



CATERING INFO

We offer a variety of gourmet items and fully customizable menus for any occasion. Not to mention hot and cold buffet items, as well as, many vegetarian options.

Pricing

depends upon: per person, per tray, delivery, drop off, full service, box lunches or pick-up

Preparation

two week notice is required for parties of less than 50 people and a one month notice is required for parties of 50 or more people

Payment

a deposit of 25% is required at the time of booking and the balance is due at the time of service

Estimate Request

for an estimate on catering services, please fill out the Catering form on www.themarketcafe.net, call 610.682.0302, or fill out the Catering Request sheet on the next page



610-682-0302

T-F 6:30 - 3pm, S 7 - 3pm, Su 9 - 1pm

28 Centre Ave, Topton, PA 19562

CATERING REQUEST

Tell us about yourself

Name: _____

Phone: _____

Email: _____



What's the best way to contact you?

Time: _____

Email Phone



Tell us about your event

Type: _____

Location and Kitchen Space: _____

Date: _____

Facility Contact Info: _____

Time: _____

Delivery? Yes / No

Service Style:

Buffet Sit-down Butlered

Estimated Guest Count: _____



What would you like to be served?

Appetizers Entrées Salad
 Soup Beverages Dessert

Do you have any specific menu items in mind?

Do you need paper products provided? Yes / No

CATERING MENU



4 hors d' oeuvres



6 salads & sides



8 soups



8 sandwiches & wraps



9 brunch



10 main courses



12 pastries & desserts



HORS D' OEUVRES

Stuffed Mushrooms

herbs and parmesan cheese; lump crab meat and cheese; sausage and cheddar; spinach, feta and pine nut

Ocean Scallops

wrapped in bacon and broiled to perfection

Shrimp Cocktail

fresh seasoned shrimp served w/ lemon wedges and cocktail sauce or a tarragon mustard dip

Baked Brie

a wheel of creamy brie topped w/ raspberry preserves and baked in puff pastry, served w/ crackers or baguette

Chicken Satay

broiled marinated chicken skewers served w/ a spicy peanut dipping sauce

Buffalo Chicken Lollipops

skewered wonton wraps w/ chicken, cream cheese and scallions, served w/ blue cheese and hot wing sauce

Bite-sized Quiche Tartlets

buttery pastry crust filled w/ choice of sun-dried tomato and mozzarella; broccoli and cheddar; bacon and cheddar; crab and asparagus

Vegetables & Dip

baby carrots, cucumber, grape tomatoes, broccoli, cauliflower, bell peppers and celery w/ spinach dip

Italian Hoagie Dip

ham, salami, capicola, provolone, seasoned cream cheese w/ lettuce, tomato and red onion served w/ Italian bread for dipping

Spinach Dip

fresh, creamy spinach dip served in a pumpernickel bread bowl

Spinach & Artichoke Dip

a creamy parmesan infused dip, baked and served w/ crackers or baguette

HORS D' OEUVRES

Buffalo Chicken Dip

spicy chicken and cheese dip flavored w/ ranch and served w/ tortilla chips

Bruschetta

toasted crostini w/ olive oil, fresh tomatoes, garlic, basil and parmesan

Antipasto Platter

assortment of cheese, pepperoni, olives, roasted red peppers served w/ toasted baguette

Antipasto Skewers

fresh mozzarella, marinated mushrooms, fresh basil, cherry tomatoes and cheese tortellini

Fresh Fruit & Dip

seedless watermelon, pineapple, honeydew, cantaloupe, red grapes and strawberries served w/ a sweet cream cheese dip

Tea Sandwiches & Assorted Wrap Finger Sandwiches

assorted tuna salads; assorted chicken salads; egg salad; garlic herb cheese and cucumber; shrimp salad

Chicken Cordon Bleu Bites

lightly breaded chicken w/ ham and swiss served w/ honey mustard sauce

Mini Open-Faced Tea Sandwiches

reubens; rachels; turkey, apple and cheddar; vegetable and artichoke

Potato Wedges

baked seasoned russet potatoes served w/ tangy chive dip

SALADS & SIDES

Tossed Salad

mixed greens, croutons, tomatoes, carrots, cucumbers, sliced red onion and choice of dressing

Caesar Salad

romaine lettuce, croutons, parmesan, hard-boiled egg and caesar dressing

Potato Salad

red skinned potatoes in a creamy tarragon dressing

Pasta Salad

penne pasta w/ bell peppers, red onion, tomatoes, corn, black olives and broccoli in a ranch sauce

Fresh Fruit Salad

cubed melons, pineapple, berries, grapes, oranges, kiwi and seasonal add-ins

Cucumber Salad

w/ creamy dill dressing and red onion

Greek Cucumber Salad

w/ red onion, feta, cherry tomatoes and balsamic vinaigrette

Green Bean Salad

blanched fresh green beans, chickpeas, grape tomatoes, pecans, red onion, crumbled blue cheese and dried cranberries in a tangy vinaigrette

Black Bean Salad

black beans, corn, fresh tomatoes, cucumber, red onion and green pepper in a spicy cilantro dressing infused w/ lime and tequila

Orzo Spinach Salad

w/ feta, fresh basil, lemon zest, baby spinach, grape tomatoes and olive oil

Broccoli Salad

broccoli florets, cheddar cheese, bacon and red onion in a sour cream based dressing

