

# the marketcafé

catering menu

# ordering

## **We offer:**

- customized menus for any occasion
- hot / cold buffet item
- vegetarian items

## **Pricing depends on the following criteria:**

- per person
- per tray
- delivery / drop off
- full service
- box lunches
- pick-up

## **Preparation**

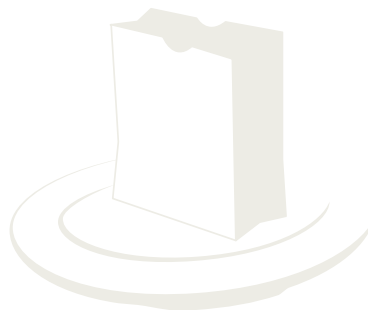
- Two weeks notice required for parties of less than 50 people
- One month notice for parties of 50 or more

## **Payment**

- Deposit of 25% required at time of booking
- Balance due at time of service

## **Estimate Request**

For an estimate on catering services, please visit [www.themarketcafe.net](http://www.themarketcafe.net) or call 610.682.0302.



# hors d'oeuvres

<b>stuffed mushrooms</b>	herbs + parmesan cheese • lump crab meat + cheese • sausage + cheddar • spinach, feta + pine nut
<b>ocean scallops</b>	wrapped in bacon and broiled to perfection
<b>shrimp cocktail</b>	fresh seasoned shrimp served with lemon wedges + cocktail sauce or a tarragon mustard dip
<b>baked brie</b>	a wheel of creamy brie topped with raspberry preserves and baked in puff pastry served with crackers or baguette
<b>chicken satay</b>	broiled marinated chicken skewers served with a spicy peanut dipping sauce
<b>buffalo chicken lollipops</b>	skewered wonton wraps with chicken, cream cheese + scallions, served with blue cheese + hot wing sauce
<b>phyllo triangles</b>	spinach + feta • lump crab + cheese • sun-dried tomato, mozzarella + basil • broccoli + cheddar
<b>bite-sized quiche tartlets</b>	buttery pastry crust filled with choice of sun-dried tomato + mozzarella • cheddar + broccoli • cheddar + bacon • crab + asparagus
<b>vegetables + dip</b>	baby carrots, cucumber, grape tomatoes, broccoli, cauliflower, bell peppers + celery with spinach dip
<b>italian hoagie dip</b>	ham, salami, capicola, provolone, seasoned cream cheese with lettuce, tomato + red onion served with italian bread for dipping
<b>spinach dip</b>	fresh, creamy spinach dip served in a pumpernickel bread bowl
<b>spinach + artichoke dip</b>	a creamy parmesan infused dip, baked + served with crackers or baguette
<b>hot crab dip</b>	creamy, cheesy crab dip served with bread cubes or crackers
<b>buffalo chicken dip</b>	spicy chicken and cheese dip flavored with ranch and served with tortilla chips
<b>hot reuben dip</b>	corned beef, swiss, sauerkraut, + thousand island with cocktail pumpernickel
<b>bruschetta</b>	toasted crostini with olive oil, fresh tomatoes, garlic, fresh basil + parmesan
<b>antipasto platter</b>	assortment of cheeses, pepperoni, assorted olives, roasted red peppers served with toasted baguette
<b>antipasto skewers</b>	fresh mozzarella, marinated mushrooms, fresh basil, cherry tomatoes + cheese tortellini
<b>fresh fruit + dip</b>	seedless watermelon, pineapple, honeydew, cantaloupe, red grapes + strawberries served with a sweet cream cheese dip
<b>deviled eggs</b>	original • crab + curry • bacon + thyme
<b>tea sandwiches + assorted wrap finger sandwiches</b>	assorted tuna salads • assorted chicken salads • egg salad • garlic herb cheese + cucumber • shrimp salad
<b>cheeseburger bites</b>	served buffet style with mini rolls, lettuce, tomato + pickles
<b>chicken cordon blue bites</b>	lightly breaded chicken with ham + swiss served with honey mustard sauce
<b>mini open faced tea sandwiches</b>	reubens • rachels • turkey, apple + cheddar • veggie + artichoke
<b>potato wedges</b>	baked seasoned russet potatoes served with tangy chive dip
<b>potato skins</b>	cheddar, bacon + chive • veggie chili + cheese • pesto, tomato + mozzarella • sausage, pepper, onion + cheddar • creamy seafood + cheese
<b>crab nachos</b>	tortilla chips with lump crab, chives, monterey jack cheese + fresh tomato with salsa ranch
<b>turnovers</b>	spinach, mushroom + parmesan in puff pastry

