

PLACING YOUR ORDER

Orders can be placed Monday through Friday, 8:30 a.m. – 5 p.m.

Phone: 515-422-5108 | Fax: 515-422-5121

E-mail: catering@gatewaymarket.com

Online ordering available at gatewaymarket.com/catering

Minimum of two-hour notice requested on all pick-up orders. Deliveries scheduled on a first-come, first-serve basis and subject to availability. It is recommended that you place your order at least 48 hours in advance if planning for a delivery.

PAYMENT & DELIVERY

- 24-hour cancellation notice is required to avoid 35% cancellation fee.
- Orders may be picked up at the grocery's Customer Service register from 7 a.m. until 9:30 p.m. daily.
- \$50 minimum for all delivery orders (excluding floral).
- \$15 delivery fee for most destinations within the Des Moines metro (Mon-Fri). Additional \$25 delivery fee for locations outside of the metro within a 45-mile radius. The same fees apply to pick-ups of rental items and are in addition to the delivery charge. Staffed events 20-30 miles from Gateway Market will incur an additional mileage fee of \$50; 30-45 miles will incur a \$100 mileage fee.
- Delivery available daily, 7 a.m. to 6:30 p.m. (after 7:30 a.m. on Sundays). Monday through Friday, deliveries between 5-6:30 p.m. are \$25, as well as all deliveries on Saturday and Sunday.
- Payment is due in full prior to delivery. We accept all major credit cards, corporate checks, cash and Gateway Market house accounts. Personal checks are accepted with prior authorization. **All pickup orders require advance payment or a credit card on file in order to pay at time of pickup.**
- Items and pricing are subject to change.

VENUES

Visit our website for a complete list of catering venues: gatewaymarket.com/catering

Certain venues may incur additional labor charges or a venue fee. Please check with a catering coordinator for further details.

GENERAL POLICIES

- Disposable place settings are included in the pricing for all deliveries/pickups of breakfast/lunch buffets. Please let us know if you require any place settings or serving utensils for appetizers, side dishes or desserts. Upgraded disposable tableware (clear 9" and 6" plates, reflective silverware, GWM logo cocktail and dinner napkins) is +\$.25/guest; a china place setting (10.25" or 6" china plates and appropriate flatware rolled in a black or white linen napkin) is +\$1.50/guest.
- All pick-up or delivery orders are presented on black disposable serving trays or bowls for cold items and foil pans for hot items. Ceramic platters or bowls are available upon request, subject to availability and additional rental fees.
- Additional charges will apply for chafing dishes, glassware, linens or china cups and saucers. These items are only available for delivery orders. Please see our website for further pricing information. A \$35 cleaning fee will apply if the instructions listed on the order confirmation are not followed.
- Set-up or pick-up of catering items will incur additional fees.
- Servers, bartenders and set-up/tear-down staff are available upon request for events of more than 50 guests and are required for our hors d'oeuvre, dinner buffets and plated meals. Many venues have policies requiring catering staff to be on-site throughout the event, so please check with your venue contact to verify if/when on-site staff is required. All staffing is subject to availability.
- A 20% service charge will be applied to all staffed events. Staffed events of less than 50 guests are subject to minimum guest fees: \$100 for events Sunday-Thursday and Friday/Saturday luncheons, and \$200 for events on Friday and Saturday after 3 p.m.
- Staffed events require a signed contract and \$500 deposit to secure the date. Please speak with a catering coordinator for further details or view our event contract online.
- Tastings for up to six people are available for staffed events and require a non-refundable \$20 tasting fee if no deposit has been placed. The fee will be applied toward the final event balance once a deposit is made. Tastings are generally available between 9-10 a.m. and 1:30-6 p.m. (excluding Tuesdays) during the week. Saturday tastings are generally scheduled between 2-5 p.m. and are subject to availability. Please contact a catering coordinator for an event form at least two weeks prior to when you would like to schedule a tasting. Your tasting menu must be received three days in advance (or tasting is subject to rescheduling) and can include up to twelve menu items.

Available for pick up or drop off from 7 am to 10:30 am. **10 person minimum** order required for all items priced per person. Please speak with a catering coordinator for pricing/options for a staffed event breakfast.

HOT BREAKFAST

MARKET SCRAMBLE ^{GF}

Scrambled eggs baked with green onions and cheddar cheese / \$4.99/person
+ Add bacon or sausage links and home fries / \$8.99/person

DENVER SCRAMBLE ^{GF}

Scrambled eggs baked with smoked ham, mushrooms, bell pepper, onion and cheddar cheese / \$5.99/person
+ Add bacon or sausage links and home fries / \$9.99/person

MARKET BREAKFAST SANDWICH

Mini ciabatta buns filled with scrambled eggs, cheddar cheese and your choice of bacon, smoked ham or house sausage patty (24-hour advance order needed) / \$4.99/person
+ Add Market fresh fruit salad and home fries / \$8.99/person

BUTTERMILK BISCUIT SANDWICH

Buttermilk biscuits, scrambled eggs, American cheese and smoked bacon \$5.99/person
+ Add Market-fresh fruit salad and home fries / \$9.99/person

BREAKFAST BURRITOS

Flour tortillas filled with scrambled eggs, cheddar cheese, bell pepper and onion and your choice of grilled chicken, carne asada steak, or vegetarian. Served with salsa. \$6.99/person
+ Add Market-fresh fruit salad and home fries / \$10.99/person

A LA CARTE

BACON OR SAUSAGE

Three pieces of smoked bacon or one sausage patty / \$2.99

GF = gluten-free | V = vegan

Note: "gf" are made with gluten-free ingredients; items not produced in a gluten-free facility.

