



# Catering Menu

Visit us at  
[www.martelsrestaurant.com](http://www.martelsrestaurant.com)





## **WHERE BUSINESS MEETS THE GOLF COURSE**

Choose your location, menu, and needs, add your unique requests, our “can do” attitude and you have one successful event. It is the mission of Martel’s to provide the best possible service to each guest that walks through the door of either of our establishments. We strive to make each experience truly unique and memorable. Our main focus is offering a superior quality product, with exceptional service. From simple to elaborate, our team will design a menu specifically for you. At Martel’s, we pride ourselves on our flexibility and service. Our staff’s attention to detail means that you can count on us to be organized, proactive and responsive. We will do anything to make it happen. We work hard, so you don’t have to.

## **FROM INTIMATE GATHERINGS TO GRAND GOLF EVENTS**

The Ultimate Event, Golf Outings, Lunch Parties, Family Reunions, Birthday Bash, Anniversary Party, Bereavement Gatherings anything worth celebrating is worth celebrating at Martel’s. Small or large, well organized or last minute, dressed up or down, night or day, throw it at Martel’s.

# Martel's Menu's

Luncheon Menu

Sit Down Dinner Menu

Cocktail Reception

Hors D'Oeuvres

Premium Hors D'Oeuvres

Buffet Menu

Breakfast Buffet

Brunch Buffet

Bereavement Reception

All American Picnic

Golfers Grill

Boxed Lunch

Bake Menu

Sunday Luncheon's

Beverage Package

Policies

Looking to make your event a success? Contact Martel's today.

518.489.0466  
info@martelsrestaurant.com

# LUNCHEON MENU

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16 guest minimum\*

Lunch menu is available until 3pm. You are responsible for place cards indicating your guests' entree choice.

## **Starters**

(choose one)

Garden Salad

Caesar Salad

Fruit Cup

## **Entrée's**

(choose up to three)

Steakhouse Burger

Eggplant Parmesan

Vegetable Primavera

Broiled Haddock

Roast Turkey

Herb Stuffed Chicken Breast

Chicken Parmesan

\$16

Prime Rib French Dip (min 12)

Martel's Sliced Sirloin

Chicken Francaise

Grilled Salmon

\$19

Lunch Entrée's include  
freshly baked rolls, fresh brewed coffee/tea, table linens,  
and appropriate condiments

# DINNER MENU

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16 guest minimum\*

Dinner menu is available after 3pm. You are responsible for place cards indicating your guests' entree choice.

## **Starters**

(choose one)

Garden Salad

Caesar Salad

## **Entrée's**

(choose up to three)

Herb Stuffed Chicken Breast

Chicken Florentine

Chicken Parmesan

Chicken Francaise

Chicken Marsala

Roasted Pork Tenderloins

Sliced Sirloin Steak

\$22

Cedar Plank Grilled Salmon

Stuffed Haddock

\$26

New York Strip

Filet Mignon

Prime Rib of Beef

\$34

All Dinner Entrée's include  
freshly baked rolls, fresh brewed coffee/tea, table linens,  
and appropriate condiments

# COCKTAIL PARTIES

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32 guest minimum\*  
All selections include  
table linens and appropriate condiments

## Selection #1

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Buffalo Chicken Wings  
18.95 pp

## Selection #2

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Mini Egg Rolls  
Mini Chicken Quesadillas  
19.95 pp

## Selection #3

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Breaded Chicken Tenders  
Mini Chicken Quesadillas  
20.95 pp

## Selection #4

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Potstickers  
Scallops wrapped in Bacon  
Coconut Shrimp  
23.95 pp

# Cocktail Reception

Minimum 50 people

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## Crudité Table

Fresh Seasonal Fruit with raspberry dip  
Fresh cut Crudité  
Chef's Selection of Import and Domestic Cheese  
Assorted Artisan Bread

## Carving Station

Our carving station includes choice of one meat, condiments, rolls and butter

Oven Roasted Turkey,  
Baked Ham  
Rosemary & Pepper Crusted Top Sirloin,  
Corned Beef  
Herb Crusted Pork Loin

## Additional Carving Item

\$7

## Prime Rib of Beef

Beef Tenderloin

MKT

## Pasta Station

(Self Serve)

Choose two pastas and select one sauce to accompany each pasta:

Penne, Cheese Tortellini, Orecchiette, Farfalle

Bolognese, Marinara, LGB, Alfredo

## Salad Station

(Choose two)

Caesar with Housemade dressing

Chopped Antipasta

Mixed Green

24/pp

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Coffee Station 2

Coffee & Pastry 7

# Sandwiches and Wraps

All sandwiches served on brioche style roll. Wraps are served on flour tortilla

Mayonnaise, mustard, Russian dressing served on side.