<b>chicken cordon blue</b>	boneless breast of chicken stuffed with ham + swiss, lightly coated with seasoned breadcrumbs, baked and served with dijon cream sauce
<b>chicken parmesan</b>	boneless breast of chicken lightly breaded and baked with marinara + mozzarella cheese
<b>roasted herb chicken legs</b>	with fresh herbs and garlic
<b>chicken oscar</b>	with crab, asparagus + bearnaise sauce
<b>smothered chicken</b>	boneless breast of chicken sauteed with onions, peppers + mushrooms in a white wine sauce baked with monterrey jack cheese
<b>chicken marsala</b>	boneless breast of chicken sauteed with mushrooms in a marsala wine sauce
<b>stuffed salmon</b>	with wild mushrooms, spinach + roasted peppers served with a pesto cream sauce
<b>crab stuffed tilapia</b>	with a dill cream sauce
<b>shrimp scampi</b>	sauteed in a butter, garlic + white wine sauce
<b>scallops</b>	with garlic + bread crumbs in lemon butter sauce
<b>crab cakes</b>	fresh lump crabmeat with seasonings + bread crumbs served with tartar sauce
<b>braised pot roast</b>	bottom round roast seasoned + braised with potatoes, onions + carrots
<b>roast tenderloin of beef</b>	served thinly sliced with horseradish cream sauce
<b>shepherds pie</b>	shredded beef with vegetables topped with garlic mashed potatoes
<b>individual meat loaf</b>	seasoned ground round with mushroom gravy
<b>filet mignon</b>	grilled with sauteed onions + mushrooms
<b>beef bourguignon</b>	french style beef stew with mushrooms + a red wine sauce
<b>veal scallopini</b>	tender scallops of veal with choice of crab meat, asparagus + bearnaise sauce • roasted red peppers, shrimp, + shiitake mushrooms in a lemon white wine sauce
<b>veal osso buco</b>	tender veal shanks braised in white wine with tomatoes, onions + lemon peel served with gremolata
<b>cider glazed baked ham</b>	smoked ham glazed in apple cider, brown mustard and brown sugar baked and sliced
<b>stuffed pork tenderloin</b>	with apricots, dried cherries, pecans + herbs with brandy cream sauce
<b>roast pork + sauerkraut</b>	tender chunks of roast pork shoulder with sauerkraut in its own juices
<b>pulled pork</b>	with tangy bbq sauce
<b>lasagna</b>	original meat filling • vegetable • seafood • spinach + wild mushroom with blush sauce
<b>baked ziti</b>	with marinara sauce + ricotta—can be made with or without meat
<b>meatballs and/or sausage</b>	with peppers in marinara sauce
<b>barbecue</b>	turkey, pork or hamburger
<b>homemade macaroni + cheese</b>	with creamy cheddar sauce
<b>picnic selections</b>	burgers, hot dogs, grilled chicken, smoked sausage, brats, ribs—all available with full service catering

<b>tossed salad</b>	mixed greens, croutons, tomatoes, carrots, cucumbers, sliced red onion + choice of dressing
<b>caesar salad</b>	romaine lettuce, croutons, parmesan, hard-boiled egg + caesar dressing
<b>cobb salad</b>	mixed greens, chunks of chicken, tomatoes, hard-boiled eggs, bacon, fresh avocado, crumbled blue cheese with a balsamic vinaigrette
<b>potato salad</b>	red skinned potatoes in a creamy tarragon dressing
<b>pasta salad</b>	campanelle pasta with bell peppers, red onion, tomatoes, corn, black olives + broccoli in a ranch sauce
<b>fresh fruit salad</b>	cubed melons, pineapple, berries, grapes, oranges, kiwi + seasonal add-ins
<b>cucumber salad</b>	with creamy dill dressing + red onion
<b>greek cucumber salad</b>	with red onion, feta, cherry tomatoes + balsamic vinaigrette
<b>green bean salad</b>	blanched fresh green beans, chickpeas, grape tomatoes, pecans, red onion, crumbled blue cheese + dried cranberries in a tangy vinaigrette
<b>black bean salad</b>	black beans, corn, fresh tomatoes, cucumber, red onion + green pepper in a spicy cilantro dressing infused with lime + tequila
<b>orzo spinach salad</b>	with feta, fresh basil, lemon zest, baby spinach, grape tomatoes + olive oil
<b>broccoli salad</b>	broccoli florets, cheddar cheese, bacon + red onion in a sour cream based dressing
<b>sweet potato salad</b>	roasted sweet potatoes, celery, golden raisins, dried cranberries + a sweet cinnamon dressing
<b>italian tortellini salad</b>	cheese tortellini, salami, provolone, bell peppers, black olives, broccoli, fresh tomatoes, red onion + a tangy italian vinaigrette
<b>asian snow pea</b>	julienned snow peas, carrots, red + yellow bell peppers in a sesame ginger vinaigrette with black + white sesame seeds
<b>cole slaw</b>	sliced green cabbage with shredded carrot in a tangy dressing
<b>roasted red potatoes</b>	with fresh herbs + parmesan cheese
<b>smashed yukon gold potatoes</b>	with roasted garlic + seasoning
<b>roasted squash medley</b>	with parmesan cheese, zucchini, yellow squash + eggplant marinated and roasted until tender
<b>roasted asparagus</b>	spears of asparagus roasted in olive oil with lemon zest
<b>baby carrots</b>	glazed in brown sugar or sauteed with diced onion + tarragon
<b>snap peas</b>	sauteed in a dill butter
<b>green beans</b>	with brown butter, garlic + parmesan cheese
<b>spinach au gratin</b>	fresh spinach baked in a creamy cheese sauce
<b>broccoli</b>	florets sauteed in buttered bread crumbs

