



**market place**  
KITCHEN & BAR

# Catering Menu

203 586 1215

## *Passed Hors D'oeuvres*

20.00 Per Dozen

- Mini Maryland Blue Crab Cakes – Cracked Mustard Sabayon
- Sirloin Skewers – Toasted Sesame Seeds, Soy-Ginger Glaze
- Spicy Grilled Shrimp – Aged Sherry & Sweet Corn Emulsion
- Truffle & Asparagus Arancini – Truffle Aioli
- Heirloom Cherry Tomato & Mozzarella Skewers – Basil Oil & Aged Balsamic Reduction
- Chicken Satay Skewers – Coconut Curry Dipping Sauce
- Tuna Tartare – Crispy Wonton Cups, Ginger-soy Dressing, Toasted Sesame Seeds
- Southwest Chicken Salad – Corn Tortilla Cups, Cilantro Lime Dressing

## *Appetizers Hot & Cold*

Serves Approximately 10-12 Guest

Half Tray/Full Tray

- |   |        |
|---|--------|
| Ahi-Tuna & Avocado "Sushi Roll" - MP "Ramen Style" Noodles, Sriracha Aioli, Crushed Cashews   | 60/120 |
| Crispy Brussels Sprouts – CT Whipped Ricotta, Dried Cranberries, Shaved Parmesan Cheese,<br>VT Maple Syrup, Toaste Almonds, Aged Blasamic | 60/120 |
| Home Made Meatballs – Roasted Garlic Pomodoro Sauce, Fresh Ricotta, Grana Padano  | 60/120 |
| House Smoked Chicken Wings– Buffalo, Barbeque, Honey Mustard, Or Sriracha & Sweet Chili   | 50/100 |
| Steamed P.E.I. Mussels – Local IPA, Applewood Smoked Bacon, Fennel,<br>Roasted Shallot & Garlic Broth, Fresh Herbs Cream & Butter         | 45/90  |
| Barbeque Pork "Wings"– House Made Sweet & Smokey Barbeque Sauce   | 50/100 |
| Steamed Littleneck Clams – Roasted Garlic & Parsley Butter Sauce  | 60/120 |
| House Prime Grind Sliders – Vermont Cheddar Cheese, Pickled Red Onions, Chipotle Mayo   | 60/120 |
| Mediterranean Sampler – Roasted Garlic & Spinach Hummus, Cucumber- Tomato Salad, Falafel<br>Naan Bread, Olives                            | 60/120 |
| Artisanal Cheese & Meat Board – Dry Fruits, Toasted Walnuts, Local Honey, Grain Mustard   | 75/150 |
| Gulf Shrimp Cocktail – House Made Cocktail Sauce, Lemon Wedges  | 75/150 |

## *Salads*

	<b>Half Tray / Full Tray</b>
<b>Farmhouse Salad</b>	<b>35/70</b>
Roasted Delicata Squash, Gala Apples, Red Onions, Dried Cranberries, Candied Walnuts, Crumbled Vermont Goat Cheese, Roasted Shallot Vinaigrette	
<b>Organic Baby Kale Salad</b>	<b>40/80</b>
Shaved Brussels Sprouts, Crispy Bacon, Dried Cranberries, Shaved Grana Padano, Toasted Almonds, Apple Cider-Citrus Vinaigrette	
<b>Mozzarella Burrata</b>	<b>40/80</b>
Honey-Butter Roasted Acorn Squash, Pomegranate Seeds, Organic Baby Arugula, Crushed Hazelnuts, Aged Balsamic Reduction & Extra Virgin Olive Oil	
<b>Caesar Salad</b>	<b>30/60</b>
Romaine Hearts, Shaved Grana Padano, Croutons, Parmesan-Anchovy Emulsion	
<b>Quinoa Salad</b>	<b>40/80</b>
Roasted Butternut Squash, Red Onion, English Cucumber, Avocado, Red Bell Pepper, Toasted Sunflower Seeds, Roasted Shallot Vinaigrette	
<b>Chopped MP "Steakhouse Wedge"</b>	<b>40/80</b>
Iceberg Lettuce, "North Country" Applewood Smoked Bacon, Avocado, Beefsteak Tomatoes, Local Blue Cheese, Red Onion, Buttermilk Ranch Dressing	

