



CATERING MENU

Updated July 27, 2011

CONTACT

Christopher Bryant
Catering and Corporate Events Coordinator
Phone (708) 725-7207
Email chris@marionstreetcheesemarket.com

Ordering

The minimum order is 15 people. 24-48 hour notice is required for all orders. This document contains pricing information for all of our available catering items.

Expedite Your Order

Our Catering and Corporate Events Coordinator is Christopher Bryant. Contact him directly via email or phone to place an order or to get help planning your event menu.

Email chris@marionstreetcheesemarket.com or call (708) 725-7207.

Our Food

At MSCM we strive to source the highest quality ingredients with a focus placed on local, sustainable, and responsibly produced items. We are confident that you will find our food to be delicious, high quality, and maybe even a little inspiring! Our boxed lunches include choice of one of our hand-crafted sandwiches, a side salad, tortilla chips, a tasty dessert, and a piece of our favorite ginger candy (Chimes Ginger Chews.) Additionally, drinks can be added to your boxed lunches (see below options.)

Presentation

All MSCM boxed lunches will be served in a high-quality, earth friendly box. Green certified condiments, paper napkin, plastic fork and knife are also supplied. Our disposable containers and platter are all green certified and compostable as well. Additionally, you can bring in your own platters or service ware and we would be happy to use those items for your party and take up to \$10 dollars off of your order.

Delivery / Pick up

Charges for delivery vary, depending upon the distance from our kitchen, size of the order, and amount of setup required. Please allow a 30-minute window for delivery. We recommend that you schedule your delivery at least 30 minutes prior to the time you would like your meal ready to serve. Pickup is available during our normal business hours.

Billing

We accept all major credit cards, personal checks, travelers' checks, and cold hard cash. Payment in full is due at time of order.

Cancellation

All final quantities and details must be confirmed 24 hours prior to time of pickup/delivery and will be billed accordingly. Orders may not be canceled or reduced in number on the day of the event.



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Appetizer / passed hors d'oeuvres catering menu

format

Tier #1—\$2.75/ piece

Whipped goat cheese + oil cured tomatoes + fresh basil	crostini	passed, station ok
Sundried tomato bruschetta + caramelized onion + fresh mozzarella	crostini	passed, station ok
Spanikopita tarts — spinach + feta + mint + phyllo	petite tart shell	passed, station ok
*Soup shooters — ask for seasonal selections	small glass	passed, station ok
Fruit skewers + vanilla bean yogurt dip	skewers	best for station

Tier #2 — 3.25 / piece

*Pumpnickel crisp + smoked norweigan salmon + truffle egg salad + pickled onion	crostini	passed, station ok
Bocconcini wrapped in prosciutto and fresh basil	petite skewer	passed, station ok
Roasted asparagus, wrapped in prosciutto	solo	passed, station ok
Toasted baguette + feta spread + fresh strawberries + mint	crostini	
Golden beet tart — roasted baby beets + black pepper herb goat cheese + white truffle oil + toasted walnuts	petite tart shell	

Tier #3 — 3.75 + / piece

*Pickled shrimp + shaved red onion + fennel panna cotta + orange zest	asian soup spoon	passed, station ok
Smoked duck breast + red wine fig jam + pickled red onion	crostini	passed, station ok
Roasted shrimp + pineapple skewers + sesame orange ponzu	petite skewer	passed, station ok
*Smoked scallops + watermelon + avocado + toasted peanuts	small glass	spoon passed, station ok
*Fresh fish ceviche (or shrimp) + marinated chilis + roasted sweet potato + corn	small glass	spoon passed, station ok

Sweets—sold as platters

	Platters	Passed
Dark chocolate flourless torte		
Loaded brownie bites (bananas, pecans, white, milk, dark chocolate)	"	"
Cookies — dark chocolate chip, 5 spice sugar, smoked almond, inquire for more flavors	"	"
Lemon bars	"	"
Miniature banana cream pies	"	"
Miniature chocolate cream pies	"	"
miniature lemon custard tarts w/ seasonal fruits	"	"
miniature fruit tart with vanilla bean pastry cream and seasonal fruit	"	"

*Special details for this item : may require onsite assembly as quality may be compromised if done otherwise.

