

# BRUNCH & PASTRY

## QUICHES & FRITTATAS

House-Made 10" Quiches Serve ~8  
Frittatas (Small serves ~15, Large serves ~30)

<b>Lorraine</b>	\$17   36   70
Bacon Lardons, Gruyère Cheese, Caramelized Onion & Nutmeg	
<b>Florentine</b>	\$16   34   68
Sautéed Spinach, Parmesan & Roasted Garlic	
<b>Broccoli &amp; Cheddar</b>	\$16   32   60
<b>Lobster &amp; Asparagus</b>	\$30   60   115

We can make a quiche or frittata with any combination of items you'd like, ask us!

## PLATTERS & TRAYS

### Assorted NYC Bagel

Small \$32 (12 ct) | Medium \$60 (24 ct) | Large \$90 (36 ct)

Served with Your Choice of Herb Cream Cheese, Plain Cream Cheese & Butter

### Smoked Salmon

Small \$36 (6 ct) | Medium \$70 (12 ct) | Large \$115 (18 ct)

Smoked Salmon, Assorted NYC Bagels, Red Onion, Tomato, Capers & Herb Cream Cheese

### Assorted Muffins & Scones

Small \$40 (7 Halved Muffins & 6 Halved Scones)

Large \$75 (14 Halved Muffins & 12 Halved Scones)

### French Toast Bake

with Hometown Bakery's Cinnamon Swirl Bread

Small \$46 | Large \$90

### House-Made Homefries

Small \$40 | Large \$70

### Bacon or Sausage

Small \$55 | Large \$100

# LUNCH & DELI

## FINGER SANDWICHES

### Traditional Finger Sandwiches \$30/dozen

Selection of Tuna, Egg & Chicken Salad

Served on Petit Rolls with Leaf Lettuce & Tomato

### All American Finger Sandwiches \$34/dozen

Selection of Roasted Turkey, Baked Ham & Roast Beef

Served on Petit Rolls with Leaf Lettuce & Tomato

### Signature Finger Sandwiches \$38/dozen

Selection of Tarragon Chicken Salad (Red Grapes & Almonds)

& Lettuce; House-Made Roast Beef with Caramelized Onions,

Lettuce & Horseradish; Baked Ham with Brie & Whole Grain

Mustard; & Fresh Mozzarella, Tomato, Arugula & Basil Pesto

Served on Petit Rolls

**GLUTEN-FREE,  
DAIRY-FREE  
& VEGAN OPTIONS**

Ask about our wide selection of food items for any type of event!

## SANDWICH PLATTERS

### All American Sandwich Platter \$10/person

Selection of House-Made Roasted Turkey, Baked Ham, Roast Beef, Swiss & American Cheeses

Freshly Made on Kaiser Rolls with Lettuce & Tomato

Served with Pickles, Mayo & Mustard on the side

### Marketplace Signature Sandwich & Wrap Platter \$11.50/person

Selection of our Whitfield 77 (Tarragon Chicken Salad & Lettuce), Californian (Turkey, Bacon,

Avocado, Sprouts & Sundried Tomato Spread), Roast Beef (House-Made Roast Beef,

Gruyère, Caramelized Onions & Horseradish), and Farmer's Marketplace (Grilled Seasonal

Vegetables, Goat Cheese & Sundried Tomato Spread)

## THREE TO SIX FOOT PARTY SUBS

### All American Sub \$18/foot

Choice of Turkey, Ham, or Roast Beef, with American Cheese, Lettuce & Tomato

### Buffalo Chicken Sub \$18/foot

Choice of Crispy or Grilled Buffalo Chicken with Lettuce, Tomato & Bleu Cheese Dressing

### Italian Combo Sub \$19/foot

Capicola, Genoa Salami & Prosciuttini with Provolone Cheese, Lettuce, Tomato, Red Onion,

