

PLACING YOUR ORDER

Catering office is staffed Monday through Friday, 9 a.m. to 5 p.m..

Phone: 515-422-5108 | Fax: 515-422-5121

E-mail: catering@gatewaymarket.com

Online ordering available at

gatewaymarket.com/catering

Minimum of 24-hour notice requested on all pick-up orders and subject to availability. Deliveries scheduled on a first-come, first-serve basis and subject to availability. It is recommended that you place your order at least 72 hours in advance if planning for a delivery.

PAYMENT & DELIVERY

- 24-hour cancellation notice is required to avoid 35% cancellation fee.
- Pickup orders may be placed for any day of the week and can be scheduled for pickup anytime between 7 a.m. and 8 p.m.
- \$100 minimum for all delivery orders (excluding floral).
- Delivery fees range between \$15-\$25 within the Des Moines metro based on distance (Mon-Fri). Additional \$25 delivery fee for locations outside of the metro within an approximate 35-mile radius. The same fees apply to pick-ups of rental items and are in addition to the delivery charge. Staffed events 20-30 miles from Gateway Market will incur an additional mileage fee of \$50; 30-45 miles will incur a \$100 mileage fee.
- Delivery available daily, 7 a.m. to 6:30 p.m. (after 11:30 a.m. on Sundays and subject to driver availability). Monday through Friday, deliveries between 5-6:30 p.m. are an additional \$10, as well as all deliveries on Saturday and Sunday.
- Payment is due in full prior to delivery. We accept all major credit cards, corporate checks, cash and Gateway Market house accounts. Personal checks are accepted with prior authorization. **All pickup orders require advance payment or a credit card on file in order to pay at time of pickup.**
- Menu items, packaging and pricing are subject to change.

VENUES

Visit our website for a complete list of catering venues: gatewaymarket.com/catering

Certain venues may incur additional labor charges or a venue fee. Please check with a catering coordinator for further details.

GENERAL POLICIES

Disposable plates, silverware and napkins and serving utensils are **available upon request** for all deliveries/pickups of breakfast, lunch, appetizer and dinner buffets. Place settings and serving utensils for appetizers, side dishes, desserts and a la carte items can be included for an additional fee. Upgraded disposable tableware (clear 9" plates, reflective silverware and dinner napkins) is +\$.25/guest; a china place setting (10.25" or 6" china plates and appropriate flatware rolled in a black or white linen napkin) is +\$1.50/guest.

- All pick-up or delivery orders are presented on black disposable serving trays or bowls for cold items and foil pans for hot items. Packaging may vary due to product availability. Ceramic platters or bowls are available upon request, subject to availability and additional rental fees.
- Additional charges will apply for chafing dishes, glassware, linens or china cups and saucers. These items are only available for delivery orders. Please see our website for further pricing information. A \$35 cleaning fee will apply if the instructions listed on the order confirmation are not followed.
- Set-up or pick-up of catering items will incur additional fees.
- Servers, bartenders and set-up/tear-down staff are available upon request for events of more than 50 guests and are required for plated meals. Staffing is recommended for our dinner and appetizer buffets of more than 50 guests. Many venues have policies requiring catering staff to be on-site throughout the event, so please check with your venue contact to verify if/when on-site staff is required. All staffing is subject to availability.
- A 20% service charge will be applied to all staffed events. Staffed events of less than 50 guests are subject to minimum guest fees: \$100 for events Sunday-Thursday and Friday/Saturday luncheons, and \$200 for events on Friday and Saturday after 3 p.m.
- Staffed events require a signed contract and \$500 deposit to secure the date. All staffed event menus are priced per person. Please speak with a catering coordinator for further details or view our event contract online.
- Tastings for up to six people are available for staffed events and require a non-refundable \$20 tasting fee if no deposit has been placed. The fee will be applied toward the final event balance once a deposit is made. Tastings are generally available between 1:30-6 p.m. during the week. Saturday tastings are generally scheduled between 2-5 p.m. and are subject to availability. Please contact a catering coordinator for an event form at least two weeks prior to when you would like to schedule a tasting. Your tasting menu and \$20 tasting fee must be received three days in advance (or tasting is subject to rescheduling) and can include up to twelve menu items.

