

cater ('kaːt r)

1. to attend to the wants or needs of.

food

We are inspired by food in its simplest of forms.

Our executive chef, Bryan Weener, has the distinction of working with a wide array of vendors and buyers who ensure that only the freshest, ripest and juiciest ingredients make it to our kitchen and to your plates.

Our ambition is easy—exquisite food.

staff

Your time is valuable, so leave the details to us.

Our staff is trained to know the subtleties of proper service and to serve you and your guests with the utmost poise and grace.

Leave the work to us and wind down at the end of the day with the comforting knowledge that you won't have to lift a finger.

Our minimum standards for event staff are to set up before service, to provide Impeccable service throughout your event, and to execute the required cleaning duties of the venue.

All prices are per person and based on a 50-guest minimum unless indicated otherwise.

We staff events based on one server per 35 guests at buffet events, one server per 25 guests for cocktail parties, one server per 20 guests for Family Style Service, and one server per 12 guests at plated events,

style

The style options available to you are endless.

Market Street Catering brings a team of gifted professionals to your event, including catering chefs, event planners, floral designers, cake designers and wine specialists.

All of these talents come together to take aim at creative solutions that will resonate in the memories of your guests.

We will guide you step-by-step through the planning process and help you build a truly unique and memorable event.

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

f.a.q.'s

pricing

Prices for food and beverages listed do not include china, flatware, glassware or any labor costs.

All prices are priced per person unless otherwise indicated.

There are no hidden fees and all proposals are itemized so you know exactly where your money is going.

labor charges

see page 16 for more info

rentals

see page 17 for more info

booking an event

We would be happy to prepare a proposal for you based on the specific details of your event.

Contact one of our helpful event planners to help guide you through the process.

Written proposals are valid for 30 days from when they are received.

An event date is not secured until a contract is signed and a deposit has been received.

Every year certain dates are very popular. We operate on a first come first served basis.

Depending on the season and event location, some items and services may not be available.

consultations

We are happy to provide you with two complimentary consultations by appointment.

We prefer to at least have one where we get to tell you all about us and get all the details to plan your event, and another to review and make adjustments prior to the big day.

Additional consultations may result in an hourly fee of \$35an hour.

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

f.a.q.'s

deposits & payments

A deposit of 50% or \$1,000.00 will guarantee your event date.

Final guest count, final decisions on menu and service, and payment of the final balance is due three weeks prior to your event date unless specified otherwise.

For your safety we do not keep any financial information on file.

looking for something in particular?

We did not list everything that we can do and have done in these pages as it would overwhelm you.

If there is something in particular you are looking for we would be happy to know.

plated events

Plated events to us are works of art and are dependent on too many factors for us to list out in our menu.

Plated events require more staffing to accommodate you and your guests.

Work with our event planners and our executive chef to create the perfect menu to offer to your guests.

little bites

cocktail hour little bites

Prices are by the each unless otherwise noted.
All of our little bites are individually crafted and are 1-2 bites at the most.

cocktail hour little bites

1 hour or less
we recommend 1-5 pieces per person

cocktail party little bites

1-2 hours
minimum of 5 pieces per person
we recommend 5 – 10 pieces per person

little bites in lieu of dinner

2-5 hours
minimum of 10 pieces per person
we recommend 10 – 20 pieces per person

Variety is the spice of life but more variety typically means more staff needed to execute.

MARKET STREET
CATERING



1.866.912.2233
www.marketstreetcatering.com

cold and room temperature

gruyere cheese pillows

- bacon, avocado and tomato 1.50
- roast chicken with mustard and orange 1.50
- Dungeness crab, celery and old bay 2.50
- albacore tuna 1.50

