



BELMONT
MARKET
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CATERING
GUIDE



OUR MISSION

We believe in seasoned food prepared locally, flavored to perfection and presented with flair. We are inspired by the bounty of our region and by the smiles of our customers.



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Please note prices
may change
without notice.



BREAKFAST BITES



Quiche

Individual	\$3.50 each
10" x 2.5"	\$40.00

We offer a variety of freshly made quiches wrapped in phyllo dough or house-made pastry and baked to perfection. Broccoli and cheddar cheese, mushroom and cheddar cheese, bacon scallion and cheddar cheese, ham and Swiss cheese, spinach and goat cheese, tomato and Swiss cheese, or create your own!

Breakfast Calzones

12" Platter (20 pieces)	\$36.00
16" Platter (30 pieces)	\$48.00
Whole Calzone	\$17.00

Our breakfast calzones are freshly baked and filled with scrambled eggs and your choice of a mixture of savory breakfast items and melted cheese. Choose from egg and bacon; egg and cheese; egg and ham; and egg and pepperoni, or design your own.

Coffee & Tea Service

10 people	\$13.00
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Includes one airpot, of regular coffee, decaf or hot water for tea, and cups, sugars, creamers, and stirrers.

Breakfast Spread

Duck Trap Smoked Salmon Cream Cheese \$10.99 lb
 This spread is a tasty combination of Duck Trap Smoked Salmon, Scallions and cream cheese; a perfect complement to a toasted bagel breakfast from our bakery.

PLATTERS

Platters are individually hand crafted by our chefs so each one is a beautiful display of the freshest ingredients. Please allow for a minimum of 42 hours for ordering.

Sandwiches

Finger Sandwiches	\$3.00 each
¼ Cut Wrap	\$2.00 each
1/3 Cut Wrap	\$2.75 each
½ Cut Wrap	\$4.00 each
Whole Wrap	\$8.00 each

Sandwiches are sold by the each so that we can customize the platter to your event. Choose your favorite combinations of house made salads, Boar's Head meats and cheeses or vegetarians options.

- Classic Chicken Salad*
- Tarragon Chicken Salad*
- Pesto Chicken Salad*
- Buffalo Chicken Salad*
- Curry Chicken Salad*
- Cranwalnut Chicken Salad*
- Thyme & Red Grape Chicken Salad*

- Boar's Head Roast Beef*
- Boar's Head Ovengold Turkey*
- Boar's Head Everroast Chicken*
- Boar's Head Chipotle Chicken*
- Boar's Head Genoa Salami*
- Boar's Head Hot Capicola*

- American Cheese*
- Provolone Cheese*
- Swiss Cheese*
- Cheddar Cheese*

- Seafood Salad*
- Tuna Salad*
- Oriental Ginger Tuna Salad*



**all serviced with lettuce unless otherwise specified.*

PLATTERS *cont'd.*

Crudite

12" Round Platter \$32.00

16" Round Platter \$42.00

Our fresh vegetable platters include carrots, cucumbers, celery, grape tomatoes, broccoli, and your choice of a delicious dip (ranch, oriental ginger dressing, blue cheese, or Caesar dressing).

Crudite & Cheese

12" Round Platter \$44.00

16" Round Platter \$54.00

Includes all of the items from our crudité platter as well as cubes of a variety of domestic cheeses.

Fruit

12" Round Platter \$44.00

16" Round Platter \$54.00

Our fresh fruit platters include melons, strawberries, pineapple, red grapes, and a sprinkle of berries. They are also garnished with fruit that is fresh and unique for that season. Enjoy it with a sweet dip for an additional \$2.

Cheese & Fruit

12" Round Platter \$44.00

16" Round Platter \$54.00

Enjoy 3 pounds of cubed domestic cheese paired with fresh strawberries, melon and pineapple, and grapes. Add crackers for an additional charge.

Cheese & Crackers

12" Round Platter \$44.00

16" Round Platter \$54.00

Our cheese and cracker platter is filled with 5 pounds of cubed domestic cheese and paired with assorted crackers and pepperoni.

Spinach Artichoke Platter

12" Round Platter \$38.00

16" Round Platter \$48.00

This platter contains our crowd favorite house-made spinach and artichoke dip and served with Stacy's Pita Chips.

