

BRUNCH & PASTRY

QUICHES & FRITTATAS

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

Lorraine	\$17 34 62
Bacon Lardons, Gruyère Cheese, Caramelized Onion & Nutmeg	
Florentine	\$16 32 60
Sautéed Spinach, Parmesan & Roasted Garlic	
Broccoli & Cheddar	\$16 32 60
Lox & Asparagus	\$24 48 90

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

PLATTERS

Assorted NYC Bagel

Small \$30 (15 Bagels) | Large \$55 (30 Bagels)
Served with Your Choice of Herb Cream
Cheese, Plain Cream Cheese & Butter

Smoked Salmon

Small \$50 (15 Bagels) | Large \$90 (30 Bagels)
Smoked Salmon, Assorted NYC Bagels, Red
Onion, Tomato, Capers & Herb Cream Cheese

Assorted Muffins & Scones

Small \$40 (14 Mini Muffins & 6 Halved Scones)
Large \$75 (28 Mini Muffins & 12 Halved Scones)

BEVERAGES

Coffee Service \$2.5/person

Coffee & Tea Service \$4/person

Lemonade & Iced Tea Service \$1/person

All for \$6/person

Ask us about Mimosa, Bellini, and Bloody
Mary Bars, Fresh Juices & so much more!

Delivery:

Free within 3 miles

\$3/mile over 3 miles

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

LUNCH & DELI



FINGER SANDWICHES

Traditional Finger Sandwiches \$20/dozen

Selection of Tuna, Egg & Chicken Salad
Served on Petit Rolls with Leaf Lettuce & Tomato

All American Finger Sandwiches \$25/dozen

Selection of House-Made Roasted Turkey, Baked Ham & Roast Beef
Served on Petit Rolls with Leaf Lettuce & Tomato

Signature Finger Sandwiches \$30/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

COLD CUT PLATTERS

All American Cold Cut Platter \$9/person

Selection of House-Made Roasted Turkey, Baked Ham, Roast Beef, Swiss & American Cheeses
Freshly Sliced, Rolled & Displayed
Served with Lettuce, Tomato, Pickles, Red Onions, Mayo, Mustard & Kaiser Rolls

Empire Cold Cut Platter \$11/person

Selection of House-Made Roasted Turkey, Baked Ham, Roast Beef, Genoa Salami, Pepperoni,
Swiss, American & Provolone Cheeses Freshly Sliced, Rolled & Displayed
Served with Lettuce, Tomato, Pickles, Red Onions, Mayo, Mustard & Kaiser Rolls

SANDWICH PLATTERS

All American Sandwich Platter \$9/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/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

Imported Ham, Salami, & Pepperoni with Provolone Cheese, Lettuce, Tomato, Roasted Red
Peppers, Oil & Vinegar

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

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

77 Whitfield Street, Guilford, CT
catering@marketplaceguilford.com | (203) 689-5414

GLUTEN-FREE,
DAIRY-FREE
& VEGAN OPTIONS

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

HORS D'OEUVRES



PLATTERS

Sm Med Lg

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

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

DIPS & SPREADS

White Bean, Sun-Dried Tomato & Spinach Spread

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

House-Made Guacamole/Pico de Gallo

Hummus

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

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

Chicken

- Curried Chicken Salad in Phyllo Cups**
- Thai Chicken Satay**
with Spicy Peanut Sauce
- Tarragon Chicken Salad on Endive**
- Chipotle Lime Chicken Skewers**
with Southwest Ranch
- Sriracha Honey Chicken Meatballs**
- Vindaloo Chicken Skewers**
with Raita

Seafood

- Halibut Ceviche**
- Ahi Tuna Tartare, Sesame & Wasabi**
on Rice Crackers or Cucumber Rounds
- Bacon Wrapped Diver Scallops**
with Maple Glaze
- Petit Maryland Crab Cakes**
with Zesty Remoulade
- Grilled Cilantro Lime Shrimp**
with Coconut Dipping Sauce
- Traditional Jumbo Shrimp Cocktail**
with House-Made Cocktail Sauce
- Smoked Salmon Mousse**
on Cucumber Rounds
- Lobster Salad Cups**
- Lump Crab Puffs in Phyllo Cups**
- Smoked Salmon Wrapped Asparagus Tips**
with Lemon Caper Aioli

