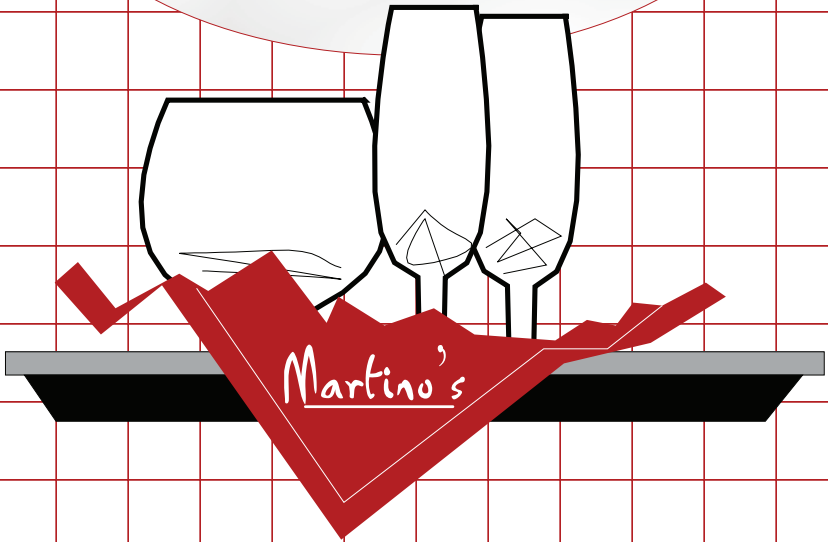


Serving Ventura & Santa Barbara Counties

**Martino's**  
Catering



catering for all occasions

Private Parties & Corporate Events

## Martino's Catering

has built a reputation from Santa Barbara to Los Angeles for providing prompt, dependable service and food of the highest quality. Every meal is prepared and served by an expert staff headed by Martino. Joining Martino's growing list of clients is as easy as a phone call away. Martino will put his years of experience at your disposal to assist you in planning your next meeting or event.

## Corporate Events Wedding Receptions Private Parties



catering for all occasions

[www.martinoscatering.net](http://www.martinoscatering.net)

Phone: 805-988-8068

E-Mail: [martinosevents@gmail.com](mailto:martinosevents@gmail.com)

Kitchen: 805-278-5357 Cell: 805-603-2898

Fax: 805-604-6404

2151 Eastman Avenue, Oxnard CA 93030

## **... Hot Selections ...**

Grilled Chicken Skewers- teriyaki or pesto  
Coconut Shrimp with pineapple dip  
Grilled Teriyaki Steak Skewers  
Grilled Shrimp Skewers  
Buffalo Fire Wings with Ranch Dip  
Stuffed Baked Potato Skins  
Baked New Potatoes with Sour Cream and Caviar or Chives  
BBQ Meatballs  
Meatballs and Marinara Sauce  
Bruchetta with Tomato, Fresh Basil and Garlic  
Quesadillas with Grilled Lime Chicken or Spicy Cheese  
Spankopita  
Scallops Wrapped with Bacon  
Roasted Turkey Breast with Spicy Mustards  
Roast Ham with Spicy Mustards  
Assorted Hot Pastas  
Tomato Basil Tarts  
Brie, Date & Walnut Crostin

## **... Slider Bar ...**

Mini Beef Burger -  
Barbecue Chicken, Cheddar Pork, Portabella Mushroom Sliders or BBQ Pork  
on Fresh Baked Seeded Buns with Secrete Sauce

## **... Cold Selections ...**

Jumbo Shrimp with Cocktail Sauce  
Garden Vegetables with Dip  
Shepherd's Bread with Spinach Dip  
Fresh Tomato Salsa, Guacamole and Chips  
Smoked Salmon Canapes with Fresh Dill  
Melon Wrapped with Proscuitto  
Domestic and Imported Cheese Display  
Baked Brie en Croute  
Fresh Fruit Display  
Buffalo Mozzarella with Fresh Tomato and Basil  
Asparagus Wrapped with Proschuitto  
Sushi Cut Rolls with Wasabe and Ginger  
Mini Tostadas de ceviche  
Belgia Endives Leaf with Cerviche  
Mexican Shrimp Cocktail



## - *Hors d'Oeuvres Packages* -

### — **Garden Faire Buffet** —

This lavish hors d'Oeuvres display features:

