

BAKERY & BEVERAGE CATERING MENU

Call or stop by your neighborhood New Seasons bakery to place your bakery or beverage order 72 hours in advance. Orders will be ready for pick-up in the bakery.

BREAKFAST

Muffin Platter^{W, M, E, S, T (Almond)}

Assorted muffins.

Serves 12 29.99 430–510 cal[†]

Breakfast Faves Platter^{W, M, E, S}

Featuring an assortment of muffins, breakfast pastries, and donut holes.

Serves 18 54.99 270–340 cal[†]

Bagel Platter^{W, M, SE}

An assortment of local Marsee Baking bagels served with plain cream cheese.

Serves 32 39.99 165–240 cal[†]

Loaf Cakes Platter^{W, M, E, S, T (Walnut)}

Traditional and seasonal selections.

Serves 32 34.99 260–390 cal[†]

ARTISAN BREADS & ROLLS

Roll Basket^{W, M}

Assorted organic rolls and cheese sticks made fresh daily by our talented bakers.

Serves 24 19.99 400–480 cal[†]

Sandwich Starter^{W, E, S}

Assorted organic sliced breads made fresh daily by our talented bakers. Includes organic mayonnaise and stone-ground mustard.

Serves 18 34.99 210–260 cal[†]

Assorted Bread Board^{W, M}

Crispy cheddar cheese twists, Greek pita, organic sliced French baguette, cubed dark rye, and crunchy Kalamata olive crostini.

Serves 16 19.99 250–330 cal[†]

Housewarming or Host Basket^{W, T (Almond)}

New Seasons organic breads, local honey, almond butter, and Marionberry jam. 39.99 170–220 cal[†]

ALLERGEN KEY:

W–Wheat, S–Soy, F–Fish, T–Tree nut, M–Milk, E–Egg, SE–Sesame, C–Crustacean Shellfish, P–Peanuts

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

SWEET TREATS

Mini Desserts^{W, M, E, S, T (Almond, Pistachio)}

Assorted mini tarts, cake truffles, and

French macarons.

Small Serves 12 34.99 140–170 cal[†]

Large Serves 30 74.99 110–140 cal[†]

Cookie Platter^{W, M, E, S, P, T (Walnut)}

New Seasons cookies and brownie bites.

Small Serves 12 19.99 200–250 cal[†]

Large Serves 34 49.99 170–220 cal[†]

Brownies and Bars Platter^{W, M, E, S, P, T (Coconut, Walnut)}

An assortment of bite-sized brownie, Key lime, and peanut butter bars.

Serves 12 29.99 170–210 cal[†]

Gourmet Cookies^{W, M, E, S, P, T (Pistachio, Walnut, Pecan)}

Featuring an assortment of customer faves from

our bulk cookie bar.

Small Serves 12 13.99/lb 260–350 cal[†]

Large Serves 35 13.99/lb 220–280 cal[†]

New Seasons Banana Cake^{W, M, E}

A deluxe double-layer cake filled with fresh bananas and mascarpone whipped cream.

1/4 sheet Serves 20–24 51.99 170–200 cal[†]

1/2 sheet Serves 40–48 99.99 170–200 cal[†]

Farina

French Macarons^{M, E, S, T (Almond, Pistachio)}

Crispy, yet chewy macarons generously filled with Italian buttercream or ganache. Locally handcrafted by Farina Bakery.

6ct 20.00 90–110 cal[†]

12ct 38.00 90–110 cal[†]

BAKERY & BEVERAGE CATERING MENU

Call or stop by your neighborhood New Seasons bakery to place your bakery or beverage order 72 hours in advance. Orders will be ready for pick-up in the bakery.

GLUTEN-FREE & VEGAN

Mini Babycakes^{S, T} (Coconut)

A tasty mix of mini birthday cake, celebration, and chocolate sprinkle cupcakes made from scratch using Certified Gluten-Free and vegan ingredients.

Serves 12-24 46.00

Babycakes^{S, T} (Coconut, Almond)

Birthday cake, celebration, chocolate sprinkle, and lemon berry poppy seed cupcakes made from scratch using Certified Gluten-Free and vegan ingredients.

Serves 12 57.00

Dessert Bar Assortment^{P, S, T} (Almond, Coconut)

A medley of decadence featuring salted caramel cookie bars and buster bars made from scratch using Certified Gluten-Free and vegan ingredients.

Serves 12 57.00

Cookie Assortment^T (Coconut)

Chocolate chip, circus animal, and iced sugar cookies made from scratch using Certified Gluten-Free and vegan ingredients.

Serves 12 54.00

Choose from a decadent assortment of classic treats from Petunia's Pies & Pastries®, one of Portland's most iconic Certified Gluten-Free and vegan bakeries.

BEVERAGES

Joe to Go^M

96 oz. of freshly brewed coffee. Includes cups, creamer, and sugar.

Serves 8-10 24.00 60-70 cal†

Iced Tea

96 oz. of freshly brewed Smith Teamaker iced tea, served with cups and sugar. Options include Ginger Peach, Hibiscus Mango (caffeine-free), and Pineapple Green.

Serves 8-10 15.00 5-15 cal†

ALLERGEN KEY:

W-Wheat, S-Soy, F-Fish, T-Tree nut, M-Milk, E-Egg, SE-Sesame, C-Crustacean Shellfish, P-Peanuts
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

DELI CATERING MENU

Call or stop by your neighborhood New Seasons deli to place your order 72 hours in advance. Your order will be ready for pick-up in the deli.

