



# Monterey Fine Foods

Gourmet Market

Catering

Corporate and Drop-off  
Catering Menu  
Summer 2020

## **Breakfast**

### **Pastries**

#### **Mini-Muffins \$22 / dozen**

Corn, blueberry, bran, banana walnut

#### **Croissants \$36/ dozen**

Mini croissants  
petit pain au chocolate  
butter, seasonal jams and jellies

#### **Bagels \$32 / dozen**

assorted bagels  
scallion, veggie, regular cream cheese, butter, jams and jellies

#### **Pastry Platter small \$40 (10-12 ppl) / large \$75 (20-25 ppl)**

Mini muffins, croissants, bagels  
whipped butter, cream cheese, jams, and jellies

#### **Breakfast Quick breads / Coffee Cakes \$18 ea**

lemon poppy  
cranberry orange  
zucchini bread  
spiced pumpkin bread  
classic coffee cake

## **Savory Stationary Displays**

#### **House Smoked Salmon Platter small \$80 (8-10 ppl) large \$110 (12-15 ppl)**

apple wood smoked salmon, sliced tomato, red onion, cream cheese, bagels

#### **Tartine Platter (assorted open-faced European style sandwiches) \$75 (12-15 people)**

toasted country bread, mashed avocado, stewed tomato, white beans, cilantro  
toasted ciabatta, whipped ricotta, braised fennel, sundried tomato  
Pullman loaf, Italian tuna, capers, red onions  
toasted 7 grain, hard cooked eggs, bacon, red onion jam  
sautéed Black Forest Ham, goat cheese, Sherry  
wild mushrooms, shallots, smokey truffle mayo, gruyere

#### **Spiral Ham \$80 (12-15 ppl)**

honey Dijon mustard, whole grain mustard,  
cranberry orange relish, Parker House rolls

### **Eggs**

#### **Deep Dish Quiche \$40 (8-10 ppl)**

bacon, onion, goat cheese  
seasonal vegetable, mushrooms, gruyere

### **Frittatas \$35**

mushroom, asparagus, goat cheese  
spinach, shallot, gruyere  
roasted tomato, caramelized onion, parmesan

#### **Breakfast Sandwich Sliders \$3.50 (minimum 10)**

BEC (applewood smoked bacon, farm egg, American cheese)  
crispy mortadella, farm egg, fontina, Calabrian chile tomato jam  
farm egg, aged cheddar, shallot, and mushroom

**Monterey Breakfast Burritos \$8 (minimum 10)**

scrambled eggs, sweet peppers, onions, fried potatoes  
scrambled eggs, sausage, Monterey Jack, salsa verde  
scrambled eggs, avocado, pepper jack cheese, chipotle ketchup

**Sweet Stationary Displays****Baked Challah French Toast \$42 (8-10 ppl)**

seasonal fruit compote, maple syrup, mint

**Waffle Bar \$60 (8-10 ppl)**

seasonal fruit compote, whipped butter,  
maple syrup, whipped cream

**Yogurt / Fruit / Granola \$65 (8-10 ppl)**

vanilla, strawberry, honey Greek yogurt,  
seasonal fruits and berries, house granola

**Chia Seed Puddings \$5.50 (minimum 10)**

organic peanut butter, dark chocolate, dates, shredded coconut  
Vermont maple syrup, toasted walnuts, green apples  
mango, coconut, agave, lime

**Granola Fresh Fruit Parfaits \$4.50 (minimum 10)**

honey vanilla or strawberry Greek yogurt, toasted nuts,  
berries and dried fruit

**Oatmeal or Granola Bar \$80 (10-12 ppl)**

Irish steel cut oatmeal or house made granola  
organic vanilla yogurt, stewed dried fruits, berries  
bananas, toasted nuts, agave, vanilla bourbon honey, brown sugar crumble



