

Martinis creative catering wedding packages

Martinis Creative Catering and Concepts has been a leading wedding caterer in Valparaiso for 12 years strong. Specializing in both on and off premise catering, you can experience our prestigious service and top quality catering anywhere in NW Indiana and SW Michigan. Taking a classic experience and giving it a modern twist is our goal in servicing our guests. Being able to host parties at our home restaurant Martinis on Calumet Avenue in Valparaiso and at our newly opened event venue "The 500 Club" make a perfect one stop shop for many brides. At Martinis we can service parties up to 75 in a private setting and The 500 Club we service gatherings up to 200. Our menu has Mediterranean influence with classic American specialties. Our culinary team, led by Executive Chef Louie Kalafatis, have diverse training in many fields of culinary schooling – and together can create and outperform your expectation of most any menu. Our Event Manager Steven Ippolito has received formal training in large event management, and excels in creative design and execution. Paying attention to all the small details to make sure your special day is a perfect transition into a beautiful lifelong marriage. Steve has led the design team in remodeling our event space at The 500 Club, with all projects projected to be finished by Fall 2016. A historic building in downtown Valparaiso, we aim to present a new modern look to please any bride looking to book an event venue for their wedding day in one of the greatest cities in Indiana. Martinis is also listed as a preferred vendor for the beautiful TalTree Arboretum and Gardens as well as the Valparaiso Parks Department. We have serviced events beachside – to backyards – to other local events halls and locations. Call Steve today and discuss your dream day, and schedule a free menu tasting. Martinis looks forward to continued growth in the bridal market and to exceed the expectations of our lucky brides. The following packet is a great place to start looking into what Martinis has to offer your guests. We can bring an extensive buffet manned by some of the top culinary artists, professional servers and bartenders the region has to offer. You will also find info about our exclusive catering hall “The 500 Club”. We are not limited to what we have listed on our menus, so if you have a dream cuisine picture just bring it to our attention and we will make it happen! We look forward to discussing your big day with you! Let’s make this happen!



2016 catering menu

martinis creative catering and concepts

www.martinisinvalpo.com

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**Catering Information**

When Hiring Martinis for Catering Servicing Basic Package Hall Rental fees as follows (discounted for hired services): Sunday through Thursday $400. Friday and Saturday $600. This fee guarantees use of entire facility of the 500 Club. Table setup/­cleanup of purchased event. Linens will be charge upon quantity needed. Events that require alcohol service and open to the public are also subject to security fees for required security.

The 500 Club only allows for Martinis Creative Catering and Concepts to cater for any events. Exceptions are made for dessert and cake catering services.

Hall rental without catering packages is available at $900 on Friday and Saturday and $500 during the week.

The 500 Club will fit a capacity with full seating and service wear for up to 150 guests. Located on 157 Jefferson Street in conjunction with the Elks BPOE 500 Building. Different seating options are available. Adequate parking and near Valet services for downtown Valparaiso (Valet service packages available). With a small private powder room, for Bride and Groom to freshen up before the big reveal.

If interested in touring our facilities or for catering information please contact us at the following information.

***Martinis***

***Restaurant & Cocktail Lounge***

***Creative Catering and Concepts Brand***

www.martinisinvalpo.com

1004 Calumet Avenue – Valparaiso, IN 46383

Main - 219.464.0801 Fax – 219.462.2126

Catering Contacts

Steve Ippolito – Marketing and Event Manager – [steve@martinisinvalpo.com](mailto:steve@martinisinvalpo.com)

**Martinis Popular Buffet**

Hors d’oeuvres

Fresh Vegetable/Fruit Display

Summer Deconstructed Bruschetta

Main Course:

House Salad

Tossed with Vine Ripe Tomatoes, Red Onions, Cucumbers and Greek Vinaigrette

Choose Two Entrees

*Herb-Marinated Chicken or Chicken Marsala*

*Slow Roasted Pork Loin or Roast Beef Demi Glace*

Choose One Starch

*Rosemary Roasted Red Potatoes - Garlic Smashed Potatoes*

*Mediterranean Rice Pilaf*

Seasonal Vegetable Medley

Homemade Rolls and Butter

Choose Dessert

*Peach Cobbler or Bread Pudding*

All packages are supplied with service staff to bring every detail to perfection!

