

BREAKFAST catering

small serves 8 to 12
medium serves 14 to 18
large serves 20 to 24

grocery.
market + catering
215.922.5252
grocery1232@yahoo.com

PASTRY BASKET

An assortment of made from scratch muffins, scones and coffee cake served with sweet cream butter, whipped plain cream cheese and preserves.

small \$39 **medium \$59** **large \$79**

BAGEL BASKET

Assorted bagels accompanied by our signature asiago-fresh herb cream cheese, whipped plain cream cheese, sweet cream butter and preserves.

small \$39 **medium \$59** **large \$79**

SMOKED SALMON BRUNCH TRAY

Norwegian smoked salmon with all the trimmings: sliced tomatoes and cucumbers, shaved red onion, capers, whipped plain cream cheese and our signature asiago-herb cream cheese. Accompanied by assorted sliced bagels.

small \$69 **medium \$109** **large \$149**

SEASONAL FRESH FRUIT AND BERRIES

An assortment of seasonal fresh fruit and berries with honey-yogurt dipping sauce.

small \$49 **medium \$69** **large \$99**

MINI FRITTATA PLATTER

Ready to heat or serve at room temperature. We offer frittata platters in three styles:

- sauteed arugula, calamata olive, tomato and feta
- spanish brandied cumin chorizo, manchego and lolita salsa fresca
- grilled asparagus, shiitake, shaved parmesan and white truffle oil

small \$49(one style) **medium \$69**(up to two styles) **large \$89**(up to three styles)

INDIVIDUAL FRENCH TOAST CUPS

Two styles of buttery brioche cubes baked in a madagascar vanilla bean custard. Served with pure maple syrup.

- granny apple, cinnamon, housemade granola
- bittersweet chocolate, dried cherry, toasted pecans

small \$49 **medium \$69** **large \$89**

YOGURT PARFAITS WITH FRESH FRUIT

Layers of vanilla-honey yogurt, seasonal fresh fruit and housemade granola.

\$5.00 each (minimum of 8)

BEVERAGES

assorted bottled juice \$2.50 each
bottled water \$2.00 each
coke, d. coke sprite \$2.00 each
bottled iced teas \$2.50 each

la colombe coffee by the gallon with accompaniments (serves 12-14) \$20
mightily leaf hot tea by the gallon with accompaniments (serves 12-14) \$20
fresh squeezed orange juice by the gallon (serves 12-14) \$20

LUNCH catering

small serves 8 to 12
medium serves 14 to 18
large serves 20 to 24

SIGNATURE SANDWICH PLATTER

small \$139

medium \$189

large \$249

An assortment of our signature sandwiches and wraps, served with our house olive mix, french potato salad and mediterranean pasta salad

...indian curried chicken salad sandwich, tuscan tuna-artichoke sandwich, fresh mozzarella-toasted pinenut sandwich, rotisserie turkey, bacon and brie and falafel-feta wrap.

SIGNATURE SALADS

midtown village mix salad

roasted beets, goat cheese, bosc pear, beluga lentils, mixed greens, toasted walnuts, balsamic vinaigrette
small \$49 medium \$69 large \$99

mediterranean chopped salad

roasted pepper, feta, calamata olive, pasta, cucumber, grilled red onion, romaine, italian-herb vinaigrette
small \$49 medium \$69 large \$99 with grilled chicken breast add \$10

grilled vegetable caesar

romaine hearts, grilled seasonal vegetables, spiced croutons, shaved parmesan, roasted garlic-caesar dressing
small \$49 medium \$69 large \$99 with grilled chicken breast add \$10

asian peanut chicken salad

grilled chicken, toasted peanuts, romaine, cabbage, edamame, sesame seaweed, ginger-miso dressing
small \$59 medium \$79 large \$109

SANDWICH BOX LUNCHES (minimum of 8) \$12 each

Our sandwich box lunch includes the sandwich/wrap of your choice, a bag of potato chips, a piece of whole fruit and housemade cookie or brownie.

indian curried chicken salad sandwich

gingered carrot slaw, toasted cashews, grapes, cucumber raita, ciabatta roll

tuscan tuna and artichoke sandwich

roasted red pepper, calamata olive, aioli, hard boiled egg, ciabatta roll

fresh mozzarella-toasted pinenut sandwich

fresh mozzarella, tomato, toasted pinenut, basil pesto, spinach, ciabatta roll

roasted turkey, bacon and brie

roasted turkey, applewood smoked bacon, brie, roasted pepper, romaine, horseradish aioli

falafel-feta wrap

hummus, herbed feta, cucumber, tomato, romaine, tahini dressing

green meadow farm ham & smoked cheddar

cured ham, smoked cheddar, balsamic grilled red onions, horseradish aioli

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SALAD BOX LUNCHES (minimum of 8) \$12 each

