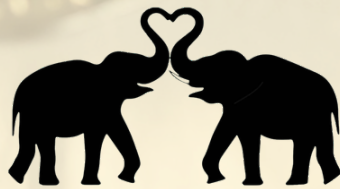


# MENU 2026



MOMENTO



MARTINEZ

# STARTERS

Pricing for starters serves 10 people

## DEVILED EGGS (GF)

Egg white halves topped with creamy, tangy filling and garnished with bacon and chives

\$40

## SPINACH ARTICHOKE WONTON

Creamy spinach and artichoke dip baked in a crispy, golden wonton wrapper

\$50

## CAPRESE CROSTINI

Toasted baguette slices topped with fresh mozzarella, ripe tomatoes, fresh basil, and a balsamic glaze drizzle

\$30

## SHRIMP POKÉ (GF)

Tender cooked shrimp alongside avocado, fresh cucumber, mango salsa topped with toasted sesame seeds and spicy mayo

\$70

## CHARCUTERIE CUPS

Featuring curated meats, cheeses, crackers, fruits, nuts and garnishes

\$80



# BYO BAR

Pricing for BYO Bar serves 10 people

## RAMEN BAR

Includes broths, noodles, choice of protein, toppings and finishes

\$220

Add Pork Belly--\$50

Add Grilled Chicken--\$30

## TACO BAR

Includes choice of protein, tortillas, toppings, sauces and garnishes

\$200

Add Grilled Chicken--\$30

Add Grilled Steak\*--\$70

## SALAD BAR

Includes greens, choice of protein, toppings, cheeses, and dressings

\$140

Add Grilled Chicken--\$30

Add Grilled Steak\*--\$70



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MAIN COURSE

Pricing for Main Course is per person

## CHICKEN CORDON BLEU

Seasoned and rolled chicken breast stuffed with swiss and sliced ham, dijon cream sauce and served with a side of mashed potatoes

**\$24**

## CRISPY BANG BANG SALMON (GF)

Pan fried salmon smothered in a creamy, sweet and tangy Bang Bang sauce served with a side of rice pilaf

**\$28**

## KOREAN BBQ MEATBALLS

Freshly ground beef, fresh herbs, with a sweet and spicy Korean BBQ sauce served with a side of mashed potatoes

**\$24**

## VEGETABLE LO MEIN (GF)

Soft egg noodles tossed with fresh veggies, savory soy sauce and garnished with green onion

**\$20**

Add Chicken--\$5

Add Shrimp--\$8



# SIDES

Pricing for Sides are per person

## ROASTED BROCCOLINI (GF)

With garlic and parmesan cheese

**\$8**

## RED SKIN MASHED POTATOES (GF)

Creamy classic or loaded for an additional \$3 (cheddar cheese, bacon, sour cream and green onion)

**\$5**

## RICE PILAF (GF/V)

Sauteed onions, baby peas and carrots

**\$5**

## GLAZED CARROTS (GF)

With brown sugar and butter

**\$8**



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# SWEETS

Pricing for Sweets are per person

## **Tiramisu Cups**

Layers of airy, rich mascarpone cream and espresso-soaked lady fingers, topped with a dusting of coca powder

\$6

## **Carrot Cake Bites**

A moist, spiced dessert featuring freshly grated carrots, cinnamon, walnuts, raisins, and pineapple, crowned with rich cream cheese frosting

\$6

## **Mini Tres Leches Cake**

Ultra-moist sponge cakes soaked in a decadent three-milk blend topped with whipped frosting and fresh strawberries

\$6

## **Mini Biscoff Cheesecake**

A crunchy Lotus Biscoff cookie crust topped with a creamy, rich cheesecake filling and finished with a drizzle of melted Biscoff spread and cookie crumbs

\$6

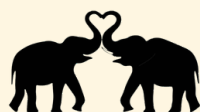


## **Contact Us To Cater Your Next Event!**

We work with you to create the perfect catering menu for your event based on your budget. We do individual pricing quotes per event, please contact us for a quote.

Email us at [events@momentomartinez.com](mailto:events@momentomartinez.com)

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