



plum market®  
**TAKE AWAY  
CATERING**



## 3 CONVENIENT WAYS TO PLACE YOUR ORDER

- ONLINE AT [WWW.PLUMMARKET.COM/CATERING](http://WWW.PLUMMARKET.COM/CATERING) -
- IN PERSON AT **YOUR LOCAL PLUM MARKET STORE** -
- BY PHONE IN MICHIGAN AT **855.355.5511** & IN ILLINOIS AT **312.229.1400 X537** -

### PAYMENT, CANCELLATION, & DELIVERY OPTIONS

We accept all major credit cards, information is required at the time the order is placed. We purchase only the freshest ingredients to prepare your order, so we require 72 hours notice for any cancellations. Prices are subject to change based on market conditions and availability. Plum Market not responsible for typographic errors. Delivery options may be available in your area for an additional fee, contact your local Plum Market for more information.

PLATTERS & BOARDS

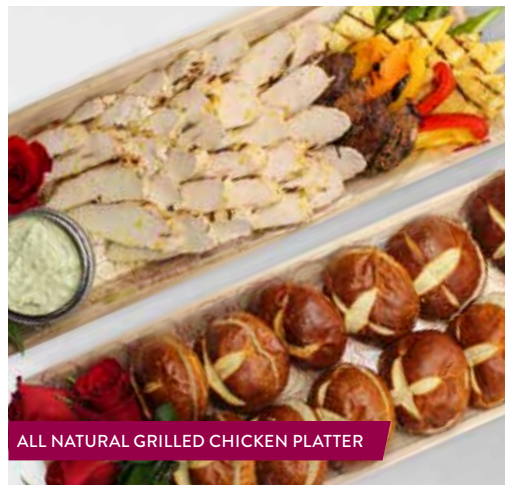
STUNNINGLY PRESENTED ON BALSAMIC WOOD DISPLAYS

FRESH PLATTERS & ARTISAN DIP DISPLAYS

- SALSA, GUAC, & CHIPS DISPLAY (SERVES 6-8) **gf df vg vn** \$35  
Served with Housemade Tortilla Chips.
- VEGETABLE CRUDITÉ DIP DISPLAY (SERVES 6-8) **gf vg** \$60  
Colorful Vegetables with Tzatziki and Roasted Red Pepper Dips
- GRILLED BALSAMIC VEGETABLE & DIP DISPLAY (SERVES 6-8) **gf vg** \$60  
Assorted Balsamic Glazed Seasonal Vegetables with Roasted Red Pepper and Pesto Dips
- MEDITERRANEAN DIP DISPLAY (SERVES 6-8) **vg** \$60  
Tabouli, Hummus, Tzatziki, Vegetarian Grape Leaves, with Olives and Mini Pita Bread
- FRESH FRUIT & BERRY PLATTER (SERVES 6-8) **gf vg** \$85  
Fresh seasonal Fruits served with All Natural Greek Yogurt Dip

SIGNATURE PLATTERS & BOARDS

- CLASSIC CHEESE BOARD (SERVES 6-8) **vg** \$85  
Includes Delice de Bourgogne, 3 Month Manchego, and Parrano, served with Dried Apricots, Marcona Almonds, Grapes, Crackers, and sliced Baguette
- ARTISAN CHEESE & CHARCUTERIE BOARD (SERVES 6-8) \$90  
Includes Delice de Bourgogne, Manchego, and Beemster with Sopressata, Salami, and Prosciutto, served with Olives, Crackers, and sliced Baguette



ALL NATURAL GRILLED CHICKEN PLATTER

ENTRÉE PLATTERS

- ALL NATURAL CHICKEN SKEWER PLATTER (SERVES 4-6) \$65  
8 Skewers of marinated All Natural Chicken served with choice of Hummus or Tzatziki Sauce
- ALL NATURAL CHICKEN & STEAK SKEWER PLATTER (SERVES 4-6) \$70  
8 Skewers with a combination of marinated All Natural Chicken and All Natural Sirloin served with choice of Hummus or Tzatziki Sauce
- ALL NATURAL STEAK SKEWER PLATTER (SERVES 4-6) \$75  
8 Skewers of marinated All Natural Sirloin served with choice of Hummus or Tzatziki Sauce
- ALL NATURAL GRILLED CHICKEN PLATTER (SERVES 6-8) \$95  
Marinated All Natural Chicken served with Mini Pretzel Rolls and Housemade Tzatziki and Basil Aioli

