

California Gift Show 2012 Catering Menu

BREAKFAST

Market Baker's Basket \$6 per person

Assorted croissants, scones, bagels, muffins and breads with jam, cream cheese and butter (see Bakeshop section on page 6)

Market homemade granola with dried fruits and nuts \$5 per person

Choice of milk or yogurt

Bagels, Smoked salmon and the "Works" \$10 per person

Assorted bagels, smoked salmon, arugula, tomato, red onion, olives, caper berries, lemon and cream cheese

Breakfast Tacos \$10.00 per half dozen

Scrambled eggs with chorizo, cheddar cheese and pico de gallo in a corn tortilla. Served with salsa chile rojo

Breakfast Sandwiches \$6.00 per sandwich

Scrambled egg, cheddar cheese, arugula, tomato, secret sauce, and choice of bacon, ham, turkey or chorizo on a hot pressed panini round (Vegetarian available)

Breakfast Burrito \$6.00 per person

Scrambled egg, chorizo, frijoles, cheddar cheese, pico de gallo and avocado in a flour or wheat tortilla
Served with salsa chile rojo (Vegetarian available)

Best of Both Borders \$6.75 per person

Assortment of breakfast sandwiches and breakfast burritos

Frittata or Scramble with petit green salad and grilled baguette \$6 per person

Asparagus, wild mushroom and havarti cheese

Roasted pepper, caramelized onion and ham

Smoked salmon, potato and scallion

Bacon, chive and cheddar cheese

Tomato, olive, feta cheese and basil

Spinach, mushroom and goat cheese

Other Breakfast Selections

Seasonal fruit platter

\$20 small (6-8 people)

\$40 large (12-18 people)

Cottage cheese and fresh fruit

Low-fat yogurt and fresh fruit

Beverages

Market signature Coffee Blend

\$15 per gallon

Includes assorted dairy and sweeteners

Add a selection of loose leaf tea

\$1.50 per person

Freshly squeezed orange juice

\$14 per gallon

Freshly squeezed grapefruit juice

\$13 per gallon

Aguas Frescas of the day

\$15 per gallon

LUNCH

Soup \$9/quart

Market and seasonally inspired soup selections changing daily

Salads 12 inch platter - \$25 (serves 4-8) 18 inch platter - \$45 (serves 12-18)

Just mixed greens – baby tomatoes, garlic croutons and balsamic vinaigrette

Chicken Caesar salad with aged parmesan and croutons (no chicken available)

Good Ole Cobb - turkey, cheddar cheese, bacon, tomato, boiled egg, avocado and house dressing

Tokyo Chicken – grilled chicken breast, napa cabbage, radish sprouts, Asian herbs, sesame-cashews and miso vinaigrette

Albacore Tuna salad - mixed greens, potatoes, green beans, tomatoes, boiled egg, olives and balsamic vinaigrette

Feta-terranean – romaine, olives, cucumber, tomato, garbanzo, pita chips, feta cheese, radish, lemon and EVOO

Farmer's Market salad – garden veggies, tomatoes, olives, arugula, goat cheese and pesto vinaigrette

Angelino Chicken – mixed greens, cucumber, jicama, avocado, oven dried tomatoes and lemon vinaigrette

Wild Rice - arugula, grilled chicken breast, Saint Andre cheese, caramelized walnuts and walnut-blackberry vinaigrette

Baby Spinach and Wheat berries – goat cheese, seasonal tree fruit, dry figs, almonds and balsamic vinaigrette

Tuscan Chicken - grilled chicken, arugula, green beans, oven dried tomatoes, lots of parmesan cheese, lemon and EVOO

Smoked Salmon salad – arugula, horseradish cream potatoes, bagel chips, fennel, oven dried tomatoes and lemon

Asparagus and Shrimp Salad – grilled corn, assorted tomatoes, avocado, lime – chipotle vinaigrette

and crispy tostadas (*Supplement \$5 for 12" platter and \$10 for 18" platter*)

Seared Ahi Tuna salad - avocado, cucumber, 24-hour tomatoes, mixed greens, red radish, soba noodles and ponzu vinaigrette
(*Supplement \$5 for 12" platter and \$10 for 18" platter*)

Burgers and Hot Sandwiches \$8.50 each

Reuben or Rachel – Peppered pastrami with Swiss cheese, Russian dressing and sauerkraut (Reuben) or Cole slaw (Rachel)

Tuna Melt – albacore tuna salad with cheddar cheese, tomatoes, and pickles

Pressed Turkey – turkey breast, bacon, lettuce, tomato, aged cheddar cheese and lemon mayo

