

BREAKFAST MEETINGS
CLIENT LUNCHESES
BENEFIT DINNERS
CASUAL GATHERINGS
DINNER PARTIES
PRIVATE FUNCTIONS
FESTIVE OCCASSIONS
SPECIALTY CAKES
BIRTHDAYS
GRADUATIONS
WEDDING CAKES
BAR OR BAT MITZVAHS
COCKTAIL PARTIES
WEDDINGS



HOME & CORPORATE CATERING MENU



HOME OFFICE
18 ELM COURT
SHEFFIELD, MA 01257
413.248.5040 EXT. 1



SPECIALTY FOODS
OPEN 7 DAYS
760 S. MAIN STREET
GT. BARRINGTON MA 01230
413-528-5775



CAFE
OPEN 7 DAYS
18 ELM COURT
SHEFFIELD, MA 01257
413-248-5040 EXT 2

Dear Customer,

Our Home and Corporate Menu takes a walk down the fun and simple avenue of comfort food. We created this menu with friends and family in mind. With platters as simple as wraps to pastries that define your shindig, the Home and Corporate menu warms any room, or conference room for that matter. Take a looky inside, but beware of hunger pains.

Oh yeah, are you planning a special or larger affair? We would be pleased to talk with you about our more extensive catered offerings.

In the meantime, enjoy these fine selections; all carefully prepared with fresh whole ingredients.

Best Regards,
The Marketplace Family



AT OUR SPECIALTY FOODS STORE AT GUIDO'S IN
GREAT BARRINGTON WE OFFER:

FRESH ARTISAN BREAD
SPECIALTY CHEESES
PASTRIES, CAKES, AND COOKIES
CRACKERS
SPECIALTY SANDWICHES
OLIVE BAR
SOUP BAR
SPECIALTY COFFEES AND TEAS
HANDMADE PREPARED FOODS TO GO
DELI MEATS AND CHEESES

MARKETPLACEKITCHEN.COM

PHONE: 413.528.5775

ORDERING GUIDELINES

OUR CATERING DEPARTMENT IS OPEN SEVEN DAYS A WEEK BY APPOINTMENT

48 HOURS NOTICE IS RECOMMENDED FOR ALL ORDERS.

- Same day orders available on a limited basis.
- Call for seasonal specialties and consultations.
- Menu and prices are subject to change.
- Prices do not include tax.
- \$50 minimum order for delivery – delivery charges may apply.
- Paper goods are available for an additional charge.

CATERING CANCELLATION POLICY

Due to the time involved in the preparation of catering orders, we ask that you give us 24 HOURS NOTICE if you need to cancel your order.

If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and volume of your order).

If you have any questions or concerns, please call our Catering Department.

BREAKFAST & BRUNCH

BREAKFAST BASICS

An assortment of our fresh baked muffins and scones served with whipped sweet cream butter and raspberry preserves
(MIN. 10 PEOPLE) \$3.25 PER PERSON

JUST BAGELS

Savory, sweet and plain bagels served with whipped sweet cream butter and cream cheese
(MIN. 10 PEOPLE) \$2.45 PER PERSON

DANISH & CROISSANT ASSORTMENT

Served with whipped sweet cream butter and raspberry preserves
(MIN. 10 PEOPLE) \$3.25 PER PERSON

SMOKED SALMON PLATTER

Premium smoked salmon with thin sliced red onion, tomato slices, red leaf lettuce, whipped cream cheese and an assortment of bagels
(MIN. 10 PEOPLE) \$8.45 PER PERSON

MARKETPLACE FRESH FRUIT SALAD

Freshly cut honeydew, cantaloupe, pineapple, strawberries, red and green grapes, in a vanilla bean simple syrup
(MIN. 5 LBS.) \$9.95 LB

HOUSE BAKED BREAD

A tray of our house baked sweet tea breads & served with butter and jam
(MIN. 10 PEOPLE) \$2.95 PER PERSON

DRINKS

Assortment of premium juices, sparkling water, still water and natural sodas
(PRICES VARY ACCORDING TO SELECTION)