CLASSIC SPREADS

Seasonal Vegetable Platter

A colorful array of crisp, raw vegetables.

Serves 4–6 26.99ea 20–30 cal†

Mediterranean Platter ^{M, S, SE}

A selection of Mediterranean specialties, including hummus, dolmas, feta cheese, olives, artichokes, cucumbers, and sweet red peppers. All you need is pita and/or crackers! Serves 4–6 31.99ea 130–200 cal†

Charcuterie Platter ^M

A selection of artisanal cured meats and olives.

Serves 4–6 31.99ea 140–190 cal†

Fresh Fruit Platter

A delightful seasonal mix of ready-to-eat fresh fruits.

Serves 4–6 26.99ea 50–70 cal†

Artisan Cheese Plate ^M

A selection of artisan cheeses from the Pacific Northwest and beyond.

Serves 8–10 41.99ea 240–300 cal†

Brie, Cheese, and Fruit Plate ^M

A wheel of Brie and a variety of cheese cubes paired with grapes. Serves 6–8 31.99ea 330–450 cal†

PASTA ENTRÉES

A selection of specialties made with local pasta.

Served in ready-to-heat containers.

Mac & Cheese ^{W, M, E}

62.99ea 350–420 cal†

Serves 10–12

Vegetarian Lasagna ^{W, M, E}

94.99ea 340–410 cal†

Serves 8–10

Beef and Pork Lasagna ^{W, M, E}

104.99ea 1010–1220 cal†

Serves 8–10

SANDWICHES

Build-Your-Own-Sandwich Platter ^{M, E}

An arrangement of freshly sliced meats and cheeses, lettuce, tomato, onion, pickles, mayo, and mustard. All you need is the bread!

Makes 4–6 Sandwiches 41.99ea 500–750 cal†

Deli Sandwich Platter ^{M, W, E}

A variety of ready-to-serve sandwiches made in-house on fresh, locally baked sandwich rolls.

- Smoked Turkey, Bacon, and Havarti 1000 cal
- Ham and Brie 410 cal
- Roast Beef and Provolone 890 cal
- Plant-Based Grinder 770 cal

Serves 4–6 47.99ea

Deli Sandwich Bag Lunch ^{M, W, E}

Your choice of one of our Ficelle sandwiches served with a bag of chips and sparkling water.

- Ham and Brie 440 cal
- Turkey and Cheddar 470 cal
- Salami and Provolone 650 cal
- Caprese 590 cal

Serves 1 9.49ea

SALADS

Choose from freshly made seasonal and customer favorites in a ready-to-serve bowl.

Coastal Kale ^{S, SE}

13.99lb 270 cal per 4oz.

Seasonal Pasta Salad ^{W, M, E, T (Hazelnuts)}

10.99–13.99lb

Classic Potato Salad ^E

10.99lb 200 cal per 4oz.

Greek Orzo Pasta Salad ^{W, M}

12.99lb 220 cal per 4oz.

ALLERGEN KEY:

W–Wheat, S–Soy, F–Fish, T–Tree nut, M–Milk, E–Egg, SE–Sesame, C–Crustacean Shellfish, P–Peanuts

*Consuming raw or undercooked fish and shellfish may increase your risk of foodborne illness, especially if you have an underlying medical condition.

†Calories per serving

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

DELI CATERING MENU

Call or stop by your neighborhood New Seasons deli to place your order 72 hours in advance. Your order will be ready for pick-up in the deli.

CENTER PLATE

In a ready-to-heat container.

Asian Chicken Meatballs with Seasonal Sauce

W, E, F (anchovy), SE, S

15.99lb

Beef and Pork Meatballs with Marinara Sauce

M, W, E

15.99lb 370 cal per 5oz portion

Seasonal Grilled Chicken Breast

16.99lb

Parmesan Chicken Breast

W, M, E

17.99lb 330 cal per 4oz.

Seasonal Tofu Dish

W, S, P, SE

12.99lb

HOW MUCH DO I ORDER?

We recommend about 1/4lb per person for our by-the-pound items.

HEATING INSTRUCTIONS

Pasta Entrées

- Preheat the oven to 350°F.
- Loosen the lid and bend slightly to create a gap between the dish and lid, then place in oven.
- Cook for 1 hour, remove lid, and cook for an additional 30 minutes. Product should reach an internal temperature of 165°F, and cheese should be nicely browned and bubbly.

Center Plate

- Preheat the oven to 350°F.
- Place covered dish in oven.
- Heat for 20-45 minutes (depending on amount) or until the internal temperature reaches 165°F.

Chicken Parmesan

- Preheat the oven to 350°F.
- Place the chicken on a sheet-pan in a single layer.
- Heat in the oven for 15-25 minutes or until the internal temperature reaches 165°F.

ALLERGEN KEY:

W-Wheat, S-Soy, F-Fish, T-Tree nut, M-Milk, E-Egg, SE-Sesame, C-Crustacean Shellfish, P-Peanuts

**Consuming raw or undercooked fish and shellfish may increase your risk of foodborne illness, especially if you have an underlying medical condition.*

†Calories per serving

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

READY TO ORDER?

We're happy to accommodate special menu requests. We just ask that customers place orders at least 72 hours in advance to ensure we have everything ready on time.

For custom cheese plates, orders should be placed 48 hours in advance for pick-up in the cheese department.

Find a store near you at newseasonsmarket.com