



# **DRINKS OPTIONS**

DRINK OPTION ONE
Full open bar
All beer, wine, liquor & classic cocktails
\$35 per hour per person

DRINK OPTION TWO
All beer, wine & house liquor
\$30 per hour per person

DRINK OPTION THREE
All beer & wine
\$25 per hour per person

MINIMUM OF 2 HOURS

Please note: shots and super premium drinks are not included in the drink packages

### **FOOD OPTIONS**

Choose from our Party Platter Section below:

standard combo platter \$90 veggie dumplings, sliders, wings, chicken skewers, cheese steak spring rolls

premium combo platter \$130 steak skewers, chicken sliders, shrimp skewers, calamari, beef sliders

> grilled strip steak skewers \$145 horseradish cream sauce gf

grilled chicken satay \$100 5 spice rub, w/ light spicy peanut butter dipping sauce gf

thai shrimp skewers \$140 sweet ginger teriyaki sauce & thai sweet chili sauce gf

cheese steak spring rolls \$95 chimichuri aioli & spicy bbq dipping sauce

crispy nashville hot wings \$85 blue cheese dipping sauce

wagyu beef sliders \$150 lettuce, tomato, pickles, smoked cheddar, smoked bacon, broiche bun

fried chicken sliders \$110 lettuce, tomato, chipotle aioli, brioche bun

mango hot honey popcorn chicken \$85 ranch dipping sauce

grilled vegetable skewers \$60 sweet ginger teriyaki sauce, thai sweet chili sauce gf & v

crispy veggie dumplings \$60 gf & v

#### PIZZAS

diavola spicy soppressata \$65 fresh basil, hot honey

margarita \$60 fresh basil, shredded palm cheese

unique \$65 sausage ,carmelized onions, balsamic glaze mozzarella & provola, fresh basil, fine herbs and oil

All prices are subject to tax 8.875% and gratuity of 20% and a room fee may apply



## **APPETIZERS**

## CHESSE STEAK SPRING ROLLS

served with bbq aioli

## MARTIN'S CAESAR

daikon radish, watermelon, crutons, romain hearts, caesar dressing, parmesan cheese

## FRIED CALAMARI

hondashi, orange zest, dried chilies

## MAINS

#### **BONELESS HALF BRICK CHICKEN**

half chicken, kale, asparagus, potatoes, mushroom sauce

#### **BRANZINO**

orange beurre blanc, pepita brittle, sweet potatoes, brown butter cauliflower

## **STEAK FRITES**

hanger steak, buttery chimichurri sauce, fries

#### ORIGINAL BURGER

wagyu blend, lettuce, tomato, onion, pickle sos ketchup, mayo

## **DESSERT**

NY CHEESE CAKE

TRIPLE CHOCOLATE MOUSSE

# **BUFFET**

\$35 per person

## MAIN CURSES

choose 3 options from the list below

#### MEAT / POULTRY

Stuffed chicken breast with prosciutto, spinach, mozzarella cheese and wild mushroom sauce

Beef stew peppers, steak

Smoked pork shoulder

Baked chicken

Mac and cheese with bacon truffle oil and fresh tomatoes
Italian sweet sausage with peppers and onions
Meatballs with marinara sauce and melted fresh mozzarella

#### **PASTA**

Choose one pasta: penne, linguine, fettuccini fussily

Choose one: ala vodka, spicy marinara, white wine and vegetables primavera

Choose one: meatball, shrimp, chicken, Italian sweet sausage

#### FISH

Baked salmon
Stuffed flounder with crab meat

SIDES choose 2

Roasted vegetables ( carrots, broccoli, cauliflower, string beans)

Saffron rice pilaf

Mashed potatoes with roasted garlic

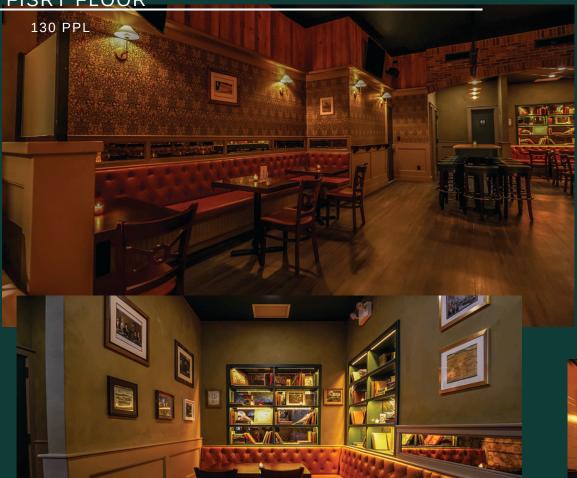
Salda bowl

# **DESSERT STATION +10**

Cheese cake
Donut lollipops
Chocolate brownie

tax & gratuity not included

# FISRT FLOOR





The room can be configured to accommodate various types of events, such as corporate meetings, family gatherings, wedding receptions, or birthday parties.

Room Amenities: AV & Microphone Private Bathroom (Private Booking) Semi Private Event Space Custom Menu

SECOND FLOOR

85 PPL



London & Martin Co. 6 stone st. 10004