LUNCH TIME

PLATTER OF ASSORTED SANDWICHES

Including Boar's Head roast beef, turkey, and Black Forest ham with Swiss and cheddar cheeses, lettuce, tomato, mustard, Russian dressing and mayonnaise on assorted sandwich breads and baguettes

(MIN. 10 PEOPLE) \$6.25 PER PERSON

COLD CUT PLATTER

Boar's Head roast beef, turkey, and Black Forest ham with Swiss and cheddar cheeses, lettuce, tomato, pickles, Russian dressing, mayonnaise and Dijon mustard and assorted breads and baguettes, arranged so your guests can make their own

(MIN. 10 PEOPLE) \$6.25 PER PERSON

ASSORTED WRAP SAMPLER (SELECT THREE OF OUR POPULAR WRAPS)

Hummus, tomato & sprouts; Grilled chicken with pesto & goat cheese; White albacore tuna salad with lettuce & tomato; Turkey, cranberry mayonnaise & Brie; Portobello mushrooms with mozzarella cheese & oven dried tomato. Roast beef, roasted red pepper & horseradish cheddar

(MIN. 10 PEOPLE) \$6.25 PER PERSON

TEA SANDWICH SELECTION (SELECT THREE FROM OUR DELICIOUS TEA SANDWICHES)

Ham salad; Egg salad; Watercress or cucumber; Smoked salmon; Curried chicken salad all served on select breads

SMALL - SERVES 10 TO 15 PEOPLE \$23.95

LARGE - SERVES 20 TO 30 PEOPLE \$45.95

VEGETARIAN SANDWICH PLATTER

All served on hearty and whole grain breads Grilled vegetables with provolone; Portobello, Swiss chard & fresh mozzarella; Grilled eggplant, hummus and roasted tomato

(MIN. 10 PEOPLE) \$6.25 PER PERSON

ANTIPASTO STYLE SANDWICHES

All served on fresh and hearty baguettes Prosciutto, fresh mozzarella and basil with extra virgin olive oil and black pepper; Grilled Portobello with goat cheese, tomato, Swiss chard, balsamic vinegar & olive oil; Capocollo, pear, Fontina & arugula

(MIN. 10 PEOPLE) \$6.45 PER PERSON

INDIVIDUAL DESSERTS

OPERA CAKE

Genoise, dark chocolate ganache, mocha buttercream and espresso syrup \$4.95 EACH

TRIPLE CHOCOLATE GATEAU

White chocolate mousse, chocolate sponge cake and dark chocolate ganache

\$4.95 EACH

CHOCOLATE CARAMEL MOUSSE

Gianduja cake (combination of ground almonds, flour and eggs) chocolate and caramel mousse

\$4.95 EACH

CREME BRULEE

Combination vanilla custard with caramel crust

\$3.25 EACH

We will also be happy to help you design a wedding cake or custom celebration cake.

BERKSHIRE BARK

FLAVORS OFFERED:

MOCHA BUZZ

caramel, coffee, cocoa beans, hazelnuts, almonds & Callebaut milk chocolate

WHITE LIGHTNING

white chocolate, cashews, almonds, lemon zest and crystallized ginger

MIDNIGHT HARVEST

Callebaut dark chocolate, hazelnut, almonds, dried cranberries & orange zest

TROPICAL HEAT

Callebaut milk chocolate, macadamia nuts, coconut, dried papaya, dried pineapple, mango, ancho chile powder, cayenne pepper

To place an order call: 413.528.5775 or 413.248.5040 x 1

CAKES

CHOCOLATE CAKE - MOM'S OLD FASHION RECIPE

White chocolate, buttercream and white chocolate ganache \$19.95

CARROT CAKE

Carrots, raisins, coconut with fresh pineapple & cream cheese icing \$19.95

CHOCOLATE VEGAN CAKE

Flour, sugar, cocoa powder, baking soda & vegetable oil \$5.95

ORANGE VEGAN CAKE

Flour, sugar, canola oil, orange juice & zest, & cider vinegar \$5.95

CHEESE CAKE

Creamy classic cheesecake with brown sugar & shortbread crust \$18.95

CHOCOLATE MACADAMIA TORT

Rich chocolate cake with dark chocolate ganache, caramel and toasted macadamia nuts \$22.95