The Cuban – braised citrus pork, baked ham, manchego cheese, arugula and pickles with roasted garlic aioli

The Delicatessen \$9.00 per person (6 person minimum)

Meats (choose 2)

turkey, roast beef, hickory ham,
peppered pastrami

Salads (choose 1)

chicken, curried chicken,
albacore tuna, egg

Cheeses (choose 2)

cheddar, Swiss, havarti, jack,
pepper jack, provolone, American

The Deli package includes assorted artisan breads, lettuce, tomato, onions, pickles and condiments

Side Salads 12" platter - \$20 18" platter - \$40

Pasta Salad Genovese (pesto) * Pasta Salad Milanese (tomato) * Wheat bulgur with cucumber, tomato and peppers

Roasted fingerling potatoes with rosemary and lemon * Grilled Zucchini and tomatoes with basil, balsamic and EVOO

Potato and grilled onion salad "Vinaigrette" * Roasted Cauliflower and carrots with blistered grapes, almonds and curry

A Nice Change for Lunch

Don't want salads and sandwiches? Here are some great alternatives

Whole Wheat Lavash Wraps (local baked lavash) \$8.50 each or ½ dozen for \$45

Beirut – grilled chicken with hummus, tomato, cucumber, mint, parsley, onions, sumac

Served with yogurt sauce, peppers and olives

North African – Albacore tuna salad, preserved lemon, marinated pepper and lentil salsa, tomatoes, cucumber and hardboiled egg. Served with spicy harissa sauce

Mexican – grilled carne asada with pico de gallo, avocado, jack cheese, and pinto beans

Served with chile seco salsa

The Italian Veggie – grilled zucchini, roasted peppers, grilled eggplant, marinated artichokes, goat cheese and arugula with basil, lemon and olive oil. Served with roasted pepper-walnut sauce

Salad Skewers (all the flavors of a salad on a skewer) \$15 per dozen / 1 dozen minimum per flavor

Grilled chicken, brie cheese, roasted red grapes and endive

Ahi tuna, avocado, oven dried tomatoes, grilled red onion, arugula

Grilled Moroccan vegetables - eggplant, zucchini, red bell pepper, fennel, scallion and romaine

Peppered beef filet with shiitake mushrooms, broccoli, shishito peppers

Grilled chicken Caprese with mini mozzarella balls, baby tomatoes, and basil

Shrimp, mango, cucumber, radish and arugula

Includes assorted 2 sauces: *yogurt-cucumber sauce and red pepper-pomegranate dip*

A Selection of Tarts (2.5" individual size) \$20 per dozen / 1 dozen minimum per flavor

Smoked salmon tart with bacon bits, caramelized fennel, onion and chive cream (bacon optional)

Lemony artichoke and goat cheese tart with tomato and basil

Mexican quiche – egg, chorizo, pico de gallo and queso fresco

Duck confit with fig jam and walnuts in a puff pastry shell

Tart of asparagus, mushrooms, chicken and roasted shallots

Ratatouille vegetable tart with olive tapenade and fresh mozzarella

Grilled shrimp with fresh pea "hummus", radish and pickled onion

10 Hot Food Lunch Menus

Take the restaurant to your office or showroom. Allow us to provide a hearty hot meal!
\$15 per person / 10 person minimum. 48 hour advanced notice is required for our hot food lunches

Menu 1

Grilled Chicken Scaloppine with capers and lemon-parsley sauce
Orechiette (little ears) pasta with fresh mozzarella, basil and marinara sauce
Tuscan chicken salad with arugula, shaved parmesan, green olives, 24 hour tomatoes, rustic croutons and lemon vinaigrette

Menu 2

Citrus braised Cuban pork
Grilled chayote squash and plantains
Green Rice with black beans

Menu 3

Roasted chicken fricassee with white wine and mushrooms
"Aligot" cheesy mashed potatoes
Caesar salad with pan roasted croutons, aged parmesan, and really good Caesar dressing

Menu 4

Chimichurri grilled chicken with a roasted tomatoes
Caramelized cauliflower and broccoli with roasted grapes, evoo, lemon, chile and parsley
Feta-terranean Salad – romaine lettuce, feta cheese, tomato, cucumber, olives, garbanzo, mint, pita chips, lemon and extra virgin olive oil

Menu 5

Roasted pork loin with Meyer lemon, marjoram and green olives
Grilled asparagus with tomato – artichoke salsa
Wheat Berry pilaf – wheat berries cooked with caramelized onions, currents and almonds

