



CATERING SELECTIONS

SERVING OUR CUSTOMERS FOR OVER 60 YEARS

813 Franklin Lake Road. • Franklin Lakes, New Jersey 07417
www.marketbasket.com • email: catering@marketbasket.com

(201) 891-2000 • FAX (201) 891-7124
CATERING OFFICE HOURS: Mon-Fri 9-5 pm • Sat 9-4 pm • Sun 9-3 pm

Breakfast & Brunch Buffets

CONTINENTAL

Minimum 15 Guests • \$ 6.95 p.p.
-Choice of 3 Bakery Goods-
Doughnuts • Muffins • Danish
Bagels (with butter & cream cheese)

SUNRISE

Minimum 20 Guests • \$ 16.95 p.p.
Fresh Fruit Salad • Scrambled Eggs • Bacon • Home Fries
Danish • Bagels (with butter & cream cheese)

AMERICANA

Minimum 25 Guests • \$ 18.95 p.p.
Sliced Fruit Tray • Scrambled Eggs • Home Fries
choose 1: Baked Virginia Ham, Bacon Strips or Sausage Links
Deep Dish French Toast with Syrup
Muffins • Danish • Bagels (with butter & cream cheese)

Please inquire for information on our Omelette Station
For more brunch ideas, visit our website at www.marketbasket.com

Available Add-ons:

Sliced Smoked Salmon Tray includes Cream Cheese & Mini Bagels,
Capers, Tomato & Red Onion
Small (10) \$105.99 Medium (15) \$155.99 Large (20) \$199.99
Low-fat Vanilla Yogurt with Store-made Granola \$ 4.00 pp
Fresh Fruit Salad \$ 2.50 pp
Quiche \$15.00 ea.

Provided in 1/2 trays - serves 10

Signature Deep Dish French Toast or Challah French Toast	\$45.00
Scrambled Eggs	\$40.00
Bacon or Sausage Links	\$40.00
Home Fries	\$25.00
Crepes, 20 pcs (choose 1: blueberry, apple, strawberry)	\$60.00

See Our Coffee Add-ons on Page 6

COUNTRY BRUNCH

Minimum of 20 Guests- \$21.95 per person
Fresh Sliced Fruit Platter with dip
Salad with Mesclun Mix, Dried Cranberries, Sugared Walnuts,
Crumbled Goat Cheese and store-made Vinaigrette Dressing

Croissant Sandwiches

fillings: Black Forest Ham with Brie Cheese and Honey Mustard
Fresh Turkey with Jarlsberg Cheese and Russian Dressing
Roast Beef with Creamy Horseradish Dressing
Creamy Seafood Salad

Wrap Sandwiches

fillings: Roast Beef with Roasted Peppers, Leaf Lettuce
Sun-dried Tomato Spread and Red Onion
Fresh Turkey with Jarlsberg Cheese and Honey Mustard Spread
Grilled Veggie- Asparagus, Mushrooms, Peppers,
Zucchini & Sun-dried Tomato Spread

Choice of 1 Hot Dish

Eggplant Rollatini topped with store-made Marinara
and Mozzarella
Penne Pasta with Pink Pomodoro Sauce
Oven Roasted Chicken
Assorted Quiche

Also Included: Hand Dipped Chocolate Strawberries

DELI-STYLE NOSH

Minimum 20 Guests- \$23.95 pp
Sliced Smoked Salmon, Tomato, Red Onion, Capers
with Cream Cheese & Mini Bagels
Tuna Salad * Egg Salad * White Fish Salad
Mixed Garden Salad with Dressing * Classic Cold Pasta Salad
Traditional Potato Salad * Herring with Cream or Wine Sauce
Assorted Sliced Cheese Tray
Sliced Rye Bread and Pumpernickel Bread

ORDERING GUIDELINES...

Placing an order: To reserve a catering date "a deposit will be required". To ensure availability, changes on catering orders require a 48 hour notice.

Delivery information: There is an added charge for our delivery service. Please inquire for pricing to your area when you place your order.
There may be a pick-up charge for equipment supplied to you for your event, inquire with one of our catering consultants.
Early morning delivery charges may apply to breakfast orders.

