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## SPECIAL NOTE:

ALL QUOTED PRICING IS SUBJECT TO ADJUST TO CURRENT MARKET PRICES  
14 DAYS PRIOR TO YOUR EVENT. THANK YOU FOR YOUR UNDERSTANDING.

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## LUNCH MENU



### FRESH BOXED SANDWICHES

AVAILABLE FOR A MINIMUM ORDER VALUE OF \$200

ALL SANDWICHES ARE SERVED ON NANTUCKET BAKING CO. BREADS WITH LETTUCE AND TOMATO,  
CHOICE OF SAME TWO SIDES SERVED TO ALL GUESTS, FRESH-BAKED COOKIE, BOTTLE OF WATER,  
CONDIMENTS, DISPOSABLE FLATWARE, AND NAPKIN

GLUTEN-FREE BREAD OPTIONS AVAILABLE ON REQUEST (ADD \$2 PER PERSON)

ALL ORDERS ARE LIMITED TO 3 SANDWICH CHOICES PER 10 GUESTS  
(ONE ADDITIONAL SANDWICH OPTION PER ADDITIONAL 10 GUESTS)

ADD \$2 PER PERSON FOR PLATTERED SERVICE

#### HEALTHY NOTE:

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS

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### SANDWICH SELECTION

**\$16.00 per person**

bourbon-smoked ham with swiss  
smoked turkey with provolone  
grilled vegetable and hummus wrap with pickled red onion (V)  
Michigan maple-glazed chicken breast  
roast beef with sharp cheddar, lettuce, and tomato  
fried house falafel with vegan cilantro *aioli*, lettuce, tomato, and pickled red onion  
Martha's Tuscan with fresh mozzarella, pesto, and fresh spinach on asiago focaccia bread  
chicken salad wrap with lettuce and tomato  
deli-style pastrami with arugula, swiss, and tomato

### SANDWICH SIDES SELECTION

*(please select 2 for all guests)*

bag of Kettle chips (GF)  
fresh fruit cup (GF) (V)  
vegetable pasta salad (V)



## SIGNATURE BOXED SALADS

AVAILABLE FOR A MINIMUM ORDER VALUE OF \$200

ALL BOXED SALADS ARE SERVED WITH A FRESH BAKED COOKIE AND ARTISAN BREAD WITH BUTTER, BOTTLED WATER, DISPOSABLE FLATWARE, AND NAPKIN

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### BOSTON BIBB

\$13.00 *per person*

bibb lettuce, strawberries, cucumber, candied almonds, parmesan cheese, sweet onion *vinaigrette*

### BUTTERNUT SQUASH (GF)

\$13.00 *per person*

baby spinach, roasted butternut squash, goat cheese, pepita, Michigan dried cranberries, Michigan-maple Dijon *vinaigrette*

### CHEF SALAD (GF)

\$14.00 *per person*

Martha's mixed greens, turkey, ham, cheddar, swiss, carrot, cucumber, tomato, buttermilk ranch dressing

### CLASSIC CAESAR

\$11.00 *per person*

romaine lettuce with parmesan cheese, fresh Nantucket Baking Co. croutons, Caesar dressing

### SEVILLE (GF)

\$13.00 *per person*

Martha's mixed greens, Manchego cheese, bacon, mandarin oranges, Michigan dried cherries, white balsamic citrus *vinaigrette*

### SALAD ADD-ONS

grilled chicken - \$5 *per person*

grilled salmon - \$7 *per person*

grilled tofu - \$6 *per person*

### SALAD DRESSING SELECTIONS

balsamic *vinaigrette* (GF) (V) · buttermilk ranch (GF) · French (GF) (V) · Italian (GF) (V) · Michigan-maple Dijon *vinaigrette* (GF) (V) · raspberry *vinaigrette* (GF) (V) · sweet onion *vinaigrette* · white balsamic citrus *vinaigrette* (GF)



## SOUP

Cup \$4.00 | Bowl \$6.00

Choose from:

broccoli cheddar (GF)

chicken noodle

loaded baked potato (GF)

tomato basil (GF) (V)