Menu 6

Tacos de Pollo y Carne Asada with corn tortillas, chips, salsa verde and salsa roja
Mexican red rice and beans
Sautéed Cabbage, onions and carrots

Menu 7

Smokey BBQ chicken
Roasted fingerling potato salad with lemon and a duo of onions (crispy and pickled)
Corn on the cob with ancho chile-garlic butter (mild)

Menu 8

Lemon and herb marinated grilled chicken
Roasted broccoli with blistered grapes, capers, chile, walnuts and balsamic
Potato and cheddar cheese gratin

Menu 9

Braised pork “Adobo” a la Manila
Goat cheese-herb mashed potatoes
Grilled zucchini and tomatoes with basil, balsamic and olive oil

Menu 10

Yucatan style grilled chicken with orange, lime, achiote and cilantro
Green rice with peas and toasted pumpkin seeds
Tomato salad with grilled corn, avocado, mixed greens and chipotle-lime vinaigrette

BEVERAGE SELECTIONS

Agua Frescas	\$15/gallon (ask for flavors of the day)
Iced Tea – passion, black or green	\$15/gallon
Fountain sodas	\$2.50 each
Specialty sodas	\$2.50 each
Function Energy drinks	\$2.95 each
Function vitamin water	\$3.25 each
Sparklettes water	\$1.50 each
Pellegrino	small \$1.50 each large \$3.75

MEETING REFRESHERS AND AFTERNOON SNACKS

6 person minimum

Mid Morning \$5.50 per person

Assorted breakfast breads, scones and mini cupcakes with preserves and butter

Chips and Dips \$6.00 per person

Hummus, roasted pepper-walnut dip, yogurt-cucumber with homemade pita chips and parmesan crisps

Cheese Platter 12” platter - \$30 18” platter - \$60

Our selection of the finest domestic and imported cheeses served with dried fruit, nuts, and artisan breads and crackers

Seasonal Fruit Platter 12” platter - \$25 18” platter - \$50

Selection of sliced seasonal fruit with vanilla bean cream

Crudité Platter 12” platter - \$25 18” platter - \$45

A variety of fresh and grilled vegetables served with a duo of dipping sauces – green goddess and red pepper-walnut

Mini Cupcake Party \$10/ dozen (2 dozen minimum)

Mini red velvet, vanilla bean and chocolate cupcakes

Classic Choux Puffs \$12/ dozen (2 dozen minimum, 1 flavor choice per dozen)

Assorted flavors – vanilla bean, chocolate, coffee, dulce de leche or strawberry

Cookies and Bars \$12/dozen (2 dozen minimum)

Assorted mini cookies and bars (see selection below)

THE BAKESHOP

Home baked at our bakery on the daily

Assorted Breads - banana-walnut, carrot cream cheese, lemon glaze

Scones - Chocolate-pecan, orange-cranberry, triple berry

Croissant – butter, chocolate, almond, maple-pecan braid

Muffins – blueberry lemon, banana-bran

Bagels – plain, onion, wheat, sesame, cheese

Cupcakes - red velvet, vanilla bean, chocolate

*Mini cupcakes also available

Cookies - chocolate chip, double chocolate chip, walnut-dark chocolate crumbles, chocolate-coconut macaroons, peanut butter, iced spiced molasses, oatmeal dried fruit

Bars – brownies, lemon-shortbread bars, lemon bars with blackberries, pecan bars

Disposable Packages

Package #1 – plates, utensils and napkins	\$.50 per person
Package #2 – plates, utensils, napkins, hot and/or cold cups	\$1.00 per person
Package #3 – plates, utensils, napkins, hot and/or cold cups heavy duty serving tongs, spoons, ladles	\$1.50 per person

Order Procedures

Catering telephone (213) 488-9119

Catering fax (213) 488 – 9121

Catering email info@marketrestaurants.com

Ordering: Ideally we prefer a minimum of 48 hours notice, however, please call us with your request and we will do our best to meet your needs. Delivery is available 7 am – 5 pm.

Payment: Market requires a pre-payment and accepts Visa, MasterCard and American Express. Minimum order is \$50 per delivery.

HORS D' OEUVRES MENU

Our hors d'oeuvres menu is designed to be tray passed. The following hors d'oeuvres are offered as stationary food or may be purchased for to go. Please inquire when calling.

