MARKET DISTRICT

CATERING MENU
Enjoy a lovely breakfast with favorites like muffins, bagels and scones, or try our flaky, light and flavorful quiche with our authentic European croissants. Add some fruit, coffee and juice, and your meeting, brunch or breakfast is the toast of the town!

**Bakery**

**Bagels**
Assorted varieties; includes butter and jelly. Ask about adding cream cheese for an additional charge.
Small, 10 pieces, $13.99
Large, 30 pieces, $33.99

**All-Butter Croissants**
Assorted varieties; includes butter and jelly.
Small, 12 pieces, $17.99
Large, 24 pieces, $34.99

**All-Butter Petite Croissants**
Assorted varieties; includes butter and jelly.
Small, 16 pieces, $12.99
Large, 32 pieces, $24.99

**Donuts**
Assorted varieties: plain, glazed or filled.
Small, 16 pieces, $16.99
Large, 32 pieces, $30.99

**Scones**
Assorted varieties; includes butter and jelly.
Small, 15 pieces, $25.99
Large, 30 pieces, $47.99

**Muffins**
Assorted varieties; includes butter and jelly.
Small, 16 pieces, $21.99
Large, 32 pieces, $42.99

**Variety Breakfast Tray**
A variety of danish, donuts and muffins; includes butter and jelly.
Small, 18 pieces, $23.99
Large, 36 pieces, $46.99

**Quiche**
Serves up to 6.

**Lorraine**
Bacon, onion and Swiss, $9.99

**Broccoli Cheddar**
Broccoli florets and sharp Cheddar, $9.99

**Cut Fruit Platter**
Strawberries, pineapple, watermelon, honeydew, cantaloupe and seasonal berries. Available sliced or cubed.
Small (serves up to 15), $32.99
Medium (serves up to 30), $63.99
Large (serves up to 45), $84.99

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**Perk up with fresh-brewed Coffee To-Go**
Freshly ground and freshly brewed to start your meeting with taste. Includes cups, sugar, cream and stirrers.
Serves 6-8, $15.95 ea.
Dear Fellow Foodie,

Thank you for choosing the Catering Department at Market District, where our goal is to make your event deliciously easy. We invite you to explore our menu and talk to our Catering Specialists, who can customize your order to meet your budget, theme and any special dietary considerations — we do it every day!*

From small, intimate gatherings to large, celebratory bashes, our Catering Team has the expertise and signature foods to make your event spectacular. If you’re new to party planning, they’ll walk you through your event and select foods that fit along the way. And we deliver, too. Fees vary depending on your location — just ask! (Please pay for all delivery orders 24 hours in advance.)

If you’ve never used our Catering Team, give them a try. We call them our “hidden gems” because whether you’re planning an event for family, friends, an organization or business, they’ll make it one to treasure.

We look forward to working with you!
Chef Ben D’Amico

Who is Chef Ben?
Chef Ben D’Amico earned his Associates Degree in Culinary Arts and a Bachelor’s Degree in Culinary Nutrition from Johnson & Wales University in Providence, RI. He is the go-to guy for new recipes, menus and products, and an Italian cuisine connoisseur. Ben loves working with fresh, seasonal ingredients and adding creative twists to classic dishes.

Prices and menu items subject to change without notice.

*Attention persons with food allergies to wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish: Although the staff at Market District takes precautions to safely handle and label ingredients and foods that contain potential allergens, cross-contamination may occur. Highly sensitive individuals should discuss the risks of cross-contamination with their physician.
Boxed Lunches
Includes your choice of Artisan Sandwich or Signature Salad, a bag of Deep River original kettle-cooked chips or an apple, chocolate chip cookie, a bottle of Giant Eagle water, condiments, napkin and utensils, $10.99 ea.

Artisan Sandwich Choices

**Muffuletta**
A traditional New Orleans sandwich stacked with ham, salami, pepperoni, spicy capicola, Provolone, hot pepper and olive spread on focaccia.

**Portabella Mushroom & Goat Cheese**
Grilled portabella, zucchini, roasted red peppers, baby kale with goat cheese and red pepper hummus on focaccia.

