

Martell's
PRIVATE & SEMI-PRIVATE DINING
on Willow Lake

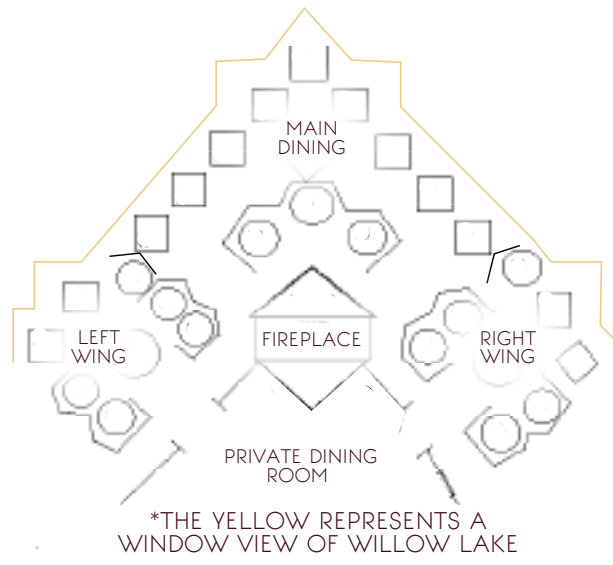
*Warm up next to one of our fireplaces,
great for your next group event or gathering*

**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

13⁹⁵ per person

starter -your choice of-
choice of cup of soup

MUSHROOM SOUP
FIRE ROASTED VEGETABLE SOUP

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.

⁹⁵ Ask your server about menu items that are cooked to order or served raw. ⁵⁰ 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.



15⁹⁵ per person

starter

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

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entrée -your choice of-

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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



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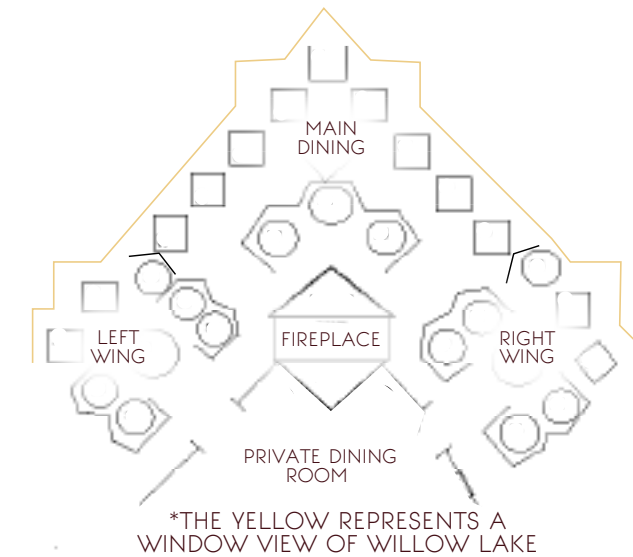
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DINNER
Private Party Menu



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23⁹⁵ per person

starter

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

entrée -your choice of-

SIRLOIN
seared 6 oz center cut sirloin filet, smashed yukons, chef's vegetable, demi-glace

SALMON
grilled 5 oz salmon fillet, sautéed spinach, tomato tapenade with capers and olives

CHICKEN
roasted skinless chicken breast, mashed potatoes and chef's vegetable with pan 'jus'

RAVIOLI
three cheese ravioli with ricotta, parmesan, mozzarella and spinach with choice of house made tomato sauce or truffle cream sauce

dessert

CHOCOLATE MOUSSE
whipped cream and ganache

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28⁹⁵ per person

starter

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

entrée -your choice of-

PRIME RIB
house roasted 10 oz prime rib with au jus, smashed yukons and chef's vegetable

SALMON
seared 7 oz salmon fillet with lemon-caper butter sauce, mashed potatoes and chef's vegetable

CHICKEN
grilled chicken airline breast, mashed potatoes and chef's vegetable and mushroom gravy

RAVIOLI
three cheese ravioli with ricotta, parmesan, mozzarella and spinach with choice of house made tomato sauce or truffle cream sauce

dessert

CHOCOLATE MOUSSE
whipped cream and ganache



35⁹⁵ per person

starter

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

entrée -your choice of-

FILET MIGNON
grilled 8 oz beef tenderloin filet, mashed potatoes, chef's veg and veal demi-glace

SALMON
seared 7 oz salmon fillet with portofino salsa, vin cotto, mashed potatoes and asparagus

CHICKEN
grilled chicken airline breast with piccata sauce, mashed potatoes and chef's vegetable

VEGETARIAN OPTION UPON REQUEST

dessert -your choice of-

CHOCOLATE MOUSSE
whipped cream and ganache

NEW YORK STYLE CHEESECAKE
with berry glaze

