

24.95 PER PERSON

### Starter

HOUSE V  
heritage greens with citrus vinaigrette, dried apricots, candied walnuts and sliced brie

### Entree – Your Choice Of

SALMON FILLET GF  
pan seared 5 oz. north atlantic salmon fillet topped with a chilled tomato, cucumber & dill salad served with mashed potatoes, grilled asparagus and chili oil drizzle

TUSCAN GRILLED PORK CHOPS  
this version called "arista" translates to "the best", marinated in fresh rosemary, thyme, and garlic, with a mustard, fig and balsamic reduction sauce, whipped potatoes, vegetable medley

CHICKEN PICATTA  
seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with blistered tomatoes

RAVIOLI V  
cheese filled ravioli with your choice of our house made tomato sauce or a pesto cream sauce and topped with sun dried tomatoes, parmesan, and parsley

### Dessert

CHOCOLATE MOUSSE  
whipped cream and ganache

DIETARY RESTRICTIONS AND REQUIRMENTS  
ARE GRACIOUSLY ACCOMMODATED BY  
MARTELL'S CULINARY PROFESSIONALS

*Eat Well.  
Laugh Often.  
Live Long.*



28.95 PER PERSON

### Starter

HOUSE V  
heritage greens with citrus vinaigrette, dried apricots, candied walnuts and sliced brie

### Entree – Your Choice Of

SALMON FILLET GF  
pan seared 7 oz. north atlantic salmon fillet topped with a chilled tomato, cucumber & dill salad served with mashed potatoes, grilled asparagus and chili oil drizzle

CHICKEN PICATTA  
seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with blistered tomatoes

PRIME RIB GF  
10 oz. house-cut slow roasted prime rib with au jus, mashed potatoes and grilled asparagus

RAVIOLI V  
cheese filled ravioli with your choice of our house-made tomato sauce or a pesto cream sauce and topped with sun dried tomatoes, parmesan, and parsley

### Dessert

CHOCOLATE MOUSSE  
whipped cream and ganache

Ask your server about menu items that are cooked to order or served raw. Any dietary restrictions & concerns are generously accommodated. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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NEW YORK STRIP  
pan-seared new strip steak topped with chef's butter, served with mashed potatoes and sautéed garlic green beans

### Dessert – Your Choice Of

CHOCOLATE MOUSSE  
whipped cream and ganache

HOUSE CHEESCAKE

35.95 PER PERSON

3501 Greenleaf Blvd.  
269.375.2105  
martellsparkviewhills.com

## Appetizers

MARTELL'S BRUSCHETTA 14 / DOZEN  
toasted flatbread with garlic-tomato tapenade and  
whipped goat's cheese and chive oil V

SHRIMP COCKTAIL 30 / DOZEN  
six poached tail-on shrimp with cocktail  
sauce and lemon wedges GF

COCONUT SHRIMP 34 / DOZEN  
martell's famous flash-fried coconut shrimp,  
served with orange-horseradish marmalade

CHICKEN TENDERS 24 / DOZEN  
whole breaded tenders with honey mustard

MINI CRAB CAKES 34 / DOZEN  
seared super lump crab cakes with mixed  
greens, pickled vegetables and spiced aioli

BBQ MEATBALLS 16 / DOZEN  
beef and pork meatballs with sweet barbeque sauce

SMOKED SALMON 32 / DOZEN  
cold smoke atlantic salmon with creme fraiche  
and chive on toasted crostini

## Platters

STUFFED BAKED BRIE 60  
a complete wheel of brie stuffed with dried fruit and  
candied nuts, wrapped in puff pasrtyand baked golden  
brown, served with crackers

CHEESE & FRUIT TRAY 60  
a presentation o fimported and domestic  
cheese, seasonal fruits and berries

ROASTED STRIPLIN 60  
grilled and roasted beef striploin, manhattan style,  
sliced and served with greens, pickled red inions, and  
balsamic reduction

ARTICHOKE DIP 55  
soinach and artichokle dip served warm with  
grilled seasoned flatbread

SEASONAL VEGGIES 55  
assortment of sesaonal vegetables with sauces;  
prepared roasted, grilled , raw and marinated

CUSTOM MARKETPLACE  
discuss your ideas with our culinarians for a memorable  
gathering! we are pleased to assist you with any special  
menu requests.

*Warm Up Next To  
One Our Fireplaces!*

MARTELL'S IS THE PERFECT  
LOCATION FOR YOUR NEXT  
GROUP EVENT OR GATHERING!

PRIVATE & SEMI PRIVATE DINING

WE CUSTOMIZE TO YOUR PARTY SIZE

## Capacities

PRIVATE DINING ROOM  
SEATS UP TO 60

SEMI PRIVATE WINGS (2)  
SEATS UP TO 30 PER WING

SEMI-PRIVATE FIREPLACE SECTION  
BAR AREA | SEATS UP TO 20



*Eat Well. Laugh Often.  
Live Long.*

*Martell's*  
*Eat well. Laugh often. Live long.*

*Private Party Menu*  
**DINNER**



*Located on Willow Lake in Parkview Hills!*

3501 Greenleaf Blvd. | Kalamazoo, MI | 49008  
269.375.2105 | martellsparkviewhills.com