CINNAMON APPLE CAKE

Apples, cinnamon, butter, sugar & eggs \$5.95

SOUR CREAM COFFEE CAKE 9"

Butter, sugar, eggs, sour cream, walnuts, cinnamon \$9.95

NOTE: 6" SERVES 6-10 PEOPLE

GRAB & GO SELECTIONS

CALL FOR AVAILABILITY

Cheesecake of the Day	\$2.95
Dream Bar	\$2.45
Oatmeal Berry Bars	\$2.45
Rice Pudding	\$4.95/LB.
Bread Pudding	\$4.95/LB.
Espresso Brownies	\$2.35

SALADS

CHEF SALAD

Mesclun mix with turkey, ham, Swiss cheese, hard-boiled eggs and handmade balsamic vinaigrette

\$5.45 SINGLE SERVING \$39.95 SERVES 10-15

SPINACH SALAD

Baby spinach, crumbled bleu cheese, spiced pecans, sliced red onion and grainy mustard vinaigrette

\$4.95 SINGLE SERVING \$34.95 SERVES 10-15

CAESAR SALAD

Crisp romaine, handmade croutons and our own Caesar dressing topped with shaved Parmesan

\$3.45 SINGLE SERVING \$24.95 SERVES 10-15

GREEK SALAD

Mesclun mix, feta, kalamata olives, roasted red peppers, pepperocini, grape tomatoes and Greek dressing

\$4.95 SINGLE SERVING \$29.95 SERVES 10-15

MESCLUN SALAD

With choice of dressing: balsamic vinaigrette, Dijon, Greek or grainy mustard dressing

\$3.45 SINGLE SERVING \$24.95 SERVES 10-15

SOUPS AND STEWS

All made with homemade stocks and the freshest ingredients
Call for availability and selection.

GRAB & GO SELECTIONS

CALL FOR AVAILABILITY

Chicken Quesadilla	Meat Lasagna
Vegetarian Quesadilla	Vegetable Lasagna
Beef Burrito	Rotisserie Chicken
Veal Parmigiana	Panini Sandwiches
Specialty Sandwiches	Roll-ups

To place an order call: 413.528.5775 or 413.248.5040 x 1

SIDE DISHES

CALL FOR AVAILABILITY; PRICED BY THE POUND

BASMATI & WILD RICE

A blend of brown basmati and wild rice with dried cranberry and honey citrus dressing

COLESLAW

With maple poppy seed dressing

CREAMY POTATO SALAD

With MarketPlace's own creamy scallion dressing

GREEK CUCUMBER SALAD

European cucumber, feta, roasted red pepper and kalamata olives

LO MEIN SALAD

Fresh lo mein noodles, scallion, shiitake mushroom, carrot & tamari ginger dressing

PASTA SALAD

Chef selection

THAI BASIL CHICKEN SALAD

Grilled boneless chicken breast pieces, red & yellow peppers, julienne carrots, fresh basil and our own Thai dressing

TOFU SALAD

Cubes of seared tofu with celery and red onion, tossed with sweet Chile and fresh ginger dressing

CORN AND FENNEL SALAD

Sweet corn, caramelized onion, fennel, sun dried tomato, fresh spinach, aged balsamic vinegar and olive oil

POTATO LEEK CAKE

SERVE S 8-10 \$22.95

SIDES

Salmon Cakes

Hummus with Roasted Garlic

Portobello Towers

Tuna Salad

Risotto Cakes

Tofu Sticks with Miso

Roasted Chicken Salad

Beet Salad

Duck Paté

Broccoli Salad

DESSERTS & PASTRIES

TARTS

Apple

SMALL

SERVES 1-2

\$ 4.45

MEDIUM

SERVES 6-8

\$12.95

LARGE

SERVES 10-12

\$25.95

Chocolate Mint

\$ 4.95

\$14.95

\$28.95

Lemon

\$ 4.95

\$13.95

\$25.95

Lintzer

\$ 4.95

\$13.95

\$25.95

Pecan

\$ 4.95

\$13.95

\$25.95

We also offer blueberry, cranberry walnut, key lime, peach, pear, plum, pumpkin and strawberry rhubarb tarts seasonally.

