



# Gateway Market

G O O D F O O D

## 2017 HOLIDAY MENU

2002 Woodland Avenue, DSM  
Holiday Hotline: 515.422.5108

### HOLIDAY HOURS

Wednesday, Nov. 22	7am - 10pm
Thursday, Nov. 23	Closed
Sunday, Dec. 24	7am - 6pm
Monday, Dec. 25	Closed



## HOLIDAY PARTY PLATTERS

### Premier Pinwheel Platter

An assortment of toppings in assorted flavored tortilla wraps.  
Includes Mediterranean Veggie with roasted red pepper hummus, feta and olive tapenade;  
Spinach Artichoke Chicken; and Tuscan Prosciutto with fresh mozzarella and sundried tomato aioli  
**Small** (30 pieces) \$46.99    **Medium** (60 pieces) \$89.99    **Large** (90 pieces) \$134.99

### Gateway Pinwheel Platter

An assortment of our popular sandwich toppings, assorted flavored tortillas and cream cheeses.  
Includes Turkey & Havarti; Roast Beef & Cheddar; and Bronx Bomber  
**Small** (30 pieces) \$41.99    **Medium** (60 pieces) \$79.99    **Large** (90 pieces) \$119.99

### Crudité Platter <sup>gf</sup>

Market-fresh selection of vegetables, including: zucchini, yellow squash, celery, broccoli,  
baby carrots and cherry tomatoes. Served with green goddess dip.  
**Small** (serves 15-20) \$30.99    **Large** (serves 30-40) \$59.99  
Add roasted red pepper hummus for \$4.50 (small), \$8.50 (large)

### Fruit Platter <sup>gf / v</sup>

Market-fresh assortment of fruit, including: pineapple, cantaloupe, honeydew and grapes.  
**Small** (serves 15-20) \$34.99    **Large** (serves 30-40) \$67.99  
Add one pint of organic berries \$9.99

### Fruit & Cheese Platter

Today's best selection of fruit with cubed cheddar, pepper jack, dill Havarti and Swiss cheeses.  
Served with crackers.  
**Small** (serves 15-20) \$42.99    **Large** (serves 30-40) \$83.99

### Deli Cheese Platter

A platter of cubed cheddar, pepper jack, dill Havarti and Swiss cheeses. Served with crackers.  
**Small** (serves 15-20) \$44.99    **Large** (serves 30-40) \$87.99

### Italian Meat & Cheese Platter

Prosciutto, salami, cappicola, mortadella, hand-pulled mozzarella and Provolone.  
Served with red grapes and Italian olives, flatbread and sliced South Union baguette.  
**Small** (serves 15-20) \$52.99    **Large** (serves 30-40) \$104.99

### Bruschetta Bar

Toasted South Union Bakery baguette, served with your choice of two toppings:  
traditional tomato, basil, mozzarella | artichoke heart, feta, kalamata olive  
Greek tomato, cucumber, feta, kalamata olive | shaved Brussels sprouts, Parmesan cheese  
**Small** (Approx. 30 pieces) \$49.99    **Large** (Approx. 60 pieces) \$98.99

### Tortilla Bowl

A large bowl of fried flour tortilla chips with salsa and our fresh, house-made guacamole.  
**Small** (serves 15-20) \$36.99    **Large** (serves 30-40) \$72.99

### Fruit Skewers <sup>gf / v</sup>

Strawberry, melon balls and red grapes; \$22.99 / dozen

### Caprese Skewers <sup>gf</sup>

Fresh mozzarella, grape tomato and basil with balsamic reduction; \$22.99 / dozen

### Antipasto Skewers

Salami, Provolone, cheese tortellini and olives; \$25.99 / dozen

## FAMILY STYLE SALADS

Serves 9-12;  
served with 12 pieces of garlic focaccia

### **Cranberry Walnut Salad** \$44.99

Fresh greens, balsamic vinaigrette, Gorgonzola, red onion, candied walnuts and dried cranberries

### **Market Salad** <sup>gf</sup> \$39.99

Fresh greens, roasted garlic vinaigrette, feta, tomato, carrot, red onion and cucumber

### **Caprese Salad** <sup>gf</sup> \$47.99

Romaine lettuce, cherry tomatoes, fresh mozzarella, basil, red onion and roasted garlic vinaigrette

## FAMILY STYLE ENTRÉES

Serves 9-12;  
served with a dozen milk rolls

### **Roasted Turkey** \$94.99

Herb-brined, slow-roasted and expertly carved turkey (12 lbs.; carved white and dark meat, 2 whole drumsticks and 2 wings), with 1 quart cranberry orange compote and 2 quarts turkey gravy

### **Rotisserie Turkey Breast** \$129.99

Herb-brined and rotisserie-roasted turkey breast (12 lbs.) with 1 quart cranberry orange compote and 2 quarts turkey gravy

### **Traditional Brisket** \$149.99

Slow braised beef brisket with red wine gravy and pearl onions

### **Cilantro Lime Salmon** \$119.99

Cilantro lime-glazed, grilled salmon (12, eight-ounce portions) with 1 quart cranberry orange compote

