

MARTIN WINE CELLAR CATERING

METAIRIE · 714 ELMER (1200 BLOCK OF VETERANS) — PHONE 896-7350 · FAX 896-7356

COMPLETE FULL SERVICE CATERING — CUSTOM DESIGNED MENUS — DELIVERY
EQUIPMENT RENTAL — WINE & SPIRITS — SERVERS & BARTENDERS

Party Sandwiches

The freshest in town, made-to-order with generous portions of meats and house-made salads on white and wheat bread

Martin's Combo \$29 PER 50 · \$55 PER 100
Chicken salad, turkey and ham

Salads \$29 PER 50 · \$55 PER 100
Chicken, tuna and egg

Sensational Finger Sandwiches
\$33 PER 50 · \$65 PER 100

Smoked turkey with chutney mayonnaise · Rare roast beef with horseradish sauce · Ham with Creole honey mustard

Spinach, Bacon & Mushroom
\$29 PER 50 · \$55 PER 100

Watercress, Stilton & Pecan
\$29 PER 50 · \$55 PER 100

Dilled Salmon Salad \$33 PER 50 · \$65 PER 100

Dilled Shrimp Salad \$33 PER 50 · \$65 PER 100

Cucumber & Dill \$24 PER 50 · \$45 PER 100

Strawberry & Cream Cheese \$24 PER 50 · \$45 PER 100

Fun Fingers For Kids \$22⁵⁰ PER 50 · \$37⁵⁰ PER 100
Peanut butter and jelly and/or cheese

The Big Easy \$49 PER 24
Party size versions of our Californian, Uptowner and Downtowner sandwiches on onion roll, wheat and seven-grain bread

Little Boys \$65 PER 50
New Orleans styled Po-Boys cut into cocktail sandwiches, includes roast beef, turkey and ham and cheese (American and Swiss), dressed with lettuce, tomato and mayo

Cocktail Muffalettas \$75 PER 50
Specially baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, provolone cheese and olive salad

Petite Croissant \$65 PER 50
Chicken salad, grapes, almonds and sprouts on a petite croissant

Pinwheels

*These unique spiral creations begin with a soft cracker bread generously spread with savory fillings then rolled and sliced.
A favorite at any party!*

Napa Pinwheels \$55 PER 50
Garden vegetable cream cheese, turkey, fresh spinach and bacon

Sante Fe Pinwheels \$55 PER 50
Thinly sliced roasted chicken, black beans and corn with a chipotle cream cheese

★ **Smoked Salmon BLT Pinwheels** \$65 PER 50
Smoked salmon, bacon, tomatoes and arugula with wasabi cream cheese

★ **Vegetarian Pinwheels** \$55 PER 50
Roasted seasonal vegetables with Portobello mushrooms, shredded carrots, fresh spinach and hummus

★ **Wild Mushroom Pinwheels** \$55 PER 50
Grilled wild mushrooms, blue cheese, fresh spinach and pecans

Savory Cheesecakes

*...these creamy blends of savory flavors and spices are served with crispy croustades
(36 HOUR NOTICE NEEDED)*

Crabmeat & Brie
with roasted yellow pepper coulis topping
6 INCH \$55 (serves 20-25) · 9 INCH \$65 (serves 45-50)

Lemon & Artichoke
with a basil and blue cheese pesto topping
6 INCH \$45 (serves 20-25) · 9 INCH \$55 (serves 45-50)

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Cold Appetizers

Artichoke Balls \$40 PER 36 PIECES

Artichoke hearts, fresh parmesan cheese,
roasted garlic and olive oil rolled into bite size balls

Caviar Deviled Eggs \$35 PER 25 PIECES

Stuffed eggs garnished with caviar

Duck on Endive \$60 PER 25 PIECES

Thinly sliced duck breast on Belgian endive leaf
topped with boursin cheese and pepper confit

Fennel Shrimp Satay \$55 PER 25 PIECES

Marinated gulf shrimp on a wooden skewer,
served with an Asian pepper jelly dipping sauce