## Sandwiches

*Sandwiches come with pasta salad of the day, pickle & chips*

### Monterey Classics \$9.50 ea (minimum 10)

Choose from 4 varieties below

**"P17"**: grilled chicken, avocado, pepper jack, chipotle mayo, ciabatta

**"P4"**: breaded eggplant, fresh mozzarella, red peppers, balsamic, ciabatta

**monterey fried chicken**: cornflake crusted, smoked cheddar, brioche

**house smoked salmon**: hard cooked egg, red onion, bagel

**sicilian meatloaf**: fontina, five spice tomato jam, country sourdough

**reuben**: house pastrami, kraut, swiss, russian, rye

**sloppy joe**: turkey, swiss, slaw, russian, rye

**pressed tofu**: carrot, cucumber, cilantro, baguette

**roasted chicken salad**: green apples, multi grain wheat

**italian tuna**: capers, red onion, evo, ciabatta

**thanksgiving**: turkey, stuffing, cranberry relish, mayo, pullman white

**black forest ham**: brie, watercress, honey mustard, baguette

**steak sandwich**: prime rib, blue cheese, onion jam, brioche

**new england**: clams, bacon, potato, celery, brioche

**"veggiewich"**: cucumber, zucchini, peppers, spinach, pumpernickel

**grilled chicken**: fresh mozzarella, red peppers, pesto aioli, ciabatta

### Tea Sandwiches \$40 / dozen (2 dozen minimum)

waldorf chicken salad, walnuts, green apple, pullman white

smoked salmon, cream cheese, shaved red onion, dill, pumpernickel

almond butter, sliced banana, local honey, chia seeds, multi grain

lobster salad, herb mayo, celery, lemon, brioche bun (+ \$15 / dozen)

ham, brie, pear mostarda, multi grain

crab, chesapeake mayo, roasted red pepper, brioche roll (+\$8 / dozen)

### Salads small \$45 (8-10 ppl) / large \$70 (16-20 ppl)

**caesar**: romaine, white anchovy, parmesan, lemon, croutons

**cobb**: iceberg, romaine, bacon, blue cheese, tomato, lemon Dijon

**tortellini**: romaine, sopressatta, aged provolone, pepperoncini, sherry vinaigrette

**wedge**: mini iceberg wedges, bacon, tomato, buttermilk ranch

ancient grains: quinoa, bulgur, faro, dates, currants, mint vinaigrette

arugula: quinoa, carrots, feta, toasted sunflower seeds, lemon vinaigrette

summer greens: strawberry, basil, red onion, toasted pumpkin seeds, passion fruit vinaigrette

watermelon: heirloom tomatoes, red onion, feta, cucumber, poppyseed vinaigrette

spinach: hard cooked egg, bacon, lemon dijon dressing

bitter greens: toasted hazelnuts, pecorino, champagne vinaigrette

#### **Protein Add-ons**

grilled chicken \$12 / \$22

grilled hangar steak \$18 / \$28

grilled filet mignon \$25 / \$40

roasted salmon \$22 / \$37

seared shrimp \$22 / \$37

seared tempeh \$12 / \$18



## **Room Temp Entrees**

**(12-15 ppl)**

tenderloin of beef, horseradish cream sauce, onion agrodolce, garlic crostini \$180  
pressed and seared tofu, pickled mushrooms, cilantro slaw, baguette \$110  
cornflake crusted fried chicken, spiced bourbon honey, mini cheddar corn bread \$135  
spoon fed signature roasted chicken, preserved lemon, fingerling potato salad, pan jus, parker house rolls \$125  
poached salmon, cucumber mint relish, cucumber dill sauce, sumac black bread crisps \$140  
roasted salmon roulade, wilted escarole, tomato vinaigrette \$140  
bbq rubbed chicken thighs, Jersey corn salad, jalapeno corn muffins \$125  
lemon garlic grilled chicken breast, sweet pepper and fennel ragout, ciabatta croustades \$120  
spice crusted grilled hangar steak, mushroom sauté, spoon fed steak sauce, crostini \$140  
tequila lime grilled shrimp, Mexican street corn, corn tortillas \$160  
sicilian meatloaf with raisins and pignoli nuts, primavera vegetables with mint, ciabatta crisps \$135

## **Sides**

**\$4.95 pp (minimum 10)**

vinegar potato salad, celery, shallot, thyme  
roasted cauliflower, smoked paprika, roasted peppers, aged provolone  
red and white quinoa, roasted carrots, sunflower seeds, sherry  
soba noodle salad, thai curry peanut sauce, scallions, crushed peanuts  
tabbouleh, cucumber, cherry tomatoes, mint  
roasted seasonal vegetables, basil sunflower seed pesto  
jasmine rice, scallions, pumpkin seeds, lime, cilantro  
shaved brussels sprouts, crispy bacon, parmesan breadcrumbs, red wine vinaigrette  
backyard macaroni salad, carrot, celery, red peppers, mayo  
cheese tortellini, sweet and hot sopressata, pepperoncini, aged provolone balsamic dressing  
spoon fed classic potato salad, yukon golds, celery, scallion, mayo  
israeli couscous, feta cheese, chickpeas, mint dressing  
faro, baby spinach, toasted walnuts, green apples, apple cider vinaigrette  
french green beans, crispy shallots, marcona almonds, dijon vinaigrette



## **Snacks/Dips/Chips**

### **Chips & Bar Snacks**

house made potato chips with coriander salt \$50  
spiced nuts \$10/qt  
marinated olives \$10/qt  
spiced thai curry cashews \$14/qt

