

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 filet topped with apple brandy sauce served with grilled asparagus and mashed potatoes

TUSCAN GRILLED PORK CHOPS

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

CHICKEN MUSHROOM MARSALA

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

RAVIOLI V

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

DESSERT

CHOCOLATE MOUSSE

whipped cream and ganache

**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 filet topped with apple brandy sauce served with grilled asparagus and mashed potatoes

PRIME RIB

10 oz. low-roasted prime rib with au jus, mashed potatoes, and asparagus

CHICKEN MUSHROOM MARSALA

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

RAVIOLI V

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

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.

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

35.95 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 filet topped with apple brandy sauce served with grilled asparagus and mashed potatoes

CHICKEN MUSHROOM MARSALA

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

RAVIOLI V

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

NEW YORK STRIP GF

pan-seared New York strip steak, topped with chef's butter served with mashed potatoes and asparagus

DESSERT – YOUR CHOICE OF

CHOCOLATE MOUSSE

whipped cream and ganache

VANILLA CHEESECAKE

whipped cream and salted caramel sauce



Appetizers

SHRIMP COCKTAIL 60 / DOZEN

jumbo tail-on shrimp traditionally poached in a blend of spices and vegetables, served with house made cocktail sauce GF

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

SMOKED SALMON STUFFED MUSHROOMS 36 / DOZEN

marinated and roasted cremini mushroom caps, stuffed with savory smoked salmon and cream cheese filling, topped with garlic bread crumbs

ITALIAN MEATBALLS 18 / DOZEN

beef and pork meatballs with house made red sauce

MUSHROOM ARANCINI 22 / DOZEN

house made mushroom risotto, breaded and fried, served with herb and garlic butter sauce

Platters

MARTELL'S BRUSCHETTA 24 / DOZEN

fresh diced tomatoes tossed in a fine olive oil and balsamic vinegar marinade with fresh basil, parmesan and garlic, served with toasted crostinis V

BAKED BRIE 60

half wheel of brie wrapped in puff pastry and baked golden brown, served over blueberry compote with spiced pecans, served with crackers

CHARCUTERIE DISPLAY 85

assortment of domestic and imported meats and cheeses, served with dried fruits, nuts, spreads and crackers

ROASTED STRIPLOIN 85

grill seared and slow roasted striploin, chilled and thin sliced, served with house rolls and horseradish sauce

SHERRY ONION DIP 60

caramelized onion and cream cheese dip served with breads and crackers

CRUDITE 75

assortment of seasonal raw vegetables, served with ranch and white bean dip

ANTIPASTO VEGETABLES 85

assortment of marinated and grilled or roasted vegetables, served chilled with white bean dip and 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 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



3501 GREENLEAF BLVD. | KALAMAZOO MI 49008
269.375.2105 | MARTELLSPARKVIEWHILLS.COM

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