**Ham & Cheese on Pretzel Bread**
Ham, steakhouse onion Cheddar, leaf lettuce and horseradish sauce on a pretzel bun.

**Turkey & Swiss**
Turkey, Swiss, leaf lettuce, tomato and Dijon mustard on multigrain.

**California Turkey Club**
Turkey, bacon, smoked Gouda, leaf lettuce, tomato and sriracha mayonnaise on sourdough.

**Roast Beef & Blue Cheese**
Roast beef, blue cheese, baby arugula, pickled red onion with Gorgonzola mayonnaise on sourdough.

Sandwich & Salad Combo
Can’t decide? Choose one Artisan Sandwich and one Signature Salad and get 1/2 of each, $11.99 ea.
**Signature Salad Choices**

Dressing served on the side.

**Grilled Chicken Garden**
Romaine, spring mix, grilled chicken, grape tomatoes, cucumber, red onion, carrot and croutons with balsamic vinaigrette.

**Grilled Chicken Caesar**
Romaine, grilled chicken, kalamata olives, croutons and Parmesan with roasted garlic Caesar dressing.

**Grilled Chicken Cobb**
Romaine, spring mix, grilled chicken, grape tomatoes, red onion, egg, bacon, teardrop peppers and Gorgonzola cheese with avocado vinaigrette.

**Napa Valley**
Baby spinach, baby arugula, red grapes, walnuts, teardrop peppers and goat cheese with Gorgonzola white balsamic vinaigrette.

**Greek**
Romaine, spring mix, grape tomatoes, kalamata olives, red onion, cucumber, chickpeas, tabbouleh and Feta cheese with sweet basil vinaigrette.

**Farmers Market**
Romaine, baby arugula, baby kale, beets, mandarin orange segments, pickled red onion, goat cheese and sunflower seeds with pear vinaigrette.

**Prefer a different dressing?**
- Gorgonzola White Balsamic Vinaigrette
- Avocado Vinaigrette
- Pear Vinaigrette
- Fresh Buttermilk Ranch Dressing
- Roasted Garlic Caesar Dressing
- Sweet Basil Vinaigrette
- Balsamic Vinaigrette
- Fat-Free Balsamic Vinaigrette

**Feeding a Group? Try our Big Box Lunch!**

Includes: Choice of 10 Artisan Sandwiches, 10 bags of Deep River original kettle-cooked chips or apples, 10 chocolate chip cookies, a 12-pack of Giant Eagle bottled water, condiments, napkins, plates and utensils. Serves up to 10 guests, $89.99.
Flavor is the key to everything we do and that’s why our meat and cheese, sandwich and sub platters are tasteful at any affair. Complemented by our salads and kicked off with our delicious appetizers, your lunch or dinner is a refreshing take on entertaining.

**Sandwich Rings**
Large sandwich rings include choice of potato salad, macaroni salad or cole slaw.
- Small (serves up to 8), $19.99
- Large (serves up to 16), $44.99

**Italian**
Genoa salami, capicola, Provolone cheese and shredded lettuce.

**New York**
Corned beef, roasted turkey breast, Swiss cheese and shredded lettuce.

**All-American**
Roast beef, ham off the bone, American cheese and shredded lettuce.

**Petite Croissant Platters**
- 20 pieces (serves up to 20), $29.99

**Meat Platter**
Roast beef, roasted turkey breast and ham off the bone, with American cheese, Swiss cheese and lettuce.

**Salad Platter**
Choice of three of the following: tuna salad, egg salad, chicken salad and ham salad served with lettuce.

**Petite Sandwich Platters**
- Small, 36 pieces (serves up to 15), $29.99
- Large, 60 pieces (serves up to 30), $39.99

**Sandwich Meat Platter**
Roast beef, roasted turkey breast, ham off the bone, American cheese and Swiss cheese.

**Sandwich Salad Platter**
Choice of three of the following: tuna salad, egg salad, chicken salad and ham salad.
Sub Shop Platters
Includes lettuce, tomato and choice of Italian or multigrain bread.

Sub Platter
Small, Choose 3 Subs (serves up to 12), $29.99
Large, Choose 5 Subs (serves up to 20), $49.99

Wrap Platter
Choose 8 Wraps (serves up to 16), $45.99

Sub & Wrap Choices:
Italian
Ham, capicola, salami and Provolone cheese.

