

The *Martha*

The Martha Washington Inn & Spa

SPECIAL EVENTS CATERING MENU



Home to history and elegance, The Martha has the perfect location for your occasion.



We look forward to hosting your event- from elegant weddings, birthdays, to corporate events and more. Let us turn your dreams into realities.



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SPECIAL OCCASION SPACES

The Ballroom

50-200 guests
\$1750-\$3500

A DANCE FLOOR SURROUNDED WITH LUXURY CARPETING AND AUSTRIAN CRYSTAL CHANDELIERS. THE OPEN AREA OFFERS ITS OWN OUTSIDE ENTRANCE AND IS CONVENIENTLY LOCATED ON LOBBY LEVEL.

The Edith Wilson Parlor

25-75 guests
\$500-\$1200

FINE ART AND ANTIQUES IN ABUNDANCE IN THIS WONDERFULLY SITUATED HISTORIC PARLOR, EACH HAVING ITS OWN FIREPLACE, THIS POPULAR FUNCTION AREA WITH HARDWOOD FLOORING THROUGHOUT ACCOMMODATES SEVERAL OPTIONS.

The Backstage

10-50 guests
\$500-\$1200

INTIMATE AND COZY, THE PERFECT SPOT FOR YOUR SOCIAL GATHERING AROUND THREE FIREPLACES, DANCE FLOOR, AND COMFORTABLE SEATING. THE BACKSTAGE IS A GREAT OPTION FOR MORE INTIMATE EVENTS IN AN ATTRACTIVE AMBIANCE.

The Boardroom

14 guests
\$400-\$600

A SPLENDID 18TH CENTURY CONFERENCE TABLE OF PEWTER AND GLASS WILL GUARANTEE AN "ALL IN FAVOR" FOR THE EYES. PERFECT FOR SMALLER MEETINGS NEATLY TUCKED AWAY FROM THE PUBLIC FOR UTMOST PRIVACY.

The Gazebo lawn

200 guests
\$1500

AN OUTDOOR SPACE THAT CAN BE DECORATED TO MATCH ANY OCCASION. PERFECTLY SURROUNDED BY GREENERY AND THE MARTHA'S WELL GREEN.

The above pricing includes setup and cleanup, chairs, tables, linens, napkins, plates, glassware, silverware, and a variety of silk flowers and centerpieces.

BREAKFAST

Continental Breakfast

Scones
Muffins
Seasonal Fruit Display
Orange Juice
Hot Tea
Coffee

\$18++ per Person/\$24.66 Inclusive

Plated Breakfast

Scrambled Eggs
Breakfast Potatoes
Bacon
Toast with Jellies
Orange Juice
Hot Tea
Coffee

\$18++ per Person/\$24.66 Inclusive

Breakfast Buffet 1

Scones and Muffins
Seasonal Fruit Display
Scrambled Eggs
Seasonal Breakfast Potato
Choice of One of the Following:
Bacon, Sausage or Ham
Orange Juice
Hot Tea
Coffee

\$25++ per Person/\$34.25 Inclusive

Breakfast Buffet 2

Scones and Muffins
Seasonal Fruit Display
Scrambled Eggs
Seasonal Breakfast Potato
Choice of One of the Following:
Bacon, Sausage or Ham Biscuits
Sausage Gravy
Orange Juice
Hot Tea
Coffee

\$30++ per Person/\$41.10 Inclusive

Breakfast Displays are subject to a 25-guest minimum

SPECIALTY BREAKS

All Day Beverage Station

Sodas
Coffee
Iced Tea
Hot Tea

\$8++ per person/\$10.96 Inclusive

Sweet Snack Break

Gourmet Cookies
Scones and Muffins
Gourmet Brownies

\$20++ per Dozen/\$27.40 Inclusive

Savory Snack Break

Pretzel Snack Mix

\$20++ per Pound/\$27.40 Inclusive

Fancy Nut Mix

\$26++ per Pound/\$35.62 Inclusive

Deli Tray

Assorted Deli Meats and Cheeses
Pasta Salad
Potato Chips
Gourmet Cookies
Iced Tea and Coffee