Available for pick up or drop off from 7 am to 10:30 am. **10 person minimum** order required for all items priced per person. Please speak with a catering coordinator for pricing/options for a staffed event breakfast.

BREAKFAST BEVERAGES

FRESH-BREWED COFFEE

Fresh-brewed coffee (regular or decaffeinated) served in an insulated beverage box; includes sweeteners, creamers, cups and stir sticks
\$34.99/16 cups (128 oz)

HOT TEA

Includes hot water served in an insulated beverage box, assorted tea bags, sliced lemon, assorted sweeteners, insulated cups and stir sticks
\$24.99/16 cups (128 oz)

ORANGE JUICE

Includes cups / \$12.99/gallon

INDIVIDUAL JUICES

Bottles of orange juice, cranberry juice or apple juice / \$2.49/each

COLD BREAKFAST

CONTINENTAL BREAKFAST

Bakery-fresh muffins, Market-fresh fruit salad and housemade granola / \$7.99/person

DELUXE CONTINENTAL BREAKFAST

Bakery-fresh muffins, housemade granola, Market-fresh fruit salad, assorted individual yogurts and individual apple or orange juice
\$11.99/person

BREAKFAST PLATTERS

FRESH FRUIT PLATTER ^{GF/V}

Market-fresh selection of assorted fruit, including pineapple, cantaloupe, honeydew and grapes; selections may change based on availability
Small (serves 15-20) \$44.99
Large (serves 30-40) \$89.99

BUILD-YOUR-OWN PARFAIT PLATTER

Create your own parfaits with our platter of fresh seasonal fruit and berries, including pineapple, grapes and berries, vanilla yogurt and housemade granola
Small (serves 15-20) \$63.99
Large (serves 30-40) \$127.99

MARKET FRESH FRUIT SALAD BOWL ^{GF/V}

Small (three qts; serves 15-20) \$29.99
Large (six qts; serves 30-40) \$59.99

A LA CARTE

YOGURT PARFAITS

Vanilla yogurt, sliced strawberries and house-made granola / \$5.49/each

FRUIT CUPS

Includes pineapple, red grapes, honeydew and cantaloupe / \$2.99/each (6 oz)

GRANOLA BARS

Assorted flavors / \$2.49/each

BAKERY FRESH PLATTERS

THE ULTIMATE PASTRY PLATTER

One dozen, freshly-baked pastries, including Danishes, muffins, croissant, scones, turnovers, cinnamon rolls and pecan rolls / \$40.99

THE ULTIMATE MINI PASTRY PLATTER

Two dozen, freshly-baked mini pastries including mini scones, mini Danishes, mini cinnamon and pecan rolls / \$42.99

BAKERY-FRESH MUFFIN PLATTER

Freshly-baked assortment of one dozen muffins / \$32.99

PETITE MUFFIN PLATTER

Two dozen, freshly-baked, smaller versions of our regular muffins / \$34.99

TURNOVER PLATTER

One dozen flaky puff pastries folded over fruit filling; apple (6), strawberry (6) / \$36.99

SCONES

\$2.99/each

DANISHES

\$3.59/each

CINNAMON ROLLS

\$4.50/each

GF = gluten-free | V = vegan

Note: "gf" are made with gluten-free ingredients; items not produced in a gluten-free facility.

Gluten-free bread available upon request for most sandwiches (+\$1). Gluten-free Monster cookie substituted for chocolate chip upon request.

GATEWAY MARKET ENTRÉE SALADS

Served with South Union Bakery garlic focaccia;
Includes utensil packet and dressing on the side.

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot,
cucumber, roasted garlic vinaigrette / \$12.49

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts,
dried cranberries, balsamic vinaigrette / \$13.99

CILANTRO LIME CHICKEN SALAD

Greens, grilled chicken, Parmesan, onion,
tomato, carrot, corn relish, avocado, fried tortilla
strips, cilantro lime vinaigrette / \$14.99

PEANUT CHICKEN SALAD

Greens, grilled chicken, carrot, cucumber, onion,
bean sprouts, roasted peanuts, cilantro, spicy
peanut dressing / \$14.99

MARKET COBB SALAD

Greens, grilled chicken, Gorgonzola cheese,
bacon, tomato, red onion, hard-boiled egg and
green goddess dressing / \$14.99

