

---

## FINGER SANDWICHES

---

*The freshest in town, made-to-order with generous portions of meats and housemade salads on white and wheat bread*

**Martin's Combo** \$36 (50 pieces) • \$67 (100 pieces)

*Chicken salad, turkey and ham*

**Salads** \$32 (50 pieces) • \$60 (100 pieces)

*Chicken, tuna and egg*

**Sensational Finger Sandwiches** \$47 (50 pieces) • \$87 (100 pieces)

*Smoked turkey with chutney mayonnaise • Rare roast beef with horseradish sauce • Ham with Creole honey mustard*

**Cucumber & Dill** \$27 (50 pieces) • \$50 (100 pieces)

**Dill Shrimp Salad** \$39 (50 pieces) • \$75 (100 pieces)

**Spinach, Bacon & Mushroom** \$34 (50 pieces) • \$59 (100 pieces)

**Strawberry & Cream Cheese** \$26 (50 pieces) • \$48 (100 pieces)

**Fun Fingers For Kids** \$24 (50 pieces) • \$42 (100 pieces)

*Peanut butter and jelly and/or cheese*

---

## PINWHEELS

---

*Our unique spiral creations begin with a soft flour tortilla generously spread with savory fillings then rolled and sliced. A favorite at any party!*

**Napa Pinwheels** \$57 (50 pieces)

*Garden vegetable cream cheese, turkey, fresh spinach and bacon*

**Santa Fe Pinwheels** \$57 (50 pieces)

*Thinly sliced roasted chicken, black beans and corn with a chipotle cream cheese*

**Smoked Salmon BLT Pinwheels** \$85 (50 pieces)

*Smoked salmon, bacon, tomatoes and arugula with wasabi cream cheese*

**Vegetarian Pinwheels** \$55 (50 pieces)

*Roasted seasonal vegetables with Portobello mushrooms, shredded carrots, fresh spinach and hummus*

---

## SPECIALTY SANDWICHES

---

*Step up your party sandwiches with these specialty sandwich options!*

**The Big Easy** \$60 (24 pieces)

*Party size versions of: **Californian** - oven-roasted turkey, Havarti cheese, avocados, tomatoes, cucumbers, sprouts, mayonnaise and Creole mustard on whole wheat bread • **Uptowner** - oven-roasted turkey, ham and Swiss cheese dressed on an onion roll • **Downtowner** - rare roast beef, Swiss cheese, tomatoes and Creole mustard on 7-grain bread*

**Cedric's Picks** \$45 (24 pieces)

*Party size versions of: **Real Club** - thinly sliced roasted chicken breast with bacon, dressed on whole wheat bread • **Cedric** - thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes and red onions on 7 grain • **Chicken Salad** - housemade chicken salad with lettuce and tomatoes on sourdough*

**Petite Croissants** \$80 (50 pieces)

*Chicken salad, grapes, almonds and sprouts on a petite croissant*

**Little Boys** \$79 (50 pieces)

*New Orleans style Po-Boys cut cocktail size, includes roast beef, turkey, ham and cheese (American and Swiss), dressed with lettuce, tomatoes and mayonnaise*

**Cocktail Muffalettas** \$85 (50 pieces)

*Specialty baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, Provolone cheese and olive salad*

---

## BAG LUNCHES

---

*Bag lunches are individually packed with all the necessary cutlery and condiments.*

*Each bag lunch includes a Sandwich and side items.*

**Basic Bag Lunches** \$11.99

*Your choice of ham, oven-roasted turkey, chicken salad, tuna salad or egg salad served on white, wheat, rye, 7 grain or sourdough bread with lettuce and tomato.*

*Your choice of fresh fruit salad or cookie and chips or potato salad.*

**Executive Bag Lunches** \$13.99

*Your choice of either the Cedric, Lindy Special, Californian or Uptowner along with your choice of a side of fresh fruit salad or cookie and tomato pesto pasta or orzo pasta salad.*

