

# STANDARD MARKET® CATERING MENU

MAKE EVERY MEAL SPECIAL



Visit us at the Catering Desk, call us, or place your order online at [standardmarket.com/catering](http://standardmarket.com/catering)

@standardmarket  
f @

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Catering 630.366.7038  
Email [catering@standardmarket.com](mailto:catering@standardmarket.com)



## CATERING HOW-TO

To make the process as simple as possible, please note the following:

**Allow 48-hours** for all orders to avoid rush charges. Custom baked goods require up to 72-hour advance notice. Payment in full is required for all menu items

**Reheating** instructions provided on last page. Items are packed cold by default to preserve freshness

**Pick-ups** begin at 9 am, and time slots are available on a first come, first served basis

**Delivery** is available within a 10-mile radius of our location. Delivery costs 10% of the order total

**Serving supplies & paper goods** can be supplied for an additional charge

**Sushi** trays must be picked up after 11 am

**Cancellation** requires a minimum of 24-hour advance notice or 50% value of your order will be charged. **All custom baking sales are final**

**Catering desk** is open daily from 9 am–5 pm

**Order online** at [standardmarket.com](http://standardmarket.com) 24 hours a day!



*Four Farmers Salad*

## SALADS

Each Salad serves 8 | Add grilled chicken for \$12, salmon for \$18, or steak for \$18.

**Thai Salad** \$46  
Field greens, cabbage, cumin carrots, red peppers, edamame, cilantro, green onions, and crispy wontons. Served with peanut vinaigrette on the side

**Caesar Salad** \$39  
Classic romaine salad with freshly made croutons and Parmesan cheese. Served with Marketmade Caesar dressing on the side.

**Four Farmers Salad** \$46  
Mixed greens tossed with dates, candied hazelnuts, goat cheese, cornbread croutons, and Campari tomatoes. Served with Marketmade champagne vinaigrette on the side.  
Add avocado +\$2.



**Classic Garden Salad** \$35  
Mixed greens tossed with tomatoes, carrots, and cucumbers. Served with Marketmade ranch on the side.

**Harvest Salad** \$46  
Mixed greens, sliced apples, candied pecans, and blue cheese. Served with Marketmade balsamic vinaigrette on the side.

**Italian Chopped Salad** \$46  
Romaine lettuce, radicchio, red onion, cherry tomatoes, cucumbers, garbanzo beans, kalamata olives, pepperoncini, and Parmesan cheese. Served with Italian vinaigrette on the side.

**Super Foods Salad** \$52  
Kale, cabbage, arugula, and spinach topped with carrots, brussels sprouts, almonds, and dried cranberries. Served with pomegranate citrus vinaigrette on the side.  
Add tofu +\$12.

**Fruit Salad** \$28  
3 lbs  
Assorted fresh, seasonal fruit and melon slices tossed in honey and mint.

# APPETIZERS

- Bacon-Wrapped Dates** \$22  
12 Pieces  
Dates stuffed with mascarpone cheese and wrapped in bacon.
- Chicken Tenders** \$33  
20 Pieces  
Hand battered and fried chicken tenders. Choice of BBQ, buffalo, honey mustard, marinara, or ranch dipping sauce.
- Chicken Wings** \$16  
12 Pieces  
Fried and tossed in your favorite sauce. Choice of Asian, BBQ, buffalo, or lightning sauce.
- Crispy Fried Mac & Cheese Balls** \$16  
12 Pieces  
Hand held appetizer of everyone's favorite cheesy comfort food. Served with marinara sauce.
- Deluxe Dip** \$44  
Serves 8-10  
A platter of hummus, guacamole, spicy pico de gallo, vegetable dip, red pepper & goat cheese dip, and black bean & corn salsa. Served with Marketmade tortilla chips and pita crisps. **Extra guacamole or substitutions are an additional \$3.**
- Deviled Eggs**  
12 Classic \$16  
12 Spicy \$17  
12 Lobster topped \$18
- Dip & Chips** \$17  
Serves 4-6  
Marketmade dip and chips! Choose from buffalo chicken, French onion, or spinach & artichoke dip. Chips included.
- Jumbo Pretzel** \$10  
A customer favorite! Select pretzel only for \$10. Add mustard dipping sauces for \$6 or upgrade to pimento cheese dip for \$8.
- Mini Corn Dogs** \$14  
10 Pieces  
Mini dogs sprinkled with sesame seeds and with a honey mustard dipping sauce.
- Pigs in a Blanket** \$17  
12 Pieces  
Mini hot dogs wrapped in light and buttery puff pastry. Choice of BBQ or yellow mustard dipping sauce.
- Mini Meatballs** \$22  
20 Meatballs  
Marketmade classic beef & pork meatballs tossed in your choice of BBQ or marinara sauce. For a twist try chicken meatballs tossed in buffalo or honey sriracha sauce!
- Sriracha Cauliflower Bites** \$10  
18 Pieces  
Oven roasted cauliflower bites tossed in buffalo sauce.