Hummus Platter

12" Round Platter \$32.00

16" Round Platter \$42.00

Hummus served with Stacy's Pita Chips.

Smoked Salmon

12" Round Platter \$46.00

16" Round Platter \$54.00

We pair 2 pounds of Duck Trap Smoked Salmon with capers, red onion, sour cream, tomato, and dill.

Antipasto

12" or 16" Round Platter \$7.00

per person

A platter of Boar's Head deli meats including Virginia baked ham and Genoa salami, Sopressata, Graziano sharp provolone, Graziano stuffed peppers, assorted black & green olives, mild provolone, chef's choice of two freshly made salads, and finished with extra virgin olive oil, salt, pepper, & dried oregano. Perfect for a crowd!



Baked Brie

16" Round Platter \$46.00

This beautiful platter is perfect for an elegant event. One kilo of baked brie with warmed honey and almonds and served with a crusty baguette and fresh raspberries.

Calzones

12" Round Platter (20 pieces)..... \$36.00

16" Round Platter (30 pieces)..... \$48.00

Whole Calzone \$17.00

Our calzones are freshly baked and filled with a variety of delicious ingredients and melted cheese. Choose from pepperoni and cheese, mushroom and cheese, spinach and goat cheese, steak onions and cheese, broccoli and bacon or create your own.

Boneless Tempura Chicken Tenders

12" Round Platter (about 2 lbs) \$28.00

16" Round Platter (about 3 lbs) \$40.00

Tender white meat chicken with your choice of buffalo, barbecue, ranch, or teriyaki sauce.

Grilled Sirloin Flap... Market Price

A long time house favorite! Marinated in a balsamic, soy, & tomato marinade, and grilled in house.

Shrimp Cocktail Platter

12" Round Platter (2 ½ pounds) \$48.00

16" Round Platter (5 pounds) \$90.00

Our shrimp platter is filled with large freshly cooked shrimp served with our house-made cocktail sauce.

Delicious Additions

Roasted Eggplant Caponata \$9.99 lb

This is a great addition as a dip to the antipasto platter or try it as a bruschetta on top of toasted bread!

SMALL BITES

A tasty offering for any party or cocktail hour, our hors d'oeuvres are perfectly sized bites to please a crowd before the main event. Please allow a minimum of 4 days for ordering

\$15.00 per dozen

Beef Franks in a Blanket
Vegetable Potstickers
Vegetable Spring Roll
Mini Assorted Quiche
Deviled Eggs
Beef Empanadas
Sesame Chicken Tenders
Coconut Chicken Tenders
Chicken Quesadillas

\$18.00 per dozen

Mini Thai Chicken Sate
Crab Rangoon
Wild Mushroom Phyllo
Mushroom, Gorgonzola,
& Pecan Phyllo Triangle
Spanakopita
Hibachi Chicken Skewer
Korean Chicken
Fig & Mascarpone Bundle
Seafood Thermador
Chicken Kabob with Pineapple
Cheddar in Puff Pastry
Beef Kabob



\$24.00 per dozen

Bacon Wrapped Sirloin & Gorgonzola
Mission Fig, Stilton,
& Prosciutto Phyllo Bundle
Poached Pear & Brie in Phyllo
Chicken Wellington
Cranberry & Gorgonzola in Puff Pastry
Fig & Caramelized Onion in Puff Pastry
Chicken Dijon Encroute
Hibachi Beef Skewer
Raspberry, Brie, & Almond in Phyllo
Crab Stuffed Mushrooms
Sausage Stuffed Mushrooms
Beef Red Thai Curry Skewer
Asparagus in Phyllo

Beer Teriyaki Spring Roll
Edamame Wonton
Apricot Brie
Devils on Horseback
Cherubs on Horseback

\$30 per dozen

Fig, Melon or Asparagus
Wrapped in Prosciutto
Beef Sate on a Skewer
Citrus Infused Lump Crabcakes
Bacon Wrapped Scallop

SMALL BITES *cont'd.*

House-Roasted Chicken Wings\$6.99 lb

Available with a Diablo, Sweet Heat, Oriental, Barbecue, or Buffalo sauce and served in a foil pan for easy reheating.

