



# Catering Menu

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## **WHERE BUSINESS MEETS THE GOLF COURSE**

Choose your location, menu, and needs, add your unique requests, our “can do” attitude and you have one successful event. It is the mission of Martel’s to provide the best possible service to each guest that walks through the door of either of our establishments. We strive to make each experience truly unique and memorable. Our main focus is offering a superior quality product, with exceptional service. From simple to elaborate, our team will design a menu specifically for you. At Martel’s, we pride ourselves on our flexibility and service. Our staff’s attention to detail means that you can count on us to be organized, proactive and responsive. We will do anything to make it happen. We work hard, so you don’t have to.

## **FROM INTIMATE GATHERINGS TO GRAND GOLF EVENTS**

The Ultimate Event, Golf Outings, Lunch Parties, Family Reunions, Birthday Bash, Anniversary Party, Bereavement Gatherings anything worth celebrating is worth celebrating at Martel’s. Small or large, well organized or last minute, dressed up or down, night or day, throw it at Martel’s.

# BANQUET HOURS

*Banquet duration - 4 hours*

*Weddings - 5 hours*

*Buffet Service 1.5 hours*

*Grill Service 1.5 hours*

\*These are required minimum guarantees needed for banquet room. You will be billed these minimums should you fail to reach them, under discretion of management.

## POLICIES & GENERAL INFORMATION

All prices are subject to NYS Sales Tax and 20% gratuity.

All prices are subject to change without notice

Menu selections must be made two (2) weeks in advance.

Final guarantee due five (5) days prior to function date.

No cancellations thereafter. You will be billing according to the count given unless head count is greater.

Deposit/Payment is accepted in the form of bank check, personal check or cash **CREDIT CARDS ARE NOT ACCEPTED**

Functions going beyond the time specified above are subject to an overtime charge of \$350.00. Overtime is at the discretion of the management.

You may bring in your own dessert. We will gladly provide plateware, silverware, cut and serve your dessert 1.50/pp

Capital Hills/Colonie does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tape or tacks. Bubbles, confetti, rice, bird seed etc are not permitted in the building or on the premises. Cleaning charges will be assessed should these policies not be observed.

For a buffet function all prepaid food must be consumed on premise

Due to insurance liabilities all alcoholic beverages must be provided by Martel's. For your protection and ours, we reserve the right to limit your alcohol consumption. No Coolers or donated beverages allowed.

We are a smoke free environment inside our buildings, on our patios, and under our tents.

# Martel's Menu's

Policies

Sit Down Dinner Menu

Cocktail Reception

Hors D'oeuvres

Premium Hors D'oeuvres

Buffet Menu

Breakfast Buffet

Brunch Buffet

Bereavement Reception

All American Picnic

Golfers Grill

Boxed Lunch

Bake Menu

Sunday Luncheon's

Beverage Package

Looking to make your event a  
success? Contact Martel's today.

518.489.0466  
info@martelsrestaurant.com

# DINNER MENU

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16 guest minimum\*

Dinner menu is available after 3pm. You are responsible for place cards indicating your guests' entree choice.

## **Starters**

(choose one)

Garden Salad

Caesar Salad

## **Entrée's**

(choose up to three)

Herb Stuffed Chicken Breast

Chicken Florentine

Chicken Parmesan

Chicken Francaise

Chicken Marsala

Roasted Pork Tenderloins

Sliced Sirloin Steak

Cedar Plank Grilled Salmon

Stuffed Haddock

New York Strip

Filet Mignon

Prime Rib of Beef

All Dinner Entrée's include  
freshly baked rolls, fresh brewed coffee/tea, table linens,  
and appropriate condiments

# COCKTAIL PARTIES

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32 guest minimum\*  
All selections include  
table linens and appropriate condiments

## Selection #1

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Buffalo Chicken Wings

## Selection #2

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Mini Egg Rolls  
Mini Chicken Quesadillas

## Selection #3

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Breaded Chicken Tenders  
Mini Chicken Quesadillas

## Selection #4

Vegetable Display  
Chef Selected Cheese  
Assorted Fresh Baked Bread  
Italian Meatballs in Sauce  
Potstickers  
Scallops wrapped in Bacon  
Coconut Shrimp

