



**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

\$140

### 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

\$150

### 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

\$160

### Chicken Quesadillas

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

\$100

### Chicken Parmigiana

Classic Parmigiana with Marinara Sauce, Mozzarella Cheese

\$110

### Chicken Marsala

Caramelized Shallot, Mushrooms, Marsala Wine Reduction

\$110

### Chicken Cordon Bleu

Swiss Cheese, Roasted Ham, Dijon Cream Sauce

\$115

### California Chicken

Chipotle Cream Sauce, Avocado, Pico de Gallo

\$105

### 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

\$130

### BBQ Tri Tip

Texas Style

\$120

### Traditional Meat Lasagna

Choice of Meat or Vegetarian

\$100

### Penne Chicken Carbonara

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

\$110

### Chicken Fettuccini

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

\$110

### Bow Tie Chicken

Alfredo Sauce and Focaccia Bread

\$100

### Butternut Squash Raviolis (Vegetarian)

Roasted Butternut Squash, Beurre Monte Butter Sauce

\$100

### Ratatouille Stack (Vegan)

Tomato Jam, Baby Arugula, Meyer Lemon Vinaigrette

\$90

### Grilled Cauliflower Steak (Vegan)

Fried Capers, Golden Raisins, Toasted Almonds, Champagne Vinaigrette

\$90



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## Sides *(serves 6-8)*

### Garlic Mashed Potatoes

\$20

### Classic Rice Pilaf

\$20

### Mac & Cheese

\$30

### Mashed Sweet Potatoes

\$30

### Roasted Cauliflower

Parmesan Cheese, Almonds, Fresh Herbs

\$30

### Sautéed Broccolini

Garlic, Lemon, Brioche Crumbs

\$ 30

### Jasmine Rice

\$20

### Vegetable Medley

\$25