## *Pasta*

<b>MP "Famous" Rigatoni Bolognese</b>	<b>55/110</b>
Pomodoro Tomato-Cream, Beef, Veal, Sweet Sausage, Fresh Ricotta, Grana Padano Cheese, Fine Herbs	
<b>Atlantic Seafood Pappardelle</b>	<b>75/150</b>
P.E.I. Mussels, Atlantic Shrimp, Point Judith Calamari, Baby Spinach, Roasted Cherry Tomatoes, Cipollini Onions, Sherry-Pomodoro Cream Sauce	
<b>Roasted Sweet Potato &amp; Pumpkin Ravioli</b>	<b>60/120</b>
Roasted Sweet Potatoes, Caramelized Onions, Brown Butter, Walnut-Kale Pesto	
<b>Penne ala Vodka</b>	<b>50/100</b>
Applewood Smoked Bacon, Tomato Cream Sauce, Basil, Parmesan Cheese	
<b>Market Vegetable Pasta</b>	<b>40/80</b>
Roasted Wild Mushrooms, Spinach, Roasted Fennel, Roasted Cherry Tomatoes, Fresh Herbs, Roasted Garlic, Parmesan & Extra Virgin Olive Oil	

## *Sea*

	<b>Half Tray / Full Tray</b>
<b>Sesame Crusted Ahi Tuna – Lemongrass &amp; Hoisin Sauce</b>	<b>90/180</b>
<b>Panko Crusted Scottish Salmon – Basil Pesto Butter Sauce</b>	<b>80/160</b>
<b>Pan Seared Diver Scallops – Roasted Red Pepper Sauce</b>	<b>120/240</b>
<b>Maryland Blue Crab Crusted Atlantic Cod – Lemon-Caper Butter</b>	<b>90/180</b>
<b>Seafood Fra Diavolo – Littleneck Clams, P.E.I. Mussels, Scallops, Shrimp</b>	<b>80/160</b>

## *Land*

	Half Tray / Full Tray
<b>Lemon-Herb Roasted Chicken Breast</b> – Roasted Garlic & Rosemary Jus	50/100
<b>Chicken Marsala</b> – Roasted Wild Mushrooms, Fresh Herbs, Marsala Demi-Glace	50/100
<b>Long Island Duck Breast</b> – Caramelized Ginger Reduction	80/160
<b>Rosemary Roasted Rack of Lamb</b> – Crushed Pistachio Salsa Verde	80/160
<b>Grilled “Allen Brothers” N.Y. Strip</b> – Horseradish Cream Sauce	70/140
<b>Skillet Roasted Pork Tenderloin</b> – Grain Mustard Jus	60/120
<b>Chicken Piccata</b> – Lemon-Caper Butter Sauce	55/110

## *Sides*

	Half Tray / Full Tray
<b>Couscous</b> – Artichokes, Roasted Red Peppers, Red Onions, Lemon, Extra Virgin Olive Oil, Herbs	45/90
<b>Rustic Potato Salad</b> – Red Bliss Potatoes, Scallions, Garlic Aioli, Grain Mustard, Sea Salt	40/80
<b>Roasted Garlic Whipped Potatoes</b> – Fresh Herbs, Sour Cream	40/80
<b>Roasted Fingerling Potatoes</b> – Garlic & Parsley Butter, Sea Salt	50/100
<b>Crispy Brussels Sprouts</b> – Cajun Remoulade	50/100
<b>Organic Baby Carrot</b> – Sautéed with Garlic & Extra Virgin Olive Oil	50/100
<b>Grilled Market Vegetables</b> – Pesto Sauce, Aged Balsamic Vinegar	50/100

## *Desserts*

	Half Tray / Full Tray
<b>Maple-Bourbon Pecan Pie</b> –House Made Caramel Sauce	60/120
<b>House Made Ricotta Cheesecake</b> - Graham Cracker Crust, Spiced Fig Jam	55/110
<b>Caramelized Apple &amp; Tres Leches Bread Pudding</b> - Vanilla Crème Anglaise Sauce	60/120
<b>Dessert Platter</b> – Assorted Macaroons, Chocolate Cake, Bread Pudding, Tiramisu, Fresh Fruit	60/120
<b>Fresh Fruit Platter</b>	45/90

(203) 586 1215

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[www.marketplacewoodbury.com](http://www.marketplacewoodbury.com)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or your server