

BREAKFAST

SCRAMBLED EGGS ½ Pan \$39.99 | Full Pan \$69.99

FRESH FRITTATA ½ Pan \$59.99 | Full Pan \$99.99
Choice of Western (ham, onion, peppers & cheddar cheese) or Veggie (zucchini, peppers, garlic, mushrooms).

BUILD YOUR OWN FRITTATA ½ Pan \$69.99 | Full Pan \$109.99
Choose 1 protein (ham, sausage, or bacon), 1 cheese (cheddar, swiss, or feta), and 3 veggies (zucchini, peppers, potatoes, asparagus, mushrooms, tomatoes, spinach, or broccoli).

TRADITIONAL QUICHE \$21.99 each
Choice of broccoli, spinach, lorraine, or veggie. Serves 8

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 \$3.99 per person, 6 oz portions. 10 person minimum

FRENCH TOAST \$69.99 20 whole slices served with butter and syrup

FRESH BAGEL TRAY \$2.99 per person
Assorted bagels served with cream cheese, butter & jam. 10 person minimum

WAFFLE KABOBS \$2.99 ea or **WHOLE WAFFLES** \$3.99 ea
Kabobs: Belgian waffles on a skewer with fresh fruit, powdered sugar, and syrup.
Whole waffles: served with fresh fruit and syrup. 20 pc minimum

HOUSE MADE YOGURT PARFAITS Mini \$2.99 each | Full size \$5.99 each
Creamy vanilla yogurt topped with fresh granola and berries.

CHIA SEED PUDDING Mini \$4.99 each | Full size \$7.99 each
with vanilla yogurt, topped with fresh granola and berries.

BREAKFAST SANDWICHES \$6.99 each
Choose from bagels, English muffins, or burritos. Filling choices: egg/cheddar, ham/egg/cheddar, bacon/egg/cheddar, or sausage/egg/cheddar. Two flavor choices per 10 sandwiches. 10 person minimum

MORNING PASTRY TRAY \$4.99 per person
A variety of muffins, danishes, croissants, and bagels served with cream cheese, butter, and jam.

SMOKED SALMON LOX TRAY \$179.99
Thinly sliced smoked salmon with capers, diced onions, chopped eggs, tomatoes, and chives. Served with fresh bagels and cream cheese. Serves 12-15

FRESH FRUIT BOWL \$3.99 per person Fresh seasonal fruit and berries. 10 person minimum

LUNCH & PARTY SNACKS

INDIVIDUAL CHARCUTERIE BOX \$9.99 each

SLIDERS \$49.99 per dozen
Beef or breaded chicken on a brioche bun with cheese, grilled onions, pickles, and special sauce.
Vegan option available. 2 dozen minimum

CHICKEN WINGS 30 pc (2 sauce options) \$49.99 | 60 pc (3 sauce options) \$99.99
Traditional, breaded traditional, wing zings, or boneless. Served with carrots, celery, and ranch or blue cheese dressing.

PRIME BEEF TENDERLOIN PLATTER market price
Served sliced at room temperature with horseradish and baked rolls. 3 lb minimum.

BAVARIAN PRETZEL TRAY 20 pc \$49.99 | 40 pc \$99.99
Bavarian pretzels served at room temperature with honey mustard, yellow mustard, and queso.

DIP TRAY \$49.99 3 lbs.
Choose one dip; spinach artichoke, garlic cheese, spinach, artichoke asiago, or Mexicali dip. Served with fresh baguettes, crackers, and assorted bread sticks.

TACO BAR \$14.99 per person, 10 person minimum
3 tacos per person with shredded chicken, ground beef, cheddar/monterey, sour cream, lettuce, tomato, jalapeños, salsa, rice, and hard and soft shells.

CHILI BAR \$9.99 per person, 10 person minimum
Choice of beef or chicken chili. Includes cornbread, shredded cheddar, sour cream, diced onions.