PRICES contained in this menu are to assist you in estimating your bill. Please contact a catering sales consultant for final prices and sales tax. Prices subject to change without notice.

Paper goods are supplied at an additional charge and are not included in any of our buffets unless stated.
Inquire about special pricing given to religious organizations, schools & charity groups

Prices Effective June 30, 2021

Cold & Hot Buffets

CLASSIC SANDWICH BUFFET

Minimum 10 Guests • \$ 13.95 p.p.

(Choose 2 styles; see below for descriptions)

Styles: Party Rolls • Triangles • Wraps • Croissants

Assorted Pickle & Olive Tray

Salads: (Select 3 From Salad List Below)



MARKET BASKET'S DELI BEST BUFFET

Minimum 20 Guests • \$ 14.99 p.p.

Assorted Sandwiches...

Sloppy Longs Roast Beef, Turkey, Cole Slaw & Russian on a Long Roll

S.T.J. Smoked Turkey, Jarlsberg & Honey Mustard on a Croissant

Decker Delight Virginia Ham, Muenster, Bacon, Russian Dressing on an Onion Roll

Turker Fresh Turkey, Bacon, Lettuce & Tomato & Russian Dressing on a Long Roll

Italian Hero Ham, Hot Ham, Salami, Prosciuttini, Provolone, Lettuce, Tomato, Oil & Vinegar on a Long Roll

Assorted Pickle & Olive Tray & Salads: (Select 3 From Salad List Below)

COLD BUFFET ... "Make your own sandwich"

Minimum 15 Guests • \$ 14.95 p.p.

(Choose 3) Roast Beef • Turkey • Homemade Virginia Ham

Smoked Turkey • Corned Beef • Pastrami • Salami

Assorted Sliced Cheeses: Swiss • Provolone • Cooper • American

Assorted Rolls & Bread

Mayonnaise • Mustard • Assorted Pickle & Olive Tray

Salads: (Select 3 From Salad List Below)

SALADS

Traditional Potato • German Potato • Italian Potato Salad

Macaroni • Carrot • Potato & Egg • Cole Slaw

Bowtie Pasta w/Feta & Sun-dried Tomato • Cucumber

Three Bean • German Cole Slaw • Tortellini • Tomato/Cucumber

Shrimp & Macaroni • Black Bean • Parmesan Pepper Pasta

Balsamic Pasta • Cold Pasta • Tomato & Mozzarella w/String Beans

Couscous • Broccoli Slaw • Broccoli Salad • Greek Orzo

Edamame Salad • Quinoa Salad • New Potato w/Sour Cream & Dill

Bowtie w/Sun-dried Tomato & Mozzarella

A LA CARTE SANDWICH SELECTIONS

(10 Guests Per Sandwich Style)

Croissant: Regular or Fancy Fillings - \$9.00 ea. • Triangles - \$1.75 ea.

Party Rolls - \$3.50 ea. • Sloppy Joe - \$3.00 wedge • Wraps - \$9.00

Hero: From 3 ft. to 6 ft. (feeds 5 people per ft.) • Italian or Kosher style -

\$20.00 per ft. (Customized heros available, inquire for pricing)

-Individual Specialty Hero \$9.00 each (cut in quarters)

HOT BUFFET

Minimum 25 Guests - \$19.99 p.p.

Hot Items: (Select 4 from Hot Entree List see below)

Mixed Greens Salad with choice of dressing -

(Zesty Italian • Honey Balsamic • Ranch)

Italian Hearth Baked Rolls & Garlic Bread

HOT & COLD COMBO BUFFET

Minimum 25 Guests - \$ 23.99 p.p.

Hot Items: Select 3 From Hot Entree List - (See below)

Includes: Freshly Made Sandwiches Select 2 Styles

Party Roll, Triangle, Wraps (Fillings described below)

Salads (Select 3 From Salad List, 50 or more people, select 4),

Assorted Pickle & Olive Tray

HOT ENTREE ITEMS

Baked Ziti Parmigiana • Baked Lasagna • Baked Eggplant

Parmigiana • Eggplant Rollatini • Chicken Parmigiana • Stuffed

Shells • Italian Sausage & Peppers • Macaroni & Cheese

Penne w/ Pink Vodka • Penne Pomodoro • Vegetable Lasagna (White or Red) • Cavatelli & Broccoli • Polish Kielbasa & Sauerkraut

