

CATERING MENU

CLASSIC SPREADS

Seasonal Vegetable Platter

A colorful array of crisp, raw vegetables.

Serves 4-6 24.99ea 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 29.99ea 130-200 cal†

Charcuterie Platter ^M

A selection of cured and dried meats with olives.

Serves 4-6 29.99ea 140-190 cal†

Fresh Fruit Platter

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

Serves 4-6 24.99ea 50-70 cal†

Brie and Fruit Platter ^{M, T (almonds)}

A wheel of Brie paired with grapes and marcona almonds.

Serves 4-6 24.99ea 110-150 cal†

SUSHI

A selection of Sushi specialties made locally by Origami Catering.*

Classic Favorites Platter ^{E, F (Salmon), SE, C (Crab, Shrimp), S, W}

Salmon Avocado Roll, Spicy Shrimp Tempura Roll, California Roll

Serves 7-10 (60 pieces) 69.99ea 140-200 cal†

Veggie Lover's Platter ^{E, SE, S, W}

Multigrain Avocado Cucumber Roll, Tofu Roll, Inari.

Serves 7-10 (56 pieces) 64.99ea 240-350 cal†

Everything Seafood Platter ^{E, F (Salmon, Tuna), SE, S, W, C (Shrimp)}

Salmon Tuna Avocado Futomaki, Spicy Shrimp Tempura Roll, Spicy Tuna Roll, Salmon Nigiri.

Serves 5-8 (48 pieces) 99.99ea 240-380 cal†

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.

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 39.99ea 370-500 cal†

Deli Sandwich Platter ^{M, W, E}

A variety of ready to serve house made sandwiches made with fresh locally baked sandwich rolls:

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

Serves 6-8 44.99ea

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 410 cal
- Turkey Cheddar 460 cal
- Salami Provolone 590 cal
- Seasonal Vegetarian

Serves 1 8.99ea

SALADS

In a ready-to-serve bowl.

Coastal Kale ^{S, SE}

12.99lb 270 cal per 4oz.

Chopped Salad ^M

12.99lb 200 cal per 4oz.

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

9.99-12.99lb

Classic Potato Salad ^E

9.99lb 200 cal per 4oz.

Greek Orzo Pasta Salad ^{W, M}

11.99lb 220 cal per 4oz.

PASTA ENTRÉES

A selection of pasta specialties made with local Rallenti pasta. In a ready-to-cook container.

Mac & Cheese ^{W, M, E}

59.99ea 350-420 cal[‡]

Serves 10-12

Vegetarian Lasagna ^{W, M, E}

79.99ea 340-410 cal[‡]

Serves 8-10

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

89.99ea 1010-1220 cal[‡]

Serves 8-10

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.

CENTER PLATE

In a ready-to-heat container.

Asian Chicken Meatballs with Sweet Plum Sauce ^{W, E, F (anchovy), SE}

14.99lb 150 cal per meatball

24th & Meatballs Jumbo Beef and Pork Meatballs with Marinara Sauce ^{M, W, E}

7oz/7.99ea 300 cal per meatball

Seasonal Grilled Chicken Breast

15.99lb

Parmesan Chicken Breast ^{W, M, E}

16.99lb 330 cal per 4oz.

Seasonal Tofu Dish ^{W, S, P, SE}

11.99lb

LOOKING FOR SWEETS?

See our bakery for our dessert catering options.

HOW MUCH DO I ORDER?

We recommend about ¼lb per person for our by-the-pound items.

HEATING INSTRUCTIONS

Pasta entrees

- 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° and cheese should be nicely browned and bubbly

Center Plate

- Preheat the oven to 350°F
- Place the center plate dish in the oven covered
- Heat for approximately 45 minutes 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

READY TO ORDER?

To ensure that your food is ready right on time, please place your order at least 72 hours in advance. We're happy to honor special requests to ensure your menu is just what you want. Contact your New Seasons Market deli to place your order or to explore options. Custom cheese plates are available from our cheese department upon request.

Find a store near you at newseasonsmarket.com