

MARKET

CATERING



BREAKFAST

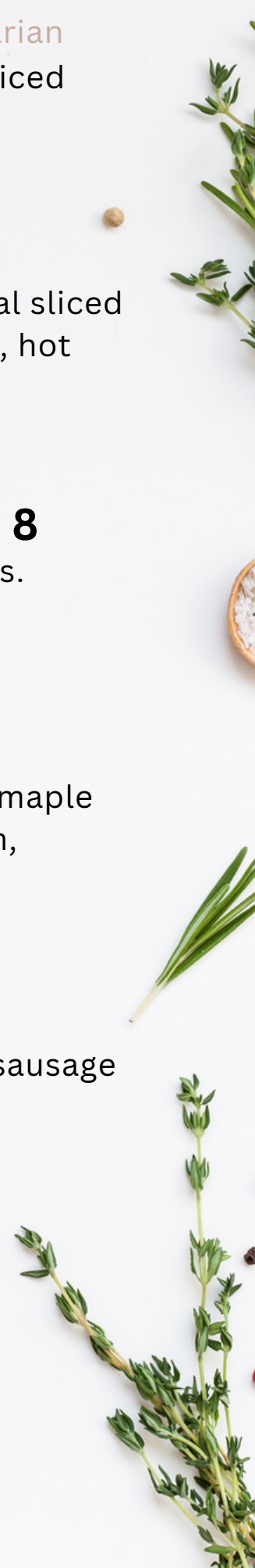
SHORELINE CONTINENTAL | 9 vegetarian
variety of fresh baked pastries, muffins, seasonal sliced fruit

BIG COTTONWOOD BREAKFAST | 16
scrambled eggs, bacon, breakfast potatoes, seasonal sliced fruit, pastry assortment. served with salsa, ketchup, hot sauce

BONNEVILLE BREAKFAST BURRITO | 8
breakfast burrito with bacon, eggs, cheese, potatoes. served with salsa, sour cream, hot sauce

SUGARHOUSE BREAKFAST | 14
thick-cut french toast served with whipped butter, maple syrup, whipped cream, mixed berry compote, bacon, scrambled eggs

SUMMIT | 19
housemade vegetable frittata, breakfast potatoes, sausage links



ADD-ONS

YOGURT PARFAIT | 5 vegetarian
yogurt topped with granola and fruit compote

OVERNIGHT OATS | 7 vegetarian
oats and chia seed soaked overnight with coconut cream and coconut milk, topped with fruit

GREEK YOGURT CUP | 3 vegetarian
assorted flavors

SAUSAGE LINK OR BACON | 3
2 pieces per person

SEASONAL SLICED FRUIT | 4 vegan

SEASONAL WHOLE FRUIT | 2 vegan

ASSORTED PASTRIES & MUFFINS | 4



OTG

MUFFIN BOX | 10

vegetarian

muffin with butter, seasonal whole fruit, greek yogurt cup

BAGEL BOX | 10

vegetarian

plain bagel, cream cheese, butter, seasonal whole fruit, greek yogurt cup

COFFEE BOX | 6

locally roasted coffee in a travel box, served with assorted sugars, sweeteners, half and half

BOTTLED JUICE | 5

orange, cranberry, apple

BOTTLED WATER | 3



BOXED LUNCH

BOXED SANDWICHES | 14

sandwich served with individual kettle chips, pickle spear, cookie, condiments (minimum of 5 of each choice)

TURKEY + PROVOLONE

oven roasted turkey, romaine, tomato, provolone cheese

HAM + CHEDDAR

smoked ham, romaine, tomato, cheddar cheese

MOUNTAIN VIEW

smoked ham, salami, prosciutto, pickled vegetable tapenade, honey mustard aioli, provolone cheese

