



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

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*Large Party  
**Lunch & Dinner**  
Limited Menus*

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# Dinner Large Party Limited Menu

\$45 per guest

## Starter


choice of one

MUSHROOM SOUP (VG)   
Martell's famous soup

HOUSE SALAD (VG/GF)   
mixed greens, brie, candied walnuts,  
dried apricots, citrus vinaigrette

## Entrée

choice of one

PRIME RIB \* (GF)   
house-cut 10 oz slow roasted prime rib,  
au jus, mashed potatoes, asparagus  
SALMON FILET (GF)  
pan seared 7 oz north atlantic salmon filet,  
apple brandy sauce, asparagus, mashed potatoes

HALF CHICKEN  
oven roasted, marbella sauce,  
asparagus, mashed potatoes

RAVIOLI (VG)  
buratta ravioli, roasted garlic &  
tomato pan sauce, parmesan

## Dessert

choice of one

VANILLA ICE CREAM  
topped with salted caramel sauce

CANNOLI

INCLUDES A SOFT BEVERAGE

 DENOTES "PARKVIEW" CLASSICS IN  
APPRECIATION FOR SOME OF THE  
BEST SELLING ITEMS OVER THE YEARS!

(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\*



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# Dinner Large Party Limited Menu

\$38 per guest

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Starter

GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

Entrée

choice of one

SIRLOIN STEAK (GF)

pan seared 8 oz choice sirloin steak,  
chef's butter, asparagus, mashed potatoes

SALMON FILET (GF)

pan seared 7 oz north atlantic salmon filet,  
apple brandy sauce, asparagus, mashed potatoes

CHICKEN MUSHROOM  
MARSALA (GF)

2 pan seared 7 oz chicken breasts, creamy mushroom  
marsala sauce, asparagus, mashed potatoes

PASTA PRIMAVERA

West Michigan Provisions Pasta, fresh vegetables,  
lemon herb olive oil sauce

Dessert

choice of one

CHOCOLATE BROWNIE

topped with whipped cream

VANILLA ICE CREAM

topped with salted caramel sauce

INCLUDES A SOFT BEVERAGE



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# Warm up next to one of our fireplaces!

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Capacities

PRIVATE & SEMI-PRIVATE DINING  
WE CUSTOMIZE TO YOUR PARTY

PRIVATE DINING ROOM

seats up to 60

TWO (2) DIFFERENT SEMI-PRIVATE WINGS

seats up to 30 per wing

SEMI-PRIVATE FIREPLACE SECTION & BAR AREA

seats up to 20

Custom Marketplace

DISCUSS YOUR IDEAS WITH OUR CULINARIANS! WE ARE  
PLEASED TO ASSIST YOU WITH ANY SPECIAL MENU REQUESTS.

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# Located on Willow Lake in Parkview Hills!

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# Dinner Large Party Limited Menu

\$31 per guest

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## Starter

### GARDEN SALAD

mixed greens, cucumber, tomato, onion, ranch

## Entrée

*choice of one*

### PORK RIBEYE STEAK

grilled 8 oz pork ribeye steak, cherry marbella sauce, asparagus, mashed potatoes

### SALMON FILET (GF)

pan seared 5 oz north atlantic salmon filet, apple brandy sauce, asparagus, mashed potatoes

### CHICKEN MUSHROOM MARSALA (GF)

pan seared 7 oz chicken breast, creamy mushroom marsala sauce, asparagus, mashed potatoes

### PASTA PRIMAVERA

West Michigan Provisions Pasta, fresh vegetables, lemon herb olive oil sauce

## Dessert

### CHOCOLATE BROWNIE

topped with whipped cream

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INCLUDES A SOFT BEVERAGE

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# Lunch Large Party Limited Menu

\$26 per guest

Starter  
*choice of one*

MUSHROOM SOUP (VG)   
Martell's famous soup

GARDEN SALAD  
mixed greens, cucumber, tomato, onion, ranch

Entrée  
*choice of one*

ARUGULA SALAD WITH SHRIMP  
arugula, lemon vinaigrette, parmesan, lemon wedge

BACON CHEDDAR BURGER  
grilled steak burger, toasted brioche bun, cheddar cheese, lettuce, tomato, onion, served with fries

CAESAR SALAD WITH CHICKEN  
parmesan crisp, romaine lettuce, parmesan, herbed croutons, classic caesar dressing

