



SPECIAL NOTE:

DUE TO RECENT PRICE FLUCTUATIONS IN THE FOOD MARKET, ALL QUOTED PRICING IS SUBJECT TO CHANGE TO CURRENT MARKET PRICES 14 DAYS PRIOR TO YOUR EVENT.

THANK YOU FOR YOUR UNDERSTANDING.
PLEASE CONTACT US WITH ANY ADDITIONAL QUESTIONS OR CONCERNS.

LUNCH MENU



FRESH BOXED SANDWICHES

AVAILABLE FOR A MINIMUM OF 10 GUESTS OR A MINIMUM ORDER VALUE OF \$150

ALL SANDWICH LUNCHEONS ARE SERVED ON NANTUCKET BAKING CO. BREADS WITH LETTUCE AND TOMATO, CHOICE OF TWO SIDES SERVED TO ALL GUESTS, FRESH BAKED COOKIE, BOTTLE OF WATER, CONDIMENTS, AND DISPOSABLES

GLUTEN-FREE BREAD OPTIONS AVAILABLE ON REQUEST (ADD \$1 PER PERSON)

ALL ORDERS ARE LIMITED TO 3 SANDWICH CHOICES PER 10 GUESTS (ONE ADDITIONAL SANDWICH OPTION PER ADDITIONAL 10 GUESTS) BOXED LUNCHEONS ARE NOT SERVED WITH PLATES (ADD \$2 PER PERSON FOR BUFFET-STYLE SANDWICH 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

STANDARD SANDWICH SELECTION

\$15.00 *per person*

bourbon-smoked ham with swiss
smoked turkey with Havarti
grilled vegetable and hummus wrap (V)
Michigan maple-glazed chicken breast

PREMIUM SANDWICH SELECTION

\$16.00 per person

london broil (roast beef) - *sharp cheddar, lettuce, and tomato*
house falafel wrap - *fried house falafel, tahini-cucumber salad, lettuce, and herbs*
Martha's Tuscan – *fresh mozzarella, pesto, and fresh spinach on asiago focaccia bread*
chicken salad wrap - *lettuce and tomato*

GOURMET BOXED LUNCH

\$24.00 per person

one beef tenderloin *canapé*, one chicken pesto skewer, one lamb lollipop,
potato salad, house hummus with Nantucket Baking Co. pita, fresh fruit,
Nantucket Baking Co. brownie, and a bottled water

SANDWICH SIDES SELECTION

(please select 2 for all guests)

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



SIGNATURE BOXED SALADS

AVAILABLE FOR A MINIMUM OF 10 GUESTS OR A MINIMUM ORDER VALUE OF \$150

ALL SALAD LUNCHEONS ARE SERVED WITH A FRESH BAKED COOKIE AND ARTISAN BREAD WITH BUTTER,
BOTTLED WATER, AND DISPOSABLES

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)

\$13.00 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,
Kalamata olives, grape tomatoes, fresh Nantucket Baking Co. croutons, Caesar dressing

SANTA FE (GF)

\$13.00 per person

romaine lettuce, pepper jack cheese, diced tomato, black beans, sweet corn, red onions,
avocado, cilantro, chipotle ranch 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

grilled steak - \$8 per person

SALAD DRESSING SELECTIONS

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



SOUP

Cup \$4.00 | Bowl \$6.00

Choose from:

broccoli cheddar

chicken noodle

tomato basil (GF) (V)

minestrone



LUNCH SANDWICH BUFFET

AVAILABLE FOR A MINIMUM OF 20 GUESTS OR A MINIMUM ORDER VALUE OF \$150

HEALTHY NOTE: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
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SOUP AND SALAD COMBO

\$11.00 per person

(PLUS CHAFER RENTAL IF NOT INDIVIDUALLY PLATED)

CHOICE OF:

- Boston Bibb - *strawberries, cucumber, candied almonds, parmesan, sweet onion vinaigrette*
- Butternut Squash - *baby spinach, roasted butternut squash, goat cheese, pepita, dried cranberry, maple Dijon vinaigrette (GF)*
- Classic Caesar - *romaine, parmesan, tomato, Kalamata olive, 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 vinaigrette (GF)*
- Superfood - *quinoa, kale, strawberry, blueberry, bleu cheese, sweet onion vinaigrette*

AND CHOICE OF SOUP:

- broccoli cheddar
- chicken noodle
- tomato basil (GF) (V)
- minestrone



LUNCH BUFFET

AVAILABLE FOR A MINIMUM OF 20 GUESTS OR A MINIMUM ORDER VALUE OF \$150

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

DISPOSABLE CHAFERS AVAILABLE FOR AN ADDITION \$20 EACH

AVAILABLE AS DINNER BUFFET FOR AN ADDITIONAL \$2 PER PERSON

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ANGUS PRIME BURGER

\$15.00 per person

8oz prime burger on Nantucket Baking Co. bun, served with pickles, kettle chips, Michigan Farm Country cheddar, 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

GRILLED SALMON

\$20.00 per person

salmon filet served with Romesco sauce, brown rice, green beans with lemon and almonds, Martha's mixed greens salad with two dressings (GF), 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