Green Shrimp.....\$18.99 lb

A sauté of shrimp in a cilantro pesto sauce made with scallion, shallots, rice wine vinegar, and jalapenos.

Cocktail Shrimp Cocktail\$18.99 lb

Colossal shrimp freshly cooked and served with a side of our house-made cocktail sauce.

Pecan Salmon\$14.99 lb

Salmon fillet pan fried with Dijon mustard and pecans.

Duck Trap Smoked Salmon\$24.99 lb

Colossal Shrimp Salad.....\$18.99 lb

Freshly cooked shrimp tossed with fresh tarragon, capers, shallots, and a rainbow of bell peppers. Great hot or cold.



SALADS

Our salads are perfect for a small gathering to a large party. All of our salads are store made and amazingly delicious.

Garden Salad

Small..... \$20.00

Large \$40.00

Made to order with mixed lettuce, tomato, cucumbers, red onion, shredded carrots and served with your choice of dressing (balsamic, honey mustard, ranch, blue cheese, Italian, Green Goddess, or Oriental Ginger)

Caesar Salad

Small..... \$20.00

Large \$40.00

Served with croutons and Caesar dressing

Greek Salad

Small..... \$20.00

Large \$40.00

A house made favorite with Kalamata olives, shredded carrot, English cucumber, grape leaves, and grape tomatoes

Baby Spinach or Kale Salad

Small..... \$20.00

Large \$40.00

A unique salad with your choice of baby spinach or kale and strawberries, garbanzo beans, shredded carrot, grape tomatoes and oriental ginger dressing.



SALADS *cont'd.*

Chicken Salads

Classic Chicken Salad (GF)	\$8.99 lb
Tarragon Chicken Salad (GF).....	\$8.99 lb
Curry Chicken Salad (GF)	\$8.99 lb
Pesto Chicken Salad (GF).....	\$8.99 lb
Thyme & Red Grape Chicken Salad (GF).....	\$8.99 lb
Buffalo Chicken Salad (GF).....	\$8.99 lb

Egg and Ham Salads

Egg Salad	\$6.99 lb
Ham Salad.....	\$8.99 lb

Grains

Cranberry Couscous (V).....	\$7.99 lb
Lemon Almond Rice (GF, V).....	\$8.99 lb
Quinoa Salad (GF, V)	\$8.99 lb
Quinoa Pilaf (V)	\$8.99 lb
Quinoa Waldorf Salad	\$8.99 lb
Lemon Artichoke Israeli Couscous (V)	\$8.99 lb
Turkish Farro	\$8.99 lb
Lemon Farro (V)	\$8.99 lb
Wheatberry Salad (V).....	\$8.99 lb
French Lentil with Walnuts (GF, V).....	\$8.99 lb

Pasta Salads

Homestyle Macaroni Salad (<i>Summer Favorite</i>)	\$4.99 lb
Ranch Pasta Salad.....	\$7.99 lb
Cucumber Dill Pasta Salad.....	\$8.99 lb
Sesame Pasta Salad.....	\$7.99 lb
Balsamic Pasta Salad (V).....	\$8.99 lb
Asian Noodle (V)	\$7.99 lb
Orzo Salad.....	\$8.99 lb

Potato Salads

Homestyle Potato Salad (GF, <i>Summer Favorite</i>).....	\$5.99 lb
Red Bliss Potato Salad (GF, <i>Summer Favorite</i>).....	\$5.99 lb
Sweet Potato with Bacon Salad (GF).....	\$7.99 lb

Seafood Salads

Seafood Salad.....	\$6.99 lb
Tuna Salad	\$7.99 lb
Oriental Ginger Tuna Salad (GF).....	\$7.99 lb
Green Curry Apple Tuna Salad (GF)	\$7.99 lb
Peppadew Squid Salad	\$8.99 lb
Grilled Squid Salad (GF)	\$11.99 lb
Snail Salad (GF).....	\$14.99 lb

Slaws

Coleslaw (GF, <i>Summer Favorite</i>).....	\$4.99 lb
Cilantro Slaw (GF, V).....	\$7.99 lb
Sweet Ginger Slaw (GF, V).....	\$7.99 lb
Asian Chicken Slaw.....	\$8.99 lb
Broccoli Slaw.....	\$8.99 lb
Roasted Sesame Slaw	\$7.99 lb

