



MARTINIZ FRESKO CATERING
A Recipe For Every Occasion!

Sandwiches (serves 6-8)

Served with Potato Chips and Chocolate Chip Cookie

Martiniz's Famous Subs

Turkey, Ham, or Roast Beef
Green Leaf Lettuce, Fresh Tomatoes, Red Onions, Cheese, and Mayo
\$120

Chicken Cordon Bleu

Ham, Swiss Cheese, Spring Mix, Tomatoes & a Mustard-Mayo Aioli on a Hoagie Roll
\$110

Cuban Sandwich

Ham, Roasted Pork, Swiss Cheese, & Mustard on Telera Roll
\$110

California Club on Ciabatta Roll

Roasted Turkey, Avocado, Bacon, Tomatoes, Lettuce, Provolone cheese, & Mayonnaise.
\$100

Vegetarian Sandwich

Roasted Tomatoes, Green Leaf Lettuce, Fresh Mozzarella, Roasted Red Peppers, Pesto Aioli on
Focaccia Bread
\$100

Chicken Club Sandwich

Roasted Chicken Breast, Bacon, Lettuce, Tomatoes, Avocado, Bacon, Chipotle Aioli & Cheddar
Cheese on a Hoagie Roll
\$110

Any sandwich can be prepared as a wrap on a spinach tortilla.

Or

In Individual box lunches



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Salads (serves 6-8)

Martiniz House Salad

Mixed Greens, Rainbow Carrots, Mandarin Oranges, Golden Raisins, Candied Walnuts, Green Apples, Strawberries, Feta Cheese, Citrus Vinaigrette
\$40

Green Mixed Salad

Mesclun, Cucumber, Red Onions, Shaved Carrots, Tomatoes, Ranch Dressing
\$30

Traditional Chicken Caesar Salad

Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Brioche Croutons, Caesar Dressing
\$50

Cobb Salad

Tender Roasted Chicken, Romaine Lettuce, Tomatoes, Bacon, Poached Eggs, Avocado, Blue Cheese Crumbles, Ranch Dressing
\$60

Baby Kale Salad

Candied Walnuts, Blue Cheese, Onions, Bacon, Champagne Vinaigrette
\$50

Strawberry Spinach Salad

Feta, Cranberry, Pecans, Strawberry Vinaigrette
\$40

Any Salad can be prepared in individual box lunches.



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Lunch Trays (serves 6-8)

Chicken Fajitas

Juicy Chicken Breast, Onions, Bell Peppers, Cilantro, Roasted-Jalapeno Butter, Mexican Rice, Refried Beans, House-made Roasted Tomato Salsa, and Yellow Corn Tortillas

\$150

Steak Fajitas

Marinated Skirt Steak, Onions, Bell Peppers, Cilantro, Roasted-Jalapeno Butter, Mexican Rice, Refried Beans, House-made Roasted Tomato Salsa, and Yellow Corn Tortillas

\$160

Shrimp Fajitas

Sautéed Jumbo Shrimp, Onions, Bell Peppers, Cilantro, Roasted-Jalapeno Butter, Mexican Rice, Refried Beans, House-made Roasted Tomato Salsa, and Yellow Corn Tortillas

\$170

Chicken Quesadillas

Marinated Chicken Breast, Onions, Bell Peppers, Cilantro, House-made Roasted Tomato Salsa, Sour Cream, Pico de Gallo & Guacamole

\$110

Chicken Parmigiana

Classic Parmigiana with Marinara Sauce, Mozzarella Cheese

\$120

Chicken Marsala

Caramelized Shallot, Mushrooms, Marsala Wine Reduction

\$120

Chicken Cordon Bleu

Swiss Cheese, Roasted Ham, Dijon Cream Sauce

\$130

California Chicken

Chipotle Cream Sauce, Avocado, Pico de Gallo

\$130

BBQ Chicken Leg Quarters

Texas Traditional BBQ

\$100

Teriyaki Chicken

Grilled Pineapple, Chicken Thigh, Teriyaki Glaze

\$100



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Lunch Trays (serves 6-8)

ST. Louis Pork Ribs

Oven Baked Ribs Then Grilled with BBQ Sauce

\$150

BBQ Tri Tip

Texas Style

\$140

Traditional Meat Lasagna

Choice of Meat or Vegetarian

\$120

Penne Chicken Carbonara

Bacon Bits, Tomatoes, Green Peas, Shave Parmesan, Garlic Sauce

\$120

Chicken Fettuccini

Mushrooms, Peas, Onions, Roasted Garlic Sun-Dried Tomato Sauce & Focaccia Bread

\$120

Bow Tie Chicken

Alfredo Sauce and Focaccia Bread

\$120

Butternut Squash Raviolis (Vegetarian)

Roasted Butternut Squash, Beurre Monte Butter Sauce

\$120

Ratatouille Stack (Vegan)

Tomato Jam, Baby Arugula, Meyer Lemon Vinaigrette

\$100

Grilled Cauliflower Steak (Vegan)

Fried Capers, Golden Raisins, Toasted Almonds, Champagne Vinaigrette

\$100



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Sides (serves 6-8)

Garlic Mashed Potatoes

\$35

Classic Rice Pilaf

\$35

Mac & Cheese

\$40

Mashed Sweet Potatoes

\$40

Roasted Cauliflower

Parmesan Cheese, Almonds, Fresh Herbs

\$40

Sautéed Broccolini

Garlic, Lemon, Brioche Crumbs

\$ 40

Jasmine Rice

\$30

Vegetable Medley

\$35