

STARTERS

Mini (serves 6-8) / Small (serves 15-20) / Please inquire for larger sizes.

Crudité Platter ^{gf}

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

Mini \$15.99 / Small \$30.99

Add roasted red pepper hummus: \$3 (small), \$4.50 (lg)

Fruit Platter ^{gf / v}

Market-fresh assortment of fruit, including: pineapple, cantaloupe, honeydew and grapes.

Mini \$18.99 / Small \$34.99

Add one pint of organic berries \$9.99

Mama's Meatballs \$14.99 / dozen

Served in marinara sauce

Deviled Eggs \$4.50 / half-dozen

Fruit & Cheese Platter

Selection of fruit with cubed cheddar, pepper jack, dill Havarti and Swiss cheeses; served with crackers

Mini \$22.99 / Small \$42.99

Italian Meat & Cheese Platter

Prosciutto, salami, cappicola, mortadella, mozzarella and Provolone; served with red grapes and Italian olives, flatbread and sliced South Union baguette

Mini \$27.99 / Small \$52.99

Caprese Skewers ^{gf} \$11.50 / half-dozen

Mozzarella, grape tomato and basil with balsamic reduction

Boursin Stuffed Mushrooms ^{gf} \$12.50 / half-dozen

Packaged cold; includes reheating instructions

FAMILY-STYLE ENTRÉES

Serves 9-12; with a dozen milk rolls

Roasted Turkey \$129.99

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

Roasted Turkey Breast \$149.99

Twelve pounds of herb-brined and roasted turkey breast ^{gf} (white meat only) with 1 quart cranberry-orange compote ^{gf/v} and 2 quarts turkey gravy

Traditional Brisket \$169.99

Slow-braised beef brisket with red wine gravy and pearl onions

Roasted Pork Loin ^{gf} \$129.99

with apple-cranberry compote ^{gf}

MARKET FAMILY-STYLE DINNERS

Sides options listed at the bottom of the page

Chicken Marsala for Four \$54.99

Pan-seared chicken breasts, creamy Marsala mushroom sauce, 8 milk rolls, Market ^{gf} or Cranberry Walnut salad, three sides (1 quart each).

Cilantro Lime Salmon Dinner for Two \$44.99

Cilantro lime-glazed, grilled salmon ^{gf}, 4 milk rolls, Market ^{gf} or Cranberry Walnut Salad, three sides (1 pint each).

Roasted Pork Loin for Four \$69.99

Pork loin ^{gf} with apple-cranberry compote ^{gf}, 8 milk rolls, Market ^{gf} or Cranberry Walnut salad, four sides (1 quart each).

Roasted Turkey Breast for Two \$49.99

Herb-brined turkey breast ^{gf}, 1 pint turkey gravy, 4 milk rolls, half-pint cranberry compote ^{gf/v}, Market ^{gf} or Cranberry Walnut salad, three sides (1 pint each).

Roasted Turkey for Four \$99.99

Trimmed turkey with light and dark meat ^{gf} (4 pounds total), 8 milk rolls, 1 quart turkey gravy, 1 pint cranberry compote ^{gf/v}, Market ^{gf} or Cranberry Walnut salad, four sides (1 quart each).

HOT SIDES

\$8.99 (quart; serves 2-3)

Buttermilk Mashed Potatoes

with turkey gravy

Green Beans Amandine ^{gf / v}

Brown-Sugar-Glazed Carrots ^{gf}

Roasted Brussels Sprouts ^{gf / v}

Market Mac & Cheese

Whipped Sweet Potatoes

with coconut oat crumble

Traditional Apple Sage Dressing

Southern-style Cornbread Dressing

Green Bean Casserole

with crispy onions

Jalapeño Creamed Corn ^{gf}

COLD SIDES

\$8.99 (quart; serves 2-3)

