



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 by appt. only

Breakfast & Brunch Buffets

CONTINENTAL

Minimum 15 Guests • \$ 6.95 p.p.

Doughnuts • Muffins
Bagels (with cream cheese)

SUNRISE

Minimum 20 Guests • \$20.00 p.p.

Fresh Fruit Salad • Scrambled Eggs • Bacon • Home Fries
Danish • Bagels (with cream cheese)

AMERICANA

Minimum 25 Guests • \$22.00 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 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 \$ 5.00 pp
Fresh Fruit Salad \$ 2.75 pp
Quiche \$18.00 ea.

Provided in 1/2 trays - serves 10

Signature Deep Dish French Toast or Challah French Toast \$60.00
Scrambled Eggs \$60.00
Bacon or Sausage Links \$60.00
Home Fries \$35.00
Crepes, 20 pcs (choose 1: blueberry, apple, strawberry) \$60.00

See Our Coffee Add-ons on Page 5

COUNTRY BRUNCH

Minimum of 20 Guests- \$28.00 per person

Fresh Sliced Fruit Platter
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

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- \$25.95 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 * Coleslaw
Traditional Potato Salad * Assorted Pickles & Olives
Assorted Sliced Cheese Tray
Sliced Rye Bread and Pumpnickel Bread

ORDERING GUIDELINES...

Placing an order: To reserve a catering date "a deposit will be required". To ensure availability, changes on catering orders require 72 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 October 23, 2023

Cold & Hot Buffets

CLASSIC SANDWICH BUFFET

Minimum 10 Guests • \$ 15.49 p.p.

(Choose 2 styles; see below for descriptions)

Styles: Party Rolls • Triangles • Wraps

Assorted Pickle & Olive Tray

Salads: (Select 3 From Salad List Below)



MARKET BASKET'S DELI BEST BUFFET

Minimum 20 Guests • \$ 18.00 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 • \$ 16.49 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 - \$12.00 ea. • Triangles - \$2.50 ea. Party Rolls - \$4.50 ea. •

Sloppy Joe - \$4.00 wedge • Wraps - \$11.00

Hero: 3 ft. or 6 ft. (feeds 5 people per ft.) • Italian or

Kosher style - \$24.00 per ft. (Customized heros available, inquire for pricing)

-Individual Specialty Hero \$12.00 each (cut in quarters)

HOT BUFFET

Minimum 25 Guests - \$22.99 p.p.

Hot Items: (Select 3 from Hot Entree List see below)

Mixed Greens Salad with choice of dressing -

(Zesty Italian • Honey Balsamic • Lemon Pecorino)

Italian Hearth Baked Rolls & Garlic Bread

HOT & COLD COMBO BUFFET

Minimum 25 Guests - \$ 25.99 p.p.

Hot Items: Select 2 From Hot Entree List - (See below)

Includes: Freshly Made Sandwiches

Party Roll or 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

Italian Sausage & Peppers • Macaroni & Cheese

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

Pepper Steak • Beef & Broccoli • Sweet & Sour Meatballs • Swedish

Meatballs • Italian Meatballs • BBQ 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

Penne in Pink Vodka Sauce

\$65.00

Baked Meat Lasagna

\$75.00

(also available in vegetarian, inquire for pricing)

Our Famous Macaroni & Cheese

\$60.00

Cavatelli and Broccoli

\$65.00

Eggplant Rollatini 15 pcs. per 1/2 tray

\$67.50

Eggplant Parmigiana

\$67.50

Sausage, Peppers & Onions -also available with potatoes

\$60.00

BBQ Spare Ribs

\$80.00

Italian Meatballs

\$50.00

Oven Roasted Chicken

\$75.00

Tuscan Chicken

\$75.00

Chicken Parmigiana 10 pcs. per 1/2 tray

\$60.00

SANDWICH DESCRIPTIONS

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

Add One (1) Entree from below

POULTRY

	A la Carte	Pkg. Price
Portobello Chicken	\$10.00	\$18.50
Lemon Chicken	\$10.00	\$18.50
Chicken Piccata	\$10.00	\$18.50
Shiitake Chicken	\$10.00	\$18.50
Boneless Chicken Bits vin Champignon	\$ 8.50	\$16.50
Chicken Marsala	\$10.00	\$18.50
Chicken Scampi	\$10.00	\$18.50
Chicken Francaise	\$11.25	\$19.75

BEEF

Brisket with Gravy	\$11.50	\$19.95
Roast Shell Loin of Beef	Mkt. Price	
Beef Bourguignon	\$10.00	\$17.95
Beef Stroganoff	\$10.00	\$17.95
Filet Mignon	Mkt. Price	
Sauerbraten	\$11.50	\$15.95