## HOUSEMADE DIPS

**GF** **Artichoke & Feta** \$9<sup>99</sup> per pound

*Artichoke hearts, Feta cheese, garlic, lemon and cream cheese*

**GF** **Hummus** \$7<sup>99</sup> per pound

*Purée of chickpeas, garlic, lemon juice and tabini*

**GF** **Smoked Salmon & Dill** \$12<sup>99</sup> per pound

*Smoked salmon, red onions, capers, dill and cream cheese*

**GF** **Spicy Shrimp** \$12<sup>99</sup> per pound

*Cajun spiced shrimp, sweet peppers and cream cheese*

**GF** **Spinach** \$7<sup>99</sup> per pound

*Spinach, vegetables, spices and sour cream*

**Crabmeat and Brie Fondue** \$15<sup>99</sup> per pound

*A creamy blend of Brie with Louisiana lump crabmeat  
(36 hour notice required)*

**Hot Spinach and Artichoke** \$10<sup>99</sup> per pound

*Spinach, artichoke hearts, Gruyere and Asiago cheese*

**Dip Set Up** \$16<sup>99</sup>

*Carved out Boulé bread bowl garnished on a tray  
with bagel chips or crackers (dip not included)*

## SAVORY CHEESECAKES

*Creamy blends of savory flavors and spices are served with crispy croustades  
(36 hour notice required)*

**Crabmeat & Brie**

6 inch \$60 (serves 20-25) • 9 inch \$85 (serves 45-50)  
*with roasted yellow pepper coulis topping*

**Lemon & Artichoke**

6 inch \$45 (serves 20-25) • 9 inch \$60 (serves 45-50)  
*with a basil and bleu cheese pesto topping*

## SOUPS & GUMBOS

*Housemade soups and gumbos are available by the gallon.  
Call for selection and pricing.*

**(All Soups and Gumbos require 72 hours notice)**

## FROMAGE & CHARCUTERIE

**Brie en Croute** \$60 (serves 25-30)

*2.2 pound wheel of brie wrapped in puff pastry and baked until  
golden brown. Best served at room temperature.*

**Apricot** filled with apricot preserves and pecans

**Praline** filled with creamy praline and pecans

**Artisan Cheese Tray**

small \$35 (2 items, serves 4-8)

medium \$50 (3 items, serves 10-15) • large \$70 (4 items, serves 20-25)

*A unique selection of cheeses garnished with seasonal fruit and crackers.  
Salami may be substituted for a cheese selection upon request.*

**Domestic Cheese Tray**

small \$50 (serves 15-20) • large \$70 (serves 30-35)

*A selection of domestic cheeses, cut into bite size pieces for easy  
pick up garnished with seasonal fresh fruit and crackers*

**Paté & Cheese Tray** \$85 (serves 20-25)

**(NEW!)** *Generous portion of two patés and two cheeses,  
garnished with fresh fruit, cornichons and crackers*

**Deli Platter** \$120 (serves 25-30)

*Make your own sandwiches! Sliced and rolled rare roast beef, smoked turkey,  
ham, American, Pepperjack and Swiss cheese garnished with lettuce  
and tomatoes and served with condiments and assorted breads*

**Caviar Set Up**

small \$30 (serves 4-6) • large \$45 (serves 8-12)

*Smoked salmon, chopped eggs, red onions, capers and crème fraîche with mini  
toasts (caviar selection sold separately, some assembly required)*

## COLD APPETIZERS

*All cold appetizers will be garnished on a tray and ready to serve.*

**GF Caprese Skewers** \$45 (25 pieces)

*A simple skewer packed with cherry tomatoes, pesto marinated Mozzarella cheese and Kalamata olives*

◆ **Crab Salad Ravigote** \$112 (75 pieces)

*Louisiana lump crabmeat, onions, and capers tossed in a lemon ravigote dressing served in petite phyllo pastry cups*

**GF Deviled Eggs** \$25 (25 pieces) • \$37 with caviar (25 pieces)

*Stuffed eggs garnished with (or without) caviar*

**Fennel Shrimp Satay** \$65 (25 pieces)

*Marinated gulf shrimp on a wooden skewer, served with an Asian pepper jelly dipping sauce*

**GF Goat Cheese on Endive** \$45 (25 pieces)

*Honeyed Goat cheese on an endive leaf topped with fig preserves and cayenne candied pecans*

**GF ◆ Hot Smoked Salmon Canapé** \$75 (25 pieces)

*Hot-smoked salmon tossed with Tzatziki sauce served on a cucumber*

**Salmon Terrine** \$85 (25 pieces)

*Layered smoked salmon with celery hearts, lemon zest, dill-studded cream cheese and crêpes*

