

# The Martin

EVENT SPACE

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## CATERING MENU

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*LIFE'S BEST MOMENTS HAPPEN AROUND THE TABLE.*

*WE COMBINE CULINARY EXPERIENCES WITH  
INNOVATIVE CATERING AND IMPECCABLE SERVICE  
TO BRING OUR CUISINE TO ANY TABLE YOU'RE GATHERED AROUND.*

*CUSTOMIZATION IS KEY WHEN IT COMES TO PLANNING A MENU AND CURATING  
EVERY GUEST'S EXPERIENCE.*

*OUR STAFF LOOKS FORWARD TO CREATING A MENU BUILT AROUND YOUR  
FAVORITE FLAVORS, FOR A MEMORABLE CULINARY EXPERIENCE.*

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*\*\*all menu items are priced per guest*

*info@themartineventspace.com*

*816-321-2789*

# Stationed Appetizers

## CHARCUTERIE, CHEESE AND FRUIT 9.5

Local and Imported Cheeses, Charcuterie, Hummus  
Crudit , Fresh and Dried Fruit, Assorted Nuts  
Assorted Olives, Infused Olive Oils  
Peppered Crostini, Herbed Pita Chips, Assorted Crackers

## HANGING PRETZEL STATION 9

Hanging and Bite Size Pretzels with Pink Himalayan Salt  
Charcuterie and Sausages  
Beer-Cheddar B chamel, Assorted Mustards,

## TACO STAND 12

Corn & Flour tortillas,  
Pico de Gallo  
Jalapeno-Lime Crema, Shredded Cheese,  
Cilantro and Onion, Sour Cream, Limes

### Choice of two proteins:

Adobo Grilled Steak  
Chile Glazed Chicken  
Jerk Shrimp  
Smoked Pork  
Black Bean Chipotle Sweet Potato

# Hors D'oeuvres

## QUESADILLAS

Buffalo Chicken Blue Cheese 2.5

Southwest Pimento Cheese 2.25

Smoked Pork and Cheddar 2.5

## TARTLETS, CROSTINI, AND MINI SANDWICHES

Muffaletta & Goat Cheese Tartlet 2.5

Bacon, Arugula, Tomato, and Herb Cream Cheese 2.6

Smoked Turkey and Raspberry Chipotle Jam 2.75

Chicken Salad on a Mini Croissant 2.75

Corned Beef, Sauerkraut, Swiss and Russian dressing on Rye 2.75

## FRESH CATCH

Shrimp Shooter with Horseradish Cocktail Sauce 2.75

Smoked Salmon Mousse in a Phyllo cup 2.8

Crab Cakes with Cajun Remoulade 2.8

Brown Sugar Bacon-Wrapped Jumbo Shrimp with Smokey Mustard 2.8

## MEATBALLS, SKEWERS, AND BITES

Sherried Meatballs 2.8

Chicken Parm Meatballs with Marsala Sauce 2.75

Sausage and Parmesan Stuffed Mushroom 2.6

Pimento Cheese Deviled Eggs topped with Sriracha 2.6

Mac 'n Cheese Bites 2.5

Hummus in Cucumber Cups with Crispy Spiced Chickpeas 2.6

Antipasti Skewers with Mozzarella, Cherry Tomatoes, Salami, Balsamic Drizzle 2.75

Andouille Sausage in Puff Pastry with Smoky Mustard Sauce 2.7

Twice Baked Potato Bites with Cheddar, Bacon, and Chive Aioli 2.5

# Salads

## GARDEN SALAD

Mixed Greens, Tomato, Cucumber, Red Onion  
Carrots, Shaved Parmesan  
Buttermilk Ranch

## MARKET SALAD

Spring Mix, Feta, Seasonal Fruit, Red Onions, Candied Pecans  
House Made Poppy Seed Vinaigrette

## KALE AND QUINOA SALAD

Fresh Kale, Cranberries, Sliced Almonds, Red Onion, Parmesan Cheese  
Lemon Dijon Vinaigrette

## TUSCAN SALAD

Chopped Greens, Roasted Red Peppers, Gorgonzola  
Kalamata Olives, Red Onion  
Tuscan Vinaigrette

## HARVEST SALAD

Mixed Greens, Spiced Apples, Pumpkin Seeds  
Dried Cranberries, Goat Cheese  
Honey Vinaigrette

# The Main Course

Entrees are served with your choice of Starch, Vegetable, Salad and Rolls

Tuscan Roasted Chicken with Artichokes and  
Sun-Dried Tomatoes in Fontina Cream Sauce 22

Champagne Chicken and Garlic Mushrooms 22

Slow Braised Brisket 28

Savory Meatloaf with Cheddar and Bacon 22

Marinated Beef Tenderloin \*market

Glazed Roasted Salmon 24

New Orleans-style Shrimp and Andouille 25

Apple Wood Smoked Pork Shoulder 22

Rustic Tuscan Encrusted Pork Loin 22

Roasted Portobello Mushrooms in Shallots and Thyme 18

## STARCH

Roasted Herb Red Potatoes  
Garlic Whipped Potatoes  
Twice Baked Potato Casserole  
Wild Rice Medley and Toasted Almonds  
Fettucine

## VEGETABLES

Roasted Zucchini and Squash  
Corn and Onions,  
Sugar Snap Peas,  
Heirloom Carrots in Butter  
Green Beans Almondine

# Brunch

## PARFAIT STATION 6

Vanilla Greek Yogurt, Fresh and Dried Fruit, Toasted Chopped Nuts,  
Granola, Honey

## FRESH BAKED QUICK BREADS 5

Zucchini, Pumpkin, Banana, Chocolate Chip, Lemon Poppyseed

## DEEP DISH QUICHE 6.5

Sausage, Mushroom, Spinach, Swiss  
Tomato, Asparagus, Goat Cheese  
Bacon, Scallions, Tomato, White Cheddar

## DONUT STAND 6.5

Assorted Yeast-Raised and Cake Donuts  
Vanilla Glaze, Chocolate Glaze, Sprinkles, Chopped Nuts, Toasted Coconut

## BREAKFAST STATION 15

Fresh Fruit and Berries  
Assorted Croissants, Muffins, and Danish  
Fried potatoes with Onions and Peppers  
Scrambled Eggs

### Choice of one:

Thick Cut Smoked Bacon  
Hickory Grilled Ham  
Pork Sausage Links

# Sweet Treats

## AL LA CARTE 4

Lemon Bars  
Rocky Road Brownies  
Seasonal Fruit Cobbler  
Peanut Butter Mousse Pie  
Carrot Cake with Cream Cheese Frosting  
Bread Pudding with Bourbon Sauce

## COOKIES 2.5

Dark Chocolate Truffle  
Oatmeal Raisin Cookies  
Trail Mix  
Chocolate Chip  
Peanut Butter