BREAKFAST PLATTERS

FRESH FRUIT PLATTER ^{GF/V}

Market-fresh selection of assorted fruit, including pineapple, cantaloupe, honeydew and grapes; selections may change based on availability
Small (serves 15-20) \$34.99
Large (serves 30-40) \$67.99

BUILD-YOUR-OWN PARFAIT PLATTER

Create your own parfaits with our platter of fresh seasonal fruit and berries, including pineapple, grapes and berries, vanilla yogurt and Big Sky bakery granola
Small (serves 15-20) \$54.99
Large (serves 30-40) \$107.99

MARKET FRESH FRUIT SALAD BOWL ^{GF/V}

Small (three quarts; serves 15-20) \$26.99
Large (six quarts; serves 30-40) \$53.99

MINI QUICHE

Bite-sized, baked egg tarts in an assortment of flavors including Garden Veggie, Lorraine (bacon & Swiss), Three Cheese and Broccoli Cheddar / \$22.99/dozen

COLD BREAKFAST

CONTINENTAL BREAKFAST

Bakery-fresh muffins, Market-fresh fruit salad and Big Sky granola / \$6.99/person

DELUXE CONTINENTAL BREAKFAST

Bakery-fresh muffins, Market-fresh fruit salad, Big Sky granola, assorted individual yogurts and individual apple or orange juice / \$9.99/person

BAKERY FRESH PLATTERS

THE ULTIMATE PASTRY PLATTER

One dozen, freshly-baked pastries, including Danishes, muffins, croissants, scones, cinnamon and pecan rolls / \$37.99

THE ULTIMATE MINI PASTRY PLATTER

Two dozen, freshly-baked mini pastries. Assortment includes mini scones, mini Danishes, mini cinnamon and pecan rolls / \$39.99

BAKERY-FRESH MUFFIN PLATTER

Freshly-baked assortment of one dozen muffins / \$29.99

PETITE MUFFIN PLATTER

Two dozen, freshly-baked, smaller versions of our regular muffins / \$31.99

CHERRY STRUDEL PLATTER

One dozen flaky puff pastries with cherry filling, drizzled with icing / \$29.99

BREAKFAST BEVERAGES

FRESH-BREWED COFFEE

The same delicious roasts served in our Café, this fresh-brewed, regular or decaffeinated coffee is served in insulated beverage box. Includes assorted sweeteners, creamers, cups and stir sticks. \$34.99/20 cups

ORANGE JUICE

Includes cups \$9.99/gallon

INDIVIDUAL JUICES

Bottles of orange juice, cranberry juice or apple juice / \$2/each



LUNCH / SALAD + BOXED

Gluten-free bread available upon request for most sandwiches (+\$1). Gluten-free Monster cookie substituted for chocolate chip upon request.

GATEWAY MARKET ENTRÉE SALADS

Served with South Union Bakery garlic focaccia; Includes utensil packet and dressing on the side.

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette / \$9.99

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette / \$10.99

CILANTRO LIME CHICKEN SALAD

Greens, grilled chicken, Parmesan, onion, tomato, carrot, corn relish, avocado, fried tortilla strips, cilantro lime vinaigrette / \$13.99

PEANUT CHICKEN SALAD

Greens, grilled chicken, carrot, cucumber, onion, bean sprouts, roasted peanuts, cilantro, spicy peanut dressing / \$14.99

MARKET COBB SALAD

Greens, grilled chicken, gorgonzola cheese, bacon, tomato, red onion, hard-boiled egg and green goddess dressing / \$14.99

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk) / \$9.99

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+ Add grilled or blackened chicken / \$3
Add a chocolate chip cookie / \$2
Add 4 oz., cold Market side / \$2

BOXED LUNCHES

All sandwiches are on South Union Bakery bread and labeled. Includes sea salt kettle potato chips, pickle spear, mayonnaise and mustard packets, utensil packet, a chocolate chip cookie and your choice of one cold Market side (4oz):

Market Fresh Fruit Salad ^{gf/v} | Traditional Potato Salad ^{gf}
Gorgonzola Pasta Salad | Quinoa Salad ^{gf/v} | Spicy Pasta Salad

SANDWICHES

CRANBERRY CHICKEN SALAD WRAP

Creamy chicken salad with celery, dried cranberries and mixed lettuces in a flour tortilla wrap / \$12.99

SPINACH ARTICHOKE CHICKEN WRAP

Grilled chicken, fresh spinach, tomato and spinach artichoke spread in a spinach-herb tortilla wrap / \$11.99

PEANUT CHICKEN WRAP

Grilled chicken, greens, carrot, cucumber, red onion, bean sprouts, dry-roasted peanuts, cilantro and spicy peanut dressing in a flour tortilla wrap / \$12.99