★Goat Cheese on Endive \$45 PER 25 PIECES

Honeyed goat cheese on an endive leaf topped
with fig preserves and cayenne candied pecans

Jumbo Boiled Shrimp \$125 PER 5 POUNDS

Headless and peeled with traditional
rémolade and cocktail sauce

Lump Crab Salad Ravigote \$65 PER 50 PIECES

Lump crab, onions, and capers tossed in a lemon ravigote
dressing served with petite Phyllo pastry cups

★Salmon or Tuna Tartare \$75 PER 2 POUNDS (55 – 65 PIECES)

Fresh salmon or tuna dressed with a ginger soy vinaigrette
served with rice crackers and wasabi ailoli

Salmon Terrine \$65 PER 25 PIECES

Layered Scottish Salmon with celery hearts,
studded cream cheese, herbs and crepes

★Smoked Salmon Deviled Eggs \$40 PER 25 PIECES

Smoked salmon, caper, and onion
stuffed eggs garnished with caviar

★Thai Chicken Satay \$35 PER 25 PIECES

Sweet soy and ginger marinated chicken breast skewers
served with a spicy peanut sauce

Hot Appetizers

Assorted Cocktail Quiche \$35 PER 25 PIECES

Three cheese · Lorraine (bacon, chives and gruyere cheese) ·
Garden vegetable · Broccoli and cheese

★Boudin Balls \$20 PER 25 PIECES

Crispy fried and served with Creole mustard

Crabmeat Cigars \$60 PER 25 PIECES

Fresh crabmeat and fire roasted corn wrapped in a flour tortilla,
lightly fried and served with creamy avocado dipping sauce

Empanadas \$40 PER 25 PIECES

Ground pork, golden raisins, and Kalamata olives
served with a spicy tomato Romesco sauce

★Kibbeh \$30 PER 25 PIECES

Lamb, pine nuts, and bulgur wheat fried until crispy
and served with a cucumber Tzatziki sauce

Lump Crab and Brie

filled Mushrooms \$55 PER 25 PIECES

Crab and brie filling in sherry soaked mushrooms

Mini Baked Brie en Crouete \$40 PER 25 PIECES

Lightly baked French brie filled in pastry shells
topped with seasonal dried fruit

Petite Crab Cakes \$55 PER 25 PIECES

served with remoulade sauce



Petite Crawfish Pies \$39 PER 25

Crawfish stuffing in a cocktail pastry shell

Savory Goat Cheese Tartlets \$35 PER 25 PIECES

Petite phyllo cups filled with fresh chevre and herbs,
topped with black olive tapenade

Hot Dishes

★Grilled Chicken Marsala

HALF PAN \$55 (serves 10-15) · FULL PAN \$100 (serves 25-30)

Grilled chicken breasts with a mushroom marsala sauce
served with wild rice

Jambalaya

HALF PAN \$75 (serves 10-15) · FULL PAN \$150 (serves 25-30)

With chicken, sausage and shrimp

Red Beans and Rice

HALF PAN \$45 (serves 10-15) · FULL PAN \$80 (serves 25-30)

With sausage



Shrimp or Crawfish Etouffée with Rice

HALF PAN \$80 (serves 10-15) · FULL PAN \$155 (serves 25-30)

★Southern Style Shrimp and Grits

HALF PAN \$90 (serves 15-20) · FULL PAN \$175 (serves 35-40)

With smoked sausage and green onions

★Vegetable Paella

HALF PAN \$35 (serves 10-15) · FULL PAN \$65 (serves 25-30)

Spanish style vegetarian paella with saffron rice,
squash, peppers, asparagus, and peas

ADD CHICKEN \$20 PER HALF PAN · \$35 PER FULL PAN

ADD SHRIMP \$28 PER HALF PAN · \$50 PER FULL PAN

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Cold Pasta

Grilled Vegetable Pasta Salad

HALF PAN \$50 (serves 10-15) · FULL PAN \$100 (serves 25-30)
with penne pasta, portabella mushrooms, asparagus, zucchini, roasted red peppers, fresh spinach, asiago cheese, olive oil and balsamic vinaigrette