TURKEY, HAM, HAVARTI

oven roasted turkey, smoked ham, romaine, tomato, havarti cheese

CHICKPEA SALAD WRAP **vegetarian**

chickpeas, fresh veggies, herbs, housemade vegan aioli

CAPRESE **vegetarian**

tomato, mozzarella cheese, spinach, basil pesto

ADD-ONS served in a portion cup with lid

ELOTE PASTA SALAD | 3 **vegetarian**

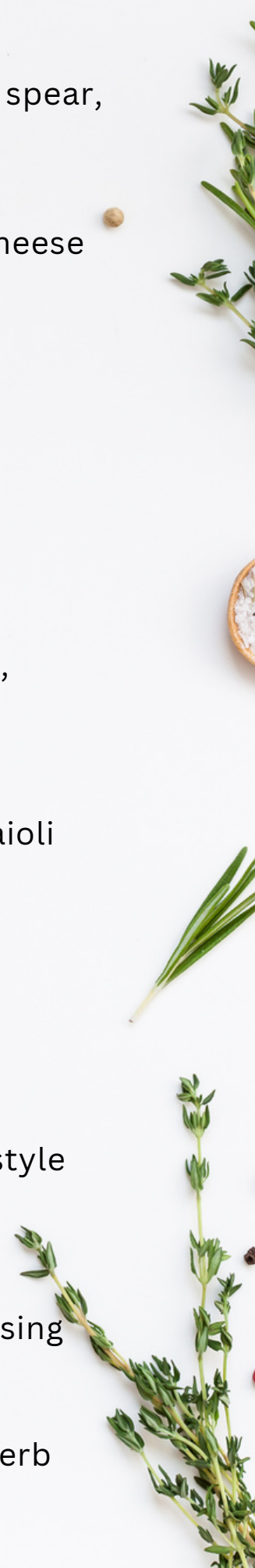
roasted corn, red pepper, jalapeño, cilantro, elote style seasoning, rotini pasta

SEASONAL PASTA SALAD | 3 **vegetarian**

penne pasta, seasonal vegetables, housemade dressing

POTATO SALAD | 3 **vegetarian**

red potato, celery, onion, bell pepper, relish, egg, herb dressing



BOXED SALAD

BOXED SALADS | 14

served with roll, butter, and a cookie (minimum of 5 of each choice)

BACON AVOCADO TURKEY SALAD

mixed greens, crumbled bacon, grape tomatoes, avocado, ranch dressing

HARVEST GREEN SALAD vegetarian

mixed greens, cucumber, grape tomatoes, carrots, herbed croutons, balsamic vinaigrette

CAPRESE SALAD vegetarian

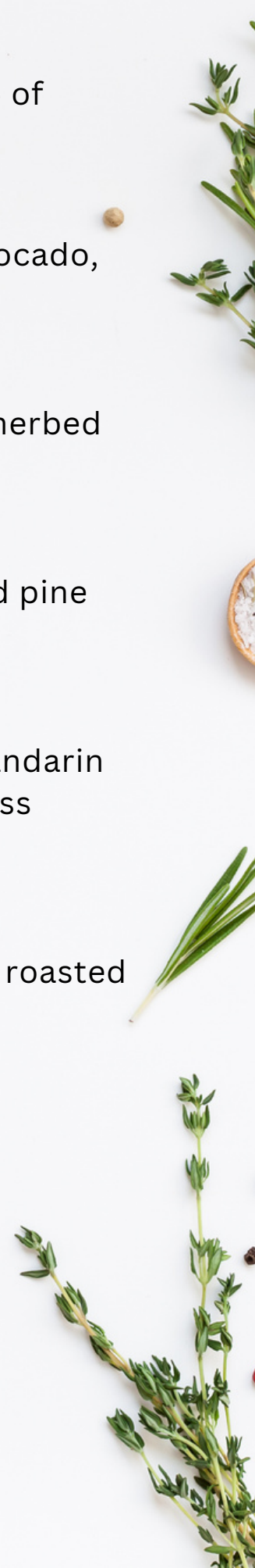
mixed greens, tomatoes, mozzarella cheese, roasted pine nuts, slivered red onion, basil pesto dressing