## LUNCH SANDWICH BUFFET

AVAILABLE FOR A MINIMUM ORDER VALUE OF \$200

HEALTHY NOTE: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



## SOUP AND SALAD COMBO

\$11.00 *per person*

### CHOICE OF:

Boston Bibb - *strawberries, cucumber, candied almonds, parmesan, sweet onion vinaigrette*

Butternut Squash - *baby spinach, roasted butternut squash, goat cheese, pepita, dried cranberry, Michigan-maple Dijon vinaigrette (GF)*

Classic Caesar - *romaine, parmesan, Martha's croutons, Caesar dressing*

Mixed Greens - *cucumber, red onion, carrot, tomato, choice of dressing (GF)*

Seville - *Martha's mixed greens, mandarin oranges, bacon, Manchego, white balsamic citrus vinaigrette (GF)*

### AND CHOICE OF SOUP:

broccoli cheddar (GF)

chicken noodle

loaded baked potato (GF)

tomato basil (GF) (V)





## LUNCH BUFFET

AVAILABLE FOR A MINIMUM ORDER VALUE OF \$200

ALL LUNCH BUFFETS ARE SERVED WITH DISPOSABLE PLATES, FORKS, AND NAPKINS

DISPOSABLE CHAFERS AVAILABLE FOR AN ADDITIONAL \$20 EACH

AVAILABLE AS DINNER BUFFET FOR AN ADDITIONAL \$2 PER PERSON (WEDDING CATERING EXCLUDED)

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### ANGUS PRIME BURGER OR GRILLED CHICKEN BREAST

*\$15.00 per person*

8oz prime burger *or* 7oz grilled chicken breast on Nantucket Baking Co. bun, served with pickles, tomato, red onion, Michigan Farm Country cheddar, kettle chips, Martha's mixed greens salad, and two dressings

### BLACKENED CHICKEN OR STEAK WITH RISOTTO

*\$16.00 per person*

5oz *choice* of blackened chicken *or* beef, served with creamy *risotto*, grape tomato, dried cherries, blue cheese, kale, and crispy onion, served with Martha's mixed greens salad, two dressings, and Nantucket Baking Co. artisan bread with butter

### LASAGNA

*\$15.00 per person*

traditional ground beef *or* grilled vegetable lasagna, served with classic Caesar salad, and herb-garlic bread

### SMOKED GOUDA CHICKEN PASTA

*\$15.00 per person*

grilled chicken breast, bacon, and broccoli with a smoked Gouda cream sauce, served with Martha's mixed greens salad, two dressings, and Nantucket Baking Co. artisan bread with butter

### STIR-FRY

*\$14.00 per person*

4oz *choice* of sesame beef *or* sweet Thai chicken *or* vegan portabella mushroom, stir-fried garden vegetables, white rice, and vegetarian eggrolls

### TACO BAR

*\$14.00 per person*

4oz *choice* of ground beef *or* grilled chicken breast, sautéed onions and peppers, Spanish rice, refried beans, cheddar cheese, lettuce, tomato, sour cream, salsa, flour tortillas, and tortilla chips  
(add guacamole for \$3 per person)



## HORS D'OEUVRES MENU

HORS D'OEUVRES TRAY DISPLAYS, SPECIALTY CARVING STATIONS, COLD AND HOT SELECTIONS  
GLUTEN-FREE (GF) OR VEGAN (V) AS NOTED

HEALTHY NOTE:  
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### TRAY DISPLAYS



#### ARTISANAL CHEESE TRAY

*\$8.00 per person*

market selection of five hard and soft imported cheeses with dried fruit, fig jam, artisan bread and crackers

#### FRESH FRUIT PLATTER (GF) (V)

*\$6.00 per person*

melon, grapes, pineapple, and berries (GF) (V)

#### GOURMET MEAT AND CHEESE TRAY

*\$9.00 per person*

prosciutto, salami, cured chorizo, market selection of three hard and soft cheeses, gourmet olives, dried fruit, fig jam, mustard, and honey

#### GRILLED VEGETABLE CRUDITÉS (GF)

*\$5.50 per person*

grilled vegetables served chilled with spinach & onion dip and Mom's garlic hummus