Vegetarian

- Wild Mushroom, Leek & Goat Cheese Tartlets**
- Brie & Jalapeño Jam in Phyllo Cups**
- Maytag Bleu & Caramelized Onion Tartlets**
- Roasted Eggplant, Pine Nut & Pomegranate Croustade**
- Wild Mushroom Crostini**
- Sweet Potato or Potato Latkes**
with Crème Fraîche & Chives
- Buffalo Cauliflower Skewers**
with House-Made Blue Cheese Sauce
- Caprese Skewers**
- Fig, Apple & Goat Cheese on Endive**
- Mexican Street Corn Salad Cups**
- Beet Stained Deviled Eggs**
- Asian Peanut Noodle Cups**
- Watermelon, Feta & Mint Skewers**
- Drunken Fruit Salad Cups**
with Limoncello & Mint
- Veggie Spring Rolls**
- Portabella Parmesan Tartlets**
- Spanakopita**
- Artichoke Boursin Croquettes**
- Strawberry Basil Bruschetta**
with Ricotta & Balsamic Drizzle

DINNER PLATTERS



BEEF & PORK

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

CHICKEN & FISH

- Chicken Tenders, Wings, or Buffalo Tenders** \$40 | 75
- Breaded Chicken Cutlets** \$60 | 115
- Chicken Piccata** \$60 | 115
Lemon Caper White Wine Sauce
- Chicken Marsala** \$60 | 115
Marsala Wine with Sautéed Mushrooms
- Chicken Parmigiano** \$60 | 115
Trio of Italian Cheeses & Marinara Sauce
- Chicken Parisian** \$60 | 115
Sautéed Leeks, Imported Ham & Creamy Brie with a Touch of Champagne
- Coq au Vin** \$70 | 125
Classic French Stew of Braised Bone-In Chicken with Bacon, Onions & Mushrooms in a Rich Red Wine Gravy
- Chicken Florentine** \$60 | 115
Lemon Chicken Breast, Lightly Sautéed Spinach & Lemon Garlic Sauce
- Indian "Butter" Chicken** \$70 | 125
Braised Chicken Thighs in a Fragrant Tomato & Yogurt Sauce
- Poached or Roasted Salmon** \$80 | 160
Your Choice of House-Made Sauce
- Filet of Sole Piccata** \$60 | 120
Lemon Caper White Wine Sauce
- Shrimp Scampi** \$70 | 130
Sautéed Spinach with Lemon & Garlic White Wine Sauce
- Linguini with White Clam Sauce** \$50 | 90
- Seafood Newburg** \$90 | 160
Lobster, Shrimp & Scallops in a Sherry Lobster Cream Sauce
- Lobster Mac & Cheese** \$85 | 150

VEGETARIAN

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

SIDES

- French Beans Almondine** \$46 | 88
Almond Brown Butter
- Roasted Brussels Sprouts** \$52 | 98
Caramelized Onions & Choice of Bacon Lardons or Pomegranate Seeds
- Grilled Vegetable Medley** \$30 | 50 | 80
Served Room Temperature
Small serves ~12, Medium ~20, Large ~30
- Maple Glazed Root Vegetables** \$52 | 98
- Mashed Potatoes** \$40 | 70
- Rice Pilaf** \$40 | 70
- Roasted Potatoes** \$40 | 70
Rosemary & Garlic
- Red Potato & Gruyère Gratin** \$52 | 98
- Ratatouille** \$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*

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

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
& 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

Choices for Sides

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

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!

GOURMET TO GO

Be sure to check out our Gourmet To 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.

BUTCHER

Planning dinner or a weekend cookout?

Stop by our Butcher counter for our fresh-cut meats, poultry, and fish, or place your special order!

THE MARKETPLACE
AT GUILFORD FOOD CENTER

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

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