SANDWICHES & WRAPS

ROLL-UP SANDWICH TRAY
Lavash: Ham & Havarti, Turkey Club, Chicken Caesar, Caprese, Mediterranean Veggie, Tuna, Chicken Salad, Roast Beef & Arugula, Italian. 32 pc (2 flavors) \$79.99 · 64 pc (4 flavors) \$159.99

MINI CROISSANT TRAY
Chicken Salad, Tuna Salad, 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 \$14.99 each
Includes your choice of roll-up sandwich, a fresh apple, a house-baked cookie, and a bag of chips.
Add a mini bottled water for \$1.00/person

SPECIALTY TRAYS & PLATTERS

FRESH FRUIT PLATTER Small (8-12) \$59.99 | Medium (15-20) \$79.99 | Large (25-30) \$99.99
A combination of seasonal melon, pineapple, berries, and red and green grapes. Served with sweet cream dip.

FRESH VEGETABLE PLATTER
A medley of cauliflower, broccoli, cucumbers, bell peppers, carrots, celery, and tomatoes. Served with ranch dressing or dill dip. Small (8-12) \$59.99 | Medium (15-20) \$79.99 | Large (25-30) \$99.99

GOURMET VEGETABLE GRAZING TRAY \$129.99
A gourmet selection of fresh vegetables arranged for grazing, served with hummus, ranch, or dill dip.

GRILLED VEGETABLE PLATTER \$119.99
Grilled eggplant, asparagus, portabella mushrooms, carrots, zucchini, bell peppers, and onions. Served with balsamic or ranch dressing. Serves 20

ASSORTED CHEESE AND CRACKER TRAY Small (8-12) \$89.99 | Medium (15-20) \$109.99
Large (25-30) \$159.99 Aged manchego, brie, cheddar, swiss, and gouda served with crackers.

GRAZING BOARD MP
A beautiful display of imported and domestic cheeses, cured meat, salami, prosciutto, assorted olives, nuts, spreads, garnished with fruit. Accompanied by fresh baguettes and crackers.

MEDITERRANEAN PLATTER Medium \$129.99, Large \$179.99
Vegetable stuffed grape leaves, hummus, tabouli, baba ganoush, falafel, Syrian cheese, and olives. Served with naan dippers.

TIGER SHRIMP TRAY 40 pc \$129.99 | 60 pc \$199.99
Poached tiger shrimp served with fresh lemon and housemade cocktail sauce.

KEY WEST SHRIMP TRAY 40 pc \$69.99 | 60 pc \$99.99 | 80 pc \$119.99
Poached gulf shrimp with lemon and housemade cocktail sauce.

SALMON TRAY \$189.99
Half salmon, poached or baked, with diced red onion, tomatoes, lemons, chives, and capers. Served with dill dip or tzatziki sauce.

BRUSCHETTA TRAY 20 pc \$59.99 | 40 pc \$119.99
Crostini topped with prosciutto & basil, caprese, traditional bruschetta, shrimp/avocado, and pear/brie.

CAPRESE TRAY \$69.99 20 pcs.
Fresh mozzarella, tomatoes, and basil with balsamic glaze, served with roasted peppers and a baguette.

PASTA & LASAGNA

HOUSE-MADE LASAGNA Choice of Bolognese or spinach. Half Pan \$79.99 | Full Pan \$139.99

PASTA WITH HOUSE-MADE SAUCE \$3.99 per person
Choice of penne, rigatoni, or fettuccine. Sauce options: marinara, vodka, Bolognese, alfredo, or pesto. Served with parmesan. 6 oz portions

FRESH RAVIOLI \$4.99 per person
Choice of jumbo 3 cheese, portobello mushroom, three cheese tortellini, or meat ravioli. Sauce options: marinara, vodka, Bolognese, alfredo, or pesto. 6 oz portions

STUFFED SHELLS 18 pc, \$59.99
Jumbo pasta shells stuffed with ricotta and herbs, served with marinara sauce.

TRADITIONAL MAC & CHEESE ½ Pan \$49.99 | Full Pan \$99.99

ENTREES

WHOLE ROASTED PRIME TENDERLOIN MP
Served with demi glace or horseradish sauce. 3 lb minimum

KOBE ROAST BEEF 4 lbs \$99.99 | 8 lbs \$189.99
Herb-crusted roast beef, slow roasted and thinly sliced, served with au jus.

PULLED PORK 4 lbs \$49.99 | 8 lbs \$99.99
Smoked pork butt, pulled and topped with barbecue sauce.

