

CATERING MENU

Our services include wine lists and beverage selection, servers, bartenders, equipment rentals, deliveries, private event spaces and more - just ask us!

Email Catering@martinwine.com, or call either location to ask questions and place your order

CATERING HOURS

Monday - Saturday • 10am - 4pm

Sunday • 10am - 3pm

714 Elmeer Avenue, Metairie

Phone: 504.896.7350

3827 Baronne St., New Orleans

Phone: 504.894.7444

Martin's

SO MUCH MORE THAN WINE

UPDATED 1.21.26

FINGER SANDWICHES

Sensational Finger Sandwiches \$50 (50 pieces) • \$90 (100 pieces)

Smoked turkey with chutney mayonnaise • Rare roast beef with horseradish sauce • Ham with Creole honey mustard

Martin's Combo \$45 (50 pieces) • \$85 (100 pieces)

Chicken salad, turkey and ham

Pimento Cheese Sandwiches \$30 (50 pieces) • \$60 (100 pieces)

Salads \$45 (50 pieces) • \$85 (100 pieces)

Chicken, tuna and egg

Cucumber & Dill \$40 (50 pieces) • \$75 (100 pieces)

Finger Sandwiches For Kids \$32 (50 pieces) • \$65 (100 pieces)

Peanut butter and jelly and/or cheese

PINWHEELS

Napa Pinwheels \$70 (50 pieces)

Garden vegetable cream cheese, turkey, fresh spinach and bacon

Santa Fe Pinwheels \$65 (50 pieces)

Thinly sliced roasted chicken and corn with a chipotle cream cheese

Smoked Salmon BLT Pinwheels \$110 (50 pieces)

Smoked salmon, bacon, tomatoes and spinach with wasabi cream cheese

Vegetarian Pinwheels \$65 (50 pieces)

Roasted seasonal vegetables with mushrooms, cucumber, spinach, and hummus

SPECIALTY SANDWICHES

The Big Easy \$75 (24 pieces)

Party size versions of:

Californian - oven-roasted turkey, Havarti cheese, avocado, tomatoes, cucumbers, spinach, mayonnaise and Creole mustard on whole wheat bread

Uptowner - oven-roasted turkey, ham and Swiss cheese dressed on an onion roll

Caprese - fresh mozzarella, tomatoes, spinach and basil pesto on rosemary ciabatta

Cedric's Picks \$75 (24 pieces)

Party size versions of:

Real Club - thinly sliced roasted chicken breast with bacon, dressed on whole wheat

Cedric - thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7-grain

Chicken Salad - housemade chicken salad with lettuce and tomatoes on an onion roll

Petite Croissants \$90 (50 pieces)

Chicken salad, grapes and almonds on a petite croissant

Lil Po-Boys \$85 (50 pieces)

New Orleans style Po-Boys cut cocktail size, with roast beef, turkey, ham and cheese (American and Swiss), dressed with lettuce, tomatoes and mayonnaise

Cocktail Muffalettas \$110 (50 pieces)

Specialty petite baked muffaletta bread with oven-baked ham, mortadella, Genoa salami, Provolone cheese and olive salad

EXECUTIVE BAG LUNCHES

\$17.49 each • Comes with a side of fruit salad OR a cookie and veggie pasta salad OR orzo pasta salad. Your choice of the:


Cedric - *thinly sliced roasted chicken breast, Swiss cheese, fresh spinach, tomatoes, mayo and red onions on 7-grain*

Lindy Special - *oven-roasted turkey, Swiss, coleslaw, tomato and Ukrainian dressing on 7-grain*


Californian - *oven-roasted turkey, havarti, avocado, spinach, cucumber, tomato, Creole mustard and mayo on wheat*

Uptowner - *oven-roasted turkey, ham and Swiss cheese dressed on an onion roll*

HOUSE MADE DIPS

Hummus \$8.99 per pound 

Purée of chickpeas, garlic, lemon juice and tahini

Spicy Shrimp \$14.99 per pound 

Cajun spiced shrimp, sweet peppers, sour cream, green onion, celery and cream cheese

