

A photograph of four bridesmaids standing outdoors, smiling and looking at each other. They are wearing light-colored, possibly champagne or blush, dresses. Each bridesmaid is holding a large, lush bouquet of flowers, primarily white and pink roses, with greenery and long, flowing ribbons. The background is a soft-focus outdoor setting with trees and foliage.

MARKET

CATERING

wedding menu

BRUNCH

PASTRIES & CROISSANTS | 4 vegetarian
served with butter, honey, and a variety of jams

FRENCH TOAST | 8
served with syrup, berry compote, and whipped cream

BREAKFAST FRITTATA | 15
vegetable frittata, breakfast potatoes, sausage

MARKET FRUIT DISPLAY | 6
medley of seasonal and tropical fruits, mixed berries

BUILD YOUR OWN PARFAIT | 5
greek yogurt, granola, berry compote, honey

SAUSAGE LINK OR BACON | 3
2 pieces per person

SEASONAL SLICED FRUIT | 4 vegan

BREAKFAST POTATOES | 2 vegetarian



BRUNCH

WEDDING CONTINENTAL

\$15 per person

PASTRIES AND CROISSANTS

served with a variety of jams, honey, and butter

BUILD YOUR OWN PARFAIT

greek yogurt, granola, berry compote, honey

SEASONAL SLICED FRUIT

served with ice water and orange juice

WEDDING BREAKFAST

\$19 per person

FRENCH TOAST

served with syrup, berry compote, and whipped cream

BACON AND SAUSAGE

SCRAMBLED EGGS

SEASONAL SLICED FRUIT

served with ice water and orange juice



BRUNCH

WEDDING BRUNCH

\$29 per person

BREAKFAST FRITTATA
vegetable frittata

BUILD YOUR OWN PARFAIT
greek yogurt, granola, berry compote, honey

MARKET FRUIT DISPLAY
medley of seasonal and tropical fruits, mixed berries

BREAKFAST POTATOES
BACON AND SAUSAGE

served with ice water and orange juice



SOUP 'N SALAD

\$17 per person

SOUP (choose two)

italian wedding soup

thai mushroom soup

chilled cucumber melon soup

utah beer cheese soup

cream of asparagus soup

tomato bisque soup

potato leek soup

elote mexican style corn soup

served with rolls and butter

SALAD (choose two)

MANCHEGO & APPLE SALAD

artisan greens, sliced apples, manchego cheese, toasted macadamia nuts, herbs, champagne vinaigrette

ASIAN PEAR & GOAT CHEESE SALAD

baby arugula, sliced asian pear, roasted pumpkin seed, goat cheese, shaved sweet onion, honey lemon vinaigrette

CAPRESE SALAD

tomatoes, mozzarella cheese, roasted pine nuts, shaved red onion, bed of mixed greens, basil pesto dressing

SPINACH AND STRAWBERRY SALAD

baby spinach, strawberries, shaved onions, sliced almonds, goat cheese, white balsamic vinaigrette

MEDITERRANEAN ORZO SALAD

rainbow orzo, cucumber, feta, olives, mint, red onion, cherry tomatoes, citrus herb vinaigrette

HOUSE GREEN SALAD

mixed greens, tomato, carrots, cucumber, radish, ranch and vinaigrette

BEVERAGES

ice water

OPTIONAL SANDWICH ADD-ON

\$ 4 per person

SANDWICH ADD-ON

CAPRESE SANDWICH

tomato, mozzarella cheese, spinach, basil pesto

RED BUTTE CHICKEN SALAD SANDWICH

shredded chicken, celery, shallots, garlic, dried cranberries,
cranberry orange aioli, mixed greens, havarti cheese

TURKEY AND BRIE SANDWICH

turkey, brie cheese, spinach, cranberry aioli

MOUNTAIN VIEW SANDWICH

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

BUFFET PACKAGE

\$27 per person

let's talk packages! we want to simplify your buffet menus so we've put together some of our most popular items for you to choose from!

includes rolls and butter, dessert assortment, and ice water

- select one salad
(additional salad +\$3 per person)
- select two sides
- select one entree
(additional entree +\$6 per person)

SALADS

choose one

MANCHEGO & APPLE SALAD vegetarian

artisan greens, sliced apples, manchego cheese, toasted macadamia nuts, herbs, champagne vinaigrette