Tofu and Tempeh

House Tempeh with Wasabi	\$7.99 lb
Orange Cumin Tempeh	\$7.99 lb
Spicy Basil Tempeh (V)	\$7.99 lb
Buffalo Tempeh.....	\$7.99 lb
Sweet Chili & Orange Tofu (GF, V).....	\$7.99 lb
Mediterranean Tofu (GF, V).....	\$7.99 lb
Indian Curry Tofu (GF, V).....	\$7.99 lb
Tumeric Tofu (V).....	\$7.99 lb

Vegetable Salads

Edamame Salad (GF, V).....	\$8.99 lb
Edamame Succotash (GF, V).....	\$8.99 lb
White Bean & Rabe (GF, V).....	\$7.99 lb
Gigante Bean Salad (GF, V).....	\$7.99 lb
Cucumber & Garbanzo Bean (GF, V).....	\$7.99 lb
Tortellini & Fresh Mozzarella	\$7.99 lb
Tomato Mozzarella	\$7.99 lb
Tuscan Artichoke Salad (V).....	\$8.99 lb
Broccoli, Bacon, Cashew Salad	\$7.99 lb
Carrot, Raisin, & Walnut Salad (GF, V)	\$7.99 lb
Butternut, Garbanzo, & Tahini Salad (V)	\$7.99 lb
Eggplant Barley (V)	\$8.99 lb
Eggplant & Tomato Salad (V)	\$8.99 lb
Black Bean & Mango (GF, V).....	\$8.99 lb
Sesame Green Bean (V).....	\$9.99 lb



ENTREES

We love to create! This is just a quick glance of what we do every day.

Grilled Sirloin Flap..... \$14.99 lb

Marinated in a balsamic-garlic marinade

Oven Roasted Turkey Breast\$11.99 lb

Turkey breast season & roasted with the skin on

Spiral Ham..... \$ 7.99 lb

Pork Cutlets..... \$10.99 lb

Center cut pork loin breaded & pan fried or grilled

Grilled Pork Tenderloin..... \$10.99 lb

Marinated and grilled

Pulled Pork..... \$8.99 lb

Slow cooked to perfection! Tender and juicy, perfect on its own or made to a sandwich.



Chicken Legs and Thighs \$7.99 lb

Bone-in chicken legs and thighs roasted with your choice of sauce:

- Tarragon Mustard*
- Basil, Roasted Red Peppers & Pesto*
- Latin*
- Honey Mustard*
- Barbecue*

Boneless & Skinless Chicken Breasts \$10.99 lb

Boneless and skinless chicken breasts marinated and grilled.

Chicken Statler Breasts \$10.99 lb

- Mango Chicken Statler*
- Port Wine Chicken Statler with Almonds & Raisins*
- Mango Curry Chicken Statler*
- Triple Orange Chicken Statler*
- Lemon Chicken Statler- dredged in seasoned flour & roasted in lemon juice, brown sugar, & chicken stock*
- Grilled & Roasted Chicken Statler- with garlic, vinegar, & herbs*
- Marbella Chicken Statler- a customer favorite with dried apricots & prunes and roasted with garlic & olives in white wine*
- Grilled with an Herb Vinaigrette*

Salmon Fillets..... \$14.99 lb

Grilled or roasted & complemented with your choice of sauce:

- Lemon Dill Salmon*
- Green Goddess Salmon - grilled then roasted in our famous Green Goddess sauce*
- South Asian Barbecue Salmon - a unique twist on barbecue with a hint of Thailand & spice*
- Orange-Hoisin Salmon over bok choy*

Flounder or Sole..... \$16.99 lb

Egg & floured then pan fried & compliments with your choice of sauce.

- Florentine*
- Francais*
- Piccata*
- Oreganato*

Baked Cod Fillets \$10.99 lb

- Seafood crust & simmered in white wine*
- Artichoke hearts, tomato & olives*
- Citrus & panko topping*
- Lemon, caper, & artichoke*
- Orange saffron butter*
- Sweet 'n sour cod over shitake mushrooms*

Twice Baked Potatoes..... \$4.99 lb

A delicious combination of baked potatoes, creamy cheeses, & savory accents.