#### HICKORY SMOKED WILD SALMON PLATTER

*\$85 each (priced to serve 40 guests)*

whole side of smoked salmon, served with capers, red onion, lemon, chopped egg, cream cheese, and Nantucket Baking Co. rye bread baguette

#### MARTHA'S SIGNATURE ANTIPASTI

*\$7.00 per person*

a flavorful mix of prosciutto, salami, smoked provolone, fresh mozzarella, feta cheese, roasted peppers, marinated artichoke hearts, gourmet olives, and Nantucket Baking Co. artisan breads

### MOM'S RECIPE HUMMUS

\$6.00 *per person*

Mom's original-recipe traditional garlic hummus and raw vegetable *crudité* (V), served with grilled pita

### ROASTED BEEF TENDERLOIN PLATTER

\$7.50 *per person*

grilled and chilled tenderloin sliced thin, served with pickled onion, horseradish cream, whole grain mustard, and Nantucket Baking Co. artisan rolls

### ROASTED PORK LOIN PLATTER

\$5.00 *per person*

roasted and chilled pork sliced thin, served with Martha's bread & butter pickles, Dijon mustard, and Nantucket Baking Co. artisan rolls

### ROASTED TURKEY BREAST PLATTER

\$5.00 *per person*

roasted and chilled sliced thin, served with Dijon mustard, cranberry chutney, and Nantucket Baking Co. artisan rolls



## SPECIALTY CARVING STATIONS

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### CHIPOTLE HONEY-GLAZED HAM

4oz appetizer portion - \$10.00 *per person* | 8oz dinner portion - \$17.00 *per person*

chef-carved ham served with hot honey syrup with swiss cheese, stone-ground mustard, and Nantucket Baking Co. milk bread slider buns

### ROASTED BEEF TENDERLOIN

4oz appetizer portion - \$22.00 *per person* | 8oz dinner portion - \$42.00 *per person*

chef-carved beef roast, served with *demi-glace*, horseradish cream, and Nantucket Baking Co. milk bread slider buns

### ROASTED HERB PORK LOIN

4oz appetizer portion - \$9.00 *per person* | 8oz dinner portion - \$16.00 *per person*

chef-carved garlic and herb roasted pork loin, served with apple chutney, Dijon mustard, and Nantucket Baking Co. milk bread slider buns



## COLD HORS D'OEUVRES

CHOICE OF PASSED OR STATIONARY

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### APPLE, BRIE, AND ARUGULA SKEWERS (GF)

\$23.00 *per dozen*

fresh apple, brie, and arugula topped with balsamic reduction

### ASPARAGUS BOURSIN PROSCIUTTO WRAPS (GF)

\$25.00 *per dozen*

asparagus spears wrapped in thinly sliced prosciutto and Boursin cheese

### BEEF TENDERLOIN CANAPÉS

\$27.00 *per dozen*

served medium-rare with horseradish sauce and roasted red pepper on a *crostini*

### BRUSCHETTA (V)

\$3.00 *per person*

traditional tomato, garlic, and basil served with Nantucket Baking Co. *crostini*

### CAPRESE SKEWERS (GF)

\$26.00 *per dozen*

fresh mozzarella, grape tomato, and basil topped with balsamic reduction

### DEVEILED EGGS (GF)

\$18.00 *per dozen*

beet-marinated egg, pickled mustard seed, and fresh herbs

### DUCK CANAPÉS

\$30.00 *per dozen*

*sous vide* thinly sliced duck with black garlic *aioli*, cherry *mostarda*, and scallion served on a *crostini*

### FALAFEL BITES (GF) (V)

\$26.00 *per dozen*

Martha's-made fried chickpea fritters served with *tahini*-cucumber salad

### FRESH PETITE VEGETABLE SUMMER ROLLS (V)

\$25.00 *per dozen*

buckwheat soba noodles, garden vegetables, and cilantro wrapped in rice paper and served with a sweet soy sauce or Thai chili sauce (GF)

GOAT CHEESE GRAPE TRUFFLES (GF)

\$22.00 *per dozen*

grapes coated in goat cheese and rolled in pistachios

JALAPEÑO CORNBREAD WHOOPIE PIE

\$25.00 *per dozen*

cornbread pie filled with bacon goat cheese

JUMBO SHRIMP COCKTAIL (GF)

