



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 served with citrus rice pilaf, grilled asparagus and topped with sun dried tomatoes, pesto, and balsamic drizzle

NEW YORK STRIP
6 oz pan seared strip steak with a sun dried tomato butter, mashed potatoes and garlic green beans

CHICKEN PICATTA
seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with sun dried 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

*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 served with citrus rice pilaf, grilled asparagus and topped with sun dried tomatoes, pesto, and balsamic drizzle

CHICKEN PICATTA
seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with sun dried 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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CHICKEN PICATTA
seasoned and pan seared chicken breast with a lemon-caper butter sauce, mashed potatoes, and grilled asparagus topped with sun dried tomatoes

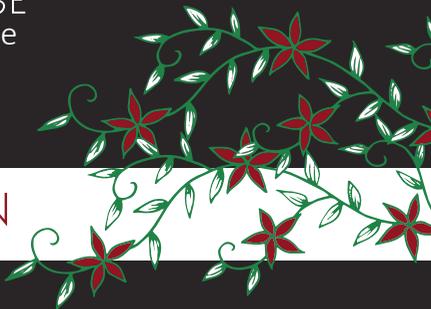
RAVIOLI V
cheese filled ravioli with your choice of our house-made tomato sauce or a pesto cream sauce and topped with sun dried tomatoes, parmesan, and parsley

FILET MIGNON
grilled 7oz beef tenderloin with a shaved brussel sprout and mushroom risotto topped with garlic butter and fried onion haystacks and balsamic drizzle

Dessert –Your Choice Of

CHOCOLATE MOUSSE
whipped cream and ganache

HOUSE CHEESCAKE



35.95 PER PERSON

3501 Greenleaf Blvd.
269.375.2105
martellsparkviewhills.com



DIETARY RESTRICTIONS AND REQUIRMENTS
ARE GRACIOUSLY ACCOMMODATED BY
MARTELL'S CULINARY PROFESSIONALS

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 pasrtyand baked golden
brown, served with crackers

CHEESE & FRUIT TRAY 60
a presentation o fimported and domestic
cheese, seasonal fruits and berries

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

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

SEASONAL VEGGIES 55
assortment of sesaonal 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 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



*Eat Well. Laugh Often.
Live Long.*

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