# SLIDERS

Sliders come unassembled for reheating purposes. Served with Marketmade slider buns. **Substitute pretzel rolls for an additional \$4 per dozen.**

- Bistro Chateau Steak** \$60  
12 Pieces  
Grilled steak with horseradish mayo and fresh arugula.
- Burger** \$37  
12 Pieces  
U.S.D.A. Top Choice beef topped with lettuce and tomato slices.
- Pulled Pork** \$43  
12 Pieces  
Slow cooked pork with BBQ sauce.
- Chicken** \$37  
12 Pieces  
Choice of simply grilled or lemon chicken topped with lettuce and tomato, or buffalo with blue cheese crumbles.

# SKEWERS

- Chicken** \$25  
12 Pieces  
Choice of grilled, teriyaki, lemon, or buffalo.
- Antipasto** \$25  
12 Pieces  
Salami, roasted red peppers, fresh mozzarella, and olives.
- Steak** \$32  
12 Pieces  
Choice of grilled, teriyaki, Asian, or a 24-hour marinade of wine & garlic.
- Caprese Salad** \$20  
12 Pieces  
Fresh mozzarella, tomato and basil.





# BREAKFAST

**Breakfast Muffins & Scones** \$35

6 Gourmet scones, 6 blueberry muffins, and 6 morning glory muffins.

**Croissant Assortment** \$22

2 Each, fresh made chocolate, almond, and classic croissants. No substitutions please.

**Quiche** \$14

Serves 6  
Choose from quiche Lorraine or broccoli & cheddar

**English Breakfast Quiche** \$16

Serves 6  
Marketmade breakfast sausage, oven roasted tomatoes, green onion, and chihuahua cheese baked in a flaky pastry crust.

**Yogurt Parfait** \$26

5 Pack  
Yogurt, fresh fruit, and granola packaged in individual containers.

**Bagel Platter** \$19

12 assorted bagels and plain cream cheese

**Lox & Bagels** \$41

6 bagels with one pound of Standard Marketmade lox, whipped cream cheese, and chives.

**Breakfast Sammies** \$32

6 Pieces  
Select from turkey bacon, bacon egg & cheese wrap, stan's english muffin, or breakfast beyond. Served cold

# DRINKS

**Coffee Traveler** \$25

8 Servings  
96 oz Fresh brewed gourmet coffee. Includes cups, sugar, and cream.

**Mimosa Kit** \$34

Tiamo organic prosecco, and Marketmade orange juice. For non-alcoholic option, choose free sparkling wine in place of prosecco for \$18.



*Lox and Bagels*

## DESSERT & CAKES

**Brownies & Bars** \$46  
40 Pieces

Assortment of bite sized Marketmade signature brownies and bars.

**Italian Cookie Platter** \$29  
2 lbs

Assortment of Italian butter cookies.

**Cinnamon Sugar Jumbo Pretzel** \$18  
Serves 6-8

Coated in cinnamon & sugar. Served with salted caramel cheesecake dipping sauce.

**Mini Cookies** \$29  
40 Pieces

An assortment of Marketmade cookies including chocolate chip and sugar cookie. A seasonal favorite may be included.

**French Silk Pie** \$23  
9" Pie

Chocolate mousse and whipped cream in a flaky pastry crust.