\$4.00 *each*

served with cocktail sauce, and lemon wedges

MINIATURE AHI TUNA TACOS

\$32.00 *per dozen*

tuna tartare served in a sesame wonton shell topped with avocado puree, and scallion

MINIATURE LOBSTER ROLLS

\$43.00 *per dozen*

langoustine-lobster blend served with lettuce on a miniature split bun

PETITE FRUIT SKEWERS (GF) (V)

\$22.00 *per dozen*

melon, grapes, pineapple, and berries

RICOTTA, FIG, AND PROSCIUTTO CANAPÉS

\$19.00 *per dozen*

thin-sliced prosciutto with ricotta and fig jam on a crostini

SALMON BELLY SKEWERS (GF)

\$30.00 *per dozen*

hickory-smoked salmon with red onion marmalade

SANTE FE LAYERED DIP

\$35.00 *(serves 20 guests)*

layered refried black beans, guacamole, salsa, sour cream, cheddar cheese, lettuce, tomato, and scallion served with tortilla chips

SEARED AHI TUNA RICE CAKES

\$30.00 *per dozen*

rice cake topped with Ahi tuna served with mango salsa and sweet soy sauce

SMOKED CHICKEN FLAUTAS (GF)

\$30.00 *per dozen*

smoky chicken parmesan flautas served with lettuce, tomato, and *salsa verde*



### STUFFED STRAWBERRY BITES (GF) (V)

\$20.00 *per dozen*

fresh strawberries filled with cashew cheese, basil, and a touch of garlic

### TOFU BITES (V)

\$20.00 *per dozen*

tofu squares tossed with *togarashi* spice, cucumber ribbon, and edamame

### WATERMELON, FETA, AND MINT SKEWER (GF)

\$26.00 *per dozen*

fresh watermelon, feta, and mint topped with hot honey syrup

### WILD MUSHROOM & GOAT CHEESE CANAPÉS

\$19.00 *per dozen*

goat cheese topped with *sautéed* wild mushroom blend and herbs on a *crostini*



## HOT HORS D'OEUVRES



### BACON-WRAPPED BRUSSELS SPROUTS (GF)

\$25.00 *per dozen*

bacon-wrapped Brussels sprouts with maple balsamic reduction

### BACON-WRAPPED CHORIZO-STUFFED DATES (GF)

\$26.00 *per dozen*

chorizo-stuffed dates wrapped with applewood-smoked bacon in a sweet tomato glaze

### BACON-WRAPPED SHRIMP (GF)

\$32.00 *per dozen*

shrimp wrapped with applewood-smoked bacon in a honey-chipotle glaze

### BACON-WRAPPED WATER CHESTNUTS (GF)

\$19.00 *per dozen*

water chestnuts wrapped with applewood-smoked bacon in a *rumaki* sauce

### BAKED GOAT CHEESE DIP

\$45.00 *each (serves 20 guests)*

goat cheese dip topped with a chili-honey drizzle, scallion, and served with pita chips

### BARBECUE PORK SLIDERS

\$24.00 *dozen*

pulled barbecue pork served with tangy slaw, bread & butter pickles, and Nantucket Baking Co. milk bread slider buns

### BEER CHEESE FONDUE

\$35.00 *each (serves 20 guests)*

warm IPA cheddar fondue served with tortilla chips and pretzel knots

### BRAISED BEEF SHORT RIB BITES

\$32.00 *per dozen*

blue corn grits cake topped with braised beef short rib and pickled onion garnish

### BUFFALO CAULIFLOWER BITES (V)

\$19.00 *per dozen*

fried cauliflower bites, served with celery sticks and vegan ranch dressing

### CLASSIC BEEF MEATBALLS

\$30.00 *per pound (approximately 24 per pound)*

*choose from:*

barbecue

Swedish

sweet Thai chili

### FRIED HOMEMADE POTATO TOTS (GF)

\$20.00 *per dozen*

fried potato tots, cheddar cheese, scallion, and pineapple ketchup

### HOUSE SMOKED CHICKEN WINGS (GF)

\$28.00 *per dozen*

smoked chicken wings with choice of two sauces -barbecue, buffalo, garlic parmesan, or Thai-chili, served with ranch, bleu cheese, carrots, and celery

