



MARTINIQUE

NEW YORK ON BROADWAY



CATERING
menu

Reception Menu

Martinique Cocktail Reception

Reception with Wine & Beer Bar
One Hour / Two Hours

Reception with Open Bar
One Hour / Two Hour

Passed Hors D'oeuvres Selection

(choice of 4)

sliced steak on garlic bruschetta
Maryland crab cake with spicy remoulade
spinach and cheese spanakopita
shrimp cocktails Shooters
Mexican fajita rolls
capresse kabobs
smoked salmon crostini
quiche squares
seared sea scallop wrapped in bacon
stuffed mushrooms
vegetable spring rolls with sweet chili sauce
beef empanada with salsa verde

frank en croûte with dijon mustard
mixed fresh fruit kebabs
prosciutto wrapped melon
mozzarella sticks with marinara
crispy chicken fingers with honey mustard dip
mini Italian meatballs
mini pulled pork sliders with barbeque
pork pot sticker with soy sauce
individual crudités cup with buttermilk-herb dip
bell pepper hummus on a toasted pita fingers
spiced chicken wings with blue cheese dip
coconut shrimp with mango sauce

Artisanal Market Cheeses and Charcuterie Board

assorted Mediterranean olives
whole-grain mustard
assorted pickled vegetables
honey, chutneys, and fig jam
dried cranberries, figs, and apricots
fresh seedless grapes and sliced apples
roasted, plain, and candied nuts
flatbreads, toasted pita fingers, assorted crackers

Pasta Station

(choice of 1)

rigatoni bolognese • signature mac and cheese • penne pasta with alfredo sauce and chopped ham
penne pasta with fresh mozzarella, basil, and tomato • pasta primavera



MARTINIQUE
NEW YORK ON BROADWAY

Reception requires minimum of 30 guests

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 8.875% state tax, 15% service charge and 9% administration fee. Service charge and administration fee also subject to 8.875% state tax)

Reception Menu

Host Bar Packages

Bar Station

Rolling bar will be placed either inside the Reception room or outside in the Foyer. Bartender service is required.

Beer and Wine Package

Red and White Wine
International and Local Beers
Non-Alcoholic Drinks
Bowl of Baked Potato Chips and Nuts

Champagne Package

Extra Dry Prosecco
Brut Champagne & Rose Champagne
Non-Alcoholic Drinks
Bowl of Baked Potato Chips and Nuts

Deluxe Package

Deluxe Brands
Red and White Wine
International and Local Beers
Non-Alcoholic Drinks
Bowl of Baked Potato Chips and Nuts

Premium Package

Premium Brands
Red and White Wine
International and Local Beers
Non-Alcoholic Drinks
Bowl of Baked Potato Chips and Nuts

Service Fee for Host Bar Packages

Bartender Fee

(One Bartender per 50 guests/ 2 hrs. max duration)

Deluxe Brands

Vodka - Smirnoff, Gin - Tanqueray, Tequila - Sauza Blanco, Rum - Bacardi, Scotch - Dewars,
Bourbon - Jim Beam, Cognac - Hennessy VS

Premium Brands

Vodka - Ketel One, Gin - Bombay Sapphire, Tequila - Patron Silver, Rum - Captain Morgan,
Scotch - John Walker Black, Bourbon - Maker's Mark, Cognac - Remy Martin VSOP

Cordials

Sambuca, Grand Marnier, Amaretto, Bailey's Irish Cream, Kahlua

Domestic Beers

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Sam Adams Lager

Imported

Corona, Heineken, Amstel Light, Stella Artois, Peroni, Blue Moon



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Cash Bar Package

There is minimum of \$1,000 in sales per bar (alcoholic beverage sales) based on two hours duration.
In the event the minimum is not met, the difference will be charge to company.

****Deposit of \$1,000 to be prepaid in advance****

Bartender and Cashier service is required.

Guests pays on their own

Wine

Glass of our House Red Wine or White Wine

Beer

Glass of International or Local Beer

Champagne

Glass of Extra Dry Prosecco, Brunt Champagne, or Rose Champagne

Cocktails

Cocktail with our Deluxe Brands

Premium Cocktails

Cocktail with our Premium Brands

Non- Alcoholic Beverage

Soft Drink, Sparkling Water, or Bottle Water

****Service Fee for Cash Bar Packages****

Bartender Fee

(One Bartender per 50 guests/ 2 hrs. max duration)

Cashier Fee

(One Cashier per 50 guests/ 2 hrs. max duration)



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