



MARKET KITCHEN

Sample Catering Menus

Prices vary depending on menu options and group size.

Drop off Lunch Menus

\$15-\$25/person (available on trays or boxed lunch-style)

Menu 1:

Sandwiches (choice of):

- Brazilian Chicken Salad Sandwich on wheat or sourdough bread (vegan version available)
- Gulf Tuna Salad on wheat or sourdough bread

Sides/Salads:

- Farmers Market Salad
- Creole Mixed Bean Salad

Menu 2:

Sandwiches:

- Salami, ham, pecorino cheese, green olives, red onion, red peppers and aioli on Sicilian roll
- Chicken breast, arugula, swiss cheese, red peppers, aioli on Sicilian roll (vegan version available)

Sides/Salads (choice of):

- Pasta Salad (gluten-free option available)
- Chickpea, Tomato, Carrot, Cucumber with citrus vinaigrette

Optional Drink Service Add-on:

Iced Tea \$3

Soda \$3

Coffee Service: \$5/person

Tropical Juices (e.g. mango, passion fruit, sour sop): \$7/person

Notes:

- Compostable containers, utensils, napkins, cups are available for extra charge
- We will waive delivery charges for groups of 30 or more
- There are vegan and gluten-free options for all dishes



Drop off Buffet Menus

\$25-\$35/person

Menu 1:

Salad

- Garden Salad
Romaine, tomato, cucumber, green onion with house-made vinaigrette

Sides

- Caribbean Coleslaw
- Green Butter Almond Rice

Mains

- Haitian Creole Chicken (Poulet Creole)
- Trini Shrimp or Vegetable Coconut Curry

Menu 2:

Salad

- Creole Harvest Salad
Black-eyed peas, mirliton, arugula, red onion, carrot, blue cheese, pecans with satsuma cayenne vinaigrette

Sides

- Potato Salad
- Cheese Grits

Mains

- Creole Shrimp
- Red Beans & Rice with pork or vegan sausage.

Notes:

- Compostable containers, utensils, napkins, cups are available for extra charge
- We will waive delivery charges for groups of 30 or more
- There are vegan and gluten-free options for all dishes



Budget-Friendly Full Catering Buffet Menu

\$30-\$50/person

Menu 1

Hors d'oeuvres

- Appetizer platter (build your own)
Lettuce cups, shredded chicken, fried tofu, peanuts, dried shrimp, crispy shallots, mint, cilantro, nước chấm

Salad

- Broken Noodle Salad
Rice noodles, bean sprouts and cabbage with tofu, cucumber, peas, carrots, mushrooms, scallions, romaine lettuce, cilantro & peanuts all tossed with citrus ginger chili vinaigrette.

Sides

- Wok-fried Rice
Scallion, eggs, garlic, dried shrimp, sausage (lap cheong)
- Greens with Spicy Garlic Sauce

Mains

- Vietnamese Caramelized Chicken
- ABC Tofu
Organic local tofu with seasonal vegetables, e.g. sweet potatoes, green beans, Napa cabbage and eggplant in a rich ginger fennel sauce, topped with mint and almonds

Menu 2

Hors d'oeuvres

- Smoked Gulf Fish Dip with crispy lavash
- Spinach, Mushroom and Artichoke dip with crispy lavash

Salad

- Creamy Cucumber and Tomato Salad

Sides

- Trini Rice & Peas
- Braised Seasonal Vegetables

Mains

- Sausage & Dumplings (vegan version available)
- Creamy Creole Chicken Pasta



Full Catering Buffet Menu

\$45-\$60+ / person

Menu 1:

Hors d'oeuvres

- Smoked Gulf Fish Fritters with Pepper Aioli
- Crispy Corn Fritters w/Cayenne Honey

Salad

- Fall Market Salad
Local organic lettuces, cherry tomatoes, radish, red onion, sugarcane vinaigrette

Sides

- Corn Maque Choux (non-GMO corn)
- Creamy Stone-ground Havarti Cheese Grits

Mains

- Creole Barbecue Pork
- Gulf Shrimp & Blue Crab Sauce Piquante w/ Louisiana Rice

Dessert

- Harvest Cake

Menu 2:

Starters

- Crispy Corn Fritters w/Cayenne Honey
- Shrimp Bisque

Salad

- Bayou Salad
Organic greens, cucumber, tomatoes, pickled golden beets, red onion, Creole tomato vinaigrette, pecorino cheese, toasted pecans

Sides

- Warm Creole Potato Salad
- Braised Seasonal Creole Vegetables

Mains

- Broiled Gulf Fish with Crab & Shrimp Mornay
- Chicken Fricassee

Dessert

- Bourbon Chocolate Cheesecake with Satsuma Glaze