



# 2014 Catering Menu

Visit us at  
[www.martelsrestaurant.com](http://www.martelsrestaurant.com)



# LUNCHEON MENU

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20 guest minimum\*

Lunch menu is available until 3pm. You are responsible for place cards indicating your guests' entree choice.

## Starters

(choose one)

Homemade Soup  
Garden Salad  
Caesar Salad

## Entrée's

(choose up to three)

<b>Steakhouse Burger</b> French fries	12.95
<b>Prime Rib French Dip</b> (min 12) French fries	13.95
<b>Cobb Salad</b>	12.95
<b>Vegetable Primavera</b>	13.95
<b>Chicken Primavera</b> Sautéed vegetables served over pasta	14.95
Herb Stuffed Chicken Breast Rice Pilaf & Vegetable	14.95
<b>Chicken Parmesan</b> Served over pasta	14.95
<b>New York Strip Steak</b> Baked Potato & Vegetable	20.95
<b>Grilled Salmon</b> Rice Pilaf and Vegetable	16.95

Lunch Entrée's include  
freshly baked rolls, fresh brewed coffee/tea, table linens,  
and appropriate condiments

# DINNER MENU

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20 guest minimum\*

Dinner menu is available after 3pm. You are responsible for place cards indicating your guests' entree choice.

## Starters

(choose one)

Homemade Soup

Garden Salad

Caesar Salad

## Entrée's

(choose up to three)

<b>Herb Stuffed Chicken Breast</b>	18.95
Rice Pilaf & Vegetable	
<b>Chicken Parmesan</b>	18.95
Served over Penne Pasta	
Vegetable Primavera	16.95
<b>Chicken Primavera</b>	18.95
Sautéed vegetables served over pasta	
<b>Roast Turkey</b>	16.95
Mashed Potatoes, Stuffing & Vegetable	
<b>Prime Rib</b> (Queen) (min. of 21 guests)	24.95
Au jus, Baked Potato & Vegetable	
<b>New York Strip Steak</b>	23.95
Baked Potato & Vegetable	
<b>Grilled Salmon</b>	19.95
Rice Pilaf & Vegetable	

All Dinner Entrée's include  
freshly baked rolls, fresh brewed coffee/tea, table linens,  
and appropriate condiments

# COCKTAIL PARTIES

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32 guest minimum\*  
All selections include  
table linens and appropriate condiments

## Selection #1

Vegetable Display  
Chef Selected Cheese  
3 ft. Bread Loaf  
Italian Meatballs in Sauce  
Buffalo Chicken Wings  
16.95 pp

## Selection #2

Vegetable Display  
Chef Selected Cheese  
3 ft. Bread Loaf  
Italian Meatballs in Sauce  
Mini Egg Rolls  
Mini Chicken Quesadillas  
17.95 pp

## Selection #3

Vegetable Display  
Chef Selected Cheese  
3 ft. Bread Loaf  
Italian Meatballs in Sauce  
Breaded Chicken Tenders  
Mini Chicken Quesadillas  
18.95 pp

## Selection #4

Vegetable Display  
Chef Selected Cheese  
3 ft. Bread Loaf  
Italian Meatballs in Sauce  
Potstickers  
Scallops wrapped in Bacon  
Coconut Shrimp  
21.95 pp

## Hors D'oeuvres

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Cocktail Franks	Fresh-Cut Fruit
Deviled Eggs	Fresh-Cut Vegetables
Chicken Quesadillas	Franks in Puff Pastry
Pork Potstickers	Fried Chicken Tenders
Bacon Stuffed Mushrooms	Potato Skins
Stuffed Phyllo Dough	Mozzarella Sticks
Finger Sandwiches	Bavarian Pretzel Bites
Italian Meatballs	Swedish Meatballs
Thai Spring Rolls	Vegetable Spring Rolls
Chicken Satay	Chicken Wings
Mini Assorted Quiche	Mini Reubens
Mini Chicken Cordon Bleu	Mini Egg Rolls

## Premium Hors d'oeuvres

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Scallops wrapped in Bacon  
Shrimp Cocktail  
Coconut Shrimp  
Clams Casino  
Bourbon Barbecue Shrimp  
Steamed Clams  
Prosciutto Wrapped Melon  
Steamed Mussels  
Caprese Salad  
Blue Cheese n Bacon Stuffed Mushrooms

## Carving Stations

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Oven Roast Turkey  
Herb Crusted Top Round  
Prime Rib of Beef  
Tenderloin of Beef  
Corned Beef

All carving stations include freshly baked rolls,  
and appropriate condiments

Chef Attended \$50

# BUFFET MENU

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32 guest minimum\*

All Buffets include

Table linens, freshly baked rolls and appropriate condiments

## BUFFET #1

Tossed Salad

Italian Meatballs in Sauce

Baked Ziti

Sausage & Peppers

Honey-Stung Fried Chicken

Rice Pilaf

Seasonal Vegetable

18.95 pp

## BUFFET #2

Tossed Salad

Eggplant Parmesan

Honey-Stung Fried Chicken

Rice Pilaf

Seasonal Vegetable

Penne Pasta with Chicken in  
a Marinara Cream Sauce

19.95 pp

## BUFFET #3

Tossed Salad

Rice Pilaf

Seasonal Vegetable

Seafood Newburgh

Au Gratin Potatoes

Honey-Stung Fried Chicken

Beef Stir-Fry

20.95 pp

# CUSTOM BUFFET

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32 guest minimum\*

All Buffets include

Table linens, freshly baked rolls and appropriate condiments

## Salads

Select Two Items

Tossed Salad  
Caesar Salad  
Spring Mix Salad  
Potato Salad  
Pasta Salad  
Cole Slaw

