

# CATERING MENU

---

Our services include wine lists, servers, bartenders, equipment rentals, deliveries, Metairie's event space and more - just ask us!

Visit [martinwine.com](http://martinwine.com), or call either location to ask questions and place your order

## CATERING HOURS

Monday - Saturday • 9am - 4pm

Sunday • 10am - 3pm

---

714 Elmeer Avenue, Metairie

Phone: 504.896.7350

---

3827 Baronne St., New Orleans

Phone: 504.894.7444

*Martin's*  
SO MUCH MORE THAN WINE

UPDATED 12.6.23

## NEW ADDITIONS

### **Shrimp St Charles Pasta**

\$260 full pan (feeds 25-30) • \$130 half pan (feeds 10-15)

*Louisiana Gulf Shrimp, simmered in A Parmesean Cream Sauce with Sauteed Yellow Onions and Bell Peppers tossed with Penne Pasta*

### **Crawfish Mac & Cheese**

\$185 full pan (feeds 25-30) • \$110 half pan (feeds 10-15)

*Cavatappi Pasta cooked in a Three Cheese Bechamel Sauce tossed with Louisiana Crawfish Tails topped with Parmesan & Cheddar Cheese*

### **Lasagna Al Forno**

\$215 full pan (feeds 25-30) • \$100 half pan (feeds 10-15)

*Fresh Lasagna Pasta layered between Creole Meat Sauce, Herb Ricotta Cheese, with Mozzarella and Parmesan, and smothered in Red Wine Tomato Marinara Sauce, Topped with Fresh Mozzarella*

### **Warm Farro Salad**

\$165 large bowl (feeds 25-30) • \$100 medium bowl (feeds 10-15)

*Fresh Spinach tossed with Freshly cooked Farro, Toasted Almonds, Sweet Potatoes, Roasted Corn & Peppers, finished with Fresh Goat Cheese and Citrus Tahini Vinaigrette*

### **Strawberry Harvest Salad**

\$65 large bowl (feeds 25-30) • \$40 medium bowl (feeds 10-15)

*Fresh Baby Spinach, with Creole Strawberries, Shaved Red Onions, Toasted Almonds, and Fresh Goat Cheese served with a Citrus Tahini Vinaigrette*

### **Honey Sesame Teriyaki Wings**

\$80 (50 pieces) • \$40 (25 pieces)

*Oven Fried Chicken Wings tossed in a Honey Sesame Glaze, and Topped with Sesame Seeds and served with Chipotle Ranch or Blue Cheese*



## 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*

**Pimento Cheese Sandwiches** \$30 (50 pieces) • \$60 (100 pieces)

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

*Chicken, tuna and egg*

**Cucumber & Dill** \$35 (50 pieces) • \$65 (100 pieces)

**Finger Sandwiches For Kids** \$32 (50 pieces) • \$65 (100 pieces)

*Peanut butter and jelly and/or cheese*

## PINWHEELS

**Napa Pinwheels** \$65 (50 pieces)

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

**Santa Fe Pinwheels** \$65 (50 pieces)

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

**Smoked Salmon BLT Pinwheels** \$110 (50 pieces)

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

**Vegetarian Pinwheels** \$60 (50 pieces)

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

# 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

**Caprese** - fresh mozzarella, tomatoes, spinach and basil pesto on rosemary ciabatta

## **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

## **Petite Croissants** \$90 (50 pieces)

Chicken salad, grapes and almonds on a petite croissant

## **Lil Po-Boys** \$85 (50 pieces)

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

## **Cocktail Muffalettas** \$90 (50 pieces)

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

## EXECUTIVE BAG LUNCHES

\$16.99 each • Comes with a side of fruit salad OR a cookie and veggie pasta salad OR orzo pasta salad. Your choice of the:


**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*

## HOUSE MADE DIPS

**Hummus** \$8.99 per pound 

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

**Spicy Shrimp** \$14.99 per pound 

*Cajun spiced shrimp, sweet peppers, sour cream, green onion, celery and cream cheese*