MEDITERRANEAN VEGGIE WRAP

Roasted red pepper hummus, tabouli, roasted garlic vinaigrette, feta cheese, tomatoes, cucumbers, Kalamata olives, red onion and mixed lettuces in a flour tortilla wrap / \$11.99

CHICKEN CAESAR WRAP

Deli-style grilled chicken, romaine lettuce, croutons, Parmesan cheese and Caesar dressing* in a flour tortilla wrap * (contains raw egg yolk) / \$9.99

TURKEY & HAVARTI

Roasted turkey, Havarti cheese, lettuce, tomato and red onion on garlic focaccia / \$10.99

ROAST BEEF & CHEDDAR

Roast beef, cheddar, lettuce, tomato and red onion on garlic focaccia / \$12.99

BRONX BOMBER

Cappicola, salami, mortadella, pepperoni, Provolone, roasted red pepper aioli and lettuce on a freshly-baked hoagie / \$11.99

GRILLED CHICKEN BLT

Deli-style grilled chicken breast, bacon, lettuce, tomato, green goddess dressing on garlic focaccia / \$11.99

SMOKED HAM & SWISS

Smoked ham, Swiss cheese, lettuce, tomato and red onion on garlic focaccia / \$9.99

CLUB SANDWICH

Turkey, ham, bacon, Swiss cheese, lettuce, tomato and red onion on whole wheat bread / \$9.99

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Menu items and pricing for delivery and pick-up orders only. All items priced per person require a minimum of ten people per order and are packaged in bulk containers. Gluten-free bread available upon request for most sandwiches (+\$1).
Gluten-free Monster cookie substituted for chocolate chip upon request.

SANDWICH & WRAP PLATTER

Choose up to four types of the following full-size wraps or sandwiches, sliced in half and artfully arranged on a platter. Served with mayonnaise and mustard packets on the side.
Small (6 sandwiches / 12 pcs) / \$64.99
Medium (12 sandwiches / 24 pcs) / \$119.99
Large (20 sandwiches / 40 pcs) / \$199.99

DELI SANDWICHES:

Roasted Turkey & Havarti | Bronx Bomber
Roast Beef & Cheddar | Grilled Chicken BLT
Smoked Ham & Swiss

WRAPS:

Cranberry Chicken Salad
Spinach Artichoke Chicken
Mediterranean Veggie
Grilled Chicken Caesar*
Peanut Chicken

DELI SALAD SANDWICH PLATTER

Fresh-made deli salads (choose three) with mixed lettuces on South Union Bakery mini ciabatta buns.

DELI SALADS

Cranberry Chicken Salad | Lemon Tuna Salad
| Deviled Egg Salad | Smoked Ham Salad

Small (20 pieces) / \$44.99
Medium (40 pieces) / \$87.99
Large (60 pieces) / \$129.99

+ Two deli salad sandwiches with The Market or Caesar* Salad / \$7.99/Person

DELI SANDWICH & WRAP BUFFET

Choose up to four types of the following full-size wraps or sandwiches, sliced in half and arranged on a platter. Served with mayonnaise and mustard packets on the side. Includes one full or half-sandwich per person and is served with choice of two Market Sides or Market Salads
\$8.50 half sandwich per person / \$11.50 full sandwich per person

COLD DELI SANDWICHES

Roasted Turkey & Havarti | Roast Beef & Cheddar
Bronx Bomber | Smoked Ham & Swiss | Market BLT

WRAPS

Cranberry Chicken Salad | Spinach Artichoke Chicken
Mediterranean Veggie | Grilled Chicken Caesar* | Peanut Chicken

SIDES (PICK TWO)

Market Fresh Fruit Salad ^{gf/v} | Traditional Potato Salad ^{gf} | Gorgonzola Pasta Salad
Caprese Tomatoes ^{gf} | Cheese Tortellini | Quinoa Salad ^v | Spicy Peanut Broccoli Salad

+ Add a platter of assorted cookies, brownies and bars to any lunch buffet (+\$2 per person; one piece each)

+ Sub Market, Caesar, or Cranberry Walnut Salad for both sides (+\$1 per person) or one side (+\$2 per person). Other salad options available for an additional charge.

FAMILY STYLE SALADS

Includes South Union Bakery garlic focaccia. Serves 10 - 15. Each salad includes one pint of dressing. Additional dressing can be added for \$4.50/pint.

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette / \$39.99

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette / \$44.99

CILANTRO LIME CHICKEN SALAD

Greens, grilled chicken, Parmesan, onion, tomato, carrot, corn relish, avocado, fried tortilla strips, cilantro lime vinaigrette / \$54.99

PEANUT CHICKEN SALAD

Greens, grilled chicken, carrot, cucumber, onion, bean sprouts, roasted peanuts, cilantro, spicy peanut dressing / \$59.99

MARKET COBB SALAD

Greens, grilled chicken, gorgonzola cheese, bacon, tomato, red onion, hard-boiled egg and green goddess dressing / \$59.99

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk) / \$39.99

+ Add grilled or blackened chicken / \$10

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TACO BUFFET

Served with 6" flour tortillas (2 per person), refried beans, salsa, sour cream, shredded lettuce, tomatoes, shredded cheddar cheese, fresh-fried tortilla chips and your choice of two meats / \$11.99/person