**Fruit Pies** \$10  
8" Pies

Apple, blueberry, cherry, or Dutch Apple.

**Macarons Variés** \$34  
15 pieces

An assortment of classic French macarons.



**Carrot Cake** \$40  
2 layers of delicious carrot cake, cream cheese frosting and walnuts.

**Chocolate Buttercream** \$23  
Chocolate single layer 8" cake with American chocolate buttercream.

**Chocolate Decadence** \$28  
Rich decadent chocolate single layer 8" cake with chocolate ganache.

**Mom's 1970's** \$23  
White single layer 8" cake with fudge icing. Just like mom used to make!

**Red Velvet** \$23  
Red velvet single layer 8" cake with cream cheese icing.

**Flourless Chocolate Cake** \$20  
A gluten-free dessert for serious chocolate lovers! This delicious treat is perfect for any occasion. Single layer 8" cake.

## CUSTOM CAKES & BAKED GOODS

Email [catering@standardmarket.com](mailto:catering@standardmarket.com). Include your name, phone number and date you would like to pick up your custom design.

- Let us know how many people you are trying to feed.
- Include an inspiration photo if you have one, or describe to us what you are looking for and we can help you design your cake!

### PLEASE NOTE

- Custom orders require a minimum of 72-hours advance notice.
- Payment in full is required to finalize and complete all orders.
- Items are not confirmed for day/time of pick ups until orders are complete.
- Days and times for custom baked goods sell out quickly, and are accommodated on a first come, first serve basis.

**All custom bakery sales are final.**



# PLATTERS



## Crowd Pleaser

Small— Serves up to 7	\$53
Medium— Serves up to 10	\$70
Large— Serves up to 15	\$99

A selection of our most popular cheeses: Double cream brie, Drunken Goat, Cotswold, and Rembrandt Gouda. Paired with seasonal jam, marcona almonds, seasonal fruit, and crackers.

## Grazing Platter

Small— Serves up to 7	\$64
Medium— Serves up to 10	\$87
Large— Serves up to 15	\$122

A combination of meats and cheeses from a few of our favorite U.S. cheesemakers and affineurs. Maple Leaf smoked Gouda, Central Coast Creamery holey cow, Roelli red rock, and Underground Meats summer sausage. Paired with stone ground mustard, marcona almonds, seasonal fruit, and crackers.

## Euro Platter

Small— Serves up to 7	\$76
Medium— Serves up to 10	\$105
Large— Serves up to 15	\$145

A collection of the most popular cheeses around Europe. Manchego, Fromage d’Affinois, Gorgonzola and Mimolette Jeune. Complemented with Marcona almonds, quince paste, seasonal fruit, and crackers.

## Charcuterie & Fromage

Small— Serves up to 7	\$76
Medium— Serves up to 10	\$105
Large— Serves up to 15	\$145

A pairing of cured meats from the U.S. and classic French cheese. Brie D’Irene, Piave Vecchio, prosciutto di Parma, and Finocchiona. Served with mixed olives, marcona almonds, seasonal fruit and stone ground mustard and crackers.

## Taste of Italy

Small— Serves up to 7	\$76
Large— Serves up to 15	\$146

Italian classics perfect for your aperitivo. Parmigiano Reggiano, Prosciutto di Parma, Provolone Piccante, and mixed olives. Served with sliced baguette, seasonal jam and fresh fruit.

## Super Duper Party Pretzel

Serves 6-8	\$69
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Get your party started with the Standard Market super duper party pretzel! Our soft and delicious giant pretzel surrounds mounds of cured meats, specialty cheeses, Marcona almonds, cornichons, and fresh fruit. Mustards for dipping included.

## Cheese for Dessert

Serves up to 7	\$70
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Beehive Creamery Barely Buzzed Espresso Cheddar, Lincet Delice de Bourgogne, Honey Bee Gouda and Montchevre Blueberry Vanilla Chevre. Complemented with honey, caramelized nuts, seasonal fruit and crackers.