**GF Salami Stuffed Peppadew Bites** \$35 (25 pieces)

*Peppadews stuffed with Genoa salami, fresh Mozzarella and pesto*

**GF ◆ Tuna Tartare** \$88 (2 pounds, 55–65 pieces)

*Fresh tuna dressed with a ginger soy vinaigrette served with rice crackers and Sriracha aioli*

**GF Thai Chicken Satay** \$50 (25 pieces)

*Sweet soy and ginger marinated chicken breast skewers served with a spicy peanut sauce*

## HOT APPETIZERS

*All hot appetizers are served in an aluminum pan for reheating.  
Trays available upon request.*

**Boudin Balls** \$25 (25 pieces)

*Crispy fried and served with Creole mustard*

**Duck Egg Rolls** \$54 (25 pieces)

*Ground duck, cabbage, carrots and spices wrapped in rice paper then crispy fried and served with a sweet and sour sauce*

**Garlic Short Rib Pot Stickers** \$65 (25 pieces)

*Fried dumplings filled with short ribs, herbs and spices served with a Sriracha and yuzu sauce*

**Mini Pork Quesadillas** \$32 (25 pieces)

*Slow cooked pulled pork with black beans and assorted cheeses served in a flour tortilla with a green Chile chutney*

**Petite Crab Cakes** \$65 (25 pieces)

*served with remoulade sauce*

 **Petite Crawfish Pies** \$50 (25 pieces)

*Louisiana crawfish stuffing in a cocktail puff pastry shell*

**Savory Goat Cheese Tartlets** \$35 (25 pieces)

*Petite Chèvre and herb filled phyllo cups topped with a black olive tapenade*

**GF Spiced Lamb Meatballs** \$35 (25 pieces)

*Baked and served with Tzatziki sauce*

---

## SALADS

---

*Serving Sizes: Medium 10-12 • Large 20-25*

**Caesar** Medium \$30 • Large \$50

*Romaine lettuce, Parmesan cheese and housemade croutons*

**GF** **Martin** Medium \$45 • Large \$75

*Green leaf lettuce, bacon, tomatoes, boiled eggs, radish, crumbled bleu cheese and avocado*

**GF** **Sena** Medium \$50 • Large \$85

*Golden raisins and field greens with bleu cheese and pecans served with Tabasco pepper jelly vinaigrette*

**GF** **Spinach and Mushroom** Medium \$31 • Large \$56

*Spinach, mushrooms, boiled eggs, tomatoes and cucumbers*

**GF** **Tossed** Medium \$30 • Large \$50

*Green leaf lettuce, cherry tomatoes, cucumbers, red onions and boiled eggs*

**GF** **Seasonal Spinach and Berries** Market Price

*Baby spinach and seasonal berries paired with other farm fresh ingredients*

**Add Chicken:** Medium \$10 • Large \$15

### Housemade Dressings

*Red Wine Vinaigrette, Bleu Cheese, Ranch, Russian, Honey Mustard, Tabasco Pepper Jelly Vinaigrette, Sherry Vinaigrette*

### Salads by the Pound

Add \$5<sup>99</sup> for garnished serving bowl

*Chicken Salad, Chicken Tortellini Pasta, Coleslaw, Egg Salad, Fresh Fruit, Oriental Pasta, Potato Salad, Tomato Pesto Pasta, Tuna Salad*

## SIDES AND EXTRAS

*Need a little something extra? We have sides of roasted cauliflower, kale, brussel sprouts, cauliflower purée, smothered greens, asparagus, roasted potatoes and more!*

---

## COLD PASTA

---

### Grilled Vegetable Pasta Salad

half pan \$50 (serves 10-15) • full pan \$100 (serves 25-30)  
*with penne pasta, Portobello mushrooms, asparagus, zucchini, roasted red peppers, fresh spinach, Asiago cheese, olive oil and balsamic vinaigrette*

### Orzo Pasta Salad

half pan \$70 (serves 10-15) • full pan \$130 (serves 25-30)  
*with arugula, sun-dried tomatoes, basil, Kalamata olives, artichoke hearts, Feta cheese, extra virgin olive oil and white balsamic lemon vinaigrette*

---

## HOT PASTA

---

*All dishes tossed with penne pasta*

Add Bread: half pan \$11 • full pan \$22

### Baked Ziti

half pan \$60 (serves 10-15) • full pan \$110 (serves 25-30)  
*served in a beef Bolognese, baked with fresh Mozzarella and Parmesan cheese*