### KIMCHI AND PORK EGGROLLS

\$24.00 *per dozen*

eggrolls filled with pulled pork, fermented cabbage, and served with sweet Thai chili sauce

### LOLLIPOP LAMB CHOPS (GF)

\$5.00 *each*

grilled lamb marinated in olive oil, garlic, and rosemary, and served with *demi-glace*

### LAMB EMPANADAS

\$30.00 *per dozen*

braised lamb, *mirepoix*, and oven-roasted tomato in deep-fried pastry

### MAC-N-CHEESE BITES

\$18.00 *per dozen*

fried macaroni bites, served with scallion and *harissa aioli*

### MARYLAND-STYLE CRAB CAKES

\$32.00 *per dozen*

lump crab, breaded and fried with peppers, lemon, and scallion, served with roasted red pepper *aioli*

### PETITE BEEF KEBABS (GF)

\$34.00 *per dozen*

beef tenderloin with Oaxacan-marinated grilled garden vegetables

### PETITE BLACK ANGUS SLIDERS

\$32.00 *per dozen*

grilled beef patties served with cheddar cheese, lettuce, tomato, bread & butter pickles, *fancy sauce*, and Nantucket Baking Co. milk bread slider buns

### PETITE COCONUT SHRIMP SKEWERS

\$34.00 *per dozen*

coconut-encrusted shrimp, served with mango-pineapple chutney

### PETITE PESTO CHICKEN SKEWERS (GF)

\$30.00 *per dozen*

grilled chicken breast and garden vegetables with basil pesto (our pesto is made without nuts)

### PETITE VEGETABLE SKEWER (GF)

\$24.00 *per dozen*

grilled bell pepper, eggplant, summer squash, and onion, served with a honey-*miso* glaze

### QUINOA AND BLACK-BEAN SLIDERS (V)

\$23.00 *per dozen*

quinoa and black-bean patty served with cucumber-*tahini* salad, lettuce, and Nantucket Baking Co. milk bread slider buns

### SANTE FE-STYLE EGG ROLLS

\$20.00 *per dozen*

savory egg rolls filled with black beans, pepper jack cheese, corn, spices, and served with salsa

### SHRIMP AND GRITS

\$34.00 *per dozen*

cheddar grits with jumbo shrimp

STICKY BEEF SATAY

\$32.00 *per dozen*

thinly sliced fried beef tossed in a sweet soy chili sauce and topped with sesame seeds

STUFFED LARGE MUSHROOM CAPS (GF)

\$25.00 *per dozen*

*Choice of stuffing:* spinach, smoked Gouda, and sundried tomato blend  
*or* Italian sausage with roasted red pepper *aioli*

WARM ARTICHOKE DIP

\$65.00 *per half gallon (serves 35 guests)*

served with Nantucket Baking Co. *crostini*

WILD MUSHROOM AND PEA ARANCINI

\$30.00 *per dozen*

rice ball with mushroom and peas coated in bread crumbs and deep fried with marinara sauce





## ENTRÉE SELECTIONS

AVAILABLE AS BUFFET, PLATED, OR FAMILY-STYLE SERVICE

MARTHA'S SIGNATURE ENTRÉES INCLUDE:

NANTUCKET BAKING CO. ARTISAN BREADS WITH BUTTER  
CHOICE OF MARTHA'S MIXED GREEN SALAD WITH TWO DRESSING SELECTIONS  
(OR UPGRADE TO SIGNATURE SALAD FOR \$2 PER PERSON)  
CHOICE OF ONE STARCH AND ONE VEGETABLE

PLATED DINNER SERVICE ADD \$2 PER PERSON | FAMILY-STYLE DINNER SERVICE ADD \$2 PER PERSON

HEALTHY NOTE:

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



## BEEF



### BLACK ANGUS BEEF TOP SIRLOIN STEAK (GF)

\$28.00 *per person*

coffee-crusting 8oz char-grilled steak, with cherry *bordelaise* sauce

### BRAISED BEEF SHORT RIB (GF)

\$36.00 *per person*

15oz bone-in beef short rib braised in red wine and topped with *chimichurri* sauce

