



The  
Marketplace

**Holiday Menu 2018**

The Marketplace is offering a special holiday catering menu featuring a variety of choices from a traditional rib roast dinner, Feast of Seven Fishes, elegant hors d'oeuvres, party platters and more! Place orders by December 21<sup>st</sup>. All orders include free delivery and warming instructions.

**Entrees, all include 3 starters or sides**

**Boneless Prime Rib Roast** *Prepared with a garlic herb rub and garlic horseradish cream sauce*

*Feed up to 10 guests \$750    Feed up to 15 guests \$995    Feed up to 20 guests \$1,200*

**Dijon & Maple Glazed Spiral Ham**

*Feed up to 10 guests \$500    Feed up to 15 guests \$675    Feed up to 20 guests \$800*

**24 hour Brined Roasted Free Range Turkey**

*Feed up to 10 guests \$400    Feed up to 15 guests \$550    Feed up to 20 guests \$700*

**Boneless Braised Beef Short Ribs** *red wine reduction*

*Feed up to 10 guests \$725    Feed up to 15 guests \$950    Feed up to 20 guests \$1,100*

**Starters & Sides**

**Kale & Farro Salad**

*Chopped kale, farro, roasted vegetables, pine nuts, fried chick peas, feta, shallot vinaigrette*

**Mesclun Salad**

*Mesclun green, fried shallots, crumbled blue cheese, sherry vinaigrette*

**Butternut Squash Soup** *Crème fraiche & scallions*

**Garlic Mashed Potatoes**

**Potatoes Au Gratin**

**Braised Kale with garlic & shallots**

**Brussel Sprouts with shallots & bacon (optional)**

**Roasted Mixed Vegetables**

**Mac & Cheese**

**Dinner Add Ons:**

**Baked Brie in Puff Pastry** *\$50 per order*

*Candied walnuts, grapes, local honey*

**Lobster Bisque** \$100 serves 10, \$140 serves 15, \$180 serves 20

**Lasagna (vegetarian or with meat)** \$90 serves 10, \$125 serves 15, \$160 serves 20

**Dessert Shots** \$50 per tray of ten

*Choice of: Gingerbread trifle, NY cheesecake with marinated cherries, Chocolate Mouse with raspberry coulis*

**Mini Flancho** \$50 per tray of ten

*Homemade yellow cake topped with flan, fresh berries and mint*

### **Party Platters (serves 6-8)**

#### **Cocktail Shrimp \$50**

*Never frozen, jumbo shrimp with homemade cocktail sauce*

#### **Jumbo Lump Crab Cakes \$60**

*100% jumbo lump crab, homemade remoulade*

#### **Antipasti \$40**

*Grilled Zucchini, Squash, Eggplant, Portobello Mushrooms  
Heirloom Tomatoes & Fresh Mozzarella with Extra Virgin Olive Oil, Balsamic Drizzle, Sea  
Salt & Basil*

*Asiago Presatto & Dried Italian Salumi*

*Prosciutto di Parma*

*Roasted Pepperonata with Olive Oil, Black Pepper, Sea Salt & Herb Bruschetta Toasts*

*Olives & Marinated Artichoke Hearts, Hummus*

*Focaccia & Ciabatta Breads*

#### **Farmers Cheese Board \$80**

*A Selection of locally handcrafted artisan cheeses from NJ and PA dairy farms*

*Local Honey, Jams, Seasonal Fruit & Marcona Almonds*

*Fresh Baguettes & Flatbreads*

#### **Seasonal Farmer's Market Vegetable Crudite \$50**

*Fresh seasonal vegetables that may include*

*Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery*

*Broccoli, Cauliflower*

*Endive, Fennel, Scallion, Cherry Tomatoes, Radish, Bell Peppers*

*Your choice of two dips*

*Green Goddess, Roasted Yellow Onion Dip, Garlic & Lemon Hummus, Creamy Blue Cheese,*

*Creamy Herb Ranch, or Romesco*

**Local Cured Meats Board \$80**

*A selection of locally bread and cured meats  
Whole Grain and Dijon Mustard  
Cornichons, Marinated Olives,  
Fresh Baguette*

**Hors D'oeuvres**

Order by the dozen

**Mini Beef Wellington \$42**

*Filet Mignon & Mushroom duxelle wrapped in puff pastry*

**Baked Brie & Fig \$30**

*Brie & fig preserve baked in delicate phyllo cup, topped with toasted almond and honey drizzle*

**Chicken Fontina Meatballs \$26**

*Chicken & Fontina meatball in a savory smoked tomato sauce*

**Stuffed Cremini Mushroom Caps \$26**

*Feta, bell peppers, parmesan & breadcrumbs*

**Deviled Eggs \$24**

**Homemade Chicken or Vegetable Empanadas \$30**

*Organic vegetables, cheese, chipotle aioli*

**Chipotle Lime Shrimp \$28**

*Chipotle lime glaze with lemon aioli*

**Herb Roasted Chicken in Puff Pastry \$28**

*Crisp Pastry Purse, Chive Crema*

**Risotto Croquette \$24**

*Roasted Tomato Sauce*

**Kalamata Olive & Goat Cheese Tartlet \$28**

## **Feast of Seven Fishes**

7 Courses of traditional Italian seafood fare. Some dishes may require light assembly,  
all dishes will come with warming instructions.

\$800 Serves up to 10      \$1,150 Serves up to 15      \$1,500 Serves up to 20

### 1<sup>st</sup> Course

Choice of:

#### **Clam or Crab Dip**

### 2<sup>nd</sup> Course

Choice of:

#### **Calamari Salad**

*Squid, tomatoes, Kalamata olives, parsley, lemon vinaigrette*

*Or*

#### **Shrimp & Artichoke Salad**

*Minced garlic, parsley, lemon juice, olive oil*

### 3<sup>rd</sup> Course

Choice of:

#### **Clams Oreganata or Clams Casino**

*Prepped, ready to cook*

### 4<sup>th</sup> Course

Choice of:

#### **Roasted Whole Side of Salmon**

*Large whole filet of Salmon, prepared with your choice of lemon and dill or honey soy glaze*

*Cooked rare with warming instructions for your preferred temp.*

*Or*

#### **Roasted Whole Branzino**

*Stuffed with lemon & herb sprigs, with a side of lemon and herb butter*

**5<sup>th</sup> Course**

Choice of:

**Lobster Risotto with Truffles**

*Decadent lobster, Arborio, truffle oil*

Or

**Lobster Fra Diavolo**

*Savory, spicy pasta with Lobster*

**6<sup>th</sup> Course**

**Italian Seafood Stew**

*Rich, tomato broth stew, clams, mussels, calamari, striped bass, shrimp*

*Some light assembly with instructions provided*

**7<sup>th</sup> Course**

Choice of:

**Shrimp Risotto**

*Arborio, minced garlic, butter, white wine*

Or

**Shrimp Scampi**

*Spaghetti, jumbo shrimp, garlic, white wine sauce*