



CATERING MENU

Visit our Catering Desk, call us, or place your order online at standardmarket.com/catering

WESTMONT
333 East Ogden Avenue
630 366 7038

NAPERVILLE
1508 Aurora Avenue
630 536 1638

STANDARD MARKET®

Make Every Meal Special®



Make Every Meal Special[®]

STANDARD MARKET is a celebration of food. Our mission is to make or discover the best tasting products to share with people who love to eat and drink.

Our chef-driven markets offer an unparalleled experience, including:

- complete in-house delis, crafting a wide variety of salads, soups, pizzas, our signature What's For Dinner Tonight?[®] dinners for two to go, and other delicious ready-to-eat items in our on-site kitchens
- bakeries featuring artisan breads, pastries, and freshly made pastas
- whole animal butcher and seafood counters (we feature Midwestern U.S.D.A. Top Choice, Prime, and grass-fed beef aged in-house, antibiotic-free chicken, and heritage breed pork, and fillet all of our fish ourselves)
- expansive produce departments, featuring a fresh-squeezed juice bar and Marketmade dips and salsas
- cheese aging caves, winners of multiple American Cheese Society awards including 2nd Place Best of Show
- The CUBE, our gastropubs/wine & craft beer bars
- coffee & tea shops, highlighting the country's best coffee roasters & tea purveyors and staffed by highly skilled baristas
- a wide assortment of local, independent, and artisan crafted products
- and Standard Market Grill, casual-yet-refined restaurants showcasing the bounty and chef talent contained within each Market.

We do all this because we love food. And we are excited to share this passion with our customers through delicious culinary experiences.

STANDARD MARKET®

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PLEASE NOTE

Prices subject to change. **48 hours notice** required. Items may be subject to availability. General pickups start at 9AM. Sushi trays must be picked up after 11AM. Payment is required in advance. Food is cold unless otherwise requested. Cancellation requires a minimum of 12 hours notice *or* a cancellation charge of 50% of your total order value will be assessed.

Entrées

ROTISSERIE CHICKEN PLATTER

48 pieces, Standard rub, lemon rosemary, or cajun - \$55

48 pieces, Vesuvio chicken with potatoes - \$70

Six whole chickens, spice-rubbed and roasted on our rotisserie.

RIB & CHICKEN PLATTER

2 slabs of baby back ribs and 16 pieces of rotisserie chicken - \$50

ENCHILADAS

21 pieces - \$39

21 pieces with chicken - \$46

Choose from vegetable or cheese.

CHICKEN PARMESAN

10 pieces - \$49

Boneless, skinless chicken breasts coated with seasoned breadcrumbs. Topped with marinara and mozzarella.

FRIED CHICKEN

48 pieces - \$60

Paprika and herb-dusted, then fried to golden perfection.

LEMON GRILLED

CHICKEN BREASTS

15 pieces - \$46

Boneless, skinless, grilled chicken breasts marinated in olive oil, fresh lemon, and garlic.

EGGPLANT PARMESAN

7-7½ lbs - \$59

Tender breaded eggplant layered with mozzarella and Marketmade marinara.

CHEESE LASAGNA

7-7½ lbs - \$59

Layers of semolina pasta, mozzarella cheese, and Marketmade marinara.

MEAT LOVERS' LASAGNA

7-7½ lbs - \$69

Our classic cheese lasagna with ground beef and Marketmade Italian sausage.

Pastas

FUSILLI BOLOGNESE

8-10 servings - \$30

Fusilli pasta tossed in meaty bolognese sauce.

CHICKEN ALFREDO

8-10 servings - \$30

Creamy alfredo sauce, grilled chicken, and fettuccine pasta.

BAKED MOSTACCIOLI

8-10 servings - \$30

Mostaccioli pasta smothered in marinara and mozzarella cheese.



