



MARKET SQUARE *Catering*

BREAKFAST

Scrambled Eggs

½ Pan \$39.99 · Full Pan \$69.99

Fresh Frittata

Western (ham, onion, peppers & cheddar) or Veggie (zucchini, peppers, garlic, mushrooms)

½ Pan \$59.99 · Full Pan \$99.99

Build Your Own Frittata

1 Protein: Ham/Sausage/Bacon · 1 Cheese: Cheddar/Swiss/Feta · 3 Veggies: Zucchini, Peppers, Potatoes, Asparagus, Mushrooms, Tomatoes, Spinach, Broccoli

½ Pan \$69.99 · Full Pan \$109.99

Traditional Quiche

Broccoli, Spinach, Lorraine or Veggie — 8 servings each

\$18.99 each

Thick Cut Applewood Bacon

30 pcs \$59.99 · 60 pcs \$109.99

Breakfast Sausage

30 pcs \$44.99 · 60 pcs \$89.99

Roasted Breakfast Potatoes

6 oz portion, 10 person minimum

\$3.99 per person

French Toast

Served with butter and syrup

20 slices \$69.99

Fresh Bagel Tray

Assorted bagels with cream cheese, butter & jam (10 person min)

\$2.99 per person

Waffle Kabobs / Whole Waffles

Belgian waffles on skewers with fruit & powdered sugar, served with syrup (20 pc min)

Kabobs \$2.99 · Whole \$3.99 each

House Made Yogurt Parfaits

Creamy vanilla yogurt, granola and berries

Mini \$2.99 · Full Size \$5.99

Vanilla Chia Seed Pudding

Chia pudding with vanilla yogurt, granola and berries

Mini \$4.99 · Full Size \$7.99

Breakfast Sandwiches

Bagel, English Muffin or Burrito · Egg & Cheddar, Ham/Bacon/Sausage Egg & Cheddar (10 min, 2 flavors per 10)

\$6.99 each

Morning Pastry Tray

Muffins, danishes, croissants & bagels with cream cheese, butter & jam

\$4.99 per person

Smoked Salmon Lox Tray

Thinly sliced salmon, capers, onions, chopped eggs, tomatoes & chives. Fresh bagels & cream cheese (serves 12–15)

\$179.99

Fresh Fruit Bowl

Fresh seasonal fruit and berries — 10 person minimum

\$3.99 per person

BEVERAGES

Market Square Fresh Orange Juice

Market Price

Freshly Brewed Coffee

Sugar, Splenda, creamer, cups & stirrers

\$19.99 per box

Freshly Brewed Herbal Tea

Tea packets, honey, lemon wedges, cups & stirrers

\$16.99 per box

Spring Water

\$1.50 each

Canned Soda

\$1.99 each + deposit

Additional beverages & specialty waters available upon request.

SANDWICHES & WRAPS

Roll-Up Sandwich Tray

Lavash: Ham & Havarti, Turkey Club, Chicken Caesar, Caprese, Mediterranean Veggie, Tuna, Chicken Salad, Roast Beef & Arugula

32 pc (2 flavors) \$79.99 · 64 pc (4 flavors) \$159.99

Mini Croissant Tray

Chicken Salad, Tuna, Egg Salad, Turkey & Brie, Ham & Cheese (10 pc tray)

\$39.99 per tray

Sub Tray

3-foot sub, cut & trayed 12–18 pcs. Italian, Turkey or Ham

Turkey/Ham \$89.99 · Italian \$99.99

Boxed Sandwich Lunch

Roll-up sandwich, fresh apple, house baked cookie & chips. Add mini water + \$1.00

\$14.99 each

PASTA & LASAGNA

House-Made Lasagna

Bolognese or Spinach

½ Pan \$79.99 · Full Pan \$139.99

Pasta with House-Made Sauce

Penne, Rigatoni or Fettuccine · Marinara, Vodka, Bolognese, Alfredo or Pesto. With parmesan (6 oz portions)

\$3.99 per person

Fresh Ravioli

3 Cheese, Portobello Mushroom, Tortellini or Meat Ravioli · Same sauce options (6 oz portions)

\$4.99 per person

Stuffed Shells

Jumbo shells stuffed with ricotta & herbs, served with marinara (18 pcs)

\$59.99

Traditional Mac & Cheese

Elbow noodles in a special cheese blend, baked to perfection

½ Pan \$49.99 · Full Pan \$99.99

Available for pickup, delivery & setup.

Custom requests welcome.

