



MARTINGALE
W H A R F
RESTAURANT & BAR

PRIVATE EVENTS MENUS
2023-2024



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Thank you for your interest in hosting an event with us at The Martingale Wharf Restaurant & Bar!

Please explore all of our thoughtfully curated menu options. Our Event team is here to help develop a menu to fit your needs and create a truly warm and welcoming hospitality experience!

Katrina Sleder
Director of Events
Portsmouth Hospitality LLC
603-531-2551
ksleder@portsmouth-hospitality.com

HORS D'OEUVRES

PRICE IS PER PERSON - 15 PERSON MINIMUM

RAW BAR & TOWERS

SHRIMP COCKTAIL - 5



OYSTERS ON THE HALF SHELL - 4

PASSED APPETIZERS

BRUSCHETTA BITES - 4

Fresh tomato, basil, and garlic

COCONUT SHRIMP - 8

Sweet chili sauce

BACON WRAPPED SCALLOPS - 8

CHICKEN & VEGETABLE DUMPLING - 6

Wasabi cream

SPANIKOPITA BITES - 5

spinach and feta cheese

CHOWDER "SHOOTERS" - 4

New England Clam chowder

STATIONARY DISPLAYS

ARTISAN CHEESE BOARD - 7

Trio of local and international cheeses, assorted nuts, fruit, crackers

CHARCUTERIE BOARD - 10

Prosciutto, salami, capicola, grilled seasonal vegetables, crackers

TACOS - 6

Choice of: grilled chicken or shrimp. Served in a corn tortilla with cabbage, tomato, pickled onion, and jalapeño crema

CHICKEN WINGS - 6

Choice of: lemon pepper, sweet chili sauce, or buffalo sauce, served with ranch or bleu cheese dressing

HUMMUS AND CRUDITÉ BOARD - 7

Hummus, fresh cut vegetables, pita chips

PASTA PUTTANESCA - 7

served in a marinara sauce, with capers, kalamata olives, garlic, lemon

SLIDERS

PULLED PORK SLIDER - 6

bbq sauce, coleslaw

COCKTAIL BURGER - 6

Smoked cheddar, pickles, ketchup

CHICKEN SALAD SLIDER - 6

mayo, celery

LOBSTER ROLL SLIDER - MP

Served chilled, with mayo and celery

CRAB CAKE SLIDER - MP

Artichoke relish

BLACK BEAN BURGER SLIDER - 4

mixed greens, chipotle aioli

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

BRUNCH BUFFET

PRICE IS PER PERSON - 15 PERSON MINIMUM

Available until 3:00 pm



LOX & BAGEL DISPLAY - 14

Lox and assorted bagels, served with capers, diced shallots, hard-boiled eggs, assortment of cream cheese

CLASSIC CONTINENTAL DISPLAY - 10

Assorted melons, fresh berries, oranges, bananas, served alongside an assortment of sweet and savory pastries

A ONE-DISH CLASSIC - 12

Eggs, sausage, onions, cheese, with white bread, baked and served individually

FRENCH TOAST WITH BANANAS FOSTER SYRUP - 14

Brioche dipped in Myer's Rum batter, griddled until golden brown, topped with a banana cinnamon rum syrup & sliced bananas

BREAKFAST DISPLAY - 12

A buffet-style display featuring scrambled eggs with choice of sausage, bacon, or ham and choice of, hash browns or home fries

FRESH FRUIT DISPLAY - 5

Assortment of fresh berries and seasonal fruit

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

PLATED LUNCH

\$40 PER PERSON

Available until 3:00 pm

FIRST COURSE

MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers

MAIN COURSE

Choice of three: entrées include a choice of french fries, sweet potato fries, or seasonal vegetables.

SALMON BLT

Atlantic salmon fillet, smoked bacon, lettuce, tomato, roasted garlic aioli, served on griddled sourdough

WHARF BURGER

House made eight-ounce patty, topped with lettuce, tomato, and onion

HADDOCK SANDWICH

fried haddock fillet, creamy cole slaw, potato roll

CHIPOTLE CHICKEN SANDWICH

Grilled or fried chicken, Swiss cheese, lettuce, tomato, chipotle aioli

TACO TRIO

Choice of grilled chicken or shrimp, served in a corn tortilla with cabbage, tomato, pickled onion and jalapenõ crema

ADD LOBSTER ROLL (\$50/PER PERSON)