Oil, Vinegar, Salt & Pepper

### Caprese Sub \$20/foot

Grilled Chicken, Fresh Mozzarella, Tomato, Pesto Spread & Balsamic Glaze

### Club House Sub \$21/foot

Choice of Turkey, Grilled Chicken, or Roast Beef, with Crispy Bacon, Avocado, Lettuce, Tomato & Garlic Aioli

# BEVERAGES

Coffee Service \$2.75/person

Coffee & Tea Service \$4.25/person

Lemonade & Iced Tea Service \$1.75/person

All for \$6/person



Delivery:  
Free within 3 miles  
\$3/mile over 3 miles  
5% Setup Fee

Disposable Paper Goods & Cutlery  
Available with Additional Cost

Pick up in Ready-to-Reheat Disposable Trays  
Chafing Dishes & Nice Platters Available with  
Deposit

Rentals Available Upon Request

Don't see something on our menu? Ask us!

77 Whitfield Street, Guilford, CT  
catering@marketplaceguilford.com | (203) 453-4849

# HORS D'OEUVRES



## PLATTERS

*Sm Med Lg*

(Small serves ~8, Medium serves ~15, Large serves ~22)

<b>Vegetable Crudité</b> Crisp Vegetables with House-Made Dressing of Choice (Hummus or Ranch)	\$30   50   70
<b>Fruit Platter</b> Seasonal Fruit & Fresh Berry Platter	\$35   55   85
<b>Domestic Cheese &amp; Fruit Platter</b> Sliced Domestic Cheeses with Seasonal Fruit & Crackers	\$40   70   90
<b>Imported &amp; Local Farmstead Cheese Platter</b> Artisan & Imported Cheeses, Berry Compote, Local Honey & Fresh Fruit with Sliced Baguette & Crackers	\$50   80   120
<b>Tuscan Platter</b> A Trio of Italian Meats, Imported Cheeses, Marinated Olives & Chef Selected Accompaniments with House-Made Garlic Crostini	\$60   90   130
<b>Parisian Platter</b> Imported Cheeses, Pâtés, Charcuterie, House-Made Herb Croustades & Fresh Fruit Garnish	\$60   90   130

## DIPS & SPREADS

- **White Bean, Sun-Dried Tomato & Spinach** •
  - **Pita Triangle** •
- Choice of House-Made Dips: Kalamata Tapenade, Baba Ganoush, Muhammara, Spinach Artichoke & Hummus
- **Hot Carolina Crab Dip** •
  - **7 Layer Dip** •
- **Spinach Artichoke Dip (Hot or Cold Versions Available)** •
  - **House-Made Guacamole/Pico de Gallo** •
  - **Hummus** •
  - **Buffalo Chicken Dip** •
- **Baked Brie with Seasonal Chutney** •

*Each Served with Your Choice of Fresh Sliced Baguette, Crispy Tortilla Chips, Pita Crisps, or House-Made Herb Crostini*

## INDIVIDUALS

### Meat

<b>Prosciutto Wrapped Figs</b> with Whipped Goat Cheese & Balsamic
<b>House-Made Duck Confit with Yuzu Marmalade on Baguette</b>
<b>Tart Flambé</b> Gruyère, Caramelized Onion, Pancetta & Crème Fraîche
<b>Prosciutto Wrapped Asparagus</b> with House-Made Boursin
<b>Southwest Pork Empanadas</b> with Chipotle Ranch
<b>Pigs in a Blanket</b> with Spicy Dijon Mustard
<b>Mini Meatballs with Korean BBQ Glaze</b>
<b>Italian Sausage &amp; Parmesan Stuffed Mushrooms</b>
<b>Filet Mignon, Balsamic Jam &amp; Horseradish Cream on Crostini</b>
<b>Moroccan Lamb Skewers</b> with Minted Yogurt Sauce
<b>Seared Long Island Duck Breast on Baguette</b> with Cranberry Boursin
<b>Chorizo Sausage &amp; Manchego Tartlets</b>
<b>Korean BBQ Beef Skewers</b>
<b>Swedish Meatballs</b>
<b>Mini Reubens</b>
<b>Mini Quiche Lorraine</b>
<b>Steak &amp; Cheese Egg Rolls</b>