Old-Fashioned Club
Ham, turkey, bacon and Swiss cheese.

Deli Favorite
Roast beef, ham, turkey and Provolone cheese.

Caprese
Mozzarella, tomatoes, basil and olive oil.

Ham & Provolone Cheese

Roasted Turkey Breast & Swiss Cheese

Roast Beef & Cheddar Cheese

Carved Meat Platters

Carved Top Round of Beef
Served medium and chilled with caramelized onions, teardrop peppers, horseradish sauce and slider rolls.
Serves up to 24, $89.99

Carved Turkey Breast
Served chilled with caramelized onions, teardrop peppers, whole grain mustard and slider rolls.
Serves up to 24, $79.99

Roll-Up Sandwich Platters
Choose from a variety of Ham & Swiss, Roast Beef & Provolone or Turkey & Swiss, all on a Mediterranean flatbread with our special sauces.
Small (serves up to 10), $19.99
Large (serves up to 18), $35.99
Deli Platters
Small serves up to 15, Large serves up to 20.

Crowd Pleaser
Corned beef, roast beef, roasted turkey breast, ham off the bone, American cheese, Swiss cheese, pickles, olives, bread, sandwich buns and choice of potato salad, macaroni salad or cole slaw.
Small, $44.99; Large, $59.99

New York
Roast beef, pastrami, corned beef, roasted turkey breast, American cheese, Swiss cheese, pickles, olives, Rye bread, sandwich buns and choice of potato salad, macaroni salad or cole slaw.
Small, $49.99; Large, $69.99

Italian
Genoa salami, sweet soppressata, capicola, ham off the bone, American cheese, Provolone cheese, pickles, olives, Italian bread, sandwich buns and pasta salad.
Small, $49.99; Large, $64.99

Wholesome
Featuring Dietz & Watson meats and cheeses including: honey grilled chicken, gourmet lite turkey, gourmet lite ham, turkey off the bone, Muenster cheese, Lacey Swiss, grape tomatoes, olives, mini pita pocket breads, whole grain bread and angel cut vinegar and oil slaw.
Small, $59.99; Large, $79.99

Signature
Featuring Dietz & Watson meats and cheeses including: gourmet lite turkey, Black Forest ham, buffalo style chicken, roast beef, sharp Cheddar, Lacey Swiss, grape tomatoes, olives, pickles, rye bread and sandwich buns. Does not include salad or cole slaw.
Small, $49.99; Large, $59.99

Turkey, Ham & Cheese
Ham off the bone, oven-roasted turkey breast, American cheese, Swiss cheese, olives, bread and sandwich buns. Does not include salad or cole slaw.
Small, $34.99; Large, $44.99

Garnish Platter
Serves up to 25. Shredded lettuce, pickles, tomatoes and red onions.
$19.99

Charcuterie Platters
Small serves up to 15, Large serves up to 30.

Snack Charcuterie Platter
Soppressata, Napoli salami, sharp Provolone, Daniele panini, Pepperazzi™, kalamata olives and bruschetta. Served with baguette and bruschette crackers.
Small, $59.99; Large, $69.99

Sliced Charcuterie Platter
Prosciutto, sweet soppressata, Genoa salami, capicola, Mozzarella, sharp Provolone, Pepperazzi™, kalamata olives and bruschetta. Served with Tuscany & ciabatta breads.
Small, $59.99; Large, $69.99

Antipasti, Cheese & Meat Platter
Peppered salami, Dietz & Watson Originals Genoa salami, pepperoni, beef bites, chunks of sharp Provolone and Asiago cheese. Garnished with black and green olives, Pepperazzi™, baguette and bruschette crackers.
Small, $59.99; Large, $79.99

Olive & Antipasti Platter
Pick any six items from our Antipasti Bar. Serves up to 20, $19.99

Deluxe Cheese & Pepperoni Platter
Gouda, Swiss, Hot Pepper and Cheddar cheese, sliced pepperoni, beef bites and Jarlsberg spread. Garnished with assorted crackers and dipping mustard.
Small, $44.99; Large, $59.99

Upgrade your tray with any Dietz & Watson Premium Meats for $2.00 per serving. Available for most trays.
Cheese Collections
All boards serve up to 30, $79.99

French
Market District goat cheese, Port Salut, Market District Brie, Saint Agur, Saint André, served with strawberries and sweet and spicy pecans.