## Brie En Croûte

Serves 4	
Plain	\$23
Sweet— Sour cherry spread	\$29
Savory— Red pepper tarpenade	\$29

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

## Antipasto Platter

Serves 5-7 —	\$46
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Includes sliced prosciutto, salami, sopressata, mortadella, provolone cheese, marinated mozzarella, and Greek olives.

## Hummus & Pita Platter

Serves 8-10 —	\$37
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A trio of our Marketmade hummus varieties: cilantro jalapeño, roasted red pepper, and traditional. Includes freshly grilled pita triangles, carrots and cucumbers.

## Fresh Vegetable Platter

Serves 8-10 —	\$39
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Fresh seasonal vegetables served with our Marketmade ranch dip.

## Fresh Fruit Platter

Serves 8-10 —	\$44
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An assortment of fresh, seasonal sliced fruit.

## Fresh Fruit Skewers

12 pieces —	\$29
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Loaded with ripe fruit. Add salted caramel cheesecake dip for \$5.

Items are packed **cold** to preserve freshness.

Reheating instructions are provided. Prices and ingredients are subject to change. **48-hour** advance notice required.



# TACOS

All tacos come de-constructed and include one dozen tortillas, toppings, and assorted salsas. Each taco dozen comes with two additional 8 oz salsas of your choice.

**Taco pick-ups begin at 11:30am**

## Chicken

Chipotle chimichurri, pickled red onion, and cilantro.

1 dozen \$48

2 dozen \$90

## Steak

Roasted jalapeño salsa, cilantro, and onion.

1 dozen \$54

2 dozen \$100

## Carnitas

Grilled pineapple, cilantro, and onion.

1 dozen \$54

2 dozen \$100

## Chorizo

Avocado and queso fresco.

1 dozen \$48

2 dozen \$90

## Veggie

Poblano peppers, corn, red onion, mushrooms, sour cream, and queso fresco.

1 dozen \$36

2 dozen \$65

## Shrimp

Chipotle chimichurri, lettuce, and pico de gallo

1 dozen \$54

2 dozen \$100

## Pork Belly

requires 48 hour notice

Braised pork belly, and sweet chili sesame

Thai slaw, served with corn and wheat tortillas.

1 dozen \$54

2 dozen \$100

## Brisket

requires 48 hour notice

Smoked in house for fifteen hours, agave Morita BBQ

sauce, apple slaw, corn & wheat tortillas

1 dozen \$54

2 dozen \$100

## Ground Beef

Lettuce, tomato, and cheese

1 dozen \$54

2 dozen \$100

## Quesadillas

24 Pieces

Cheese \$36

Chicken \$42

Veggie \$36

Steak \$54

Carnitas \$54

Shrimp \$48

## Cilantro Green Rice

4 lbs \$24

## Refried Pinto Beans

4 lbs \$24

## Elote

4 lbs \$24

Includes cojita cheese, mayo, lime, and chili toppings

## Tamale Platter

12 Pieces \$49

Green Chili & Chicken

Red Pork

Veggie & Cheese

## Fajitas

12 Pieces

Includes grilled peppers & onions.

Served with flour tortillas

Chicken \$44

Steak \$46

Shrimp \$48

Portobello \$40

## Chips & Guacamole

32 oz | Serves 8-10 \$26

## Chips & Salsa

32 oz | Serves 8-10 \$20

## Salsa

16 oz \$8

## Guacamole

16 oz \$10

## Margarita Kit

\$72

Makes 10-12 tequila margaritas with limes, salt, cups,

and ice

# SALSA

**Pico de gallo** (mild)

**Roasted jalapeño** (mild)

**Verde tomatillo** (mild)

**Salsa roja** (mild)

**Pickled vegetables** (mild)

**Mango habanero** (medium)

**Chipotle chimichurri** (medium)

**Chile de árbol** (hot)

# SANDWICHES & WRAPS

**Mini Sandwich Platter** \$47  
12 Mini sandwiches  
Served with sides of Dijon mustard & mayo. Select among: Classic chicken salad, ham & havarti, roast beef & cheddar, California turkey (avocado, bacon and tomato), mini italiano (pepperoni, salami, ham, and provolone), caprese (fresh mozzarella, tomato, and basil).