Items may be subject to availability and seasonality. MSCM will notify guests 24 hours in advance if any changes to the menu need to be made.



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Sandwich options

	SMALL	REGULAR
Chicken salad Roasted amish chicken + apples + sunflower seeds + red onion + celery + tarragon aioli on Labriola multigrain	5	10
Veg out Almond pesto + grilled peppers + roasted zucchini + fresh mozzarella on French baguette	4	8
Ham n' cheese North Country Ham + caramelized onions + Hook's swiss cheese + horseradish aioli on Labriola marble rye	4	9
Med Veg Kalamata hummus + crumbled feta + grilled eggplant + charred tomatoes + fresh oregano vinaigrette on French baguette	4	9
Roasted Turkey Legacy turkey breast + shaved apple + honey mustard + Millville cheddar on Labriola multigrain	4	9
Beet It Capriole goat cheese spread + roasted golden beets + crushed walnuts + baby arugula on French baguette	4	9
HBE Sliced hard boiled egg + curry aioli + house made giardinera + shaved romaine on sourdough baguette	3.50	8
The Turkey Plus Legacy turkey breast + Millville cheddar + roasted tomato + shredded romaine + North Country bacon + truffle aioli on Labriola multigrain	5	11
BLTP La Quercia prosciutto + North Country bacon + roasted tomato + avocado + organic arugula + basil aioli	5	11
Da Beef Shaved organic roast beef + horseradish aioli + house made giardinera + Millville cheddar on Labriola marble rye	5	11



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Cheese and Meat Platters

AMERICAN ARTISAN	FOREIGN FAVORITES	MONGER'S CHOICE	CHARCUTERIE	ANTIPASTA
A hand-picked selection of fine American Cheeses all paired perfectly to complement one another through taste and variety	Traditional and new age classics imported from around the world to be brought together for you to enjoy	Work with (or trust!) our knowledgeable Cheese Mongers to make the perfect combination of cheeses and or meats to cater to just what you're looking for	A wide selection of domestic and imported meats which are of the highest quality freshly sliced and cut to order	The perfect balance of flavors will come together on our custom made antipasta platter

Platter	No. of Options	Serves	Price
Soiree Starter	2 options	Serves up to 5 people	\$40
Small Platter	3 options	Serves up to 10 people	\$60
Medium Platter	4 options	Serves up to 15 people	\$80
Large Platter	4 options (larger quantity)	Serves up to 20 people	\$100

Some of our most popular cheeses are (but certainly not limited to)

Imported styles

Rembrandt Gouda
 French Triple Cream Brie
 Piave Vecchio
 Manchego
 Rolf Beeler Gruyere

L'Amuse Gouda
 Scimudin
 Colston Basset's Stilton
 Brescianella Stagionata

Domestics

Meadowlark Cheddar
 Gruyere Surchoix
 Saxony
 Capriole Fresh Chevre
 Ader Kase Reserve
 Cabot Clothbound Cheddar
 Pleasant Ridge Reserve
 Dante
 Evalon

Charcuterie

Spanish Chorizo
 Speck
 Mortadella
 Heirloom Prosciutto
 Jamon Serrano
 Salame
 Duck Mousse with Port
 Truffle Pate
 Country Pate

Antipasta

Greek Olives
 Roast Red Peppers
 Cuquillo Olives
 Caperberries
 Cornichons
 Fire Roasted Tomatoes
 Broad Beans
 Castelvatrano Olives

Platters come with accoutrements of seasonal fruit, nuts and baguette.

Higher priced or additional cheese or meat choices on platters ranges from \$5-\$10 each, per platter.