**Spinach and Artichoke** \$12.99 per pound

*Spinach, artichoke hearts, Gruyere and Asiago cheese*

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

*A combo of sun-dried tomato and Feta; Kalamata olive & roasted red pepper hummus with three bread bowls and pita chips*

**Dip Set Up** \$17.99

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

## CHEESE & CHARCUTERIE

### **Brie en Croute** \$75 (serves 25-30)

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

**Praline** - filled with creamy praline and pecans

**Pepper Jelly** - filled with Tabasco pepper jelly

\*Add Carr's crackers or our house croustades for an additional cost.

### **Artisan Cheese & Charcuterie Tray**

small \$45 (2 items, serves 4-8)

medium \$60 (3 items, serves 10-15)

large \$80 (4 items, serves 20-25)

*Any combination of cheese, meat or pate.*

*Trays include seasonal fruit and crackers.*

### **Cheese & Charcuterie Display**

mini \$100 (serves 20-25)

small \$225 (serves 40-50)

large \$400 (serves 100+)

*This display is created to be an eye catching centerpiece for your special event. They can be the perfect addition to a wedding, cocktail party or wine tasting. Displays are customized and may include dried fruit, nuts, chutney, mustard, peppadews, honey or fresh herbs. All displays include seasonal fruit, olives, cornichons and crackers.*

## CAVIAR

### **Caviar Set Up Tray** ◆

small \$55 (serves 4-6) • large \$70 (serves 8-12)

*Our Caviar Set Up includes smoked salmon, chopped eggs, red onions, cucumbers, capers and crème fraîche with mini toasts. Caviar sold separately. Contact catering for our available selections.*

## SAVORY CHEESECAKES

served with housemade croustades (36 hour notice required)

**Crabmeat & Brie** 6 inch \$85 (serves 20-25)

*with roasted yellow pepper coulis topping*

**Lemon & Artichoke** 6 inch \$50 (serves 20-25)

*with a pecan and bleu cheese pesto topping*

## 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 Crab Cakes** \$70 (25 pieces)

*Served with rémoulade sauce*

**Petite Crawfish Pies** \$55 (25 pieces) 

*Louisiana crawfish stuffing in a pastry dough*

**Spiced Lamb Meatballs** \$40 (25 pieces) 

*Baked and served with Tzatziki sauce*

**Falafel** \$35 (25 pieces)

*Fried crispy and served with Tzatziki sauce*

**Stuffed Mushrooms** \$60 (25 pieces)

*Button mushrooms baked with spinach, parmesan and bacon*



## COLD APPETIZERS

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

### **Caprese Skewers** \$50 (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*

### **Deviled Eggs** \$30 (25 pieces)

*Boiled eggs piped with a creamy Dijon filling*

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

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

### **Goat Cheese on Endive** \$75 (25 pieces)

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

### **Tuna Tartare** \$120 (2 pounds, 55–65 pieces)

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

### **Thai Chicken Satay** \$55 (25 pieces)

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

### **Hawaiian Rolls** \$9.99 (available by the dozen)



# SALADS

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

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

**Caesar** Medium \$45 (serves 10-20) • Large \$80 (serves 25-35)

*Romaine lettuce, Parmesan cheese and housemade croutons*

**Martin** Medium \$67 (serves 10-20) • Large \$115 (serves 25-35)



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

**Sena** Medium \$65 (serves 10-20) • Large \$110 (serves 25-35)



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

**House** Medium \$35 (serves 10-20) • Large \$65 (serves 25-35)



*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)



## COLD PASTA

All pasta dishes require 48 hours notice.

### **Grilled Vegetable Pasta Salad**

half pan \$65 (serves 15-20) • full pan \$125 (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 15-20) • full pan \$130 (serves 25-30)  
*with spinach, sun-dried tomatoes, pesto, Kalamata olives,  
artichoke hearts, Feta cheese, extra virgin olive oil and white balsamic  
lemon vinaigrette*

## HOT PASTA

All pasta dishes require 48 hours notice

Pasta dishes are tossed with penne pasta unless otherwise stated.