Pepper Steak w/White Rice on the side • Beef & Broccoli w/white rice

on the side • Sweet & Sour Meatballs • Swedish Meatballs • Italian

Meatballs • Bar-B-Q Spare Ribs • Southern Fried Chicken • Chicken

Marsala • Chicken Piccata • Chicken Cacciatore • Lemon Chicken

Roasted Chicken • Chicken Fingers • Tuscan Chicken

HOT A LA CARTE SELECTIONS

"Heat things up with some of our best sellers!"

minimum 10 guests for each entree,
available in disposable aluminum pans

Serves 10

Baked Ziti Parmigiana

\$40.00

Baked Meat Lasagna

\$50.00

(also available in vegetarian, inquire for pricing)

Our Famous Macaroni & Cheese

\$45.00

Cavatelli and Broccoli

\$45.00

Eggplant Rollatini 15 pcs. per 1/2 tray

\$48.00

Eggplant Parmigiana

\$50.00

Sausage, Peppers & Onions -also available with potatoes

\$50.00

BBQ Spare Ribs

\$80.00

Italian Meatballs

\$45.00

Oven Roasted Chicken

\$45.00

Tuscan Chicken

\$65.00

Chicken Parmigiana 15 pcs. per 1/2 tray

\$67.50

SANDWICH DESCRIPTIONS

Croissant: *Regular:* Roast Beef, Turkey, Ham & Swiss, Tuna Salad, Chicken Salad, Egg Salad *Fancy:* Black Forest Ham w/Brie & Honey Mustard, Fresh Turkey Breast w/Jarlsberg Swiss & Russian Dressing, Roast Beef w/ Creamy Horseradish Sauce

Party Rolls: Roast Beef, Turkey, Ham & Swiss, Tuna Salad, Chicken Salad, Egg Salad

Triangles: Roast Beef, Turkey, Ham & Swiss (whole wheat & white bread)

Sloppy Joe Clubs: (cut into 1/3 rds) Roast Beef, Turkey, Coleslaw & Russian Dressing between 3 Pieces of Rye Bread

Individual Heroes: (cut into 1/4 ths) *Cabo Wabo-* Grilled Chicken, Pepper Jack Cheese, Guacamole, Leaf Lettuce, Tomato, Chipotle Mayo

Eggplant Baguette- Breaded Eggplant, Fresh Mozzarella, Roasted Peppers, Pesto Sauce, Balsamic

Top Shelf Italian- Imported Ham, Imported Prosciutto, Hot & Sweet Sopressata, Provolone, Peppadew Peppers, Red Leaf Lettuce,

Extra Virgin, Olive Oil, Balsamic Vinaigrette on Semolina Bread

Italian Stallion- Breaded Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Balsamic

Classic Italian- Ham, Hot Ham, Salami, Provolone, Lettuce, Tomato, Italian Dressing

Fresh Mozzarella- Fresh Mozzarella, Roasted Peppers, Leaf Lettuce, Sun-dried Tomato Spread, Balsamic

Wraps: (multi-color, cut into 1/3 rds)

Roast Beef with Colby-jack cheese & creamy horseradish sauce

Maple Turkey with Jarlsberg Swiss & Russian dressing

Grilled Vegetables~ Peppers, Eggplant, Asparagus, Squash, Fresh Mozzarella Cheese & Sun-dried Tomato Spread

Grilled Chicken Caesar

Buffalo Chicken with Shredded Lettuce & Blue Cheese Dressing

Grilled Balsamic Chicken with Goat Cheese, Dried Cranberries & Greens

Breaded Eggplant with Fresh Mozzarella Cheese, Roasted Peppers, Pesto & Balsamic Glaze

Dinner Buffet

Minimum 10 Guests

Fresh Fruit Salad is included with Dinner Package below

Choice of (1) Salad:

Mixed Greens with Choice of Dressing • *Caesar Salad* with Store-made Dressing

Greek Salad with Feta Chunks, Kalamata Olives and Greek Vinaigrette - **\$1.00 extra per person**

Mesclun Mix Greens with Crumbled Gorgonzola, Dried Cranberries and Vinaigrette - **\$1.00 extra per person**