Orzo Pasta Salad

HALF PAN \$55 (serves 10-15) · FULL PAN \$110 (serves 25-30)
with arugula, sun-dried tomatoes, basil, black olives, artichoke hearts, feta cheese, extra virgin olive oil and white balsamic lemon vinaigrette

ADD CHICKEN \$20 PER HALF PAN · \$35 PER FULL PAN
ADD SHRIMP \$28 PER HALF PAN · \$50 PER FULL PAN

Hot Pasta

(all dishes tossed with penne paste)

Bread with half pan add \$11 - with full pan add \$22

Baked Roasted Vegetable

HALF PAN \$60 (serves 10-15) · FULL PAN \$100 (serves 25-30)
seasonal roasted vegetables finished in an asiago cheese crust

★Baked Ziti

HALF PAN \$55 (serves 10-15) · FULL PAN \$100 (serves 25-30)
Penne pasta in a tangy Bolognese baked with fresh mozzarella and parmesan cheeses

Crawfish

HALF PAN \$80 (serves 10-15) · FULL PAN \$160 (serves 25-30)
crawfish, artichoke hearts, roasted peppers and green onions in a light pecorino cream sauce

Duck Confit

HALF PAN \$75 (serves 10-15) · FULL PAN \$150 (serves 25-30)
duck confit, roasted fennel, arugula and grated parmesan in a roasted garlic marsala sauce

Grilled Chicken

HALF PAN \$60 (serves 10-15) · FULL PAN \$120 (serves 25-30)
sun-dried tomatoes, portabella mushrooms in a sherry reduction sauce

Shrimp Alfredo

HALF PAN \$75 (serves 10-15) · FULL PAN \$150 (serves 25-30)
in a light parmesan cream sauce

★Shrimp Puttanesca

HALF PAN \$85 (serves 10-15) · FULL PAN \$165 (serves 25-30)
Gulf shrimp in a spicy tomato sauce with capers and kalamata olives tossed in penne pasta

Shrimp Tortellini Carbonara

HALF PAN \$85 (serves 10-15) · FULL PAN \$165 (serves 25-30)
Shrimp with wild mushrooms, grilled asparagus, french peas and ricotta cheese filled tortellini in a smoked prosciutto parmesan cream sauce

Side Salads

	SERVES	4-6	10-12	20-25
		SMALL	MEDIUM	LARGE
Cæsar		\$20	\$35	\$50
Cæsar with Grilled Chicken		\$25	\$45	\$65
Martin - green leaf lettuce, bacon, tomatoes, boiled eggs, radish, crumbled blue cheese & avocado		\$30	\$45	\$75
Sena - pulled oven-roasted chicken, golden raisins and field greens with bleu cheese and pecans tossed in Tabasco pepper jelly vinaigrette		\$35	\$50	\$90
Sena without Chicken		\$25	\$45	\$75
Spinach and Mushroom		\$20 ⁹⁹	\$30 ⁹⁹	\$60 ⁹⁹
Tossed		\$15 ⁹⁹	\$25 ⁹⁹	\$45 ⁹⁹

House-Made Salad Dressings

Red Wine Vinaigrette, Bleu Cheese, Ranch, Russian, Honey Mustard, Tabasco Pepper Jelly Vinaigrette, Sherry Vinaigrette

Salads by the Pound

Add \$5.99 to garnish and put in bowl

Chicken Salad

Chicken Tortellini Pasta

Coleslaw

Creole Shrimp Pasta

Egg Salad

Fresh Fruit

Oriental Pasta

Potato Salad

Tomato Pesto Pasta

Tuna Salad

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Platters

Charred Beef Tenderloin Display

\$200 (serves 20-25)

Marinated and seared to medium rare, thinly sliced and served with horseradish sauce and roasted onion relish with assorted dinner rolls

Chilled Grilled Chicken Breast Strips and Grilled Seasonal Vegetables \$90 (serves 25-30)

