



Catering Menu

Visit us at
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

Hor D'Oeuvres

Premium Hor 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

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

Lasagna w/meatsauce

Vegetable Primavera

Grilled Salmon Burger

Hot Roast Turkey

Herb Stuffed Chicken Breast

Chicken Parmesan

Prime Rib French Dip (min 12)

Martel's Sliced Sirloin

Chicken Francaise

Grilled Salmon

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

DINNER MENU

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

Cedar Plank Grilled Salmon

Stuffed Haddock

New York Strip

Filet Mignon

Prime Rib of Beef

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

COCKTAIL PARTIES

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

Crudite Table

Fresh Seasonal Fruit with raspberry dip
Fresh cut Crudite
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

Prime Rib of Beef
Beef Tenderloin

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

Coffee Station
Coffee & Pastry

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

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

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

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

BUFFET #2

Tossed Salad

Eggplant Parmesan

Honey-Stung Fried Chicken

Rice Pilaf

Seasonal Vegetable

Penne Pasta with Chicken in
a Marinara Cream Sauce

BUFFET #3

Tossed Salad

Rice Pilaf

Seasonal Vegetable

Seafood Newburgh

Au Gratin Potatoes

Honey-Stung Fried Chicken

Beef Stir-Fry

Optional Cocktail Hour

Fresh Cut Crudité

Chef Selected Cheese

Artisan Bread

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

Additional Items:

Seafood Newburgh
Eggplant Rolotini
Eggplant Parmesan
Chicken Marsala
Chicken Francaise

Veal & Peppers

Add A Carving Station

Roast Sirloin of Beef
Oven Roasted Turkey
Corned Beef

Prime Rib of Beef

Tenderloin of Beef

Optional Cocktail Hour

Fresh Cut Crudité
Chef Selected Cheese
Artisan Bread

BREAKFAST BUFFET

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

BRUNCH BUFFET

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

PICNIC MENU

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

BAKE MENU

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

Grilled Salmon

Fresh grilled
Atlantic Salmon

Chicken Bake

Half grilled
BBQ Chicken

Surf n Turf

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

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

Golf Outing Lunch Options

Boxed Lunch "Grab n' Go"

16 person minimum*

Variety of "ready to go" sandwiches served with chips, pickle, cookie
one fountain soda

Golfers Grill

32 person minimum*
Buffet Style

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

with Dinner option

BEVERAGES

Coffee & Tea

Pitcher of Soda

Domestic Pitcher

1/2 Keg of Domestic Beer

1/4 Keg of Domestic Beer

1/2 Keg Imported or Craft Beer
Available upon request.

Carafe of House Wine

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)
Each Additional Hour

Dessert

Sheet Cakes

(1/2) 50 Guests

(Full) 100 Guests

With inscription and choice of flavor
Smaller Cakes available upon request.

Cookie & Viennese Trays

Prices vary per selection.

BANQUET HOURS

Banquet duration - 3-4 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 20% 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

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 all alcoholic beverages must be provided by Martel's. For your protection and ours, we reserve the right to limit your alcohol consumption. No Coolers or donated beverages allowed.

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
65 O'Neil Road
Albany, NY 12208
Phone:(518) 489-0466
Fax:(518) 446-0187