MOM'S POT ROAST

\$18.00 per person

braised beef chuck roast, red wine, onion, celery, carrot, mashed potatoes, crispy onions, and horseradish cream, served with Martha's mixed greens salad, two dressings, and Nantucket Baking Co. artisan bread with butter

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, 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 black 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

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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)

\$6.00 per person

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

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)

\$4.50 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

MUSHROOM WELLINGTON

4oz portion \$10.00 *per person* | 8oz portion \$20.00 *per person*

chef-carved grilled wild mushrooms, caramelized onion, and mushroom *duxelle* mousse wrapped in puff pastry with a mushroom *demi-glace* and herbs

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 assorted Nantucket Baking Co. artisan breads and butter

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 assorted Nantucket Baking Co. artisan breads and butter



COLD HORS D'OEUVRES

CHOICE OF PASSED OR STATIONARY

APPLE, BRIE, AND ARUGULA SKEWERS (GF)

\$22.00 *per dozen*

fresh apple, brie, and arugula, 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

\$3.00 *per person*

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

CAPRESE SKEWERS (GF)

\$26.00 *per dozen*

fresh mozzarella, grape tomato, and basil

DEVILED EGGS (GF)

\$18.00 *per dozen*

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

DUCK CANAPÉS

\$32.00 *per dozen*

thin-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 (GF) (V)

\$25.00 *per dozen* - add shrimp for additional \$7.00 *per dozen*

buckwheat soba noodles, garden vegetables, and cilantro wrapped in rice paper and served with a sweet soy sauce

GOAT CHEESE GRAPE TRUFFLES (GF)

\$22.00 *per dozen*

grapes coated in goat cheese and rolled in pistachios

JUMBO SHRIMP COCKTAIL (GF)

\$4.00 *each*

served with cocktail sauce, roasted bell pepper aioli, 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

PETITE FRUIT SKEWERS (GF) (V)

\$20.00 *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)

\$32.00 *per dozen*

hickory-smoked salmon with red onion marmelade

SALMON LOX TOSTADA (GF)

\$32.00 *per dozen*

lime-cilantro crema, pistachio dukkah, and radish served on a crisp tortilla

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

STUFFED STRAWBERRY BITES (GF) (V)

\$20.00 *per dozen*

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

WILD MUSHROOM & GOAT CHEESE CANAPÉS

\$19.00 *per dozen*

goat cheese topped with grilled mushroom and herbs on a crostini





HOT HORS D'OEUVRES

BACON-WRAPPED BRUSSELS SPROUTS (GF)

\$27.00 *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)

\$18.00 *per dozen*

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

BAKED BRIE

\$40.00 *each (serves 20 guests)*

served with strawberry jam and Nantucket Baking Co. artisan crackers

BAKED GOAT CHEESE DIP

\$45.00 *each (serves 20 guests)*

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

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

CARIBBEAN JERK BARBECUE SLIDERS

\$23.00 *per dozen*

pulled pork on a miniature Nantucket Baking Co. artisan bun, served with banana chips and banana ketchup on the side

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

KIMCHI AND PORK EGGROLLS (GF)

\$24.00 *per dozen*

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

LAMB SLIDERS

\$34.00 *per dozen*

ground lamb patties on Nantucket Baking Co. slider buns, served with lettuce, pickled red onion, and *tzatziki* sauce

LOLLIPOP LAMB CHOPS (GF)

\$5.00 *each*

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

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*

MINIATURE KOREAN CORN DOGS (GF)

\$28.00 *per dozen*

crispy battered corn dog filled with mozzarella, served with Korean mustard

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 topped with cheddar cheese on Nantucket Baking Co. slider buns, served with lettuce, tomato, bread & butter pickles, and *fancy sauce*

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, cauliflower, and onion, with a honey-miso glaze

QUINOA AND BLACK-BEAN SLIDERS (V)

\$23.00 *per dozen*

quinoa and black-bean patty on Nantucket Baking Co. slider bun, with cucumber-tahini salad and lettuce

SANTE FE-STYLE EGG ROLLS

\$18.00 *per dozen*

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

SLOPPY JOE SLIDERS*

\$28.00 *per dozen*

Sloppy Joe on Nantucket Baking Co. slider buns, served with bread & butter pickles and crispy onion

**contains Worcestershire sauce (fish)*

SMOKED CHICKEN FLAUTAS (GF)

\$30.00 *per dozen*

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

STOUT CHEDDAR FONDUE

\$35.00 *each (serves 20 guests)*

warm stout cheddar fondue served with tortilla chips and pretzel rods

STUFFED MUSHROOM CAPS (GF)

\$22.00 *per dozen*

Choice of stuffing: spinach, smoked Gouda, and sundried tomato blend or Italian sausage

WARM ARTICHOKE DIP

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

served with Nantucket Baking Co. *crostini*



ENTRÉE SELECTIONS

MARTHA'S SIGNATURE ENTRÉES INCLUDE:

NANTUCKET BAKING CO. ARTISAN BREADS WITH BUTTER

CHOICE OF MARTHA'S MIXED GREEN SALAD WITH TWO DRESSING SELECTIONS
(UPGRADE TO SIGNATURE SALAD SELECTION FOR \$2 PER PERSON)

CHOICE OF ONE STARCH AND ONE VEGETABLE

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

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



BEEF



BLACK ANGUS BEEF TOP SIRLOIN STEAK (GF)

\$26.00 per person

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

BEEF FORESTIÈRE TENDERLOIN (GF)

\$34.00 per person

char-grilled 6-ounce tenderloin filet finished with wild mushroom and a house-made *demi-glace*

FILET MIGNON (GF)

\$32.00 per person

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

MOM'S POT ROAST (GF)

\$25.00 per person

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

ADDITIONAL TOPPINGS FOR ALL STEAKS

(add \$1.00 each per person)

caramelized onions · *chimichurri* · cilantro pesto · *demi-glace* · garlic butter ·
sautéed mushrooms · wild mushroom cream sauce



PORK

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 8-ounce loin chop with caramelized onion jam



POULTRY

DUCK BREAST (GF)

\$26.00 *per person (limited to 20 guests)*

pan-seared 8-ounce duck breast served with sautéed fennel, onions, and Cognac cherries

CHICKEN FLORENTINE (GF)

\$21.00 *per person*

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

HERB-CRUSTED CHICKEN

\$20.00 *per person*

7-ounce chicken breast in Martha's fresh-herbed breadcrumbs, served with Kalamata olive-tomato *ragout*

LEMON-ROSEMARY ROASTED CHICKEN (GF)

\$17.00 *per person*

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

MICHIGAN MAPLE-GLAZED CHICKEN (GF)

\$18.00 *per person*

7-ounce char-grilled chicken breast marinated with garlic, herbs, and maple syrup



SEAFOOD



GRILLED SALMON FILET (GF)

\$24.00 *per person*

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

LEMON-CAPER BAKED WHITEFISH (GF)

\$21.00 *per person*

baked whitefish filet with fresh herbs, lemon zest, *harissa*, capers, and olive oil

PRETZEL WALLEYE

\$23.00 *per person*

6-ounce pretzel-crusted walleye filet with yellow mustard *aioli* and scallion



VEGETARIAN | VEGAN

VEGETARIAN ENTRÉE PRICES DO NOT INCLUDE A STARCH OR VEGETABLE



EGGPLANT TOWER

\$21.00 *per person*

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

GRILLED VEGETARIAN LASAGNA

\$15.00 *per person*

grilled vegetables, mozzarella, and ricotta with marinara sauce

PANKO ENCRUSTED TOFU (V)

\$22.00 *per person*

crispy tofu with sautéed wild mushroom, kimchi, and a fermented chili *aioli*

PORTOBELLO AND RATATOUILLE GRILL (GF) (V)

\$20.00 *per person*

char-grilled mushroom, eggplant, and zucchini with cashew cream, charred 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

\$17.00 *per person*

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



SPLIT PLATE ENTRÉE

SPLIT PLATE ENTRÉES INCLUDE:

NANTUCKET BAKING CO. ARTISAN BREADS WITH BUTTER

CHOICE OF MARTHA'S MIXED GREEN SALAD WITH TWO DRESSING SELECTIONS \$2
(OR UPGRADE TO SIGNATURE SALAD FOR \$2 PER PERSON)

CHOICE OF ONE STARCH AND ONE VEGETABLE

SPLIT PLATE DINNER SERVICE ADD \$2 PER PERSON



BEEF AND CHICKEN (GF)

\$26.00 *per person*

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

BEEF AND SALMON (GF)

\$28.00 *per person*

peppercorn crusted roast beef tenderloin and grilled salmon filet with ginger-scallion sauce

CHICKEN AND SALMON (GF)

\$22.00 *per person*

grilled chicken breast and baked salmon with citrus velouté and herbs



SIDE SELECTIONS

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VEGETABLES AND STARCH (ALL GF EXCEPT WHERE NOTED)



VEGETABLE SELECTIONS

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

STARCH SELECTIONS

potato:
choice of parmesan truffle au gratin (non-GF, add \$1.00 per person)
or mashed (Yukon Gold with roasted garlic)
or roasted fingerling (V)
or roasted hasselback with herbs (V)

rice:
choice of wild blend
or risotto Milanese

sweet potato - mashed with brown sugar and cinnamon



SIGNATURE SIDE SALADS

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

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, tomato, Kalamata olives, 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 (ALL GLUTEN-FREE | VEGAN OPTIONS NOTED)

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



DESSERTS BY NANTUCKET BAKING COMPANY

CHEESECAKES

\$3.00 *individual* | \$54 *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* | \$5.00 *full size*

carrot · chocolate · lemon · red velvet · white

DESSERT BARS

\$2.25 *mini* | \$4.50 *full size*

brownie · Kameelian · lemon · peanut butter · toffee

MINIATURE DESSERTS

\$3.00 *per piece*

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

NANTUCKET PIES

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

\$24.00 *whole* | \$26.00 *vegan whole*

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