### **Pecan Encrusted Veggie Cutlets** \$83.99

Twelve, pecan-encrusted veggie cutlets with 2 quarts country-style gravy  
<sup>\*</sup>vegetarian

## SIGNATURE HOLIDAY SIDES

\$17.99 (2 quarts; serves 4-6)

### **Buttermilk Mashed Potatoes**

with turkey gravy

### **Whipped Sweet Potatoes**

with coconut oat crumble

### **Green Beans Amandine**

### **Roasted Brussels Sprouts**

### **Brown-Sugar-Glazed, Baby Carrots**

### **Southern-style Cornbread Dressing**

### **Green Bean Casserole**

with crunchy onion strings

### **Traditional Apple Sage Dressing**

## SIGNATURE COLD SIDES

\$17.99 (2 quarts; serves 4-6)

### **Cranberry Orange Compote**

with apples and pecans

### **Sweet Potato Salad**

with cranberries, pecans and yogurt dressing

### **Wild Rice Salad**

with citrus ginger dressing

## GATEWAY MARKET BAKERY

**Milk Rolls** (8 pack) \$2.99

**Ciabatta Dinner Rolls** (6 pack) \$3.75

**Wheat Levain Dinner Rolls** (6 pack) \$2.99

**Garlic Focaccia Round** \$4.19

**Cranberry Walnut Hearth Loaf** \$4.69

**Multigrain Hearth Loaf** \$4.69

**Wheatberry Hearth Loaf** \$4.69

## SIGNATURE DESSERTS

**Muffin Platter** (includes 12) \$29.99

**9" Apple Pie** (serves 4-6) \$12.99

**9" Pecan Pie** (serves 4-6) \$14.99

**9" Pumpkin Pie** (serves 4-6) \$12.99

**9" Cherry Pie** (serves 4-6) \$12.99

**gf = gluten-free | v = vegan**

All menu items with the "gf" are made with gluten-free ingredients; items are not produced in a gluten-free facility. Please inform your catering coordinator of any dietary needs or food allergies prior to placing your order.

Although best practices are used in production, items may inadvertently come in contact with allergens since our facility is not allergen-free.

**\*\*Sides and condiments will be packaged in cold disposable containers and should be transferred to client's cooking/serving dishes for reheating and serving. Meats will be packaged in oven ready aluminum pans. Reheating instructions included.**

## MARKET COMPLETE MEALS

### **Traditional Turkey Dinner for Four** \$89.99

Slow-roasted and expertly carved turkey, served with 1 pint cranberry compote, 1 quart turkey gravy, 8 milk rolls and your choice of salad and four sides (1 quart each).  
Chef suggests: Market salad, buttermilk mashed potatoes, traditional apple sage dressing, green bean casserole and whipped sweet potatoes with coconut oat crumble

### **Turkey Breast Dinner for Two** \$44.99

Rotisserie-roasted turkey breast served with 1 pint cranberry orange compote, 1 pint turkey gravy, 4 milk rolls and your choice of salad and three sides (1 pint each).  
Chef suggests: Market salad, buttermilk mashed potatoes, traditional apple sage dressing and green bean casserole

### **Cilantro Lime Salmon Dinner for Two** \$49.99

Cilantro lime-glazed, grilled salmon served with 1 pint cranberry orange compote, 4 milk rolls and your choice of salad and three sides (1 pint each).  
Chef suggests: cranberry walnut salad, buttermilk mashed potatoes, green beans amandine and roasted Brussels sprouts

### **Vegetarian Dinner for Two** \$39.99

Pecan-encrusted veggie cutlets served with 1 pint country-style gravy, 1 pint cranberry orange compote, 4 wheat levain dinner rolls and your choice of salad and three sides (1 pint each).  
Chef suggests: Market salad, green beans amandine, brown-sugar-glazed, baby carrots and whipped sweet potatoes with coconut oat crumble

### **Traditional Brisket Dinner for Four** \$99.99

Braised beef brisket served with red wine gravy and pearl onions, 8 milk rolls and your choice of salad and four sides (1 quart each).  
Chef suggests: Market salad, buttermilk mashed potatoes, green beans amandine, brown-sugar-glazed, baby carrots and roasted Brussels sprouts

### **Side Dish Dinner for Four** \$44.99

Skip the turkey and go for the good stuff!  
Includes 1 pint cranberry compote, 8 milk rolls, 1 quart turkey gravy and your choice of salad and any four of our signature holiday sides (1 quart each).

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## CUSTOM FLORAL

Make your holiday celebration complete with unique floral arrangements courtesy of Gateway Market. **Call the Holiday Hotline at 515.422.5108** or Gateway's floral department at **515.422.5112** and get started today!

## CONSIDERATIONS

Orders can be placed at the deli counter or by **calling the Holiday Hotline at 515.422.5108**. Thanksgiving orders must be finalized by Monday, Nov. 20 for pick up Wednesday, Nov. 22 by 6pm. Christmas orders must be finalized by Friday, Dec. 22 for pick up Sunday, Dec. 24 by 4pm.

**All holiday orders require a credit card on file. Payment due in full at time of pickup if the order is not being charged to the card on file.**



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