

MOSS SIDE CATERING

Visit ***martinwine.com***, or call our
Moss Side Location to ask questions
and place your order

CATERING HOURS

Monday - Sunday • 10am - 3pm

**6463 Moss Side Lane
Baton Rouge, LA 70808**

Phone: (225)208-7441

Martin's
SO MUCH MORE THAN WINE

FINGER SANDWICHES

Sensational Finger Sandwiches

\$50 (50 pieces) • \$90 (100 pieces)

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

Martin's Combo \$42 (50 pieces) • \$69 (100 pieces)

Chicken salad, turkey and ham

Salads \$42 (50 pieces) • \$68 (100 pieces)

Chicken, tuna and egg

SPECIALTY SANDWICHES

The Big Easy \$65 (24 pieces)

Party size versions of:

Californian - *oven-roasted turkey, Havarti cheese, avocado, tomatoes, cucumbers, spinach, mayonnaise and Creole mustard on whole wheat bread*

Uptowner - *oven-roasted turkey, ham and Swiss cheese dressed on an onion roll*

Cedric's Picks \$65 (24 pieces)

Party size versions of:

Real Club - *thinly sliced roasted chicken breast with bacon, dressed on whole wheat*

Cedric - *thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7-grain*

Chicken Salad - *housemade chicken salad with lettuce and tomatoes on an onion roll*

Cocktail Muffalettas \$90 (50 pieces) *Specialty baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, Provolone cheese and olive salad*

BAG LUNCHES

Bag Lunch \$13.99 each

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. Served with your choice of potato salad or chips.

Executive Bag Lunch

\$16.99 each • Comes with a side of potato salad or chips.

Your choice of the following:

Cedric - *thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7-grain*

Lindy Special - *oven-roasted turkey, Swiss, coleslaw, tomato and Russian dressing on 7-grain*

Californian - *oven-roasted turkey, havarti, avocado, spinach, cucumber, tomato, Creole mustard and mayo on wheat*

Uptowner - *oven-roasted turkey, ham and Swiss cheese dressed on an onion roll*

CHEESE

Domestic Cheese Tray

small \$50 (serves 15-20)

large \$70 (serves 30-35)

A selection of domestic cheeses (Swiss, Pepperjack, Cheddar, & Provolone), cut into bite size pieces for easy pickup. Garnished with seasonal fresh fruit and crackers.

SOUPS & GUMBOS

All soups and gumbos are available by the gallon

Call for selection and pricing - (72 hour notice required)

HOT APPETIZERS

All hot appetizers are served in an aluminum pan for reheating. Additional trays are available upon request, please call for pricing.

Boudin Balls \$30 (25 pieces)

Fried crispy and served with Creole mustard

Duck Quesadillas \$80 (25 pieces)

Roasted duck, shredded pepper jack cheese, zucchini, red peppers, green peppers, onions in a flour tortilla served with sweet and sour sauce

Petite Crawfish Pies \$55 (25 pieces)

Louisiana crawfish stuffing in a pastry dough

COLD APPETIZERS

Caprese Skewers \$50 (25 pieces)

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

SALADS

Serving Sizes: Medium 10-20 • Large 25-35

Add Fresh Strawberries: Medium \$5 • Large \$10

Caesar Medium \$45 • Large \$80

Romaine lettuce, Parmesan cheese and housemade croutons

Martin Medium \$67 • Large \$115

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

Sena Medium \$65 • Large \$110

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

House Medium \$35 • Large \$65

*Romaine lettuce, cherry tomatoes, cucumbers,
red onions and boiled eggs*

Add Chicken: Medium \$15 • Large \$20

Housemade Dressings – Red Wine Vinaigrette, Bleu Cheese, Ranch,
Russian, Green Goddess Honey Mustard, Tabasco Pepper Jelly
Vinaigrette, Sesame Citrus, Caesar

Salads by the Pound – Chicken Salad, Coleslaw, Egg Salad, Fresh
Fruit, Potato Salad, Tuna Salad, and Creole Shrimp Pasta
(Add \$5.99 for garnished serving bowl)

PLATTERS

Jumbo Boiled Shrimp \$205 (5 pounds)

*Peeled and ready to eat, served with the tail on along with traditional
rémoulade and cocktail sauce*

HOT DISHES

All hot dishes require 48 hours notice.

Red Beans and Rice

half pan \$55 (serves 15-20) • full pan \$100 (serves 25-30)
with smoked sausage

Chicken Tenders \$85 (50 pieces)

**THANK YOU FOR CHOOSING
MARTIN'S CATERING & EVENTS**

*We hope to make your catering
experience seamless and memorable!*

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