# Cocktail Reception

Minimum 50 people

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## Crudité Table

Fresh Seasonal Fruit with raspberry dip  
Fresh cut Crudité  
Chef's Selection of Import and Domestic Cheese  
Assorted Artisan Bread  
Fresh Fruit  
Bruschetta with Oven Roasted Crostini's and Fresh Shaved Parmesan

## Carving Station

**Our carving station includes choice of one meat, condiments, rolls and butter**

Oven Roasted Turkey,  
Baked Ham  
Rosemary & Pepper Crusted Top Sirloin,  
Corned Beef  
Herb Crusted Pork Loin

## Pasta Station

(Self Serve)

Choose two pastas and select one sauce to accompany each pasta:  
Penne, Cheese Tortellini, Orecchiette, Farfalle

Bolognese, Marinara, LGB, Alfredo

## Salad Station

(Choose two)

Caesar with House made dressing  
Chopped Antipasto  
Mixed Green

## Additional Items

Coffee Station  
Coffee & Pastry

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# Hors D'oeuvres

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## Beef

Franks in Puff Pastry /Cocktail Franks  
Italian Meatballs  
Swedish Meatballs  
Sweet n Sour Meatballs  
Beef Empanadas

## Poultry

Chicken Tenders  
Chicken Satay (GF)  
Mini Chicken Quesadillas  
Mini Chicken Cordon Bleu  
Pork Potstickers  
Deviled Eggs (GF)  
Bacon Stuffed Mushrooms  
Chicken Wings  
Boneless Chicken Bites

## Vegetarian

Fresh-Cut Vegetables (GF)  
Vegetable Potstickers  
Potato Skins  
Feta and Spinach Spanikopita  
Mozzarella Sticks  
Bavarian Pretzel Bites  
Thai Spring Rolls  
Vegetable Spring Rolls  
Mini Assorted Quiche  
Ravioli Pillows  
Fresh-Cut Fruit (GF)  
Mini Egg Rolls  
Guacamole with Corn Tortilla Cups (GF)  
California Rolls (GF)

# Premium Hors d'oeuvres

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Scallops wrapped in Bacon  
Shrimp Cocktail  
Coconut Shrimp  
Clams Casino  
Bourbon Barbecue Shrimp  
Steamed Clams  
Steamed Mussels  
Crab Cakes

Prosciutto Wrapped Melon  
Caprese Salad Skewers  
Blue Cheese n Bacon Stuffed Mushrooms  
Seared Steak Crostini, Carmelized onions,  
Blue Cheese  
Cuban Crostini  
Mini BLT's



# **BUFFET MENU**

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32 guest minimum\*

All Buffets include

Table linens, freshly baked rolls and appropriate condiments

## **BUFFET #1**

Tossed Salad

Italian Meatballs in Sauce

Baked Ziti

Sausage & Peppers

Oven Roasted Chicken

Rice Pilaf

Seasonal Vegetable

## **BUFFET #2**

Tossed Salad

Eggplant Parmesan

Oven Roasted Chicken

Rice Pilaf

Seasonal Vegetable

Penne Pasta with Chicken in  
a Marinara Cream Sauce

## **BUFFET #3**

Tossed Salad

Rice Pilaf

Seasonal Vegetable

Seafood Newburgh

Au Gratin Potatoes

Oven Roasted Chicken

Beef Stir-Fry

## **Optional Cocktail Hour**

Fresh Cut Crudité

Chef Selected Cheese

Artisan Bread

# CUSTOM BUFFET

32 guest minimum\*

All Buffets include

Table linens, freshly baked rolls and appropriate condiments

## Salads

Select Two Items

Tossed Salad  
Caesar Salad  
Spring Mix Salad  
Potato Salad  
Pasta Salad  
Cole Slaw

## Starch

Select Two Items

Baked Ziti  
Rice Pilaf  
Au Gratin Potatoes  
Roasted Red Potatoes  
Mashed Potatoes  
Pasta Primavera

## Vegetable

Select One Item

Carrots  
Broccoli  
Green Beans  
Green Beans Almandine  
Vegetable Medley

## Select Any Two Hot Items

### Hot Items

Meatballs  
Sausage & Peppers  
Penne with Chicken  
Oven Roasted Chicken

### Hot Items

Chicken Primavera  
Chicken Parmesan  
Tortellini Alla Panna  
Beef or Chicken Stir Fry

