Modern flourishes meet heritage flavors for stunningly simple entertaining.

plum market®
TAKE AWAY CATERING
Cold Hors d’Oeuvres

Sold in 2 dozen increments and presented on a Reusable Balsa Wood Tray.

**Tomato, Basil, & Mozzarella Bruschetta** $45
Fresh, hand-cut, and served on a Country Bread Crouton

**All Natural Grilled Chicken Dijon Salad** $45
With Apples and Grapes on a Country Bread Crouton

**Caprèse Skewers** $45
Grape Tomato, Mozzarella, and Basil

**Mediterranean Skewer** $45
Feta, Cucumber, Olive, and Beet

**Chicken Caesar Slider** $70
Chicken Breast de Provence, Parmesan Cheese, Romaine, Black Pepper, and Caesar Dressing.

**Miniature Beef Tenderloin Sliders** $120
With Arugula, Caramelized Onions, and Blue Cheese

**Miniature Beef Tenderloin Sliders 2.0** $120
Kona crusted Beef, served with Sriracha Aioli, Pickled Onions, and Arugula

Hot Hors d’Oeuvres

Sold in 2-dozen increments and served cold in recyclable aluminum pans with Reheating & Serving Instructions. Reusable Balsa Wood Trays available for purchase for $6 each.

**Asian Vegetable Spring Rolls** $45
With Sweet and Sour Sauce

**All Natural Meatballs** $45
Choose from Beef or Turkey; with Sweet & Sour, BBQ, or Mucky Duck Mustard Sauce

**All Natural Turkey Quinoa Meatballs** $45
Served with Asian BBQ Sauce or sweet Cranberry-Chili Glaze

**Mini Kosher Beef Franks** $45
Wrapped in Puff Pastry and served with Honey Mustard Sauce

**Satay Skewers** $50
Choose from All Natural Garlic Beef, All Natural Teriyaki Chicken, All Natural Moroccan Chicken, or Sweet & Spicy Shrimp

**Miniature Crab Cakes** $70
Served with a classic Rémoulade Sauce

**Mini Beef Wellington** $80
With Horseradish Cream

**Breaded Artichoke** $54
With Parmesan Cheese, Boursin Cheese, and Amogio Sauce

**Mini Spinach Pies** $46
With Tzatziki Sauce
**Boxes**

**Simple Box Lunch** $10.99  
Choice of Sandwich or Wrap served with Kettle Chips, Pickle Spear, and a Bakehouse Cookie

**Premium Box Lunch** $12.99  
Choice of Sandwich or Wrap, seasonal Signature Salad, Kettle Chips, Pickle Spear, and a Bakehouse Cookie

**Boxed Salads** $9.99  
Includes Salad and a Bakehouse Cookie. Choose from Caesar, Garden, Cobb, Greek Salad, Santa Fe, or Strawberry Spinach

**Add Steamed Super Grain** +$2  
**Add All-Natural Chicken** +$4  
**Add Norwegian Salmon** +$7

**Sandwiches & Wraps**

**Turkey & Cheddar**  
Honey Maple Turkey, Cheddar Cheese, and Romaine Lettuce with Olive Oil Mayonnaise on Bakehouse Wheat Farm Loaf

**Capréné**  
Fresh Mozzarella, Basil, and Arugula with Balsamic Reduction on Bakehouse Focaccia

**Ham & Gouda**  
Tavern Ham, Smoked Gouda, and Romaine Lettuce with Honey Mustard on Bakehouse Whole Wheat Farm Loaf

**Turkey, Kale, & Brussels Sprout Wrap**  
Sliced Turkey Breast, Swiss Cheese, Cucumber, and our Housemade Kale and Brussels Sprout salad, dressed with Apple Maple Vinaigrette in a Spinach Tortilla

**Turkey Club Ciabatta**  
Honey Maple Turkey, Lettuce, Bacon, American Cheese, and Mayonnaise on Ciabatta

**Albacore Tuna Salad Wrap**  
Albacore Tuna Salad made with Green Onion and Celery, tossed with Mayonnaise, and topped with Lacy Swiss and Lettuce on Whole Wheat Lawash

**Vegan Mediterranean Wrap**  
Hummus, Tabouli, Chick Peas, Grape Leaves, and Jasmine Rice on a Spinach Lawash

**All Natural Bell & Evans Chicken Caesar Baguette**  
Chicken Breast de Provence, Parmesan Cheese, Romaine Lettuce, with Black Pepper and Caesar Dressing on a Whole Wheat Lawash

