



MARTINIQUE

NEW YORK ON BROADWAY



CATERING
menu

Brunch

Brunch Buffet

Classic Breakfast Selections

country fresh scrambled eggs and chives
fried eggs
mini cheese omelets
country sausage
applewood cured bacon
cinnamon French toast with Vermont maple syrup
smoked salmon with capers
assorted French pastry
 mini croissants (butter, chocolate, and almond)
 mini muffins (blueberry, banana, and lemon poppy)
 mini danish (cheese, blueberry, cherry)
 mini almond pain au chocolate and mini pain au raisin
assorted bagels (plain, garlic, sesame, everything, and multigrain)
plain, smoked salmon, chive & onion, and garden vegetable cream cheese

Savory Selections

house salad
capresse salad
Greek salad with dolmas
charcuterie and aged cheeses
penne a la vodka sauce
chicken franchise
teriyaki glazed grilled
Atlantic salmon
chicken parmigiana

roasted and sautéed garden vegetables
artisan bread variety
roasted potatoes
rice pilaf

orange, cranberry, and apple juice
freshly brewed regular coffee
regular and herbal tea



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Brunch 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.