TIRAMISU

\$4.95 INDIVIDUAL

1/2 PAN \$42.95, SERVES 9-12 PEOPLE

BAKLAVA

\$1.65 INDIVIDUAL

1/2 PAN \$27.95, SERVES 20 PEOPLE

BERRY COBBLER W/ CREME ANGLAISE

1/2 PAN \$44.95

SERVES 10-15 PEOPLE

ASSORTMENT OF PETITS FOURS

Almond Roca, Triple Chocolate and Fruit Tartlets

MINIMUM ORDER 25 PEOPLE AT \$3.95 PER PERSON

BROWNIE & COOKIE PLATTER

A selection of ginger, triple chocolate, oatmeal raisin and chocolate chip cookies with our delicious espresso and white chocolate brownies

SMALL - SERVES 15-20 \$39.95

LARGE - SERVES 30-35 \$74.95

CAKES & PIES

Our expert pastry chefs bake delectable cakes, pies and tarts, using unbleached flour, pure butter and various delights such as Callebaut chocolate, ripe fruits and High Lawn Farm milk products

To place an order call: 413.528.5775 or 413.248.5040 x 1

ENTREES FOR TEN OR MORE

CALL FOR AVAILABILITY; PRICED BY THE POUND

CHICKEN PICCATA

Tender thin sliced chicken breast in a rich lemon caper sauce

\$69.95 SERVES 10-15 PEOPLE

PANKO BREADED CHICKEN BREAST

Tender boneless, skinless chicken breast, egg dipped and coated in crispy herbed Panko bread crumbs

\$69.95 SERVES 10-15 PEOPLE

BALSAMIC & HERB GRILLED CHICKEN BREAST

Boneless skinless chicken breast marinated in extra virgin olive oil, aged balsamic vinegar, fresh thyme and garlic grilled on an open flame

\$69.95 SERVES 10-15 PEOPLE

ROASTED FILET MIGNON

Served with tomato jam & horseradish sauce. Approximately 4-5 lbs.

SERVED WHOLE \$165.95 SLICED & PRESENTED ON A PLATTER \$174.95

GRILLED OR POACHED SALMON

The freshest salmon char-grilled or poached served with sauce vierge and chive crème fraîche

PER PIECE - SERVES 10 \$84.95 OR BY THE FILLET - SERVES 4-8 \$45.95

CHICKEN ROULADE

Boneless, skinless chicken breast stuffed with shiitake mushroom, fresh spinach, caramelized onion, roasted red pepper and Parmesan cheese - breaded and seared

\$79.95 SERVES 10-15 PEOPLE

ROTISSERIE FIRED CHICKEN

Free range chicken, marinated in honey, lemon and olive oil with fresh rosemary. Juicy and cooked to perfection on our rotisserie

\$4.45 PER POUND, 1 CHICKEN SERVES 2-3

MOROCCAN GLAZED SALMON

Sweet & spicy with a blend of Middle Eastern spices

\$45.95 FULL SIDE SERVES 4 TO 8 PEOPLE

FOR STARTERS

CRUDITÉS

A selection of crisp vegetables served with our own hummus and herbed goat cheese dip

SMALL - SERVES 10 TO 15 PEOPLE \$21.95 LARGE - SERVES 25 TO 40 PEOPLE \$54.95

CHEESE & FRUIT PLATTER FOR THE GOURMET

A classic collection of fine Domestic and European cheeses garnished with fresh fruit and served with Carr's crackers

SMALL - SERVES 20 TO 25 PEOPLE \$42.95 LARGE - SERVES 40 TO 50 PEOPLE \$74.95

GRILLED VEGETABLE PLATTER

This season's freshest vegetables, marinated with balsamic vinegar, fresh thyme and olive oil grilled to perfection