**Classic Sandwich Party Pack** \$67  
10 sandwiches  
Select from: turkey & havarti, roast beef & cheddar, ham & swiss, classic egg salad, chicken salad, or tuna salad. Served on sliced bread sliced in half.  
**Make it a wrap platter for \$78.**

**Pinwheel Platter—Small** \$38  
24 Pieces—Select 3 flavors  
Assorted tortillas filled with various flavors and cut into bite-sized rounds. Select among: roasted vegetable & goat cheese, turkey club, chicken salad, ham & swiss, roast beef & cheddar, or buffalo chicken.

**Pinwheel Platter—Large** \$75  
48 Pieces—Select 6 flavors  
Assorted tortillas filled with various flavors and cut into bite-sized rounds. Select among: roasted vegetable & goat cheese, turkey club, chicken salad, ham & swiss, roast beef & cheddar, or buffalo chicken.

## LUNCH BOXES

**Classic Lunch** \$10 each  
4 Minimum  
Comes with chips and fresh whole fruit. Select one sandwich or wrap among: turkey & havarti, roast beef & cheddar, ham & swiss, classic egg salad, chicken salad, or tuna salad

**Mediterranean Lunch** \$14 each  
4 Minimum  
Comes with grapes, olives, an Italian cookie, rotating cheese, and garden salad with balsamic vinaigrette.  
**Choose between:** Caprese & Pesto on baguette or Artisan Sopressa



Prices and ingredients are subject to change.  
**48-hour** advance notice required.



## DELUXE SANDWICHES

**Deluxe Sandwich Platter** \$74  
6 Gourmet sandwiches with pickle spears  
Select among sandwich choices below in Deluxe Choices.

## DELUXE CHOICES

**Stan's Club**  
Sliced oven gold turkey breast with bacon, horseradish cheddar, avocado spread, and sliced tomato on a sea salt ciabatta.

**Bistro Beef**  
Tender roast beef with caramelized onions, provolone cheese, Italian dressing, and mayo on a Bay City sub roll.

**My Hero**  
A mix of ham, mortadella, and salami with provolone cheese, shredded lettuce, Italian dressing, mayo, tomato, and pepperoncini on a Bay City sub roll.

**Monterey Chicken**  
Sliced oven gold chicken breast with Applewood smoked bacon, Monterey jack cheese, BBQ sauce, and lettuce on salted ciabatta bread.

**Chipotle Chicken Ranchero**  
A grilled chicken breast with three pepper cheese, pico de gallo, and chimichurri on a pretzel roll.

**Four Farmers Wrap**  
A Standard Market Grill favorite! A mixture of goat cheese, sliced tomato, cucumber, dates, avocado, hazelnut spread and cornbread croutons. Only available as a wrap.

**Honey Muenster Ham**  
Sliced, smoked ham, Havarti, lettuce, and honey mustard on salted ciabatta bread.

**Senor Reuben**  
Tender corned beef with bacon, sliced chihuahua cheese, and chipotle 1000 island dressing on seeded rye bread.

**Roasted Red Pepper & Pesto**  
Sliced roasted red peppers with mozzarella, fresh pesto, parmesan, and arugula on salted ciabatta bread.