Please inquire with our catering professional
catering@marketsquarestores.com

SPECIALTY TRAYS & PLATTERS

Fresh Fruit Platter

Seasonal melon, pineapple, berries & grapes with marshmallow dip

Sm (8–12) \$59.99 · Md (15–20) \$79.99 · Lg (25–30) \$99.99

Fresh Vegetable Platter

Cauliflower, broccoli, cucumbers, bell peppers, carrots, celery & tomatoes with ranch or dill dip

Sm \$59.99 · Md \$79.99 · Lg \$99.99

Gourmet Vegetable Grazing Tray

Artfully arranged fresh vegetables with hummus, ranch or dill dip

\$99.99

Grilled Vegetable Platter

Eggplant, asparagus, portabella, carrots, zucchini, bell peppers & onions with balsamic or ranch (serves 20)

\$119.99

Assorted Cheese & Cracker Tray

Aged manchego, brie, cheddar, swiss & gouda with crackers

Sm \$89.99 · Md \$109.99 · Lg \$159.99

Grazing Board

Charcuterie & cheese board — details TBD

Market Price

Mediterranean Platter

Grape leaves, hummus, tabouli, baba ganoush, falafel, Syrian cheese & olives with naan dippers

Md \$129.99 · Lg \$179.99

Tiger Shrimp Tray

Poached tiger shrimp with fresh lemon & housemade cocktail sauce

40 pc \$129.99 · 60 pc \$195.99

Key West Shrimp Tray

Poached gulf shrimp with lemon & house cocktail sauce

40 pc \$69.99 · 60 pc \$99.99 · 80 pc \$119.99

Salmon Tray

Poached or baked half salmon with onion, tomatoes, lemons, chives, capers. Served with dill dip or tazitki

\$189.99

Bruschetta Tray

Crostini: prosciutto & basil, caprese, traditional, shrimp & avocado, pear & brie

20 pc \$59.99 · 40 pc \$119.99

Caprese Tray

Fresh mozzarella, tomatoes & basil with balsamic glaze, roasted peppers & baguette

20 pcs \$69.99

LUNCH & PARTY SNACKS

Sliders

Beef or breaded chicken on brioche with cheese, grilled onions, pickles & special sauce. Vegan available.

\$49.99/dz (2 dz min)

Chicken Wings

Traditional, Breaded, Wing Zings or Boneless. Carrots, celery & ranch or blue cheese.

30 pc \$49.99 · 60 pc \$99.99

PRIME Beef Tenderloin Platter

Sliced room temperature with horseradish & baked rolls (3 lb minimum)

Market Price

Bavarian Pretzel Tray

With honey mustard, yellow mustard & queso

20 pc \$49.99 · 40 pc \$99.99

Dip Tray

Spinach Artichoke, Garlic Cheese, Spinach Artichoke Asiago or Mexicali. With baguettes, crackers & bread sticks (3 lbs)

\$49.99

Taco Bar

Shredded chicken & ground beef, all toppings, rice & hard/soft tacos (10 person min, 3 tacos/person)

\$14.99 per person

Chili Bar

Beef or chicken chili with cornbread, cheddar, sour cream & diced onions (10 person min)

\$9.99 per person

HORS D'OEUVRES

All appetizers require 2 dozen minimum.

Mini Beef Wellington

Beef tenderloin with mushroom duxelle in puff pastry, housemade demi

\$44.99/dz

Mini Meatballs

Pork & beef with herbs & garlic. Italian, Swedish or BBQ

\$19.99/dz

Mini Chicken Meatballs

BBQ or Italian

\$19.99/dz

Mini Chicken or Beef Kabobs

Greek or Italian marinade

\$39.99/dz

Risotto 'Arancini'

Risotto, peas, prosciutto, asiago, romano & mozzarella with marinara

\$35.99/dz

Eggplant Rollotini

Mini eggplant with angel hair pasta, basil pesto, pine nuts & parmesan. Marinara. Julienne Veggie option available.

\$34.99/dz

Bacon Wrapped Dates

Stuffed with goat cheese, wrapped in crispy bacon

\$29.99/dz

Mini Crab Cakes

Lump crab, bell peppers & panko. Joe's Stone Crab or Creole Remoulade

\$35.99/dz

Antipasto Skewers

Fresh mozzarella, kalamata olives, roasted tomatoes & marinated artichokes

\$29.99/dz

Caprese Skewers

Fresh mozzarella & tomatoes with balsamic & basil

\$29.99/dz

Mini Quiche

\$35.99/dz

Jumbo Grilled Shrimp

Marinated grilled shrimp with cocktail or sweet chili sauce

\$39.99/dz

Phyllo Trio

Mushroom, spinach & feta, and fruit & brie in phyllo

\$29.99/dz

Spinach & Cheese Stuffed Mushrooms

Stuffed with spinach and ricotta mozzarella blend

\$29.99/dz

Crab Stuffed Mushrooms

Lump crab, bell peppers & panko breadcrumbs

\$39.99/dz

FRESH SALADS

\$3.99/person (4 oz, 10 person min) · Add Chicken +\$3.99 or Salmon +\$4.99/person

