Catering

Making Entertaining Deliciously Easy!

Giant Eagle Market District
Catering.MarketDistrict.com
Dear Fellow Foodie,

Thank you for visiting 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 Caterers, 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. Plus, they’re super friendly and helpful. If you know exactly what you want, they can make sure it is the very best you can imagine. If you’re new to party planning, they’ll walk you through your event and select foods that fit along the way. Our sub platters, sushi and salads are a great place to start, but there’s so much more!

And we deliver, too. For just $25, we’ll bring your order to a location within 10 miles of our store, and even further for an additional fee — just ask! (Please pay for all delivery orders 24 hours in advance.) Need help serving? We’re happy to accommodate. Again, just ask your Caterers for details.

If you’ve never used our Catering Team, I urge you to give them a try. I call them our “hidden gems” because whether you’re planning an event for family, friends, an organization or business, they’ll make your occasion one to treasure. I’m sure you’ll feel the same.

We look forward to working with you!

Chef Ben D’Amico

Who is 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.
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* 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.

= Vegetarian Option

Prices and menu items subject to change without notice.
Breakfast

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!

FROM OUR BAKERY
Seasonal varieties. Half-dozen or dozen.

**Bagels**
Assorted varieties; includes cream cheese and butter.
Half-dozen, $4.49; Dozen, $6.99

**Croissants**
Choices include: Classic All Butter, Multigrain and Pain au Chocolat. Includes butter and jelly.
Half-dozen, $7.49; Dozen, $14.99

**Mini Croissants**
Choices include: Classic All Butter and Multigrain. Includes butter and jelly.
Half-dozen, $3.79; Dozen, $7.49

**Donuts**
Assorted varieties: plain, glazed or filled.
Half-dozen, $4.99; Dozen, $7.99

**Scones**
Choices include: Cinnamon Chip, Blueberry, Chocolate Chunk, Cranberry Orange, Butter and seasonal varieties.
Half-dozen, $8.99; Dozen, $16.99

**Muffins**
Assorted varieties; includes butter and jelly.
Half-dozen, $7.99; Dozen, $14.49

**Variety Breakfast Tray**
Includes: danishes, donuts and muffins.
Half-dozen, $5.99; Dozen, $10.99

**CUT FRUIT PLATTER**
Includes: strawberries, pineapple, watermelon, honeydew, cantaloupe, and seasonal berries.
Available sliced or cubed.
Small (serves 10-15), $37.99
Medium (serves 25-30), $68.99
Large (serves 35-40), $89.99

PERK UP with FRESH-BREWED COFFEE TO-GO
Freshly ground and freshly brewed to start your meeting or end your affair with taste. Includes cups, sugar, cream and stirrers.
Serves 6-8, $14.95 ea.

**QUICHE**
Serves 6-8, $10.99 ea.

**Lorraine**
Bacon, onion and Swiss

**Broccoli Cheddar**
Broccoli florets and Sharp Cheddar
Sushi & Shrimp

Our Sushi is made fresh in-store by Sushi Chefs. Crafted with top-quality ingredients, it is presented on ready-to-serve trays and garnished with pickled ginger and wasabi. Ask our Sushi Department about special orders.

<table>
<thead>
<tr>
<th>Tray Name</th>
<th>Contents</th>
<th>Pieces</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Jubilee Tray</td>
<td>Includes: 10 pc. Assorted Nigiri Sushi, 18 pc. Choice of: Tempura Roll with Imitation Crab, Tempura Salmon Roll, or Crunchy Roll</td>
<td>28</td>
<td>$32.99</td>
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<tr>
<td>Spring + Summer Tray</td>
<td>Includes: 9 pc. Shrimp Spring Roll, 18 pc. Summer Roll</td>
<td>27</td>
<td>$33.99</td>
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<tr>
<td>Appetizer Tray</td>
<td>Includes: 18 pc. Shaggy Dog Roll, 25 pc. Assorted Potstickers (Chicken or Pork)</td>
<td>43</td>
<td>$32.99</td>
</tr>
<tr>
<td>Potsticker Tray</td>
<td>Includes: Assorted Potstickers (Chicken or Pork)</td>
<td>50</td>
<td>$24.99</td>
</tr>
<tr>
<td>Nigiri Deluxe Tray</td>
<td>Includes: 30 pc. Assorted Nigiri Sushi, 6 pc. Tuna Roll, 6 pc. Salmon Roll</td>
<td>42</td>
<td>$50.99</td>
</tr>
<tr>
<td>Shrimp Delight Platter</td>
<td>Extra large, steamed, tail-on shrimp. Small, 2 lbs. (serves 8-10), $34.99</td>
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<td></td>
</tr>
<tr>
<td>Premium Shrimp Platter</td>
<td>Colossal, steamed, tail-on shrimp. 2 lbs. (serves 8-10), $44.99</td>
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Cocktail Shrimp

Served with cocktail sauce and lemon wedges.