### Seafood Pasta

half pan \$98 (serves 10-15) • full pan \$185 (serves 25-30)  
*Your choice of Louisiana crawfish or shrimp with artichoke hearts, roasted peppers and green onions in a light Pecorino cream sauce*

### Grilled Chicken

half pan \$70 (serves 10-15) • full pan \$135 (serves 25-30)  
*Sun-dried tomatoes, portobello mushrooms in a sherry reduction sauce*

### Lobster Mac 'n Cheese

half pan \$120 (serves 10-15) • full pan \$230 (serves 25-30)  
*Jumbo lobster meat tossed in a creamy three cheese sauce finished with truffle bread crumbs*

### Traditional Alfredo

half pan \$45 (serves 10-15) • full pan \$75 (serves 25-30)  
*in a light parmesan cream sauce*

add Chicken \$25 per half pan • \$45 per full pan  
add Shrimp \$40 per half pan • \$75 per full pan  
**(All pasta dishes require 48 hours notice)**



---

## PLATTERS

---

*All platters will be garnished on a tray and ready to serve.*

**GF Charred Beef Tenderloin Display** \$230 (serves 20-25)

*Marinated and seared to medium rare, thinly sliced and served with horseradish sauce and roasted onion relish*

**GF Pork Tenderloin Display** \$120 (serves 20-25)

*Marinated and grilled pork tenderloin, thinly sliced served with a mango chutney and Creole mustard*

**GF Chilled Grilled Chicken Breast Strips & Grilled Seasonal Vegetables** \$95 (serves 25-30)

*Marinated with pesto and balsamic vinegar served with a raspberry champagne and curry Dijon sauce*

**GF Seared Salmon** \$170 (serves 15-20)

*Seared salmon medallions served with a wild mushroom vinaigrette*

**Coriander Crusted Seared Tuna Loin** \$120 per 2.5 pounds  
*served rare with cilantro-lime avocado relish*

**GF Jumbo Boiled Shrimp** \$180 (5 pounds)

*Peeled and ready to eat, served with traditional rémoulade and cocktail sauce*

**Smoked Salmon Platter** \$95 (serves 10-15)

*One pound of smoked salmon beautifully garnished on a tray with cream cheese, capers, red onions, boiled eggs, lemons with Davidovich bagels or cocktail pumpernickel*

**GF Grilled Vegetable Platter**

small \$60 (serves 10-15) • large \$95 (serves 20-25)

*Assorted grilled seasonal vegetables served with a garlic pesto aioli*

**GF Green Apple & Asparagus Spears** \$50 (serves 20-25)

*Crisp green apple slices and asparagus spears with a creamy Stilton dip*

**GF Seasonal Fresh Fruit Display**

small \$50 (serves 15-20) • large \$75 (serves 25-30)

**Brioche rolls available by the dozen - \$9.99**

**Bruschetta Platter** \$70 (serves 25-30)

*A combo of white bean, tomato & basil and eggplant caponata with three bread bowls for easy service and a large bag of toasted croustades*

**Hummus Platter** \$60 (serves 25-30)

*A combo of sun-dried tomato and Feta; Kalamata olive and roasted red pepper hummus with three bread bowls for easy service and a large bag of pita chips*

---

## HOT DISHES

---

**Grilled Chicken Marsala**

half pan \$55 (serves 10-15) • full pan \$100 (serves 25-30)

*Grilled chicken breasts with a mushroom marsala sauce served with wild rice*

**Jambalaya**

half pan \$80 (serves 10-15) • full pan \$150 (serves 25-30)

*with chicken, sausage and shrimp*

**Red Beans and Rice**

half pan \$50 (serves 10-15) • full pan \$90 (serves 25-30)

*with smoked sausage*

 **Shrimp or Crawfish Etouffée with Rice**

half pan \$100 (serves 10-15) • full pan \$195 (serves 25-30)

*your choice of gulf shrimp or Louisiana crawfish seasoned to perfection over rice*

**Creole Shrimp and Grits**

half pan \$110 (serves 15-20) • full pan \$210 (serves 35-40)

*Gulf shrimp with classic New Orleans flavors served with creamy grits*

**Vegetable Paella**

half pan \$40 (serves 10-15) • full pan \$75 (serves 25-30)

