
Martell's
Eat well. Laugh often. Live long.
LARGE PARTY MENUS







CAPACITIES

PRIVATE DINING ROOM
Seats up to 60 guests

TWO DIFFERENT SEMI-PRIVATE DINING WINGS
Seats up to 30 guests per wing

SEMI-PRIVATE FIREPLACE SECTION & BAR AREA
Seats up to 20 guests



SHAREABLES & SHARING PLATTERS

PLATTERS

Martell's Bruschetta · 24
fresh diced tomatoes tossed olive oil & balsamic vinegar marinade with fresh basil & garlic served with toasted crostinis [vg]

Crudités · 75
assortment of seasonal raw vegetables served with ranch [vg]

Charcuterie Display · 95
assortment of domestic & imported meats & cheeses; served with dried fruits, nuts, spreads & crackers

Roasted Striploin · 85
grill seared & slow roasted striploin, chilled & thin sliced served with house rolls & horseradish sauce

Sherry Onion Dip · 60
caramelized onion & cream cheese dip served with breads & crackers [vg]

Baked Brie · 60
half wheel of brie wrapped in puff pastry & baked golden brown, seasonal accoutrements, served with crackers [vg]

Antipasto Vegetables · 85
assortment of marinated & grilled or roasted vegetables served chilled with crackers [vg]

[v] vegan - [vg] vegetarian – [gf] gluten free - [df] dairy free
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 3% service fee is applied to all guest checks to help offset rising operating costs. This fee is not a tip or gratuity.



SHAREABLES & SHARING PLATTERS

SHAREABLES

Three Cheese Stuffed Mushrooms · 36 dozen
marinated & roasted cremini mushroom caps with goat, parmesan & cream cheese filling topped with garlic bread crumbs

Coconut Shrimp · 45 dozen
Martell's famous flash-fried coconut shrimp served with orange-horseradish marmalade

Shrimp Cocktail · 45 dozen
jumbo tail-on, poached in a blend of spices & veggies served with house-made cocktail sauce

Tuscan Chicken Skewers · 24 dozen
tuscan herb marinated chicken skewers topped with zesty marinara

Smoked Salmon Spread · 46
tender smoked salmon, dill, capers, red onion, cream cheese, crostinis, lemon

Italian Meatballs · 18 dozen
beef & pork meatballs with house-made red sauce

Mushroom Arancini · 22 dozen
breaded & fried house-made mushroom risotto served with pesto aioli **[vg]**

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PRE-SET PARTY MENU

$18 per Guest · Each guest enjoys their choice of Starter & Main Course

Dessert options available for additional fee · Include soft beverage +$2.50

STARTER

Mushroom Soup
our famous house-made soup **[vg]**

Feature Soup du Jour
rotating house-made soup

MAIN COURSE

House Salad
mixed greens, brie, candied walnuts, dried apricots, citrus vinaigrette

Chicken Salad Sandwich
spring mix, italian chicken salad, house pickles, aioli, bread, served with fries

Garden Salad
mixed greens, cucumber, tomato, onion, ranch dressing

Martell's Grinder
sliced ham, salami, provolone, dijon mustard, banana peppers, lettuce, tomato, onion, ciabatta bun, served with fries

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PRE-SET PARTY MENU

$45 per Guest · Each guest enjoys their choice of Starter, Main Course & Dessert

Includes soft beverage

STARTER

Mushroom Soup
mixed greens, cucumber, tomato, onion, ranch dressing

House Salad
heritage greens with citrus vinaigrette, dried apricot, candied walnut & sliced brie **[vg]**

MAIN COURSE

Salmon Filet
pan-seared 7 oz north atlantic salmon filet, lemon caper butter sauce, mashed potatoes & asparagus **[gf]**

Half Chicken
oven-roasted, chicken jus, mashed potatoes & asparagus

Ravioli
burrata ravioli, roasted garlic & tomato pan sauce, parmesan cheese **[vg]**

