaigrette.

\$13.95 per person

Black and Bleu Salad

Sliced blackened top sirloin on a bed of Bibb lettuce with heirloom tomatoes, avocado, crumbled Maytag bleu cheese and petite green beans with bleu cheese dressing.

\$16.95 per person

Tuna Salad Chinoise

Shredded Napa cabbage, Romaine, scallions, fresh cilantro, avocado, tomato, and sesame seared tuna, rare, with ginger vinaigrette.

\$18.95 per person

Cobb Salad

Mixed field greens with rows of bleu cheese, green onion, diced tomato, hard cooked eggs, bacon, avocado, turkey breast, choice of dressing.

\$11.95 per person

Soups, Sides, and Such

Salad Dressings

Ranch
White Orange Balsamic
Vinaigrette (Seville)
Watercress
Ginger Vinaigrette
Blue Cheese
Cumin Apple Cider Vinaigrette
Roast Citrus Vinaigrette
*Others Available Upon Request

Soups

Clam Chowder
Michigan Squash Bisque
Tomato Basil
Minestrone
White Chili
Black Bean
French Onion
Cream of Tomato Basil
Broccoli & Cheese
*Others Available Upon Request

Sides

Premium Wild Rice Blend
Rice Pilaf
Himalayan Rice Simmered in Smoked Tomato Broth
Roasted Yukon Gold Potatoes with Olive or Rosemary
Whipped Sweet Potatoes with Brown Sugar and Cinnamon
Roasted Red Skin Potatoes
Grilled Polenta with Fine Herbs and Sun Dried Tomatoes
Petite Twice Baked Yukon Gold Potatoes
Whipped Potatoes with Herbs
Grilled Asparagus
Haricot Beans with Smoked Almonds
Curry Glazed Fresh Baby Carrots and Pearl Onions
Grilled Medley, Carrots, Summer Squash, Zucchini and Asparagus
Steamed Medley, Cauliflower, Broccoli, and Carrots
Stir Fry of Seasonal Vegetables with Light Soy Glaze
Quick Seared Baby Spinach with Roasted Garlic, Extra Virgin Olive Oil and a touch of Butter

Martha's Signature Entrees

Martha's Signature Entree meals include our house salad with choice of two dressings, fresh Nantucket Bakery rolls, herb butter, and your choice of one starch and one

vegetable. The following selections are available in 3 different service styles at no additional charge: Plated, Family Style, and Buffet.

*Some specialty salads can be substituted for our house salad with an additional charge of \$ 2.95 each

Beef- Lamb-Pork

Beef Kabobs

Beef tenderloin cubes rubbed with southwestern spice then grilled medium to medium rare

Lunch \$17.95 Dinner \$21.95

Beef Tips

Tips of beef tenderloin sautéed with mushrooms and onions finished with a sherry demi glaze

Lunch \$13.95 Dinner \$18.95

Petite Filet Mignon

Seared choice beef tender served on crostini topped with Rioja infused demi glaze

Lunch \$17.95 Dinner \$21.95

Caribbean Jerk Pork Tenderloin

Pork tenderloin medallion marinated in house blended marinade

Lunch \$17.95 Dinner \$21.95

Pork Cutlets

Boneless pork loin cutlets rubbed with Asian spices pan seared and topped with Marsala apricot sauce

Lunch \$16.95 Dinner \$20.95

Forestiere Tenderloin 8oz

Roasted to medium rare then finished with wild mushroom cream sauce

Lunch \$17.95 Dinner \$28.95

Barbeque Braised Country Sparerib with Beer and Mustard Glaze

Seasoned with special rub 24 hour prior to cooking, char grilled for flavor then placed in a Dutch oven with lager beer and bacon, garlic, onion and spices

Lunch \$21.95 Dinner \$25.95

Herb Cheese Stuffed Beef Steak

Beef tenderloin filled with Boursin cheese, roasted bell peppers and fresh

basil, char grilled finished with tangy wine vinaigrette

Lunch \$21.95 Dinner \$27.95

Crab Stuffed Filet

We start with succulent filet mignon and add a savory lump crab, spinach, mozzarella and feta cheese stuffing

