

## Lunch Catering Menu

Our lunch includes full buffet table set-up complete with paper table cloths, paper plates, plastic flatware and glassware. Minimum count is 10 persons. Additional services may include two servers to remain, table rentals and floral arrangements.

### ASSORTED DELI SANDWICH PLATTER

Assortment of ham, turkey, roast beef and cheeses, accompanied with lettuce, tomato, onions, mayonnaise and mustard, along with assorted bread. A bag of chips and condiments are included \$8.99 per person

### SPECIALTY SANDWICH PLATTER

This platter includes choice of specialty sandwich served with a bag of chips and assorted condiments \$8.99 per person

#### SANDWICH CHOICES:

##### VEGETARIAN

With grilled vegetables and melted fresh mozzarella with a hint of olive oil

##### ROASTED CHICKEN

With grilled chicken breast, roasted red peppers, grilled eggplant and mozzarella cheese

GRILLED THREE CHEESE With cheddar, Swiss, provolone, ham and tomato

HOMEMADE MEATLOAF CLUB With bacon, romaine lettuce, tomatoes and mayo

##### SMOKED POLISH KIELBASA PANINI

With grilled onions, grilled peppers, American cheese, ketchup and mustard

##### AMERICAN PANINI

With ham, turkey, bologna, American cheese, lettuce, tomato and mayo

##### CHICKEN CUBANO

With ham, roasted red peppers, Swiss cheese and chipotle mayo on a roll

CAPRESE PANINI With fresh mozzarella, tomato, basil, olive oil and Italian herbs

##### ITALIAN PANINI

With capicola, genoa salami, mortadella, prosciutto, provolone, onion, lettuce, tomato, hot, olive oil and Italian herbs

##### CALIFORNIA TURKEY PANINI

With bacon, egg, avocado, lettuce, tomato, fresh mint and mayo

##### TURKEY ARTICHOKE PANINI

With sliced turkey, artichoke hearts, provolone, caramelized onions and chipotle mayo

##### MONTE CRISTO SANDWICH

With ham, turkey and Swiss cheese on grilled Texas toast

##### THE NEW YORKER

With corned beef, pastrami, Swiss cheese and mustard on toasted rye bread

##### CATCH OF THE DAY FISH PANINI

With fresh mozzarella, fresh basil, lettuce, tomato and ranch dressing

HADDOCK PANINI With tartar sauce, Swiss cheese, lettuce, tomato and mayo

FISHCAKE PANINI With tartar sauce, lettuce, tomato, mayo and cheese

MEDITERRANEAN SUB With steak tips, grilled veggies, lettuce, tomato and feta

##### BACON, STEAK AND MUSHROOM PANINI

With grilled onions, Swiss cheese, provolone cheese, romaine lettuce and mayo

##### STEAK AND GORGONZOLA PANINI

With grilled onions marinated in balsamic vinaigrette, lettuce and mayo

### SPECIALTY WRAPS PLATTER

This platter includes choice of specialty wraps served with a bag of chips and assorted condiments \$8.99 per person

#### WRAP CHOICES:

##### EGGPLANT WRAP

With cheddar cheese, lettuce, tomato, cucumber, onion and tzatziki sauce

##### COUNTRY CHICKEN WRAP

With blueberries, almonds, celery, raisins, red onions, tomato and ranch dressing

##### CRISPY CHICKEN WRAP

With chicken fingers, honey mustard, lettuce, tomato and cheddar cheese

BUFFALO CHICKEN WRAP With blue cheese, lettuce, tomato, onions

TURKEY BLT WRAP With turkey, bacon, tomato, lettuce and melted cheddar cheese

##### HONEY MUSTARD CHICKEN WRAP

With sliced chicken, Swiss cheese, honey mustard, lettuce, tomato and onions

SALMON WRAP With spinach and honey mustard

##### GREEK SUPREME

With romaine lettuce, onions, tomatoes, feta cheese, olives and Greek dressing

TUNA SUPREME With tuna, lettuce, tomato, onions, pickles and American cheese

##### VEGGIE DELIGHT

With lettuce, tomato, mushrooms, onions, peppers, pickles, carrots and Swiss cheese

##### CALIFORNIA CLUB WRAP

With grilled chicken, bacon, lettuce, tomato and ranch dressing

##### MEATBALL SUPREME

With meatballs, lettuce, tomato, onions, mozzarella, cucumber sauce and basil

##### BLACK RUSSIAN

With roast beef, Russian dressing, provolone cheese and thinly sliced onions

##### CHICKEN PESTO

With grilled chicken, pesto sauce, romaine lettuce, tomatoes and roasted red peppers