Prime Rib
10 slow-roasted prime rib with au jus, mashed potatoes & asparagus

DESSERT

Apple Crisp
whipped cream

Vanilla Ice Cream
salted caramel sauce



PRE-SET PARTY MENU

$38 per Guest · Each guest enjoys their choice of Main Course & Dessert

Includes soft beverage

STARTER

Garden Salad
mixed greens, cucumber, tomato, onion, ranch dressing

MAIN COURSE

Salmon Filet
pan-seared 7 oz north atlantic salmon filet, lemon caper butter sauce, mashed potatoes & asparagus **[gf]**

Black Pepper Chicken
14 oz seared chicken breast, black pepper cream sauce, mashed potatoes & asparagus

Sirloin Steak
pan-seared 8 oz choice sirloin steak, chef's butter, mashed potatoes & asparagus **[gf]**

Pasta Primavera
West Michigan Provisions Pasta, fresh vegetable, lemon herb olive oil sauce

DESSERT

Chocolate Brownie
whipped cream

Vanilla Ice Cream
salted caramel sauce

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PRE-SET PARTY MENU

$22 per Guest · Each guest enjoys their choice of Starter & Main Course

Dessert options available for additional fee · Include soft beverage +$2.50

STARTER

Mushroom Soup
our famous house-made soup **[vg]**

Garden Salad
mixed greens, cucumber, tomato, onion, ranch dressing

MAIN COURSE

Caesar Salad with Chicken
parmesan crisp, romaine lettuce, parmesan, herbed croutons, classic caesar dressing

Martell's Grinder
sliced ham, salami, provolone, dijon mustard, banana peppers, lettuce, tomato, onion, ciabatta bun, served with fries

Iceberg Salad with Chicken
iceberg lettuce, red wine vinaigrette, blue cheese crumbles, bacon, onion, tomatoes

Arugula Salad with Shrimp
arugula, lemon vinaigrette, parmesan cheese, lemon wedge

Grilled Chicken Sandwich
swiss, greens, tomato, onion, toasted brioche bun, served with fries

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PRE-SET PARTY MENU

$26 per Guest · Each guest enjoys their choice of Starter & Main Course

Include soft beverage +$2.50

STARTER

Mushroom Soup
our famous house-made soup **[vg]**

Garden Salad
mixed greens, cucumber, tomato, onion, ranch dressing

MAIN COURSE

Caesar Salad with Chicken
parmesan crisp, romaine lettuce, parmesan, herbed croutons, classic caesar dressing

Bacon Cheddar Burger
grilled steak burger, toasted brioche, cheddar cheese, lettuce, tomato, onion, served with fries

Arugula Salad with Shrimp
arugula, lemon vinaigrette, parmesan cheese, lemon wedge

Salmon Club
grilled salmon filet, ciabatta bun, spiced aioli, bacon, lettuce, tomato, onion, served with fries

Ravioli
burrata ravioli, roasted garlic & tomato pan sauce, parmesan cheese **[vg]**

DESSERT

Chocolate Brownie
whipped cream



PRE-SET PARTY MENU

$31 per Guest · Each guest enjoys their choice of Main Course & Dessert

Includes soft beverage

STARTER

Garden Salad
mixed greens, cucumber, tomato, onion, ranch dressing

MAIN COURSE

Salmon Filet
pan-seared 5 oz north atlantic salmon filet, lemon caper butter sauce, mashed potatoes & asparagus **[gf]**

Black Pepper Chicken
7 oz seared chicken breast, black pepper cream sauce, mashed potatoes & asparagus

Pork Ribeye Steak
8 oz Grilled pork ribeye steak, house red sauce, served over asparagus and mashed potatoes

Pasta Primavera
West Michigan Provisions Pasta, fresh vegetable, lemon herb olive oil sauce

DESSERT

Chocolate Brownie
whipped cream

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