Cranberry-Orange Compote ^{gf / v}

with apples and pecans

Sweet Potato Salad ^{gf}

with cranberries, pecans and yogurt dressing

Wild Rice Salad ^{gf / v}

with citrus ginger dressing

Shaved Brussels Sprouts Salad ^{gf}

with almonds

Raw Kale Salad ^{gf / v}

Ancient Grain Salad ^{gf / v}

TO ORDER: Call us at 515-422-5108



FAMILY-STYLE SALADS

Small (serves 2-3, includes 4 pieces garlic focaccia) or **Large** (serves 10-12, includes 15 pieces garlic focaccia)

Cranberry Walnut \$14.99 / \$44.99
Fresh greens, balsamic vinaigrette, Gorgonzola, candied walnuts and dried cranberries

Market Salad ^{gf} \$12.99 / \$39.99
Fresh greens, roasted garlic vinaigrette, feta, tomato, carrot, red onion and cucumber

Caprese Salad ^{gf} \$14.99 / \$47.99
Romaine lettuce, cherry tomatoes, fresh mozzarella, basil, red onion and roasted garlic vinaigrette

Market Cobb Salad \$15.99 / \$59.99
Greens, grilled chicken, Gorgonzola, bacon, tomato, red onion, hard-boiled egg and green goddess dressing

BRUNCH

Quiche \$22.50 (half; serves 4) / 44.99 (whole; serves 8)
Choice of Florentine (spinach, onion & Swiss) or Lorraine (bacon, onion & Swiss)

Mini Quiche \$11.50 / half-dozen
Chef's assorted varieties

Baked Strata \$44.99 (serves 6-8)
Farm fresh eggs with South Union Bakery challah, Swiss & cheddar cheeses; choice of:

Florentine (spinach, roasted red peppers, mushrooms) or **Farmhouse** (ham, bacon, onion, green pepper)

Mini Pastry Platter \$19.99
One dozen, chef's selection of assorted mini pastries

PASTAS

Served with South Union garlic focaccia

Market Lasagna \$28.99
Four pieces of fresh pasta (1 lb each), Italian sausage, marinara sauce, ricotta, Parmesan cheese and Mozzarella; **add extra pieces +\$6.99/each**

Three Cheese & Spinach Lasagna \$26.99
Four pieces of fresh pasta (1 lb. each), spinach, Alfredo sauce, Parmesan and mozzarella cheeses; **add extra pieces +\$6.49/each**

Baked Penne Pomodoro
\$27.50 (small; serves 4-5) / \$55 (large; serves 8-10)
Penne pasta, marinara sauce, sautéed red onion and fresh basil baked with mozzarella and Parmesan cheese; **add George's Italian Sausage +\$5/\$10**

Chicken Penne Alfredo with Broccoli
\$32.50 (small; serves 4-5) / \$65 (large; serves 8-10)
Penne pasta, grilled chicken, broccoli, creamy Alfredo sauce and Parmesan

BREADS, PASTRIES & DESSERTS

Milk Rolls (9 pk) \$3.75

Ciabatta Rolls ^v (6 pk) \$2.99

Garlic Focaccia Round ^v \$4.19

Ciabatta Loaf ^v \$3.29

Multigrain Hearth Loaf \$4.99

Challah \$4.29

Muffin Platter

(6 assorted) \$14.99

Mini Muffin Platter

(1 doz. assorted) \$15.99

Mini Pastry Platter

(6 assorted) \$9.99

Cheesecake

\$54.99 (whole; serves 12)

\$27.49 (half; serves 6)

Flourless Chocolate Torte ^{gf}

\$54.99 (whole; serves 12)

\$27.49 (half; serves 6)

Fresh Baked Pie \$12.99

Apple, Cherry, Pumpkin or Pecan
(serves 4-6)



Orders can be placed online at gatewaymarket.com/catering (scan QR code at left), on the phone at **515-422-5108** or by emailing catering@gatewaymarket.com.

Thanksgiving orders must be finalized by 12pm on Saturday, Nov. 21 for pick up Wednesday, Nov. 25 by 6pm. Christmas orders must be finalized by 12pm on Saturday, Dec. 19 for pick up Thursday, Dec. 24 by 4pm.

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

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

gf = gluten-free | v = vegan

Items designated "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.