Lunch \$28.95 Dinner \$34.95

Tuscan Braised Short Ribs

Our short ribs are heavenly when braised in the old Italian style of slow cookery, with dry red wine, onion, carrots, fennel, tomatoes and garlic

Lunch \$16.95 Dinner \$18.95

Hickory Smoked New Yorker

Char grilled NY center cut strip loin atop with roasted tomato chipotle sauce

Lunch \$16.95 Dinner \$19.95

London Broil

Cut from sirloin not flank our London broil is marinated in aged balsamic, garlic, spices and herbs finished with mushroom Bordelaise

Lunch \$15.95 Dinner \$18.95

Black Angus Beef Top Sirloin Steak 8oz

Rubbed with smoked Morel seasoning char grilled to medium rare, served with sculpted mushroom garnish

Lunch \$14.95 Dinner \$17.95

Hickory Smoked Ribeye Steak

16 oz char grilled prime rib eye steak grilled to medium rare, finished with Zinfandel gravy

Lunch \$16.95 Dinner \$19.95

Martha's Signature Entree

Fiery Flank Steak with Tomato Jam

Flank steak marinated in olive oil, lime, garlic and jalapenos char grilled topped with spicy tomato jam

Lunch \$15.95 Dinner \$18.95

Grilled Yogurt Marinated Pork Chop

Boneless pork chop marinated in a mix of Mediterranean spices with yogurt, finished on the grill

Lunch \$13.95 Dinner \$17.95

Pork Tenderloin with Herbs

Char grilled pork tenderloin seasoned with herbs and spices finished with a port demi glaze

Lunch \$14.95 Dinner \$19.95

Roasted Pork Loin stuffed with Cajun Sausage

Andouli sausage fills the center of the pork loin to release its flavor into the

meat as it is slow roasted served with pan jus

Lunch \$13.95 Dinner \$18.95

Barbeque Baby Back Pork

Hickory smoked, then slow roasted, fall off the bone ribs, in our sweet tangy BBQ sauce

Half Rack \$15.95 Full Rack \$23.95

Stuffed Veal Loin

Rolled up with bacon, goat cheese, sun dried tomatoes, arugala, basil, bell pepper finished in a cream sauce

Lunch \$21.95 Dinner \$25.95

Osso Buco with Gremalato

Veal shank pan seared to golden brown, then slow roasted in white wine with tomatoes, carrots and onions topped with gremalato

Lunch N/A Dinner \$26.95

Rack of Lamb with Mustard Crumb Crust

New Zealand rack of lamb brushed with Dijon mustard rolled in herb crumb butter, medium rare

Lunch N/A Dinner \$29.95

Martha's Signature Entrees (Poultry)

Poultry

Chicken Cordon Bleu

Breast of chicken filled with prosciutto ham and Gruyere cheese, delicately breaded and sautéed

Lunch \$12.95 Dinner \$16.95

Lemon Roasted Chicken

One-half chicken, slow roasted with fresh lemon juice, rosemary and spices

Lunch \$10.95 Dinner \$12.95

Boursin Stuffed Chicken

Breast of chicken filled with garlic herb Boursin cheese and walnuts, baked topped off with tangy raspberry sauce

Lunch \$13.95 Dinner \$18.95

Caribbean Jerk Chicken

Char grilled chicken breast rubbed with jerk spice topped off with fresh tropical salsa

Lunch \$12.95 Dinner \$14.95

Chicken Stuffed with Spinach and Sweet Peppers

Char grilled breast of chicken in a honey mustard marinade and mozzarella-herb stuffing

Lunch \$13.95 Dinner \$19.95

Turkey Roulade

Breast of turkey roll up with Italian sausage, dried figs, finished with pan sauce