Spinach and Artichoke \$12.99 per pound

Spinach, artichoke hearts, Gruyere and Asiago cheese

Dip Set Up \$17.99

Carved out bread bowl garnished on a tray with pita chips or crackers (dip not included)

CHEESE & CHARCUTERIE

Event trays that are professionally curated to meet your needs

QUARTET Charcuterie Tray

Small \$50 (serves 4-6) 1 tray

Large \$85 (serves 8-12) 1 tray

Four Items - two cheeses, salami, and cured meat. Garnishes include olives, cornichons, preserves, honey, & fresh fruits. Crackers or bread included.

SYMPHONY Charcuterie Tray

Small \$130 (serves 10-15) 1 tray

Large \$275 (serves 30-40) 2 trays

Eight items - four cheeses, salami, and cured meat. Garnishes include olives, cornichons, preserves, honey, figs, apricots, & fresh fruit.

ORCHESTRA Charcuterie Tray

One size \$425 (serves 60+) 3 trays

Twelve items - Eight cheeses, salami & cured meats. Garnishes include olives, cornichons, preserves, honey, figs, apricots, peppadews & fresh fruits.

SAVORY CHEESECAKES

served with housemade croustades (36 hour notice required)

Crabmeat & Brie 6 inch \$90 (serves 20-25)
with roasted yellow pepper coulis topping

Lemon & Artichoke 6 inch \$55 (serves 20-25)
with a pecan and bleu cheese pesto topping

HOT APPETIZERS


All hot appetizers are served in an aluminum pan for reheating. Additional trays are available upon request, please call for pricing.


Boudin Balls \$30 (25 pieces)
Fried crispy and served with Creole mustard

Duck Quesadillas \$85 (25 pieces)
Roasted duck, shredded pepper jack cheese, zucchini, red peppers, green peppers, onions in a flour tortilla served with sweet and sour sauce

Petite Crab Cakes \$70 (25 pieces)
Served with rémoulade sauce

Petite Crawfish Pies \$55 (25 pieces)
Louisiana crawfish stuffing in a pastry dough

Falafel \$35 (25 pieces) 
Fried crispy and served with Tzatziki sauce

Stuffed Mushrooms \$60 (25 pieces) 
Button mushrooms baked with spinach, parmesan and bacon

COLD APPETIZERS


All cold appetizers will be garnished on a tray and ready to serve.

Caprese Skewers \$55 (25 pieces) 

A simple skewer packed with cherry tomatoes, pesto marinated Mozzarella cheese and Kalamata olives

Crab Salad Ravigote \$112 (75 pieces) 

Louisiana lump crabmeat, onions and capers tossed in a lemon ravigote dressing served in petite phyllo pastry cups

Deviled Eggs \$30 (25 pieces) 

Boiled eggs piped with a creamy Dijon filling

Fennel Shrimp Satay \$65 (25 pieces) 

Marinated gulf shrimp with the tail on a wooden skewer, served with an Asian pepper jelly dipping sauce

Goat Cheese on Endive \$75 (25 pieces) 

Honeyed goat cheese on an endive leaf topped with fig preserves and cayenne candied pecans

Tuna Tartare \$120 (2 pounds, 55–65 pieces) 

Fresh tuna dressed with a ginger soy vinaigrette served with rice crackers and Sriracha aioli


Thai Chicken Satay \$55 (25 pieces) 


Sweet soy and ginger marinated chicken breast skewers served with a spicy peanut sauce


SALADS


Add Chicken: Medium \$15 • Large \$20


Caesar Medium \$50 (serves 10-20) • Large \$90 (serves 25-35)
Romaine lettuce, Parmesan cheese and housemade croutons


Martin Medium \$70 (serves 10-20) • Large \$120 (serves 25-35) 
*Romaine lettuce, bacon, tomatoes, boiled eggs, radish,
crumbled bleu cheese and avocado*


Sena Medium \$70 (serves 10-20) • Large \$120 (serves 25-35) 
*Golden raisins and field greens with bleu cheese and pecans
served with Tabasco pepper jelly vinaigrette*