CAESAR SALAD

Romaine, Parmesan, focaccia croutons,
Caesar dressing* (contains raw egg yolk) / \$12.49

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- + Add grilled or blackened chicken / \$3
 - Add a chocolate chip cookie / \$2
 - Add 4 oz., cold Market side / \$2

BOXED LUNCHES

All sandwiches are on South Union Bakery bread and labeled. Includes sea salt kettle potato chips, pickle spear, mayonnaise and mustard packets, utensil packet, a chocolate chip cookie and your choice of one cold Market side (4oz):

Market Fresh Fruit Salad ^{gf/v} | Traditional Potato Salad ^{gf}
Gorgonzola Pasta Salad | Quinoa Salad ^{gf/v} | Mexican Corn Salad ^{gf/v}

SANDWICHES

CRANBERRY CHICKEN SALAD WRAP

Creamy chicken salad with celery, dried cranberries and mixed lettuces
in a flour tortilla wrap / \$13.99

SPINACH ARTICHOKE CHICKEN WRAP

Grilled chicken, fresh spinach, tomato and spinach artichoke spread
in a spinach-herb tortilla wrap / \$13.99

CURRY CHICKPEA SALAD WRAP (V)

Curry chickpea salad with tomatoes and mixed greens in a flour tortilla wrap / \$13.99

FALAFEL WRAP

House-made falafel salad, greens, tomato and tzatziki sauce in a flour tortilla wrap / \$13.99

MEDITERRANEAN VEGGIE WRAP

Roasted red pepper hummus, feta cheese, tomatoes, cucumbers, Kalamata olives,
red onion and mixed lettuces in a flour tortilla wrap / \$13.99

CHICKEN CAESAR WRAP

Deli-style grilled chicken, romaine lettuce, croutons, Parmesan cheese and
Caesar dressing* in a flour tortilla wrap * (contains raw egg yolk) / \$13.99

TURKEY & MONTEREY JACK

Roasted turkey, Monterey Jack cheese, lettuce, tomato and red onion on garlic focaccia / \$13.99

ROAST BEEF & CHEDDAR

Roast beef, cheddar, lettuce, tomato and red onion on garlic focaccia / \$13.99

BRONX BOMBER

Cappicola, salami, mortadella, pepperoni, Provolone, roasted red pepper aioli
and lettuce on a freshly-baked hoagie / \$13.99

GRILLED CHICKEN BLT

Deli-style grilled chicken breast, bacon, lettuce, tomato on garlic focaccia / \$13.99

SMOKED HAM & SWISS

Smoked ham, Swiss cheese, lettuce, tomato and red onion on garlic focaccia / \$13.99

CLUB SANDWICH

Turkey, ham, bacon, Swiss cheese, lettuce, tomato and red onion on wheat bread / \$13.99

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Menu items and pricing for delivery and pick-up orders only. All items priced per person require a minimum of ten people per order and are packaged in bulk containers. Gluten-free bread available upon request for most sandwiches (+\$1).
Gluten-free Monster cookie substituted for chocolate chip upon request.

SANDWICH & WRAP PLATTER

Choose up to four types of the following full-size wraps or sandwiches, sliced in half and artfully arranged on a platter. Served with mayonnaise and mustard packets on the side.
Small (6 sandwiches / 12 pcs) / \$71.99
Medium (12 sandwiches / 24 pcs) / \$131.99
Large (20 sandwiches / 40 pcs) / \$219.99

DELI SANDWICHES:

Roasted Turkey & Monterey Jack
Bronx Bomber | Roast Beef & Cheddar
Grilled Chicken BLT | Smoked Ham & Swiss
Club Sandwich

WRAPS:

Cranberry Chicken Salad
Spinach Artichoke Chicken
Mediterranean Veggie
Grilled Chicken Caesar*
Curry Chickpea Salad

DELI SANDWICH & WRAP BUFFET

Choose up to four types of the following full-size wraps or sandwiches, sliced in half and arranged on a platter. Served with mayonnaise and mustard packets on the side. Includes one full or half-sandwich per person and is served with choice of two Market Sides or Market Salads
\$10.49 half sandwich per person / \$12.49 full sandwich per person