- Warm carved roasted turkey breast and roasted ham with baguettes and an assortment of spicy mustards
- BBQ Meatballs
- Domestic and imported cheese display with crackers
- Fresh fruit display
- Freshly cut garden vegetables with herb buttermilk dip
- Shepherd's bread with spinach dip
- One Hot Pasta of Choice*

### — **Martino's Grill Buffet** —

- Grilled herb garlic chicken skewers
- Grilled lemon herb shrimp skewers
- Classic Caesar salad with homemade garlic croutons
- Pesto pasta with creme sauce and broccoli
- Baked French Brie en Croute
- Fresh fruit display
- Baskets of baguettes, breads and rolls

### — **Hors d'Oeuvres Reception Package** —

This assortment is just right for guests at a reception while the wedding party has their picture taken or any occasion before a full course meal

- Domestic and imported cheese display with an assortment of crackers
- Baked French Brie en Croute
- Fresh fruit display with seasonal fruits and berries
- Freshly cut garden vegetables with herb buttermilk dip
- Shepherd's Bread with Spinach Dip



### — **Un Poco Mexicano** —

- Fresh Tomato Salsa
- Guacamole & Tortilla Chips
- Quesadilla with Chicken
- Mini Tostados
- Ceviche, Fish or Shrimp



*Martino*  
uses only the freshest  
Ingredients

Our freshly made salads are perfect for a luncheon meeting, baby shower or light buffet.

## — Chinese Chicken Salad —

shredded lettuce with sesame chicken breast, fresh mushrooms, carrots, mandarin oranges, roasted almonds and crunchy oriental noodles; with our ginger spiced sesame dressing served on the side.

## — Chicken Caesar Salad —

crisp romaine lettuce and homemade croutons topped with fresh Parmesan cheese; marinated chicken breast served warm on the side.

*served with*

Fresh fruit or Italian pasta salad; Baked Assorted Rolls

## — Soup —

choose one of the salads above and add one of our delicious freshly made soups  
Minestrone - Chicken Rice - Clam Chowder



## Barbecue Specialties

### Martino's Mexican Style Grill

Grilled over Mesquite

## — Tri-Tip, BBQ Chicken, or BBQ Ribs —

*served with:*

Tossed Green Salad with Ranch and BBQ dressings;

Potato salad;

Barbecue baked beans;

Parmesan garlic bread;

Fresh tomato salsa

\*grilled hot dogs are also available for the kids

## Italian Gourmet

A light and healthful menu

## — Chicken Breast Marinato —

Topped with roma tomatoes, fresh basil and black olive sauce

## — Grilled Tri-Tip —

with Martino's Signature Sauce

*served with:*

Tossed green salad or classic Caesar salad;

Roasted red potatoes with fresh rosemary and garlic;

Grilled vegetable medley;

Freshly baked assortment of rolls with butter

## *La Italiana Pescara*

### — Cippino Risotto Saffron —

Calamari, Shrimp, Clams, Mussels, Salmon & tomato sauce

### — Chicken Cappanata —

sundried tomatoes, egg plant, tomato and cream sauce

Served with Caesar Salad, grilled vegetables, dinner rolls and butter

### — The Celebration —

Chef carved Beef Tenderloin with natural aujus and horseradish sauce

### — Grilled Chicken —

Limon with cream lemon sauce

served with

our own home made creamy garlic mashed Idaho potatoes

Fresh green beans sauteed with red peppers & topped with parmesan cheese

Mixed salad with baby field greens, tomatoes, gorgonzala cheese

balsamic vinaigette, Fococcia Bread & butter

### — Rotisserie Chicken —

*served with*

Pasta Primavera

Tossed green salad with Ranch and Italian dressings

Freshly baked assorted rolls

## *Italian Al Forno*

### — Lasagna —

Made with Italian sausage with meat and/or Vegetarian Lasagna

with mushrooms, Zucchini, Yellow Squash and eggplant

served with

Tossed Green Salad and Parmesan Garlic Bread

### — Chicken Parmigiana Al Forno —

A boneless breast breaded and baked, topped with Fresh tomatoes,

fresh basil and melted mozzarella cheese

Served with

Pasta Primavera

Tossed green salad with Ranch and Italian dressing

Fresh baked assorted rolls

## **Pastas**

Served with tossed salad and freshly baked rolls with butter

### **— Pollo Novara —**

marinated chicken, sundried tomatoes, herbs, garlic and olive oil with Bowtie pasta