SEAFOOD PLATTERS

- SHRIMP COCKTAIL PLATTER (SERVES 6-8) \$85  
24 Court Bouillon poached 16/20 Shrimp with Lemons and Cocktail Sauce
- RUSSIAN OSSETRA CAVIAR TRAY (SERVES 3-4) \$150  
Reglis Ova Russian Ossetra Caviar, Hard Boiled Egg, and Onion, served with Blini and Crème Fraîche  
**ADDITIONAL CAVIAR TIN & BLINI + \$100**



CLASSIC CHEESE BOARD



RUSSIAN OSSETRA CAVIAR TRAY

**gf** GLUTEN FREE **df** DAIRY FREE **vg** VEGETARIAN **vn** VEGAN

HORS D'OEUVRES

SOLD IN 2 DOZEN INCREMENTS

COLD HORS D'OEUVRES

- PRESENTED ON A BALSAMIC WOOD TRAY
- TOMATO, BASIL, & MOZZARELLA BRUSCHETTA **vg** \$45  
Mozzarella, Tomato, Capers, and Basil, served with Crostini on the side
  - CAPRÈSE SKEWERS **gf vg** \$60  
Mozzarella, Grape Tomatoes, and Basil
  - VEGAN CAPRÈSE SLIDERS **df vg vn** \$84  
Roma Tomatoes, Vegan Mozzarella, and Romaine Lettuce with a Spicy Pesto Mayonnaise on a mini Pretzel Bun
  - ALL NATURAL MARY'S CHICKEN CAESAR SLIDERS \$95  
All Natural Mary's Grilled Chicken, Romaine, Caesar Dressing, and Parmesan Cheese on a Brioche Bun
  - ALL NATURAL MARY'S CHICKEN MILANESE SLIDER \$95  
All Natural Mary's Chicken Milanese, Romaine, Whip Sauce, and Pickles on a Brioche Bun
  - MINIATURE BEEF TENDERLOIN SLIDERS MARKET PRICE  
Beef Tenderloin, Arugula, and Horseradish Sauce topped with Caramelized Onion on a Bakehouse Slider Roll

HOT HORS D'OEUVRES

- SERVED COLD IN RECYCLABLE ALUMINUM PANS WITH REHEATING AND SERVING INSTRUCTIONS. UPGRADE TO BALSAMIC WOOD TRAYS FOR \$10 EACH.
- ASIAN VEGETABLE SPRING ROLLS **df vg vn** \$45  
Cabbage, Celery, and Carrots, wrapped in a Spring Roll and served with Sweet & Sour
  - MINI KOSHER BEEF FRANKS \$46  
Beef Franks wrapped in Puff Pastry served with Honey Mustard
  - MINI SPINACH PIES **vg** \$48  
Spinach and Feta wrapped in crispy Phyllo and served with Tzatziki
  - COCONUT SHRIMP \$50  
Breaded Coconut Shrimp served with Sweet Chili Sauce



ASIAN VEGETABLE SPRING ROLLS



MINI KOSHER BEEF FRANKS



MINI SPINACH PIES



CAPRÈSE SKEWERS



VEGAN CAPRÈSE SLIDERS

**gf** GLUTEN FREE **df** DAIRY FREE **vg** VEGETARIAN **vn** VEGAN

SANDWICHES

10 PERSON MINIMUM

SANDWICHES & WRAPS

SANDWICHES & COOKIES \$13.99PP  
Choice of Sandwich or Wrap served with Antipasto accompaniments and Bakehouse Cookies

SANDWICHES \$11.99PP  
Choice of Sandwich or Wrap served with Antipasto accompaniments

SANDWICHES & WRAPS

ARTISAN TELERA ITALIAN  
Uncured Genoa Salame, Uncured Sopressata, All Natural Ham, Provolone, Arcadian Harvest Greens, Tomato, Red Onion, Pepperoncini, and Italian Sub Sauce on an Artisan Telera Roll