**Turkey Greek Wrap**  
All Natural Smoked Turkey & Bacon Greek Wrap All Natural Niman Ranch Peppered Bacon, Roma Tomato, Pepperoncini, Cucumber, Romaine, Feta Dressing, Oregano, and Flour Tortilla

**Sonoma Reuben**  
Boar’s Head Pastrami, Pickle, Provolone, Housemade Mayo Mustard, Caraway Seeds, California Kale Slaw, and Labrea Telera Roll

**Sandwich Platter**  
Assortment of cold sandwiches served with premium condiments, Pickles, and Olives on a Reusable Balsa Wood Tray.  
**Regular (serves 8)** $85  
**Large (serves 12)** $100

**Minimum order of 10 boxes.**
Green Salads
Presented on a Reusable Balsa Wood Tray.

Regular Serves 4-6 $29.95
Large Serves 8-10 $39.95

Green Garden Salad
Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, sliced Radish, Housemade Croutons, served with Ranch and Balsamic Vinaigrette

Caesar Salad
Chopped Romaine with Parmesan Cheese, Housemade Croutons, and Caesar Dressing

Greek Salad
Mixed Greens with Kalamata Olives, Roasted Beets, Bell Peppers, Red Onions, and Feta Cheese served with our freshly made Greek Feta Dressing

Vineyard Salad
Mixed Greens topped with sun-dried Cherries, Walnuts, Blue Cheese, and Balsamic Vinaigrette

California Kale Slaw
Kale, Carrots, Herbs, and Scallions in a light Honey Mustard Dressing

Kale & Berry Salad
Kale, Mandarin Oranges, Strawberries, seasonal Berries, Celery, and Scallions in a Balsamic Fig Dressing

Cobb Salad
Egg, Onion, Bacon, Grape Tomatoes, Romaine, Blue Cheese, and Housemade Coriander Lime Vinaigrette

JL Hudson Maurice Salad
All Natural Uncured Ham, All Natural Hickory Smoked Turkey Breast, Egg, Romaine, Swiss, Black Olives, Grape Tomatoes, Sweet Gherkin Pickles, and Maurice Dressing

Mediterranean Power Salad
Spinach, Arugula, Brown Rice, Chickpeas, Sun Dried Tomatoes, Almonds, Sunflower Seeds, Parmesan, Dill, Scallions, and Balsamic Vinaigrette Dressing

Signature Salads
Served cold in recyclable aluminum pans with Serving Instructions.

Regular Serves 4-6 $29.95
Large Serves 8-10 $39.95

Apricot Quinoa Salad
Served with diced Veggies and a light Lemon Dressing

Orzo Pasta Salad
Whole Wheat Orzo Pasta, Cucumbers, Imported Feta Cheese, Red Onion, Parsley, Celery, Grape Tomatoes, and Kalamata Olives tossed in our Housemade Greek Dressing

Kale & Brussels Sprout Salad
Kale, Brussels Sprouts, Dried Cranberries, and Almonds with Lemon Vinaigrette Dressing

Quinoa & Kale Tabbouli
Kale, Quinoa, Tomato, Pickled Red Onion, Cucumber, Poblano Pepper, Cilantro, Mint, Scallions, Red Wine and Dijon Vinaigrette

Vegan Pure Protein Salad
Quinoa, Corn, Kidney Beans, Brown Rice, Edamame, Red Lentils, Cilantro, and Lemon Vinaigrette Dressing

Zoodles with Spicy Cashew Pesto
Zucchini, Kale, Basil, Grape Tomatoes, Cashews, Spinach, and Parmesan Cheese

Ciliegine & Tomato Pasta Salad
Penne Pasta, Ciliegine Mozzarella, Peppadew Pepper, Sun Dried Tomatoes, Grape Tomatoes, Arugula, and Italian Vinaigrette Dressing.

Additional selections available, ask for details
Side Dishes
Each Side Dish Serves 4-6 $22
Reusable Balsa Wood Trays $6 each

- **Agave Glazed Roasted Sweet Potatoes**
  Roasted with Agave Nectar and Olive Oil

- **Broccolini with Caramelized Garlic**
  Tossed in Olive Oil and oven roasted

- **Classic Baked Macaroni and Cheese**
  Our classic housemade recipe

- **Crème Fraîche Potatoes**
  Mashed Potatoes with Crème Fraîche and Chives

- **Red Skin Roasted Potatoes**
  Herb-Roasted New Potatoes smashed and roasted again

- **Roasted Vegetables**
  Seasonal Vegetables tossed in Blended Olive Oil, Salt and Pepper.