VEAL

Veal Rollatini	\$14.00	\$21.50
Veal Francaise	\$14.00	\$21.50
Veal Marsala	\$14.00	\$21.50
Veal Piccata	\$14.00	\$21.50
Veal & Shrimp Marsala	\$15.00	\$22.50
Veal Parmigiana	\$14.00	\$21.50
Veal Stroganoff	\$14.00	\$21.50

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

SEAFOOD

	A la Carte	Pkg. Price
Shrimp Scampi	\$14.00	\$20.95
Shrimp Parmigiana	\$14.00	\$20.95
Shrimp and Scallop Scampi	\$20.00	\$26.95
Shrimp & Chicken Marsala	\$14.00	\$20.95
Stuffed Shrimp	\$14.50	\$21.50
Grilled Salmon Glazed w/Honey & Almonds	\$14.00	\$20.95
Stuffed Flounder with Shrimp & Crab Meat	\$16.00	\$22.95
Lobster Tails	Mkt. Price	
Seafood Newburg	\$15.00	\$21.95
Poached Salmon w/ Cucumber Dill Sauce	\$120.00	
(feeds approx. 10 p.p.)		

PASTA - Side Dishes

	Per-Person
Short Rigatoni Pomodoro	\$ 6.50
Tortellini Marinara	\$ 6.50
Pasta Primavera (added charge with Chicken or Shrimp)	\$ 6.50
Rigatoni Caprese (red sauce, roasted eggplant, fresh mozz.)	\$ 6.50
Vegetable Lasagna	\$ 7.50
with White Cream Sauce or Marinara	
Seafood Lasagna with Alfredo or Marinara Sauce	\$ 6.50
Short Rigatoni with Pink Vodka Sauce	\$ 6.50
Short Rigatoni with Pesto Sauce	\$ 6.50
Short Rigatoni with Sun-dried Tomato & Asiago	\$ 6.50
Pasta Bolognese Sauce	\$ 6.50
Short Rigatoni w/Broccoli Rabe, Crumbled Sausage, Garlic & Olive Oil	\$ 6.50

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 ITALIAN ROLLS Included

A LA CARTE SALAD OPTIONS

Mixed Greens with Choice of Dressing • Caesar Salad with Store-made Dressing- \$3.00 per person
 Greek Salad with Feta Chunks, Kalamata Olives and Greek Vinaigrette - \$3.50 per person
 Mesclun Mix Greens with Crumbled Gorgonzola, Dried Cranberries and Vinaigrette - \$3.50 extra per person

Ask About Our PASTA STATIONS & CARVING STATIONS

DINNER PARTY I

Minimum 25 People \$50.00 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)

Cocktail Meatballs with choice of sauce • Stuffed Mushrooms
Boneless Chicken Nuggets with choice of sauce • Chicken Fingers

DINNER

Included: Mixed Greens Salad • Rolls & Butter

Entree: (Choose 1)

Chicken Piccata • Beef Bourguignon • Sauerbraten • Chicken Francaise

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 - \$70.00 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 • Cocktail Meatballs • Assorted Hand-rolled Sushi
Mini Crab Cakes topped with Chipotle Aioli 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)

Filet Mignon served with Brandy Peppercorn Gravy
Chicken Francaise • Shiitake Chicken • Crabmeat Stuffed Shrimp topped w/ Lobster Sauce • Shrimp & Scallop Scampi

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 Cheese Combo Basket, ea.	\$85.00
Fancy Sliced Cheese Tray, ea.	\$95.00
Cheese & Vegetable Combo Basket	Sm/Large \$75/100
Vegetable & Dip Tray	Sm/Med/Large \$55/75/110
Cheese Cube with Spread Center Basket	Sm/Large \$75/90
Cheese Cube & Pepperoni Basket	Sm/Large \$75/90
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	\$24.00
Store-made Guacamole, pint	Balsamic & Grated Parmesan \$10.99
Store-made Salsa, pint	\$ 6.99
Lobster & Shrimp (30 shrimp, 9 tails cut in 1/2)	\$270.00
Shrimp & Crab Claw Tray (30 shrimp, 20 claws)	\$200.00
Shrimp Cocktail	36 pcs-\$145.00 50 pcs-\$195.00 100 pcs-\$375.00

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	\$ 36.00
Imported Antipasto Tray sm. (10-15 ppl)	\$155.00 lg. \$235.00 (15-20 ppl)
Melon Wrapped in Prosciutto	\$ 2.50 ea.
Sliced Tomato/Fresh Mozzarella with Basil Tray	\$ 5.00 p.p.
Seared Tuna with Toast Points & Wasabi Sauce	\$ 2.50 ea.
Caprese Skewer (tomato, fresh mozzarella, basil)	\$ 2.50 ea.