Marinated with pesto and balsamic vinegar and served with raspberry champagne and a curry dijon sauce

Coriander Crusted Seared Tuna Loin

\$95 PER 2.5 POUNDS

Served rare with cilantro-lime avocado relish

Green Apple & Asparagus Spears \$50 (serves 20-25)

Crisp green apple slices and asparagus spears with a creamy stilton dip

Grilled Vegetable Platter

SMALL \$55 (serves 10-15) · LARGE \$90 (serves 20-25)

Assorted grilled seasonal vegetables served with a garlic pesto aioli

Seasonal Fresh Fruit Display

SMALL \$50 (serves 10-15) · LARGE \$75 (serves 20-25)

Smoked Salmon Platter \$75 (serves 10-15)

One pound of smoked salmon beautifully garnished on a tray with cream cheese, capers, red onions, boiled eggs, lemons and cocktail pumpnickel

Party Platter \$95 (serves 15)

An assortment of sliced meats and cheeses with condiments and assorted breads

Homemade Dips

Artichoke & Feta \$9⁹⁹ PER POUND

Artichoke hearts, feta cheese, garlic, lemon and cream cheese

Crabmeat and Brie Fondue \$21⁹⁹ PER POUND

(36 HOUR NOTICE NEEDED)

Eggplant Caviar \$10⁹⁹ PER POUND

Roasted eggplant pureed with diced red onions, tomatoes, herbs, balsamic vinegar and olive oil

Hot Spinach and Artichoke \$10⁹⁹ PER POUND

Spinach, artichoke hearts, gruyere and asiago cheese

Hummus \$7⁹⁹ PER POUND

Smoked Salmon & Dill \$12⁹⁹ PER POUND

Smoked salmon, red onions, capers, dill and cream cheese

Spicy Shrimp \$12⁹⁹ PER POUND

Cajun spiced shrimp, sweet peppers and cream cheese

Spinach \$7⁹⁹ PER POUND

Spinach, water chestnuts, vegetables and spices

Dip Set Up \$16⁹⁹

Carved out Boulé bread or fruit bowl garnished on a tray accompanied by two bags of bagel chips or crackers (dip not included)

Bruschetta

★ White Bean Bruschetta \$18.95

Creamy white beans with herbs and crispy pancetta

★ Tomato & Basil Bruschetta \$15.95

Fresh tomatoes and pesto with balsamic vinegar and olive oil

★ Eggplant Caponata Bruschetta \$15.95

Roasted eggplant with tomatoes, capers, Kalamata olives and golden raisins

★ Bruschetta Platter \$65 (serves 25-30)

A combination of all three bruschetta toppings with three bread bowls for easy service and a large bag of toasted crostinis

Fromage & Charcuterie

Brie en Croute \$60⁹⁹ (serves 15-20)

2.2 pound wheel of brie wrapped in puff pastry and baked until golden brown. Best served at room temperature.

Sweet - filled with apricot preserves and pecans or creamy praline and pecans

Savory - filled with roasted garlic and wild mushrooms

Layered Brie Provençal

HALF \$25 (serves 10-15) · WHOLE \$49 (serves 20-25)

Brie layered with sun dried tomatoes, roasted garlic, fresh basil and Kalamata olives with crackers

Imported Cheese Tray

SMALL \$50 (serves 10-15) · LARGE \$72 (serves 20-25)

A unique selection of imported cheeses garnished with seasonal fruit and crackers

Paté & Cheese Tray \$85 (SERVES 20-25)

Generous portion of 2 patés and 2 imported cheeses, garnished with fresh fruit, cornichons and crackers

Desserts

Brownies and Assorted Cookies

\$20⁹⁹ PER DOZEN

Chocolate Dipped Strawberries

\$30 PER 25

Petite Pastries

\$30 PER 25

Assorted mini cheesecakes and brownies

Custom Desserts and French Pastries

(48 HOUR NOTICE NEEDED)

available upon request

Special Occasion Cake

(48 HOUR NOTICE NEEDED)

made to order

★ New item