Fresh Sliced Tomato and Mozzarella with Balsamic Vinaigrette - **\$1.00 extra per person**

Entree Choice of (1) below:

POULTRY

	Ala Carte	Pkg. Price
Portobello Chicken	\$ 9.50	\$17.95
Lemon Chicken	\$ 8.50	\$16.95
Chicken Piccata	\$ 8.50	\$16.95
Shiitake Chicken	\$ 9.50	\$17.95
Boneless Chicken Bits vin Champignon	\$ 8.00	\$15.95
Chicken Cordon Bleu	\$ 8.50	\$16.95
Chicken Marsala	\$ 8.50	\$16.95
Chicken Scampi	\$ 8.50	\$16.95
Chicken Francaise	\$10.00	\$18.50

BEEF

Brisket with Gravy	\$11.50	\$19.95
Roast Shell Loin of Beef	\$15.00	\$25.00
Beef Wellington		\$30.00
Beef Bourguignon	\$ 8.00	\$15.95
Beef Stroganoff	\$ 8.00	\$15.95
Filet Mignon		Mkt. Price
Prime Rib of Beef Au Jus	\$17.00	\$27.00
Sauerbraten	\$ 8.00	\$15.95

VEAL

Veal Rollatini	\$12.00	\$19.50
Veal Francaise	\$12.00	\$19.50
Veal Marsala	\$10.00	\$18.50
Veal Piccata	\$10.00	\$18.50
Veal & Shrimp Marsala	\$15.00	\$21.95
Veal Parmigiana	\$ 9.50	\$18.50
Veal Stroganoff	\$10.00	\$18.50

SIDE DISHES (Choose 1)

Stuffed Baked Potatoes • Parsleyed Potatoes • Rosemary Potatoes
Oven Browned Potatoes • Scalloped Potatoes
Au Gratin Potatoes • Fried Rice • Rice Pilaf • Pomme Terrine
Long Grain Wild Rice

PORK

	Ala Carte	Pkg. Price
Smoked Ham with Raisin Sauce		\$14.50
Stuffed Pork Chops with Gravy	\$ 7.50	\$14.50
Gourmet Stuffed Boneless Pork Loin Roast	\$10.00	\$18.75
Boneless Pork Loin served with Pork Gravy	\$ 7.50	\$14.50
Breaded Pork Medallion Piccata and Capers	\$ 7.50	\$14.50
Sweet & Sour Pork	\$ 7.50	\$14.50

SEAFOOD

Shrimp Scampi	\$12.00	\$18.95
Shrimp Parmigiana	\$12.00	\$18.95
Shrimp and Scallop Scampi	\$12.00	\$18.95
Shrimp & Chicken Marsala	\$12.00	\$18.95
Stuffed Shrimp	\$12.00	\$18.95
Poached Salmon	\$12.00	\$18.95
Grilled Salmon Glazed w/Honey & Almonds	\$12.00	\$18.95
Stuffed Flounder with Shrimp & Crab Meat	\$14.00	\$20.95
Lobster Tails		Mkt. Price
Seafood Newburg	\$12.00	\$18.95

PASTA - Side Dishes

	Per-Person
Short Rigatoni Pomodoro	\$ 5.00
Tortellini Marinara	\$ 5.00
Pasta Primavera (added charge with Chicken or Shrimp)	\$ 5.00
Rigatoni Caprese (red sauce, roasted eggplant, fresh mozz.)	\$ 6.00
Vegetable Lasagna	\$ 5.00
with White Cream Sauce or Marinara	
Seafood Lasagna with Alfredo or Marinara Sauce	\$ 6.00
Short Rigatoni with Pink Vodka Sauce	\$ 5.00
Short Rigatoni with Pesto Sauce	\$ 5.00
Short Rigatoni with Sun-dried Tomato & Asiago	\$ 6.00
Pasta Bolognese Sauce	\$ 6.00
Short Rigatoni w/Broccoli Rabe, Crumbled Sausage, Garlic & Olive Oil	\$ 6.00

VEGETABLES (Choose 1)

Green Beans Almondine • Glazed Carrots
Matchstick Vegetables • Squash Medley • Vegetable Medley
Sautéed Vegetables in Olive Oil & Garlic
Steamed Asparagus (Subject to Availability)
Broccoli with Hollandaise or Lemon Butter Sauce
Roasted Root Vegetables

HEARTH-BAKED BREADS with Butter

(Choose 2)

Pecan Raisin Rolls • Petite Croissants • Knotted Twists • Italian Rolls • Rosemary Rolls • Olive Rolls

CHOCOLATE FOUNTAIN

PASTA STATION

CARVING STATION

FLAMBE STATION

Are Available... Please Call For Details

DINNER PARTY I

Minimum 25 People \$45.00 p.p.