Lemon Grilled Chicken Breasts



Meat Lovers' Lasagna

The Delicatessen serves a range of prepared foods all made fresh at STANDARD MARKET. Selections range from classics like tuna salad and macaroni & cheese, to chef-inspired fare such as beet & root vegetable salad and Thai coconut chicken tenders. Hot fare like baby back ribs and rotisserie chickens are also available, along with grab-and-go salads and sandwiches. Additionally, the Delicatessen offers quality meats and cheeses from domestic and international purveyors, an extensive world olive set, and house-roasted meats.

In the Chef's Case, customers will find a variety of Marketmade fresh pastas, including spaghetti, fusilli, and lasagna sheets, each made on a pasta machine imported from Italy, accompanied by home-style sauces such as marinara, bolognese, and pesto.



Four Farmers Salad

Salads

Each dish serves 8–10. Add grilled chicken to any salad for \$10.

ITALIAN CHOPPED SALAD

\$44

Mixed greens topped with salami, pepperoni, tomatoes, mozzarella cheese, and bell peppers with Marketmade Italian dressing.

CLASSIC GARDEN SALAD

\$29

Mixed greens tossed with tomatoes, carrots, and cucumbers. Choice of Marketmade ranch, blue cheese, or Italian dressing.

CAESAR SALAD

\$29

Classic romaine salad with freshly made croutons and parmesan cheese with Marketmade Caesar dressing.

HARVEST SALAD

\$39

Mixed greens, sliced apples, candied pecans, and blue cheese with Marketmade balsamic vinaigrette.

ASIAN SALAD

\$39

Field greens, avocado, cilantro, mandarin oranges, carrots, red peppers, edamame, sesame seeds, toasted peanuts, and crispy wontons with peanut vinaigrette.

FOUR FARMERS SALAD

\$39

Mixed greens tossed with dates, candied hazelnuts, goat cheese, cornbread croutons, Campari tomatoes, and avocado with Marketmade champagne vinaigrette.

SUPER FOODS SALAD

\$44

with chicken - \$54

with tofu - \$56

with salmon - \$62

Kale, cabbage, arugula, and spinach topped with carrots, Brussels sprouts, almonds, and dried cranberries with pomegranate citrus vinaigrette.



In the Farmer's Market, temperature-controlled islands are piled high with fresh produce. We also feature a beautiful array of fruit and vegetables pre-cut in-house for ease and convenience, as well as a tasty collection of Marketmade salsas, hummus, and other dips. A fresh-squeezed juice station offers an ever-rotating variety ranging from our juice cleanse line, Clean & Pressed™, to seasonal citrus juices.

Seasonal Orzo Pasta Salad

Sides

Each dish serves 8–10.

STEAKHOUSE MACARONI & CHEESE

4 lbs - \$33

Cavatappi pasta in a sharp cheddar and Gruyère sauce topped with smoky bacon.

CLASSIC MACARONI & CHEESE

4 lbs - \$28

An American classic with a creamy cheese sauce, baked to perfection.

MASHED POTATOES

4 lbs buttermilk - \$30

4 lbs loaded - \$34

Loaded mashed potatoes come with bacon, cheddar and scallions.

BAKED BEANS

3 lbs - \$25

Spices, pork, and sweet glazed beans.

COLESLAW

3 lbs - \$16

Cabbage, parsley, and green onions tossed in a creamy dressing.

SEASONAL VEGETABLES

3 lbs - \$24

Roasted to perfection.

SEASONAL ORZO PASTA SALAD

4 lbs - \$28

Orzo pasta salad featuring seasonal vegetables.

SEASONAL KALE SALAD

4 lbs - \$30

Kale tossed with seasonal fruits and a tangy vinaigrette.

GREEN BEANS AMANDINE

3 lbs - \$25

Fresh seasoned green beans with lemon juice and toasted almonds.



Caprese Salad Skewers



Skewers

CHICKEN

12 skewers - \$19

Choice of grilled, teriyaki, lemon, or buffalo, and choice of sauce.

BEEF

12 skewers - \$24

Choice of grilled, teriyaki, Asian, or a 24-hour marinade of wine & garlic.

CAPRESE SALAD

12 skewers - \$14

Fresh mozzarella, tomato, and basil.

ANTIPASTO

12 skewers - \$19

Salami, roasted red peppers, marinated mushrooms, and artichoke hearts. Feta and olives on the side.