tomato mozzarella and basil crostini 1.75

croustade of brie with vanilla chardonnay soaked golden raisins 1.75

Cambozola cheese crostini with grapes and rosemary 1.75

hazelnut crisp with fig and blue cheese 1.25

stuffed Peppadew with goat cheese and basil 1.50

spicy deviled eggs with Sriracha and lime 1.25

icy cold local oysters on the half shell with red wine granite 2.5

roasted pear with Manchego and cider pepper syrup 1.50

sweet roasted beets with goat cheese and spiced pecans 1.50

mini salmon taco with mango salsa 2.25

smoked salmon crostini with horseradish and lemon 1.75

smoked salmon blini with sour cream and pickled red onion 2

chili corn bread with smoked pulled pork and Ancho BBQ sauce 1.75

potato pancake with smoked duck and cranberry glaze 2

Hissho Sushi and fresh spring rolls-AQ

sesame orange tuna with soy lime stix 2

tuna tare tar with sesame, ginger on crisp potato 2

mini beef tenderloin sandwiches w/ horseradish 2

edible spoon with seared beef with ancho and molasses 2

smoked New York strip steak with green apple and blue cheese 2

mini lamb taco with salsa verde 2.25

mustard and herb crusted lamb pops 2.75

scallop popper with orange and basil 2.25

seared scallop pops with soy lime glaze 2.25

scallop ceviche with mango and yam chips 2.25

iced jumbo prawns with citrus cocktail sauce 2

grilled spiced prawns and Andouille sausage with salsa verde 2

shrimp and watermelon ceviche with lime and Serrano chili 2

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

warm to hot little bites

roast crimini mushrooms stuffed with artichoke, parmesan and garlic 1.50
crispy risotto balls with warm gorgonzola cream 2
mini grilled cheese sandwiches with chipotle tomato soup 1.50
wild mushroom, caramelized onion and goat cheese tarts 1.75
warm grilled figs with Spanish blue cheese 1.50
flakey warm phyllo dough filled with spinach and feta cheese 1.50
crispy polenta fries with warm Gorgonzola cream 1.50
Thai spiced chicken skewer 1.50
smokey chili cider glazed pork ribs 1.50
rosemary and bacon wrapped scallops 2.25
oysters b-i-n-g-o with Spinach and Parmesan 2
roasted oysters with garlic, parsley and lemon 2
crispy fried oysters with sriracha and lime 2.50
crispy coconut prawns with sweet chili sauce 2
rosemary and bacon wrapped prawns 2.50
grilled spicy prawns with jalapeno mint glaze 2
mini cedar planked salmon with cider molasses glaze 2.50
salmon pops with honey harissa glaze 2
fresh Dungeness crab cakes with sauce Louie 3
grilled lamb skewers with lemon and cumin 2
grilled beef skewers with red chili aioli 1.75

displays, big bowls and action stations

priced per person minimum three selection if only displays

edamame with sea salt 1

rosemary and smoked paprika roasted nuts 1.50

warm marinated olives with orange, chili flake and thyme 1.50

assorted breads and spreads

choose three flavors 1.50

smoked salmon and chive

spinach and artichoke

spicy artichoke and jalapeno

tzatziki

tapenade

roast garlic hummus

roast tomato, red pepper and smoked paprika

assorted antipasto with prosciutto, pickled veggies, and cured meats 2

seasonal fresh fruit with honey and lime dip 1.5

assorted domestic cheeses with cracker bread and grapes 1.50

artisan cheeses with roast pear, flat bread and honey 2.50

flash roasted vegetables with lemon-feta aioli 1.75

assorted crisp garden veggies with Oregon blue cheese dressing or ranch dressing 1.50

whole side of smoked salmon with capers, lemon cream cheese, pickled onion, and La Panette bread 2.75

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

buffet receptions

Our plan is to always cook on site bringing you the best quality that is possible. Fresh food is brought to each buffet throughout the event ensuring that each and every guest gets the best. Each buffet is created to ensure that your guests won't have to wait long. Every buffet is double sided when space allows and for larger events we will bring out multiple buffets. Our buffets include serving dishes and all the serving utensils needed to enjoy your meal. Buffet linens may be rented according to your color preference and buffet size. We don't believe in props or fancy gadgets to show off the food...the food should do that on its own.

buffet foundations

\$12 per person (ppl)

Side dishes are a very important part of the buffet and deserve just as much care and attention as the main course. Select one option from each of the following sides dish categories to complete your perfect buffet!

More variety may be selected at an additional \$2 per person per selection.

