

# Main Market Co-op Catering Menu

## **Platters**

### **Meat and Cheese Antipasto**

*Uncured nitrate free Genoa salami, capicola, artichoke hearts, marinated mushrooms, imported provolone cheese, roasted red peppers, country olive mix, garnished with fresh herbs*

\$11.00 per person

### **Vegetable Antipasto**

*Artichoke hearts, broccoli, marinated mozzarella ciligiene (cherry-sized mozzarella balls), imported Parmesan and provolone cheeses, roasted red peppers, marinated mushrooms, celery, fresh bell peppers, and a country olive mix. Arranged beautifully and garnished with fresh herbs*

\$7.00 per person

### **Specialty Cheese**

*A variety of local and specialty cheeses make up each platter which is garnished with fresh and/or dried fruit, and assorted nuts. Assortments and prices vary with local and regional markets and availability. Crackers are available for an additional cost*

\$7.00 - \$10.00 per person

### **Fresh Fruit Tray**

*Cantaloupe, honeydew, pineapple, and an assortment of fresh seasonal fruit*

\$4.00 per person

### **Vegetable Tray (Fresh or Roasted)**

*Assortment of seasonal vegetables, accompanied by your choice of house made bleu cheese, pesto ranch, or garlic aioli.*

\$5.00 per person

### **Sandwich Platter (Seasonal Panini or BYO)**

*Contains meats and cheeses, lettuce, tomato, pickle, onion, condiments, and assorted breads*

\$6.00 per person

## **Appetizers**

### **Pork Tenderloin Crostini**

*Sliced tenderloin on a crispy baguette with stone ground mustard sauce and fried leeks*

(50 ppl) - \$150.00

### **Goat Cheese and Tomato Bruschetta**

*Toasted baguette, goat cheese, sweet roasted red and yellow tomatoes*

(50 ppl) - \$125.00

### **Peach and Onion Tarts**

*Grilled peaches, gruyere cheese, and caramelized onion in a puffed pastry*

(50 ppl) - \$125.00

### **Shrimp and Mango Shooters**

*Shrimp cocktail with mango salsa*

(50 ppl) - \$165.00

### **Thai Peanut Skewers**

*Chicken satay topped with a spicy peanut sauce, roasted peanuts, and fresh mint*

(50 ppl) - \$185.00

### **Asian Beef Lollipops**

*Pinwheeled grilled skirt steak on a skewer with Asian BBQ sauce*

(50 ppl) - \$175.00

### **Crab Cakes**

*Cakes made from crab mix, breadcrumbs, mayonnaise, mustard, eggs, and seasonings*

(50 ppl) - \$225.00

### **Fried Chicken Wings**

*Your choice of BBQ Buffalo or Honey Sweet Chili*

(50 ppl) - \$115.00

## **Sweet Sour Meatballs**

*Beef meatballs dipped in sweet & sour sauce*

(50 ppl) - \$100.00

## **Polenta Bruschetta Triangles**

*Grilled polenta topped with olive tapenade*

(50 ppl) - \$85.00

## **Other Trays/ Items**

### **Deli Sack Lunch**

*Includes, plain sandwich (veggie, turkey or roast beef) chips, mayo pack, mustard pack, napkin, apple, dessert, and water*

\$10.99 per person

### **Cookie Tray**

*A tray of assorted cookies*

(50 ppl) - \$65.00

*Everything is scratch made, even the dips and dressings! To order, please call (509) 458-2667 or visit our deli to place an order in person. Please allow 72 hours notice for ALL catering orders & 7 days notice for all parties over 50. Prepayment required for all special orders.*