Sliders

Sliders come disassembled for reheating purposes.

Can be built at customers request. Served on Marketmade slider buns. Substitute pretzel rolls for an additional \$4 per dozen.

BURGER

12 sliders - \$29

U.S.D.A. Top Choice beef with green leaf lettuce and plum tomatoes.

PULLED PORK

12 sliders - \$34

Slow cooked pork with BBQ sauce.

CHICKEN

12 sliders - \$29

Grilled chicken in your choice of lemon, buffalo, or blue cheese. Served with lettuce and tomato.

STEAK

12 sliders - \$44

Horseradish mayo and fresh arugula.



Parmesan & Truffle Chicken Wings

The Butcher Shop features a large selection of U.S.D.A. Prime and Choice beef (wet- and dry-aged in-house) sourced from Aurora Angus Beef (in North Aurora, Illinois), grassfed beef from Clear Creek Cattle Co. (in Rochester, Illinois), FreeBird antibiotic-free chicken, and Compart Duroc pork. The department also prepares an ever-changing selection of house-made sausages and house-smoked slab bacon. The chefs in the Butcher Shop have also developed a number of gourmet recipes ranging from bacon-wrapped brie & asparagus-stuffed chicken breasts to apple & cherry-stuffed pork chops.

Appetizers

MINI CRAB CAKES

12 pieces - \$34
Jumbo lump, 3 oz mini crab cakes served with red pepper aioli, mustard sauce and lemon wedges.

STUFFED MUSHROOMS

24 pieces - \$22
Button mushrooms stuffed with spinach and parmesan cheese.

BACON-WRAPPED DATES

12 pieces - \$16
Dates stuffed with mascarpone cheese and wrapped in bacon.

PRETZEL BITES

24 bites - \$14
Pretzel bites made from scratch with honey mustard for dipping.

DEVILED EGGS

12 traditional - \$10
12 lobster - \$14
12 prosciutto - \$14

CRAB & BRIE BITES

24 pieces - \$18
In bite-size phyllo cups.

CHICKEN WINGS

12 pieces - \$10
Choice of BBQ, buffalo, parmesan & truffle, honey chipotle, or Asian. Served with celery and blue cheese dip.

BAKED CHICKEN WINGS

12 pieces - \$12
Choice of jerk or sweet & spicy maple.

MINI MEATBALLS

24 meatballs - \$14
Choice of marinara, BBQ, or sweet and sour.

CHICKEN FINGER PLATTER

24 pieces - \$25
Choice of honey mustard, BBQ, ranch, buffalo, or marinara dipping sauce, served on the side.

MAC & CHEESE BITES

30 bites - \$19
Breaded macaroni & cheese bites with marinara for dipping.

Sandwiches & Wraps

The Delicatessen offers quality meats and cheeses from domestic purveyors like La Quercia from Iowa, Boar's Head from New York, and Creminelli from Utah, jamón ibérico de bellota imported from Spain, prosciutto from Italy, an extensive world olive set, and house-roasted meats.

MINI SANDWICH PLATTER

12 mini sandwiches - \$40

Served with peperoncini, mini tomatoes, and sides of Dijon mustard & mayo. Select among:

Classic Chicken Salad

Pretzel bun

Mini Italiano

Pepperoni, salami, ham, and provolone on Italian loaf

Caprese

Fresh mozzarella and tomato on Tuscan

Ham & Havarti

Herb ciabatta

California Turkey

Avocado and tomato on multigrain

Roast Beef & Cheddar

Sourdough

SANDWICH & WRAP PLATTER

12 sandwiches or wraps - \$59

Choose among:

Sandwiches on sliced bread.

Turkey & Havarti

Roast Beef & Cheddar

Ham & Swiss

Classic Egg Salad

Chicken Salad

Tuna Salad

Wraps served in fresh tortillas.

Roasted Vegetable

Turkey & Swiss

Chicken Salad

Tuna Salad

Chicken Caesar

Hummus

BUILD YOUR OWN SANDWICH PLATTER

5-7 sandwiches - \$44

Platters of assorted deli meats, cheeses, condiments, and sliced bread.