Keep in mind that staffing charges are additional

breads

herb focaccia with olive oil and balsamic

Avenue Bread artisan dinner rolls

Avenue Bread sliced artisan loaf bread

Avenue Bread country baguette

Big Pete's chili cornbread

warm garlic bread (requires oven at site)

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

leafy greens

Willy Farms organic greens from Monroe Washington

with toasted local hazelnuts, seasonal fruit and shaved asiago cheese

with shaved asparagus, snap peas, pancetta and white truffle vinaigrette— *when out of season add \$2pp*

with spiced candied walnuts and Oregon blue cheese

with summer tomatoes, sweet corn and roasted onions

crisp romaine hearts with house made Caesar dressing and focaccia croutons

bibb and arugula with Bellwood acres apples, smoked almonds and aged sherry vinaigrette

chop salad with romaine, toasted pita chips and lemon feta dressing

baby spinach with caramelized apples and warm smoked bacon vinaigrette

warm baby spinach with feta cheese, olives and smoked bacon

eat your veggies

When in season we use Joe's Garden in Bellingham. Their produce is picked the morning of your event then we prep it and have it to you by dinner time. It doesn't get any fresher than that.

roasted root vegetables with big herbs

flash roasted asparagus

grilled asparagus *add \$1 ppl*

summer vegetable succotash with tarragon

summer corn on the cob with sweet cream butter

sweet roasted carrots with cumin and feta

green beans with toasted garlic and lemon

green beans with roasted walnuts and blue cheese

creamy peas with shallot, parmesan and basil

sweet corn with smoked bacon and lime

roasted butternut squash and apples with rosemary

sautéed summer squash with basil

sweet roasted cauliflower with golden raisins and bread crumbs

ratatouille with fennel, onions, zucchini and tomato

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

grains and potato

almond caper and basil potato salad
creamy buttermilk whipped Yukon Gold potatoes
herb and garlic roasted baby red creamer potatoes
grilled herb polenta cakes
quinoa with feta, basil and hazelnuts
country potato salad with ham and jicama
basmati rice pilaf with herbs and lemon
smashed Yukon Gold potatoes with sweet cream butter and chives
cous cous with curry, mint and dried fruit
farfalle pasta with tomato basil sauce or alfredo sauce
blue cheese gratin potato
scallion whole grain mustard potato salad

the main event

Select your entrées from our most popular options below.
Other options are available upon request.

chicken

single Entrée \$9

multiple Entrée \$6

We use only fresh Draper Valley Farms chicken breast from the Skagit Valley

flavor choices:

mustard ginger and tomato
lemon, caper and parsley
Marsala with crimini mushrooms and garlic
honey, ginger and lemon glazed
tomato, pancetta and rosemary
garlic, lemon and rosemary

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

salmon

single entrée \$15 ~ multiple entrée \$10

We use only wild king salmon from local fisheries when in season. This season is typically June – September. Grilled or pan roasted depending on event site. We grill on mesquite charcoal to impart a distinct flavor only achieved by this process.

flavor choices:

espresso, balsamic, soy and honey
honey, harissa and grain mustard
ancho, molasses and porter
citrus aioli

beef

single entrée \$14 ~ multiple entrée \$10

At Market Street Catering we exclusively use double r ranch choice tri tip beef from eastern Washington. We grill on mesquite charcoal to impart a distinct flavor.

Prime rib or rib eye *add \$4 ppl*

flavor choices:

coffee and molasses – smokey and sweet
cilantro Dijon and balsamic – heady with big herb flavor
citrus and whole grain mustard – a staff favorite
salsa verde – bright and clean, a beautiful compliment to grilled beef
ancho molasses and porter beer sauce – wow! That's all we can say

fin and claw

all selections market price

Beer-Ba-Que prawns with rosemary and lemon
grilled albacore tuna with soy lime glaze
½ Dungeness crab with lemon and black pepper
grilled Mahi Mahi with mango tamarind glaze
roasted Chilean sea bass with yellow tomato salsa
grilled lobster tail with coriander butter
pan seared Dayboat scallops with apple cider pepper glaze
black cod with lime jalapeno brown butter
crispy catfish with herb remoulade

lamb, pork, fowl

spiced pork chops with apples, leeks and honey \$9
slow roasted pork shoulder with pineapple chili sauce \$8
pan roasted duck breast with orange cherry relish \$18
grilled lamb chops with tomato and roasted almond sauce \$22
grilled quail with coffee and molasses \$22
braised lamb shanks with fennel and mint \$15