Italian
Taleggio, Gorgonzola Dolce, Asiago Fresco, Pecorino Toscano, Belgioioso Sharp Provolone, soppressata, served with dried apricot, olive medley and Almondina biscotti.

Spanish Tapas
Manchego, Mahon, Drunken Goat, Iberico, served with Napoli salami, quince paste, Marcona almonds, green grapes and fig cake.

World-Class
Beemster XO, Swiss Gruyère, Saint André Triple Cream, Sartori Merlot, Huntsman, served with strawberries, grapes and sweet and spicy pecans.

Bold Flavors
Mango Ginger Stilton, Beemster XO, Saint Agur, BellaVitano® Sartori Gold, Belgioioso Sharp Provolone, served with assorted salami, Pepperazitti™, olive medley and sweet and spicy pecans.

Cheese Platters
Small serves up to 20, Large serves up to 30.

Fruit & Cheese Platter
Gouda, Swiss, Hot Pepper and Cheddar, garnished with grapes, strawberries and assorted crackers.
Small, $44.99
Large, $59.99

Specialty Cheese Course
Choose from: goat cheese, blue cheese, Brie, Havarti, Jarlsberg, Gouda (smoked or plain), Fontina, Cheddar or Provolone, garnished with grapes and strawberries.
Small, Pick 3 cheeses, $49.99
Large, Pick 5 cheeses, $69.99

Ask your Catering Specialist about adding a selection of crackers or artisan breads to your cheese board. We also can provide you with a variety of specialty mustards and spreads. Prices and selection vary.
Our sushi is made fresh in-store by expert Sushi Chefs. Crafted with top-quality ingredients, it is presented on ready-to-serve trays, garnished with pickled ginger and wasabi and served with soy sauce and chopsticks. Ask our Sushi Department about special orders.

**East & West Tray**
27 pieces, $15.99

**Spicy Combo Tray**
27 pieces, $16.99

**Variety Tray**
8 pc. California Roll, 4 pc. Inside Out California Roll with Masago, 4 pc. Philadelphia Roll,
4 pc. Spicy Tuna Roll, 4 pc. Spicy Salmon Roll.
24 pieces, $16.99

**Celebration Tray**
35 pieces, $23.99

**Fiesta Tray**
36 pieces, $28.99

**All-Star Tray**
36 pieces, $31.99

**Jubilee Tray**
10 pc. Assorted Nigiri Sushi, 18 pc. choice of: Tempura Roll with Imitation Crab, Tempura Salmon Roll or Crunchy Roll,
28 pieces, $32.99

**Spring + Summer Tray**
9 pc. Shrimp Spring Roll, 18 pc. Summer Roll.
27 pieces, $33.99

**Tailgate Tray**
28 pieces, $24.99

**Appetizer Tray**
18 pc. Shaggy Dog Roll, 25 pc. Assorted Potstickers (Chicken or Pork).
43 pieces, $32.99

**Potsticker Tray**
Assorted Potstickers (Chicken or Pork).
50 pieces, $24.99

**Nigiri Deluxe Tray**
30 pc. Assorted Nigiri Sushi, 6 pc. Tuna Roll, 6 pc. Salmon Roll.
42 pieces, $50.99
Cocktail Shrimp
Served with cocktail sauce and lemon wedges.

Shrimp Party Platter
Medium, steamed, tail-on shrimp.
Small, 2 lbs. (serves up to 10), $24.99
Large, 3 lbs. (serves up to 16), $34.99

Shrimp Delight Platter
Extra large, steamed, tail-on shrimp.
Small, 2 lbs. (serves up to 10), $34.99
Large, 3 lbs. (serves up to 16), $44.99

Premium Shrimp Platter
Colossal, steamed, tail-on shrimp.
2 lbs. (serves up to 10), $44.99
Classic Prepared Salads
Small serves up to 15; Large serves up to 30.