GOURMET SANDWICH PLATTER

12 sandwiches served on artisan bread - \$74

Select among:

Roasted Red Pepper & Pesto

Herb focaccia topped with fresh pesto, mozzarella, sliced roasted red peppers, parmesan, and arugula.

Grecian

Herb focaccia layered with tzatziki sauce, olive tapenade, herb roasted turkey breast, fresh cucumber, tomato, and red onion.

Chicken Club

French loaf with grilled chicken, bacon, avocado, lettuce, tomato, and mayonnaise.

Bistro Beef

Herb focaccia topped with tender sliced roast beef, caramelized onions, blue cheese spread, lettuce, and tomato.



PINWHEEL PLATTER

small platter, 24 pieces, pick 3 flavors - \$29

large platter, 48 pieces, pick 6 flavors - \$59

Assorted tortillas filled with various flavors. Cut into bite-sized rounds.

**Roasted Vegetable
& Goat Cheese**

Turkey Club

Seasonal Chicken Salad

Chicken Caesar

Ham & Swiss

Roast Beef & Cheddar



Lunch Totes

STANDARD LUNCH 5 box minimum

per person - \$9

Choose 1: Chips or Marketmade Pasta Salad

Choose 1: Cookie or Fresh Whole Fruit

Turkey & Havarti

Roast Beef & Cheddar

Ham & Swiss

Classic Egg Salad

Chicken Salad

Tuna Salad

EPICUREAN LUNCH 5 box minimum

per person - \$11

Choose 1: Chips or Marketmade Pasta Salad

Choose 1: Cookie or Fresh Whole Fruit

Roasted Red Pepper & Pesto

Herb focaccia topped with fresh pesto, mozzarella, sliced roasted red peppers, parmesan, and arugula.

Grecian

Herb focaccia layered with tzatziki sauce, olive tapenade, herb roasted turkey breast, fresh cucumber, tomato, and red onion.

Chicken Club

French loaf with grilled chicken, bacon, avocado, lettuce, tomato, and mayonnaise.

Bistro Beef

Herb focaccia topped with tender sliced roast beef, caramelized onions, blue cheese spread, lettuce, and tomato.

Platters

CROWD PLEASER *A selection of our most popular cheeses.*

small, serves up to 5 - \$35

medium, serves up to 10 - \$50

large, serves up to 15 - \$75

Drunken Goat, Cotswold, Fromager d’Affinois, and Rembrandt Gouda. Paired with Divina fig spread, Marcona almonds, seasonal fruit, and crackers.

AMERICAN ARTISANAL *A combination of cheeses from a few of our favorite U.S. cheesemakers and affineurs.*

small, serves up to 5 - \$45

medium - serves up to 10 - \$65

large - serves up to 15 - \$85

Cellars at Jasper Hill Landaff, Point Reyes Blue, Sweet Grass Dairy Green Hill Camembert, and Cedar Grove Donatello. Paired with Quince and Apple preserves, Treat Bakeshop candied pecans, seasonal fruit, and crackers.

OLD WORLD *A collection of the most popular cheeses from Europe.*

small, serves up to 5 - \$40

medium - serves up to 10 - \$55

large - serves up to 15 - \$75

Brie de Nangis, Manchego Artequeso, 1655 Gruyère, Neal’s Yard Dairy Colston Bassett Stilton. Paired with Marcona almonds, quince paste, seasonal fruit, and crackers.

CHEESE FOR DESSERT *Perfectly paired to end your meal with a fine port or to have anytime with a glass of your favorite bubbly.*

small, serves up to 5 - \$30

medium - serves up to 10 - \$50

large - serves up to 15 - \$60

Triple Cream Brie, Saint Agur, and L’Amuse Signature Gouda. Paired with honey, Treat Bakeshop candied pecans, seasonal fruit, and crackers.