### Chicken

<b>Curried Chicken Salad in Phyllo Cups</b>
<b>Thai Chicken Satay</b> with Spicy Peanut Sauce
<b>Tarragon Chicken Salad on Endive</b>
<b>Chipotle Lime Chicken Skewers</b> with Southwest Ranch
<b>Sriracha Honey Chicken Meatballs</b>
<b>Vadouvan Chicken Skewers</b> with Raita
<b>Seafood</b>
<b>Passionfruit &amp; Coconut Ceviche</b>
<b>Ahi Tuna Tartare, Wasabi &amp; Red Miso Aioli</b> on Cucumber Rounds
<b>Bacon Wrapped Diver Scallops</b> with Maple Glaze
<b>Petit Maryland Crab Cakes</b> with Zesty Remoulade
<b>Grilled Cilantro Lime Shrimp</b> with Coconut Dipping Sauce
<b>Traditional Jumbo Shrimp Cocktail</b> with House-Made Cocktail Sauce
<b>Smoked Salmon Mousse</b> on Cucumber Rounds
<b>Lobster Salad Cups</b>
<b>Lump Crab Puffs in Phyllo Cups</b>

### Vegetarian

<b>Wild Mushroom, Leek &amp; Goat Cheese Tartlets</b>
<b>Brie &amp; Jalapeño Jam in Phyllo Cups</b>
<b>Maytag Bleu &amp; Caramelized Onion Tartlets</b>
<b>Roasted Eggplant, Pine Nut &amp; Pomegranate Croustade (Vegan)</b>
<b>Wild Mushroom Crostini</b>
<b>Sweet Potato or Potato Latkes</b> with Sour Cream & Chives
<b>Buffalo Cauliflower Skewers (Vegan)</b> with House-Made Vegan Ranch
<b>Caprese Skewers</b>
<b>Fig, Apple &amp; Goat Cheese on Endive</b>
<b>Mexican Street Corn Salad Cups</b>
<b>Mango Ginger Shooters (Vegan)</b>
<b>Beet Stained Deviled Eggs</b>
<b>Watermelon, Feta &amp; Mint Skewers</b>
<b>Drunken Fruit Salad Cups (Vegan)</b> with Limoncello & Mint
<b>Veggie Spring Rolls (Vegan)</b>
<b>Spanakopita</b>
<b>Artichoke Boursin Croquettes</b>
<b>Strawberry Basil Bruschetta</b> with Ricotta & Balsamic Drizzle
<b>Gazpacho Shooters (Vegan)</b>

# DINNER PLATTERS

## BEEF & PORK

<b>Grilled Marinated Steak</b>	\$80   130   180
Served Room Temperature with Three Herb Chimichurri and/or Horseradish Sauce <i>Small serves ~12, Medium ~20, Large ~30</i>	
<b>Beef Bourguignon</b>	\$54   104
Rustic Beef Stew with Onions, Mushrooms & Bacon Lardons in Red Wine Sauce	
<b>Filet of Beef</b>	\$38/pound
Served with Petit Rolls & Choice of Sauces <i>We recommend about 1/4 lb per person</i>	
<b>Boneless Braised Beef Short Ribs</b>	\$100   200
Red Wine Demi-Glace	
<b>Beef Stroganoff</b>	\$65   130
Mushroom Cream Sauce with Egg Noodles	
<b>Mom's Meatloaf</b>	\$45   80
<b>Beef Lasagna</b>	\$50   90
Trio of Italian Cheeses with House-Made Marinara Sauce	
<b>Meatballs Marinara</b>	\$40   70
<b>Beef &amp; Rice Stuffed Peppers</b>	\$40   70
<b>Sausage, Peppers &amp; Onions</b>	\$60   100
With a Touch of House-Made Marinara Sauce	
<b>Shepherd's Pie</b>	\$60   100
Your Choice of Beef or Lamb with Seasonal Vegetables & Topped with Mashed Potatoes	
<b>Yankee Pot Roast</b>	\$55   100
Slow Braised Beef with Potatoes & a Vegetable Medley	
<b>Beef Brisket</b>	\$80   150
<b>Veal Saltimbocca</b>	\$70   140
Veal Cutlet topped with Prosciutto di Parma & Provolone in a Sage & Port Wine Sauce	
<b>Herb Crusted Pork Tenderloin</b>	\$50   90
Dijon Cream Sauce & Herbs de Provence	
<b>Porchetta</b>	\$50   90
Garlic & Herb with Rosemary Jus	
<b>House-Smoked Pulled Pork</b>	\$50   90
Choice of Carolina or BBQ	

