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, hots, 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 bbg 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 bbg or sweet n' sour 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 bbg sauce

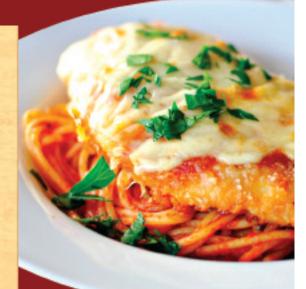
SEAFOOD \$13.99 per person BAKED SCROD With lemon and breadcrumbs BAKED HADDOCK BROILED PREMIUM ALASKAN SALMON With rice and salad SHRIMP SCAMPI BAKED FRESH FLOUNDER FRIED HADDOCK With tender white fish marinated and lightly batter-fried to perfection FRIED SCALLOPS Eight fresh pieces of scallops deep fried to golden brown

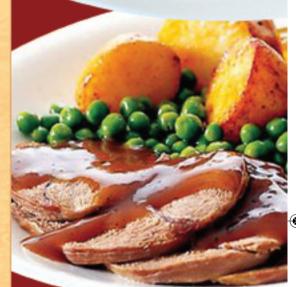
VEGETARIAN \$9.99 per person VEGGIE LASAGNA VEGETABLE PLATTER With a medley of balsamic grilled vegetables and herbs ROASTED VEGETABLE LASAGNA Layers of pasta stacked with a medley of roasted vegetables in a thick ricotta mozzarella blend and topped with traditional marinara sauce EGGPLANT PARMESAN Breaded 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

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









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

> > Postal Customer

PRSRT STD ECRWSS U.S POSTACE PAID EDDM Retail EDDM Retail

MARTIN'S COFFEE SHOP



Catering menu

Hours: Monday-Friday: 7am-4pm • Saturday: 7am-3pm • Sunday: 8am-3pm 35 Harvard Street • Brookline Village