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

### **Baked Ziti**

half pan \$65 (serves 15-20) • full pan \$125 (serves 25-30)  
*Served in a beef Bolognese, baked with fresh Mozzarella and  
Parmesan cheese*

### **Grilled Chicken**

half pan \$85 (serves 15-20) • full pan \$165 (serves 25-30)  
*Sun-dried tomatoes and portobello mushrooms in a  
sherry reduction sauce*

## SOUPS & GUMBOS

**All soups and gumbos are available by the gallon**

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

## SIDES

*Sides include: roasted, or puréed cauliflower, kale salad, brussels sprouts, smothered greens, asparagus, roasted potatoes and more!*

*Call for additional options and prices.*

## HOT DISHES

All hot dishes require 48 hours notice.

### **Grilled Chicken Marsala**

half pan \$80 (serves 15-20) • full pan \$165 (serves 25-30)

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

### **Jambalaya**

half pan \$80 (serves 15-20) • full pan \$150 (serves 25-30)

*with chicken, sausage and shrimp*

### **Red Beans and Rice**

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

*with smoked sausage*

### **Creole Shrimp and Rice**

half pan \$110 (serves 15-20) • full pan \$210 (serves 25-30)

*Gulf shrimp with classic New Orleans flavors served with rice*

**Chicken Tenders** \$85 (50 pieces)

# PLATTERS

## **Charred Beef Tenderloin Display** \$185 (serves 20-25)

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

## **Pork Loin Display** \$125 (serves 20-25)

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

## **Chilled Grilled Chicken Breast Strips** \$125 (serves 25-30)

*Marinated with pesto and balsamic vinegar served with a Thai chili and curry Dijon sauce*

## **Jumbo Boiled Shrimp** \$205 (5 pounds)

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

## **Smoked Salmon Platter** \$125 (serves 15-20)

*One pound of smoked salmon beautifully garnished on a tray with dill cream cheese, capers, red onions, boiled eggs and lemons with mini bagels or toast points*

## **Grilled Vegetable Platter**

small \$95 (serves 20-25) • large \$135 (serves 30-40)

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

## **Seasonal Fresh Fruit Display**

small \$55 (serves 20-25) • large \$80 (serves 30-40)

## **Crudité Platter**

small \$80 (serves 20-25) • large \$110 (serves 30-40)

*Assorted vegetables steamed and served with blue cheese dip*

## **Lollipop Lamb Chop** \$205 (32 pieces)

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

# DESSERTS

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

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

## **Bread Pudding**

half pan \$50 (serves 15-20) • full pan \$100 (serves 25-30)

*Traditional New Orleans style bread pudding served with rum sauce*

## **Brownies and Assorted Cookies \$30 (12 pieces)**

## **Chocolate Dipped Strawberries \$35 (25 pieces)**

## **Non-Chocolate Lover Tray \$55 (60 pieces)**

*Lemon and pecan pie bars*

## **Custom Cake, Desserts and French Pastries**

*(50 or 100 pieces) Available upon request - 48 hour notice required*

# CATERING SERVICES

## EVENT ROOM

*The Martin Event Room in Metairie is the perfect location for your next social or corporate event. At 1,200 sq. ft. it provides a comfortable space for 70 people reception style, or 65 seated guests.*

Please call our Deli + Catering Department  
504.896.7350 for more information.

## GLASSWARE & RENTAL

*We offer wine, rocks and Champagne glass rental at an affordable price. A \$100 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.*

Call customer service at 504.896.7300 in Metairie and  
504.894.7411 in New Orleans.

## SERVERS, BARTENDERS & DELIVERY

*Our friendly staff is available to serve and bartend at your next event! Martin Wine & Spirits provides a full bar. Bottles neither opened nor chilled may be returned. We're also available to deliver 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)