



# the marketcafé

catering menu

# the marketcafé ordering

## **We offer:**

- customized menus for any occasion
- hot / cold buffet items
- 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 • walnuts + roquefort • 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 • madeira mushroom • ham + swiss • lump crab + cheese • brie + raspberry • 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 • ratatouille, crab + asparagus
<b>vegetables + dip</b>	baby carrots, cucumber, grape tomatoes, broccoli, cauliflower + celery with roasted red pepper ranch + spinach dips
<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>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, marinated mushrooms + artichoke hearts 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>fresh fruit skewers</b>	same as above on 10" skewers
<b>prosciutto wrapped melon</b>	assortment of honeydew + cantaloupe
<b>middle eastern tray</b>	fresh assorted hummus, tabbouleh, feta cheese, kalamata olives, olive oil + pita triangles
<b>smoked salmon mousse</b>	creamy smoked salmon mousse served in a pumpernickel bread bowl with capers + diced red onion
<b>deviled eggs</b>	original • crab + curry • bacon + thyme
<b>belgian endive</b>	spears of endive filled with choice of chicken waldorf salad • curried egg salad • tuna salad • greek chicken salad • lentil salad • basmati rice salad • cous cous
<b>assorted tea + wrap finger sandwiches</b>	assorted tuna salads • ham + pimiento cheese • assorted chicken salads • egg salad • smoked salmon + cream cheese • garlic herb cheese + cucumber • shrimp salad • artichoke + parmesan filling on assorted breads + wraps

<b>grilled salmon</b>	with variety of sauces
<b>baked haddock</b>	topped with peppers, onions + mushrooms baked in a tomato sauce
<b>chilean sea bass</b>	with coconut milk, red curry, rice noodles + vegetables
<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>chicken breast</b>	sauteed with hazelnuts + frangelica cream 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>chicken saltimbocca</b>	sauteed with sage + prosciutto in white wine sauce
<b>london broil</b>	marinated, grilled + thinly sliced
<b>ribeye steak</b>	with shallots, lemon + balsamic pan sauce
<b>braised pot roast</b>	bottom round roast seasoned + braised with potatoes, onions + carrots
<b>steak au poivre</b>	new york strip steak dredged in crushed peppercorns + served in a brandy cream sauce
<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 • prosciutto, spinach + fontina in a white wine 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>veal marengo</b>	braised veal roast with tomatoes, onion, nicoise olives + garlic
<b>stuffed pork tenderloin</b>	with apricots, dried cherries, pecans + herbs with brandy cream sauce
<b>pork medallions</b>	with pears, grainy mustard + port wine sauce
<b>pork scallopini</b>	tender scallops of pork sauteed with mushrooms in a madeira 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>homemade macaroni + cheese</b>	with creamy cheddar sauce

<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>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>corn cakes</b>	silky sweet corn pancakes with a hint of maple syrup
<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>rice pilaf</b>	seasoned white or brown rice with vegetables
<b>tabbouleh</b>	bulgur wheat salad with parsley, mint, lemon, diced tomato + red onion
<b>cous cous</b>	spicy with vegetables • fruit + nut

<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 mousse</b>	light, creamy chocolate mousse served in chocolate cups
<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>black + white roll</b>	a chocolate cake roll with a whipped cream filling
<b>bread pudding</b>	rich challah bread pudding with a variety of flavors
<b>lemon meringue pie</b>	mile-high meringue atop a tangy lemon filling
<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>breakfast pastry tray</b>	any combination of turnovers, muffins, coffee cakes, croissants + cinnamon rolls
<b>biscotti tray</b>	vast selection of flavors, comes in two sizes

# the marketcafé soups

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

chicken tortilla  
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

# 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  
herb omelet torte  
breakfast burritos  
breakfast enchiladas

assorted strata  
assorted frittata  
baked french toast  
baked oatmeal

fresh fruit with yogurt  
+ homemade granola  
fresh fruit crepes



themarketcafé  
+ catering