### **— Pasta Milano —**

grilled chicken and Porcini mushrooms with Fusilli pasta in a light cream sauce

### **— Pasta Primavera —**

fresh sautéed vegetables, herbs and garlic with Penne pasta in a marinara sauce

### **— Penne Pomodoro —**

fresh tomato and basil in a tomato-cream pink sauce. Prepared with /  
without chicken or Shrimp

### **— Three Cheese Ravioli Napoli —**

chicken and Portobello mushroom with cream sauce or  
spinach and cheese in Marinara sauce

### **— Grilled Shrimp —**

broccoli, fresh tomato, basil and Pesto Sauce  
with Fusilli pasta

### **— Saleiccia —**

spicy Italian sausage and peppers in Marinara sauce with Penne pasta

### **— Penne Firenze —**

chicken with spinach, garlic, sun dried Tomatoes in a creamy sauce

### **— Pasta Capponata —**

Rigatoni Pasta with Egg Plant, Garlic, Spinach, Sun Dried Tomatoes,  
Creamy Sauce

## *Gourmet Specialties*



## **Beef**

### **— Roast Prime Rib —**

served au jus with creamed and freshly ground extra hot horseradish

### **— Filet Mignon —**

seasoned with cracked pepper and served with sautéed mushrooms

### **— Grilled Tri-Tip —**

marinated in our special blend of spices and served in its own juices

### **— Steamship Round —**

top round of beef served with au jus and creamed and freshly ground horseradish

### **— Grilled Steak —**

New York Strip, Filet Mignon or Rib-eye seasoned with cracked pepper  
and grilled to perfection



## *Seafood*

shipped daily from our local suppliers. Market Prices

### — Ahi Tuna —

Soy Sauce, Cherry Tomatoes, Green Onions, Capers

### — Alaskan Halibut —

served grilled with *Martino's* Special Sauces

### — Grilled Salmon Fillet —

served in a Champagne Dill Sauce

### — Grilled Swordfish —

topped with fresh mango Brandy Sauce

### ... Accoutrements ...

Selections from the following dishes will provide the perfect complement to any menu.

### ... Salads ...

Tossed green Salad with Ranch and Caesar dressings

Classic Caesar with homemade garlic croutons

Mixed baby field greens with balsamic vinaigrette

### ... Sides ...

Saffron Basmati Rice

Seasoned long grain and wild rice medley

Roasted red potatoes with fresh rosemary and garlic

Baked Idaho potatoes with butter, sour cream and chives

Creamy mashed potatoes with gravy

Au gratin potatoes

### ... Vegetables ...

Fresh green beans sauteed with red peppers

Freshly steamed green beans with carrots, zucchini - yellow squash

Grilled vegetables may include:

Zucchini - yellow squash and Roma Tomato's or Asparagus

Vegetable curry with madras curry sauce

### ... Breads ...

Wheat, sourdough and onion dill rolls with butter; Parmesan garlic bread,

Tandoori Flat Bread, Naan Bread & Focaccia



# *Chicken*

7

## — Pollo Provinciano —

boneless breast with artichoke hearts.  
Fresh tomato, basil and black olive in a light cream sauce.

## — Pollo Firenze —

boneless breast stuffed with fresh spinach Fontina and  
Mozzarella and Gorgonzola cheeses. White wine cream sauce.

## — Pollo Novelo —

Marinated chicken breast with sauteed mushrooms in sundried tomatoes,  
Spinach, creamy porcini sauce.

## — Chicken California —

Marinated chicken stuffed with Avocado, tomato, Mozzarella Cheeses and  
Fresh basil with tomato, cream pink sauce.

## — Chicken Marinato —

Boneless breast grilled with fresh herbs topped with diced tomatoes,  
mushrooms, fresh basil and black olive, sauce

## — Rotisserie Chicken —

Whole Chicken pieces rotated with fresh herbs

## — Chicken Picatta —

Boneless breast of chicken with garlic, lemon,  
white wine, caper in sauce

## — Chicken Marsala —

mushrooms with Marsala cream sauce

## — Pollo En Mole —

Boneless Breast Chicken, Traditional Mole

## — Pollo Tequila en chile Pasilla —

Chicken, Boneless Breast, Marinated in Chile Pasilla

## — Chicken Tres Chiles —

Grilled Chicken Marinaded in Tres Chiles

## *Fiesta Charra a la Mexicana*

For an authentic taste experience, try one of our menus from south of the border

### — Fajitas —

Seasoned with our own blend of spices and grilled to perfection

**Steak, Chicken** and / or **Shrimp**

with fresh tomatoes, peppers and onions

*served with:*

Tossed green salad with Ranch and chipotle dressings

Tomatillo Green Rice; Refried Beans

Salsa, guacamole and sour cream

Flour tortillas and corn tortilla chips

### — Enchiladas —

Topped with our spicy red sauce, Jack and Cheddar cheeses, sliced black olives and green onions or mole Enchiladas

