



2018 HOLIDAY MENU

2002 Woodland Avenue, DSM
Holiday Hotline: 515.422.5108

HOLIDAY HOURS

Wednesday, Nov. 21	7am - 10pm
Thursday, Nov. 22	Closed
Monday, Dec. 24	7am - 6pm
Tuesday, 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 ^{gf}

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 ^{gf / v}

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 ^{gf / v}

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

Caprese Skewers ^{gf}

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 ^{gf} \$39.99

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

Caprese Salad ^{gf} \$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
^{*}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 (9 pack) \$3.75

Ciabatta Dinner Rolls (6 pack) \$2.99

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 \$99.99

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 \$49.99

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 \$59.99

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).


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. 19 for pick up Wednesday, Nov. 21 by 6pm. Christmas orders must be finalized by Friday, Dec. 21 for pick up Monday, 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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