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

vegetarian, gluten free and vegan options

minimum order quantity ~ 10

grilled herb polenta cake

with marinated portabella mushroom, roasted tomato and red onion \$9 (vegetarian/GF or vegan/GF)

baked macaroni and cheese with smokey chipotle and buttery bread crumbs \$8 (vegetarian)

crispy risotto cake with ratatouille vegetables and warm goat cheese cream \$8 (vegetarian/GF)

three cheese and spinach stuffed pasta shells with grilled portabella mushroom and tomato basil sauce \$6
(vegetarian)

theme buffets

"food, for many is an undiscovered pleasure but many are afraid of going there..."

-Bryan Weener, +Market Street Catering Executive Chef

get your grill on

Multiple entrée choice price is a lesser price as portion sizes change

1/3 pound burgers with all the fixin's \$12

smokey brats with spicy mustard and grilled onions \$12

pulled pork sammies with Ancho Porter BBQ \$12

cumin and chili rubbed chicken \$15

chili and cider glazed baby back ribs \$16

grilled double R ranch beef tri tip \$19

espresso-soy honey glazed salmon \$22

choose 4 from the following sides

smokey bbq baked beans ~ seasonal cut fresh fruit ~ apple horseradish coleslaw
green onions and whole grain mustard potato salad ~ big Pete's slammin' cornbread
penne pasta salad with grilled vegetables and parmesan ~ classic Caesar salad

the pasta bar \$15

garlic bread and Caesar salad

~ select two pastas ~

penne - fettuccini - bow tie - spaghetti

~ select two sauces ~

red sauce - alfredo - pesto - spicy puttanesca

~ accompaniments ~

mushrooms, tomatoes, caramelized onions, peppers, chicken and sausage,

add - shrimp \$2 ppl, Dungeness crab \$6 ppl

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

the Hawaiian \$19

sweet potato rolls
island cabbage salad
tropical fruit salad with lime and honey
sticky rice
teriyaki grilled chicken
big kahuna pork roasted in banana leaves

casa cooking form down south \$18

smashed avocado and Pico de Gallo with blue corn chips
mixed greens with cucumber, orange, queso fresco and honey-chili vinaigrette
spicy red rice
pinto beans with smoked ham hocks and ancho chili
roast chicken enchiladas with picante sauce
rock shrimp enchiladas with picante sauce

slider bar –how cute! \$20

with: mixed garden greens with apples and smoked almonds
baked potato salad with smoked bacon and white cheddar
sweet roasted carrots with cumin and feta

One of each per guest:

- blackened chicken and grain mustard sliders
 - Double R ranch ground chuck sliders
- seared salmon sliders with lemon herb mayo

sweets

Got a sweet tooth? we got you covered!

In addition to the below items we have access to the most amazing assortment of Haggen pies and desserts that you've come to know and love.

How about a true work of art with our unique and amazing specialty cakes that will keep your guests talking well after the event is over!

cute mini desserts

- assorted cheesecake shooters 3
- almond raspberry tarts 2
- key lime shooter with toasted coconut 3
- orange chocolate truffle with sea salt and olive oil 2
- S'more in a cup 3
- ginger crème brulee 3
- chocolate pot du crème 3
- a mini strawberry short cake with vanilla bean whipped cream 3
- dark and white chocolate dipped strawberries 2

full sized

- assorted cookies and brownies 3
- lemon tarts with raspberry coulis 3
- assorted bar cookies 3
- assorted fruit pies and vanilla bean ice cream 4
- chocolate lava cake with vanilla bean whipped cream 9
- warm apple tarts with caramel and vanilla bean ice cream 6
- apple crisp with brown sugar and oat strudel 5
- ice cream Sundae Bar with all the fixins 5
- New York style cheese cake with berry compote 6
- strawberry with lemon cornmeal shortcakes 6
- tiramisu with espresso and dark rum 5
- crème brulee with fresh raspberries 7
- orange infused flan with Balsamic figs 7
- assorted fruit pies and vanilla bean ice cream 4

Display Dessert Bars \$9 per person

Choose three

Lemon cheese cake, mini crème brulee, apple almond tarts, assorted chocolate truffles, Keylime pie in a cup with toasted coconut, raspberry almond tart, mini strawberry shortcake, chocolate dipped strawberries, assorted cake doughnuts, smore in a cup

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

drink

Chill out with an ice cold beverage or warm up with some spiced cider.