Lunch \$14.95 Dinner \$18.95

Smoky Mountain Chicken

Breast of chicken marinated with fresh herbs and spices char-grilled and topped with homemade BBQ sauce,

Monterey jack, cheddar cheese and tomatoes

Lunch \$12.95 Dinner \$18.95

Cranberry Peppercorn Duck Breast

Breast of duck pan seared finished in the oven with a cranberry wine peppercorn sauce

Lunch N/A Dinner \$22.95

Chicken Marsala

Breast of chicken sautéed in olive oil finished with wild mushroom Marsala cream sauce

Lunch \$13.95 Dinner \$19.95

Chicken Florentine

Roulade of chicken breast filled with baby spinach, sun dried tomatoes and Parmigiano Reggiano, finished with smoked tomato sauce

Lunch \$12.95 Dinner \$18.95

Chicken Vin Blanc

Breast of chicken sautéed with mushrooms, finished with a rich white wine cream sauce

Lunch \$13.95 Dinner \$18.95

Almond Chicken

Six ounce breast of chicken coated with almonds, sautéed to a golden brown finished with whole grain honey mustard sauce

Lunch \$13.95 Dinner \$18.95

Chicken Jerusalem

Martha's Signature Entree

Six ounce Chicken breast sautéed in olive oil topped with roasted garlic, sour cream sauce and artichokes
Lunch \$13.95 Dinner \$18.95

Chicken Dijonaise
Six ounce breast of chicken grilled over wood chips and finished with an orange blossom Dijon honey glaze
Lunch \$13.95 Dinner \$18.95

Roasted Duck with Tangerine Hoisin Glaze

One-half Peking (Long Island) duck seasoned with tangerine zest, coriander and other spices and finished with Grand Marnier tangerine Hoisin sauce
Lunch N/A Dinner \$18.95

Seafood

Peppered Tuna

Ahi tuna steak encrusted with black pepper and fresh herbs, pan seared rare, served with a red wine and wild mushroom foie gras broth.

Lunch \$25.95 Dinner \$31.95

Honey Barbeque Salmon

8oz Salmon filet char grilled with spice, honey BBQ sauce, finished with malt vinegar

Lunch \$18.95 Dinner \$21.95

Parmesan Encrusted Halibut

Fresh filet of halibut topped with a creamy parmesan breading roasted golden brown

Lunch \$19.95 Dinner \$23.95

Herb Encrusted Salmon

Fresh filet of salmon topped with fresh basil, chives and cracked pepper, completed with Pinot Noir sauce

Lunch \$13.95 Dinner \$21.95

Seafood Newburg

Sautéed shrimp, scallops, lobster and halibut in a rich savory cream sauce placed atop golden puff pastry shell

Lunch \$19.95 Dinner \$23.95

Lake Superior Walleye

Fish Fillet roasted finished with smoked Beurre Blanc

Lunch \$18.95 Dinner \$21.95

Swordfish Steak

Seasoned fillet of swordfish sautéed topped off with crab and avocado in a red chili vinaigrette

Lunch \$18.95 Dinner \$21.95

Parmesan Encrusted Whitefish

Lake Superior fillet or whitefish coated in parmesan seasoning baked to perfection

Lunch \$13.95 Dinner \$21.95

Martha's Signature Entrees

(Vegetarian)

Coconut Grouper

Fillet of grouper coated in coconut sautéed and topped with mango chutney

Lunch \$12.95 Dinner \$22.95

Crab Stuffed Shrimp

6 Jumbo shrimp filled with lump crab stuffing completed with hollandaise

Lunch \$ 21.95 Dinner \$28.95

Pasta & Risotto

Olive Oil Poached Shrimp

In a ginger tomato sauce over orzo

Lunch \$13.95 Dinner \$17.95

Risotto Milanese

Classic creamy risotto simmered in natural chicken broth, white wine and fresh herbs with liberal amounts of fresh pecorino Romano and a touch of butter,

