

# Build Your Own Menu

Contact us at:  
909.227.6788

Lunch or dinner, our build-your-own buffet offers a variety of regional and international culinary experiences. There is truly something to satisfy everyone's palate. Our build-your-own buffets provide our clients the opportunity to customize the menu with à la carte entrees, sides, salads, and desserts. Excellent for Corporate Events, or any Special Occasion!

## WHAT'S INCLUDED:

- Disposable Plates, Flatware & Napkins
- China & Flatware Available for an Additional \$3.00 Dollars Per Guest



**MARTINIZ FRESKO CATERING**  
A Recipe For Every Occasion!

**BUILD YOUR OUR MENU**  
Served with Dinner Rolls & Compound Butter

**Salads & Soups** Choose One:

**Martiniz House Salad**

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

**Pear & Berry Salad**

Mixed Greens, Sliced Asian Pears, Strawberries, Glazed Pecans, Feta Cheese, Raspberry Vinaigrette

**Wild Berry Salad**

Dried Cherries, Macadamia Nuts, Goat Cheese, Cherry Vinaigrette

**Chinese Salad**

Rice Noodles, Lettuce, Green Onions, Almonds, Crisp Wontons, Bean Sprouts, Mandarin, Sesame Seeds, Chinese Dressing

**Baby Kale Salad**

Candied Walnuts, Blue Cheese, Onions, Bacon, Champagne Vinaigrette

**Strawberry Spinach Salad**

Feta, Cranberry, Pecans, Strawberry Vinaigrette

**Traditional Caesar Salad**

Romaine Lettuce, Shaved Parmesan, Brioche Croutons, Caesar Dressing

**Green Mixed Salad**

Mesclun, Cucumber, Red Onions, Shaved Carrots, Tomatoes, Ranch Dressing

**Roasted Cauliflower Salad**

Mixed Greens, Roasted Cauliflower, Pickled Grapes, Shaved Manchego, Candied Walnuts, Lime Vinaigrette

**Tomato Bisque**

Grilled Cheese Crouton

**Butternut Squash**

Chive Oil, Roasted Pepitas, Crema

**Cauliflower Veloute**

Sliced Almonds, Crispy Prosciutto, Infused Herb Oil

30+ ..... \$5.00 Per Person

**(+Tax & Service Charge 18%)**



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**Chicken Entrees** Choose One:

**Chicken Marsala**

Caramelized Shallot, Mushrooms, Marsala Wine Reduction

**Tequila Lime Chicken**

Cilantro, Onions, Lime Reduction

**Artichoke Chicken**

Sautéed Mushrooms, Artichoke Hearts, Tomato, Asiago Cream Sauce

**Lemon Herb Chicken**

Leg Quarters, Roasted Garlic, Lemon Vinaigrette

**Mediterranean Chicken**

Charred Heirloom Tomatoes, Olive Oil, Fresh Tomatoes

**Chicken Cordon Bleu**

Swiss Cheese, Roasted Ham, Dijon Cream Sauce

**Rosemary Chicken**

Garlic, Charred Tomatoes, Mustard Frill

**Chicken Parmigiana**

Classic Parmigiana with Marinara Sauce, Mozzarella Cheese

**California Chicken**

Chipotle Cream Sauce, Avocado, Pico de Gallo

**Chicken Madeira**

Asparagus, Sliced Mushrooms, Mozzarella Cheese, Madeira Sauce

**Teriyaki Chicken**

Grilled Pineapple, Chicken Breast, Teriyaki Glaze

**BBQ Chicken Leg Quarters**

Texas Traditional BBQ

**Herb Roasted Airline Chicken Breast**

Chicken Demi +5

30+ ..... \$18.00 Per Person

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**Beef & Pork**

**Bourbon Marinated Pork Loin**

Caramelized Apples & Onions \$16

**Filet of Beef**

Red Wine Demi \$35

**Prime Rib**

Au Jus & Horseradish Crème \$32

**Tri Tip**

Wild Mushroom Demi Glaze \$24

**Braised Short Ribs**

Wild Mushroom Jus \$26

**Flat Iron Steak**

Chimichurri Sauce \$30

**Fresh Fish**

**Macadamia Nut Crusted Mahi**

Parmesan Cheese, Fresh Basil, Lemon Beurre Blanc \$26

**Red Snapper**

Citrus Butter Sauce, Arugula-Fennel Salad \$22

**Pan Roasted Salmon**

Blue Agave Syrup \$28

**Barramundi**

Charred Heirloom Tomatoes, Olive Oil, Fresh Herbs \$22

**Tilapia**

Mandarin Segments, Lobster Cream Sauce \$18

**Vegetarian**

**Ratatouille Tart**

Tomato Jam, Baby Arugula, Goat Cheese and Meyer Lemon Vinaigrette \$20

**Butternut Raviolis**

Roasted Butternut squash, Beurre Monte Butter Sauce \$22

**Vegan**

**Ratatouille Stack**

Tomato Jam, Baby Arugula, Meyer Lemon Vinaigrette \$20

**Grilled Cauliflower Steak**

Fried Capers, Golden Raisins, Toasted Almonds, Champagne Vinaigrette \$22

**(+Tax & Service Charge 18%)**



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**Accompaniments \$4 (Choose Two)**

**Starches:**

Garlic Mashed Potatoes  
Pee Wee Thyme Roasted Potatoes  
Parmesan Risotto  
Classic Rice Pilaf  
Potato Au Gratin +1  
Mashed Sweet Potatoes

**Vegetables**

Roasted Cauliflower  
Parmesan Cheese, Almonds, Fresh Herbs  
Baby Summer Vegetables  
Herb oil  
Asparagus  
Olive Oil, Lemon Zest +1  
Sautéed Broccolini +1  
Garlic, Lemon, Brioche Crumbs  
Grilled Vegetable Napoleon  
Feta, Balsamic Reduction  
Haricot Vert  
Crispy Shallots, Roasted Tomatoes  
Vegetable Medley

**(+Tax & Service Charge 18%)**