### **Classic Dips \$50 (15-20 ppl)**

hummus, baba ghanoush spiced pita chips  
guacamole, pico de gallo, tortilla chips  
french onion, house made potato chips

### **Seasonal Crudité**

**Small \$35 (8-10 ppl) / large \$60 (16-20)**  
tri-color carrots, fennel, breakfast radishes, sweet peppers  
french beans, house ranch, hummus, lemon aioli

### **Cheese Boards**

**small \$100 (12-15 ppl) / large \$160 (20-25 ppl)**  
aged cheddar, goat cheese, blue cheese  
fresh fruit, chutney, crostini

### **Charcuterie Board**

**small \$100 (12-15 ppl) / large \$160 (20-25 ppl)**  
sweet sopressata, calabrese salami, mortadella, prosciutto,  
marinated olives, artichoke 1/4s, pepperoncini, pickles, whole grain mustard  
ciabatta crisps, baguette

### **Charcuterie & Cheese Boards**

**Small \$125 (12-15 ppl) / large \$180 (20-25 ppl)**  
assortment of 3 cheeses, 3 salumis, marinated olives, artichokes,  
fresh and dried fruits, chutneys, assorted crisps

### **Signature Dips**

**(served in sourdough or pumpernickel bread bowls) 8-12 ppl**

#### **Chesapeake Crab Dip \$55**

Jumbo lump and blue claw crab meat, Old Bay, three cheese  
assorted crisps

#### **Roasted Garlic \$40**

three cheese, seasonal garden vegetables  
assorted crisps

#### **House Smoked Salmon \$65**

cream cheese, cucumber, dill  
assorted crisps and toasts

#### **Seafood Plateau \$175 (10-15 ppl)**

shrimp cocktail, snow crab legs, mussels,  
dijon mustard sauce, cocktail sauce, remoulade

## SMALL BITES

### **Vegetarian \$2.75 ea (2 dozen minimum)**

alsatian tartlet, onions, crème fraiche  
grilled cheese, gruyere, fontina, cheddar, tomato jam  
fresh figs, goat cheese fondue, aged balsamic  
potato pancake, sour cream, chive, 5 spice apple sauce  
veggie burger, paneer cheese, eggplant relish, naan  
wild mushroom mini tartine, munster cheese, smokey truffle aioli  
polenta cakes, house mozzarella, sunflower seed pesto  
caprese skewers, organic cherry tomatoes, mozzarella, aged balsamic  
arancini: classic rice ball, fontina, peas

### **Fish \$3.75 ea (2 dozen minimum)**

house smoked salmon, crème fraiche, fish roe, black bread  
thai crab beignets, lump crab meat, puff pastry, lime green curry hollandaise  
chesapeake crab cakes, spicy remoulade  
tequila lime shrimp, charred corn, tostada  
new england clam chowder slider, bacon, celery, brioche bun

### **Meat \$4.25 ea (2 dozen minimum)**

vietnamese chicken meatballs, viet “house” sauce  
pork belly slider, napa slaw, gochujang aioli  
prime rib, onion jam, blue cheese, parker house bun  
sicilian meatball, marinara, pecorino, polenta crisp  
pulled chicken thighs, house bbq, classic slaw, potato roll  
lamb shoulder skewer, harissa eggplant relish, pomegranate  
grilled hanger steak, tomato red onion relish, steak sauce brioche  
stromboli: house dough, salami, pepperoni, mozzarella, marinara





## **DESSERT**

### **Cookies \$1.95 ea (1 dozen minimum)**

monterey classic chocolate chip, oatmeal raisin,  
ginger molasses, snickerdoodle, peanut butter

### **Bars \$2.50 ea (1 dozen minimum)**

classic chunk brownies, pecan blondies,  
lemon bars, millionaire bars

### **Desserts \$45**

classic yellow cake, chocolate ganache, seasonal fruit filling

carrot cake, cream cheese frosting

pecan tart, salted caramel

seasonal fruit tart, lemon pastry cream

classic strawberry shortcake, vanilla whipped cream

## **Beverages**

orange / grapefruit / iced tea / lemonade / arnold palmer

iced coffee

\$ 25 / gallon

## **Coffee & Tea Service \$35 (10-12 ppl)**

regular, decaf, tea service (regular, decaf, english breakfast, chamomile)

creamers, sugars

**Platters**

all food is presented on disposable platters  
china platters are available for an additional charge

**Compostable**

compostable plates, flatware, cups, and napkins  
\$2 / pp

**Guidelines**

Delivery available Monday through Sunday

**Cancellations**

all orders must be finalized 48 hours in advance.

**Delivery Fees**

fee schedule available upon request

**Full Catering Service**

full-service catering available from our sister company Spoon Fed Events  
please call 908.766.2000