Broccoli Bacon Cheddar
Broccoli florets, Cheddar, bacon, onion, raisins and tangy dressing.
Small, $24.99; Large, $44.99

Pasta Supreme
Rotini pasta, tomatoes, cucumber, olive, onion and bell peppers.
Small, $24.99; Large, $44.99

Potato Salad
Small, $24.99; Large, $44.99

Diced Cole Slaw
Small, $16.99; Large, $34.99

Macaroni Salad
Small, $16.99; Large, $34.99

Signature Prepared Salads
Small serves up to 15, $35.99; Large serves up to 30, $69.99.

Mediterranean Orzo
Baby spinach, kalamata olives, artichokes, cucumbers, onions and Feta cheese.

Tabbouleh
Parsley salad with bulgur wheat, tomatoes and black olives.

Chickpea, Kale & Feta

Tortellini with Sun-Dried Tomato & Artichoke

Penne Basil Mozzarella Tomato
Signature Green Salads
Small serves 10 as an entrée, 20 as a side; Large serves 20 as an entrée, 40 as a side.

Napa Valley
Baby spinach, baby arugula, red grapes, walnuts, teardrop peppers and goat cheese.
Small, $28.99; Large, $47.99

California Cobb
Romaine, tomatoes, grilled chicken breast, avocado, red onion, hard-boiled eggs, blue cheese and bacon.
Small, $32.99; Large, $55.99

Farmers Market
Romaine, baby arugula, baby kale, beets, mandarin orange segments, pickled red onion, goat cheese and sunflower seeds.
Small, $28.99; Large, $47.99

Crudité Platters
Small serves up to 15, Medium serves up to 30, Large serves up to 40.

Traditional
Cucumbers, bell peppers, carrots, celery, tomatoes, broccoli and mushrooms. Your choice of one dip: spinach artichoke, buffalo chicken, hummus, ranch or blue cheese.
Small, $19.99; Medium, $39.99; Large, $49.99

Grilled
Red bell peppers, zucchini, yellow squash, red onion, asparagus and portabella mushrooms. Served chilled with horseradish sauce.
Small, $39.99; Large, $59.99

Classic Green Salads
Small serves 10 as an entrée, 20 as a side; Large serves 20 as an entrée, 40 as a side.

Garden
Field greens, cucumber, bell peppers, carrots, tomatoes, broccoli and croutons.
Small, $24.99; Large, $39.99

Caesar
Romaine, Parmesan and croutons.
Small, $24.99; Large, $39.99

Add chicken to Garden or Caesar salad.
Small, $32.99; Large, $55.99

Caprese
Field greens, tomatoes, Mozzarella, fresh basil, olive oil and balsamic vinegar.
Small, $28.99; Large, $38.99

Greek
Romaine, spring mix, grape tomatoes, kalamata olives, red onion, cucumber, chickpeas, tabbouleh and Feta cheese.
Small, $28.99; Large, $47.99

Salad Dressings
Each salad comes complete with your choice of dressing:
Small, 1 bottle; Large, 2 bottles.

Nature’s Basket: Tuscan Balsamic, Raspberry Vinaigrette, Ranch and Italian Vinaigrette

Brianna’s: Caesar and True Blue Cheese

Market District: Greek, Blue Cheese Italian, Lemon Ginger Sesame, Vidalia Onion, Honey and White Balsamic, Raspberry and Sriracha Ranch.
Our Chefs offer these outstanding entrées that are sure to please and impress your guests. Both elegant and casual, they are dishes you can be proud to present. Flavorful, filling, pretty and popular, they’re a tribute to your culinary taste, and our culinary best.

**Poultry**

Minimum order of nine pieces per variety for all classic or signature chicken offerings.