Minimum 24 hours advance notice on platters, please.

Serving Sizes are estimated based on 3 oz. serving per person.

Presentation Please allow platters to come to room temperature for approximately 1/2 hour before serving to fully appreciate the flavors and textures.



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MSCM Boxed Lunches

Boxed lunches are \$15. Lunches include one sandwich, one dessert and one side.

Sandwich options

Chicken salad – roasted amish chicken + apples + sunflower seeds + red onion + celery + tarragon aioli on Labriola multigrain

Veg out – almond pesto + grilled peppers + roasted zucchini + fresh mozzarella on French baguette

Ham n’ cheese – North Country Ham + caramelized onions + Hook’s swiss cheese + horseradish aioli on Labriola marble rye

Med Veg – kalamata hummus + crumbled feta + grilled eggplant + charred tomatoes + fresh oregano vinaigrette on French baguette

Roasted Turkey – Legacy turkey breast + shaved apple + honey mustard + Millville cheddar on Labriola multigrain

Beet It – Capriole goat cheese spread + roasted golden beets + crushed walnuts + baby arugula on French baguette

Dessert

One dessert is included. \$2 for each additional dessert.

Dark chocolate brownie

Tart lemon bars

Carrot cake with cream cheese icing

Raspberry bars

Drinks

Available, but not included

Lemonade and Iced Teas \$2.50

Coconut water \$3

HBE – sliced hard boiled egg + curry aioli + house made giardinera + shaved romaine on sourdough baguette

The turkey plus (+\$2) – Legacy turkey breast + Millville cheddar + roasted tomato + shredded romaine + North Country bacon + truffle aioli on Labriola multigrain

BLTP (+\$2) – La Quercia prosciutto + North Country bacon + roasted tomato + avocado + organic arugula + basil aioli

Da Beef (+\$2) – Shaved organic roast beef + horseradish aioli + house made giardinera + Millville cheddar on Labriola marble rye

Sides

One side is included. \$2 for each additional side.

Seasonal fruit salad

Roasted garlic potato salad

Mediterranean pasta salad

Waldorf salad

Carrot raisin slaw with pineapple vinaigrette

Goose Island Sodas (Assorted Flavors) \$2

Natural Ginger Ale (Assorted Flavors) \$3



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Marion Street Cheese Market offers a selection of sandwiches, breakfast pastries, sweets and our Signature Cheese and Meat Platters that is perfect for any event and gathering.

Breakfast Pastry Platter

Selections vary and may include muffins, danishes, croissants, chocolate croissants, and almond croissants.

\$40 for 16 \$60 for 24 \$120 for 48

Individual Quiches

Enjoy these deep dish quiches, baked to perfection with a variety of flavors to choose from: mushroom & gruyere, spinach & feta, ham & cheddar, roasted tomato & feta, the Denver, and chorizo & gruyere.

\$6.00/piece

Mac n' Cheese Gratin

This traditional favorite takes on a fierce facelift, made with 3 artisan cheeses: aged cheddar, *Laura Chenel* chèvre & sarvecchio parmesan.

\$10/per pound

Smoked Cheddar +\$2, Roasted Peppers +\$2
Black truffle +\$4

Seasonal Greens

Choose between organic greens or baby spinach salad. Seasonal dressing included.

Priced per person:\$4/per person

Specialty Salads

Choose one, or all of our specialty saladssure to satisfy a healthy appetite. All salads are vegetarian and our variety includes:

Fingerling Potato Salad *Creamy Cole Slaw*
Cucumber Salad *Whole Grain Salad*
Pasta Salad

Priced per pound : \$8/lb

Dessert Platter

Old favorites and new flavors. Selection will vary. See the passed hors d'oeuvres page for sweets descriptions.

Small \$30	Medium \$45	Large \$60
(Up to 10)	(Up to 15)	(Up to 20)

Drinks may be added on for \$1.99/ per person, please inquire for varieties. Compostable products available for service.