ARTISAN CHIPOTLE TURKEY  
All Natural Turkey Breast, Organic Monterey Jack, Organic Spring Mix, Chipotle Aioli, Housemade Tomato Salsa, and Housemade Guacamole on a Zingerman's Challah Bun

ARTISAN TELERA CAPRÈSE <sup>gf</sup>  
Roma Tomato, Fresh Mozzarella, Arugula, Housemade Pesto, Basil, and Balsamic Glaze on an Artisan Telera Roll

ALL NATURAL MEDITERRANEAN CHICKEN  
All Natural Herb de Provence Grilled Chicken, Tabbouli, and Housemade Hummus on an Artisan Telera Roll

ARTISAN TELERA SONOMA CLUB  
All Natural Turkey Breast, Provolone, Bacon, California Kale Slaw, Avocado, Pickles, Mayonnaise, Mustard, and Caraway Seeds on an Artisan Telera Roll

SOUTHWEST TURKEY  
All Natural Turkey Breast, Red Onion, Spring Mix, and Chipotle Aioli on a Pretzel Bun

ARTISAN TURKEY CLUB  
All Natural Turkey Breast, Bacon, Provolone, Roma Tomatoes, Arcadian Harvest Greens, and Mayonnaise on an Artisan Telera Roll

ARTISAN TELERA TURKEY & SWISS  
All Natural Turkey Breast, Swiss Cheese, Honeycup Mustard, Mayonnaise, and Pickles on an Artisan Telera Roll

ARTISAN TELERA CHICKEN CAESAR  
All Natural Herb de Provence Chicken, Parmesan, Arcadian Harvest Greens, and Caesar Dressing on an Artisan Telera Roll

ALL NATURAL SANTA FE WRAP  
All Natural Mary's Chicken Breast, Herbs de Provence, Black Beans, Bell Pepper, Onion, and Chipotle Aioli wrapped in a Flour Tortilla

TURKEY & BACON GREEK WRAP  
All Natural Oven Browned Turkey, All Natural Bacon, Red Onion, Roma Tomato, Pepperoncini, Cucumber, Arcadian Harvest Greens, Housemade Greek Vinaigrette, and Oregano wrapped in a Flour Tortilla

ALL NATURAL CAROLINA CHICKEN WRAP  
All Natural Mary's Carolina Chicken Salad and Arcadian Harvest Greens wrapped in a Whole Wheat Tortilla

WILD POLE CAUGHT TUNA SALAD WRAP  
Wild Pole Caught Tuna Salad, Swiss Cheese, and Arcadian Harvest Greens wrapped in a Whole Wheat Tortilla

MEDITERRANEAN WRAP <sup>gf</sup> <sup>df</sup> <sup>vn</sup>  
Hummus, Tabouli, and Grape Leaves wrapped in a Spinach Tortilla

SANDWICHES & COOKIES

SANDWICHES & COOKIES

<sup>gf</sup> GLUTEN FREE <sup>df</sup> DAIRY FREE <sup>vg</sup> VEGETARIAN <sup>vn</sup> VEGAN

SIGNATURE SALADS

PRESENTED IN A BALSAMIC WOOD BOWL  
REGULAR (SERVES 4-6) \$39.99 | LARGE (SERVES 10-12) \$49.99

GREEN GARDEN SALAD  
Mixed Greens, Cucumber, Grape Tomatoes, Corn, Carrot, and Purple Cabbage, served with Italian or Vegan Balsamic Dressing

CAESAR SALAD <sup>vg</sup>  
Chopped Romaine topped with Parmesan and Housemade Croutons, served with Caesar Dressing

VEGAN CAESAR SALAD <sup>gf</sup> <sup>df</sup> <sup>vg</sup> <sup>vn</sup>  
Chopped Kale and Romaine, topped with crunchy Chickpeas, Housemade Vegan Parmesan-style topping, served with Vegan Caesar Dressing

GREEK SALAD <sup>gf</sup> <sup>vg</sup>  
Chopped Romaine, Kalamata Olives, Cucumber, Pepperoncini, Bell Pepper, Beets, Grape Tomatoes, and Feta, served with Greek Vinaigrette