SWEET SESAME CHICKEN SALAD

mixed greens, grilled chicken with sesame glaze, mandarin orange, edamame, crispy wontons, ginger lemongrass vinaigrette

SOUTHWEST CHICKEN SALAD

mixed greens, fajita seasoned chicken, black beans, roasted corn, roasted red pepper, cilantro ranch dressing



S E E R T R E N E

BAKED POTATO BAR | 13

Idaho baked potato served with butter, sour cream, chives, cheese, bacon crumbles, harvest salad
add chili | \$4

UTAH PIONEER CHILI + CORNBREAD | 12

white chicken chili, housemade cornbread, honey butter, southwest salad

MAC 'N CHEESE + DELI SANDWICH | 14

variety of deli sandwiches served on focaccia, accompanied by housemade mac and cheese

CHICKEN ENCHILADA | 16

sour cream enchiladas, salsa, beans, rice, southwest salad

PULLED PORK SANDWICH | 15

slow cooked pork, housemade barbecue sauce, deli roll, coleslaw, individual kettle chips, pickle spear

SOUP + SANDWICH + SALAD | 14

assortment of deli sandwiches, housemade seasonal soup, house green salad

RUSTIC MEATLOAF | 19

meatloaf, caramelized onions, mashed potatoes, gravy, seasonal vegetables, harvest salad, rolls and butter

TACO BUFFET | 14

green chili roasted pork, flour tortillas, rice and beans, chips and salsa, guests top with choice of cilantro, lime, sour cream, pico de gallo, cotija cheese

EVENTS

MARKET CHICKEN | 24

herb roasted farm style quartered chicken, seasonal vegetables, fingerling potatoes, harvest salad, rolls and butter

BEEF SHORT RIBS | 28

braised beef short rib, mashed potatoes, seasonal vegetables, harvest salad, rolls and butter

ROASTED SALMON | 26

roasted salmon, rainbow orzo, seasonal vegetables, harvest salad, rolls and butter

BBQ CHICKEN | 18

chicken legs and thighs with bbq sauce, cornbread, cabbage slaw, harvest salad, rolls and butter

SOUTHERN BAKED CHICKEN | 21

breaded chicken breast, wilted greens, mashed potatoes, rustic gravy, buttered corn, harvest salad, rolls and butter



APPETIZERS

VEGETABLE TAPENADE | 3

artichoke, squash, cucumber, olive, quinoa, lemon vinaigrette, multigrain chips

RUSTIC MEATBALLS | 4

mushroom cream sauce

WARM ARTICHOKE DIP | 4

spinach, artichoke, cream cheese, asiago cheese, served with crostini and sliced bread

UTAH POTATO CROQUETTE | 3

fried funeral potatoes, cheese, bacon, roasted garlic aioli, sriracha aioli

VEGETABLE ARANCINI | 3

fried risotto, italian cheese, breadcrumbs

BRUSCHETTA BAR | 3

tomato bruschetta, olive tapenade, artichoke dip, served with crostini and sliced bread

CHIPS AND SALSA | 2

housemade red and green salsa, tortilla chips

HUMMUS AND PITA | 3

housemade hummus, toasted pita chips

MELON AND PROSCIUTTO | 3

prosciutto wrapped melon, balsamic drizzle

CRUDITE | 4

variety of fresh vegetables served with ranch dressing



APPETIZERS

CHEESE PLATTER | 5

variety of cheese and crackers, dried fruits, jam, mustard, honey

CHARCUTERIE | 7

variety of cheese, dried meats, olives, dried fruit, nuts, honey, served with breads and crackers

UTAH'S OWN CHARCUTERIE | 12

locally sourced Utah cheese, dried meats, olives, dried fruit, nuts, honey, served with breads and crackers



DESSERT

COOKIE TRAY | 3

variety of housemade cookies

DESSERT ASSORTMENT | 6

an assortment of our chef's favorite bite sized treats

UTAH FUDGE CAKE | 3

chocolate cake with fudge frosting

CHEESECAKE | 5

topped with berry compote

BANANA CAKE | 4

with cream cheese frosting



BEVERAGES

ICE WATER | .50

INFUSED WATER | 1.5

choose from lemon + lime, rosemary and grapefruit, cucumber and mint, pineapple and basil, strawberry and lime, or watermelon and basil

