

MARTINIQUE

Holiday Menu





MAJESTIC HOLIDAY MENU

STARTING AT \$175 PER PERSON
THREE HOUR - THE ESSENTIALS, OPEN BAR
4 PASSED SMALL BITES
DINNER STATION

PASSED SMALL BITES/ 1 HOUR

CHILLED/ ROOM TEMPERATURE

Deviled Eggs *caviar*
Shrimp Cocktail *classic cocktail sauce*
Oyster Shooters *tequila sangrita*
Tuna Tartare, *avocado, chipotle, sweet soy, tapioca crisps*
Lobster Roll *mayo, celery, Martin's potato roll***
Individual crudités *buttermilk-herb dip*
Mozzarella-Heirloom Tomato Caprese
Prosciutto Wrapped Local Melon
Smoked Salmon Crostini *caviar, crème fraiche***
Baby Beets *buratta, nectarines*
Crab & Avocado Toast, *pepitas, fresno chilies, radish, lime***
Grilled Shrimp *tropical fruit mojo*
Bacon Wrapped Dates *blue cheese, almonds*
Heirloom Tomato & Watermelon *ginger, basil*
Avocado Toast *radish, cucumber, serrano chilies*
Ricotta on Toast *truffle honey, black pepper, sea salt*

WARM/ HOT

Pig's in a blanket *Gulden's mustard*
Mozzarella Sticks, *marinara*
Classic Margherita Pizza
Pepperoni Pizza
Sliders *Cheese & Bacon*
Fried or Grilled Chicken Sliders *ranch dressing*
French Fries *parmesan, herbs*
Buffalo Chicken Wings *blue cheese dip*
Chicken Tenders *honey mustard*
Lobster Bisque Shooters
Fish & Chips *tartar sauce*
Twice Baked Potatoes *cheddar, bacon, chive sour cream*
Filet Mignon Crostini *creamed spinach*
Maryland Crab Cake *remoulade***
Peconic Snails with Herb Garlic Butter on toast**
Grilled Flank Steak on Toast *fig-onion jam, goat cheese, piquillo peppers*
Truffle Potato Croquette *parmesan fondue*
Crispy Saffron Paella Arancini *shrimp, calamari, chorizo & chicken, aioli*
Potato Leek Pierogies *chive sour cream*
Quiche Lorraine *bacon, gruyere cheese*
Portuguese Style Baked Clams
Lobster Tempura, sweet & spicy mayonnaise
Falafel, *chickpea hummus*
Spinach & Cheese Spanakopita *tzatziki*
Crispy Arancini *peas, mozzarella & parmesan, marinara*
Vegetable spring rolls with sweet chili sauce
Cheese empanada with salsa verde
Mozzarella en Carozza *marinara*
Stuffed Mushrooms Oreganata *bread crumbs, white wine, garlic, parmesan*
Pork or Vegetable pot stickers *ginger soy*
Cauliflower, golden raisin & hummus flatbread
Spinach Artichoke & parmesan flatbread
Local Butternut Squash *pecorino, hazelnuts, honey & Calabrian chili*
Cheese Quesadilla *guacamole, pico de gallo*
Chicken Quesadilla *guacamole, pico de gallo*
Spanish Chorizo Skewers *manchego, arbequina olives*
Sicilian Style Meatballs *pine nuts, golden raisins, spicy tomato sauce*

** ADDITIONAL COST ITEMS

SEAFOOD RAW BAR STATION**

Oysters on the Half Shell
Jumbo Shrimp Cocktail
Clams on the Half Shell
Cold Cracked Lobster or King Crab
Selection of Local Fish Crudo

ARTISANAL CHEESE & CHARCUTERIE STATION**

Assorted Mediterranean olives; Mostarda, Assorted pickled vegetables; Honey, chutneys, and fig jam; dried cranberries, figs, and apricots; Roasted, Plain, and candied nuts; Assorted Breads & Flats

PASTA STATION (CHOICE OF TWO)

Penne Arrabbiata tomato sauce, basil, parsley & chili
Spaghetti Carbonara, peas, guanciale, parmesan
Rigatoni Bolognese with meat sauce
Pasta primavera seasonal vegetables, tomato sauce
Tortellini spinach, ricotta, marinara
Orecchiette with broccoli rabe, spicy sausage, garlic & oil
Baked Lasagna eggplant, ricotta, mozzarella, bread crumbs
Penne Pasta Butternut squash, sage and smoked ricotta
Baked Ziti Braised short rib, tomato sauce, ricotta, mozzarella