+ Add guacamole (serves 6-8) / \$17.99/qt
+ Add Spanish rice / \$1.95/person

MEATS

Seasoned ground beef | Carne asada steak ^{GF}
Spiced chicken ^{GF} | Tempeh ^V

BAKED POTATO BAR

Baked Idaho russet potatoes with butter and toppings. / \$10.99/person

PROTEIN

Choose one:

Blackened chicken | Grilled chicken
Smoked bacon | Roasted turkey
Smoked ham | Pulled BBQ pork

TOPPINGS

Choose two:

Black bean salsa | Mexican corn salad
Green goddess dressing | Salsa
Scallion sour cream | Creamy Parmesan ranch
Fried tortilla strips | Kalamata olives

CHEESE

Choose one:

Shredded Cheddar | Crumbled Gorgonzola
Grated Parmesan | Crumbled feta

VEGGIES

Choose two:

Steamed fresh broccoli | Roasted red peppers
Sautéed mushrooms | Grilled red onions
Sautéed spinach with garlic

ADD-ONS

Add \$1 per person each:

Additional toppings or veggies | Market chili
Guacamole | Spinach artichoke dip

PASTA BUFFETS

Served with South Union Bakery garlic focaccia, one salad and dessert.

CLASSIC PASTA

Choose two Classic Pasta options / \$12.99/person

SIGNATURE PASTA

Choose two Signature Pasta options / \$14.99/person

ULTIMATE PASTA

Choose one from each list / \$13.99/person

CLASSIC PASTA

PENNE POMODORO

Penne pasta, fresh tomato, basil, red onion, tomato olive oil sauce, Parmesan

PENNE POMODORO WITH ITALIAN SAUSAGE

With George's spicy Italian sausage

PENNE ALFREDO

Penne pasta, creamy Alfredo sauce, Parmesan

PENNE ALFREDO WITH BROCCOLI

MARKET MAC 'N' CHEESE

Macaroni pasta, Market cheddar cheese sauce, toasted bread crumbs

BAKED RIGATONI

Rigatoni pasta, marinara sauce, red onion, fresh basil, mozzarella, Parmesan

SALADS

Descriptions on page 3.

THE MARKET SALAD ^{GF}

CAESAR SALAD

CRANBERRY WALNUT SALAD

SIGNATURE PASTA

MARKET LASAGNA

Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella

THREE-CHEESE MANICOTTI

Fresh pasta rolls, ricotta, Parmesan and mozzarella, marinara sauce

THREE-CHEESE & SPINACH LASAGNA

Fresh pasta, spinach, Alfredo sauce, ricotta, Parmesan and mozzarella

CHIPOTLE CHICKEN ALFREDO

Penne pasta, grilled chicken, chipotle Parmesan cream sauce, Parmesan

CHICKEN BACON MAC 'N' CHEESE

Macaroni, grilled chicken, bacon, Market cheddar cheese sauce, toasted bread crumbs

DESSERTS

Choose one type or a mixed platter.

CHOCOLATE CHIP COOKIES

DARK CHOCOLATE BROWNIES

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Menu items and pricing for delivery and pick-up orders only. All items priced per person require a minimum of ten people per order and are packaged in bulk containers.

Served with South Union Bakery garlic focaccia (except for Memphis-style Pulled Pork). Any hot or cold a la carte side or Caesar, Market or Cranberry Walnut Salad can be substituted for the listed, chef-selected sides. Add \$.50 if replacing a hot or cold side with a lettuce salad.

Add a platter of assorted cookies, brownies and bars to any lunch buffet for \$2/person (one piece per person)

SERVICE

Hot lunches, salads and sides are packaged in bulk foil containers and black plastic salad bowls with clear lids.

For staffed event lunches, please add \$1 per person and 20% service charge to listed buffet prices (minimum of 50 guests). Beverages, china place settings and table linens would be an additional charge. Please speak with a catering coordinator about pricing and options for plated lunches.

A LA CARTE SIDES

Minimum order of two quarts; each quart serves 5-8 / \$8.99/quart.

COLD:

CAPRESE TOMATOES^{GF}

CHEESE TORTELLINI

CREAMY COLESLAW^{GF}

FRESH-CUT MIXED FRUIT^{GF/V}

GORGONZOLA PASTA SALAD

MEXICAN CORN SALAD^{GF/V}

QUINOA SALAD^{GF/V}

SPICY BLACK BEAN SALAD^{GF/V}

TRADITIONAL POTATO SALAD^{GF}

HOT:

BAKED BEANS WITH SMOKED BACON

CHEDDAR & SCALLION MASHED POTATOES^{GF}

GREEN BEANS WITH TOASTED ALMONDS^{GF/V}

JALAPENO CREAMED CORN^{GF}

MARKET MAC 'N' CHEESE

ROASTED GARLIC MASHED POTATOES^{GF}

SEASONAL VEGETABLE MEDLEY^{GF/V}

MEMPHIS-STYLE PULLED PORK

Slow-smoked pork shoulder with BBQ sauce with 1 regular-sized or 2 slider-sized sesame buns and coleslaw topping / \$6.99/person