Greek Salad

Romaine, tomatoes, cucumbers, feta, pepperoncini, olives, red onion & beets with greek dressing

Sunflower Salad

Romaine, cheddar, cucumbers, tomatoes, sunflower seeds, boiled eggs & red onion

Blue Sky Salad

Romaine, blue cheese, dried cherries & walnuts

Caesar Salad

Chopped romaine, parmesan & croutons with caesar dressing

Garden Salad

Spring greens, romaine, carrots, cucumber, tomatoes, radish, red cabbage, chickpeas & red onion

Strawberry Salad

Romaine, strawberries, blueberries, mandarin oranges & chèvre

Greek Pasta Salad

Penne with feta, roasted tomatoes, artichoke, bell peppers, banana peppers, olives, capers & chickpeas in greek dressing (6 oz)

Spring Pasta Salad

Penne with cherry tomatoes, cucumbers, red onion & parmesan in italian dressing (6 oz)

Build Your Own Salad Bar

Protein: (Choose 2) Chopped Eggs, bacon, ham, turkey. Add Grilled chicken \$3.99 per person or Salmon for \$4.99 per person. **Cheese:** (Choose 2) Cheddar, Swiss, Bleu Cheese, Feta. **Veggies:** (Choose 6) Cucumber, diced tomatoes, shredded carrots, bell peppers, beets, chickpeas, black beans, green onion, red onion, mushrooms, black olives, broccoli, cauliflower. **Toppings:** (Choose 2) Sunflower seeds, candied pecans, walnuts, dried cherries, dried cranberries, golden raisins, croutons. **Dressing:** (Choose 2) Ranch, Balsamic, Italian, Greek, Maurice.

\$12.99 per person (10 person min)

ENTREES

Whole Roasted Prime Tenderloin

With demi glace or horseradish sauce (3 lb minimum)

Market Price

Kobe Roast Beef

Herb crusted, slow roasted & thinly sliced with au jus

4 lbs \$99.99 · 8 lbs \$189.99

Pulled Pork

Smoked pork butt, pulled & topped with barbecue sauce

4 lbs \$49.99 · 8 lbs \$99.99

Sausage & Peppers

Italian sausage, fresh bell peppers, onions, garlic & marinara

4 lbs \$49.99 · 8 lbs \$99.99

Fresh Atlantic Salmon

Baked, Poached or Grilled (8 oz pieces — ask about sauce options)

\$13.99 each

Panko Chicken Breast

Panko herb-crusted with Ranch, BBQ or Marinara (5 pc min)

\$5.99 each

Chicken Piccata

Panko herb-crusted with lemon piccata sauce & capers (5 pc min)

\$6.99 each

Chicken Parmesan

Panko herb-crusted with marinara & mozzarella (5 pc min)

\$6.99 each

Chicken Marsala

Seared chicken with mushroom marsala sauce (5 pc min)

\$6.99 each

Lemon Artichoke Chicken

Seared chicken with lemon artichoke sauce (5 pc min)

\$6.99 each

Marinated Grilled Chicken

Marinated in olive oil with fresh herbs & spices (5 pc min)

\$5.99 each

Chicken Panko Fingers

Panko herb-crusted tenders with Ranch, BBQ or Marinara (12 pc min)

\$1.99 each

Eggplant Rollotini

Seared eggplant with angel hair pasta, pine nuts & pesto, served with marinara (5 pc min)

\$5.99 each

VEGGIES & STARCHES

\$3.99 per person · 10 person min · Vegetables 4 oz / Starches 6 oz portions

Oven Roasted Vegetables

Seasonal vegetables with olive oil & fresh herbs

Green Beans

Almonds, Mushrooms or Plain

Steamed Vegetables

Carrots, broccoli & cauliflower

Broccolini with Sundried Tomatoes

With garlic, red onion, olive oil & seasonings

Honey Balsamic Glazed Carrots

With honey, balsamic, salt & pepper

Roasted Brussels Sprouts

Plain, Italian (balsamic & parmesan), Truffle or Honey Sriracha

Parmesan Roasted Potatoes

Red skin potatoes with parmesan, paprika, garlic & olive oil

Roasted Red Skin Potatoes

With savory herbs & olive oil

Whipped Idaho Potatoes

With butter, cream, salt & pepper

Whipped Sweet Potatoes

Whipped with cream, butter & brown sugar

Roasted Baby Potatoes

Medley with olive oil, herbs & caramelized onions

Roasted Sweet Potato Wedges

With olive oil, salt & pepper

Cheesy Au-Gratin Potatoes

Scalloped with cream, cheeses & onions

1/2 PAN 49.99 Full Pan \$99.99

DESSERT

Dessert options coming soon — please inquire with our catering professional.