CARVING STATION (CHOICE OF ONE)

Roast Pork mojo
Filet mignon au poivre, creamed spinach, toast
Flank Steak Chinese stir fry vegetables
Turkey Breast cranberry, stuffing, gravy
*Lamb Rack mint jelly, tzatziki***
Roast Long Island Duck orange sauce, leeks
Roast Chicken sauce naturelle
Salmon gribiche
Whole Fish of the Day
*Prime Rib of Beef Au jus & Sauce Raifort***

VEGETABLE STATION (CHOICE OF TWO)

Seasonal Baby Vegetables assorted dips
Anson Mills Farro Piccolo Seasonal squash, gala apples & herbs
Moroccan Couscous Roasted carrots, fennel & spices
Tricolore Salad with Parmigiano Endive, radicchio, escarole & oranges
Classic Caesar Salad Parmigiano, croutons & garlic-anchovy dressing
Escarole Salad Sunchoke, toasted almonds & pecorino cheese
Roasted Root Vegetables Fall spices
Classic Mashed Potatoes Butter & cream
Roasted Sweet Potatoes Calabrian chili, sea salt & olive oil
Roasted Brussels Sprouts Mustard seeds, bacon & maple syrup
Curry cauliflower Golden raisins, marcona almonds & capers
Charred Broccoli Olive oil, Lemon & sea salt
Roasted Carrots Caraway seeds, honey & orange

DESSERT (CHOICE OF ONE)

Assorted Pies from the Bakery Apple, pecan & pumpkin
Mini Crème Brulee Pumpkin, eggnog, vanilla
Brownies Double fudge
Cookies Chocolate chip, snicker doodle, oatmeal-raisin
Cheesecake Classic, Pumpkin, Chocolate

Holiday Event has a maximum duration of Four Hours with a minimum of 40 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, which shall be automatically added. Service charge and administration fee also subject to 8.875% state tax. Please note that the administrative fee does not represent a tip or gratuity for wait staff employee, bartenders, or other service employees. Service charge and Administration fee is taxable under applicable law.



GRAND MARTINIQUE HOLIDAY MENU

STARTING AT \$195 PER PERSON
FOUR HOUR - THE ESSENTIALS, OPEN BAR
6 PASSED SMALL BITES
DINNER STATION

PASSED SMALL BITES/ 1 HOUR

CHILLED/ ROOM TEMPERATURE

Deviled Eggs *caviar*
Shrimp Cocktail *classic cocktail sauce*
Oyster Shooters *tequila sangrita*
Tuna Tartare, *avocado, chipotle, sweet soy, tapioca crisps*
Lobster Roll *mayo, celery, Martin's potato roll***
Individual crudités *buttermilk-herb dip*
Mozzarella-Heirloom Tomato Caprese
Prosciutto Wrapped Local Melon
Smoked Salmon Crostini *caviar, crème fraiche***
Baby Beets *buratta, nectarines*
Crab & Avocado Toast, *pepitas, fresno chilies, radish, lime***
Grilled Shrimp *tropical fruit mojo*
Bacon Wrapped Dates *blue cheese, almonds*
Heirloom Tomato & Watermelon *ginger, basil*
Avocado Toast *radish, cucumber, serrano chilies*
Ricotta on Toast *truffle honey, black pepper, sea salt*

