

Market Tavern Catering

From the time you place your order with Market Tavern until your party arrives, we are confident you will feel relaxed in our seamless service. Market Tavern's Catering goal is to make certain you can spend quality time with your guests and be assured that you are feeding them delicious and healthy food.

We focus on food that is grown by farms we know and trust and our meats are free of any hormones and antibiotics. You can be confident that we are sourcing the best quality ingredients for you and your guests. Our chefs create a menu that is comfortable in any setting...office lunches, conferences, schools, holiday parties etc.

We are known for serving quality, healthy, tasty and sustainable food for our guests who dine at Market Tavern and we can deliver the same quality to your guests in your home or office.

Our mission is to "build friendship through food" and we treat every catering order as if we were serving our friends.

*We are often able to accommodate special requests. If there is something you'd like and its not listed, just ask

*Delivery within Stockton, \$15 –Lodi and the greater San Joaquin County, \$25

*All orders must be placed 24 hours in advance

*Service utensils can be provided for an additional fee

Contact Information

Name _____

Phone _____

Email _____

Date & Time of Pick-up _____

CC#/Exp _____

Credit Card Guarantee Needed for

Orders of \$150.00+

*To guarantee that we will have
the items prepared for you,
please have your pre-orders in
72 hours (3 days) before pick-
up*



Catering

Order Form

MARKET HOURS:

10AM-9PM DAILY

209.932.8001

236 LINCOLN CENTER
STOCKTON, CA 95207

Market Tavern Sandwich Trays

| | | |
|--------------------|------|---------|
| Feeds 6-8 People | \$40 | x _____ |
| Feeds 8-10 People | \$50 | x _____ |
| Feeds 10-12 People | \$60 | x _____ |

Sandwich Choices on House Made Ciabatta:

- Turkey, Swiss & Avocado
- Mediterranean Tuna Salad, Wild Arugula
- Chicken Salad, Wild Arugula
- Egg Salad, Wild Arugula
- Ham, Fiscalini Cheddar, Butter Lettuce, Honey Mustard
- Eggplant, Tomato, Arugula, Olive Tapenade

MT Take 'n Bake Pizzas

| | | |
|-----------|------|---------|
| Cheese | \$8 | x _____ |
| Pepperoni | \$9 | x _____ |
| Mushroom | \$10 | x _____ |
| Sausage | \$11 | x _____ |

Market Tavern Appetizers

| | | |
|---|------|---------|
| Deviled Eggs (12) | \$24 | x _____ |
| Chicken Wings(12) | \$14 | x _____ |
| Shrimp Cocktail (12) | \$30 | x _____ |
| Lettuce Wrapped Chicken Salad(12) | \$24 | x _____ |
| House Made Meatballs(12) | \$24 | x _____ |
| Hummus(Serves 4) | \$16 | x _____ |
| Wood Roasted Olives (quart) | \$20 | x _____ |
| Veggies with Green Goddess Dressing (Serves 8) | \$32 | x _____ |
| Charcuterie (Serves 8) | \$50 | x _____ |
| Cheese Platter (Serves 8) | \$48 | x _____ |

Platters:

Serves 10

| | | |
|--|------|---------|
| Whole Rotisserie Chicken with Salsa Verde (cut into 8 pieces) | \$16 | x _____ |
| Spaghetti & Meatballs | \$60 | x _____ |
| Rigatoni with House Made Sausage, Mushrooms, Spinach | \$60 | x _____ |
| MT Meatballs & Polenta | \$40 | x _____ |
| Chicken Parmesan | \$60 | x _____ |
| Mac 'n Cheese, Broccoli, Bacon | \$45 | x _____ |
| Mac 'n Cheese | \$40 | x _____ |
| Mashed Potatoes | \$35 | x _____ |
| Roasted Potatoes | \$30 | x _____ |
| Eggplant Parmesan | \$55 | x _____ |
| Braised Short Ribs, Walnut Vinaigrette | \$85 | x _____ |
| Slow Cooked Hearty Greens | \$35 | x _____ |
| Chicken Pot Pies | \$17 | x _____ |
| Chicken Tenders, Ranch | \$40 | x _____ |
| Kids Pasta, Marinara, Meatballs | \$45 | x _____ |
| Classic Lasagna | \$55 | x _____ |
| Seasonal Lasagna | \$65 | x _____ |

Wood Grilled Proteins & Veggies

Serves 10

| | | |
|------------------------------|-------|---------|
| Painted Hills Skirt Steak | \$120 | x _____ |
| Mary's Chicken Breast | \$60 | x _____ |
| Wild King Salmon | \$99 | x _____ |
| Seasonal Veggies | \$45 | x _____ |
| Wild Gulf Prawns | \$99 | x _____ |
| Painted Hills Rib Eye | \$140 | x _____ |
| Painted Hills New York Steak | \$140 | x _____ |
| Kurobuta Pork Chop | \$110 | x _____ |

MT Salads

Serves 10

| | | |
|---|------|---------|
| Classic Caesar | \$35 | x _____ |
| Organic Spinach - Seasonal Fruit, Walnuts, Grana, Balsamic Vinaigrette | \$40 | x _____ |
| Mixed Baby Greens - Cherry Tomatoes, Radishes, Cucumber, Lemon Vinaigrette | \$35 | x _____ |
| Cobb - Chicken, Bacon, Egg, Tomato, Radish, Blue Cheese, Green Goddess Dressing | \$50 | x _____ |
| Quinoa - Pistachio, Sesame Seeds, Apple Cider Vinaigrette | \$50 | x _____ |
| Heirloom Tomato - Burrata, Basil, Balsamic, EVOO (Seasonal) | \$50 | x _____ |
| Chopped - Chicories, Salami, Ham, Provolone, Egg, Olives, Fried Chick Peas, Dijon Vinaigrette | \$48 | x _____ |

House Made Breads

| | | |
|-----------------------------------|-------|---------|
| French Loaf | \$4 | x _____ |
| Ciabatta Loaf | \$3.5 | x _____ |
| Herbed Focaccia (1/2 Sheet) | \$4 | x _____ |
| Tomato Basil Focaccia (1/2 Sheet) | \$5 | x _____ |

House Made Pies

| | | |
|----------------|------|---------|
| Organic Apple | \$21 | x _____ |
| Lemon Meringue | \$20 | x _____ |
| Pumpkin Pie | \$18 | x _____ |

House Made Cookie Tray (12)

| | | |
|-------------------|------|---------|
| Chocolate Chip | \$18 | x _____ |
| Snickerdoodle | \$18 | x _____ |
| Molasses | \$18 | x _____ |
| Oatmeal Cranberry | \$18 | x _____ |
| Assorted | \$18 | x _____ |