BREAKFAST catering

market + catering
215.922.5252
grocery1232@yahoo.com

small serves 8 to 12
medium serves 14 to 18
large serves 20 to 24

PAstry BASKET
An assortment of made from scratch muffins, scones and coffee cake served with sweet cream butter, whipped plain cream cheese and preserves.

small $39  medium $59  large $79

BAGEL BASKET
Assorted bagels accompanied by our signature asiago-fresh herb cream cheese, whipped plain cream cheese, sweet cream butter and preserves.

small $39  medium $59  large $79

SMOKED SALMON BRUNCH TRAY
Norwegian smoked salmon with all the trimmings: sliced tomatoes and cucumbers, shaved red onion, capers, whipped plain cream cheese and our signature asiago-herb cream cheese. Accompanied by assorted sliced bagels.

small $69  medium $109  large $149

SEASONAL FRESH FRUIT AND BERRIES
An assortment of seasonal fresh fruit and berries with honey-yogurt dipping sauce.

small $49  medium $69  large $99

MINI FRITTATA PLATTER
Ready to heat or serve at room temperature. We offer frittata platters in three styles:
- sauteed arugula, calamata olive, tomato and feta
- spanish brandied cumin chorizo, manchego and lolita salsa fresca
- grilled asparagus, shiitake, shaved parmesan and white truffle oil

small $49 (one style)  medium $69 (up to two styles)  large $89 (up to three styles)

INDIVIDUAL FRENCH TOAST CUPS
Two styles of buttery brioche cubes baked in a madagascar vanilla bean custard. Served with pure maple syrup.
- granny apple, cinnamon, housemade granola
- bittersweet chocolate, dried cherry, toasted pecans

small $49  medium $69  large $89

YOGURT PARFAITS WITH FRESH FRUIT
Layers of vanilla-honey yogurt, seasonal fresh fruit and housemade granola.
$5.00 each (minimum of 8)

BEVERAGES
- assorted bottled juice  $2.50 each
- bottled water  $2.00 each
- coke, d. coke sprite  $2.00 each
- bottled iced teas  $2.50 each

la colombe coffee by the gallon with accompaniments  (serves 12-14)  $20
mighty leaf hot tea by the gallon with accompaniments  (serves 12-14)  $20
fresh squeezed orange juice by the gallon  (serves 12-14)  $20
L U N C H  catering

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SIGNATURE SANDWICH PLATTER  small $139  medium $189  large $249
An assortment of our signature sandwiches and wraps, served with our house olive mix, 
french potato salad and mediterranean pasta salad

...indian curried chicken salad sandwich, tuscan tuna-artichoke sandwich, fresh mozzarella-toasted 
pinenut sandwich, rotisserie turkey, bacon and brie and falafel-feta wrap.

SIGNATURE SALADS

midtown village mix salad
roasted beets, goat cheese, bosc pear, beluga lentils, mixed greens, toasted walnuts, balsamic vinaigrette
small $49  medium $69  large $99

mediterranean chopped salad
roasted pepper, feta, calamata olive, pasta, cucumber, grilled red onion, romaine, italian-herb vinaigrette
small $49  medium $69  large $99  with grilled chicken breast add $10

grilled vegetable caesar
romaine hearts, grilled seasonal vegetables, spiced croutons, shaved parmesan, roasted garlic-caesar dressing
small $49  medium $69  large $99  with grilled chicken breast add $10

group peanut chicken salad
grilled chicken, toasted peanuts, romaine, cabbage, edamame, sesame seaweed, ginger-miso dressing
small $59  medium $79  large $109

SANDWICH BOX LUNCHES  (minimum of 8) $12 each
Our sandwich box lunch includes the sandwich-wrap of your choice, a bag of potato chips, a piece of 
whole fruit and housemade cookie or brownie.

indian curried chicken salad sandwich
gingered carrot slaw, toasted cashews, grapes, 
cucumber raita, ciabatta roll

tuscan tuna and artichoke sandwich
roasted red pepper, calamata olive, aioli, 
hard boiled egg, ciabatta roll

fresh mozzarella-toasted pinenut sandwich
fresh mozzarella, tomato, toasted pinenut, 
basil pesto, spinach, ciabatta roll

roasted turkey, bacon and brie
roasted turkey, applewood smoked bacon, 
brie, roasted pepper, romaine, horseradish aioli

falafel-feta wrap
hummus, herbed feta, cucumber, tomato, 
romaine, tahini dressing

green meadow farm ham & smoked cheddar
cured ham, smoked cheddar, balsamic 
grilled red onions, horseradish aioli