SMALL - SERVES 8-12 PEOPLE \$29.95 LARGE - SERVES 20-30 PEOPLE \$69.95

SHRIMP COCKTAIL 16-20 SHRIMP PER POUND

Large and fresh with our zesty cocktail sauce

SMALL (2 LBS.) - \$46.95 LARGE (4 LBS.) - \$89.95

HAND SLICED TURKEY PLATTER

MarketPlace's own herbed marinated turkey breast, house roasted and sliced, served with cranberry mayonnaise, mayonnaise and fresh baguette

MINIMUM ORDER 10 PEOPLE AT \$6.45 PER PERSON

ANTIPASTO PLATTER

This traditional antipasto includes grilled vegetables, mixed olives, thin sliced prosciutto, sopressata, fresh mozzarella and aged provolone, served with rustic breads

MINIMUM ORDER 10 PEOPLE AT \$6.25 PER PERSON

To place an order call: 413.528.5775 or 413.248.5040 x 1

HOT DISHES

VEGETABLE LASAGNA

Homemade fresh lasagna noodles, fresh spinach, mushrooms, our own tomato sauce and a layer of béchamel sauce

½ PAN SERVES 8-12 \$39.95 FULL PAN SERVES 18-24 \$74.95

MEAT LASAGNA

Homemade fresh lasagna noodles, ricotta cheese, Black Angus ground beef, our own tomato sauce and mozzarella

½ PAN SERVES 8-10 \$39.95 FULL PAN - SERVES 18-24 \$74.95

SHEPHERD'S PIE

A perfect blend of ground lamb, sweet peas, onion and carrots topped with fresh mashed red skinned potatoes

½ PAN SERVES 10-15 \$62.95 FULL PAN SERVES 18-24 \$118.95

MACARONI & CHEESE BAKED ELBOW MACARONI

in our homemade sharp cheddar cheese sauce topped with crispy bread crumbs

½ PAN SERVES 8-12 \$25.95 FULL PAN SERVES 18-24 \$44.95

BAKED ZITI WITH HERBED RICOTTA

Baked ziti pasta, homemade marinara sauce, shredded mozzarella, ricotta with fresh chopped herbs, baked to a golden brown

½ PAN SERVES 8-12 \$29.95 FULL PAN SERVES 18-24 \$58.95

MOUSSAKA (ONE OF OUR HOUSE FAVORITES)

Spiced ground lamb in a rich tomato sauce, layered with eggplant and topped with a special béchamel custard

½ PAN SERVES 8-12 \$62.95 FULL PAN SERVES 18-24 \$118.95

TURKEY POT PIE

Fresh roasted turkey, onion, carrot, cranberry, celery and potato in a rich turkey gravy, topped with baked puff pastry

½ PAN SERVES 8-12 \$62.95 FULL PAN SERVES 18-24 \$118.95

HOT DISHES

MARKETPLACE QUICHE

Rich custard, Swiss cheese and our special toppings Asparagus & Brie, Shiitake & Goat cheese and Quiche Lorraine

SERVES 8-12 \$22.95

EGGPLANT CASSEROLE

Seared eggplant caramelized onion, fresh tomato, our own pesto layered with bread crumbs and parmesan cheese

½ PAN ONLY SERVES 8-12 \$39.95

MARKETPLACE MEATBALLS

Ground Black Angus beef blended with fresh herbs, light breadcrumbs and Parmesan cheese in our own marinara sauce

½ PAN SERVES 15-20 \$37.95 FULL PAN SERVES 30-40 \$69.95

BEEF BOURGUIGNON

Tender beef, button mushroom, pearl onion, fresh celery root, all in a rich red wine stew

½ PAN SERVES 8-12 \$65.95 FULL PAN SERVES 18-24 \$122.95

CHICKEN MARBELLA

Our version with boneless, skinless chicken stewed with green olives, dried fruit, capers in a rich sauce. Chef's Favorite!

½ PAN SERVES 8-10 \$69.95 FULL PAN SERVES 18-24 \$133.95

SOUPS AND STEWS

All made with homemade stocks and the freshest ingredients

CALL FOR AVAILABILITY AND SELECTION