##### CHEF'S SUPREME

With ham, turkey, roast beef, lettuce, tomato, salt, pepper and provolone cheese

##### CHICKEN PARMIGIANA

### PASTA PLATTER

This platter includes choice of pasta dish served with a bowl of garden salad, bread and butter \$9.99 per person

#### PASTA CHOICES:

##### PASTA WITH SHRIMP MARINARA SAUCE

With mushrooms and parmesan cheese

##### EGGPLANT PARMESAN PASTA

##### BACON AND SHRIMP PASTA

In a garlic and butter sauce topped with parmesan cheese

##### PASTA ALA MARIO

With sauteed zucchini in garlic and oil with broccoli and sun dried tomatoes

PASTA ALA DAVIO With prosciutto, artichoke hearts and sun dried tomatoes

##### CLAM ATLANTIC

With linguica, grilled onions, homemade marinara sauce and herbs

SEAFOOD DIABLO With a homemade spicy tomato sauce and herbs over linguine

##### SCALLOP PESTO PASTA

With a homemade pesto sauce, artichokes and herbs over linguine

##### MEATLOVER'S PASTA

With cubed ham, meatballs, Italian sausage and a homemade herbed tomato sauce

##### CHICKEN PASTA

With mushrooms, garlic, artichokes and peas in a creamy alfredo sauce and herbs

##### CHICKEN BROCCOLI ZITI

Served in a creamy homemade sauce with parmesan cheese

##### ZITI AND MEATBALLS

##### MEATBALL PASTA

With homemade ground beef meatballs cooked in a rich marinara sauce

PASTA PRIMAVERA With fresh vegetables in a garlic and olive sauce

### ENTREE PLATTER

This platter includes choice of entree dish served with a bowl of garden salad and choice of rice or mashed potato

#### CHICKEN \$11.99 per person

CHICKEN MARSALA With chicken breast and mushrooms in a marsala wine sauce

##### CHICKEN HERCULES

With fresh chicken grilled with onions, tomatoes, green bell peppers and mushrooms

CHICKEN STIR-FRY With grilled chicken pieces tossed with feta and Greek dressing

##### CHICKEN AND SAUSAGE

With chicken breast and Italian sausage sauteed with grilled onions, mushrooms, peppers in a light tomato sauce

##### CHICKEN PARMESAN

With traditional chicken breast rolled in breadcrumbs and sauteed with marinara sauce, melted mozzarella and topped with fresh herbs

BBQ CHICKEN With fresh chicken grilled with bbq sauce

##### CHICKEN KABOB

With grilled chicken chunks marinated in a rich Greek dressing with green peppers and onions

##### CHICKEN FINGERS OR WINGS

With fried pieces of chicken tenders served with bbq or sweet n' sour sauce

CHICKEN FRANCESE With egg battered chicken breast served in a lemon butter sauce

#### BEEF/PORK/TURKEY \$12.99 per person

##### STEAK TIP DINNER

With steak tip chunks grilled to perfection with white wine and herbs

STEAK TIP KEBAB With tender steak tips grilled to perfection with onions and peppers

##### ROAST BEEF DINNER

##### MEAT LASAGNA

BAKED TURKEY With cranberry sauce

BROILED PORK CHOPS Marinated in garlic, lemon and oregano sauce

MIXED GRILL With steak tips, chicken tips, turkey tips and bbq sauce

#### SEAFOOD \$13.99 per person

BAKED SCROD With lemon and breadcrumbs

##### BAKED HADDOCK

BROILED PREMIUM ALASKAN SALMON With rice and salad

##### SHRIMP SCAMPI

##### BAKED FRESH FLOUNDER

##### FRIED HADDOCK

With tender white fish marinated and lightly batter-fried to perfection

FRIED SCALLOPS Eight fresh pieces of scallops deep fried to golden brown

#### VEGETARIAN \$9.99 per person

##### VEGGIE LASAGNA

VEGETABLE PLATTER With a medley of balsamic grilled vegetables and herbs

##### ROASTED VEGETABLE LASAGNA

Layers of pasta stacked with a medley of roasted vegetables in a thick ricotta mozzarella blend and topped with traditional marinara sauce

EGGPLANT PARMESAN Breaded eggplant with homemade marinara sauce

#### BUFFET LUNCH ADDITIONS:

BREWED DECAF, ASSORTED PREMIUM TEAS \$2.99 per person  
Includes milk, half and half, lemon wedges and assorted sweeteners