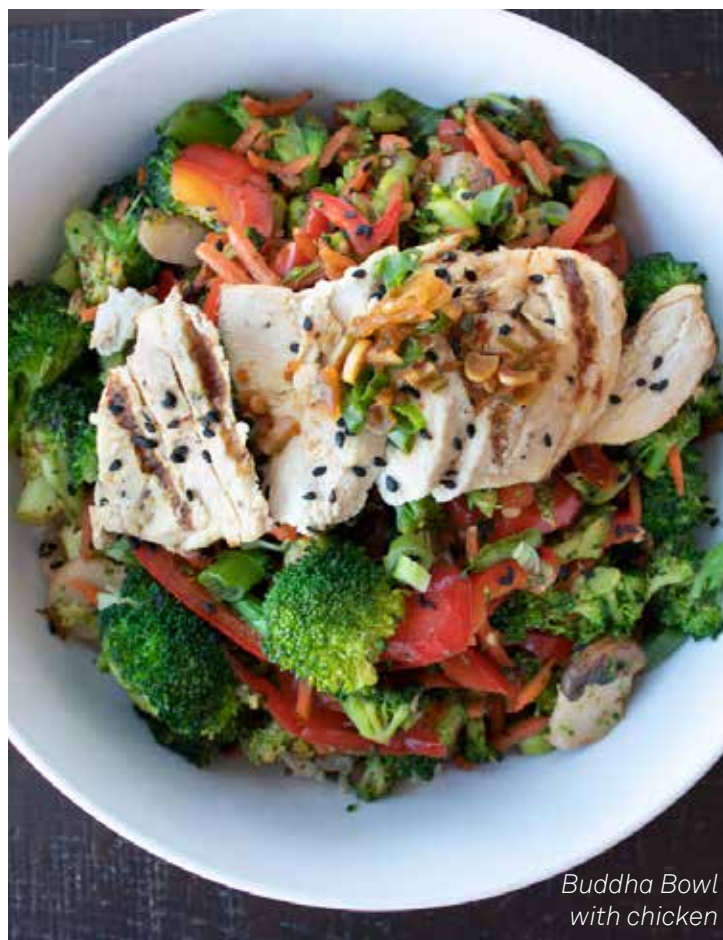


## ENTREES

- Buddha Bowl** \$90  
Serves 8  
Brown rice, peanut ginger glaze, ponzu sauce, stir fried market vegetables, toasted peanuts, green onions, and sesame seeds.  
Add chicken +\$12, salmon +\$18, steak +\$18
- Chicken Parmesan** \$61  
10 Pieces  
Boneless, skinless chicken breasts coated with seasoned breadcrumbs, topped with mozzarella cheese and marinara sauce.
- Eggplant Parmesan** \$77  
Serves 6-8  
Tender breaded eggplant layered with mozzarella cheese and marinara sauce.
- Enchiladas** \$47  
16 Pieces  
Cheese, vegetables and Spanish style rice. Served with salsa, sour cream, and guacamole.
- Chicken Enchilada** \$54  
16 Pieces  
Chicken and Spanish style rice. Served with salsa, sour cream, and guacamole.
- Fried Chicken** \$79  
48 Pieces  
Paprika and herb-dusted, fried to golden perfection.
- Rotisserie Chicken Vesuvio** \$83  
48 Pieces  
Chicken vesuvio with potatoes. Six whole chickens spice-rubbed and roasted on our rotisserie.
- Rotisserie Chicken Platter** \$63  
48 Pieces  
Standard rub, lemon rosemary, or Cajun.  
Six whole chickens, spice-rubbed and roasted on our rotisserie.
- Meat Loaf** \$51  
6 mini loafs of Marketmade meat loaf topped with mushroom gravy.
- Pot Roast** \$56  
Feeds 6-8  
Classic pot roast with carrots and mushroom gravy.
- Stuffed Peppers** \$41  
Feeds 4-6,  
8 Vegetarian stuffed peppers with quinoa & mushrooms.  
Topped with vegan cheese.
- Grilled Salmon** \$75  
Feeds 6-8  
8 lemon grilled Scottish salmon fillets.
- Lemon Grilled Chicken Breast** \$55  
15 pieces  
Boneless, skinless, grilled chicken breasts, marinated in olive oil, fresh lemon, and garlic.

## PASTA

- Cheese Lasagna** \$68  
Serves 8  
Layers of semolina pasta, mozzarella cheese, and marinara.
- Meat Lovers Lasagna** \$84  
Serves 8  
Our classic cheese lasagna with ground beef, and Marketmade Italian sausage.
- Fusilli Bolognese** \$43  
Serves 6  
Fusilli pasta tossed in a meaty Marketmade bolognese sauce.
- Chicken Alfredo** \$55  
Serves 6  
Creamy Alfredo sauce, grilled chicken, and fettuccine pasta.
- Baked Mostaccioli** \$38  
Serves 6  
Mostaccioli pasta smothered in marinara and mozzarella cheese.



*Buddha Bowl  
with chicken*

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are subject to change. **48-hour** advance notice required.

