

The Lobster House at Martell's

308-312 Boardwalk. Point Pleasant. New Jersey. 732-892-0131

Alex Conlon- Catering & Sales Manager

Thomas Peet - Director of Food Services & Executive Chef

Family Style Package

\$43 per person

Appetizers

Coconut Shrimp

Cold Antipasto

Salad

Choice of

Classic Caesar Salad

or

Apple Walnut Salad

Entrees

All Entrees Include:

Chef's Choice of Seasonal Vegetables and Roasted Fingerling Potatoes

Pasta

Choice of

Penne alla Vodka

or

Eggplant Rollatini

or

Spinach Ravioli w/ Pesto

Cream Sauce

Seafood

Choice of

Teriyaki Salmon

or

Lobster Mac & Cheese

Chicken

Choice of

Chicken Piccata

or

Chicken Parmesan

Beef Medallions

Choice of

Marsala w/ Mushrooms

or

Murphy Style

Dessert

Choice of

Choice of Chocolate Mousse w/ Chocolate Sauce

or

Strawberries and Cream w/ Raspberry sauce

Pricing does not include NJ Sales Tax, 20% Gratuity, Maître d' Fee, or 3% Credit Card Fee

Martell's
TIKI BAR

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Luncheon Buffet

International Fruit Platter

Choice of Salad

(Please Choose One)

Classic Caesar, Romano with Parmesan Croutons

Harvest Salad with Apples, Walnuts, Gorgonzola over Mixed Greens and Balsamic Vinaigrette

Silver Chafing Dish Buffet

(please choose three)

Rigatoni alla Vodka

Beef and Broccoli Teriyaki

Spinach Ravioli with Pesto Cream Sauce

Parmesan Crusted Cod Fish

Sole Almondine in a Lemon Wine Sauce

Chicken Primavera with Basil and Herbs

Balsamic Chicken with Roasted Red Peppers and Fresh Mozzarella

All Entrees Include

Chef Choice of Seasoned Vegetables, Baked Au Gratin Potatoes , Fresh Baked Warm Rolls and Butter

Dessert

Assorted Mini Cheesecakes

Beverages

Regular and Decaffeinated Coffee, Hot Tea, Soda

Open Bar Packages Available Upon Request



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Cocktail Menu

3 Hour Private Event
\$50 with Cash Bar
\$74 with Beer, Wine, & Seltzers
\$82 with Premium Open Bar

Cocktail Table

Includes

Fruit and Cheese Platter

Vegetable Crudité

Choice of Four:

Bruschetta over Toasted Crostini

Thai Chili Chicken Skewers

Teriyaki Beef Skewers

Coconut Shrimp w/ Raspberry Sauce

Coney Island Pigs in a Blanket

Swedish Meatballs

Sausage Stuffed Mushroom Caps

Antipasto Skewers

Cheesesteak Eggrolls

Mini Crab Cakes w/ Chipotle Aioli (+\$2)

Bacon Wrapped Scallops (+\$3)

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