HORS D'OEUVRES

Vegetable & Dip Basket • Fancy Sliced Imported Cheese Tray
Spinach Dip with Pumpernickel • Crackers & Bagel Chips

Bake & Serve (Choose 2)

Franks in a Blanket • Mini Deep Dish Pizza • Sun-dried Tomato & Fresh Mozzarella
on French Rounds • Mini Quiche

(Choose 2)

Sweet & Sour Meatballs • Swedish Meatballs Stuffed Mushrooms
Buffalo Wings • Teriyaki Chicken Wings • Chicken Fingers

DINNER

Included: Mixed Greens Salad • Rolls & Butter

Entree: (Choose 1)

Chicken Piccata • Chicken Cordon Bleu Stuffed Breast of Capon • Beef Bourguignon • Veal Marsala
Stuffed Flounder Florentine • Chicken Francaise • Chicken Murphy

Side Dish: (Choose 1)

Rice Pilaf • Baked Potatoes • Stuffed Baked Potatoes • Parsleyed Potato

Vegetable: (Choose 1)

Green Beans • Glazed Carrots • Fresh Mix

DESSERT

Fresh Fruit Salad • Cookies • Brownies • Carrot Cake Squares

**Any A La Carte Selection
from page 4 can be added
on to either package!**

DINNER PARTY II

Minimum 50 People - \$65.00 p.p.

STATIONARY HORS D'OEUVRES (Included)

Vegetable & Dip Basket • Fancy Imported Cheese Tray served with Sliced Baguettes
Hot Spinach Artichoke Dip served with Pumpernickel Bread
Imported Antipasto served with Bread Sticks & Assorted Sliced Bread

Bake & Serve (Choose 3)

Franks in a Blanket • Mini Deep Dish Pizza • Hot Crab Tartlets • Sun-dried Tomato & Fresh Mozzarella
on French Rounds • Spanikopita • Mini Quiche

Hot (Choose 3)

Scallop Rumaki • Sausage Stuffed Mushroom Caps
Asiago Chicken Skewers served with Country Mustard Dipping Sauce • Mini Italian Meatballs • Assorted Hand-rolled Sushi
Mini Crab Cakes topped with Caper Sauce • Store-made Beef Sliders

BUFFET DINNER

Included: Hearth-baked Rolls & Butter

Salad: (Choose 1)

Mixed Greens with Croutons & Store-made Dressing
Mesclun Mix Greens with Dried Cranberries, Crumbled Goat Cheese & Sugared Walnuts with Store-made Dressing
Caesar Salad with Croutons & Shaved Parmesan with Store-made Dressing

Pasta: (Choose 1)

Penne with Pink Vodka Sauce • Penne Pomodoro
Tortellini with Gorgonzola Sauce • Bow Tie with SunDried Tomato & Asiago Cheese Sauce

Entrée: (Choose 1)

Prime Rib of Beef Au Jus • Filet Mignon served with Brandy Peppercorn Gravy
Chicken Francaise • Shiitake Chicken • Veal Cordon Bleu • Crabmeat Stuffed Shrimp topped w/ Lobster Sauce • Shrimp & Scallop Rumaki

Side Dish: (Choose 1)

Rice Pilaf • Wild Rice • Stuffed Baked Potatoes • Rosemary Potatoes • Sliced Yukon Gold Potatoes • Oven Browned Potatoes

Vegetables: (Choose 1)

Fresh Steamed Mix • Steamed Green Beans • Fresh Asparagus with Lemon Butter Sauce
Sautéed Vegetables in Garlic & Olive Oil • Squash Medley • Broccoli served with Hollandaise Sauce
Roasted Root Vegetables • Glazed Carrots