+ Add Traditional Potato Salad and Market Mac 'n' Cheese \$10.50/person

CAPRESE CHICKEN^{GF}

Herb-marinated, grilled chicken breasts topped with tomato, fresh mozzarella and basil. / \$7.99/person

+ Add The Market Salad and Penne Alfredo / \$11.99/person

CHICKEN MARSALA

Seared chicken breasts with marsala mushroom cream sauce. / \$7.99/person

+ Add Caesar Salad and Penne Alfredo / \$11.99/person

GRILLED SALMON^{GF}

Grilled Atlantic salmon filets with creamy lemon caper sauce. / \$9.99/person

+ Add Cranberry Walnut Salad and Green Beans with Toasted Almonds \$13.99/person

ROASTED TRI TIP STEAK^{GF}

Oven-roasted tri tip served with au jus. Horseradish cream sauce served on the side. / \$10.99/person

+ Add Caesar Salad and Cheddar & Scallion Mashed Potatoes \$14.99/person

PECAN-ENCRUSTED VEGGIE CUTLETS

Pecan-encrusted veggie cutlets with creamy sage gravy. / \$6.99/person

+ Add The Market Salad and Penne Alfredo / \$10.99/person

MARKET LASAGNA

Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella (one lb. total). / \$6.99/person

THREE-CHEESE & SPINACH LASAGNA

Fresh pasta, spinach, Alfredo sauce, ricotta, Parmesan and mozzarella (one lb. total) / \$6.50/person

BAKED RIGATONI

Rigatoni pasta, marinara sauce, red onion, fresh basil, mozzarella and Parmesan. \$5.99/person

+ Add George's Italian sausage \$1/person

PENNE POMODORO

Penne pasta, fresh tomato, basil, red onion, tomato olive oil sauce, Parmesan \$5.50/person

+ Add George's Italian sausage \$1/person

MARKET MAC 'N' CHEESE

Macaroni pasta, Market Cheddar cheese sauce, toasted bread crumbs \$5.50/person

CHICKEN BACON MAC 'N' CHEESE

Macaroni, grilled chicken, bacon, Market Cheddar cheese sauce, toasted bread crumbs / \$6.50/person

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Minimum of 10 and a maximum of 50 people for drop off or pick up only. Foods will be packaged in disposable containers and disposable plates and utensils will be included with all drop off or pick up orders. Minimum of 50 people and maximum of 300 people for staffed buffet events. 20% service charge will be applied for all staffed events. China plates, flatware, glassware and black or white linen napkins are included in staffed event pricing. Additional rental fees will be applied for linen tablecloths or additional equipment. All staffed buffets include iced water, iced tea and coffee service, as well as cake cutting service when needed.

APPETIZER BUFFETS

CUSTOM COCKTAIL PARTY PACKAGE

Choose 5 options / \$19.99/person

Choose 7 options / \$24.99/person

Please select from any appetizer or dessert options on pages 10-11 (excluding sushi).

CHEF'S SPECIALTY PACKAGE

Caprese Skewers, Memphis Pulled Pork Slider, Mama's Meatballs, Iowa Cheese & Charcuterie Platter, Grilled Veggie Quesadillas, Spinach Artichoke Dip, Shaved Beef Tenderloin Crostinis / \$24.99/person

THE MARKET PACKAGE

Focaccia Finger Sandwiches, Boursin Stuffed Mushrooms, Southern-Style Chicken Strips, Fruit and Cheese Platter, Crudit  Platter, Hummus Platter, Italian Meat and Cheese Platter / \$22.99/person

PASTA BUFFETS

Choose your pasta options, one salad and one vegetable side; served with South Union Bakery garlic focaccia.

CLASSIC PASTA DINNER BUFFET PACKAGE

Choose two Classic Pasta options
\$20.99/person

SIGNATURE PASTA DINNER BUFFET PACKAGE

Choose two Signature Pasta options
\$23.99/person

ULTIMATE PASTA DINNER BUFFET PACKAGE

Choose one from each list
\$22.99/person

CLASSIC PASTA

PENNE POMODORO

Penne pasta, fresh tomato, basil, red onion, tomato olive oil sauce, Parmesan

PENNE POMODORO WITH ITALIAN SAUSAGE

With George's spicy Italian sausage

PENNE ALFREDO

Penne pasta, creamy Alfredo sauce, Parmesan

PENNE ALFREDO WITH BROCCOLI

MARKET MAC 'N' CHEESE

Macaroni pasta, Market cheddar cheese sauce, toasted bread crumbs

BAKED RIGATONI

Rigatoni pasta, marinara sauce, red onion, fresh basil, mozzarella, Parmesan

SIDE SALADS

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk)

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette

SIGNATURE PASTA

MARKET LASAGNA

Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella

THREE-CHEESE MANICOTTI

Fresh pasta rolls, ricotta, Parmesan and mozzarella, marinara sauce

THREE-CHEESE & SPINACH LASAGNA

Fresh pasta, spinach, Alfredo sauce, ricotta, Parmesan and mozzarella

CHIPOTLE CHICKEN ALFREDO

Penne pasta, grilled chicken, chipotle Parmesan cream sauce, Parmesan

CHICKEN BACON MAC 'N' CHEESE

Macaroni, grilled chicken, bacon, Market cheddar cheese sauce, toasted bread crumbs

VEGETABLE SIDES

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

SAUT ED VEGETABLE MEDLEY ^{GF/V}

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SIGNATURE DINNER BUFFETS

Choice of salad, two entrées and two sides. Served with South Union Bakery garlic focaccia / \$27.99/person

SIDE SALADS (CHOOSE ONE)

THE MARKET SALAD ^{GF}
Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette

CAESAR SALAD
Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk)

CRANBERRY WALNUT SALAD
Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette

KIDS DINNER BUFFET

For children 10 and under. Can only be added to staffed event buffets.