SAUSAGE & PEPPERS 4 lbs \$49.99 | 8 lbs \$99.99
Italian sausage with bell peppers, onions, garlic, and marinara sauce.

FRESH ATLANTIC SALMON \$13.99 each. Your choice of baked, poached, or grilled. 8 oz serving

PANKO CHICKEN \$5.99 each
Panko herb-crusted chicken breast with your choice of ranch, BBQ, or marinara. 5 pc minimum.

CHICKEN PANKO FINGERS \$1.99 each
Panko herb-crusted chicken tenders with your choice of ranch, BBQ, or marinara. 12 pc minimum.

CHICKEN PARMESAN \$6.99 each
Panko herb-crusted chicken topped with marinara and melted mozzarella. 5 pc minimum.

SEARED CHICKEN \$6.99 each
Seared chicken with your choice of sauce; marsala, lemon artichoke, or piccata. 5pc minimum.

MARINATED GRILLED CHICKEN \$5.99 each
Marinated in olive oil with parsley, salt, pepper and garlic. 5 pc minimum.

EGGPLANT ROLLOTINI \$5.99 each
Seared eggplant wrapped in angel hair pasta with pine nuts and pesto, served with marinara. Vegetable rollotini available upon request. 5 pc minimum

EGGPLANT TOWERS \$5.99 each
Breaded eggplant layered with marinara, mozzarella, and parmesan. 5 pc minimum

VEGGIES & STARCHES

\$3.99 per person | 10 person minimum | Vegetables: 4 oz portions | Starches: 6 oz portions

OVEN ROASTED VEGGIES: Fresh seasonal vegetables roasted with olive oil and fresh herbs.

GREEN BEANS: Choice of almonds, mushrooms, or plain.

STEAMED VEGETABLES: Fresh steamed carrots, broccoli, and cauliflower.

BROCCOLINI WITH SUNDRIED TOMATOES: Broccolini with sundried tomatoes, garlic, red onion, olive oil, salt, and pepper.

HONEY BALSAMIC GLAZED CARROTS: Blanched carrots with honey, balsamic, salt, and pepper.

ROASTED BRUSSELS SPROUTS: Plain roasted, Italian style (balsamic & parmesan), truffle style (truffle oil & parmesan), or honey sriracha.

PARMESAN ROASTED POTATOES: Red skin potatoes with parmesan, paprika, garlic, and olive oil.

ROASTED RED SKIN POTATOES: Red skin potatoes with savory herbs and olive oil.

WHIPPED IDAHO POTATOES: Idaho whipped potatoes with butter, cream, salt, and pepper.

WHIPPED SWEET POTATOES: Sweet potatoes whipped with cream, butter, and brown sugar.

ROASTED BABY POTATOES: Baby potato medley with olive oil, fresh herbs, and caramelized onions.

ROASTED SWEET POTATO WEDGES: Roasted sweet potatoes with olive oil, salt, and pepper.

CHEESY AU-GRATIN POTATOES: Scalloped potatoes with cream, cheddar and monterey jack cheese

RICE PILAF: Rice with orzo, butter, salt , pepper

WILD RICE WITH MUSHROOMS: Wild rice, mushrooms parsley, salt, pepper and garlic

FRESH SALADS

\$3.99 per person | 4 oz portions | 10 pc minimum. Add grilled chicken +\$3.99/pp or salmon +\$4.99/pp

GREEK SALAD Chopped romaine, tomatoes, cucumbers, feta, pepperoncini, black olives, red onion, beets with Greek dressing.

SUNFLOWER SALAD Chopped romaine, cheddar, cucumbers, tomatoes, sunflower seeds, boiled eggs, and red onion with ranch dressing

MICHIGAN SALAD Chopped romaine, blue cheese, dried cherries, pine nuts with balsamic vinaigrette

CAESAR SALAD Chopped romaine, parmesan, and croutons with Caesar dressing.

GARDEN SALAD Spring greens and romaine with carrots, cucumber, tomatoes, radish, red cabbage, chickpeas and ranch dressing

STRAWBERRY SALAD Romaine, strawberries, blueberries, mandarin oranges, and chèvre with your poppy seed dressing

GREEK PASTA SALAD Fussili noodles with feta, banana peppers, onion, and black olives in Greek dressing. 6 oz portions.