Served chilled with mayo and celery

DESSERT

RED VELVET CAKE

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

PLATED DINNER

\$65 / PER PERSON

OPTION ONE

FIRST COURSE

Choice of two

MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers

WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

ENTRÉE

Choice of three: entrées include Chef's choice of starch and vegetable

BAKED HADDOCK

topped with seasoned bread crumbs

PASTA PUTTANESCA

served in a marinara sauce, with capers, kalamata olives, garlic, lemon

CHICKEN PICCATA

White wine, lemon, caper cream sauce

MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

DESSERT

RED VELVET CAKE

FLOURLESS CHOCOLATE TORTE

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

PLATED DINNER

\$80 / PER PERSON

OPTION TWO

FIRST COURSE

Choice of two

MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers

WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

ENTRÉE

Choice of three: entrées include Chef's choice of starch and vegetable

SWORDFISH PICCATO

White wine, lemon, caper cream sauce

PAN SEARED SALMON

Served in a citrus Ponzu compound butter

PASTA PUTTANESCA

served in a marinara sauce, with capers, kalamata olives, garlic, lemon

CHICKEN PICCATO

White wine, lemon, caper cream sauce

MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

DESSERT

Choice of two

KEY LIME PIE

FLOURLESS CHOCOLATE TORTE

RED VELVET CAKE

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

PLATED DINNER

\$110 / PER PERSON

OPTION THREE

INCLUDES A WELCOME SEAFOOD TOWER WITH SHRIMP COCKTAIL, LOCAL OYSTERS, AND CEVICHE

FIRST COURSE

Choice of three

MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers

FRIED CALAMARI

Crispy fried tentacles and rings, cherry peppers, and sriracha aioli

ENTRÉE

Choice of four

entrées include Chef's choice of starch and vegetable

AGED FILET MIGNON

Grilled to order, served with Maitr'd butter

CHICKEN OR SWORDFISH PICCATA

White wine, lemon, caper cream sauce

PAN SEARED SALMON

Served in a citrus Ponzu compound butter

BAKED HADDOCK

Topped with seasoned bread crumbs

PASTA PUTTANESCA

served in a marinara sauce, with capers, kalamata olives, garlic, lemon

MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

SEARED CAJUN SEA SCALLOPS

Large diver scallops, mango pineapple salsa

VEGETABLE RAVIOLI

ravioli stuffed with spinach, asparagus, and zucchini, served in a marinara sauce (vegan)

DESSERT

Choice of three

KEY LIME PIE

FLOURLESS CHOCOLATE TORTE

RED VELVET CAKE

SEASONAL CHEESECAKE

SEASONAL SORBET

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

DINNER BUFFET

\$65 / PER PERSON

OPTION ONE

FIRST COURSE

Choice of one

MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

ENTRÉE

Choice of two

PAN SEARED SALMON

Served in a citrus Ponzu compound butter

PASTA PUTTANESCA

served in a marinara sauce, with capers, kalamata olives, garlic, lemon

CHICKEN PICCATA

White wine, lemon, caper cream sauce

MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

SIDES

Choice of two

SAUTÉED SEASONAL VEGETABLES - ASPARAGUS

MASHED POTATOES - RICE PILAF

DESSERT

ASSORTED PETIT FOURS & MINI ECLAIRS

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.

DINNER BUFFET

\$85 / PER PERSON

OPTION TWO

INCLUDES A WELCOME ARTISAN CHEESE BOARD

FIRST COURSE

Choice of one

MARTINGALE WHARF SALAD

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette

WHARF CAESAR SALAD

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

ENTRÉE

Choice of three

PAN SEARED SALMON

Served in a citrus Ponzu compound butter

PASTA PUTTANESCA

served in a marinara sauce, with capers, kalamata olives, garlic, lemon

CHICKEN PICCATA

White wine, lemon, caper cream sauce

MARINATED STEAK TIPS

Martingale Wharf recipe, flame grilled

BAKED HADDOCK

Topped with seasoned bread crumbs

SIDES

Choice of two

SAUTÉED SEASONAL VEGETABLES - ASPARAGUS

MASHED POTATOES - RICE PILAF

DESSERT

ASSORTED PETIT FOURS & MINI ECLAIRS

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE, 5% ADMINISTRATION FEE AND 8.5% TAX. MENU SUBJECT TO CHANGE.