Pasta Buffets / \$10.95

Signature Dinner Buffet / \$12.95

ENTRÉES (CHOOSE TWO)

SPINACH & FETA STUFFED CHICKEN BREAST ^{GF}
Roasted, stuffed chicken breast with lemon basil cream sauce

CAPRESE CHICKEN ^{GF}
Grilled chicken breast topped with tomato, fresh mozzarella and basil

CHICKEN MARSALA
Seared chicken breast with marsala mushroom cream sauce

ROASTED TRI TIP STEAK ^{GF}
With au jus and horseradish cream

GRILLED SIRLOIN STEAK ^{GF}
Mushroom shallot red wine demi glace

GRILLED SALMON ^{GF}
With creamy lemon caper sauce

APPLE & CRANBERRY STUFFED PORK LOIN
With apple cider sauce

EGGPLANT PARMESAN
Fried eggplant, ricotta, Parmesan, mozzarella cheese, marinara sauce

MARKET LASAGNA
Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella

VEGETABLE SIDE (CHOOSE ONE)

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

ROASTED BRUSSELS SPROUTS ^{GF/V}

SAUTÉED VEGETABLE MEDLEY ^{GF/V}

JALAPEÑO CREAMED CORN ^{GF}

STARCH SIDE (CHOOSE ONE)

CHEDDAR CHEESE & SCALLION MASHED POTATOES ^{GF}

ROASTED GARLIC MASHED POTATOES ^{GF}

WHIPPED SWEET POTATOES WITH COCONUT OAT CRUMBLE

PENNE ALFREDO

PENNE POMODORO

MARKET MAC 'N' CHEESE

LEMON BASMATI RICE PILAF ^{GF/V}

Priced per person. Select up to two protein options, a vegetarian/vegan meal and child's option as needed. Dinner includes one starch and one vegetable, and preset side salad. All guests enjoy the same sides with their entrée selections. South Union garlic focaccia, iced water, iced tea, and coffee service included.

ENTRÉES

GRILLED BEEF FILET ^{GF}

Grilled 8oz filet of beef with red wine demi glace / \$37.99

ROASTED BEEF TRI TIP STEAK ^{GF}

Grilled and thinly sliced with au jus and horseradish cream sauce / \$32.99

GRILLED ATLANTIC SALMON ^{GF}

Grilled 8oz filet of salmon with creamy lemon caper sauce / \$32.99

CAPRESE CHICKEN BREAST ^{GF}

Grilled, marinated chicken breast topped with tomato, fresh mozzarella and basil / \$29.99

SPINACH & FETA STUFFED CHICKEN BREAST ^{GF}

Roasted and sliced, stuffed chicken breast with lemon basil cream sauce / \$29.99

APPLE & CRANBERRY STUFFED PORK LOIN

Roasted and sliced stuffed pork loin with apple cider sauce / \$29.99

EGGPLANT PARMESAN

Fried eggplant, ricotta, Parmesan, mozzarella cheese, marinara sauce / \$27.99

KIDS MENU

For children 10 and under.

CHICKEN TENDER MEAL

Southern-fried chicken tenders, Market mac 'n' cheese and fruit cup; served with ketchup / \$10.95

PASTA BOWLS

Choose from Market mac 'n' cheese, Penne Pomodoro or Penne Alfredo; served with a side of fruit / \$8.95

STARCHES

CHEDDAR CHEESE & SCALLION MASHED POTATOES ^{GF}

ROASTED GARLIC MASHED POTATOES ^{GF}

WHIPPED SWEET POTATOES WITH COCONUT OAT CRUMBLE

PENNE ALFREDO

PENNE POMODORO

MARKET MAC 'N' CHEESE

LEMON BASMATI RICE PILAF ^{GF/V}

VEGETABLES

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

ROASTED BRUSSELS SPROUTS ^{GF/V}

SAUTÉED VEGETABLE MEDLEY ^{GF/V}

JALAPEÑO CREAMED CORN ^{GF}

SIDE SALADS

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk)

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette

DESSERT STATIONS

Choose up to four types of bite-size desserts. Please speak with a catering coordinator for a list of our current selections.

3 pieces per person / \$6.50

2.5 pieces per person / \$5.50

2 pieces per person / \$4.25

SERVICE

Minimum of 50 people and maximum of 200 people for plated events. Staffing and 20% service charge required. China plates, flatware, glassware and black or white linen napkins are included in event pricing, along with pre-set waters, iced tea, coffee service and cake cutting as needed. Additional rental fees will be applied for linen tablecloths and other requested equipment.