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</thead>
<tbody>
<tr>
<td>Shrimp Party Platter</td>
<td>Medium, steamed, tail-on shrimp. Small, 2 lbs. (serves 8-10), $24.99</td>
<td></td>
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<tr>
<td></td>
<td>Large, 3 lbs. (serves 12-16), $34.99</td>
<td></td>
</tr>
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<td>Extra large, steamed, tail-on shrimp. Small, 2 lbs. (serves 8-10), $34.99</td>
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<td></td>
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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 6), $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, American cheese, Swiss cheese and lettuce.

**Salad Platter**
Tuna, egg, Lemon-Almond Chicken or ham and lettuce.

**PETITE SANDWICH PLATTERS**
Small, 36 pieces (serves up to 15), $29.99
Large, 60 pieces (serves up to 30), $39.99

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

**Sandwich Salad Platter**
Tuna, egg, Lemon-Almond Chicken and ham.
SUB SHOP PLATTERS
Choose from Italian or Multigrain bread.

Sub Platter
Small, Choose 3 Subs (serves up to 12), $28.99
Large, Choose 5 Subs (serves up to 20), $47.99

Wrap Platter
Choose 8 Wraps (serves up to 16), $44.99

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

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

Dagwood
Roast beef, ham, capicola and Provolone cheese.

Fun Guy
Portabella mushrooms, roasted red peppers and Provolone cheese.

Ham & Provolone Cheese

Roasted Turkey Breast & Swiss Cheese

Roast Beef & Cheddar Cheese

BOXED LUNCHES
A delicious and super easy answer to lunch meetings. Includes all four items below, $10.99 ea.

Subs
Available on Italian or Multigrain bread, with your choice of ham and Provolone cheese, roast beef and Cheddar cheese, roasted turkey breast and Swiss cheese, or Fun Guy (portabella mushrooms, roasted red peppers and Provolone cheese).

Sides
Choose from cole slaw, potato salad, macaroni salad, or pasta salad.

Cookies
Chocolate Chip
Condiments, napkins and utensils included.
Beverages available for an additional fee.
Meat & Cheese Platters

Platters include your choice of potato salad, macaroni salad or cole slaw and assorted breads and rolls. Small serves up to 15, Large serves up to 20.

**International**
Corned beef, roast beef, roasted turkey breast, ham off the bone, pickles and olives, American cheese and Swiss cheese.
Small, $44.99; Large, $59.99

**Italian**
Genoa salami, sweet sopressata, capicola, ham off the bone, pickles and olives, American cheese and Provolone cheese.
Small, $49.99; Large, $64.99

**New York**
Roast beef, pastrami, corned beef, roasted turkey breast, pickles and olives, American cheese and Swiss cheese.
Small, $49.99; Large, $69.99

**Wholesome**
Roasted turkey breast, lite turkey breast, cooked ham, lite ham, Swiss Lace cheese and American cheese. Garnished with lettuce, grape tomatoes, and green olives. Does not include salad or cole slaw.
Small, $49.99; Large, $69.99

**Signature Platter**
Black Forest Smoked ham, lite turkey breast, roast beef, Buffalo-style chicken breast, Horseradish Cheddar and Buffalo Wing Cheddar.
Small, $49.99; Large, $59.99

**Turkey, Ham & Cheese**
Ham off the bone, roasted turkey breast, American cheese and Swiss cheese. Garnished with olives.
Small, $34.99; Large, $44.99

**GARNISH PLATTER**

**Sandwich Garnish Platter**
Shredded lettuce, pickles, tomatoes and red onions, $19.99
Charcuterie & Cheese

The essence of European entertaining: collections of imported, cured, dry-aged and smoked meats along with Mediterranean appetizer classics.

**CHARCUTERIE PLATTERS**
Small serves up to 15, Large serves up to 30.

**Snack Charcuterie Platter**
Sopressata, napoli salame, sharp Provolone, Pepparazzi®, kalamata olives and bruschetta.
Served with baguette and bruschette crackers.
Small, $59.99
Large, $69.99

**Sliced Charcuterie Platter**
Proscuitto, sweet sopressata, Genoa salami, capicola, Mozzarella, sharp Provolone, Pepparazzi®, kalamata olives and bruschetta.
Served with Tuscany & ciabatta breads.
Small, $59.99
Large, $69.99

**Antipasti, Cheese & Meat Platter**
Peppered salami, Italian dried salami, pepperoni, beef bites, sharp Provolone and Asiago cheese. Garnished with black and green olives, Pepparazzi®, baguette and bruchette crackers.
Small, $59.99
Large, $69.99