House Medium \$50 (serves 10-20) • Large \$90 (serves 25-35) 
*Romaine lettuce, cherry tomatoes, cucumbers,
red onions and boiled eggs*

Quinoa Salad \$165 large (serves 25-30) • \$100 medium (serves 10-15) 
*Fresh Spinach tossed with Quinoa, Toasted Almonds, Sweet Potatoes,
Roasted Corn & Peppers, and Citrus Tahini Vinaigrette*

Strawberry Harvest Salad 
\$130 large bowl (feeds 25-30) • \$75 medium bowl (feeds 10-15)
*Fresh Baby Spinach, with Creole Strawberries, Shaved Red Onions,
Toasted Almonds, and Fresh Goat Cheese served with
a Citrus Tahini Vinaigrette*

Housemade Dressings - Red Wine Vinaigrette, Bleu Cheese, Ranch,
Ukrainian, Green Goddess Honey Mustard, Tabasco Pepper Jelly
Vinaigrette, Sesame Citrus, Caesar  All GF

Salads by the Pound - Chicken Salad, Coleslaw, Egg Salad,
Fresh Fruit, Potato Salad, and Tuna Salad
(Add \$5.99 for garnished serving bowl)  All GF

COLD PASTA

All pasta dishes require 48 hours notice.

Grilled Vegetable Pasta Salad

half pan \$70 (serves 15-20) • full pan \$125 (serves 25-30)
with penne pasta, Portobello mushrooms, asparagus, zucchini, roasted red peppers, fresh spinach, Asiago cheese, olive oil and balsamic vinaigrette

Creole Shrimp Pasta

half pan \$85 (serves 15-20) • full pan \$160 (serves 25-30)
chilled creole style boiled shrimp, with pasta shells, celery, onions, parsley and remoulade dressing with creole mustard

Orzo Pasta Salad

half pan \$70 (serves 15-20) • full pan \$130 (serves 25-30)
with spinach, sun-dried tomatoes, pesto, Kalamata olives, artichoke hearts, Feta cheese, extra virgin olive oil and white balsamic lemon vinaigrette

HOT PASTA

Mac & Cheese

\$60 half pan (feeds 10-15) • \$100 full pan (feeds 25-30)
Cavatappi Pasta cooked in a Three Cheese Bechamel Sauce tossed topped with Parmesan & Cheddar Cheese
Add Crawfish +\$70 full pan • +\$40 half pan

Baked Ziti

half pan \$70 (serves 15-20) • full pan \$135 (serves 25-30)
Served in a beef Bolognese, baked with fresh Mozzarella and Parmesan cheese

Grilled Chicken

half pan \$85 (serves 15-20) • full pan \$165 (serves 25-30)
Penne Pasta, Sun-dried tomatoes and portobello mushrooms in a sherry reduction sauce ●

Shrimp St. Charles

\$260 full pan (feeds 25-30) • \$130 half pan (feeds 10-15)
Louisiana Gulf Shrimp, simmered in A Parmesan Cream Sauce with Sauteed Yellow Onions and Bell Peppers tossed with Penne Pasta

SOUPS & GUMBOS


All Chef Prepared hot items require 48 hours notice.

Chicken and Sausage Gumbo \$24.95 per quart

Seafood Gumbo \$29.99 per quart

Corn and Crab Chowder \$24.95 per quart

SIDES

House Mixed Olives (with pits) \$10.99 per pound 

Marinated Beets \$6.99 per pound 

Roasted Brussels Sprouts \$7.99 per pound 

Herb Potatoes \$9.95 per pound 

Grilled Asparagus \$9.99 per pound 

Hawaiian Rolls \$9.99 (available by the dozen)

HOT DISHES

Grilled Chicken Marsala

half pan \$90 (serves 15-20) • full pan \$185 (serves 25-30)
*Grilled chicken breasts with a mushroom marsala sauce
served with wild rice*

Jambalaya

half pan \$80 (serves 15-20) • full pan \$150 (serves 25-30)
with chicken, sausage and shrimp