Please plan to pre-set place cards with guest entrées indicated and table numbers at each table in advance of the event start time. A corresponding seating chart or spreadsheet of table numbers and entrée selections should be sent to our catering staff at least ten days in advance.

CHIPS & DIP

Your choice of house-made party dip, French onion or chipotle dip; served with fried potato chips.

Small (Serves 15-20) / \$32.99

Large (Serves 30-40) / \$64.99

SPINACH ARTICHOKE DIP

George's signature, creamy, spinach artichoke dip, accompanied by fresh fried pita chips.

Served cool or at room temperature.

Small (Serves 15-20) / \$32.99

Large (Serves 30-40) / \$64.99

TORTILLA BOWL

Large bowl of fresh fried, flour tortilla chips with salsa and fresh guacamole

Small (Serves 15-20) / \$36.99

Large (Serves 30-40) / \$72.99

HUMMUS ^V

Your choice of traditional, roasted red pepper or chipotle; with fried pita chips.

Small (Serves 15-20) / \$26.99

Large (Serves 30-40) / \$52.99

BRUSCHETTA BAR

Toasted, sliced South Union baguette, served with your choice of two toppings to create your own bruschetta:

- Traditional tomato, basil, fresh mozzarella
- Roasted red pepper, toasted almonds
- Greek tomato, cucumber, feta, Kalamata olive
- Shaved Brussels sprouts, Parmesan cheese
- Artichoke heart, feta, Kalamata olive

Small (30 pieces) / \$49.99

Large (60 pieces) / \$98.99

FOCACCIA FINGER SANDWICHES

South Union Bakery garlic focaccia, cut into 12 wedges and topped with lettuce, tomato, red onion and your choice of the following (one selection per dozen); served with mayonnaise and mustard packets / \$29.99/dozen

Roasted Turkey & Havarti

Roast Beef & Cheddar

Smoked Ham & Swiss

Grilled Chicken BLT

Italian-Style (cappicola, salami, mortadella, pepperoni and Provolone cheese)

Mediterranean Veggie (roasted red pepper hummus, feta cheese and cucumber)

APPETIZER PLATTERS

All platters are packaged on black disposable trays or in bowls with clear lids. Dips and toppings come in bulk containers on the side.

FRESH FRUIT PLATTER ^{GF/V}

Market-fresh selection of assorted fruit, including pineapple, cantaloupe, honeydew and grapes. Selections may change based on availability.

Small (Serves 15-20) / \$34.99

Large (Serves 30-40) / \$67.99

FRUIT & CHEESE PLATTER

Our fresh fruit platter selections accompanied with cubed cheeses, including cheddar, pepperjack, dill Havarti, and Swiss cheese. Served with crackers.

Small (Serves 15-20) / \$42.99

Large (Serves 30-40) / \$83.99

CRUDITÉ PLATTER ^{GF}

Market-fresh selection of seasonal vegetables: baby carrots, zucchini, yellow squash, broccoli, celery and cherry tomatoes. Served with green goddess dip.

Small (Serves 15-20) / \$30.99

Large (Serves 30-40) / \$59.99

+ Add one pint of hummus for \$4.50

DELI CHEESE PLATTER

A platter of cubed cheeses, including cheddar, pepperjack, dill Havarti, and Swiss cheese. Served with crackers.

Small (Serves 15-20) / \$44.99

Large (Serves 30-40) / \$87.99

ITALIAN MEAT & CHEESE PLATTER

Prosciutto, salami, cappicola, mortadella, fresh mozzarella, Provolone, grapes and olives served with flatbread crackers and sliced baguette.

Small (Serves 15-20) / \$52.99

Large (Serves 30-40) / \$104.99

IOWA CHEESE & CHARCUTERIE PLATTER

Featuring world-renowned LaQuercia prosciutto, Milton Creamery Prairie Breeze cheddar and Frisian Farm's young Gouda; this platter of local specialties is served with grapes, flatbread crackers and sliced South Union baguette.

Small (Serves 15-20) / \$72.99

Large (Serves 30-40) / \$144.99

GATEWAY PINWHEEL PLATTER

An assortment of our most popular sandwich toppings, flavored flour 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

PREMIER PINWHEEL PLATTER

An upscale assortment of toppings wrapped in flavored flour tortillas.

Includes Spinach Artichoke Chicken; Mediterranean Veggie with roasted red pepper hummus, feta and olive tapenade; 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

GF = gluten-free | V = vegan / Note: "gf" are made with gluten-free ingredients; items not produced in a gluten-free facility.

SUSHI*

Prepared fresh daily. Includes pickled ginger, wasabi and soy sauce packets; chopsticks available upon request. Please ask about additional sushi selections and platters.

SPICY TUNA ROLL

\$19.99 (24 pcs) / \$37.99 (48 pcs)

CALIFORNIA ROLL

\$17.99 (24 pcs) / \$34.99 (48 pcs)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

DESSERT PLATTERS

SWEETS & TREATS PLATTER

An assortment of one dozen, bakery-fresh cookies, brownies, scotcheroos and rice crispy treats / \$29.99

THE MARKET COOKIE PLATTER

One dozen, assorted bakery-fresh cookies. Flavors include chocolate chip, triple chocolate, monster, peanut butter, snickerdoodle, and oatmeal raisin / \$24.99

MACARON PLATTER

Two dozen assorted, French-style macarons / \$29.99

INDIVIDUAL HORS D'OEUVRES

Minimum order of one dozen pieces.

