

Holiday Menu

\$35.00 Per Person

STATIONARY STARTERS

Charcuterie Board

Rolled Italian meats including pepperoni, capicola, salami, and mortadella accompanied by seasonal fruits and crackers.

Cheese Board

Cubed cheddar, parmesan, baby Swiss, Havarti, and a wedge of blue cheese. Accompanied by a variety of crackers and fruits.

Crudité Platter

Sliced peppers, broccoli florets, cauliflower florets, tri color tomatoes accompanied by a vegetable dip.

ADD ON PASSED HORS D' OEUVRES + 2.00 PP EACH

Artichoke and Spinach Cristini

Classic artichoke dip on a slice of NY's finest baguette.

Arancini Rice Ball

Arborio rice ball stuffed with parmesan cheese, peas, breaded and fried. Accompanied by our house pomodoro sauce.

Prosciutto & Melon

Balled cantaloupe wrapped in fresh sliced Prosciutto.

Stuffed Baby Portabellas

Baby portabellas stuffed with quinoa, breadcrumbs, and roasted pepper blend with a bechamel sauce on the side.

Brie Cheese Stuffed Filo Cups

Brie Cheese baked inside of a filo cup and topped with a fruit coolie.

Pigs in a Blanket

Mini hot dogs wrapped in puff pastry and topped with everything bagel seasoning. Accompanied by a Dijon mustard sauce.

Tuna Tartar Bites +\$3.00

Sushi grade tuna seasoned and chopped on top of a slice of cucumber finished with sesame seeds.

Steak Sliders +\$3.00

Thin sliced steak cooked to medium rare with baby greens and our home-made horseradish sauce.

Mini Crabcake Bites +\$3.00

Mini ritz cracker crabcakes with our house made tartar sauce.

Mini Beef Wellington +\$3.00

Beef tenderloin wrapped in puff pastry and topped with duxelles including a house demi-glace dipping sauce.

MAIN COURSE

House Salad

Iceberg lettuce, cucumber, shredded carrots, cherry tomatoes and thin sliced red cabbage with oil and vinegar, and a balsamic vinaigrette on the side.

Carved Turkey

Whole roasted turkey carved including white and dark meat.

Sliced Ham

Spiral Ham with a sweet glaze slowly baked and sliced.

Eggplant rollatini +\$2.00 PP

Egg battered eggplant, rolled and stuffed with seasoned ricotta cheese in a house made tomato sauce.

Lasagna Bolognese / Vegetable Lasagna + \$2.00 PP

Choice between traditional meat lasagna and a vegetable lasagna with a house made bechamel sauce.

Traditional vegetable Stuffing

Sautéed onion, carrots, and celery mixed with house bread, thyme rosemary, and vegetable stock then baked.

Sausage Stuffing

Traditional stuffing with crumbled sausage folded in and baked until golden brown.

Sweet Mashed Potato OR Creamy Yukon Mashed Potato

Boiled sweet potatoes finished with a touch of brown sugar, cinnamon, butter, salt, and pepper or Yukon potatoes peeled and boiled finished with butter, milk, and spices.

Fall Roasted Vegetables

Seasonal blend of roasted butternut squash, spaghetti squash, carrots, turnips, and brussels sprouts.

Dinner Rolls

Classic dinner rolls with butter on the side.

Silky Turkey Gravy

Roasted Turkey drippings, seasoned with thyme, rosemary, salt and pepper finished with butter for a silky texture.

Classic Cranberry Sauce

Fresh cranberries stewed down with orange juice, cinnamon, nutmeg and other spices.

DESSERT

Apple Pie

Sliced apples mixed with brown sugar, cinnamon, and spices and baked.

Pumpkin Pie

Classic pumpkin pie with hints of cinnamon, ginger, and nutmeg

Pecan Pie

Southern style recipe with brown sugar, cinnamon,

Ice Cream +2.00 PP

Choice of vanilla or chocolate ice cream.

Add on \$4.00 PP. Add on.

Small desserts,

Brownies, Cookies, Assorted Mini Desserts.

Bar Option \$25 pp for 2 hours- \$7.00 PP every hour after.

- 3 choices of beer
- 3 choices of wine
- 1 specialty drink offering

- Soft drinks, mixers, & garnish

Staffing

Based on menu choices staffing options will vary. Servers, bar tenders, wait staff not included in the Per Person number.

For any additional questions please contact Joseph Zezza directly at (973)-791-2173 or email at Joseph.Zezza@Martin&Fitch.com

STANDARDS OF SERVICE

- We will deliver + set up all food using eco-friendly disposable plates, platters, cutlery + serving pieces.
- We will provide wire racks + sternos for hot food items.
- We will provide signage with allergen information for all items.
- Upon request, we can provide staffing for your event as well as non-disposable serving platters, china + linens.

TERMS OF SERVICE

1. Guest Count: A guaranteed minimum number of guests is required 7 days prior to your event; your invoice will reflect the final count and you will be billed the additional amount if the number of guests exceeds the minimum count.
1. Additional Fees: All deliveries will incur a \$75 delivery fee. There will be a \$18% management fee and applicable local sales tax.
1. We are happy to provide service staff for your event, please inquire in advance. Service staff rates are as follows: banquet captain \$50/hour and servers, bartenders + chefs at \$45/hour, with a 5-hour minimum.
1. Payment: We require a \$250 non-refundable booking deposit when scheduling the event. Full payment is to be made at least 1 week in advance of the event. We can provide you with a credit card authorization form if an account has not been previously set-up with us.
1. Cancellation Policy: There will be a \$250 charge if the event is cancelled between 2 – 7 days in advance. There will be a 50% refund if the event is cancelled within 24 – 48 hours in advance. There will be no refund if the event is cancelled within 24 hours or less of the event. Saturdays + Sundays are not included in the day count; our cancellation policy is based on business days, Monday – Friday 7 a.m. – 4 p.m.

1. Acts of Nature: Martin + Fitch shall have no responsibility or liability for failure to supply any services when prevented by doing so by Acts of Nature (i.e., flood, fire, etc.) or any other cause beyond our control.

Thank you for choosing Martin + Fitch ~ we appreciate the opportunity to serve you

Gluten Free | **Vegetarian** | **Vegan** | **Contains Dairy** | **Contains Nuts** |
Contains soy | **Contains Wheat** | **Contains Eggs** | **Contains Nuts**

STANDARDS OF SERVICE

- Items can be set up for service in either individually portioned containers or family-style.
- We will provide signage with allergen information for all items. • Upon request, we can provide staging for your event as well as non disposable serving platters, china + linens for an additional charge – please inquire.

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