CHARCUTERIE AMERICANO *A well balanced selection of salumi styles from around the U.S.*

small, serves up to 5 - \$40

medium - serves up to 10 - \$55

large - serves up to 15 - \$75

La Quercia Speck, Olympia Provisions Saucisson Sec, Olympia Provisions Chorizo Rioja, and Smoking Goose Stagberry salami, served with olives, caperberries, and LocalFolks stone ground mustard.

CHARCUTERIE & FROMAGE *A selection of cured meats from the U.S. and classic French cheese.*

small, serves up to 5 - \$40

medium - serves up to 10 - \$55

large - serves up to 15 - \$75

La Quercia Prosciutto, Olympia Provisions Chorizo Rioja, Delice de Bourgogne Triple Cream, and P’tit Basque. Served with olives, seasonal fruit and LocalFolks Foods stone ground mustard.



American Artisanal

BRIE EN CROÛTE

4 servings - \$12

4 servings, sweet or savory - \$18

8 oz of brie wrapped in puff pastry, ready for you to bake and enjoy.

ANTIPASTO PLATTER

5-7 servings - \$39

Includes sliced prosciutto, salami, sopressata, mortadella, provolone cheese, marinated mozzarella, and Greek olives.

FRESH VEGETABLE PLATTER

8-10 servings - \$29

Fresh seasonal vegetables with our Marketmade ranch dip.

FRESH FRUIT PLATTER

8-10 servings - \$29

An assortment of fresh, seasonal sliced fruit.

FRESH FRUIT SKEWER 5 skewer minimumper skewer - \$1⁵⁰

Loaded with ripe fruit.

HUMMUS & PITA PLATTER

8-10 servings - \$20

A trio of our Marketmade hummus varieties: cilantro jalapeño, roasted red pepper, and traditional. Includes freshly grilled pita triangles.

CHIP & DIP PLATTER

8-10 servings - \$24

A platter of hummus, guacamole, spicy pico de gallo, vegetable dip, red pepper and goat cheese dip, and black bean and corn salsa.

Served with Marketmade tortilla and grilled pita chips.

Extra guacamole or substitutions - add \$3



Seafood

In the Fish Market, fresh whole fish and seafood are flown in daily from around the world. In addition to fresh domestic shrimp and sushi-grade salmon, the department also features more exotic fare such as monkfish and bronzini. Fish is available both whole and in fillets (all cut down from whole fish on site). Marketmade items include smoked fish, seafood soups, frutti di mare, and ceviche, all made in Standard Market kitchens.



Smoked Salmon Platter

SMOKED SALMON

2 lbs, 8-10 people - \$50
Sliced house-smoked salmon with capers, marble rye toasted bread slices, chopped red onion, and a dill crème fraîche.

CRAB CLAWS & SHRIMP

12 crab claws,
24 jumbo shrimp.
\$70
Served with lemon,
Marketmade cocktail sauce,
and mustard sauce.

COCKTAIL SHRIMP

75 Large Shrimp - \$35
30 Jumbo Shrimp - \$40
50 Jumbo Shrimp - \$64
Served with lemons and
Marketmade cocktail sauce.

Sushi

Our sushi stations, hosted by our own restaurant-level chefs, create endless varieties of maki rolls, sashimi and nigiri to order using the same sushi-grade fish sold in the Market.

SUSHI ROLL TRAY #1

2 California rolls,
2 spicy tuna rolls,
1 avocado roll,
2 tuna rolls,
1 cucumber roll,
1 citrus salmon roll.
\$68

SUSHI ROLL TRAY #2

2 California rolls,
2 spicy tuna rolls,
1 avocado roll,
1 eel roll,
nigiri (fish on rice) by the piece:
4 tuna, 5 salmon, 2 eel.
\$64

All rolls, except for nigiri, consist of eight pieces. All trays come with ginger, wasabi, chopsticks, and single portion packets of soy sauce.

Breakfast

PASTRIES PLATTER

8–10 servings - \$27

An assortment of cinnamon rolls, danishes, and fritters. Cut into bite sized pieces to serve.

BOX OF DOUGHNUTS

12 doughnuts - \$8

An assortment of freshly baked doughnuts.

TRIO OF QUICHE

\$31

Choose from quiche lorraine, spinach & mushroom, or broccoli & cheddar.