Pasta Dishes

We make your pasta to order! Let us know what sauce you would like & pick any vegetable combination you want; it's made just for you.

Suggested Sauces:

- Francais - lemon, butter and wine sauce*
- Piccata - lemon and caper sauce*
- Marsala - with or without cream*
- Parmesan - house-made marinara with mozzarella*
- Mushroom Marsala*
- Alfredo Sauce*
- Pink Vodka Sauce*

Macaroni & Three Cheese..... \$6.99 lb

Vegetarian Penne \$7.99 lb

Penne with Chicken or Sausage \$8.99 lb

Penne with Seafood..... \$9.99 lb

Eggplant Parmesan \$10.99 lb

Hand fried Eggplant cutlets layered with parmesan cheese, mozzarella, sauteed spinach, and our own Marinara Sauce.

Vegetable Lasagna.....

\$45.00 for a 1/2 hotel pan and \$90.00 for a full hotel pan:

Assorted fresh seasonal vegetables with a fresh bechamel sauce.

Sausage Lasagna \$8.99 lb

\$45.00 for a 1/2 hotel pan and \$90.00 for a full hotel pan: Roasted Local Sweet Italian Sausage with seasoned ricotta and our own Marinara Sauce.

Meat Lasagna \$8.99 lb

\$45.00 for a 1/2 hotel pan and \$90.00 for a full hotel pan: Sauteed Angus ground beef with seasoned ricotta and our own Marinara Sauce.



BAKERY MENU

Rolls

Finger Rolls (12 pieces).....	\$3.99
Brioche Sliders (12 pieces).....	\$4.99
Ciabatta Sliders (12 pieces)	\$3.99

Cookie Platters

12" (36 pieces).....	\$19.99
16" (60 pieces - 2" cookies).....	\$32.99

Dessert Pastry Platter

An assortment of mini pastries including lemon squares, eclairs, cream puffs, & nut bars

12" (12 pieces).....	\$19.99
16" (25 pieces).....	\$34.99

Breakfast Platter

A delicious array of breakfast treats including twists, cinnamon rolls, mini muffins, croissants, sweet breads, & mini scones.

12" (12 pieces).....	\$19.99
16" (25 pieces).....	\$34.99



Birthday Cakes

8" Round Single Layer, 6-8 Servings, No Filling.....	\$9.99
8" Round Double Layer, 8-10 Servings, No Filling	\$19.99
8" Round Double Layer, 8-10 Servings, With Filling.....	\$22.99
Quarter Sheet 9x12	
Single Layer, 12-15 Servings, No Filling.....	\$24.99
Quarter Sheet 9x12	
Double Layer, 12-15 Servings, With Filling.....	\$29.99
Half Sheet 12x18	
Single Layer, 20-30 Servings, No Filling.....	\$34.99
Half Sheer 12x18	
Double Layer, 20-30 Servings, With Filling.....	\$42.99
Full Sheet 18x24	
Single Layer, 40-60 Servings, No Filling.....	\$66.99

Available Icings

White Buttercream
Chocolate Buttercream
Bettercream

Heirloom Cakes require 48 hours notice

Available Fillings

Strawberry
Blueberry
Raspberry
Blueberry
Bavarian Cream
Lemon



DETAILS, DETAILS, DETAILS...

The more you know, the better our chefs can put together the best menu for you and your guests. Here are questions that we will ask you while planning your catering.

- **When, where, and what time.** This directly affects the type of food you will want for your event.
- **Allergies.** Who has them and what are they? We are suited to fit everyone's dietary needs.
- **What else are you serving?** Appetizers, main entrees, drinks, desserts, finger foods? We can help!
- **Supplies.** Do you need coolers, serving ware, plates and cups?
- **Pickup.** Who's picking the order up and when? Always allow time for travel, traffic, and time in the store for checkout and to get everything loaded.
- **Is the food going to be hot or cold?** Plan on keeping hot foods hot, and cold foods cold. This means, don't leave your pasta salad in a hot car! *

* Did you know that it is NOT the mayonnaise that spoils, it's the ingredients with the mayo. Mayonnaise is considered acidic enough to be left out, but not the chicken or the onion in the salad. Simply adding a little acid to a salad or a dish can allow you to leave it out. But that doesn't make it resistant to extreme hot or cold. No one likes a wilted salad no matter how food safe it is.