## CHICKEN & FISH

<b>Chicken Tenders, Wings, or Buffalo Tenders</b>	\$40   75
<b>Breaded Chicken Cutlets</b>	\$60   115
<b>Chicken Piccata</b>	\$60   115
Lemon Caper White Wine Sauce	
<b>Chicken Marsala</b>	\$60   115
Marsala Wine with Sautéed Mushrooms	
<b>Chicken Parmigiano</b>	\$60   115
Trio of Italian Cheeses & Marinara Sauce	
<b>Chicken Parisian</b>	\$60   115
Sautéed Leeks, Imported Ham & Creamy Brie with a Touch of Champagne	
<b>Coq au Vin</b>	\$70   125
Classic French Stew of Braised Bone-In Chicken with Bacon, Onions & Mushrooms in a Rich Red Wine Gravy	
<b>Chicken Florentine</b>	\$60   115
Lemon Chicken Breast, Lightly Sautéed Spinach & Lemon Garlic Sauce	
<b>Indian "Butter" Chicken</b>	\$70   125
Braised Chicken Thighs in a Fragrant Tomato & Yogurt Sauce	
<b>Poached or Roasted Salmon</b>	\$70   115   160
Served Room Temperature with House-Made Dill Sauce <i>Small serves ~12, Medium ~20, Large ~30</i>	
<b>Filet of Sole Piccata</b>	\$60   120
Lemon Caper White Wine Sauce	
<b>Shrimp Scampi</b>	\$70   130
Sautéed Spinach with Lemon & Garlic White Wine Sauce	
<b>Linguini with White Clam Sauce</b>	\$50   90
<b>Seafood Newburg</b>	\$90   160
Lobster, Shrimp & Scallops in a Sherry Lobster Cream Sauce	
<b>Lobster Mac &amp; Cheese</b>	\$85   150

## VEGETARIAN

<b>Eggplant Parmesan</b>	\$50   90
Trio of Italian Cheeses & House-Made Marinara Sauce	
<b>Penne Marinara</b>	\$40   70
<b>Penne ala Vodka</b>	\$40   70
<b>Marketplace Mac &amp; Cheese</b>	\$50   90
Three Cheese Blend	
<b>White Vegetable Lasagna</b>	\$50   90
Seasonal Vegetable Medley, Trio of Italian Cheeses & Béchamel Sauce	
<b>Vegetable Stuffed Peppers</b>	\$50   90

## SIDES

<b>French Beans Almondine</b>	\$46   88
Almond Brown Butter	
<b>Roasted Brussels Sprouts</b>	\$52   98
Caramelized Onions & Choice of Bacon Lardons or Pomegranate Seeds	
<b>Grilled Vegetable Medley</b>	\$30   50   80
Served Room Temperature <i>Small serves ~12, Medium ~20, Large ~30</i>	
<b>Maple Glazed Root Vegetables</b>	\$52   98
<b>Mashed Potatoes</b>	\$40   70
<b>Rice Pilaf</b>	\$40   70
<b>Roasted Potatoes</b>	\$40   70
Rosemary & Garlic	
<b>Red Potato &amp; Gruyère Gratin</b>	\$52   98
<b>Ratatouille</b>	\$40   70
Eggplant, Zucchini, Peppers & Onions in Provençale Tomato Sauce	