Red Beans and Rice

half pan \$55 (serves 15-20) • full pan \$100 (serves 25-30)
with smoked sausage

Creole Shrimp and Rice

half pan \$110 (serves 15-20) • full pan \$210 (serves 25-30)
Gulf shrimp with classic New Orleans flavors served with rice


Chicken Tenders \$90 (50 pieces)

served with Honey Mustard and BBQ Sauce

PLATTERS

Charred Beef Display \$185 (serves 20-25) 

Seared to medium rare, thinly sliced and served with horseradish sauce and roasted onion relish

Pork Loin Display \$125 (serves 20-25) 

Baked pork, thinly sliced, served with a mango chutney and Creole mustard

Chilled Grilled Chicken Breast Strips \$110 (serves 25-30) 

Marinated with pesto and balsamic vinegar served with a sweet chili and curry Dijon sauce

Jumbo Boiled Shrimp \$205 (5 pounds) 

Peeled and ready to eat, served with the tail on along with traditional rémoulade and cocktail sauce

Hummus Platter \$70 (serves 25-30)

A combo of sun-dried tomato and Feta; Kalamata olive & roasted red pepper hummus with three bread bowls and pita chips

Grilled Vegetable Platter 

small \$95 (serves 20-25) • large \$135 (serves 30-40)

Assorted grilled seasonal vegetables served with a garlic pesto aioli

Crudité Platter 

small \$80 (serves 20-25) • large \$110 (serves 30-40)

Assorted fresh and steamed vegetables served with blue cheese dip

Sesame Crusted Ahi Tuna \$160 (serves 10-15) 

Seared and sliced thin, served with avocado relish

PLATTERS

Smoked Salmon Platter \$160 (serves 15-20)

One pound of smoked salmon beautifully garnished on a tray with dill cream cheese, capers, red onions, boiled eggs and lemons with toast points

Caviar Set Up Tray ◆

small \$55 (serves 4-6) • large \$70 (serves 8-12)

Our Caviar Set Up includes smoked salmon, chopped eggs, red onions, cucumbers, capers and crème fraîche & mini toasts. Caviar, Champagne, and Vodka sold separately.

Seasonal Fresh Fruit Display 🍷

small \$65 (serves 20-25) • large \$120 (serves 30-40)

DESSERTS

Just Sweet Enough Cookie Tray \$50 (50 pieces)

Raspberry thumb print, chocolate pecan turtles and Mexican wedding cookies

Bread Pudding

half pan \$65 (serves 15-20) • full pan \$125 (serves 25-30)

Traditional New Orleans style bread pudding served with rum sauce

Brownies and Assorted Cookies \$30 (12 pieces)

Chocolate Dipped Strawberries \$35 (25 pieces) 🍷

Non-Chocolate Lover Tray \$75 (60 pieces)

Lemon and pecan pie bars

Custom Cake, Desserts and French Pastries

(50 or 100 pieces) Available upon request - 48 hour notice required

🍷 *Gluten Friendly*

CATERING SERVICES

EVENT ROOM

The Martin Event Loft upstairs in Metairie is the perfect location for your next social or corporate event. At 1,200 sq. ft. it provides a comfortable space for 70 people reception style, or 65 seated guests.

Please call our Deli + Catering Department
504.896.7350 for more information.

GLASSWARE & RENTAL

We offer wine, rocks and Champagne glass rental at an affordable price. A \$100 deposit is required per case (25 glasses per case), which is reimbursed upon return. There is a flat \$15 cleaning fee per case. We also offer rental services for linens, tables, chairs, chafing dishes, silverware and china.

Call customer service at 504.896.7300 in Metairie and
504.894.7411 in New Orleans.

SERVERS, BARTENDERS & DELIVERY

Our friendly staff is available to serve and bartend at your next event! Martin Wine & Spirits provides a full bar. Wine bottles neither opened nor chilled may be returned. We're also available to deliver your catering order to and from your home, or event venue.

Delivery fees vary, so please ask for our rates.
(All catering services require advanced notice)