## SIDES

- Classic Macaroni & Cheese** \$39  
4 lbs  
An American classic with a creamy cheese sauce, baked to perfection.
- Green Beans Amandine** \$39  
3 lbs  
Fresh seasoned green beans with lemon juice and toasted almonds.
- Double Baked Potatoes** \$27  
4 Per order  
A creamy, cheesy mashed potato mixture cradled in a crisp, salty skin.
- Mashed Potatoes** \$38  
Buttermilk  
4 lbs  
Our classic recipe made with Yukon Gold potatoes, cream, and buttermilk.
- Loaded Mashed Potatoes** \$43  
4 lbs  
Mashed potatoes, bacon, cheddar, and scallions.
- Orzo Pasta Salad** \$37  
4 lbs  
Orzo pasta salad featuring seasonal vegetables.

## SEAFOOD

- Crab Claws & Shrimp** \$86  
12 Crab claws + 24 jumbo shrimp. Served with lemon, Marketmade cocktail sauce, and mustard sauce.
- Poached Salmon Platter** \$82  
2 lbs | Serves 8  
Poached salmon, cherry tomatoes, English cucumber, and dill sauce
- Shrimp Cocktail**  
Served with lemons and Marketmade cocktail sauce
- |                  |      |
|------------------|------|
| 75 Large Shrimps | \$41 |
| 30 Jumbo Shrimps | \$47 |
| 50 Jumbo Shrimps | \$70 |
- Shucked Oysters** \$28  
One dozen fresh oysters on ice with lemon wedges and cocktail sauce.
- Smoked Salmon Platter** \$82  
2 lbs | Serves 8  
Sliced house-smoked salmon with capers, cucumbers, cocktail rye bread, chopped red onion, hard boiled eggs, and a dill crème fraîche.



- Roasted Vegetables** \$28  
3 lbs  
A medley of seasonal vegetables roasted to perfection.
- Steakhouse Macaroni & Cheese** \$45  
4 lbs  
Elbow pasta in a sharp cheddar and Gruyère sauce, topped with smoky bacon and cheese.
- Roasted Fingerling Potatoes** \$37  
4 lbs  
Fingerling potatoes tossed in rosemary and brown butter.
- Parmesan Roasted Vegetables** \$35  
3 lbs  
Choose from broccoli or cauliflower.
- Vesuvio Potato Salad** \$35  
4 lbs  
A Standard Market favorite! A blend of red potatoes, peas, roasted garlic, olive oil, lemon juice, vinegar and mayonnaise.



## SUSHI

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

- Sushi Tray #1** \$84  
2 California rolls, 2 spicy tuna rolls, 2 tuna rolls, and 1 citrus salmon roll.
- Sushi Tray #2** \$79  
2 California rolls, 2 spicy tuna rolls, 1 eel roll, and nigiri (fish on rice) by the piece: 4 tuna, 5 salmon, 2 eel.

## CAVIAR

- Venise Siberian** \$59.99  
28g (1oz) tin
- White Sturgeon Tradition** \$64.99  
28g (1oz) tin
- Oscietra Classic** \$39.99  
10g (0.35oz) tin
- Oscietra Classic** \$99.99  
28g (1oz) tin
- Oscietra Royal** \$109.99  
28g (1oz) tin



# CATERING HEATING INSTRUCTIONS

Bring all items to room temperature before cooking. Remove sauces prior to heating. Place in an oven safe dish.

## Appetizers

### **Bacon-Wrapped Dates**

Preheat oven to 375° F. Place in oven safe dish. Bake for 8–10 minutes.

### **Brie en Croûte**

Preheat oven to 375° F. Place on a sheet pan and bake for 20 minutes or until golden brown.

### **Chicken Tenders**

Preheat oven to 350° F. Keep foil lid on pan, bake for 10 minutes. Remove lid, gently rotate tenders from the bottom of the pan. Return to oven and bake for an additional 5-10 minutes.

### **Chicken Wings**

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 12–15 minutes.

### **Crispy Fried Hand Held**

#### **Mac & Cheese Balls**

Preheat oven to 375° F. Place in a single layer on sheet pan. Bake for 10–12 minutes. Rotate halfway through cooking process.