COLD DELI SANDWICHES

Roasted Turkey & Monterey Jack | Roast Beef & Cheddar | Bronx Bomber
Smoked Ham & Swiss | Grilled Chicken BLT | Club Sandwich

WRAPS

Cranberry Chicken Salad | Spinach Artichoke Chicken
Mediterranean Veggie | Grilled Chicken Caesar* | Curry Chickpea Salad

SIDES (PICK TWO)

Market Fresh Fruit Salad ^{gf/v} | Traditional Potato Salad ^{gf} | Gorgonzola Pasta Salad
Caprese Tomatoes ^{gf} | Cheese Tortellini | Quinoa Salad ^v | Mexican Corn Salad ^{gf/v}

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- + Add assorted cookies to any lunch buffet for \$2/person (one cookie per person) or assorted brownies and bars for \$2.50/person (one brownie or bar per person).
 - + Sub Market, Caesar, or Cranberry Walnut Salad for both sides (+\$1 per person) or one side (+\$2 per person). Other salad options available for an additional charge.

FAMILY STYLE SALADS

Includes South Union Bakery garlic focaccia. Serves 10 - 15. Each salad includes one pint of dressing. Additional dressing can be added for \$5.99/pint.

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette / \$44.99

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette / \$49.99

CILANTRO LIME CHICKEN SALAD

Greens, grilled chicken, Parmesan, onion, tomato, carrot, corn relish, avocado, fried tortilla strips, cilantro lime vinaigrette / \$59.99

PEANUT CHICKEN SALAD

Greens, grilled chicken, carrot, cucumber, onion, bean sprouts, roasted peanuts, cilantro, spicy peanut dressing / \$59.99

MARKET COBB SALAD

Greens, grilled chicken, gorgonzola cheese, bacon, tomato, red onion, hard-boiled egg and green goddess dressing / \$59.99

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk) / \$44.99

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- + Add grilled or blackened chicken / \$12

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Menu items and pricing for delivery and pick-up orders only. All items priced per person require a minimum of ten people per order and are packaged in bulk containers. For staffed event lunches, please add \$1.50 per person and 20% service charge to listed buffet prices (minimum of 50 guests). Beverages, china place settings and table linens would be an additional charge. Please speak with a catering coordinator about pricing and options for plated lunches.

FAMILY-STYLE PASTAS

Includes South Union Bakery garlic focaccia.
Serves 10-15.

MARKET LASAGNA

Pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella (one lb. pieces).
\$79.99/10pcs
\$158.99/20pcs

THREE-CHEESE & SPINACH LASAGNA

Pasta, spinach, Alfredo sauce, ricotta, Parmesan and mozzarella (one lb. pieces).
\$73.99/10pcs
\$146.99/20pcs

CHIPOTLE CHICKEN ALFREDO

Penne pasta, grilled chicken, chipotle Parmesan cream sauce, Parmesan / \$73.99

PENNE POMODORO

Penne pasta, fresh tomato, basil, red onion, tomato olive oil sauce, Parmesan / \$62.99
+ Add George's Italian sausage / \$10

MARKET MAC 'N' CHEESE

Macaroni pasta, Market Cheddar cheese sauce, toasted bread crumbs / \$62.99

CHICKEN BACON MAC 'N' CHEESE

Macaroni, grilled chicken, bacon, Market Cheddar cheese sauce, toasted bread crumbs / \$73.99

PASTA BUFFETS

Served with South Union Bakery garlic focaccia, one salad and dessert.

CLASSIC PASTA

Choose two Classic Pasta options / \$12.99/person

SIGNATURE PASTA

Choose two Signature Pasta options / \$14.99/person

ULTIMATE PASTA

Choose one from each list / \$13.99/person

CLASSIC PASTA

PENNE POMODORO

Penne pasta, fresh tomato, basil, red onion, tomato olive oil sauce, Parmesan

PENNE POMODORO WITH ITALIAN SAUSAGE

With George's spicy Italian sausage

PENNE ALFREDO

Penne pasta, creamy Alfredo sauce, Parmesan

PENNE ALFREDO WITH BROCCOLI

MARKET MAC 'N' CHEESE

Macaroni pasta, Market cheddar cheese sauce, toasted bread crumbs

BAKED RIGATONI

Rigatoni pasta, marinara sauce, red onion, fresh basil, mozzarella, Parmesan

SALADS

Descriptions on page 3.