CAPRESE SALAD vegetarian

tomatoes, mozzarella cheese, roasted pine nuts, shaved red onion, bed of mixed greens, basil pesto dressing

MEDITERRANEAN ORZO SALAD vegetarian

rainbow orzo, cucumber, feta, olives, mint, red onion, cherry tomatoes, citrus herb vinaigrette

ASIAN PEAR & GOAT CHEESE SALAD vegetarian

baby arugula, sliced asian pear, roasted pumpkin seed, goat cheese, shaved sweet onion, honey lemon vinaigrette

SPINACH & STRAWBERRY SALAD vegetarian

baby spinach, strawberries, shaved onions, sliced almonds, goat cheese, white balsamic vinaigrette

HOUSE GREEN SALAD vegetarian

mixed greens, tomato, carrots, cucumber, radish, ranch and vinaigrette

SIDES

choose two

RAINBOW ORZO

ROASTED FINGERLING POTATOES

ANGEL HAIR PASTA

MASHED POTATOES

GRATIN POTATOES

ROASTED ROOT VEGETABLES

SAUTEED BROCCOLI

MEDITERRANEAN VEGETABLES

COLESLAW

KETTLE CHIPS

ROASTED CORN



ENTREES

choose one

PULLED PORK SANDWICH

slow cooked pork, housemade barbecue sauce, deli roll

RUSTIC MEATLOAF

meatloaf, caramelized onions

MARKET CHICKEN

herb roasted farm style quartered chicken

SOUTHERN BAKED CHICKEN

breaded chicken breast on a bed of wilted greens

BEEF MEDALLION

braised beef with demi glaze

PROSCIUTTO CHICKEN

chicken thigh, spiced mornay, crispy prosciutto

HERB ROASTED PORK LOIN

carved pork loin with herbed pan sauce

CHEESE RAVIOLI

with choice of marinara sauce or alfredo sauce





STATION S

GRAZING TABLE | 15

variety of local and international cheeses, meats, olives, dried fruit, nuts, pickles, mustard, honey, breads, crackers

STREET TACO BAR | 8

choice of meat with corn tortillas, pico de gallo, cotija cheese, lime, cilantro

choose 2 -

carne asada

sweet pork

grilled chicken

seasoned jackfruit

PASTA BAR | 12

penne pasta, marinara sauce, alfredo sauce, parmesan

add meatballs | \$3

add grilled chicken | \$4

RICE BOWL STATION | 13

jasmine rice with choice of teriyaki chicken or mongolian beef, top with edamame, green onion, water chestnuts, grilled pineapple, sesame seeds, glass noodles, teriyaki, thai chili, sriracha

add marinated tofu | \$3

MASHED POTATO BAR | 6

mashed potatoes topped with choice of sour cream, cheddar cheese, bacon crumbles, green onions, broccoli, gravy