Lunch \$8.95 Dinner \$10.95

Add chicken \$ 2.95 or salmon \$ 4.50

Grilled Chicken Fettuccini

Marinated Breast of chicken in herb and spice grilled placed atop tossed with Shitake mushrooms and spinach in a white wine parmesan cream sauce

Lunch \$11.95 Dinner \$17.95

Risotto Paella

Creamy Arborio rice simmered in broth with crab, razor clams, bay, scallops, Cajun sausage and sherry

Lunch \$14.95 Dinner \$19.95

Vegetarian

Acorn Squash Ravioli

Finished with smoked eggplant Alfredo

Lunch \$13.95 Dinner \$17.95

Vegetarian Lasagna

Grilled vegetables, spinach, mozzarella, ricotta layered in Alfredo sauce or marinara

Lunch \$11.95 Dinner \$15.95

Penne Forestiere

Tossed in a rich mushroom broth with red wine and fresh spinach, finished with a touch of butter and Romano

Lunch \$12.95 Dinner \$15.95

Egg Plant Parmesan

Layered pan seared eggplant sliced with parmesan, mozzarella and a garlic-herb tomato sauce

Lunch \$11.95 Dinner \$15.95

Orecchiette Pasta with Brussel Sprouts

Gorgonzola and brown butter pecans

Lunch \$11.95 Dinner \$14.95

Martha's Dinner Package (Buffet or Family Style Service Only)

All dinners are served with your choice of two entrees, two sides, house salad, one specialty salad, and fresh baked Nantucket Baking Company rolls with herb butter

\$20.95

Entrees (Choose Two)

- Chicken Vin Blanc with Mushrooms
- Chicken Jerusalem with Artichokes and Roasted Garlic
- Chicken Dijonnaise with Orange Blossom Honey Dijon Glaze
- Roasted Chicken with Lemon and Rosemary
- Broiled Chicken with Chipotle Sauce
- Grilled Chicken with Eggplant, Onion and Tomato

- Chicken Shish Kabobs
- Pork Loin Stuffed with Dried Fruit and Gorgonzola
- Cajun Stuffed Pork Loin
- Beef Tenderloin Tips Sautéed with Mushrooms Sherry Demi
- Roasted Top Round of Beef
- Pecan Crusted Skirt Steak
- Red Wine Braised Brisket with Cremini Mushrooms
- Flank Steak with Mushroom Bordelaise
- Beef Shish Kabobs
- Eggplant Parmesan
- Italian Sausage Lasagna
- Herb Crusted Cod Loin
- Parmesan Encrusted Whitefish
- Honey BBQ Salmon
- Beef Lasagna
- Chorizo & Rice Stuffed Peppers
- Tofu Stir Fry with Hoisin Sauce
- Vegetable Lasagna (Marinara or Alfredo)

Sides (Choose Two from Page 14)

Martha's Dinner Package (Buffet or Family Style Service Only)

House Salad

House Salad

Mixed baby greens, English seedless cucumbers, shaved carrots, grape tomatoes, red onion, and choice of two dressings

Specialty Salads

Caesar

Hearts of Romaine, shaved pecorino Romano, grape tomato, kalamata olives and black pepper crostini

Bibb

Bibb lettuce with orange zest, cider cured bacon, toasted black walnuts and seasonal edible flower with a dressing of crème fraiche, watercress and tarragon champagne vinegar

Asparagus

Wood grilled asparagus with heirloom tomato arugula, fresh basil and prosciutto chips and roast citrus vinaigrette

Spinach

Baby spinach, smoked root vegetables, artisan goat cheese, crushed hazelnuts, sun dried tomato, orange balsamic dressing

Asparagus and Fresh Mozzarella Salad

Grilled asparagus, fresh mozzarella and heirloom tomato on a bed of baby organic field greens and Belgian endive with roast lemon vinaigrette