SALAD BOX LUNCHES  (minimum of 8) $12 each
Our salad box lunch includes the salad of your choice, a bag of potato chips, a piece of 
whole fruit and housemade cookie or brownie.

midtown village mix salad
roasted beets, goat cheese, beluga lentils, mixed greens, toasted walnuts, balsamic vinaigrette

mediterranean chopped
roasted pepper feta, calamata olive, cucumber, grilled 
red onion, romaine, italian-herb vinaigrette

grilled chicken caesar salad
grilled chicken breast, hearts of romaine, spiced 
croutons, shaved parmesan, roasted garlic dressing

asian peanut chicken salad
grilled chicken, toasted peanuts, romaine, cabbage, 
edamame, sesame seaweed, ginger-miso dressing
# PLATTERS catering

- **small** serves 8 to 12
- **medium** serves 14 to 18
- **large** serves 20 to 24

## CHEESE & FRUIT PLATTER
A selection of imported and domestic cheese with grapes, figs, walnuts and dried cranberries. Comes with fresh baguette and crackers.

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## TOASTED WALNUT CRUSTED GOAT CHEESE
Basil pesto, sundried tomato and assorted crackers.

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## CHILLED LEMON-HERB POACHED SHRIMP PLATTER
Extra large shrimp served with chipotle-orange cocktail sauce and lemon-dill remoulade.

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## MEDITERRANEAN MIX
A selection of dips including roasted garlic hummus, chipotle hummus, black bean hummus, artichoke-asiago tapenade. Served with roasted peppers, roasted garlic, house olive mix, marinated feta and pita chips.

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## SMOKED SALMON PLATTER
Norwegian smoked salmon with all the trimmings: sliced tomatoes and cucumbers, shaved red onion, capers, whipped plain cream cheese and our signature asiago-herb cream cheese. Accompanied by assorted sliced bagels and crostini.

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## LOLITA GUACAMOLE, SALSA AND CHIPS
Lolita’s signature fresh guacamole, salsa fresca, salsa tomatillo, jicama, chipotle-lime sour cream and corn chips.

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## CRUDITE PLATTER
An assortment of seasonal fresh vegetables served with caramelized shallot-spinach dip.

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## CHILLED CHAR-GRILLED BEEF TENDERLOIN
Grilled herbed beef tenderloin, red onion marmalade, horseradish cream and homemade crostini.

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## GRILLED CHICKEN SATAY
Grilled chicken skewers, spicy peanut dipping sauce and jicama-cabbage slaw.

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## SEARED PEPITA CRUSTED RARE AHI TUNA PLATE
English cucumber, sesame seaweed salad, ginger soy sauce, asian peanut vegetables

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## ANTIPASTO
Five olive mix, roasted peppers, herbed feta, marinated gigande beans, fresh mozzarella, sharp provolone, artichoke hearts, soppressata, salami, marinated chickpeas, crostini

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HORS D’OEUVRES catering

MINI CRAB CAKES
apple-jicama crabcakes served with a horseradish mustard aioli $45 per dozen

SMOKED SALMON TOASTS
dill cream cheese, capers, toasted pumpernickel $39 per dozen

SMOKED TROUT AND ARTICHOKE CROSTINI
lemon remoulade, oil cured black olive $39 per dozen

DESSERT catering

SWEET TREAT PLATTER small $49 medium $69 large $89
A selection of homemade cookies, biscotti, brownies and cupcakes.

HOMEMADE COOKIE PLATTER small $39 medium $49 large $59
An assortment of homemade chocolate chunk cookies, sugar cookies, oatmeal raisin cookies and peanut butter cookies.

OUR SIGNATURE CUPCAKES by the dozen $24
little lolita: ancho-chocolate cake, cream cheese frosting, goat’s milk caramel, toffee peanuts
plain jane: vanilla cake, vanilla bean buttercream, vanilla sprinkles
coco loco: coconut cake, cream cheese frosting, toasted coconut
chocoholic: dark chocolate cake, bittersweet chocolate frosting, chocolate sprinkles

TERMS
Catering orders require 24 hours advance notice. If we are able, we will accommodate rush/late orders for a 15% premium. To cancel an order we ask that you notify us 24 hours in advance to avoid a 30% cancellation fee.

We require a 50% deposit on the order at the time the order is placed. Payment is due in full prior to delivery. We accept cash, mastercard, visa, american express and corporate checks.

Minimum order of $150 for delivery within center city. Delivery charge of $15 for all orders in center city.

All orders under $150 are available for pickup in our market at 13th and Chestnut.

PLEASE CALL 215.922.5252 OR EMAIL grocery1232@yahoo.com