



## Banquet Menus

**Martini's Grille**

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

**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 Family Style Meal

## **Martini's Grazing - \$55 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 Pie

## **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 - 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**

**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 \$14

**Pineapple Express** - Smirnoff Pineapple, Malibu, Pineapple, Guava - \$12

**Honeymoon in Vegas** - Captain Morgan, Cointreau, OJ, Sour, Cinnamon Sugar Rim - \$12

**The Lemon Drop** - Absolut Citron, lemon, simple - \$12

**Margarita** - Milagro, Cointreau, lime, salt rim - \$12

**Mojito** - Bacardi Rum, lime, soda, fresh mint - \$12

**007 Martini** - Ketel One Vodka or Bombay Sapphire Gin, Dolin dry vermouth - \$14

**Dirty Martini** - olive juice - \$15

**Manhattan** - Maker's Mark, Dolin sweet vermouth, bitters - \$15

**Old Fashioned** - Cedar Ridge Bourbon, cherry - \$15

**Knob Sour** - Knob Creek, Disaronno, lemon, sugar - \$14

### **Bar Packages**

prices are per person

#### **House Beer and Wine**

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

#### **Familiar Brands & House Beer & Wine**

\$30 - two hours, \$40 - three hours

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

\$40 - two hours, \$50 - 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