



## Catering Menus

Martini's Grille

[martinis@martinisgrille.com](mailto:martinis@martinisgrille.com)

Courtney Johnson

319-752-6262

# Catering

Martini's offers catering for large scale events off premises. For events under 150 people, please check out our Banquet Menus.

We charge a **non-refundable** deposit for all off-site catering; 50% required at time of booking. We accept business checks and all major credit cards.

We require the final menu at least **one month** prior to the event and we require one menu choice per group.

In addition to food, Martini's is able to offer a full service bar for your event. For more information about the bar, please speak with Courtney.

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

A 7% sales tax will be added to the food and beverage total.

## **Delivery and Service Options:**

**Pick it Up:** We will have it ready when you are

**Delivery:** We will deliver it to your location, set it up, and leave - 10% charge

**Event Service:** We will stay and serve for your event - 20% gratuity

**Chafing Dishes:** with sterno - \$10 per dish

## **Dinner Buffet**

\$29 per person

Roasted New York Strip

with Au Jus, Horseradish, and Chimi-Churri

Airline Chicken Cordon Bleu

Bronzed Atlantic Salmon Fillet

Homemade Mashed Potatoes

Steamed Green Beans

Glazed Carrots

Caesar Salad with Bread

## **Simple Buffet**

\$19 per person

Chicken Lips

Siam Street Ribs

Iowa Pasta Carbonara

Steamed Green Beans

Caesar Salad with Bread

### **All Inclusive Package — \$49 per person**

#### **Appetizer:**

World Famous Chicken Lips

Italian Meatballs

Spicy Chicken Spring Rolls

Soft Pretzel and Cheese Fondue

#### **2 Hour Bar Service**

House Beer & Wine

Familiar Bar Service

Add Two of Our Famous Martini's - \$5 extra per person

The Menus listed above are designed for parties of 150 or more; for smaller groups,  
please look at the menus under Banquets

We are happy to substitute or customize a menu for your event.

## **Cold Hors Doeuvres:**

### **Domestic & Imported Cheese Display - \$6 per person / 20 person minimum**

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

### **Crisp Vegetable Crudité - \$4 per person**

with hummus and ranch dip

### **Colossal Shrimp Cocktail - 50 pieces, \$225**

served chilled with spicy cocktail and lemon

### **Smoked Salmon Crostini - 50 pieces, \$200**

cream cheese, capers, red onion, parsley

### **Black and Blue Crostini - 50 pieces, \$200**

New York Strip served rare with Budweiser blue cheese and green onion

### **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

## **Hot Hors Doeuvres:**

### **World Famous Chicken Lips - 50 pieces, \$200**

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

### **Miniature Beef Wellington - 50 pieces, \$200**

### **Crab Rangoon - 50 pieces, \$200**

### **Bacon Wrapped Colossal Shrimp - 50 pieces, \$250**

chipotle BBQ glaze

### **Siam Street Ribs - 50 pieces, \$200**

fall off the bone tender with a sesame ginger glaze

### **Spinach and Three Cheese Dip - \$4 per person**

with tortilla chips

### **Chicken Satay - 50 pieces, \$150**

Caribbean Jerk, BBQ, or Asian

### **Italian Meatballs - 50 pieces, \$150**

### **Spicy Chicken Spring Rolls - 50 pieces, \$100**

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, Broadside, Paso Robles - \$13  
Merlot, Copper Ridge, California - \$8

## House Beer Selections

Budweiser - \$4  
Bud Light - \$4  
Coors Light - \$4  
Miller Lite - \$4  
Michelob Ultra - \$5  
Deschutes Fresh Squeezed - \$7  
Goose Island 312 - \$8  
Sam Smith Nut Brown - \$8

## 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

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

Prices are by the bottle, based on your selection