**Antipasti Platter**
Pick any six items from our Antipasti Bar.
Serves up to 15, $19.99

**Deluxe Cheese & Pepperoni Platter**
Gouda, Colby Jack, Hot Pepper, and Cheddar cheese, sliced pepperoni, beef bites and Jarlsberg spread. Garnished with assorted crackers and sweet/hot mustard.
Small, $44.99
Large, $59.99

**Fruit & Cheese Platter**
Gouda, Colby Jack, Hot Pepper, Cheddar cheese, grapes, strawberries assorted crackers.
Small, $44.99
Large, $59.99

**CHEESE COLLECTIONS**
All boards serve up to 30, $79.99

**French**
French Brie, Port Salut, Supreme, Saint Agur and Camembert. Garnished with strawberries and walnuts.

**Italian**
Parmigiano Reggiano®, Gorgonzola, Asiago Fresco, Pecorino Toscano, imported Provolone and sweet sopressata. Garnished with assorted dried fruit and Almondina biscotti.

**Spanish**
Manchego, Mahon and Drunken goat cheese. Garnished with chorizo, fig cake, Marcona almonds and quince paste.

**World-Class**
French Brie, English Stilton®, Parmigiano Reggiano, Swiss, Gruyere and Dutch Gouda. Garnished with assorted fresh fruit and walnuts.

**Bold Flavors**
Habanero, Gorgonzola, extra sharp Provolone, Smoked Mozzarella and Cotswold. Garnished with assorted olives and spicy peppers.

**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 (serves 25-30), $49.99
Large, Pick 5 cheeses (serves 45-50), $69.99
Prepared Salads


**Mediterranean Orzo**
Baby spinach, kalamata olives, artichokes, cucumbers, onion, Feta and chickpeas.
Small, $35.99; Large, $75.99

**Broccoli**
Broccoli florets, Cheddar, bacon, onion, raisins and tangy dressing.
Small, $23.99; Large, $41.99

**Cole Slaw**
Green cabbage and carrots.
Small, $11.99; Large, $23.99

**Macaroni**
Elbows, celery, onion and egg.
Small, $14.99; Large, $32.99

**Pasta Supreme**
Rotini pasta, tomatoes, cucumber, olive, onion and bell peppers.
Small, $35.99; Large, $75.99

**Classic Potato**
Celery and onion.
Small, $23.99; Large, $41.99

**Penne Mozzarella Tomato**
Fresh Mozzarella, tomatoes, olive oil, garlic, Romano and basil.
Small, $35.99; Large, $75.99
CRUDITÉ PLATTERS
All platters include choice of one (1) dip: Spinach Artichoke, Buffalo Chicken, Hummus, Creamy Ranch or blue cheese.

Traditional
Cucumbers, bell peppers, carrots, celery, tomatoes, broccoli and mushrooms.
Small, $19.99; Medium, $39.99; Large, $49.99

Grilled
Red bell peppers, zucchini, yellow squash, red onion, portobella mushrooms and horseradish sauce.
Small, $34.99; Large, $59.99

SALADS
Each comes complete with your choice of dressing: Small, 1 bottle; Large, 2 bottles.
Small serves 10 as an entrée, 20 as a side; Large serves 20 as an entrée, 40 as a side.

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

Caesar
Romaine, Parmesan, croutons and Caesar dressing.
Small, $24.99; Large, $39.99 Add Chicken: Small $32.99; Large $56.99

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

California Cobb
Romaine, tomatoes, grilled chicken breast, avocado, red onion, hard-boiled eggs, blue cheese and bacon.
Small, $32.99; Large, $56.99

Mediterranean Salad
Iceberg and Romaine lettuce, Feta cheese, stuffed grape leaves, kalamata olives, artichokes, bell pepper, tomatoes, cucumbers and red onions.
Small, $32.99; Large, $56.99
Entrées

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

Grilled Chicken Breast
Simply grilled with salt and black pepper.
$4.49 ea.

Grilled Honey-Chipotle Chicken Breast
Marinated in a sweet & spicy chipotle marinade, then grilled
$4.49 ea.

Chicken Parmesan
Hand-breaded, lightly fried chicken with Marinara and Mozzarella cheese.
$5.49 ea.

Chicken Romano
Egg-battered, hand-breaded and lightly fried chicken with Romano cheese and Chardonnay wine.
$5.49 ea.

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

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

BEEF & PORK

Lasagna with Meat
Beef, pork, Ricotta, Mozzarella and Marinara.
9 pieces, $39.99

Meatloaf
Our signature meatloaf topped with a classic tomato glaze.
1 loaf, $39.99 (serves up to 10)

Meatballs
Our signature recipe, served in Marinara sauce.
$25.99 doz.