### **Jumbo Pretzel**

Preheat oven to 350° F. Place pretzel directly on the oven rack for 5-10 minutes—or enjoy at room temperature!

### **Mini Meatballs**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 12–14 minutes.

### **Pigs in a Blanket**

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 10–15 minutes. Remove cover and bake for an additional 5 minutes or until golden brown.

### **Quiche**

Preheat oven to 350° F. Cover with foil to prevent burning. Cook for 10–15 minutes.

### **Sliders**

Preheat oven to 350° F. Remove meat from buns (unless already deconstructed) and place in oven safe dish. Heat for 6–7 minutes

### **Skewers**

Preheat oven to 350° F. Place in oven safe dish. Heat for 6–7 minutes.

## Entrees

### **BBQ Ribs**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 18–22 minutes.

### **BBQ Sauce / Soup**

Heat on stove top over medium-low heat, stirring frequently, until warm throughout. For microwave, place sauce in microwave safe container and heat in 1 minute intervals, stirring each time until heated through.

### **Chicken Parmesan**

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 30–35 minutes. Remove cover to brown cheese for the last few minutes of baking prior to serving.

### **Eggplant Parmesan**

Preheat oven to 400° F. Place in oven safe dish. Cover and bake for 45–50 minutes.

### **Enchiladas**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 25–30 minutes.

### **Fried Chicken**

Preheat oven to 375° F. Place in a single layer in an oven safe dish. Bake for 15–20 minutes.

### **Lasagna**

Preheat oven to 400° F. Place in oven safe dish. Cover and bake for 45–50 minutes.

### **Lemon Grilled Chicken Breasts**

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 14–18 minutes.

### **Pastas**

Preheat oven to 350° F. Keep cover on and bake for 20 minutes. Remove cover, stir, and bake with lid off for 10 minutes.

### **Pulled Pork or Chicken**

Preheat oven to 350° F. Keep foil lid on pan and bake for 15–20 minutes. Remove lid and stir well. Replace lid and bake an additional 10 minutes or until heated through.

### **Rotisserie Chicken**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake 18–22 minutes.

## Sides

### **Green Beans Amandine**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 10–12 minutes for every 2 lbs. Bake for an additional 2–3 minutes per lb. until heated through.

### **Double Baked Potatoes**

#### **or Potato Party Boats**

Preheat oven to 350° F. Bake for 12-15 minutes until heated through and cheese is melted.

### **Macaroni & Cheese**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 18–22 minutes until heated through.

### **Mashed Potatoes**

Preheat oven to 375° F. Place in oven safe dish and bake for 15–20 for every 2 lbs. Bake for an additional 2–3 minutes per lb. until heated through.

### **Rice, Beans or Elote**

Preheat oven to 350° F. Cover with foil and heat for 20 minutes Stir and continue heating for 10 minutes or until heated through.

### **Vegetables**

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 12–15 minutes for every 2 lbs. Bake for an additional 2–3 minutes per lb. until heated through.

### **Tamale Platter**

Preheat oven to 350° F. Cover with foil. Uncover and heat for an additional 5 minutes or until heated through.

### **Taco Platter**

Preheat oven to 350° F. Cover with foil and bake for 10 minutes. Stir and bake until heated through.

### **Breakfast Sammies**

Preheat oven to 350° F. Unwrap sammies and open them up. Cook for 5-7 minutes or until warmed throughout.

# CUSTOM FLORALS



## Want to elevate your party?

Design fresh floral pieces for the table, make corsages and boutonnieres for your special event, or gift a bouquet to show your appreciation. Whether your event is small or large, our floral specialists are here to help with any occasion.

Consult with our floral department for details and pricing.

## PRIVATE EVENTS

Did you know that you can rent out The CUBE for private parties? Save time and host your party in contemporary and cozy atmospheres with full-service dining.

For more information, visit our catering team for private dining menus and booking details.

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.

Our Catering Desk is open daily from 9am-5pm.

Stop by near checkout or visit us online at [standardmarket.com/shop/westmont](https://standardmarket.com/shop/westmont).



## THE CUBE

Capacity

30 guests indoors

60 guests with patio use (weather permitting)