### What do these serve?

*Our Small (1/2 tray) serves 12-15*

*Our Large (full tray) serves 18-22*

*\*Smaller Sizes Available Upon Request*

# SALADS

*Small serves 10-12  
Medium serves 14-16  
Large serves 20-25*

<b>Seasonal Garden Salad</b>	\$28   40   52
Mixed Greens, Red Onion, Tomato, Cucumber & Carrots <i>House-Made Balsamic Vinaigrette</i>	
<b>Caesar Salad</b>	\$35   50   62
Romaine Lettuce, House-Made Herb Croutons & Shaved Parmesan Cheese <i>House-Made Caesar Dressing</i>	
<b>Greek Salad</b>	\$35   50   62
Baby Spinach, Red Peppers, Red Onion, Cucumber, Feta Cheese, Kalamata Olives, Grape Leaves & Tomato <i>House-Made Red Wine Oregano Vinaigrette</i>	
<b>Spinach Salad</b>	\$35   50   62
Baby Spinach, Roasted Red Beets, Candied Pecans & Goat Cheese <i>House-Made Sherry Vinaigrette</i>	

### Add one of our Side Salads to any order!

Pasta Salad, Macaroni Salad, Cole Slaw, Asian Cole Slaw, Lemon Herb Orzo, Cranberry Cashew Quinoa Salad, Red Potato Salad, Fruit Salad, Three-Bean Edamame Salad, and Brussels & Kale Salad.

*These come in many different sizes, let us know how many people you're feeding and we'll help you figure out amounts!*

# GRILL EVENTS

## All American BBQ

Hot Dogs, Hamburgers/Cheeseburgers,  
BBQ Chicken, Watermelon  
& Choice of 3 Sides

## Pig Roast (minimum 40 people)

Whole Pig Cooked & Carved on Site,  
Corn Bread, Watermelon  
& Choice of 4 Sides

## Chicken & Ribs BBQ

BBQ Chicken, BBQ Ribs  
& Choice of 4 Sides

## Lobster Bake

1.25 lb Lobster, Littleneck Clams,  
BBQ Chicken, New England Clam Chowder,  
Watermelon & Choice of 3 Sides

## Surf & Turf

1.25 lb Lobster, NY Strip Steak,  
Lobster Bisque, Littleneck Clams,  
Watermelon & Choice of 3 Sides

## Raw Bar

Freshly Shucked Oysters & Littleneck  
Clams, Shrimp Cocktail, Mignonette Sauce,  
Hot Sauce & Lemon Wedges

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### Choices for Sides

Garden Salad, Red Potato Salad, Cole Slaw,  
Marketplace Mac & Cheese, Herb Butter Potatoes,  
Baked Beans, Sweet Summer Corn

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*All Grill Events are Market Price and require staff on site  
- please reach out to our catering team for a specialized  
quote for your event!*

# DESSERTS

## Cookie Platter

Small \$35 (36 Cookies) | Large \$68 (72 Cookies)

## Dessert Bar Platter

Small \$48 (15 Halved Bars) | Large \$95 (30 Halved Bars)

## Cookie & Dessert Bar Platter

Small \$44 (18 Cookies & 8 Halved Bars)

Large \$86 (36 Cookies & 16 Halved Bars)

## Sweet Tooth Platter

Small \$50 | Large \$100

(Assorted Desserts)

## PETONITO'S BAKERY

Cannoli's (each) \$4

Chocolate Covered Cannoli's (each) \$4.5

Miniature Pastry Tray \$18/dozen

Cannoli Dip Small \$25 | Large \$34

Giant Cannoli \$85

Other items available - ask us!

# GRAB & GO FOODS

Be sure to check out our Grab & Go options in store  
for our daily grab and go offerings—everything from  
quick lunches to main entrees, healthy snacks to side  
dishes, and so much more.



ON THE GUILFORD GREEN AT  
77 WHITFIELD STREET, GUILFORD, CT

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