Vegetable

Wild mushroom and havarti cheese griddle cakes with truffle aioli and Japanese chives
Garden tomato and artichoke tart with parmesan, basil, and lemon
Grilled Provençal veggies with herbed goat cheese on mini olive croutons
Endive spears with bleu cheese, fig jam, crispy shallot and walnuts
Puff pastry tarts with ratatouille vegetables, hard-boiled egg and olive tapenade
Butternut squash flan tarts with goat cheese, toasted pine nuts and balsamic essence
Mini quiche of oven dried tomatoes, basil and goat cheese
Mini wild mushroom panini with pickled onions and watercress
Crispy polenta cakes with a roasted bell pepper, almond and caper relish
Bite sized grilled cheese sandwiches (havarti cheese with or without ham)
Hazelnut laced filo cups with butternut squash mousse, pomegranate and brie cheese
Crispy corn cakes with chanterelle mushrooms and pickled shallots (seasonal)

Meat, Poultry and Charcuterie

Peppered Beef Tenderloin on a gaufrette potato chip with an olive-caper relish
Beef “Bourguignon” skewers – French burgundy beef braised beef with caramelized pearl onion, carrot, celery root with horseradish cream
Beef carpaccio with pickled onion, arugula, horseradish cream, parmesan-black pepper breadstick
Crispy veal roulade with sauce gribiche and brioche
Apple wood smoked bacon wrapped beef filet on a crispy potato round with mustard-sage aioli
Mini Greek Lamb Meatballs stuffed with feta cheese, on rosemary skewers with marinara sauce
Mini Tamales “Dos Sabors” – Pork with red chile (mildly spicy) or Chicken with green chile (spicier)
Terrine of Foie gras on brioche toast with seasonal fruit chutney (supplemental \$2/person)
Pate a choux cups of curried chicken salad with raisins, cashews and celery
Croutons of duck confit with horseradish crème fraiche and pickled onions
Crispy duck confit with celery root puree, blueberry marmalade on toasted brioche
Lemon-sesame chicken with hummus and oven dried tomatoes on herbed pita chips
Chicken and Swiss cheese griddle cakes with roasted pepper salsa
Chicken Tinga sopes – shredded chicken cooked with tomato and sour orange inside a mini crispy masa boat with avocado and pickled onions
Mini quiche of bacon, spinach and ricotta cheese
Prosciutto ham wrapped dates filled with bleu cheese
Shaved prosciutto, balsamic-fig jam, and ricotta cheese in a puff pastry nest

Melon cubes wrapped with prosciutto, toasted pine nuts and balsamic syrup
Asparagus and prosciutto rolls with black pepper crème fraiche and chervil

Seafood

Young potato and roasted fennel with smoked salmon and crème fraiche on a crouton
Moroccan spiced shrimp and date skewers
Prosciutto wrapped shrimp skewers with sage and onion “kraut”
Shrimp and Chorizo Skewers with pickled onion and mango salsa
Potato-scallion haystacks with smoked whitefish and crème fraiche
Seared Ahi tuna, avocado, yuzu lime, and pickled shallot on a lotus root chip
Seared Ahi tuna with tapenade, oven dried tomatoes, marjoram on a crouton
Mini baked potatoes with smoked salmon, chive cream and bacon bits
Layer cake of smoked salmon, scallions and potatoes with caviar and Meyer lemon cream
Cucumber wrapped Salmon roll, pickled Japanese mushroom and ponzu gelee, taro chip

Tray Passed Spoons

Spoons of red wine braised beef short ribs with parsnip puree, pickled shallots
Spoons of red wine braised beef short ribs with caramelized cauliflower puree, pickled shallots
Juicy Beef Oxtail dumplings with black vinegar, soy, ginger and scallions
Spoons of Ahi tuna tartare with spicy harissa, celery and preserved lemon
Halibut Ceviche with cucumber, tomato, lime, and “guacamole”
Shrimp cocktail with horseradish cocktail sauce and micro celery
Smoked Salmon and young potato salad with lemon, chives and American Sturgeon Caviar
Lump crab cocktail with mango, jicama, cucumber, basil and chile
Scallop and Ahi tuna “ravioli” with yuzu-ponzu, cucumber and hijiki seaweed salad

Tray Passed Mini Cups

Mini butternut squash soup with duck confit and havarti grilled cheese sandwich
A Duo of Late harvest Heirloom gazpacho with grilled octopus and a parmesan tuile
Chilled tomato gazpacho with a mini grilled cheese sandwich
A trio of peas with mascarpone-white wine mousse, black pepper-prosciutto stick

Base Prices (based on 1.5 hours of tray passing)

Please inquire with Market catering for additional time

Selection of 4 - \$15 pp

Selection of 5 - \$17 pp

Selection of 6 - \$19 pp

Selection of 7 - \$21 pp