- **Haricots Verts**
  Sautéed French Beans tossed with toasted Slivered Almonds

- **Potatoes Au-Gratin**
  Sliced Idaho Potatoes blended and baked with Grafton Cheddar Cheese Sauce and gratinéed to perfection

- **Wild Rice Pilaf**
  With Mushrooms, sautéed Shallots, and toasted Almonds

- **Chophouse Corn**
  Corn, Shallot, and Garlic, White Wine, Cream, and finished with Bacon

- **Lyonnaise Potatoes**
  Yukon Potato, Caramalized Onion, Olive Oil, Salt, Black Pepper, and Sherry Wine

- **Sherry Mushrooms**
  Delicate Mushrooms sauteed and finished with Sherry Wine and Cream

- **Roasted Rainbow Carrots**
  With Honey

Served cold in aluminum pans with Reheating & Serving Instructions. Reusable Balsa Wood Trays available with any item for $6 each.
All Natural Poultry

- **All Natural Chicken Marsala** $9pp
  With Mushroom and Marsala Wine

- **All Natural Chicken Milanese** $11pp
  With Tomato Basil Concassé

- **All Natural Chicken Picatta** $9pp
  With Capers, Artichokes, and Mushrooms

- **All Natural Herbs de Provence Grilled Chicken** $9pp
  With Caramelized Onion and Apple Glaze or Lemon and Herb Jus Lié

- **All Natural Turkey Meatloaf** $8pp

All Natural Beef

- **All Natural Beef Brisket** $12pp
  Braised in Mirepoix Vegetables, Tomato Purée, Red Wine, and Veal Demi-Glace

- **All Natural Kona Crusted Flank or Red Wine Sirloin**
  MARKET PRICE
  With Balsamic Demi-Glace

- **Herb or Peppercorn Crusted Roasted Beef Tenderloin** serves 10-12, MARKET PRICE
  With Caramelized Shallot and Rosemary Demi-Glace or Horseradish Sauce

All Natural Lamb

- **All Natural Lamb Chops**
  MARKET PRICE
  Marinated with Rosemary, Extra Virgin Olive Oil, and Garlic

- **All Natural Leg of Lamb** $10pp
  Boneless Mediterranean Style Leg of Lamb
Entrées are served with a five person minimum of 6oz portions, and priced per person unless otherwise indicated. Served in aluminum pans with Reheating & Serving Instructions.

All Natural Pork

All Natural Niman Ranch Pork Loin
$11pp
Boneless, tender roasted Pork Loin prepared with choice of Maple Mustard, Honey-Lime, Teriyaki Glaze, or Apple Cider Glaze

½ Slab of All Natural Pork Baby Back Ribs
$16 Half Slab
Slathered in our Housemade BBQ sauce or Dry Rubbed with our secret blend of herbs and spices

Seafood & Vegetarian

Cedar Plank Salmon Side serves 6-8, Market Price
Cedar-roasted fresh Salmon prepared with choice of Maple Mustard, Honey-Lime, Teriyaki Glaze, Apple Cider Glaze, or Lemon

Grilled Shrimp 13-15ct, $15pp
Teriyaki Tofu $7pp
Marinated Tofu, grilled and served with Teriyaki Sauce

Mediterranean Quinoa Cakes $7pp
With Red Pepper Coulis

Wild Rice & Bruschetta Stuffed Portabella $7pp
Topped with Asiago Cheese

Vegetarian Stuffed Pepper $7pp

Pasta Selections

Pastas are offered in two sizes, Regular, which serves 4-6 and Large, which serves 8-12.

Baked Ziti with Marinara Sauce $32 / $64
Farfalle with Palomino Sauce $32 / $64
Gemelli with Roasted Garlic Alfredo $32 / $64
Penne with Fresh Tomato Basil $32 / $64
Rigatoni with All Natural Beef Bolognese $32 / $64

Housemade Lasagna serves 8-10, $75.95
Choose from Turkey, Beef, Vegetarian, or Eggplant
How to Place Your Take-Away Order
Place your order in-store at your local Plum Market or over the phone in Michigan at 1.855.355.5511 or in Illinois at 312.229.1400 x537. Email us at catering@plummarket.com with any questions, we’ll get back to you within 24 hours. You can always find a complete list of seasonal menus online at www.plummarket.com/catering.

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. Delivery options may be available in your area for an additional fee, contact your local Plum Market for more information.

Full Service Catering & Events
We offer full service catering options with customized menus, staffing, rentals, and more. Visit www.plummarketcatering.com or call a Catering Specialist at your local Plum Market for your personalized consultation.