

Martell's

PRIVATE & SEMI-PRIVATE DINING
on Willow Lake

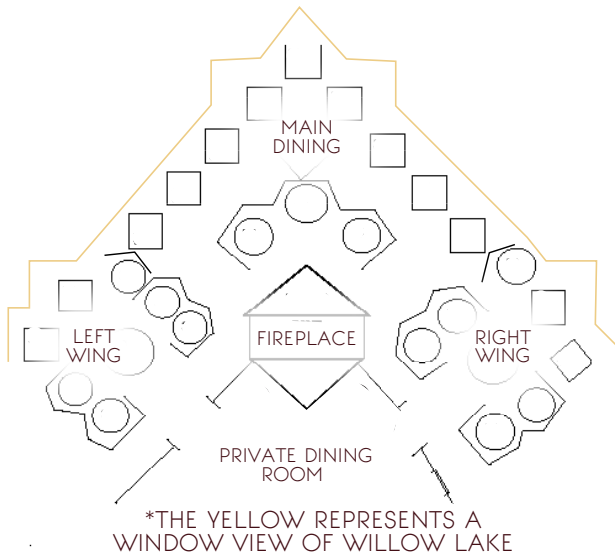
*Warm up next to one of our fireplaces,
great for your next group event or gathering*

**OUR PRIVATE DINING ROOM
SEATS UP TO 60**

**WE HAVE TWO SEMI-PRIVATE
WING AREAS THAT CAN
SEAT UP TO 30**

**THE FIREPLACE AREA IN OUR
BAR IS SEMI-PRIVATE THAT
CAN SEAT UP TO 20**

*Ask our managers
for more information or visit us online.*



MARTELLSPARKVIEWHILLS.COM

3501 Greenleaf Blvd., Kalamazoo, Michigan 49008
269.375.2105

 VISIT US ONLINE

Appetizers

CUSTOMIZE TO YOUR PARTY SIZE

SHRIMP COCKTAIL 30 / DOZEN
chilled tail on jumbo shrimp with lemon wedges and cocktail sauce

COCONUT SHRIMP 34 / DOZEN
martell's famous flash-fried coconut shrimp, served with orange-horseradish marmalade

MINI CRAB CAKES 34 / DOZEN
martell's super lump crab cakes in miniature, with garden greens and spiced aioli

BBQ MEATBALLS 16 / DOZEN
beef and pork spiced meatballs with sweet barbeque sauce

CHICKEN TENDERS 24 / DOZEN
whole breaded tenders with honey mustard

BRUSCHETTA 14 / DOZEN
classic tomato basil salad with garlic and red onion served on toasted baguette

SMOKED SALMON 32 / DOZEN
cold smoked atlantic salmon with crème 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 cheeses, 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
spinach and artichoke dip served warm with grilled seasoned flatbread

SEASONAL VEGGIE 55
assortment of seasonal vegetables with sauces; roasted, grilled, raw, and marinated

CUSTOM (MARKET PRICE)
discuss your ideas with our culinarians for a memorable gathering

Martell's

Eat well. Laugh often. Live long.

LUNCH Private Party Menu



3501 Greenleaf Blvd., Kalamazoo, Michigan 49008
269.375.2105 | martellsparkviewhills.com

 VISIT US ONLINE

12⁹⁵ per person

starter ·your choice of·
choice of cup of soup

MUSHROOM SOUP

TOMATO BISQUE

entrée ·your choice of·

HOUSE

heritage garden greens tossed with citrus vinaigrette, dried apricots, spiced walnuts and sliced brie

CHOP

heritage greens, romaine, fine chopped with egg, danish bleu, cherry tomatoes, bacon, and crisp veggies tossed in a bleu cheese dressing

CAESAR

romaine filled parmesan cup with classic caesar dressing, parmesan and garlic breadcrumbs

add ons

GRILLED SLICED CHICKEN 5²⁵

GRILLED 5 OZ SALMON 8⁵⁰

4 TAIL OFF SHRIMP SKEWER 10⁵⁰

Dietary restrictions and requirements are graciously accommodated by Martell's Culinary Professionals.

🍴 Ask your server about menu items that are cooked to order or served raw. 🍴
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Any dietary restrictions & concerns are generously accommodated.



14⁹⁵ per person

starter ·your choice of·

MUSHROOM SOUP

HOUSE

heritage garden greens tossed with citrus vinaigrette, dried apricots, spiced walnuts and sliced brie

entrée ·your choice of·

CHICKEN CAESAR

sliced chicken breast on a romaine filled parmesan cup with classic caesar dressing, parmesan and garlic breadcrumbs

SALMON CLUB

open faced grilled 5 oz salmon fillet on half ciabatta roll, spiced aioli, tomato, bacon, onion and garden greens, served with a choice of french fries or cottage cheese

TURKEY BLT

sliced house roasted turkey breast with lettuce, tomato, bacon, and mayo on cranberry-walnut loaf, served with a choice of french fries or cottage cheese

COBB SALAD

sliced chicken, egg, tomatoes, bleu cheese, and bacon on mixed garden greens with roasted garlic dressing



17⁹⁵ per person

starter ·your choice of·

MUSHROOM SOUP

HOUSE

heritage garden greens tossed with citrus vinaigrette, dried apricots, spiced walnuts and sliced brie

entrée ·your choice of·

CHICKEN CAESAR

sliced chicken breast on a romaine filled parmesan cup with classic caesar dressing, parmesan and garlic breadcrumbs

SALMON CLUB

open faced grilled 5 oz salmon fillet on half ciabatta roll, spiced aioli, tomato, bacon, onion and garden greens, served with a choice of french fries or vegetable medley

TAVERN BURGER

steak burger on toasted brioche bun, choice of swiss or cheddar cheese with lettuce, tomato and onion, served with a choice of french fries or vegetable medley

COBB SALAD

sliced chicken, egg, tomatoes, bleu cheese, and bacon on mixed garden greens with roasted garlic dressing

