



MARTINIQUE

NEW YORK ON BROADWAY



CATERING menu

Lunch Menu

Box Lunch

ham & gouda box

honey glazed ham, gouda cheese, sliced roasted peppers on a baguette

turkey & swiss box

turkey breast, swiss cheese, red leaf lettuce, Dijon on cranberry walnut bread

grilled chicken box

marinated grilled chicken, fresh mozzarella, smoked bacon on ciabatta

roast beef & cheddar box

roast beef, sharp cheddar, horseradish aioli on a baguette

vegetarian box

portobello mushroom with mozzarella, charred onions, roasted peppers on ciabatta

vegan box

roasted hummus, balsamic glazed pears, arugula on pita

included in above:

whole fresh fruit, individual chocolate chip cookie, kettle chips
country potato salad, creamy cole slaw

beverage station

assorted soft drinks, bottled water (flat and sparkling)



MARTINIQUE

NEW YORK ON BROADWAY

Lunch 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.

Lunch Menu

Sandwich Lunch

Salad

(choice of 1)

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

baby beet salad (field greens, goat cheese, & vinaigrette)

platter of assorted sandwiches:

ham & gouda

honey glazed ham, gouda cheese, sliced roasted red peppers on a baguette

turkey & swiss

turkey breast, swiss cheese, red leaf lettuce, dijon on cranberry walnut bread

grilled chicken

marinated grilled chicken, fresh mozzarella, smoked bacon on ciabatta

roast beef & cheddar

roast beef, sharp cheddar, horseradish aioli on a baguette

vegetarian

portobello mushroom with mozzarella, charred onions, roasted peppers on ciabatta

Desserts

assortment of homemade cookies, double fudge brownies

individual crème brule, individual chocolate mousse with whipped cream

chocolate covered graham cookies, Junior's cheesecake

sliced seasonal fruits and berries

served with:

country potato salad, creamy cole slaw, and kettle chips

assorted soft drinks, bottled water (flat and sparkling)

freshly brewed regular coffee, regular and herbal teas



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Lunch Menu

Wraps Lunch

Salad

(choice of 1)

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

baby beet salad (with field greens, goat cheese & vinaigrette)

platter of assorted wraps:

turkey & spinach

turkey breast, spinach, roasted red peppers, sliced tomato

mozzarella & tomato

fresh mozzarella, sliced tomato, roasted peppers, basil leaves

roast beef & gouda cheese

roast beef, gouda cheese, field greens, sliced tomato

tuna wrap

white albacore tuna, celery, apples, field greens

vegan Mexican

creamy avocado dressing, bell pepper, corn, cilantro, black beans, jalapeno

Desserts

assortment of homemade cookies, double fudge brownies

individual crème brule, individual chocolate mousse with whipped cream

chocolate covered graham cookies, Junior's cheesecake

sliced seasonal fruits and berries

served with:

country potato salad, creamy cole slaw, and kettle chips

assorted soft drinks, bottled water (flat and sparkling)

freshly brewed regular coffee, regular and herbal teas



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Lunch Menu

New York Deli

Salad

(choice of 1)

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

baby beet salad (with field greens, goat cheese & 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)

Trays & Platters

fresh turkey breast, sliced grilled chicken, black forest ham, roast beef, Italian salami

American, swiss, pepper jack, cheddar cheese

whole wheat, white, rye, baguette

sliced tomato, sliced cucumber

tuna salad, tri-color pasta salad

country potato salad, creamy cole slaw

kosher dill pickles, marinated olives

deli mustard, mayonnaise, ketchup

kettle chips

Desserts

homemade apple pies, individual chocolate mousse with whipped cream

individual crème brûlée, 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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Lunch Menu

Luncheon Buffet Menu

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

pork loin with sauerkraut and apples

braised 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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