VINEYARD SALAD <sup>gf</sup> <sup>vg</sup>  
Mixed Greens, Blue Cheese, Dried Cherries, and Walnuts, served with Balsamic Vinaigrette

CALIFORNIA KALE SLAW <sup>gf</sup> <sup>df</sup> <sup>vg</sup>  
Shredded Cabbage, Kale, and Carrots, served with Housemade Sonoma Vinaigrette

COBB SALAD <sup>gf</sup>  
Mixed Greens, Bacon, Hard Boiled Egg, Blue Cheese, Onion, and Grape Tomatoes, served with Housemade Coriander Lime Vinaigrette



GREEN GARDEN SALAD

<sup>gf</sup> GLUTEN FREE <sup>df</sup> DAIRY FREE <sup>vg</sup> VEGETARIAN <sup>vn</sup> VEGAN

JL HUDSON MAURICE SALAD <sup>df</sup>  
Mixed Greens, All Natural Uncured Ham, All Natural Hickory Smoked Turkey, Swiss, Hard Boiled Egg, Olives, and Sweet Gherkin Pickles, served with Maurice Dressing

APRICOT QUINOA SALAD <sup>gf</sup> <sup>df</sup> <sup>vg</sup>  
Quinoa, Edamame, and Apricots, tossed with a Lemon Vinaigrette

ORZO PASTA SALAD <sup>vg</sup>  
Whole Wheat Orzo Pasta, Feta, Cucumber, and Kalamata Olives, tossed with a Housemade Greek Vinaigrette

KALE & BRUSSELS SPROUTS SALAD <sup>gf</sup> <sup>df</sup> <sup>vg</sup> <sup>vn</sup>  
Fresh Kale, Brussels Sprouts, Dried Cranberries, and Almonds, tossed with a Lemon Vinaigrette

CILIEGINE & TOMATO PASTA SALAD <sup>vg</sup>  
Penne Pasta, Ciliegine Mozzarella, and Sun Dried Tomato, tossed with an Italian Vinaigrette

TRICOLOR SLAW <sup>gf</sup> <sup>df</sup> <sup>vg</sup>  
Shredded Cabbage and Carrots in a Creamy Slaw Dressing, garnished with Caraway Seeds

YUKON GOLD POTATO SALAD <sup>gf</sup> <sup>df</sup> <sup>vg</sup>  
Yukon Gold Potatoes and fresh Vegetables tossed in a tangy Mustard Dressing

MEXICAN STREET CORN SALAD <sup>gf</sup> <sup>df</sup> <sup>vg</sup>  
Corn, chopped Cilantro, Lime Juice, and shredded Parmesan tossed in a Peppered Aioli



KALE & BRUSSELS SPROUTS SALAD

CHEF CRAFTED SIDE DISHES

SERVES 4-6. SERVED COLD IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS.

AGAVE GLAZED ROASTED SWEET POTATOES **gf df vg vn** \$26  
Roasted Sweet Potatoes brushed with Agave Nectar and a hint of Rosemary

BROCCOLINI WITH CARAMELIZED GARLIC **gf df vg vn** \$26  
Tossed with Olive Oil, Sea Salt, and Black Pepper

CLASSIC BAKED MACARONI & CHEESE **vg** \$26  
Housemade Macaroni and Cheese with a Cheddar Crumb Crust

CLASSIC MASHED POTATOES **gf vg** \$26  
Housemade Whipped Potatoes

CRISPY RED SKIN SMASHED POTATOES **gf df vg vn** \$26  
Herb Roasted New Potatoes smashed and roasted once more

ROASTED CARROTS **gf df vg** \$26  
Heirloom Carrots roasted with Olive Oil, Sea Salt, Honey, fresh Mint, and Black Pepper

ROASTED VEGETABLES **gf df vg vn** \$26  
Seasonal Vegetables tossed in Blended Olive Oil, Salt, and Black Pepper



AGAVE ROASTED SWEET POTATOES



BROCCOLINI WITH CARAMELIZED GARLIC



CLASSIC BAKED MAC & CHEESE



ROASTED CARROTS

**gf** GLUTEN FREE **df** DAIRY FREE **vg** VEGETARIAN **vn** VEGAN

ALL NATURAL ENTRÉES

ENTRÉES SERVED WITH A 5 PERSON MINIMUM (8OZ PORTIONS), AND PRICED PER PERSON UNLESS OTHERWISE INDICATED. SERVED IN ALUMINUM PANS WITH REHEATING & SERVING INSTRUCTIONS.