SALADS & SIDES

Italian Tortellini Salad

cheese tortellini, salami, provolone, bell peppers, black olives, broccoli, fresh tomatoes, red onion and a tangy Italian vinaigrette

Asian Snow Pea

julienned snow peas, carrots, red and yellow bell peppers in a sesame ginger vinaigrette w/ black and white sesame seeds

Cole Slaw

sliced green cabbage w/ shredded carrot in a tangy dressing

Roasted Red Potatoes

w/ fresh herbs and parmesan cheese

Smashed Yukon Gold Potatoes

w/ roasted garlic and seasoning

Roasted Squash Medley

w/ parmesan cheese, zucchini, yellow squash and eggplant marinated and roasted until tender

Roasted Asparagus

spears of asparagus roasted in olive oil w/ lemon zest

Baby Carrots

glazed in brown sugar or sautéed w/ diced onion and tarragon

Snap Peas

sautéed in a dill butter

Green Beans

w/ brown butter, garlic and parmesan cheese

Broccoli

florets sautéed in buttered bread crumbs

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

SALADS & SIDES

Italian

Turkey Breast

Turkey Spinach

Virginia Ham

Roast Beef

Corned Beef

Chicken Caesar

Chicken Waldorf

Chicken Cordon Bleu

Greek Chicken

Tuna Salad

Fruit and Nut Tuna

Egg Salad

Mediterranean Vegetable

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

MAIN COURSES

Chicken Cordon Bleu

boneless breast of chicken stuffed w/ ham and swiss, lightly coated w/ seasoned bread crumbs, baked and served w/ dijon cream sauce

Chicken Parmesan

boneless chicken breast lightly breaded and baked w/ marinara and mozzarella cheese

Roasted Herb Chicken Legs

w/ fresh herbs and garlic

Chicken Oscar

w/ crab, asparagus and béarnaise sauce

Smothered Chicken

boneless chicken breast sautéed w/ onions, peppers and mushrooms in a white wine sauce baked w/ monterey jack cheese

Chicken Marsala

boneless chicken breast sautéed w/ mushrooms in a marsala white wine sauce

Stuffed Salmon

w/ wild mushrooms, spinach and roasted peppers served w/ a pesto cream sauce

Crab Stuffed Tilapia

w/ a dill cream sauce

Shrimp Scampi

sautéed in a butter, garlic and white wine sauce

Crab Cakes

fresh lump crab meat w/ seasonings and bread crumbs served w/ tartar sauce

Braised Pot Roast

bottom round roast seasoned and braised w/ potatoes, onions and carrots

Roast Tenderloin of Beef

served thinly sliced w/ horseradish cream sauce

MAIN COURSES

Filet Mignon

grilled w/ sautéed onions and mushrooms

Cider Glazed Baked Ham

smoked ham glazed in apple cider, brown mustard and brown sugar baked and sliced

Stuffed Pork Tenderloin

w/ apricots, dried cherries, pecans and herbs w/ brandy cream sauce

Roast Pork & Sauerkraut

tender chunks of roast pork shoulder w/ sauerkraut in its own juices

Pulled Pork

w/ tangy barbecue sauce

Lasagna

original meat filling; vegetable; seafood; spinach and wild mushroom w/ blush sauce

Baked Ziti

w/ marinara sauce and ricotta; can be made w/ or w/o meat

Meatballs and/or Sausage

w/ peppers in marinara sauce

Barbecue

turkey, pork or hamburger

Homemade Macaroni & Cheese

w/ creamy cheddar sauce

Picnic Selections

burgers, hot dogs, grilled chicken, smoked sausage, brats, ribs; all available with full service catering

PASTRIES & DESSERTS

Old-Fashioned Chocolate Cake

an outrageously rich chocolate cake layered w/ creamy chocolate frosting

Strawberry Shortcake

layers of buttery pound cake, whipped cream and fresh strawberries

Banana Cake

w/ cream cheese icing

Vanilla Layer Cake

w/ raspberry filling and buttercream icing

Coconut Layer Cake

fluffy white cake w/ white coconut frosting

Carrot Cake

a moist three-layer cake w/ cream cheese frosting

Cheesecake

vanilla; mochachino; chocolate chip; lemon; lime; pumpkin

Peanut Butter Pie

w/ chocolate cookie crust

Lemon Meringue Pie

mile-high meringue atop a tangy lemon filling

Lemon Sponge Pie

an old-fashioned favorite

PASTRIES & DESSERTS

Fresh Custard Pies

coconut; raspberry; blueberry

Cream Pies

banana; coconut; chocolate—topped w/ whipped cream

Fresh Fruit Pies

seasonal selections

Pecan Chocolate Tart or Chocolate Walnut Tart

buttery crust filled w/ either pecans or walnuts and chocolate chips w/ a caramel-like filling

Chocolate Raspberry Pecan Tart

fudge-like chocolate tart in a pecan crust, topped w/ fresh red raspberries and a raspberry glaze

Key Lime Tart

graham cracker crust w/ key lime filling topped w/ whipped cream

Fresh Fruit Tart

puff pastry crust filled w/ vanilla pastry cream or lemon curd topped w/ kiwi, raspberries, strawberries, mango and blueberries

Cookie & Brownie Tray

variety of homemade cookies and fudge brownies; available in three sizes

Biscotti Tray

a vast selection of flavors; available in two sizes