**Chicken, Beef** and / or **Cheese**

*served with:*

Tossed green salad with Ranch and Italian dressings

Tomatillo Green Rice

Refried, or ranch style beans

Salsa, guacamole and sour cream

Corn tortilla chips



## *Fiesta De Mariachi*

### — Grilled Tri-Tip —

— **Pollo Adobado Al Carbon, Pollo en mole** or

**Pollo Tequila En chile pasilla** —

*served with:*

Mexican Caesar salad with tomatoes & Queso Fresco

Mexican rice, refried beans

Flour Tortillas and Corn Tortillas, Fresh tomato salsa & hot salsa

## *Taqueria*

### — Traditional Mexican Tacos —

Asada, Pastor, Carnitas

*served with:* Mexican Rice, Refried Beans, Three Hot Salsas, Tortilla Chips

**Traditional Tamales**

Chicken, Pork, Beef & Cheese

*It's Not Too Hot, It's Just Right!*

# *Fiesta De Quinceañera*

9

This selection is just right for Quinceañeras

## **— Rotisserie Roasted chicken —**

## **— Traditional Carnitas or Pollo Adobado Al Carbon —**

*served with:*

Tossed Green Salad with two Dressings

Mexican Rice

Refried Beans or Frijoles de la olla

Flour Tortillas or Corn Tortillas; Three Hot Salsas

## *Southwestern Style*

Mexican Cole Slaw - Mango, Mint & Melon Salad

Soft Taco Bar with Grilled Chili-Lime Chicken Breast, Carne Asada and Pasilla Vegetables Served with Warm Corn Tortillas, Pico de Gallo and Chipotle Salsas, Rice and refried Beans, Shredded Cabbage and Onion Cilantro Relish

## *Food Stations and Bars*

Alone or in combination, these buffets are a marvelous idea for any event.

### **... Pasta Bar ...**

The pasta bar can double as the food and the entertainment at your party as our chefs prepare your favorite pasta dish to order while you watch.



Penne, Farfale and Rigatoni Pastas  
Marinara, Pesto and Alfredo Sauces

*Additions:*

Garlic Chicken, Italian Sausage and Shrimp  
Fresh Vegetables, Mushrooms and sun dried Tomatoes  
Fresh Herbs, Garlic and Freshly Grated Parmesan

### **... Seafood Bar ...**

Jumbo Shrimp Cocktail  
Fresh Oysters on the Half Shell  
Alaskan King Crab Legs  
California Rolls, Spicy Tuna Rolls, and Vegetable Rolls  
Boston Clam Chowder in Sourdough Bowls  
Smoked Salmon Canapés

### **... Also Available ...**

Grilled Skewer Station - Carving Station - Fajitas Bar  
Quesadilla Station - Dessert or Ice Cream Sundae Bar

## *Hawaiian BBQ Luau*

A bountiful buffet decorated with palm fronds, coconuts, pineapples, seashells and more....

— **Kahlua Pork** —

the traditional Hawaiian favorite

— **Teriyaki Chicken** —

boneless marinated breast

— **or BBQ Beef Ribs** —

*served with:*

Tossed green salad with Hawaiian dressing; Fresh tropical fruit salad;  
Freshly steamed vegetable medley; Natural white rice  
Hawaiian bread and freshly baked rolls with butter



## *Traditional Holiday*

— **Chicken** —

Traditional Stuffed Chicken

with herb bread stuffing and sauteed mushrooms in cream sauce

— **or Roast Turkey** —

light and dark meat with freshly prepared gravy

— **Roast Ham** —

carved and served in its own juices

*served with:*

Creamy mashed potatoes; Sweet Potatoes with brown sugar glaze;  
Herb bread stuffing; Freshly steamed vegetables  
Freshly baked assorted rolls

## *Greek Feast*

— **Roast Leg of Lamb** —

with rosemary and garlic

— **Roast Chicken** —

with Mediterranean herbs and spices

*served with:*

Greek salad with feta cheese and Kalamata olives; Tabouleh salad;  
Spankopita; Greek vegetable medley; Pita bread and freshly baked rolls

## *Bridal Shower*

The perfect assortment for your next bridal or baby shower

**Chinese Chicken Salad**

with ginger spiced sesame dressing

**Petite Croissant Sandwiches**

arranged in wicker baskets

*served with:*

Fresh Fruit Display; Tri-Color Italian Pasta Salad;  
Garden Vegetable Display with Dip

## Desserts

Choose any of our fabulous desserts for the perfect touch to any menu.