**Classic Grilled Chicken**
Chicken breast, lightly grilled, $4.49 ea.
- **Traditional**: simply seasoned
- **BBQ**
- **Sweet Thai Chili**

**Classic Breaded Chicken**
Chicken breast, breaded and fried, $4.99 ea.
- **Traditional**: simply seasoned
- **Picatta**: with a caper-lemon butter sauce
- **Marsala**: with a Marsala mushroom sauce
- **Parmesan**: with Mozzarella and marinara sauce
- **Romano**: white wine and egg battered with Romano cheese

**Signature Grilled Chicken**
Chicken breast, slightly grilled, $5.99 ea.
- **Caprese**: sliced Mozzarella, tomato and basil pesto
- **Monterey**: bacon, mushrooms, Monterey Jack and Cheddar cheeses
- **Hawaiian**: sweet teriyaki sauce and grilled pineapple

**Signature Breaded Chicken**
Chicken breast, breaded and fried, $5.99 ea.
- **Spinach Artichoke**: with spinach artichoke spread, diced tomato and basil pesto
- **Cordon Bleu**: with shaved ham and Swiss cheese
- **Sriracha**: Market District Sriracha, crumbled blue cheese and green onions

**Roasted Turkey Breast**
Served with chicken gravy.
1 breast, (3-4 lbs., serves up to 10), $37.99

**Turkey & Spinach Meatballs**
Ground turkey, spinach and panko bread crumbs with a touch of Parmesan. Served in marinara sauce. $23.99 doz.

**Chicken Kabobs**
Minimum order of 12. $5.99 ea.
Ask about our seasonal selections.

**Housemade Chicken Sausages**
$32.99 doz.
- **Red Wine & Garlic**
- **Spinach & Feta**
- **Buffalo Chicken**
Ask about additional seasonal selections.
Beef & Pork

**Smoked Beef Brisket**
Hickory smoked for 12 hours and served with Market District Signature BBQ Sauce.
$18.99 lb.

**Smoked Pulled Pork**
Hickory smoked for 12 hours and served with Market District Signature BBQ Sauce.
$11.99 lb.

**Beef Kabobs**
Minimum order of 12. $6.49 ea.
Ask about our seasonal selections.

**Meatballs Marinara**
Homemade meatballs, made with pork and beef, served with marinara, topped with Parmesan cheese and parsley.
$32.99 doz.

**Housemade Pork Sausages**
$32.99 doz.
- Bratwurst: with caramelized onions and beer
- Sweet or Hot Italian: with peppers and onions

Seafood
Minimum order of nine per variety.

**Jumbo Lump Crab Cakes**
Our signature recipe, made with Dijon, lemon and a touch of panko, $9.99 ea.

**Salmon**
Farmed Atlantic Salmon, $9.49 ea.
- Simply Seasoned
- Sweet Thai Chili
- Sweet Teriyaki
- BBQ
- Honey Glazed

**Salmon Kabobs**
Minimum order of 12. $9.49 ea.
Ask about our seasonal selections.

Pasta & Other Entrées

**Eggplant Rollatini**
Breaded, thinly sliced eggplant stuffed with Ricotta. Topped with marinara and Parmesan.
Minimum order of nine, $4.49 ea.

**Stuffed Shells**
Cheese-stuffed pasta topped with marinara, shredded Mozzarella and parsley, $14.99 doz.

**Pasta Primavera**
Topped with a blend of Alfredo and garlic sauce, roasted vegetables, parsley and Parmesan.
Serves up to 10, $34.99

**Florentine Alfredo**
Pasta topped with spinach, Alfredo sauce, diced tomatoes and Parmesan.
Serves up to 10, $34.99
Fried Chicken
Our famous, tender, juicy fried and roasted chicken has long been one of our house specialties! Select your favorite from breasts, thighs, wings, drums and tenders. The roasted version is simply roasted with our signature River City seasoning.

<table>
<thead>
<tr>
<th>Mixed Pieces</th>
<th>Prime Parts</th>
<th>Just Breasts</th>
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<tbody>
<tr>
<td>Each contains an equal amount of breasts, thighs, wings and drums.</td>
<td>Same as mixed, except no wings.</td>
<td>We recommend one per person.</td>
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<td>24 pieces (serves up to 18), $22.99</td>
<td>24 pieces (serves up to 18), $28.99</td>
<td>24 pieces, $44.99</td>
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<tr>
<td>48 pieces (serves up to 30), $44.99</td>
<td>48 pieces (serves up to 30), $56.99</td>
<td>48 pieces, $84.99</td>
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<tr>
<td>100 pieces (serves up to 70), $89.99</td>
<td>100 pieces (serves up to 70), $109.99</td>
<td>100 pieces, $154.99</td>
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Chicken Tenders
Premium, hand-breaded, all-white meat chicken tenderloins. Served with choice of dipping sauce: BBQ, buffalo, ranch or honey mustard.
24 pieces: 1 sauce, $34.99
50 pieces: 2 sauces, $69.99
100 pieces: up to 4 sauces, $129.99

Chicken Wings
Available plain or tossed. Sauce choices: BBQ, buffalo, garlic Parmesan, sweet Thai chili or General Tso’s.