WARM/ HOT

Pig's in a blanket *Gulden's mustard*
Mozzarella Sticks, *marinara*
Classic Margherita Pizza
Pepperoni Pizza
Sliders *Cheese & Bacon*
Fried or Grilled Chicken Sliders *ranch dressing*
French Fries *parmesan, herbs*
Buffalo Chicken Wings *blue cheese dip*
Chicken Tenders *honey mustard*
Lobster Bisque Shooters
Fish & Chips *tartar sauce*
Twice Baked Potatoes *cheddar, bacon, chive sour cream*
Filet Mignon Crostini *creamed spinach*
Maryland Crab Cake *remoulade***
Peconic Snails with Herb Garlic Butter on toast**
Grilled Flank Steak on Toast *fig-onion jam, goat cheese, piquillo peppers*
Truffle Potato Croquette *parmesan fondue*
Crispy Saffron Paella Arancini *shrimp, calamari, chorizo & chicken, aioli*
Potato Leek Pierogies *chive sour cream*
Quiche Lorraine *bacon, gruyere cheese*
Portuguese Style Baked Clams
Lobster Tempura, *sweet & spicy mayonnaise*
Falafel, *chickpea hummus*
Spinach & Cheese Spanakopita *tzatsiki*
Crispy Arancini *peas, mozzarella & parmesan, marinara*
Vegetable spring rolls with sweet chili sauce
Cheese empanada with salsa verde
Mozzarella en Carozza *marinara*
Stuffed Mushrooms *Oreganata bread crumbs, white wine, garlic, parmesan*
Pork or Vegetable pot stickers *ginger soy*
Cauliflower, golden raisin & hummus flatbread
Spinach Artichoke & parmesan flatbread
Local Butternut Squash *pecorino, hazelnuts, honey & Calabrian chili*
Cheese Quesadilla *guacamole, pico de gallo*
Chicken Quesadilla *guacamole, pico de gallo*
Spanish Chorizo Skewers *manchego, arbequina olives*
Sicilian Style Meatballs *pine nuts, golden raisins, spicy tomato sauce*

** ADDITIONAL COST ITEMS

Holiday Event has a maximum duration of Four Hours with a minimum of 40 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, which shall be automatically added. Service charge and administration fee also subject to 8.875% state tax. Please note that the administrative fee does not represent a tip or gratuity for wait staff employee, bartenders, or other service employees. Service charge and Administration fee is taxable under applicable law.

SEAFOOD RAW BAR STATION**

Oysters on the Half Shell
Jumbo Shrimp Cocktail
Clams on the Half Shell
Cold Cracked Lobster or King Crab
Selection of Local Fish Crudo

ARTISANAL CHEESE & CHARCUTERIE STATION**

Assorted Mediterranean olives; Mostarda, Assorted pickled vegetables; Honey, chutneys, and fig jam; dried cranberries, figs, and apricots; Roasted, Plain, and candied nuts; Assorted Breads & Flats

PASTA STATION (CHOICE OF TWO)

Penne Arrabbiata tomato sauce, basil, parsley & chili
Spaghetti Carbonara, peas, guanciale, parmesan
Rigatoni Bolognese with meat sauce
Pasta primavera seasonal vegetables, tomato sauce
Tortellini spinach, ricotta, marinara
Orecchiette with broccoli rabe, spicy sausage, garlic & oil
Baked Lasagna eggplant, ricotta, mozzarella, bread crumbs
Penne Pasta Butternut squash, sage and smoked ricotta
Baked Ziti Braised short rib, tomato sauce, ricotta, mozzarella

CARVING STATION (CHOICE OF TWO)

Roast Pork mojo
Filet mignon au poivre, creamed spinach, toast
Flank Steak Chinese stir fry vegetables
Turkey Breast cranberry, stuffing, gravy
*Lamb Rack mint jelly, tzatziki***
Roast Long Island Duck orange sauce, leeks
Roast Chicken sauce naturale
Salmon gribiche
Whole Fish of the Day
*Prime Rib of Beef Au jus & Sauce Raifort***

VEGETABLE STATION (CHOICE OF TWO)

Seasonal Baby Vegetables assorted dips
Anson Mills Farro Piccolo Seasonal squash, gala apples & herbs
Moroccan Couscous Roasted carrots, fennel & spices
Tricolore Salad with Parmigiano Endive, radicchio, escarole & oranges
Classic Caesar Salad Parmigiano, croutons & garlic-anchovy dressing
Escarole Salad Sunchokes, toasted almonds & pecorino cheese
Roasted Root Vegetables Fall spices
Classic Mashed Potatoes Butter & cream
Roasted Sweet Potatoes Calabrian chili, sea salt & olive oil
Roasted Brussels Sprouts Mustard seeds, bacon & maple syrup
Curry cauliflower Golden raisins, marcona almonds & capers
Charred Broccoli Olive oil, Lemon & sea salt
Roasted Carrots Caraway seeds, honey & orange

DESSERT (CHOICE OF TWO)

Assorted Pies from the Bakery Apple, pecan & pumpkin
Mini Crème Brulee Pumpkin, eggnog, vanilla
Brownies Double fudge
Cookies Chocolate chip, snicker doodle, oatmeal-raisin
Cheesecake Classic, Pumpkin, Chocolate