FAQ's

How do I reheat? This is our most asked question. Preheat your oven to 350°-375° and then follow accordingly:

- **Hors D'oeuvres:** start with 10 minutes; they only need a few minutes to warm up. You don't want it too hot or too cold.
- **Casseroles, Chicken, or Lasagnas:** these are commonly in 9x13 inch foil pans. Keep the lid on for ½ hour, and then remove the lid to further heat and brown. Plan on 40 minutes.

How much do I need to buy? All of our items are ordered by the pound. Typically, we recommend ½ pound per person. If you have a lot of items and want a larger buffet of food, then we recommend ¼ pound per person.

How far in advance do I need to place an order? Usually we ask for at least 48 hours' notice for small orders. However, with larger events, we ask for as much advance notice as possible, especially during holidays and summer months.

How many sandwiches are on the 12" or 16" platters? We sell all of our sandwiches (no matter the cut) by the piece. We choose the platter to best fit how many pieces are ordered. We recommend 1 ½ to 2 pieces per person depending on the event and arrange these accordingly on the best platter.

What is gluten free? Gluten is found in grains such as wheat, barley, rye, and a cross between wheat and rye called triticale. We offer many alternative choices that fit the gluten free diet that are delicious and satisfying. Just about everything we create is labeled "gluten free" but you can always ask our knowledgeable chefs for clarification or recommendations.

**It is impossible to fit all that we can do in this guide.
If you would like something different or have seen something that
you would like, just ask... We can do it!**

PARTY PLANNING HELP-

Here are some examples of real parties that we have helped cater.

Party at Matunuck Associations130 people

- 30 pounds julienned grilled chicken
- 3 large pans penne with marinara
- 2 large pans meatballs & sauce
- 2 large pans eggplant parmesan
- 3 large pans house salad
- 2 large pans steam green beans & fresh tomatoes
- Rolls and butter

Summer Party25 people

- 2 pounds Edamame Succotash Salad
- 3 pounds Tortellini Mozzarella Salad
- 2 pounds Broccoli Cashew Salad
- 2 pounds Black Bean Mango Salad
- 2 pounds Sesame Green Bean Salad
- 10 pounds sliced turkey
- 1 large pan house salad

60th Winter Birthday Party75 people

- 16 pounds shrimp cocktail platter with cocktail sauce
- 16 pounds beef tenderloin platter with horseradish sauce
- 15 pieces lamb chops
- 1 small pan stuffed sole
- 1 small pan scalloped potatoes
- 4 pounds asparagus & lemon
- 3 pounds green beans with onion & garlic
- 3 pounds Quinoa Pilaf Salad
- 3 pounds Sweet Chili carrot
- Birthday Cake & Rolls

Early Spring House Party50 people

- 50 pieces of ¼ cut assorted wraps
- 16" crudité platter
- 10 person antipasto platter
- 1 pound tarragon chicken salad
- 1 pound tuna salad
- 2 pounds Black Bean Mango Salad
- 3 pounds Red Bliss Potato Salad
- 2 pounds Cilantro Slaw
- 2 pounds Tomato Mozzarella Salad
- Rolls & Sushi platter

Labor Day Rehearsal Dinner30 people

- 2 ½ pans meat lasagna
- 2 ½ pans vegetable lasagna
- 1 large pan Caesar salad
- 16" crudité platter
- 12" fruit platter
- 12" cheese & cracker platter

Summer Event50 people

- 16" smoked salmon platter
- 16" fruit platter
- 16" crudité platter
- 16" cheese & cracker platter
- 16" spinach & artichoke dip platter with Stacy's Pita Chips
- 16" caponata dip platter with baguettes
- 5 pounds French Lentil Salad
- 4 pounds German Potato Salad
- 1 large pan house salad
- 16" barbecue chicken tenders platter
- Deli platters & bakery items

After Funeral at a home40 people

- 1 large pan house salad
- 10-20 pounds Ranch Pasta Salad
- 35 finger sandwiches
- 35 pieces ½ cut wraps
- Bakery items

BELMONT
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a better place to shop

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