STATIONS

GRILLED CHEESE STATION | 7

chef created toasted sandwiches with cheddar and country bread

add soup | \$4

SOUP BAR

choose 2 | \$7

choose 3 | \$9

italian wedding soup

thai mushroom soup

chilled cucumber melon soup

utah beer cheese soup

cream of asparagus soup

tomato bisque soup

potato leek soup

elote mexican style corn soup

add rolls | \$1.50

SLIDER STATION | 6 EACH

CHICKEN BISCUIT SLIDER

chicken tender, honey butter, biscuit

CHEESEBURGER SLIDER

hamburger patty, pickles, onions, lettuce, cheddar, garlic aioli, brioche bun

MEATBALL SLIDER

meatball, marinara, mozzarella, ciabatta bun

CAPRESE SLIDER

tomato, mozzarella, basil besto, balsamic spread, ciabatta roll

add kettle chips | \$3

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

BRUSCHETTA BAR | 3

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

HUMMUS AND PITA | 3

housemade hummus, toasted pita chips

MELON AND PROSCIUTTO | 3

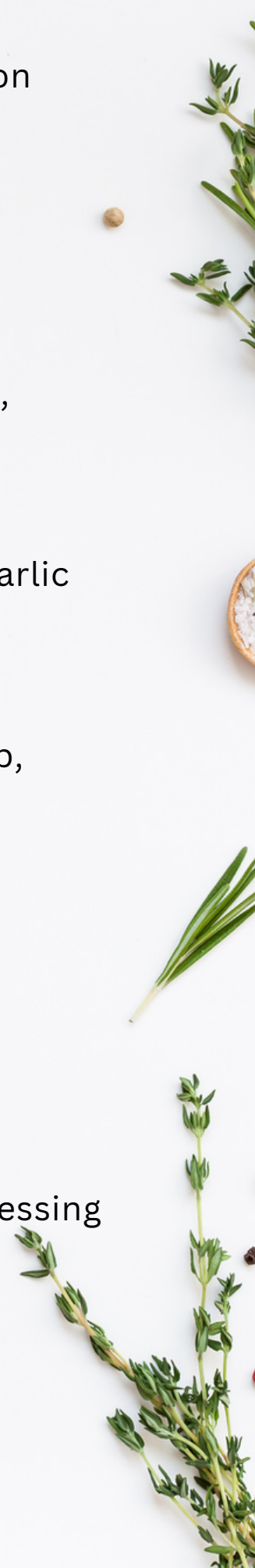
prosciutto wrapped melon, balsamic drizzle

CRUDITE | 4

variety of fresh vegetables served with ranch dressing

CHEESE PLATTER | 5

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



APPETIZERS

CITRUS MARINATED SHRIMP | 4

poached shrimp, cilantro lime aioli

SAUSAGE STUFFED MUSHROOMS | 3

mushroom, sausage, asiago cheese, breadcrumbs, herbs

GOAT CHEESE SPREAD | 3

seasonal chutney

BACON WRAPPED CHICKEN | 3

chicken breast wrapped in candied bacon



DESSERT

COOKIE TRAY | 3

variety of housemade cookies

GOURMET 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



STATIONS

ICE CREAM SUNDAE BAR | 4 vegetarian

vanilla ice cream topped with whipped cream, sprinkles, hot fudge, berry compote, maraschino cherries

CREPE STATION | 8 vegetarian

bavarian creme filled crepe topped with choice of fresh fruit, whipped cream, berry compote, cinnamon sugar

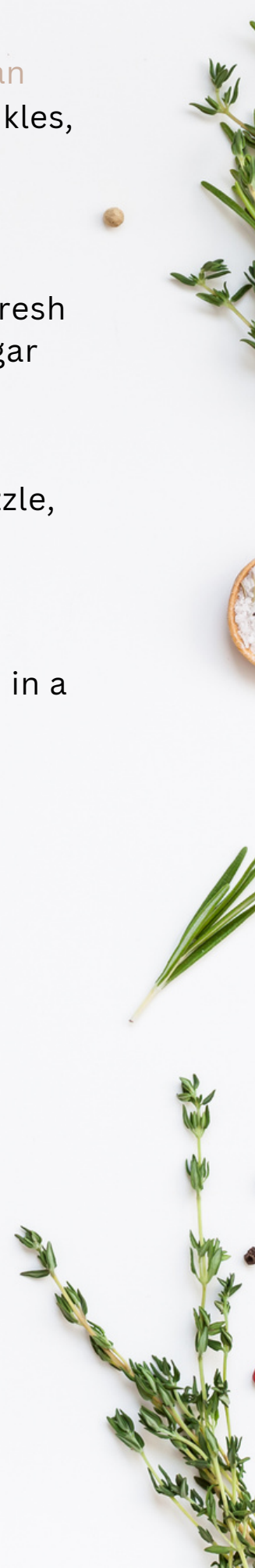
BELGIAN WAFFLE BAR | 7 vegetarian

belgian waffle, berry compote, nutella, caramel drizzle, whipped cream

GELATO BAR | 6 vegetarian

one favor per 30 guests, maximum 3 flavors, served in a cup or a cone

chocolate gelato
chocolate hazelnut gelato
vanilla gelato
tiramisu gelato
pistachio gelato
coconut sorbetto
raspberry sorbetto
blood orange sorbetto
mango sorbetto
lemon sorbetto



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

SPRITZER | 2

sparkling water with flavor pairings | choose from elderflower and mint, hibiscus and ginger, strawberry and basil, or citrus and rosemary

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.

MARKET

CATERING



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