\$18++ per Person/\$24.66 Inclusive

Day Planner

A.M. Break

Scones and Muffins

Orange Juice, Hot Tea and Coffee

P.M. Break

Pretzel Snack Mix

Gourmet Cookies

Soda, Iced Tea and Coffee

\$20++ per Person/\$27.40 Inclusive

Deluxe Planner

A.M. Break

Scones and Muffins

Orange Juice, Hot Tea and Coffee

P.M. Break

Assorted Deli Meats

Cheeses

Pasta Salad

Potato Chips

Gourmet Cookies

Iced Tea and Soda

\$25++ per Person/\$34.25 Inclusive

PLATED LUNCHES

Plated Salads

Served with Fresh Rolls, Cookie, Coffee and Iced Tea

Country Cobb Salad

Field Greens, Chopped Ham, Turkey, Hard Boiled Eggs, Tomatoes, Cucumbers, Monterey Jack Cheese, Croutons with Ranch Dressing

Strawberry Salad

Spinach, Strawberries, Pecans, Cucumbers, Bleu Cheese Crumbles, Poppy Seed Vinaigrette

\$18++ per Person/\$24.66 Inclusive

Caesar Salad

Baby Ice-berg Lettuce, Shaved Parmesan, Garlic Croutons with Caesar Dressing

\$15++per Person/\$20.55 Inclusive

Add 6oz of chicken or 4oz of salmon for an additional charge of \$8++/\$10.96 inclusive

Plated Sandwiches

Chicken Salad Croissant

Smoked Turkey and Ham Club with Cheese

Grilled Chicken with Cheese

Lettuce, Tomato, Pickle on Side, Potato Chips, Cookie
Coffee and Iced Tea

\$18++ per Person/\$24.66 Inclusive

Plated Entrees

Chicken Breast

Salmon

Sirloin

Served with Seasonal Vegetables, Starch, and Fresh Rolls Gourmet Dessert
Coffee and Iced Tea

\$28++ per Person/\$38.36 Inclusive

You may add a salad for \$9++/\$12.33 Inclusive
or have a Garden Salad in lieu of Dessert

BUFFETS

Martha's Lunch Buffet

Salad Bar with Mixed Field Greens, Tomatoes, Cucumbers, Monterey Jack Cheese, Croutons and Assorted Dressings

Chef's Selection of Two Entrées served with a Complementary Sauce

Chef's Selection of Seasonal Vegetable and Starch Fresh Rolls, Gourmet Dessert

Coffee and Iced Tea

\$32++ per Person/\$43.84 Inclusive

You may have the Martha's lunch display for dinner for the price of

\$40++per person/\$54.80 inclusive

Martha's Market Style Lunch Only Buffet

Martha's Salad Bar with Mixed Field Greens, Tomatoes, Cucumbers, Monterey Jack Cheese, Croutons and Assorted Dressings

Assorted Deli Meats and Cheeses Traditional Accompaniments

Fresh Rolls, Potato Chips, Gourmet Cookies

Coffee and Iced Tea

\$25++ per Person/\$34.25 Inclusive

Southern Barbeque

Baked Potato Salad

Creamy Cole Slaw

BBQ Pulled Pork

Southern Fried Chicken

Macaroni and Cheese

Collard Greens

Fresh Rolls, Gourmet

Dessert

Coffee and Iced Tea

\$38++ per Person/\$52.06

Inclusive

Italian Inspired

Caesar Salad Bar With

Caesar Dressing

Manicotti with Marinara

Sautéed Chicken with

Peppers and Onions

Fettuccini Alfredo

Seasoned Vegetable Medley

Garlic Bread

Gourmet Dessert

Coffee and Iced Tea

\$38++ per Person/\$52.06

Inclusive

Loaded Potatoes

Martha's Salad Bar

Baked Potatoes

Caramelized Onions and

Steamed Broccoli

Monterey Jack Cheese,

Bacon, Chives, Whipped

Butter, Sour Cream

Fresh Rolls,

Gourmet Cookies

Coffee and Iced Tea

\$25++ per Person/\$34.25

Inclusive

BUFFETS

Dinner Buffet 1

Salad

Martha's Salad Bar
Mixed Field Greens with
Cucumbers, Cherry Tomatoes,
Croutons, Monterey Jack Cheese
And Assorted Dressings