MSC will provide complimentary ice, cocktail napkins,
and display ware when you choose to order your beverages with us.

*However, should you choose to **provide your own beverages**
we will charge \$1 per guest to cover these costs.*

wine – beer - spirits

With Market Street Catering, you will not only enjoy Haggen c.a.r.d.® prices.

you will also receive an additional 10% off your wine purchase.

Work with our wine experts to choose beverages that complement your cuisine and mood.

Our event planners will ensure that no glass goes unfilled.

Cheers!

please note

A Banquet Permit is required when serving alcoholic beverages

this license may be purchased online at www.wslcb.com

All state and federal liquor laws will be adhered to at all times.

Haggen Market Street Catering will not serve any guest alcohol without proper identification.

We are unable to provide you with a cash bar service by law,

discuss with your event planner alternatives

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com

non- alcoholic beverages

Locally roasted Tony's coffee
\$1.5 ppl

"Choice" whole leaf Organic teas
\$1.5 ppl

assorted non-alcoholic beverages

Coke, diet Coke, sprite, root beer, and Haggen bottled water.
Pepsi and other products available on request.
\$1 ea.

premium non-alcoholic beverages

Izzy's, Jones Soda, Thomas Kemper, Dad's, Coke in a bottle with real sugar
\$2 ea

premium water service

Pellegrino, Perrier, and other water options available upon request.
AQ

signature beverages – select one

house made with fresh juices and pure cane sugar
basil lemonade, rosemary lemonade, strawberry lemonade
pomegranate fizz, iced citrus tea,
spiced cider, hot chocolate, aqua fresca, Scott's spicy habanero lemonade
\$1.5 ppl

service staff

A successful event is dependent upon adequate staffing. Our professional catering staff have all been hired individually and are passionate about your event's success. They will be working for you for the day, and are able to handle just about anything.

Our staff is available to...

- ...set up before service, including table and chair placement, centerpiece set up, linen placement, napkin folding, etc...
- ...provide on-site cooking including barbecue, live action stations, plated event service, incredible food displays and more
- ...provide impeccable service throughout your event ensuring that:
 - ...every guest has a beverage
 - ...that hot food stays hot and cold food stays cold
 - ...that all dirty dishes are bussed quickly and efficiently, and
 - ...that no guest is left wanting
- ...execute the required cleaning duties of the venue from vacuuming, to sweeping, to ensuring every last piece of equipment is put in its rightful place.

Staffing costs are determined on an event by event basis and are based on the following:

- guest count
- length of service being provided
- style of service
- location of event
- bartending or not
- on-site cooking or not
- providing rentals or not

all events have a maximum of an 18% service charge that will be attached to the subtotal of the bill. This charge covers the gratuity for your staff, just like you would expect from any restaurant, travel costs for the event, uniform costs, and other event specific incidentals

table settings, glassware, rentals and more

Let MSC provide your event with specialty linen, china and silver table settings. Whether you impress your guests with classic china or our chic disposable wares, we have an array of resources and items to suit your every need.

We work with local vendors to arrange exactly what will be needed to make your event perfect! We'll pick them up, drop them off, and manage every step of the process so you don't have to.

Floral centerpieces and an endless selection of floral options are also at your fingertips.

Work with our floral specialists to bring your visions to life, they are masters at creating the special look you want for your event.

If technology is something you require, MSC is at the source projectors, screens, lighting, pa systems, tents, pipe and drape, or tables and chairs we can assist you in sourcing these custom items.

Looking for something unique?

Party bounce house and cotton candy makers for the kids?

karaoke, dj services, or a magician?

Your options are endless with Haggen Market Street Catering and finding the vendors you need.

MARKET STREET
CATERING



1.866.912.2233

www.marketstreetcatering.com