<table>
<thead>
<tr>
<th>Bone-In Chicken Wings</th>
<th>Boneless Chicken Wings</th>
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<tr>
<td>50 pieces, $48.99</td>
<td>Breaded white meat chicken. Serves up to 20, 5 lbs., $19.99</td>
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<tr>
<td>100 pieces, $94.99</td>
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Chicken Wing Garnish Platter
Celery, carrots and ranch or blue cheese dressing, $10.99
Premium Sides
Half, $34.99; Full, $69.99
• Grilled Asparagus with Parmesan & Walnuts
• Grilled Vegetables with Balsamic Glaze
• Roasted Tri-Color Baby Potatoes with Oil & Parsley
• Roasted Garlic & Parmesan Mashed Potatoes with Chives
• Loaded Pierogies
  Caramelized onions, bacon, green onions and Cheddar cheese. Sour cream on the side.
• Buffalo Chicken Macaroni & Cheese

Available hot or cold to suit your serving schedule. Half serves up to 15, Full serves up to 35.

Classic Sides
Half, $19.99; Full, $39.99
• Macaroni & Cheese
• Penne with Marinara or Alfredo Sauce
• Baked Beans

Signature Sides
Half, $29.99; Full, $59.99
• Pierogies with Butter & Caramelized Onions
• Mashed Potatoes
• Parmesan Bliss Roasted Red Potatoes
• Green Beans Amandine
• Roasted Broccoli & Cauliflower
DESSERTS
Our Bakers are renowned for baking up some of the very finest goodies known to mankind. Win over guests, treat co-workers or add a little something sweet to any celebration with a selection of our cookies, brownies or chocolates — all presented decadently on ready-to-serve platters.

Cake
Pricing below reflects a single layer cake with icing. Customize your cake with a variety of flavors, fillings or an edible image for an additional charge.

1/8 Sheet
Serves 8, $11.49

1/4 Sheet
Serves 15, $19.49

1/2 Sheet
Serves 30, $34.99

Full Sheet
Serves 60, $49.99

Dessert
Brownies
Signature recipe — fudge-frosted, peanut butter or real vanilla buttercream.
Small, 16 pieces, $18.99
Large, 32 pieces, $35.99

Best Butter-Made Cookies
Chocolate chip, sugar, oatmeal raisin, white chocolate macadamia, double chocolate, peanut butter and trail mix.
Small, 24 pieces, $18.99
Large, 48 pieces, $36.99

Gobs
An assortment of mini cake rounds sandwiched with a variety of buttercreams and fudge fillings.
Small, 24 pieces, $13.99
Large, 48 pieces, $26.99

Buttercream Cupcakes
Vanilla or chocolate buttercream. Available plain or decorated with seasonal sprinkles or sugar mixes.
Small, 16 pieces, $16.99
Large, 32 pieces, $32.99

Traditional Cookie Tray
An assortment of traditional cookies, just like Grandma used to make.
Small, 30 pieces, $14.99
Medium, 60 pieces, $28.99
Large, 96 pieces, $44.99

Ask a Catering Specialist for additional options.

Sweets Shop & Chocolates
Assorted Hand-Dipped Sweets
Selection of candies, treats and cookies dipped in chocolate.
Small (serves up to 25), $33.99
Medium (serves up to 40), $49.99
Large (serves up to 60), $69.99

Gourmet Chocolate-Dipped Pretzels
Topped with a variety of toppings. Ask about current selections.
Tray, 21 pieces, $29.99
Need it Delivered?

Delivery fees vary based on distance. Please talk to your Catering Specialist to find out more!

Get Started!

Plan your Catering order online at Catering.MarketDistrict.com