THE MARKET SALAD ^{GF}

CAESAR SALAD

CRANBERRY WALNUT SALAD

SIGNATURE PASTA

MARKET LASAGNA

Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella

THREE-CHEESE MANICOTTI

Fresh pasta rolls, ricotta, Parmesan and mozzarella, marinara sauce

THREE-CHEESE & SPINACH LASAGNA

Fresh pasta, spinach, Alfredo sauce, ricotta, Parmesan and mozzarella

CHIPOTLE CHICKEN ALFREDO

Penne pasta, grilled chicken, chipotle Parmesan cream sauce, Parmesan

CHICKEN BACON MAC 'N' CHEESE

Macaroni, grilled chicken, bacon, cheddar cheese sauce, toasted bread crumbs

DESSERTS

Choose one type or a mixed platter.

CHOCOLATE CHIP COOKIES

DARK CHOCOLATE BROWNIES

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Menu items and pricing for delivery and pick-up orders only. All items priced per person require a minimum of ten people per order and are packaged in bulk containers.

Served with South Union Bakery garlic focaccia (except for Memphis-style Pulled Pork). Any hot or cold a la carte side or Caesar, Market or Cranberry Walnut Salad can be substituted for the listed, chef-selected sides. Add \$.75 if replacing a hot or cold side with a Caesar or Market salad and \$1/person for Cranberry Walnut Salad.

Add assorted cookies to any lunch buffet for \$2/person (one per person) or assorted brownies and bars for \$2.50/person (one per person).

SERVICE

Hot lunches, salads and sides are packaged in bulk foil containers and black plastic salad bowls with clear lids.

For staffed event lunches, please add \$1.50 per person and 20% service charge to listed buffet prices (minimum of 50 guests). Beverages, china place settings and table linens would be an additional charge. Please speak with a catering coordinator about pricing and options for plated lunches.

TACO BUFFET

Served with 6" flour tortillas (2 per person), black beans, salsa, sour cream, shredded lettuce, tomatoes, shredded cheddar cheese, fresh-fried tortilla chips and your choice of two meats / \$13.99/person

+ Add guacamole (serves 6-8) / \$17.99/qt
+ Add Spanish rice / \$1.95/person

MEATS

Seasoned ground beef | Carne asada steak ^{GF}
Spiced chicken ^{GF} | Tempeh ^v

ENTRÉES

MEMPHIS-STYLE PULLED PORK

Slow-smoked pork shoulder with BBQ sauce with 1 regular-sized or 2 slider-sized sesame buns and coleslaw topping / \$7.49/person
+ Add Traditional Potato Salad and Market Mac 'n' Cheese \$11.49/person

CAPRESE CHICKEN ^{GF}

Herb-marinated, grilled chicken breasts topped with tomato, fresh mozzarella and basil. / \$8.25/person
+ Add The Market Salad and Penne Alfredo / \$13/person

CHICKEN MARSALA

Seared chicken breasts with marsala mushroom cream sauce. / \$8.25/person
+ Add Caesar Salad and Penne Alfredo / \$13/person

GRILLED SALMON ^{GF}

Grilled Atlantic salmon filets with creamy lemon caper sauce. / \$11/person
+ Add Cranberry Walnut Salad and Green Beans with Toasted Almonds \$16/person

ROASTED TRI TIP STEAK ^{GF}

Oven-roasted tri tip served with au jus. Horseradish cream sauce served on the side. / \$13/person
+ Add Caesar Salad and Cheddar & Scallion Mashed Potatoes \$17.75/person

A LA CARTE SIDES

Minimum order of two quarts; each quart serves 5-8 / \$9.99/quart.