## **Choice of three:**

Oven Roasted Turkey

Baked Ham & Swiss

Roast Beef & Swiss

Chicken Salad

Chicken Caesar

Veggie

Pickles

## **Choice of two:**

House Salad

Potato Salad

Pasta Salad

Fruit Salad

Coleslaw

Kettle Chips

Brownie/Cookie Platter

Bottled Water/Soft Drinks/Coffee/Hot Tea



# Hors D'oeuvres

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## Beef

Franks in Puff Pastry /Cocktail Franks  
Italian Meatballs  
Swedish Meatballs  
Sweet n Sour Meatballs  
Beef Empanadas

## Poultry

Chicken Tenders  
Chicken Satay (GF)  
Mini Chicken Quesadillas  
Mini Chicken Cordon Bleu  
Pork Potstickers  
Deviled Eggs (GF)  
Bacon Stuffed Mushrooms  
Chicken Wings

## Vegetarian

Fresh-Cut Vegetables (GF)  
Vegetable Potstickers  
Potato Skins  
Feta and Spinach Spanikopita  
Mozzarella Sticks  
Bavarian Pretzel Bites  
Thai Spring Rolls  
Vegetable Spring Rolls  
Mini Assorted Quiche  
Ravioli Pillows  
Fresh-Cut Fruit (GF)  
Mini Egg Rolls  
Guacamole with Corn Tortilla Cups (GF)  
California Rolls (GF)

## Fish/Seafood

Crab Ragoons  
Spicy Tuna Rolls

# Premium Hors d'oeuvres

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Scallops wrapped in Bacon  
Shrimp Cocktail  
Coconut Shrimp  
Clams Casino  
Bourbon Barbecue Shrimp  
Steamed Clams  
Steamed Mussels  
Crab Cakes

Prosciutto Wrapped Melon  
Caprese Salad Skewers  
Blue Cheese n Bacon Stuffed Mushrooms  
Seared Steak Crostini, Carmelized onions,  
Blue Cheese  
Cuban Crostini  
Mini BLT's

# **BUFFET MENU**

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32 guest minimum\*

All Buffets include

Table linens, freshly baked rolls and appropriate condiments

## **BUFFET #1**

Tossed Salad

Italian Meatballs in Sauce

Baked Ziti

Sausage & Peppers

Honey-Stung Fried Chicken

Rice Pilaf

Seasonal Vegetable

20.95 pp

## **BUFFET #2**

Tossed Salad

Eggplant Parmesan

Honey-Stung Fried Chicken

Rice Pilaf

Seasonal Vegetable

Penne Pasta with Chicken in  
a Marinara Cream Sauce

21.95 pp

## **BUFFET #3**

Tossed Salad

Rice Pilaf

Seasonal Vegetable

Seafood Newburgh

Au Gratin Potatoes

Honey-Stung Fried Chicken

Beef Stir-Fry

23.95 pp

## **Optional Cocktail Hour**

Fresh Cut Crudité

Chef Selected Cheese

Artisan Bread

\$5. pp

# CUSTOM BUFFET

32 guest minimum\*

All Buffets include

Table linens, freshly baked rolls and appropriate condiments

## Salads

Select Two Items

Tossed Salad  
Caesar Salad  
Spring Mix Salad  
Potato Salad  
Pasta Salad  
Cole Slaw

## Starch

Select Two Items

Baked Ziti  
Rice Pilaf  
Au Gratin Potatoes  
Roasted Red Potatoes  
Mashed Potatoes  
Pasta Primavera

## Vegetable

Select One Item

Carrots  
Broccoli  
Green Beans  
Green Beans Almandine  
Vegetable Medley

## Hot Items

Select One Item

Meatballs  
Sausage & Peppers  
Penne with Chicken  
Honey Stung Fried Chicken

## Hot Items

Select One Item

Chicken Primavera  
Chicken Parmesan  
Tortellini Alla Panna  
Beef or Chicken Stir Fry

24.95 pp

## Additional Items:

Seafood Newburgh  
Eggplant Rolotini  
Eggplant Parmesan  
Chicken Marsala  
Chicken Francaise  
5. ea/pp

Veal & Peppers  
\$6. pp

## Add A Carving Station

Roast Sirloin of Beef  
Oven Roasted Turkey  
Corned Beef  
7 ea/pp

Prime Rib of Beef

Tenderloin of Beef  
Mkt price

## Optional Cocktail Hour

Fresh Cut Crudité  
Chef Selected Cheese  
Artisan Bread  
\$5 pp

# **BREAKFAST BUFFET**

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32 guest minimum\*  
All Buffets include  
Table linens and appropriate condiments

Fresh Cut Fruit  
French Toast  
Scrambled Eggs  
Sausage  
Bacon  
Home fries  
Croissants  
Cranberry & Orange Juice  
Coffee & Tea Station  
20.95 pp