*Spanish style vegetarian paella with saffron rice, squash, peppers, asparagus and peas*

**Grits and Grillades**

half pan \$125 (serves 15-20) • full pan \$210 (serves 35-40)

*slow cooked veal medallions simmered in Creole gravy served with creamy grits*

**(All hot dishes require 48 hours notice)**

---

## CHEF-INSPIRED CREATIONS

---

### Fried Oysters

*with a housemade tartar sauce*

### Artichoke Beignets

*Tempura battered artichoke hearts served with a tomato vinaigrette*

### **GF** Lollipop Lamb Chops

*Perfectly seasoned and grilled Frenched lamb chops served with an herb vinaigrette*

### **GF** Louisiana Raw Bar

*Shucked oysters, jumbo boiled shrimp and marinated crab claws*

### Carving Station

*your choice of meat cooked to perfection with housemade sauces and dinner rolls*

### Gourmet Artisan & Charcuterie Display

small \$200 (serves 50) • large \$400 (serves 100)

*A customized cheese and charcuterie station designed to pair with the wine selections for your next catered event. Items are served in a larger format, garnished and arranged on tiles and platters. This station is the perfect addition to weddings, receptions, cocktail parties and other large events. Please contact our cheese specialists or catering manager to place your order.*

---

## GRAND EVENTS

---

With over 60 years experience, we know how to make a party GRAND, and for your celebration, no ordinary pick-up catering will do. Whether you are planning a rehearsal dinner, baby shower, wedding or office party, Martin's customizable menus and talented chefs paired with quality service take any gathering to the next level. Our highly trained chefs are available for catered parties large and small. They prepare each dish fresh to order using only the highest quality ingredients. *Call for pricing & offerings.* Leave the work to us!

---

## DESSERTS

---

### Bread Pudding

half pan \$30 (serves 15-20) • full pan \$55 (serves 25-30)  
*Traditional New Orleans style bread pudding served with rum sauce*

**Brownies and Assorted Cookies** \$22 (12 pieces)

**Chocolate Dipped Strawberries** \$30 (25 pieces)

**Petite Pastries** \$30 (25 pieces)

*Assorted mini cheesecakes and brownies*

**Non-Chocolate Lover Tray** \$25 (60 pieces)

*Lemon and pecan pie bars*

**Just Sweet Enough Cookie Tray** \$25 (50 pieces)

*Raspberry thumb print, pecan-sandies, chocolate turtles and Mexican wedding cookies*

### Custom Desserts and French Pastries

**(48 hour notice required)**

*available upon request*

### Special Occasion Cake

**(48 hour notice required)**

*made to order*

---

## CONTACT US

---

*visit [www.martinwine.com](http://www.martinwine.com) to fill out a quote request form or call either location to place your order*

**714 Elmeer Avenue, Metairie**  
**Phone: 504.896.7350**  
**Fax: 896.7356 • MartinWine.com**

**3827 Baronne St., New Orleans**  
**Phone: 504.894.7444**  
**Fax: 894.7434 • MartinWine.com**

*We specialize in custom designed menus and cater to every budget and size. Thank you for choosing Martin Wine Cellar Catering. We hope to make your event seamless and your experience memorable.*

---

# CATERING SERVICES

---

## PRIVATE ROOM

The Martin Wine Cellar Private Room in Metairie is the perfect location for your next social or corporate event. At 1,200 sq. ft., it can provide a comfortable space for 70 people reception style or 65 seated guests. Please call our Director of Food Operations at 504.894.6245 for more information.

## GLASSWARE & RENTAL

Glassware is very important to us. The right glass brings out the flavors, aromas and truly enhances the tasting experience. Martin Wine Cellar offers wine, rock and champagne glass rental at an affordable price. A \$125 deposit is required per case (25 glasses per case), which is reimbursed upon return.

There is a flat \$10 cleaning fee per case. We also offer rental services for linens, tables, chairs, chafing dishes, silverware and china. Please call our Director of Food Operations at 504.896.7350.

## SERVERS & BARTENDERS

Our friendly staff is available to serve and bartend at your next event.

Martin Wine Cellar provides a full bar.

Bottles neither opened nor chilled may be returned.

## DELIVERY

Martin Wine Cellar is available to deliver and pick-up your catering order to and from your home or event venue.

Delivery fees vary, so please ask for our rates.

***(All catering services require advanced notice)***