SALMON CLUB  
grilled salmon filet, ciabatta bun, spiced aioli, bacon, lettuce, tomato, onion, served with fries

RAVIOLI (VG)  
buratta ravioli, roasted garlic & tomato pan sauce, parmesan

Dessert  
CHOCOLATE BROWNIE  
topped with whipped cream

INCLUDE A SOFT BEVERAGE +\$2.50



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# Large Party Shareables & Sharing Platters

Shareables

SHRIMP COCKTAIL  
jumbo tail-on, poached in a blend of spices & veggies served with house-made cocktail sauce | 60/dozen

COCONUT SHRIMP   
Martell's famous flash-fried coconut shrimp served with orange-horseradish marmalade | 42/dozen

TUSCAN CHICKEN SKEWERS  
tuscan herb marinated chicken skewers topped with zesty marinara | 24/dozen

THREE CHEESE  
STUFFED MUSHROOMS  
marinated & roasted cremini mushroom caps with goat, parmesan & cream cheese filling topped with garlic bread crumbs | 36/dozen

ITALIAN MEATBALLS  
beef & pork meatballs with house-made red sauce | 18/dozen

MUSHROOM ARANCINI (VG)  
breaded & fried house-made mushroom risotto served with herb & garlic butter sauce | 22/dozen

Platters

MARTELL'S BRUSCHETTA (VG)  
fresh diced tomatoes tossed olive oil & balsamic vinegar marinade with fresh basil, parmesan & garlic served with toasted crostinis | 24

BAKED BRIE (VG)  
half wheel of brie wrapped in puff pastry & baked golden brown served over blueberry compote with spiced pecans & crackers | 60

CHARCUTERIE DISPLAY  
assortment of domestic & imported meats & cheeses; served with dried fruits, nuts, spreads & crackers | 95

ROASTED STRIPLOIN  
grill seared & slow roasted striploin, chilled & thin sliced served with house rolls & horseradish sauce | 85

SHERRY ONION DIP (VG)  
caramelized onion & cream cheese dip served with breads & crackers | 60

CRUDITÉS (VG)  
assortment of seasonal raw vegetables served with ranch & white bean dip | 75

ANTIPASTO VEGETABLES (VG)  
assortment of marinated & grilled or roasted vegetables served chilled with white bean dip & crackers | 85

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# Lunch Large Party Limited Menu

\$18 per guest


Starter  
*choice of one*


MUSHROOM SOUP (VG)   
Martell's famous soup

FEATURE SOUP DU JOUR  
chef's choice

Entrée  
*choice of one*

GARDEN SALAD  
mixed greens, cucumber, tomato, onion, ranch

HOUSE SALAD (VG/GF)   
mixed greens, brie, candied walnuts,  
dried apricots, citrus vinaigrette

GRINDER   
sliced ham, salami, provolone, dijon mustard,  
banana peppers, lettuce, tomato, onion,  
ciabatta bun, served with fries

CHICKEN SALAD SANDWICH  
spring mix, italian chicken salad, house pickles,  
mayo, bread, served with fries

Dessert

OPTIONS AVAILABLE FOR AN ADDITIONAL FEE

INCLUDE A SOFT BEVERAGE +\$2.50



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# Lunch Large Party Limited Menu

\$22 per guest

Starter  
*choice of one*

MUSHROOM SOUP (VG)   
Martell's famous soup


GARDEN SALAD  
mixed greens, cucumber, tomato, onion, ranch

Entrée  
*choice of one*

ARUGULA SALAD WITH SHRIMP  
arugula, lemon vinaigrette, parmesan, lemon wedge

CAESAR SALAD WITH CHICKEN  
parmesan crisp, romaine lettuce, parmesan,  
herbed croutons, classic caesar dressing

ICEBERG SALAD WITH CHICKEN  
iceberg lettuce, red wine vinaigrette, bacon,  
blue cheese crumbles, onion, tomatoes

GRINDER   
sliced ham, salami, provolone, dijon mustard,  
banana peppers, lettuce, tomato, onion,  
ciabatta bun, served with fries

TAVERN STANDARDS  
CHICKEN SANDWICH  
toasted brioche bun, swiss, greens,  
tomato, onion, served with fries

Dessert

OPTIONS AVAILABLE FOR AN ADDITIONAL FEE

INCLUDE A SOFT BEVERAGE +\$2.50



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