<b>profiteroles</b>	cream puffs filled with vanilla pastry cream glazed in chocolate
<b>creme brulee</b>	a baked vanilla custard topped with caramelized brown sugar—available with hints of flavored liqueurs
<b>tiramisu</b>	layers of espresso-soaked ladyfingers + a rich marscapone cream
<b>chocolate decadence</b>	a flour-less cake served with whipped cream
<b>old-fashioned chocolate cake</b>	an outrageously rich chocolate cake layered with a creamy chocolate frosting
<b>strawberry shortcake</b>	layers of buttery pound cake, whipped cream + fresh strawberries
<b>banana cake</b>	with cream cheese icing
<b>vanilla layer cake</b>	with raspberry filling + buttercream icing
<b>coconut layer cake</b>	fluffy white cake with a white coconut frosting
<b>carrot cake</b>	a moist three-layer cake with cream cheese frosting
<b>cheese cake</b>	vanilla • mochachino • chocolate chip • lemon • lime • pumpkin
<b>peach + coconut layer cake</b>	layers of coconut cake with fresh peaches + coconut whipped cream + toasted coconut
<b>peanut butter pie</b>	with chocolate cookie crust
<b>lemon meringue pie</b>	mile-high meringue atop a tangy lemon filling
<b>lemon sponge pie</b>	an old fashioned favorite
<b>fresh custard pies</b>	coconut • raspberry • blueberry
<b>cream pies</b>	banana • coconut • chocolate—topped with whipped cream
<b>fresh fruit pies</b>	seasonal selections
<b>pecan chocolate tart or chocolate walnut tart</b>	buttery crust filled with either pecans or walnuts + chocolate chips bound with a caramel-like filling
<b>pear frangipane tart</b>	an almond paste filled, buttery tart shell topped with fresh sliced pears
<b>chocolate raspberry pecan tart</b>	fudge-like chocolate tart in a pecan crust, topped with fresh red raspberries + a raspberry glaze
<b>key lime tart</b>	graham cracker crust with key lime filling topped with whipped cream
<b>fresh fruit tart</b>	puff pastry crust filled with vanilla pastry cream or lemon curd topped with kiwi, raspberries, strawberries, mango + blueberries
<b>fruit cobblers</b>	peach • strawberry rhubarb • mixed berry
<b>cookie + brownie tray</b>	available in three sizes, all with a variety of homemade cookies + fudge brownies
<b>biscotti tray</b>	vast selection of flavors, comes in two sizes

# the market café soups

italian wedding  
greek chicken orzo  
french onion  
creamy potato with roasted garlic  
creamy potato leek  
spicy black bean  
chicken noodle  
chicken rice florentine  
seafood chowder

crab, asparagus + potato  
beef vegetable  
vegetable tortellini  
vegetable orzo  
vegetarian chili  
creamy tomato  
broccoli cheddar  
creamy cauliflower cheese  
corn chowder

carrot dill  
mushroom barley  
creamy mushroom wild rice  
white chicken chili  
maryland crab  
tomato florentine with pasta  
three cheese mushroom  
creamy asparagus bisque  
wisconsin cheese

## sandwiches + wraps

italian  
turkey breast  
turkey spinach  
virginia ham  
roast beef  
corned beef  
chicken caesar

chicken waldorf  
chicken cordon bleu  
greek chicken  
ginger peanut chicken  
tuna salad  
shrimp salad

fruit + nut tuna  
crab + curry egg salad  
egg salad  
mediterranean veggie  
assorted cheeses  
market deluxe

## brunch

assorted quiche  
assorted strata  
assorted frittata  
herb omelet torte

breakfast burritos  
breakfast enchiladas  
baked french toast  
baked oatmeal

fresh fruit crepes  
fresh fruit with yogurt  
+ homemade granola



themarketcafé  
+ catering