CROISSANT PLATTER

6 regular croissants and
6 chocolate croissants.
\$33

BREAKFAST BREADS

8–10 servings - \$29

Assortment of freshly baked coffee cakes and pound cakes.

YOGURT PARFAIT *5 minimum*

per parfait - \$4

Vanilla yogurt, fresh fruit, and granola packaged in individual containers.

MINI MUFFINS

24 muffins - \$24

An assortment of freshly baked mini muffins.

MINI MUFFINS & SCONES

6 cranberry & orange scones,
6 chocolate chip scones, and
12 blueberry muffins.
\$24

BAGELS & CREAM CHEESE

12 bagels - \$17

Assorted bagels & cream cheese. Bagels sliced upon request.

COFFEE TRAVELER

96 oz coffee- \$21

Fresh brewed gourmet coffee. Includes cups, sugar, and cream for 8 servings.

FRESH-SQUEEZED JUICE

Add fresh juice to your order. Ask our Market Concierge about our selection.

Desserts

MINI COOKIES

50 Pieces - \$24

An assortment of oatmeal chocolate chunk, chocolate chip, and oatmeal raisin mini cookies. A seasonal favorite may be included!

MINI PASTRIES & CAKES

20 Pieces - \$29

An assortment of pastries and mini cakes made by our pastry chefs. Selections change seasonally.

BROWNIES & BARS

44 Pieces - \$29

An assortment of Marketmade signature brownies and bars.

TRUFFLE PLATTER

36 Pieces - \$36

An assortment of Marketmade seasonal truffles.

MACARONS VARIÉS

12 Pieces - \$21

An assortment of Marketmade French macarons.



Quiche Lorraine



Macarons Variés



French Macarons



Single Layer Red Velvet Cake

Standard Cakes

SINGLE LAYER CAKES

One layer 8" cake with simple decoration, serves 8-10 - \$12

Mom's 1970's

White cake with fudge icing.

Lemon Cloud

White cake with lemon Swiss buttercream.

Vanilla

Yellow cake with American buttercream.

Chocolate Decadence

Chocolate cake with chocolate buttercream.

Red Velvet

Red velvet cake with cream cheese icing.

DOUBLE LAYER CAKES

Two layer 5" cake with simple decoration, serves 8-10 - \$19

Carrot

Carrot cake with cream cheese icing and crumbled walnuts.

Tiramisu

Coffee soaked white cake with tiramisu filling.

Boston Cream

Yellow cake with pastry cream and chocolate glaze.

German Chocolate

Chocolate cake with German chocolate filling and chocolate buttercream icing.

Coconut Cream

Coconut soaked white cake with coconut chantilly.

Berries & Cream Torte

Layered white cake, pastry cream, and glazed fruit.

DELUXE CAKES

Two layer 8" cake with simple decoration, serves 8-10 - \$27

Black Forest

Chocolate cake with Black Forest filling and Kirsch brandy chantilly icing.

Peanut Butter Chocolate

Chocolate cake with peanut butter buttercream and chocolate glaze.

Chantilly Cream

Yellow cake with chantilly cream.

Brooklyn Blackout

Chocolate cake with chocolate pudding filling and fudge icing.

Have something more elaborate in mind? Show us a photo of what you would like to create with our pastry chefs.



Pancake Cake



Earth Cookies



Flower Cupcakes



Graduation Party Cookies



First Communion Cake



Figurine Cake

STANDARD MARKET®

Need to cater lunch
at the office?
Planning a party?
Having family and friends
over for the holidays?

The STANDARD MARKET catering team is here to ensure you and your guests enjoy the delicious food we have to offer through an easy and hassle-free process.

We'll help you plan the ideal menu and recommend the perfect amount of food for your hungry guests. From holiday soirées to lunch at the office, our regular and holiday catering menus provide a diverse and delicious selection of food created by our culinary experts. All of our items are prepared by our chefs in the kitchens at STANDARD MARKET daily.

Stop by the Catering Desk near checkout
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PICKUPS START

Daily 9AM

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