### FILET MIGNON (GF)

\$32.00 *per person*

char-grilled 8oz filet, with smoked morel mushroom seasoning and a house-made *demi-glace*

### MARTHA'S MEATLOAF

\$20.00 *per person*

8oz meatloaf slice with local mushrooms, fried onions, and spicy tomato jam

### MOM'S POT ROAST (GF)

\$25.00 *per person*

chuck roast slowly braised in red wine *au jus*, with carrot, onion, and celery



## PORK

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### PORK PICCATA \$20.00 *per person*

loin cutlets sautéed in lemon and white wine with capers and herbs

### SMOKED PORK CHOP (GF) \$24.00 *per person*

hickory smoked 8oz loin chop with red onion marmalade



## POULTRY

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### CHICKEN VIN BLANC (GF) \$23.00 *per person*

*sous vide* 8oz chicken breast served with *vin blanc* sauce and local mushrooms

### CHICKEN DIVAN (GF) \$22.00 *per person*

8oz chicken breast stuffed with broccoli and topped with creamy Dijon-sherry sauce

### DUCK BREAST (GF) \$26.00 *per person*

*sous vide* 8oz duck breast served with sautéed fennel, onions, and brandy-soaked cherries

### CHICKEN FLORENTINE (GF) \$21.00 *per person*

7oz thinly pounded chicken breast rolled with baby spinach, sun-dried tomatoes, and smoked Gouda, served with a smoked tomato cream sauce

### LEMON-ROSEMARY ROASTED CHICKEN (GF) \$17.00 *per person*

9oz airline chicken breast roasted in lemon, white wine, and rosemary

### MICHIGAN MAPLE-GLAZED CHICKEN (GF) \$18.00 *per person*

7oz char-grilled double-lobed chicken breast marinated with garlic, herbs, and maple syrup



## SEAFOOD

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### GRILLED SALMON FILET (GF)

\$24.00 *per person*

char-grilled 7oz fresh salmon filet topped with fresh herbs and lemon

### KIMCHI SPICED SEA BASS (GF)

\$30.00 *per person*

8oz spiced sea bass filet with dill cream sauce and salmon roe (GF)

### PRETZEL WALLEYE

\$23.00 *per person*

6oz pretzel-crusting walleye filet with stone ground mustard *velouté* sauce and fresh herbs



## VEGETARIAN | VEGAN

BELOW PRICES DO NOT INCLUDE A STARCH OR VEGETABLE

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### EGGPLANT TOWER

\$19.00 *per person*

layers of breaded eggplant, spinach, roasted red pepper, marinated artichoke heart, and goat cheese topped with a *romesco* sauce

### GRILLED VEGETARIAN LASAGNA

\$17.00 *per person*

grilled vegetables, mozzarella, and ricotta with eggplant Alfredo sauce

### MEDITERRANEAN TRIO (V)

\$17.00 *per person*

falafel, hummus, and cucumber tahini salad served with grilled *naan*

### PANKO ENCRUSTED TOFU (V)

\$20.00 *per person*

crispy tofu with sautéed mushroom blend, kimchi, and Sriracha *aioli*

## PORTABELLA AND EGGPLANT GRILL (GF) (V)

\$20.00 *per person*

char-grilled mushroom, eggplant, rainbow carrots, and zucchini with cashew cheese, pickled onion, and herbs

## ROASTED RED PEPPER RISOTTO (GF)

\$15.00 *per person*

Arborio rice with roasted red pepper, kale, grape tomato, and parmesan topped with balsamic reductions and fresh herbs

## SQUASH RAVIOLI

\$18.00 *per person*

butternut squash and ricotta filled ravioli, finished with smoked eggplant Alfredo sauce and fresh herbs



## SPLIT PLATE ENTRÉE

AVAILABLE ONLY WHEN PLATED SERVICE IS SELECTED

SPLIT PLATE ENTRÉES INCLUDE:

NANTUCKET BAKING CO. ARTISAN BREADS WITH BUTTER  
CHOICE OF MARTHA'S MIXED GREEN SALAD WITH TWO DRESSING SELECTIONS  
(OR UPGRADE TO SIGNATURE SALAD FOR \$2 PER PERSON)  
CHOICE OF ONE STARCH AND ONE VEGETABLE