HOT

MEMPHIS-STYLE PULLED PORK SLIDER

Topped with creamy coleslaw on a sesame bun / \$41.99/dozen

MAMA'S ITALIAN MEATBALLS

Slow-simmered Italian meatball in marinara sauce / \$29.99/two dozen

SWEET & SOUR MEATBALLS

Slow-simmered meatballs in sweet and sour sauce / \$29.99/two dozen

BOURSIN STUFFED MUSHROOM ^{GF}

\$24.99/dozen

SPINACH & GOAT CHEESE STUFFED MUSHROOM ^{GF}

\$26.99/dozen

THAI CHICKEN SATAY

Grilled marinated chicken breast skewers; with spicy peanut sauce / \$34.99/dozen

COLD

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

SHRIMP COCKTAIL ^{GF}

Fresh poached shrimp served chilled with lemons and cocktail sauce / \$29.99/dozen

CAPRESE CROSTINI

Toasted baguette topped with tomato, fresh mozzarella and basil / \$29.99/dozen

SOUTHERN-STYLE CHICKEN STRIPS

Buttermilk fried chicken seasoned with George's secret blend of herbs and spices. Served with BBQ sauce and Parmesan ranch / \$29.99/dozen

GRILLED VEGGIE QUESADILLAS

Mozzarella, cheddar, pico di gallo, roasted peppers and onions; served with salsa and sour cream / \$32.99/dozen
+ Add spiced chicken (+\$5)

BUFFALO CHICKEN SPRING ROLLS

Spicy Buffalo chicken breast in a crispy spring roll wrapper; served with blue cheese dressing / \$29.99/dozen

MINI QUICHE

Bite-sized, baked egg tarts in an assortment of flavors including Garden Veggie, Three Cheese, Lorraine (bacon & Swiss), and Broccoli Cheddar / \$22.99/dozen

CRANBERRY CHICKEN SALAD CROSTINI

Toasted baguette topped with our cranberry chicken salad / \$24.99/dozen

SHAVED BEEF TENDERLOIN CROSTINI

Toasted baguette topped with shaved, roasted beef tenderloin, pesto aioli, diced tomatoes and Parmesan cheese / \$34.99/dozen

SHAVED BRUSSELS SPROUT CROSTINI

Toasted baguette topped with shaved Brussels sprout salad, toasted almonds and shaved Parmesan cheese \$29.99/dozen

GF = gluten-free | V = vegan

Note: "gf" are made with gluten-free ingredients; items not produced in a gluten-free facility.

NON-ALCOHOLIC

CANNED SODA*

Coke, Diet Coke, Sprite,
Dr Pepper and Diet Dr Pepper / \$1.75/can

BOTTLED WATER*

Crystal Clear \$1.75/bottle
Dasani \$1.75/bottle
San Pellegrino
Sparkling (assorted flavors) \$1.75/can

ICED OR HOT TEA

Includes cups. Iced tea is served in an insulated beverage box. Hot tea includes hot water served in an insulated beverage box, assorted tea bags, sliced lemon, assorted sweeteners, insulated cups and stir sticks \$24.99/20 cups

FRESH LEMONADE

Includes cups; served in an insulated beverage box / \$26.99/20 cups

FRESH-BREWED COFFEE

The same delicious roasts served in our Café, this fresh-brewed, regular or decaffeinated coffee is served in insulated beverage box. Includes assorted sweeteners, creamers, cups and stir sticks / \$34.99/20 cups

LINEN WRAPPED BEVERAGE TUB

with ice; customer will need to return the tubs to the store or arrange for pickup (fees will apply) later in the day or the following morning / \$7 each

ALCOHOL

WINE

Give us a price range and type of wine and we'll help you find the perfect bottle / \$10.99+/bottle

DOMESTIC BEER

Budweiser, Bud Light, Coors Light and Miller Lite \$4/bottle

CRAFT, IMPORT AND SEASONAL BEER

Please ask for available selections.
\$5/bottle

KEGS

Starting at \$175 per 1/2 bbl keg. Please check with a catering coordinator for availability and pricing for specific brands. Tapper rental fees apply.

LIQUOR

Starting at \$5.50 per drink, minimums apply; please speak with a catering coordinator for further details.

SERVICE

Clear, plastic tumblers are included in listed prices. Glassware rental is an additional charge. All alcohol purchases are non-refundable; any unopened wine/beer purchased (excluding kegs) becomes purchaser's property at the end of your event. Bartenders are available at events catered by Gateway Market for \$30/hour per bartender. All alcohol must be purchased through Gateway Market in order to provide bartending services.

Bar-only services (without catered food) or events with cash bars must be booked no later than 60 days prior to the event date; the purchaser will pay a 5-day license fee and a minimum order will be required.

* For catered events at the Greater Des Moines Botanical Gardens, all canned and bottled beverages must be Coke products (which includes Dasani) per the rental agreement of the venue.

YOUR EVENT... AS UNIQUE AS YOU ARE.

Let the Gateway Market floral team create custom arrangements tailored to your personal style and budget. Call today for a free consultation.



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