## Additional Items:

Seafood Newburgh  
Eggplant Rolotini  
Eggplant Parmesan  
Chicken Marsala  
Chicken Francaise

Veal & Peppers

## Add A Carving Station

Roast Sirloin of Beef  
Oven Roasted Turkey  
Corned Beef

Prime Rib of Beef

Tenderloin of Beef

## Optional Cocktail Hour

Fresh Cut Crudité  
Chef Selected Cheese  
Artisan Bread

# **BREAKFAST BUFFET**

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32 guest minimum\*  
All Buffets include  
Table linens and appropriate condiments

Fresh Cut Fruit  
French Toast  
Scrambled Eggs  
Sausage  
Bacon  
Home fries  
Croissants  
Cranberry & Orange Juice  
Coffee & Tea Station

# **BRUNCH BUFFET**

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Fresh Cut Fruit  
Spring Mix Salad  
French Toast  
Scrambled Eggs  
Bacon  
Home fries  
Herb Rubbed Chicken  
Rice Pilaf  
Seasonal Vegetable  
Croissants  
Cranberry & Orange Juice  
Coffee & Tea Station  
Mimosa Station

# PICNIC MENU

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50 guest minimum\*

All Buffets include  
Table linens, freshly baked rolls and  
appropriate condiments

## **Buffet Style**

Grilled Hamburgers

All Beef Hot Dogs

Grilled Chicken Breast

Signature Pasta Salad

All American Potato Salad

Corn on Cob

Sliced Seasonal Melon

Fresh Crudités with Dip or Tossed Salad

Assorted Cookies

Assorted Rolls

Condiments

# **BAKE MENU**

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24 person minimum\*

Golfers and guests select entrée. Final entrée count is required 10 days prior to event.

## Steak Bake

Tender choice  
New York Sirloin  
flame grilled

## Grilled Salmon

Fresh grilled  
Atlantic Salmon

## Chicken Bake

Half grilled  
BBQ Chicken

## Surf n Turf

Tender choice  
New York Strip  
4oz Lobster tail  
Or  
Shrimp Brochettes

All Bakes include  
Tossed salad, baked potatoes, corn on cob,  
rolls with butter, assorted cookies,  
unlimited fountain soda

# Sandwiches and Wraps

All sandwiches served on brioche style roll. Wraps are served on flour tortilla

Mayonnaise, mustard, Russian dressing served on side.

## **Choice of three:**

Oven Roasted Turkey

Baked Ham & Swiss

Roast Beef & Swiss

Chicken Salad

Chicken Caesar

Veggie

Pickles

## **Choice of two:**

House Salad

Potato Salad

Pasta Salad

Fruit Salad

Coleslaw

Kettle Chips

Brownie/Cookie Platter

Soft Drinks/Coffee/Hot Tea

# **Golf Outing Lunch Options**

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## Boxed Lunch "Grab n' Go"

16 person minimum\*

Variety of "ready to go" sandwiches served with chips, pickle, cookie  
one fountain soda

# **Golfers Grill**

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32 person minimum\*  
Buffet Style

Hamburgers  
Grilled Chicken  
Hot Dogs  
Tossed Salad  
Pasta Salad  
Potato Salad  
Assorted Cookies  
Condiments  
Rolls

with Dinner option

# BEVERAGES

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Coffee & Tea

Pitcher of Soda

Domestic Pitcher

1/2 Keg of Domestic Beer

1/4 Keg of Domestic Beer

1/2 Keg Imported or Craft Beer

Carafe of House Wine

## **Cash Bar**

Beverages will be charged at the time of purchase.  
Bartender fee may apply.

## **Host Bar**

Beverages will be charged to your final billed based  
on consumption. Tax and gratuity will be added to  
final bill.

## **Beer, Wine & Soda**

Your choice of domestic draft beer,  
house wine and fountain sodas  
Two Hours (minimum)  
Each Additional Hour additional price

# Dessert

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Assorted Cookie Trays





## Martel's Grill & Bar

at Town of Colonie Golf Course  
418 Consaul Road  
Schenectady, NY 12304  
Phone:(518) 982-0220  
Fax:(518) 982-0224



## Martel's Restaurant

at Capital Hills Golf Course  
65 O'Neil Road  
Albany, NY 12208  
Phone:(518) 489-0466  
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