SPLIT PLATE DINNER SERVICE ADD \$2 PER PERSON

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## BEEF AND CHICKEN (GF)

\$26.00 *per person*

herb roasted beef tenderloin  
and  
grilled chicken breast with wild mushroom-brandied cream sauce

## BEEF AND SALMON (GF)

\$28.00 *per person*

peppercorn-crusting roast beef tenderloin with house-made *demi-glace*  
and  
fresh salmon filet topped with fresh herbs and lemon

## CHICKEN AND SALMON (GF)

\$22.00 *per person*

*sous vide* chicken breast with *vin blanc* sauce and local mushrooms  
and  
fresh salmon filet topped with fresh herbs and lemon





## SIDE SELECTIONS

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## VEGETABLES AND STARCH



### VEGETABLE SELECTIONS

asparagus - *grilled (add \$2.00 per person) (GF) (V)*  
Brussels sprouts - *roasted with maple-balsamic glaze (GF) (V)*  
carrots - *lacquered with honey-miso (GF)*  
green beans - *steamed with lemon oil and toasted almonds (GF) (V)*  
squash medley - *herb-grilled squash and zucchini (GF) (V)*

### STARCH SELECTIONS

baked hasselback potato with herbs (GF) (V)  
mashed sweet potato with brown sugar and cinnamon (GF)  
parmesan truffle *au gratin* potatoes (GF) (add \$1.00 per person)  
roasted fingerling potatoes (GF) (V)  
*roasted garlic mashed potatoes (GF)*  
*spaetzle with brown butter and herbs*  
wild rice blend (GF)



## SIGNATURE SIDE SALADS

UPGRADE TO SIGNATURE SALADS FOR AN ADDITIONAL \$2.00 PER PERSON

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### BOSTON BIBB \$2.00 *per person*

bibb lettuce, strawberries, cucumber, candied almonds, parmesan cheese, sweet onion *vinaigrette*

### BUTTERNUT SQUASH (GF) \$2.00 *per person*

baby spinach, roasted butternut squash, dried cranberries, goat cheese, pepita, Michigan-maple Dijon *vinaigrette*

### CAESAR \$2.00 *per person*

romaine, parmesan, black pepper croutons, and creamy Caesar dressing

### SEVILLE (GF) \$2.00 *per person*

Martha's mixed greens, bacon, Manchego cheese, mandarin oranges, Michigan dried cherries, white balsamic citrus *vinaigrette*

### SALAD DRESSINGS

balsamic *vinaigrette* (GF) (V)  
buttermilk ranch (GF)  
French (GF) (V)  
Italian (GF) (V)  
Michigan maple-Dijon *vinaigrette* (GF) (V)  
raspberry *vinaigrette* (GF) (V)  
sweet onion *vinaigrette*  
white-balsamic citrus *vinaigrette* (GF)



## DESSERTS BY NANTUCKET BAKING COMPANY

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### CHEESECAKES

\$3.00 *individual* | \$56 *whole (12 slices per)*

chocolate · mayhem (marbled) · New York · peanut butter cup · raspberry · strawberry

### COOKIES

\$2.00 *half size* | \$2.75 *full size*

chocolate chip · M&M · molasses · oatmeal raisin · peanut butter · snickerdoodle · chocolate walnut (V)

### CUPCAKES

\$3.00 *mini* | \$4.00 *full size*

carrot · chocolate · lemon · red velvet · white

### DESSERT BARS

\$2.50 *mini* | \$5.00 *full size*

brownie · Kameelian · lemon · peanut butter · toffee

### MINIATURE DESSERTS

\$3.50 *per piece*

assorted truffle · chocolate covered strawberry · cream puff · flourless chocolate torte · French macaron

### NANTUCKET PIES

\$3.00 *individual* | \$3.25 *vegan individual*

\$27.00 *whole* | \$29.00 *vegan whole*

apple · blueberry · cherry · mixed berry · pecan · peach raspberry · peach · pumpkin (Sept-Dec) · strawberry rhubarb