DESSERT

Included: Fresh Fruit Salad • Mini Gourmet Pastries

(*catering staff is recommended with any of the above menus)

Cocktail Packages

A LA CARTE COLD HORS D'OEUVRES

Fruit and Dip Basket, ea.	\$60.00
Fruit and Cheese Combo Basket, ea.	\$70.00
Fancy Sliced Cheese Tray, ea.	\$85.00
Cheese & Vegetable Combo Basket	Sm/Large \$60/75
Vegetable & Dip Basket	Sm/Med/Large \$45/65/95
Cheese Cube with Spread Center Basket	Sm/Large \$60/75
Cheese Cube & Pepperoni Basket	Sm/Large \$60/75
Assorted Homemade Cheese Spreads	1 lb./2 lb. \$12/24
Spinach Dip in Pumpernickel Bread, ea.	\$45.00
Tomato Bruschetta (2 containers) w/ Sliced Baguette	\$20.00
Store-made Guacamole, 14 oz. container	\$ 9.99
Store-made Salsa, 14 oz. container	\$ 5.99
Lobster & Shrimp (30 shrimp, 9 tails cut in 1/2)	\$200.00
Shrimp, Crab & Lobster (30 shrimp, 9 tails cut in 1/2, 18 claws)	\$255.00
Snow Crab Claws, 40 pcs. (based on availability)	\$120.00
Shrimp(30 pcs.) & Crab (20 pcs.)	\$160.00
Shrimp Cocktail 36 pcs-\$120.00 50 pcs-\$165.00 100 pcs-\$300.00	

Minimum 10 Guests

Smoked Salmon Roll-Ups w/ Herb Spread	\$ 2.50 ea.
Sushi Assorted ...visit our Sushi Menu on the web for selections....	
Deviled Eggs, 18 pc. tray	\$30.00
Authentic Imported Antipasto Tray p.p.	\$10.50
Melon Wrapped in Prosciutto	\$ 2.50 ea.
Sliced Tomato/Fresh Mozzarella with Basil Tray	\$ 4.00 p.p.
Seared Tuna with Toast Points & Wasabi Sauce	\$ 2.50 ea.
Caprese Skewer (tomato, fresh mozzarella, basil)	\$ 2.25 ea.

A LA CARTE HOT HORS D'OEUVRES

(Minimum 10 Guests, prices are per person)

Hot Crabmeat Dip p.p.	\$ 5.00
Scallop Rumaki, 2 pcs. p.p.	\$ 5.00
Mushrooms Stuffed with Hot Crab	\$ 2.00 ea.
Mushrooms Stuffed with Sausage	\$ 1.50 ea.
Mushrooms Stuffed with Vegetables	\$ 1.50 ea.
Fried Shrimp w/ Dip, 3 pcs. p.p.	\$ 5.00
Coconut Shrimp, 3 pcs. pp with Mango Pepper Sauce	\$ 6.00
Mini Crab Cakes with caper sauce	\$ 3.00 ea.
Filet on French Rounds p.p.	Market Price
Baby Lamb Chops w/ Rosemary Garlic sauce, ea.	Market Price
Mini Cocktail Meatballs, choice of sauce, 4 pcs. p.p.	\$ 4.00
Sweet & Sour, Swedish or Marinara	
Hot Spinach Artichoke Dip p.p.	\$ 3.00
Chicken Wings (50 pieces, ½ tray)	\$65.00
Buffalo with Store-made Blue Hen Dip & Celery	
Teriyaki or Honey BBQ	
Wing Dings (50 pieces, ½ tray)	\$59.95
Chicken Nuggets 4 pcs. p.p.	
Plain w/Honey Mustard Dip	\$ 4.50 p.p.
Buffalo w/Store-made Blue Hen Dip, Sweet Chili or	
Honey BBQ	\$ 5.50 p.p.
Chicken Fingers with Honey Mustard Dip 3 pcs. p.p.	\$ 5.00 p.p.
Add-Ons	
Store-made Blue Hen Dip (12 oz.)	\$ 5.99
Store-made Honey Mustard Dip (12 oz.)	\$ 4.99

COCKTAIL PARTY I

Minimum 25 Guests - \$16.95 p.p.

