



2014 Catering Menu

Visit us at
www.martelsrestaurant.com



LUNCHEON MENU

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)

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

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

DINNER MENU

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)

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

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

COCKTAIL PARTIES

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

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

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

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

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

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

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

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

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

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

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

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.