

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 asparagus

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 pastry and baked golden brown, served with crackers

CHEESE & FRUIT TRAY 60
a presentation of imported and domestic cheese, seasonal fruits and berries

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

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

SEASONAL VEGGIES 55
assortment of seasonal 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 OF 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

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