

Appetizers

SHRIMP COCKTAIL (GF) 60 / dozen
jumbo tail-on shrimp traditionally poached in a blend of spices & vegetables; served with house made cocktail sauce

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

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

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

ITALIAN MEATBALLS 18 / dozen
beef and pork meatballs with house made red sauce

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

Platters

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

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

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

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

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

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

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

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 (two)

Seats up to 30 per wing

SEMI-PRIVATE FIREPLACE

SECTION & BAR AREA

SEATS UP TO 20

269.375.2105
3501 GREENLEAF BLVD
KALAMAZOO MI 49008
MARTELLSPARKVIEWHILLS.COM



PRIVATE PARTY MENU DINNER

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

Located on Willow Lake
in Parkview Hills!

269.375.2105
3501 GREENLEAF BLVD
KALAMAZOO MI 49008
MARTELLSPARKVIEWHILLS.COM

24.95 PER PERSON

STARTER

HOUSE SALAD (VG)

heritage greens with citrus vinaigrette, dried apricots, candied walnuts & sliced brie

ENTREE - YOUR CHOICE OF

TUSCAN GRILLED PORK CHOPS

grilled pork chop, topped with house made marinara, served over asparagus and mashed potatoes

SALMON FILLET (GF)

pan seared 5oz north atlantic salmon fillet topped with apple brandy sauce served with grilled asparagus & mashed potatoes

CHICKEN MUSHROOM MARSALA

pan seared chicken topped with creamy mushroom marsala sauce, served over asparagus & mashed potatoes

RAVIOLI (VG)

four cheese ravioli with your choice of house- made tomato sauce or pesto cream sauce, topped with parmesan cheese

DESSERT

CHOCOLATE MOUSSE

whipped cream & ganache

28.95 PER PERSON

STARTER

HOUSE SALAD (VG)

heritage greens with citrus vinaigrette, dried apricots, candied walnuts & sliced brie

ENTREE - YOUR CHOICE OF

PRIME RIB

10 oz. slow-roasted prime rib with au jus, mashed potatoes & asparagus

SALMON FILLET (GF)

pan seared 5oz north atlantic salmon fillet topped with apple brandy sauce served with grilled asparagus & mashed potatoes

CHICKEN MUSHROOM MARSALA

pan seared chicken topped with creamy mushroom marsala sauce, served over asparagus & mashed potatoes

RAVIOLI (VG)

four cheese ravioli with your choice of house- made tomato sauce or pesto cream sauce, topped with parmesan cheese

DESSERT

CHOCOLATE MOUSSE

whipped cream & ganache

35.95 PER PERSON

STARTER

HOUSE SALAD (VG)

heritage greens with citrus vinaigrette, dried apricots, candied walnuts & sliced brie

ENTREE - YOUR CHOICE OF

NEW YORK STRIP (GF)

pan-seared new york strip steak, topped with chef's butter served with mashed potatoes & asparagus

SALMON FILLET (GF)

pan seared 5oz north atlantic salmon fillet topped with apple brandy sauce served with grilled asparagus & mashed potatoes

CHICKEN MUSHROOM MARSALA

pan seared chicken topped with creamy mushroom marsala sauce, served over asparagus & mashed potatoes

RAVIOLI (VG)

four cheese ravioli with your choice of house- made tomato sauce or pesto cream sauce, topped with parmesan cheese

DESSERT - YOUR CHOICE OF

CHOCOLATE MOUSSE

whipped cream & ganache

VANILLA CHEESECAKE

whipped cream & salted caramel sauce



EAT WELL.
LAUGH OFTEN.
LIVE LONG.

V - vegan | VG - vegetarian | GF - gluten free | DF - dairy free
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.

Dietary restrictions and requirements are graciously accommodated by Martell's culinary professionals