SPRING PASTA SALAD - Penne with cherry tomatoes, cucumbers, red onion, and parmesan in robusto Italian dressing. 6 oz portions.

DRESSING: Greek, Caesar, balsamic, Italian, ranch, maurice, peanut, or poppy seed.

BUILD YOUR OWN SALAD BAR \$12.99 per person
Choose two proteins (chopped eggs, bacon, ham, turkey), two cheeses, six veggies, two toppings, and two dressings. Add grilled chicken +\$3.99/person or salmon +\$4.99/person. 10 person minimum.

HORS D'OEUVRES

All appetizers 2 dozen minimum.

MINI BEEF WELLINGTON Beef tenderloin with mushroom duxelle in puff pastry, with housemade demi glaze. \$44.99/dozen

MINI MEATBALLS Pork and beef with fresh herbs and garlic. Choice of Italian, Swedish, or BBQ sauce. \$19.99/dozen

MINI CHICKEN MEATBALLS Choice of BBQ or Italian sauce. \$19.99/dozen

MINI CHICKEN OR BEEF KABOBS Choice of Greek or Italian marinade. \$39.99/dozen

RISOTTO ARANCINI Risotto, breadcrumbs, peas, prosciutto, romano cheese, mozzarella, asiago, and served with marinara. \$35.99/dozen

FINGER EGGPLANT ROLLOTINI or **JULIENNE VEGETABLE ROLLOTINI**
Mini eggplant rolled with angel hair pasta, basil pesto, pine nuts, and parmesan, or with julienne vegetables. Both served with marinara. \$34.99/dozen

BACON WRAPPED DATES Dates stuffed with goat cheese and wrapped in crispy bacon. \$29.99/dz

MINI CRAB CAKES Lump crab, bell peppers, panko, and seasoning. Served with Joe's Stone Crab sauce or creole remoulade. \$35.99/dozen

ANTIPASTO SKEWERS Fresh mozzarella, kalamata olives, roasted tomatoes, and marinated artichokes. \$29.99/dozen

MINI QUICHE \$35.99/dozen

JUMBO GRILLED SHRIMP Marinated grilled shrimp with cocktail or sweet chili sauce. \$39.99/dozen

PHYLLO TRIO Mushroom, spinach & feta, and fruit and brie wrapped in phyllo dough. \$29.99/dozen

SPINACH AND CHEESE STUFFED MUSHROOMS Mushrooms stuffed with spinach and a ricotta mozzarella blend. \$29.99/dozen

CRAB STUFFED MUSHROOMS Lump crab, bell peppers, panko, and seasoning. \$39.99/dozen

BEVERAGES

MARKET SQUARES FRESH ORANGE JUICE MP

FRESHLY BREWED COFFEE 96 oz/serves 12, \$19.99 per box
Served with sugar, and splenda, creamer, coffee cups and stirrers

FRESHLY BREWED HERBAL TEA 96oz/serves 12, 16.99 per box
Served with tea packets, honey, lemon wedges, cups and stirrers

BOTTLED WATER 16oz, \$1.50 each

SPECIALTY BOTTLE WATER ask our about our varieties.

CANNED SODA 1.99 each (plus deposit)

Additional beverages available, please inquire with our catering director

SUSHI

SMALL SUSHI TRAY, 32pc \$49.99
California roll, Hawaiian roll, crunch roll, veggie roll.

MEDIUM SUSHI TRAY, 48pc \$79.99
California roll, spicy roll, dragon roll, crunch roll, veggie roll, nigiri.

LARGE SUSHI TRAY, 80pc \$119.99
California roll, spicy roll, dragon roll, crunchy roll, veggie roll, Hawaiian roll, rainbow roll, nigiri.

PLEASE SEE OUR BAKERY MENU FOR OUR
DESSERT OFFERINGS!



TO PLACE AN ORDER, CONTACT OUR CATERING TEAM;
CATERING@MARKETSQUARESTORES
248-723-9400 x 619

MINIMUM ORDERS AND ADVANCE NOTICE MAY APPLY

PRICES SUBJECT TO CHANGE

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