



Banquet Menus

Martini's Grille

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Ami Bieri: 9am - 3pm Daily: 319-601-6160

Martini's Grille 3pm - 5pm Tues-Sat: 319-752-6262

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 Coured Meal Served Family Style

Martini's Grazing - \$59 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
Iowa Pasta Carbonara
Mashed Potatoes
Dim Sum Green Beans
Big Ass Ice Cream

Petite Grazing - \$42 per person

World Famous Chicken Lips
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 - \$75 per person

Homemade Pretzel and Cheese Fondue
Spinach and Three Cheese Dip
Caesar Salad and Warm Bread
Petite Filet Mignon - with Bearnaise
Colossal Shrimp
Mashed Potatoes
Asparagus

*substitute Maine Lobster Tail - \$15 per person

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, Bearnaise, House Sauce
Prime Rib* - Horseradish

Salads:

Mixed Greens Salad with Ranch and Balsamic Vinaigrette
Classic Caesar Salad
Spinach Seasonal 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 Béarnaise

Filet Mignon 8 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

Tomato Mozzarella Skewers - 50 pieces, \$150

olive oil drizzle

Ahi Tuna Cups - 50 pieces, \$199

wasabi, cream, tuna glaze, sesame cracker

Seafood Tower - \$18 per person / 20 person minimum

assorted fresh seafood

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

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

Pineapple Express - Smirnoff Pineapple, Malibu, Pineapple, Guava

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

The Lemon Drop - Absolut Citron, lemon, simple

Margarita - Milagro, Cointreau, lime, salt rim

Mojito - Bacardi Rum, lime, soda, fresh mint

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

Dirty Martini - olive juice

Manhattan - Maker's Mark, Dolin sweet vermouth, bitters

Old Fashioned - Cedar Ridge Bourbon, cherry

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

Bar Packages

prices are per person

House Beer and Wine

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

Familiar Brands & House Beer & Wine

\$40- two hours, \$50 - three hours

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

\$50 - two hours, \$60 - 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