Our salad box lunch includes the salad of your choice, a bag of potato chips, a piece of whole fruit and housemade cookie or brownie.

midtown village mix salad

roasted beets, goat cheese, beluga lentils, mixed greens, toasted walnuts, balsamic vinaigrette

mediterranean chopped

roasted pepper feta, calamata olive, cucumber, grilled red onion, romaine, italian-herb vinaigrette

grilled chicken caesar salad

grilled chicken breast, hearts of romaine, spiced croutons, shaved parmesan, roasted garlic dressing

asian peanut chicken salad

grilled chicken, toasted peanuts, romaine, cabbage, edamame, sesame seaweed, ginger-miso dressing

PLATTERS catering

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CHEESE & FRUIT PLATTER

A selection of imported and domestic cheese with grapes, figs, walnuts and dried cranberries. Comes with fresh baguette and crackers.

small \$69 medium \$99 large \$129

TOASTED WALNUT CRUSTED GOAT CHEESE

Basil pesto, sundried tomato and assorted crackers.

small \$59 medium \$89 large \$119

CHILLED LEMON-HERB POACHED SHRIMP PLATTER

Extra large shrimp served with chipotle-orange cocktail sauce and lemon-dill remoulade.

small \$69 medium \$99 large \$129

MEDITERRANEAN MIX

A selection of dips including roasted garlic hummus, chipotle hummus, black bean hummus, artichoke-asiago tapenade. Served with roasted peppers, roasted garlic, house olive mix, marinated feta and pita chips.

small \$59 medium \$79 large \$99

SMOKED SALMON PLATTER

Norwegian smoked salmon with all the trimmings: sliced tomatoes and cucumbers, shaved red onion, capers, whipped plain cream cheese and our signature asiago-herb cream cheese. Accompanied by assorted sliced bagels and crostini.

small \$79 medium \$119 large \$159

LOLITA GUACAMOLE, SALSA AND CHIPS

Lolita's signature fresh guacamole, salsa fresca, salsa tomatillo, jicama, chipotle-lime sour cream and corn chips.

small \$59 medium \$79 large \$99

CRUDITE PLATTER

An assortment of seasonal fresh vegetables served with caramelized shallot-spinach dip.

small \$49 medium \$69 large \$89

CHILLED CHAR-GRILLED BEEF TENDERLOIN

Grilled herbed beef tenderloin, red onion marmalade, horseradish cream and homemade crostini.

small \$129 medium \$169 large \$209

GRILLED CHICKEN SATAY

Grilled chicken skewers, spicy peanut dipping sauce and jicama-cabbage slaw.

small \$59 medium \$79 large \$99

SEARED PEPITA CRUSTED RARE AHI TUNA PLATE

English cucumber, sesame seaweed salad, ginger soy sauce, asian peanut vegetables

small \$99 medium \$149 large \$179

ANTIPASTO

Five olive mix, roasted peppers, herbed feta, marinated gigante beans, fresh mozzarella, sharp provolone, artichoke hearts, soppressata, salami, marinated chickpeas, crostini

small \$59 medium \$89 large \$119

HORS D'OEUVRES catering

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MINI CRAB CAKES

apple-jicama crabcakes served with a horseradish mustard aioli \$45 per dozen

SMOKED SALMON TOASTS

dill cream cheese, capers, toasted pumpernickel \$39 per dozen

SMOKED TROUT AND ARTICHOKE CROSTINI

lemon remoulade, oil cured black olive \$39 per dozen

DESSERT catering

SWEET TREAT PLATTER

small \$49 medium \$69 large \$89

A selection of homemade cookies, biscotti, brownies and cupcakes.

HOMEMADE COOKIE PLATTER

small \$39 medium \$49 large \$59

An assortment of homemade chocolate chunk cookies, sugar cookies, oatmeal raisin cookies and peanut butter cookies.

OUR SIGNATURE CUPCAKES by the dozen \$24

little lolita: ancho-chocolate cake, cream cheese frosting, goat's milk caramel, toffee peanuts

plain jane: vanilla cake, vanilla bean buttercream, vanilla sprinkles

coco loco: coconut cake, cream cheese frosting, toasted coconut

chocoholic: dark chocolate cake, bittersweet chocolate frosting, chocolate sprinkles

TERMS

Catering orders require 24 hours advance notice. If we are able, we will accommodate rush/late orders for a 15% premium. To cancel an order we ask that you notify us 24 hours in advance to avoid a 30% cancellation fee.

We require a 50% deposit on the order at the time the order is placed. Payment is due in full prior to delivery. We accept cash, mastercard, visa, american express and corporate checks.

Minimum order of \$150 for delivery within center city. Delivery charge of \$15 for all orders in center city.

All orders under \$150 are available for pickup in our market at 13th and Chestnut.

PLEASE CALL 215.922.5252 OR EMAIL grocery1232@yahoo.com