# **BRUNCH BUFFET**

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Fresh Cut Fruit  
Spring Mix Salad  
French Toast  
Scrambled Eggs  
Bacon  
Home fries  
Herb Rubbed Chicken  
Rice Pilaf  
Seasonal Vegetable  
Croissants  
Cranberry & Orange Juice  
Coffee & Tea Station  
Mimosa Station  
24.95 pp

# PICNIC MENU

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50 guest minimum\*

All Buffets include  
Table linens, freshly baked rolls and  
appropriate condiments

## **Buffet Style**

Grilled Hamburgers

All Beef Hot Dogs

Grilled Chicken Breast

Signature Pasta Salad

All American Potato Salad

Corn on Cob

Sliced Seasonal Melon

Fresh Crudités with Dip

Assorted Cookies

Assorted Rolls

Condiments

24.95 pp

# **BAKE MENU**

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24 person minimum\*

Golfers and guests select entrée. Final entrée count is required 10 days prior to event.

## Steak Bake

Tender choice  
New York Sirloin  
flame grilled  
36.95

## Grilled Salmon

Fresh grilled  
Atlantic Salmon  
24.95

## Chicken Bake

Half grilled  
BBQ Chicken  
22.95

## Surf n Turf

Tender choice  
New York Strip  
4oz Lobster tail  
Or  
Shrimp Brochettes  
MP

All Bakes include  
Tossed salad, baked potatoes, corn on cob,  
rolls with butter, assorted cookies,  
unlimited fountain soda

# **Golf Outing Lunch Options**

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## Boxed Lunch

“Grab n’ Go”

16 person minimum\*

Variety of “ready to  
go” sandwiches served  
with chips, pickle,  
cookie  
one fountain soda  
10.95 pp

# **Golfers Grill**

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32 person minimum\*

Buffet Style

Hamburgers  
Grilled Chicken  
Hot Dogs  
Tossed Salad  
Pasta Salad  
Potato Salad  
Assorted Cookies  
Condiments  
Rolls  
17.50 pp

with Dinner option  
12.95 pp

# BEVERAGES

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Coffee & Tea

2.25 pp

Pitcher of Soda

9.00

Domestic Pitcher

9.25

1/2 Keg of Domestic Beer

325.00

1/4 Keg of Domestic Beer

200.00

1/2 Keg Imported or Craft Beer

Available upon request.

Carafe of House Wine

28.00

## **Cash Bar**

Beverages will be charged at the time of purchase.

Bartender fee may apply.

## **Host Bar**

Beverages will be charged to your final billed based on consumption. Tax and gratuity will be added to

final bill.

## **Beer, Wine & Soda**

Your choice of domestic draft beer,

house wine and fountain sodas

Two Hours (minimum) 12.95 pp

Each Additional Hour 2.95 pp

# Dessert

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## **Sheet Cakes**

(1/2) 50 Guests 85.00

(Full) 100 Guests 125.00

With inscription and choice of flavor

Smaller Cakes available upon request.

## **Cookie & Viennese Trays**

Prices vary per selection.



# BANQUET HOURS

*Banquet duration - 4 hours*

*Weddings - 5 hours*

*Buffet Service 1.5 hours*

*Grill Service 1.5 hours*

\*These are required minimum guarantees needed for banquet room. You will be billed these minimums should you fail to reach them, under discretion of management.

## POLICIES & GENERAL INFORMATION

All prices are subject to NYS Sales Tax and 18% gratuity.

All prices are subject to change without notice

Menu selections must be made two (2) weeks in advance.

Final guarantee due five (5) days prior to function date.

No cancellations thereafter. You will be billing according to the count given unless head count is greater.

Deposit/Payment is accepted in the form of bank check, personal check or cash **Credit cards are not accepted**

Functions going beyond the time specified above are subject to an overtime charge of \$350.00. Overtime is at the discretion of the management.

You may bring in your own dessert. We will gladly provide plateware, silverware, cut and serve your dessert 1.50/pp

Capital Hills/Colonie does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tape or tacks. Bubbles, confetti, rice, bird seed etc are not permitted in the building or on the premises. Cleaning charges will be assessed should these policies not be observed.

For a buffet function all prepaid food must be consumed on premise

Due to insurance liabilities alcoholic beverages must be provided by Lanthier's Grove. For your protection and ours, we reserve the right to limit your alcohol consumption. No Coolers or donated beverages.

We are a smoke free environment inside our buildings, on our patios, and under our tents.



## Martel's Grill & Bar

at Town of Colonie Golf Course  
418 Consaul Road  
Schenectady, NY 12304  
Phone:(518) 982-0220  
Fax:(518) 982-0224



## Martel's Restaurant

at Capital Hills Golf Course  
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