Entrée

Grilled Chicken Breast
Baked Salmon
Roast Beef
Topped with a Complementary
Sauce

Accompaniments

Choice of Two of the Following:
Mashed Potatoes, Roasted Potatoes
Basmati Rice, Seasonal Vegetable
Medley, Country Style Green
Beans with Ham, Fresh Steamed
Broccoli

Dessert

Gourmet Dessert

Beverages

Coffee and Iced Tea

\$50++ per Person/\$68.50 Inclusive

Dinner Buffet 2

Salad

Martha's Salad Bar
Mixed Field Greens with Cucumbers,
Cherry Tomatoes, Croutons,
Monterey Jack Cheese And Assorted
Dressings

Entrée

Choice of Three of the Following:
Grilled Chicken Breast
Roast Beef
Spice Rubbed Pork Loin Baked
Salmon
Smoked Prime Rib
Crab Cakes
Topped with a Complimentary Sauce

Accompaniments

Choice of Two of the Following:
Mashed Potatoes, Roasted Potatoes,
Basmati Rice, Fresh Steamed
Broccoli, Country Style Green Beans
with Ham, Seasonal Vegetable
Medley

Dessert

Gourmet Dessert

Beverages

Coffee and Iced Tea

\$60++ per Person \$82.20 Inclusive

Lunch/Dinner Buffets are subject to a 35-guest minimum.
Children 12 & under are half price.

PLATTERS

Prices based per person

Seasonal Fruit

\$3.50++ / \$4.80 Inclusive

Artisanal Cheese

\$4.00++ / \$5.48 Inclusive

Garden Vegetable

\$3.50++ / \$4.80 Inclusive

Southern Antipasto

Olives, Salami, Marinated
Artichokes, Marinated Roasted
Peppers, and hummus

\$4.00++ / \$5.48 Inclusive

HORS D'OEUVRES

Prices based per piece.

BBQ Lil Smokies

\$2.50++ / \$3.43 Inclusive

Assorted Finger Sandwiches

\$2.75++ / \$3.77 Inclusive

Mini Quiche

\$2.75++ / \$3.77 Inclusive

Spanakopita

\$2.75++ / \$3.77 Inclusive

Vegetable Spring Rolls

\$2.75++ / \$3.77 Inclusive

Wings (Buffalo or Southern Fried)

\$2.75++ / \$3.77 Inclusive

Sausage Stuffed Mushrooms

\$2.75++ / \$3.77 Inclusive

BBQ Meatballs

\$2.75++ / \$3.77 Inclusive

Chicken Pot Stickers

\$2.75++ / \$3.77 Inclusive

Tomato Bruschetta

\$2.75++ / \$3.77 Inclusive

Miniature Chicken Salad Croissants

\$3.00++ / \$4.11 Inclusive

Assorted Miniature Desserts

\$3.00++ / \$4.11 Inclusive

Spinach and Artichoke Dip & Crackers

\$3.50++ / \$4.80 Inclusive

Bacon Stuffed Deviled Eggs

\$3.50++ / \$4.80 Inclusive

Virginia Ham Rolls

\$3.50++ / \$4.80 Inclusive

Shrimp Cocktail

\$4.00++ / \$5.48 Inclusive

Sliders (Chicken, Beef or Pulled Pork)

\$4.00++ / \$5.48 Inclusive

Shrimp (Coconut or Southern Fried)

\$4.00++ / \$5.48 Inclusive

Bacon- Wrapped Scallops

\$4.50++ / \$6.17 Inclusive

Smoked Salmon, Capers, Cream Cheese

\$4.50++ / \$6.17 Inclusive

Mini Crab Cakes

\$4.50++ / \$6.17 Inclusive

Mini Beef Wellington

\$4.50++ / \$6.17 Inclusive

PLATED DINNER

All Plated Dinners include Salad, Fresh Rolls, Entrée with Complementary Sauce Chef's Selection of Seasonal Vegetable and Starch