**○ ALL NATURAL POULTRY**

ALL NATURAL CHICKEN TENDERS \$8PP  
Served with Ranch and BBQ Sauce

ALL NATURAL CHICKEN MARSALA **df** \$10PP  
All Natural Chicken Breast with Marsala Wine and Mushroom Demi-Glace

ALL NATURAL HERBS DE PROVENCE GRILLED CHICKEN **df** \$10PP  
With Lemon and Herb Jus Lié

ALL NATURAL TURKEY MEATLOAF \$10PP  
All Natural Lean Turkey, Fresh Herbs and Vegetables, and brushed with Sweet Tomato Glaze

ALL NATURAL CHICKEN ENCHILADAS \$10PP  
All Natural Chicken, Monterey Jack, Tomatillo, and Jalapeño wrapped in Corn Tortillas

ALL NATURAL CHICKEN MILANESE \$11PP  
All Natural Chicken Breast with a Parmesan and Breadcrumb Crust, served with Tomato Basil Concassé

ALL NATURAL MARY'S CHIPOTLE CHICKEN \$15PP  
STREET TACOS KIT  
All Natural Mary's Chipotle Chicken, Shredded Cabbage Mix, Housemade Salsa Verde, Lime, and Cilantro served with Flour Tortillas

ALL NATURAL TURKEY LASAGNA \$16PP  
All Natural Turkey, Marinara Sauce, Pasta, Mozzarella, Parmesan, and Ricotta Cheese

**○ ALL NATURAL BEEF**

ALL NATURAL NIMAN RANCH BEEF BRISKET **df** \$17PP  
All Natural Beef Brisket Braised with Aromatic Vegetables, Veal Demi-Glace, and Red Wine accompanied with Natural Jus

**○ ALL NATURAL PORK**

ALL NATURAL BABY BACK BBQ PORK RIBS **df df** \$45  
One full slab, slathered in Housemade BBQ Sauce with our secret blend of spices (Serves 2-4)

**○ SEAFOOD & VEGETARIAN**

CEDAR PLANK SALMON FULL SIDE **df** \$125  
Prepared with your choice of Maple Mustard, Honey-Lime, Teriyaki, or Apple Cider Glaze, or Poached with Lemon (Serves 6)

CEDAR PLANK SALMON HALF SIDE **df** \$65  
Prepared with your choice of Maple Mustard, Honey-Lime, Teriyaki, or Apple Cider Glaze, or Poached with Lemon (Serves 3)

QUICHE \$34.99  
Choice of Broccoli and Cheddar or Quiche Lorraine

WILD RICE & BRUSCHETTA STUFFED PORTOBELLO **vg** \$8PP  
Topped with Asiago

VEGAN SQUASH & CAULIFLOWER CURRY **gf df vg vn** \$8PP  
Butternut Squash, Cauliflower, and Kale in a Creamy Vegan Curry Sauce

VEGAN CAULIFLOWER STREET TACO KIT **df vg vn** \$15PP  
Ancho Fried Cauliflower, Vegan Chipotle Aioli, Cabbage Blend, Lime, and Cilantro served with Flour Tortillas



ALL NATURAL NIMAN RANCH BEEF BRISKET



CEDAR PLANK SALMON HALF SIDE

**gf** GLUTEN FREE **df** DAIRY FREE **vg** VEGETARIAN **vn** VEGAN

# **CUSTOM MENUS** **FOR YOUR LUNCH,** **MEETING, OR EVENT**

**OUR TEAM WILL WORK WITH YOU TO CREATE A MENU  
SUITED TO YOUR NEEDS, STYLE, AND TASTE.**



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**PLANNING A  
LARGE SCALE EVENT?**

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