A LA CARTE HOT HORS D'OEUVRES

(Minimum 10 Guests, prices are per person)

Hot Crabmeat Dip p.p.	\$ 7.50
Scallop Rumaki, min 24 pcs	\$ 4.00 ea.
North Atlantic Dry Scallops wrapped in Hickory Smoked Bacon	
Mushrooms Stuffed with Hot Crab min 24 pcs.	\$ 2.50 ea.
Mushrooms Stuffed with Sausage min 24 pcs.	\$ 2.00 ea.
Mushrooms Stuffed with Vegetables min 24 pcs.	\$ 2.00 ea.
Fried Shrimp w/ Cocktail Sauce, 3 pcs. p.p.	\$ 5.00
Coconut Shrimp, 3 pcs. pp with Mango Pepper Sauce	\$ 6.50
Mini Crab Cakes with chipotle aioli sauce	\$ 3.50 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, 3 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	
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.)	\$ 5.99

COCKTAIL PARTY I

Minimum 25 Guests - \$19.95 p.p.

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

Choice of (3): Boneless Chicken Nuggets with choice of sauce
Chicken Fingers • Cocktail Meatballs • Stuffed Mushrooms
Triangle Sandwiches

COCKTAIL PARTY II

Minimum 25 Guests \$39.95 p.p.

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

Choice of (2):

Teriyaki Chicken Wings • Cocktail Meatballs with choice of sauce
Mini Crab Cakes & Sauce • Stuffed Mushrooms • Scallop Rumaki
Wrap Pinwheel Sandwiches

COCKTAIL PARTY III

Minimum 25 People \$49.95 p.p.

Includes: Fresh Sliced Fruit Tray • Vegetable & Dip Basket Fancy
Imported Sliced Cheese Tray • Crackers & Bagel Chips
Shrimp 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 Chicken Nuggets with
choice of sauce • Asiago Chicken Skewers • Mini Crab Cakes
Stuffed Mushrooms • Cocktail Meatballs with choice of sauce
Our Store-made Sirloin Sliders • 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)	\$60.00
with Fig Preserves	\$75.00
9" Brie with Brown Sugar & Walnuts (oven-ready)	\$55.00
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 Basket, serves 25	\$100.00
Fruit Dip, pint	\$ 5.99
Fancy Sliced Fruit Tray	small \$75 large \$100.00
Fresh Berries with Whipped Cream	seasonal pricing
Fruit Salad	\$ 2.75 p.p.
Large Fruit Tart	\$ 24.99
Mini Pastries (cannoli, cream puffs, eclairs) 3 pcs. p.p.	\$ 5.25 p.p.
Rugela, 2 per person	\$ 3.00 p.p.
Brownies, cream cheese & fudge icing 2 pcs. p.p.	\$ 4.00 p.p.
Carrot Cake Squares w/cream cheese icing 2 pcs. p.p.	\$ 4.00 p.p.
Dessert Combo: Cookies, Brownies, Carrot Cake Squares	\$ 4.00 p.p.
Butter Cookie Trays	3 lb. \$ 59.99 5 lb. \$ 95.00
Italian Cookie Trays	3 lb. \$ 75.99 5 lb. \$125.00
Petite Four (min. 50 pcs.)	\$ 2.00 ea.
Store-Baked Cookies, 3 pcs. p.p.	\$ 2.25 p.p.
Chocolate Covered Strawberries	\$ 2.75 each

Cheesecakes 7"

Plain- \$ 20.95 Strawberry- \$ 25.95 Brownie Bottom- \$ 25.95

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) \$ 8.00 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) \$10.00 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

*only available with catering

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 \$75.00 ea.
36 Cup Urns for Hot Water \$30.00 ea.

100-Cup Coffee Urns \$95.00 ea.
36 Cup Urns for Hot Water \$30.00 ea.

Pre-Brewed coffee available for an added charge.

12 Cup Box of Coffee (reg. or decaf.)

8 oz. Paper Cups with Lids, Stirrers,

Cream, Sugar, Sweet & Low- \$25.00 Per Box

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

Minimum 25 Guests - \$4.00 p.p.

BRUNCH BEVERAGES SET-UP

Minimum 25 Guests - \$5.00 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 - \$ 3.25 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 75¢ per person

with Coffee Mugs - add 75¢ 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.

STANDARD CANCELLATION POLICY

- If you cancel your event for any reason, including weather related events before seventy-two (72) hours of your event date, there will be no cancellation penalty.
- If you cancel your event for any reason, including weather related events before forty-eight (48) hours of your event date, the penalty shall be 20% of the total order including any rentals.
- If you cancel your event for any reason, including weather related events less than forty-eight (48) hours of your event date, the penalty shall be 50% of the total order including any rentals. You will also be charged five (5) hours for each scheduled member of the service staff.
- If you cancel your event for any reason, including weather related events less than twenty-four (24) hours before your event date, the fee shall be 100% of the total order including any rentals. You will also be charged five (5) hours for each scheduled member of the service staff.

PEAK SEASON CANCELLATION GUIDELINES MAY APPLY