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.
SEAFOOD

**Jumbo Lump Crab Cakes**
Our signature recipe, made with dijon, lemon and touch of panko.
$10.99 ea.

**Tilapia Romano**
Egg-battered, hand-breaded and lightly fried tilapia, with Romano cheese and Chardonnay wine.
$7.49 ea.

**Honey Salmon**
Salmon slow-roasted in a decadent honey glaze.
$9.49 ea.

**Grilled Salmon**
Simply grilled with salt and black pepper.
$9.49 ea.

VEGETARIAN

**Roasted Vegetable Lasagna**
Zucchini, yellow squash, oven-roasted tomatoes, spinach, herbed Ricotta, Mozzarella and Marinara.
Small (9 pieces), $39.99

**Eggplant Rolls**
Hand-breaded and lightly fried with spinach, herbed Ricotta, Marinara and Parmesan.
$4.49 ea.
Chicken
Fried or Roasted

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 cooked with olive oil, salt, pepper and thyme.

Mixed Pieces
Each contains an equal amount of breasts, thighs, wings and drums.
24 pieces (serves 6-18), $20.99
36 pieces (serves 16-20), $30.99
48 pieces (serves 24-30), $39.99
100 pieces (serves 50-70), $79.99

Just Breasts
We recommend one per person.
24 pieces (serves 6-18), $44.99
36 pieces (serves 16-20), $64.99
48 pieces (serves 24-30), $84.99

Prime Parts
Same as mixed, except no wings.
24 pieces (serves 6-18), $26.99
36 pieces (serves 16-20), $39.99
48 pieces (serves 24-30), $49.99

CHICKEN TENDERS
Premium, all-white meat chicken tenderloins, breaded and fried until crispy. Served with choice of dipping sauce: BBQ, Ranch, Blue cheese, Sweet Thai Chili, General Tso’s and Buffalo. $11.99 doz.

CHICKEN WINGS
Available plain or tossed. Sauce choices: BBQ, Buffalo, Garlic Parmesan, Sweet Thai Chili or General Tso’s.

Bone-in Chicken Wings
$11.99 doz.

Boneless Chicken Wings
Breaded white meat chicken.
$19.99 5 lbs.

Chicken Wing Garnish Platter
Celery, carrots and Ranch or blue cheese dressing, $10.99

Side Dishes
Available hot or cold to suit your serving schedule. Half serves 10-15, $29.99; Full serves 25-30 $59.99

Macaroni & Cheese
Penne with Marinara
Haluski
Penne with Alfredo
Pierogies
Mashed Potatoes
Roasted Red Skin Potatoes
Green Bean Amandine
Grilled Asparagus
Grilled Seasonal Vegetables
Steamed Seasonal Vegetables
Baked Beans
Desserts

Our Bakers are renowned for baking up some of the very finest goodies known to mankind. Win over guests, treat co-workers, add a little something sweet to any celebration with a selection of our cookies, brownies or pastries — all presented decadently on ready-to-serve platters.

CAKE
Variety of flavors and fillings available.

1/8 Sheet
Serves 6-10, $9.99

1/4 Sheet
Serves 15-20, $18.99

1/2 Sheet
Serves 30-40, $33.99

Full Sheet
Upgrade to a signature cake version for an additional fee.
Serves 60-80, $47.99

DESSERT
Half-dozen or Dozen.

Brownies
Signature Recipe — fudge-frosted, peanut butter or real vanilla buttercream.
Half-dozen, $4.99; Dozen, $9.99

Best Butter-Made Cookies
Chocolate chip, sugar, oatmeal raisin, white chocolate macadamia, double chocolate, peanut butter and trail mix.
Half-dozen, $3.99; Dozen, $6.99

Gobs
An assortment of mini cake rounds (pumpkin, chocolate, vanilla, banana, lemon and red velvet) sandwiched with a variety of Market District buttercreams and fudge fillings.
Half-dozen, $2.99; Dozen, $4.99

Buttercream Cupcakes
Vanilla or chocolate buttercream. Available plain or decorated with seasonal sprinkles or sugar mixes.
Half-dozen, $5.99; Dozen, $10.99

Traditional Cookie Tray
An assortment of traditional cookies, just like Grandma used to make.
Small (30 cookies), $14.99
Medium (90 cookies), $25.99
Large (96 cookies), $42.99

See store for additional options.

SWEETS SHOP & CHOCOLATES

Assorted Hand-Dipped Sweets
Selection of candies, treats and cookies.
$11.99 doz.

Gourmet
Chocolate-Covered Pretzels
Variety of toppings available.
$23.99 doz.
We Cater to You!
Need help serving your dinner? We can handle all the details — set up, clean up, special requests. Just ask!

Need it Delivered?
If your event is within 10 miles of our stores, we’ll deliver your order for just $25!
Please call for delivery fees beyond 10 miles.

Get Started!
Plan your Catering order online at Catering.MarketDistrict.com