BOTTLED JUICES \$2.50 per person

BOTTLED SPRING WATER \$1.99 per person

FRENCH FRIES \$3.99 per person

SLICED FRESH SEASONAL FRUIT PLATTER \$4.99 per person/10 person min  
Includes cantaloupe, honeydew, watermelon, strawberries, pears, apples, peaches, kiwi and grapes

PLATTER OF CHOCOLATE CHIP COOKIES  
AND BROWNIES \$1.99 per person

TIRAMISU \$36.00 serves 12 people

CHIPS \$1.00 per person





## Continental Breakfast Catering Menu

*Our continental breakfast includes full buffet table set-up complete with paper table cloths, paper plates, plastic flatware and glassware. Minimum count is 10 people. Additional services may include two servers to remain, table rentals and floral arrangements.*

### COFFEE SERVICE

Our fresh ground coffee is delivered hot and ready to serve. Half and half, assorted sweeteners, cups and stirrers are included \$2.00 per person

### MARTIN'S CONTINENTAL PLATTER

This platter includes assorted muffins, bagels and croissants arranged on a platter with butter, cream cheese and jelly \$5.99 per person

### MARTIN'S CONTINENTAL BREAKFAST

Continental breakfast includes our continental platter plus the coffee service package \$6.99 per person

### HEALTHY MARTIN'S CONTINENTAL BREAKFAST

Sliced fresh seasonal fruit platter to include: cantaloupe, honeydew, watermelon, strawberries, pears, apples, peaches and grapes. Breakfast is followed with assorted muffins, orange juice, apple juice, cranberry juice and V8 \$9.99 per person

### MARTIN'S HOT BREAKFAST

This breakfast starts with assorted juices, coffee, muffins and croissants and includes all the appropriate condiments. Breakfast continues with scrambled eggs, bacon, sausage and home fries \$14.99 per person

### MARTIN'S HOT BREAKFAST 2

This package includes the complete hot breakfast package, french toast and fresh fruit platter \$17.99 per person

### CONTINENTAL BREAKFAST ADDITIONS:

BREWED DECAF, ASSORTED PREMIUM TEAS \$2.99 per person

Includes milk, half and half, lemon wedges and assorted sweeteners

BOTTLED JUICES \$2.50 per person

BOTTLED SPRING WATER \$1.99 per person

BACON OR SAUSAGE OR HAM \$2.99 per person

HARD BOILED EGGS \$2.99 per person

SCRAMBLED EGGS \$3.99 per person

WHITE, WHEAT OR RYE TOAST \$1.99 per person

HOME FRIED POTATOES \$2.99 per person

With onions and herbs

BREAKFAST SANDWICHES \$4.99 per person

On bagel or English muffin with egg, bacon, ham or sausage and cheese

HOME-STYLE FRENCH TOAST \$4.99 per person

Served with maple syrup, butter and powdered sugar

ASSORTED DRY CEREALS WITH MILK \$3.99 per person

SLICED FRESH SEASONAL FRUIT PLATTER \$4.99 per person/10 person min

Includes cantaloupe, honeydew, watermelon, strawberries, pears, apples, peaches, kiwi and grapes

YOGURT PARFAIT \$5.99 per person

Includes layers of plain yogurt with our homemade granola and fresh fruit

# MARTIN'S COFFEE SHOP

## Catering menu

### Pricing

All prices shown are subject to a 20% service charge and 7% state sales tax. Pricing and availability of all items listed as part of a menu are subject to change.

### Guarantee

Please provide a final guarantee no less than two working days prior to the scheduled starting date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater.

### Payment

All arrangements for payment must be made and approved in advance of the scheduled date of your event. A non-refundable deposit may be required.



CONSUMER ADVISORY WARNING FOR RAW FOODS  
IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH,  
WE ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH.

TO ALL OUR CUSTOMERS:  
BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY

ADD STATE MEAL TAX TO ALL PRICES  
PRICES, ITEMS, & OFFERS ARE SUBJECT TO CHANGE WITHOUT NOTICE

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# MARTIN'S COFFEE SHOP

## Catering menu

# 617-566-0005

## Fax: 617-566-5521

Hours: Monday-Friday: 7am-4pm •

Saturday: 7am-3pm • Sunday: 8am-3pm

35 Harvard Street • Brookline Village

[www.martinscoffeeshop.com](http://www.martinscoffeeshop.com)



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