Gourmet Dessert

Coffee and Iced Tea

Choice of One of the Following Salads for all guests:

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Garlic Croutons and Caesar Dressing

Garden Salad

Mixed Field Greens, Cucumbers, Cherry Tomatoes, Croutons, Monterey Jack Cheese and Ranch Dressing

Plated Entrées- Choice of up to 3 choices to offer guests excluding dual entree

If you give your guest options, we will need to know how many of each Entrée 2 weeks prior

Vegetarian Pasta

\$35++/\$47.95 Inclusive

Roasted Chicken Breast

Baked Salmon

Grilled Pork Chop(min. of 5)

Sirloin

\$45++ per Person / \$61.65 Inclusive

Sautéed Crab Cakes

Grilled Filet of Beef

\$55++ per Person / \$75.35 Inclusive

Dual Entrée

Beef Medallion and Choice of ONE Other Entrée & Paired Sauce

\$65++ per Person / \$89.05 Inclusive

CARVING STATION

Carved Items are served with Freshly Baked Rolls and Complementary Sauces

Slow Roasted Prime Rib

(serves 25 guests)

\$475++ / \$650.79 Inclusive

Roasted Top Round of Beef

(serves 100 guests)

\$800++/\$1096.05 Inclusive

Pork Loin

(serves 25 guests)

\$250++/\$342.52 Inclusive

Herb Roasted Turkey Breast

(serves 25 guests)

\$250++/\$342.52 Inclusive

Glazed Virginia Ham

(serves 25 guests)

\$250++/\$342.52 Inclusive

CHILDREN'S MENU

Hamburger

Grilled Cheese Sandwich

Chicken Fingers with Honey

Mustard Sauce

Peanut Butter and Jelly

\$13++ per Person/\$17.81 Inclusive

Children 12 & under menu items
include drink and French fries.

BOXED LUNCHES

Choice of:

Ham or Turkey

With Cheese, Lettuce and Tomato

Condiment Packets

Kettle chips, Pickle, Cookie

Bottled water

\$18++ per Box/\$24.66 Inclusive

BEVERAGE OPTIONS

All Bars subject to a \$50 per hour Bartending Fee

Champagne Punch

Sparkling Champagne and Fruit Punch

\$40.00++ per Gallon/\$54.80 Inclusive

Beer

Assorted Import and Domestic

\$5.00++ per Bottle/\$6.85 Inclusive

Red House Wine

Cabernet, Merlot and Pinot Noir

\$28++per Bottle/\$38.36 Inclusive

White House Wine

Chardonnay, Riesling, Pinot Grigio, Pink

Moscato, and Sparkling Champagne

\$28++ per Bottle/\$38.36 Inclusive

Soft Drinks Coca-Cola Products

\$2.00++ per Consumption/\$2.74 Inclusive

Bottled Water

\$2.00++ per Bottle/\$2.74 Inclusive

Non-Alcoholic Fruit Punch

\$20.00++ per Gallon/\$27.40 Inclusive

Well Brand Liquors

Seagram's Dry Gin, Bacardi Rum, Smirnoff Vodka,

Jim Beam Whiskey, Chivas Regal

\$8.00++ per Consumption- \$10.96 Inclusive

Call Brand Liquors

Bombay Sapphire Gin, Captain Morgan's Spiced

Rum, Kettle One Vodka, Dewar's Jack Daniels

Whiskey, Crown Royal,

\$9.00++ per Consumption-\$12.33 Inclusive

Premium Brand Liquors

Tanqueray Gin, Titos Vodka, Glenlivet Single Malt

Scotch, Makers Mark

\$10.00++ per Consumption -\$13.70 Inclusive

Premium Fruit Juice

\$10.00++ per Carafe/\$13.70 Inclusive

Freshly Brewed Coffee & Iced Tea

\$22.00++ per Gallon/\$29.89 Inclusive

Sparkling White Grape Juice

\$12.00++ per Bottle/\$16.44 Inclusive

All special requests will be considered

Any food allergies/restrictions must be included in final count.

All prices are subject to a 22% taxable service charge and 12.3% sales tax= inclusive price