BOTTLED WATER | 3

ASSORTED SODA | 2

ORANGE JUICE | 3

LEMONADE | 2

add strawberry, mango, raspberry, or blackberry flavor | .50

BOTTLED JUICE | 5

orange, cranberry, apple

COFFEE SERVICE | 3

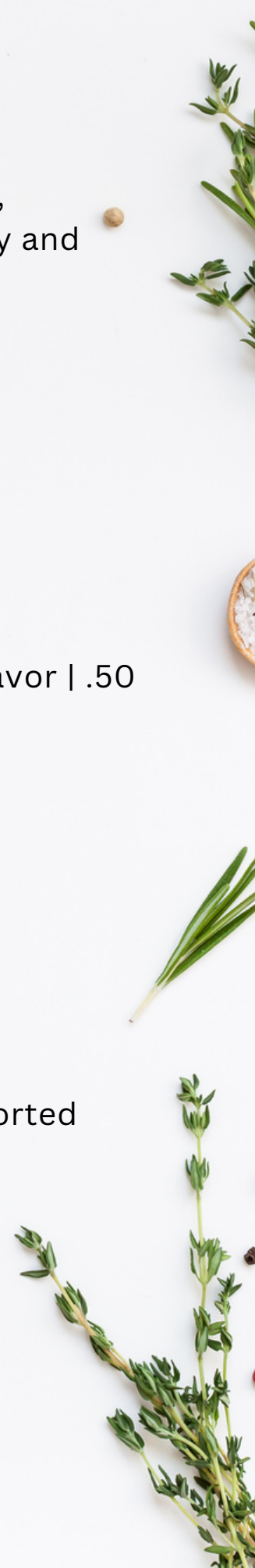
locally roasted coffee served with assorted sugars, sweeteners, half and half

TEA SERVICE | 3

caffeinated and herbal teas served with honey, assorted sugars and sweeteners

HOT COCOA | 3

whipped cream and marshmallows



BEVERAGES

DIRTY SODA BAR | 5

pepsi, diet pepsi, dr. pepper, diet dr. pepper, or starry, with guests choice of strawberry, blackberry, mango, or raspberry syrup, grenadine, cream, coconut cream, lime juice, lime slices, and maraschino cherries

ITALIAN SODA BAR | 4

club soda, cream, pebble ice, choice of strawberry, raspberry, blackberry, or mango syrup, maraschino cherry, sliced strawberry, and whipped cream

LEMONADE BAR | 3

choice of raspberry, strawberry, blackberry, or mango syrup, topped with fresh fruit garnish

HOT COCOA STATION | 5

hot cocoa, whipped cream, caramel drizzle, marshmallows, chocolate shavings



MARKET

CATERING



HOW TO ORDER

email - hello@marketcatering.co

phone - 801-895-2388

Minimum order amount is \$500 for food and beverage
Menus are subject to staffing, 18% production charge, and taxes
Dietary restrictions and allergies can be accommodated upon request

INCLUSIONS

Our menus include eco-friendly, disposable tableware. China upgrades available | \$4 per person

PLACING YOUR ORDER

Minimum of 8 business days notice needed before your event date.
Orders with less notice will be produced upon availability.

CHANGING YOUR ORDER

Adjustments made before 72 hours of event will be accommodated, less notice than that will be subject to availability.

CANCELLATIONS

Orders cancelled with 72+ hours notice will have no additional charge. 24-72 hours notice will have a 50% charge. orders cancelled with less than 24 hours notice will be charged the full amount.

A glass dish filled with butter, garnished with fresh green chives. To the right, a row of sliced, golden-brown bread with a porous, airy texture is laid out. In the foreground, a butter knife is spreading butter onto a slice of bread. The background is a dark, textured surface.

M A R K E T

C A T E R I N G

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