Creamy Pesto Penne

Robust fresh pesto diced chicken breast in a rich dressing

Roasted Sweet Corn and Wild Rice

Light vinaigrette diced grilled sweet peppers and fresh lemon thyme

Marinated Tomato & Mozzarella

Petite mozzarella and ripe sweet grape tomatoes in herbs and balsamic vinegar

Tabouli

Bulgar, fresh parsley, and lemon

Coleslaw

Classic, homemade coleslaw

American Potato Salad

Creamy with chopped egg, celery, onion and mustard

Primavera Pasta Salad

Served with Ranch or Italian dressing

Potato Salad Francaise

Red and gold new potatoes with shaved red onion, grilled bell peppers, tarragon, parsley, and Dijon vinaigrette

Sicilian Penne Pasta Salad

Spicy cold marinara

Specialty and Customized Catering

All events are market price and custom designed by your Catering Management Team

Whole Roasted Pig- Local Farms

Accompanied by several appropriate dishes and sauces, artisan breads
Market price

Lobster Broil

Whole Maine Lobster, Jumbo Prawns, Sea scallops & mussels, baby golden potatoes and sweet corn
Market price

Roasted Uzelac Farm Lamb-

Local lamb paired with up to five dishes and three sauces or accompaniments
Market price

Locally Grown Dinners

Whichever the season, we'll create a custom menu using only the freshest, highest quality local ingredients. (Available in late spring, summer and early fall)
Market price

Themed Beer and Wine Dinners

All themed events are custom designed by your catering management team. You choose the theme or special food, beer or wine and we will create a unique menu with as few or as many courses as you like.
Market price

Middle Eastern Catering

This specialty meal is served family style or buffet
\$22.95

Middle Eastern meals are served with:

Hummus (or Pesto Hummus)
Kebabs: Chicken, Beef, Kefta
Pita
Vegetable Platter
Tabouli
Baba Ganoush
Rice with Pine Nuts
Cumin Zucchini

Falafel
Vegetarian Grape Leaves
Grape Leaves with Lamb
Fattoush
Cucumber Tomato Salad
Tomato Pies
Meat Pies
Spinach Pies
Emjadara
Lubbe with Rice

Other items available for additional charge:

Snacks and Desserts

Snacks

Perfect for a meeting break or a night-cap snack

Spanish peanuts – **\$5/lb**
Cashews – **\$10/lb**
Mixed Nuts – **\$8/lb**
Dried Fruit – **\$13/lb**
Kettle Chips – **\$10/lb**
Fresh Tortilla Chips and Salsa – **\$5/lb**

Pretzels – **\$5/lb**

Potato chips with French onion dip – **\$6/lb**
Root chips – **\$10/lb**

Desserts

Perfect for a cocktail party or a quick sweet

Mini Assorted Cheesecakes – **\$1.99 each**
Mini Flourless Chocolate Tortes – **\$1.99 each**

Mini Canollis – **\$1.99 each**
Mini Mousse Cups Chocolate or/and
Raspberry – **\$1.99 each**
Assorted Truffles – **\$1.99 each**
Mini Assorted Dessert Bars – **\$1.00 each**

Large dessert bars – **\$2.00 each**
Assorted cookies – **\$1.50 each**
Cupcakes (chocolate, white, and carrot) – **\$2.75 each**
Filled Cupcakes (white with raspberry or chocolate
and ganache) – **\$3.25 each**

Plated Desserts from Nantucket Baking Company

Choose one of these specialty desserts to feature at your lunch or dinner event

Crème Brulee – **\$4.95 each**
Divinity Torte – **\$3.95 each**
Straw Slammer Torte – **\$3.95 each**
Domino Torte – **\$3.95 each**
Chocolate Raspberry Rapture – **\$3.95 each**
New York Cheesecake – **\$4.50 each**
Chocolate Swirl Cheesecake – **\$4.95 each**
Raspberry swirl cheese cake – **\$4.95 each**
Dutch apple pie – **\$3.95 each**
Cherry pie – **\$3.95 each**
Pecan pie – **\$3.95 each**
Key Lime Pie – **\$3.95 each**
Blueberry pie – **\$3.95 each**

“Innovative Food,
Great Beverages”