



Banquet Menus

Martini's Grille
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Private Parties and Events

We have two exceptional spaces for your special event. The Boardroom seats up to 22. You'll enjoy our high tech audio visual systems, perfect for Business Meetings and Presentations

The Party Room is a private room with an exceptional view of The Great River Bridge and the Mississippi River, perfect for Rehearsal Dinners, Birthdays, Anniversaries, and Holiday Parties. It accommodates up to 60 people and is equipped with a private bar and your own bartender.

Our goal is to provide a great experience for each and every guest we serve. The following guidelines were developed to help us create a successful event for you.

We charge a **non-refundable** room rental for all private parties.

\$200 for the Boardroom, \$300 for the Party Room, and \$500 for The Patio
Reservation of The Patio includes the Party Room in case of bad weather.
Your function will be considered tentative until the room rental fee is paid in full.
We accept business checks and all major credit cards.

We require the final menu at least **two weeks** prior to the event and we highly recommend one menu choice per group.

We will provide you with a banquet event order with pricing details prior to your event per request.

We will add 20% service charge and 7% sales tax to the food and beverage total.

Grazing Options

Grazing is a Three Course Meal Served Family Style

Martini's Grazing - \$42 per person

World Famous Chicken Lips

Spicy Chicken Spring Rolls

Homemade Pretzel and Cheese Fondue

Caesar Salad and Warm Bread

Petite Filet Mignon - with Béarnaise

Caribbean Pork Chops - with Mango Chutney

Mashed Potatoes

Dim Sum Green Beans

*substitute Bronzed Salmon \$6 per person

Executive Grazing - market price

Shrimp Cocktail

Spinach and Three Cheese Dip

Caesar Salad and Warm Bread

Petite Filet Mignon

Maine Lobster Tail

Mashed Potatoes

Fresh Asparagus

Dessert Platter - \$7 per person

New York Style Cheesecake

Oreo Cheesecake

Chocolate Bayou Cake

Crème Brulee

Dinner Buffet

(20 person minimum)

The Appetizer Buffet—\$25 per person

World Famous Chicken Lips
Spinach and Three Cheese Dip
Soft Pretzel and Cheese Fondue
Italian Style Meatballs

Design Your Dinner Buffet

Two Entrees, Two Salads, and Two Sides - \$45

Three Entrees, Two Salads, and Three Sides - \$55

The items marked with * are chef carved, we add a \$100 fee

Entrees:

World Famous Chicken Lips
French Cut Chicken Breast - stuffed with Spinach and Three Cheeses
Bronzed Salmon - Garlic Beurre Blanc
Grilled Iowa Pork Chops - Mango Chutney
Iowa Pasta Carbonara - Ham, Bacon, Peas, Onion
Filet Mignon* - Horseradish & Chimi-churri
Prime Rib* - Horseradish

Salads:

Mixed Greens Salad with Ranch and Balsamic Vinaigrette
Classic Caesar Salad
Tomato Mozzarella Salad
Fresh Fruit Salad

Sides:

Steamed Green Beans
Dim Sum Green Beans
Steamed Broccoli
Mashed Potatoes
Roasted Redskin Potatoes
Mac & Cheese

Plated Dinners

Plated dinner includes your choice of entrée, plus mixed greens salad, two sides, and Ciabatta Rolls & Butter

Maximum of 30 people for a plated dinner. For larger groups, select three menu options.

French Style Chicken Breast - \$32 Stuffed with Spinach Three Cheeses

Caribbean Pork Chops - \$39 Mango Chutney

New York Strip Steak 14 oz. - \$49 Chimi-churri

Filet Mignon 10 oz. - \$49 Béarnaise

Land & Sea - \$75 Filet Mignon & Maine Lobster Tail, Béarnaise, Drawn Butter, and Lemon

Bronzed Salmon - \$39 Garlic Beurre Blanc

Cold Hors D'oeuvres:

Domestic & Imported Cheese Display - \$7 per person / 20 person minimum

an artful design with fresh fruit, various cheeses, and crackers

Colossal Shrimp Cocktail - 50 pieces, \$225

served chilled with spicy cocktail and lemon

Grilled Asparagus - 50 pieces, \$150

served with roasted red pepper and Havarti Cheese

Tomato Mozzarella Skewers - 50 pieces, \$150

olive oil drizzle

Assorted Sushi Rolls - 50 pieces, \$150

king crab, crispy shrimp, veggie

Ahi Tuna Cups - 50 pieces, \$199

wasabi, cream, tuna glaze, sesame cracker

Hot Hors D'oeuvres:

World Famous Chicken Lips - 50 pieces, \$200

buffalo style boneless wings with Budweiser blue cheese dressing, Fabulous!

Marinated Steak Skewers - 50 pieces, \$250

Stuffed Mushrooms - 50 pieces, \$150

sausage and Havarti cheese

Bacon Wrapped Colossal Shrimp - 50 pieces, \$250

sweet and spicy glaze

Spinach and Three Cheese Dip - \$4 per person

with tortilla chips

Italian Meatballs - 50 pieces, \$150

Spicy Chicken Spring Rolls - 50 pieces, \$150

plum sauce

Soft Pretzel and Cheese Fondue - 50 pieces, \$40

Host Bar

Host Bar prices are per drink

Familiar Brands \$6

Bourban - Jim Beam
Whiskey - Jack Daniels
Scotch - Johnny Walker Red
Rum - Captain Morgan
Vodka - Smirnoff
Gin - Tanqueray
Tequila - Jose Cuervo

Premium Brands \$10

Bourban - Knob Creek
Whiskey - Jack Daniels, Maker's Mark
Scotch - Chivas Regal 12 year
Rum - Captain Morgan, Bacardi Silver
Vodka - Grey Goose, Tito's
Gin - Bombay Sapphire, Hendricks
Tequila - Patron

House Wines

Pinot Grigio, Crane Lake, California - \$8
Chardonnay, Hidden Crush, California - \$11
Cabernet Sauvignon, Leese Fitch, California - \$11
Merlot, Copper Ridge, California - \$8

House Beer Selections

Budweiser - \$4	Michelob Ultra - \$5
Bud Light - \$4	Deschutes Fresh Squeezed - \$7
Coors Light - \$4	Goose Island 312 - \$8
Miller Lite - \$4	Michelob Amber Bock - \$7

Soft Drinks \$3

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

Classic Mixers & Garnishes

Tonic, Soda, Orange Juice, Cranberry Juice, Sour Mix, Lemon Juice, Olives, Lemon Twist, Lime Wedge

Add a few of our signature martini's and cocktails to make your event super special

Grape Flower - muddled grapes & basil, Pearl Cucumber Vodka, St. Germain \$12

Pineapple Express - Smirnoff Pineapple, Malibu, Pineapple, Guava - \$10

Honeymoon in Vegas - Captain Morgan, Cointreau, OJ, Sour, Cinnamon Sugar Rim - \$10

The Lemon Drop - Absolut Citron, lemon, simple - \$10

Margarita - Milagro, Cointreau, lime, salt rim - \$10

Mojito - Bacardi Rum, lime, soda, fresh mint - \$10

007 Martini - Ketel One Vodka or Bombay Sapphire Gin, Dolin dry vermouth - \$12

Dirty Martini - olive juice - \$12

Manhattan - Maker's Mark, Dolin sweet vermouth, bitters - \$12

Old Fashioned - Cedar Ridge Bourbon, cherry - \$13

Bookers Sour - Booker's Cask Strength, Disaronno, lemon, sugar - \$13

Bar Packages

prices are per person

House Beer and Wine

\$19 - two hours, \$27 - three hours

Familiar Brands & House Beer & Wine

\$25 - two hours, \$35 - three hours

Martini's Cocktails & Familiar Brands & House Beer & Wine

\$35 - two hours, \$45 - three hours

Wine with Dinner

We would be happy to pour House Wine for your guests during dinner - \$30 Bottle

Champagne Toast

glass of champagne for all guests - \$9 per person

Our Sommelier will work with you to select special wines to perfectly compliment your meal.

Prices are by the bottle, based on your selection