**Booked at the 500 Club with a 10% Discount**

**Any Off-Premise Catering – Contact our Catering Director for Pricing**

**Planning to run your own show? Receive a 20% discount for any package that you pickup and run yourself!**

**Serviced on high quality disposable service wear. China available for service for $4/guest**

**Martinis Midwest Supper Buffet**

Hors d’oeuvres

Fresh Fruit/VegetableDisplay

Summer Deconstructed Bruschetta

Spanakopita

Main Course:

House

Tossed with Vine Ripe Tomatoes, Red Onions, Cucumbers and Greek Vinaigrette

Choose Three Entrees

*Slow Roasted Pork Loin or Roast Beef with Demi-Glace*

*Herb-Marinated Chicken or Chicken Marsala*

*Fresh Lemon Dill Salmon or Tilapia Florentine*

Choose Two Starches

*Rosemary Red Potatoes - Garlic Smashed Potatoes*

*Mediterranean Rice Pilaf - Herbed Penne Pasta*

Seasonal Vegetable Medley

Homemade Rolls and Butter

Choose Two Desserts

*Peach Cobbler - Bread Pudding*

*Mini Carrot Cake with Cream Frosting*

*White Chocolate Raspberry Cheesecake Squares*

Soda & Coffee included when booked at the 500 Club

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**Martinis Delux Buffet**

Hors d’oeuvres

Fresh Fruit/Veggie Display - Spanokopita

Summer Deconstructed Bruschetta - Regional Cheese Display

Main Course:

House Salad

Tossed with Vine Ripe Tomatoes, Red Onions, Cucumbers and Greek Vinaigrette

Choose Three Entrees

*Herb-Marinated Chicken or Chicken Marsala*

*Fresh Lemon Dill Salmon or Tilapia Florentine*

*Filet Tips with Mushrooms Demi Glace – Chef Carved Prime Rib au jus*

Choose Two Starches

*Rosemary Red Potatoes - Garlic Smashed Potatoes*

*Mediterranean Rice Pilaf - Herbed Penne Pasta*

Seasonal Vegetable Medley

Homemade Rolls and Butter

Choose Three Desserts

Fruit Tarts - Chocolate Flourless Cakes

Peach Cobbler - Bread Pudding

Mini Carrot Cake with Cream Frosting

White Chocolate Raspberry Cheesecake Squares

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**Popular Martinis Ala Carte Catering Items**

**Great Additions to ANY Package or By Themselves!**

**14” Serves 10-20 /16” Serves 20-30 /18” Serves 30-40**

***FRUIT AND CHEESE TRAY***

***N/A / $54.99 / $59.99***

***MEAT AND CHEESE TRAY***

***$34.99 / $45.99 / $59.99***

***CHEESE SAMPLER PLATTER***

***$37.99 / $48.99 / $62.99***

***FRESH FRUIT PLATTER***

***$37.99 / $48.99 / $62.99***

***FRUIT AND VEGGIE MIX PLATTER***

***$37.99 / $48.99 / $62.99***

***GARDEN VEGGIE PLATTER WITH DIP***

***$26.99 / $36.99 / $46.99***

***VEGETABLE RELISH PLATTER – WITH OLIVES-PEPPERS-PICKLES – SANDWICH TOPPERS***

***$38.99 / $48.99 / $58.99***

***SLICED MEATS AND CHEESES PLATTERS – BUILD YOUR OWN SANDWICH***

***$44.99 / $54.99 / $64.99***

***MARTINIS DELI MEAT PINWHEELS PLATTER***

***$25.99 (20) / $36.99 (30) / $47.99 (40)***

***Mini Deli Croissant Platter – Ask for Choices***

***$36.99 (15) / $46.99 (21) / $56.99 (27)***

***MEDITERRANEAN PLATTER - TIROKAFERI, HUMMUS, TZATIKI***

***MADE FOR 20-30 PEOPLE***

***PITA POINTS, MIXED OLIVES, HERBED FETA, VEGGIES***

***$46.99***

**APPETIZER PLATTERS AND PRICING**

**Blue Crab Fondue $6/person**

**Summer Shrimp Skewers $2.75/piece TOP SELLER**

**Oysters Chilled or Rockafellar $2.25/piece**

**Chicken Wings with assortment of sauces $70/50 pieces**

**Chicken Strips with an assortment of sauces $65/50 pieces**

**Stuffed Mushroom Caps $100/50 pieces TOP SELLER**

**Spanakopita or Tyropita $50/50 pieces**

**Caprese Skewers $50/50 pieces TOP SELLER**

**Bruschetta $50/50 pieces**

**Meatballs BBQ or Marinara $30/100 pieces**

**Greek Chicken Skewers $75/50 pieces**

**Fried Ravioli with Marinara - $30/50 pieces**

**Stuffed Olives - $35/50pieces**

**Grilled Vegetable Skewers $75/50 pieces**

**BBQ Ribs (2Bone) $75/50 pieces**

**Basted Pizza Rolls $2.50/Piece – TOP SELLER**

**DESSERTS**

**Desserts - Mini Cheesecakes (variety), Fudge Brownies and Lemon Squares $1 per piece**

**Desserts - Carrot Cakes with Cream Cheese Frosting, Pannacotta Raspberry, and Creme Puff Swans (beautiful) $2 per piece**

**Desserts - Mini Tiramisu in Martini Glass, Mini Chocolate Mousse in Martini Glasses, and Baklava $3 per piece**