Includes: Vegetable & Dip Basket • Assorted Cheese Cube Basket
Crackers & Bagel Chips • Spinach Dip/Pumpernickel Bread

Choice of (3): Buffalo Wings • Chicken Fingers
Teriyaki Chicken Wings • Swedish Meatballs • Sweet & Sour
Meatballs • Mini Italian Meatballs • Stuffed Mushrooms
Triangle Sandwiches

COCKTAIL PARTY II

Minimum 25 Guests \$34.95 p.p.

Includes: Fresh Fruit & Dip Tray • Vegetable & Dip Basket
Assorted Cheese Cube Basket • Crackers & Bagel Chips
Shrimp & Crab Tray • Hot Crab Dip topped with sliced Almonds
Spinach Dip with Pumpernickel
Bake & Serve: (choice of 2 from list below)

Choice of (2): Sesame Chicken Skewers
Teriyaki Chicken Wings • Swedish Meatballs
Sweet & Sour Meatballs • Mini Italian Meatballs
Mini Crab Cakes & Sauce • Stuffed Mushrooms • Scallop Rumaki
Wrap Pinwheel Sandwiches • Open Face Canapés

COCKTAIL PARTY III

Minimum 25 People \$44.95 p.p.

Includes: Fresh Sliced Fruit & Dip Tray • Vegetable & Dip Basket
Fancy Imported Sliced Cheese Tray • Crackers & Bagel Chips
Shrimp & Crab Tray
Filet Mignon on French Rounds topped with Melted Butter
Spinach Dip with Pumpernickel
Bake & Serve: (choice of 2 from list below)

Choice of (3): Scallop Rumaki • Boneless Buffalo Nuggets
Asiago Chicken Skewers • Mini Crab Cakes • Stuffed Mushrooms
Swedish Meatballs • Sweet & Sour Meatballs
Our Store-made Sirloin Sliders • Mini Asian Meatballs
Assorted Sushi Rolls

(catering staff is recommended with Cocktail Party II & III)

A LA CARTE BAKE & SERVE HORS D'OEUVRES

(To be baked onsite)

Franks in Blanket 100 pcs.	\$45.00
Egg Rolls 100 pcs.	\$45.00
Mini Pizza Bagels 100 pcs.	\$45.00
Mini Quiche 100 pcs.	\$75.00
Spanikopita 100 pcs.	\$75.00
Stromboli	\$40.00
Sun Dried Tomato with Mozzarella on French Rounds, 2 pcs. pp	\$ 3.00
9" Brie in Puff Pastry (oven-ready) with Raspberry Preserves	\$50.00 \$55.00
9" Brie with Brown Sugar & Walnuts (oven-ready)	\$45.00
Gourmet Assortments (50 piece increments)	
Spinach & Artichoke Tartlets	\$75.00
Mini Deep Dish Pizzas	\$75.00
Hot Crab Tartlets (topped with sliced almonds)	\$75.00

"SWEET ENDINGS"

Carved Watermelon Basket, serves 50 (seasonal)	\$125.00
Fruit & Dip Basket, serves 25	\$ 60.00
Fancy Sliced Fruit Tray with dip	small \$55 large \$90
Fresh Berries with Whipped Cream	seasonal pricing
Fruit Salad	\$ 2.50 p.p.
Large Fruit Tart	\$ 20.00
Mini Pastries (cannoli, cream puffs, eclairs) 3 pcs. p.p.	\$ 4.50 p.p.
Rugela, 2 per person	\$ 2.50 p.p.
Brownies, cream cheese & fudge icing 2 pcs. p.p.	\$ 2.25 p.p.
Carrot Cake Squares w/cream cheese icing 2 pcs. p.p.	\$ 2.00 p.p.
Dessert Combo: Cookies, Brownies, Carrot Cake Squares	\$ 3.00 p.p.
Butter Cookie Trays 2 lb. \$ 32.99 3 lb. \$ 48.99 5 lb. \$ 69.99	
Italian Cookie Trays 2 lb. \$ 34.99 3 lb. \$ 54.99 5 lb. \$ 84.99	
Petite Four (min. 24 pcs.)	\$ 1.75 ea.
Store-Baked Cookies, 3 pcs. p.p.	\$ 1.50 p.p.
Chocolate Covered Strawberries	\$ 1.75 each