## Starch

Select Two Items

Baked Ziti  
Rice Pilaf  
Au Gratin Potatoes  
Roasted Red Potatoes  
Mashed Potatoes  
Pasta Primavera

## Vegetable

Select One Item

Carrots  
Broccoli  
Green Beans  
Green Beans Almandine  
Vegetable Medley

## Hot Items

Select One Item

Meatballs  
Sausage & Peppers  
Penne with Chicken  
Honey Stung Fried Chicken

## Hot Items

Select One Item

Chicken Primavera  
Chicken Parmesan  
Tortellini Alla Panna  
Beef or Chicken Stir Fry

21.95 pp

## Additional Items:

Seafood Newburgh  
Eggplant Rolotini  
Eggplant Parmesan  
Chicken Marsala  
Chicken Francaise  
4.75 ea/pp  
Veal & Peppers  
\$5.25 pp

## Add A Carving Station

Roast Sirloin of Beef  
Oven Roasted Turkey  
Corned Beef  
4.75 ea/pp  
Prime Rib of Beef  
5.75 pp  
Tenderloin of Beef  
8.75 pp

# BREAKFAST BUFFET

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32 guest minimum\*  
All Buffets include  
Table linens and appropriate condiments

Fresh Cut Fruit  
French Toast  
Scrambled Eggs  
Sausage  
Bacon  
Home fries  
Croissants  
Cranberry & Orange Juice  
Coffee & Tea Station  
16.95 pp

# BRUNCH BUFFET

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Fresh Cut Fruit  
Spring Mix Salad  
French Toast  
Scrambled Eggs  
Bacon  
Home fries  
Herb Rubbed Chicken  
Rice Pilaf  
Seasonal Vegetable  
Croissants  
Cranberry & Orange Juice  
Coffee & Tea Station  
Mimosa Station  
24.95 pp



# PICNIC MENU

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35 guest minimum\*

All Buffets include  
Table linens, freshly baked rolls and  
appropriate condiments

## Buffet Style

Grilled Hamburgers  
All Beef Hot Dogs  
Grilled Chicken Breast  
Signature Pasta Salad  
All American Potato Salad  
Corn on Cob  
Sliced Seasonal Melon  
Fresh Crudités with Dip  
Assorted Cookies  
Assorted Rolls  
Condiments  
22.95 pp

# BAKE MENU

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24 person minimum\*

Golfers and guests select entrée. Final entrée count is required 10 days prior to event.

## Steak Bake

Tender choice  
New York Sirloin  
flame grilled  
31.95

## Grilled Salmon

Fresh grilled  
Atlantic Salmon  
31.95

## Chicken Bake

Half grilled  
BBQ Chicken  
27.95

## Surf n Turf

Tender choice  
New York Sirloin  
flame grilled  
with 4oz Lobster tail  
MP

All Bakes include  
Tossed salad, baked potatoes, corn on cob,  
rolls with butter, assorted cookies,  
unlimited fountain soda

# Golf Outing Lunch Options

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## Boxed Lunch

“Grab n’ Go”

16 person minimum\*

Variety of “ready to  
go” sandwiches  
served with chips,  
pickle, cookie  
one fountain soda  
9.75 pp

## Golfers Grill

32 person minimum\*

Buffet Style

Hamburgers  
Grilled Chicken  
Hot Dogs  
Tossed Salad  
Pasta Salad  
Potato Salad  
Assorted Cookies  
Condiments  
Rolls  
17.50 pp

with Dinner option  
12.95 pp

# BEVERAGES

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Coffee & Tea  
2.25 pp

Pitcher of Soda  
9.00

Domestic Pitcher  
9.25

1/2 Keg of Domestic Beer  
325.00

1/4 Keg of Domestic Beer  
200.00

1/2 Keg Imported Beer  
Available upon request.

Carafe of House Wine  
28.00

## **Cash Bar**

Beverages will be charged at the time of purchase.  
Bartender fee may apply.

## **Host Bar**

Beverages will be charged to your final billed based  
on consumption. Tax and gratuity will be added to  
final bill.

## **Beer, Wine & Soda**

Your choice of domestic draft beer,  
house wine and fountain sodas  
Two Hours (minimum) 12.95 pp  
Each Additional Hour 2.95 pp

# BANQUET HOURS

*Banquet duration - 4 hours*

*Weddings - 5 hours*

*Buffet Service 1.5 hours*

*Grill Service 1.5 hours*

\*These are required minimum guarantees needed for banquet room. You will be billed these minimums should you fail to reach them, under discretion of management.

## POLICIES & GENERAL INFORMATION

All prices are subject to NYS Sales Tax and 18% gratuity.

All prices are subject to change without notice

Menu selections must be made two (2) weeks in advance.

Final guarantee due five (5) days prior to function date.

No cancellations thereafter. You will be billing according to the count given unless head count is greater.

Deposit/Payment is accepted in the form of bank check, personal check or cash **Credit cards are not accepted**

Functions going beyond the time specified above are subject to an overtime charge of \$350.00. Overtime is at the discretion of the management.

You may bring in your own dessert. We will gladly provide plateware, silverware, cut and serve your dessert 1.25/pp

Capital Hills/Colonie does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tape or tacks. Bubbles, confetti, rice, bird seed etc are not permitted in the building or on the premises. Cleaning charges will be assessed should these policies not be observed.

For a buffet function all prepaid food must be consumed on premise

We are a smoke free environment inside our buildings, on our patios, and under our tents.