



MARTINIQUE

NEW YORK ON BROADWAY



CATERING  
menu

# Dinner

## Herald Square Buffet

### *Salad*

*(choice of 2)*

**house salad** (mixed greens, tomato, cucumber, carrots with fine herb vinaigrette)

**baby beet salad** (field greens, goat cheese and vinaigrette)

**capresse salad** (mixed greens, fresh mozzarella, heirloom tomato, basil with balsamic vinaigrette)

**spinach salad** (baby spinach, green apple, roasted candy cane beets, goat cheese with citrus vinaigrette)

### *Hot Chaffing Dishes*

*(choice of 2)*

Atlantic salmon in lemon-caper sauce

teriyaki glazed grilled Atlantic salmon

chicken francese

herb roasted chicken breast sliced with au jus

chicken parmigiana

pan seared lemon sole in capers

marinated skirt steak

boneless short ribs

### *Pasta*

*(choice of 2)*

rigatoni bolognese • signature mac and cheese • penne pasta with alfredo sauce and chopped ham

penne pasta with fresh mozzarella, basil, and tomato • pasta primavera

### *Vegetables and Grains*

*(choice of 2)*

string bean almandine • steamed broccoli and cauliflower • sautéed mushrooms

glazed carrots roasted • roasted carrots & parsnips with shallot & herb butter

garlic mashed potatoes • red roasted potatoes • vegetable wild rice • rice pilaf

Dinner Rolls with Butter

### *Desserts*

homemade pecan tartlets • individual chocolate mousse with whipped cream

individual crème brule • Junior's cheesecake • double fudge brownies

sliced seasonal fruits and berries

freshly brewed iced tea

assorted individual juices

assorted soft drinks, bottled water (flat and sparkling)

freshly brewed regular coffee, regular and herbal teas



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Dinner has a maximum duration of 2hrs with a 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.

# Dinner

## *\*Alcohol Beverage Options during Dinner\**

### Host Bar Packages

**Bar Station:** Rolling bar can be placed either inside Dinner 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 Brand  
Red and White Wine  
International and Local Beers  
Non-Alcoholic Drinks  
Bowl of Baked Potato Chips and Nuts

#### **Premium Package**

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

### **\*\*Service Fee for Bar Packages\*\***

#### **Bartender Fee**

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



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## *\*Alcohol Beverage Options during Dinner\**

### Table Service Packages (Minimum of 30 guests)

**Table Service:** (1) Bartender is required per (2) round tables.

#### **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

### **\*\*Service Fee for Table Service \*\***

#### **Bartender Fee**

(One Bartender per 2 Round Tables / 2 hrs. max duration)

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#### **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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