Cheesecakes 7"

Plain- \$ 18.95 Strawberry- \$ 24.00 Brownie Bottom- \$ 24.00

Store-made Sheet Cakes & Ice Cream Cakes (call for prices)

Prices on Request:

Assorted Pies • Carrot Cake • Red Velvet Cake
Cappuccino Tiramisu Cake • 7-Layer Cake
Assorted Mousse Cakes • Gourmet Cupcakes

Gluten-Free Options

-Ask about our Viennese Table-

HOMEMADE PRE-SCOOPED ICE CREAM

(minimum 20 guests) \$ 5.50 p.p.

(Choose 2 Flavors)

Vanilla • Oreo Smash • Chocolate • Coffee
Triple Chocolate Ecstasy • Strawberry
Raspberry Sorbet • Chocolate Chip Mint
Lemon Sorbet • Mango Sorbet

Includes: Raspberry Sauce & Chocolate Sauce

DELUXE

HOMEMADE PRE-SCOOPED ICE CREAM

(minimum 40 guests) \$ 7.50 p.p.

Includes: *(Choice of 2 flavors)* from above list,
plus Whipped Cream, Raspberry & Chocolate Sauce
and *(Choice of 4 Toppings)*

Wet Walnuts, M&M's, Chocolate Sprinkles, Cherries
Rainbow Sprinkles, Reese's Pieces, Oreo's, Heath Bar

WE CAN CREATE A SPECIAL MENU JUST FOR YOU

please ask one of our catering consultants about
other gourmet selections available for your event.

BAR SET-UP

Minimum 50 People - \$6.00 p.p.

Assorted Juices • Sodas and Mixes • Bar Fruit • Ice • Plastic
Glasses • Cocktail Napkins - *(Extras to be returned)*

COFFEE SET-UP

Minimum 20 Guests

Included: Regular & or Decaf Coffee • Tea Bags
Sugar & Creamers • Splenda
Assorted Flavored Coffees and Teas *(Priced on request)*

55-Cup Coffee Urns

\$65.00 ea.

36 Cup Urns for Hot Water \$30.00 ea.

100-Cup Coffee Urns

\$80.00 ea.

36 Cup Urns for Hot Water \$30.00 ea.

Pre-Brewed coffee available for an added charge.

20 Cup Box of Coffee (reg. or decaf.) Mugs, Stirrers,
Cream, Sugar, Sweet & Low- \$25.00 Per Box

ASSORTED SODA, SPARKLING WATER, SPRING WATER & ICE SET-UP

Minimum 25 Guests - \$3.50 p.p.

BRUNCH BEVERAGES SET-UP

Minimum 25 Guests - \$4.00 p.p.

Grapefruit Juice • Tropicana Orange Juice • Bloody Mary Mix
Perrier • Lime & Lemon Wedges • Ice • Cocktail Napkins •
Stirrers Plastic Glasses • Iced Tea & Lemonade available

PAPER GOODS SET-UP

Minimum 10 People - \$ 2.50 per person

Dinner Plates • Dessert Plates • Salad Bowls • Fruit Bowls

Hors D'oeuvre Plates • Knives

Forks • Spoons • Napkins

with Plastic 9 & 10 oz. Glasses - add 50¢ per person

with Coffee Mugs - add 50¢ per person

UP-SCALE PLASTIC SET-UP

(available in white or black)

\$4.75 p.p. w/glasses \$5.25

SERVICE STAFF (Wait Staff, Bartenders, Chefs, Grillers)

For the current service staff rate, please call a Market Basket
catering consultant. Each staff person is guaranteed a minimum
of 5 hours. The total hours are based on each staff persons
travel time, set-up time, serving time and clean up time.

CANCELLATION POLICY This does include poor weather conditions.

- 48 full hours is required to cancel your party without a penalty.
- Less than 48 hours notice - You will be charged the 5 hour minimum for each service staff, the total bill for any rentals you may have and 50% of your food total.
- Less than 24 hours notice - You will be charged 5 hour minimum for each service staff, the total rental bill and the total food bill.