### — Freshly Baked Cookies —

a gourmet assortment of chocolate chip, oatmeal, double fudge, white chocolate pecan and English toffee

### — Fudge Brownies —

baked from scratch, available a la mode

### — Lemon Bars —

luscious lemon custard on a light pastry crust

### — Peach Cobbler —

served warm with vanilla ice cream, this Family recipe must be sampled at least once in a lifetime

### — Apple Cobbler —

same as above, with apples of course

### — Dipped Strawberries —

the best local berries dipped in chocolate (seasonal)

### — Strawberry Shortcake —

fresh local berries with sponge or pound cakes and hand-whipped cream on the side

### — Tiramisu —

lady fingers infused with Italian espresso and rum, layered with cream and topped with shaved chocolate

### — Hot Fudge Sundae —

vanilla ice cream topped with thick hot fudge, whipped cream, nuts and cherries

### — Double Chocolate Fudge Cake —

a chocolate lover's delight with this light and dark chocolate two layer cake

### — New York Cheesecake —

a classic favorite, also available in various flavors

### — Chocolate Raspberry Torte —

white and dark chocolate mousse with brownie crust and raspberry puree

### — Country French Apple Torte —

crisp cinnamon apples in a buttery pastry shell

## Beverages

### — Sodas —

assorted diet and regular sodas

### — Juices —

orange, apple, grapefruit, tomato, cranberry and grape

### — Coffee —

regular and decaffeinated, house and gourmet blends

### — Tea —

assortment of gourmet and herbal teas, iced or hot

### — Water —

mineral and non-carbonated bottled waters

### — Punch —

strawberry/raspberry, orange/pineapple and lemonade



## Rentals

The following china service rental packages have been arranged for your convenience, prices are set per person.

### Package 1

#### *Seated service*

Dinner, Salad, Bread, and dessert Plates, Flatware, Water Glass, Wine or Champagne Glass, Coffee Cup and Saucer, Cloth Napkin

### Package 2

#### *Buffet service*

Dinner Plate, Dessert Plate, Flatware, Water Glass, Wine or Champagne Glass, Cloth Napkin

### Package 3

#### *Basic Service*

Dinner Plate, Flatware, Cloth Napkin

### Additional Items

In addition to china, **Catering by Martino's**

can arrange for the rental and delivery of most event necessities including:

Dining Tables and Table Cloths

Wood or Samsonite Chairs

Gift and Cake Tables

Portable Bars

Popcorn Machines

Cotton Candy Machines

Dance Floors

Wedding Archways

Punch Fountains

Canopies and Tents

Inflated Jumpers

Staging

Lighting

Audio Visual

Thematic Props and more....

\*Current rental prices on these items are available by phone

Catering by  
**Martino's**

# *General Information*

## **... Staffing ...**

Our professional staff ensures efficient and courteous service for your event. Rates are set per hour for servers, attendants, chefs and bartenders.

## **... Deposits ...**

A deposit may be required to confirm your booking. The amount may vary depending on event size.

## **... Financing ...**

Final payment is due one week prior to your event unless credit has been established. For our corporate clients we offer convenient 30 day net terms. All major credit cards are also accepted.

## **... Additional Costs ...**

*There aren't any!*

Your total bill will consist only of food, beverage and staffing charges plus applicable sales tax and gratuity. We do not charge extra for cake cutting, Service with a Smile.

*Enjoy!*



**Martino's**  
Catering



catering for all occasions

[www.martinoscatering.net](http://www.martinoscatering.net)

Phone: 805-988-8068

E-Mail: [martinosevents@gmail.com](mailto:martinosevents@gmail.com)

Kitchen: 805-278-5357 Cell: 805-603-2898

Fax: 805-604-6404

2151 Eastman Avenue, Oxnard CA 93030