COLD:

CAPRESE TOMATOES ^{GF}

CHEESE TORTELLINI

CREAMY COLESLAW ^{GF}

FRESH-CUT MIXED FRUIT ^{GF/V}

GORGONZOLA PASTA SALAD

MEXICAN CORN SALAD ^{GF/V}

QUINOA SALAD ^{GF/V}

SPICY BLACK BEAN SALAD ^{GF/V}

TRADITIONAL POTATO SALAD ^{GF}

HOT:

BAKED BEANS WITH SMOKED BACON

HERB-ROASTED RED POTATOES ^{GF}

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

JALAPENO CREAMED CORN ^{GF}

MARKET MAC 'N' CHEESE

ROASTED GARLIC MASHED POTATOES ^{GF}

SEASONAL VEGETABLE MEDLEY ^{GF/V}

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Minimum of 10 and a maximum of 50 people for drop off or pick up only. Foods will be packaged in disposable containers and disposable plates and utensils will be included with all drop off or pick up orders **upon request**. Minimum of 50 people and maximum of 300 people for staffed buffet events. 20% service charge will be applied for all staffed events. China plates, flatware, glassware and black or white linen napkins are included in staffed event pricing. Additional rental fees will be applied for linen tablecloths or additional equipment. All staffed buffets include iced water, iced tea and coffee service, as well as cake cutting service when needed. **All pricing listed below is for staffed events. Please deduct \$2/person for drop-off or pickup orders.**

APPETIZER BUFFETS

CUSTOM COCKTAIL PARTY PACKAGE

Choose 5 options / \$21.49/person

Choose 7 options / \$28.99/person

Select from any appetizer or dessert options on pages 10-11 (excluding sushi and Celebration & Birthday Treats).

CHEF'S SPECIALTY PACKAGE

Caprese Skewers, Memphis Pulled Pork Slider, Mama's Meatballs, Iowa Cheese & Charcuterie Platter, Veggie Spring Rolls, Spinach Artichoke Dip, Shaved Beef Tenderloin Crostinis / \$27.99/person

THE MARKET PACKAGE

Focaccia Finger Sandwiches, BBQ Meatballs, Southern-Style Chicken Strips, Fruit and Cheese Platter, Crudité Platter, Italian Meat and Cheese Platter, Hummus Platter / \$24.99/person

PASTA BUFFETS

Choose your pasta options, one salad and one vegetable side; served with South Union Bakery garlic focaccia.

CLASSIC PASTA DINNER BUFFET PACKAGE

Choose two Classic Pasta options
\$20.99/person

SIGNATURE PASTA DINNER BUFFET PACKAGE

Choose two Signature Pasta options
\$23.99/person

ULTIMATE PASTA DINNER BUFFET PACKAGE

Choose one from each list
\$22.99/person

CLASSIC PASTA

PENNE POMODORO

Penne pasta, fresh tomato, basil, red onion, tomato olive oil sauce, Parmesan

PENNE POMODORO WITH ITALIAN SAUSAGE

With George's spicy Italian sausage

PENNE ALFREDO

Penne pasta, creamy Alfredo sauce, Parmesan

PENNE ALFREDO WITH BROCCOLI

MARKET MAC 'N' CHEESE

Macaroni pasta, Market cheddar cheese sauce, toasted bread crumbs

BAKED RIGATONI

Rigatoni pasta, marinara sauce, red onion, fresh basil, mozzarella, Parmesan

SIDE SALADS

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk)

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette
Add \$1/guest.

SIGNATURE PASTA

MARKET LASAGNA

Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella

THREE-CHEESE MANICOTTI

Fresh pasta rolls, ricotta, Parmesan and mozzarella, marinara sauce

THREE-CHEESE & SPINACH LASAGNA

Fresh pasta, spinach, Alfredo sauce, ricotta, Parmesan and mozzarella

CHIPOTLE CHICKEN ALFREDO

Penne pasta, grilled chicken, chipotle Parmesan cream sauce, Parmesan

CHICKEN BACON MAC 'N' CHEESE

Macaroni, grilled chicken, bacon, Market cheddar cheese sauce, toasted bread crumbs

VEGETABLE SIDES

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

SAUTÉED VEGETABLE MEDLEY ^{GF/V}

ROASTED BRUSSELS SPROUTS ^{GF/V}

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SIGNATURE DINNER BUFFETS

Choice of salad and two sides. Served with South Union Bakery garlic focaccia.

Two entrées / \$29.99/person

One entrée / \$25.99/person

SIDE SALADS (CHOOSE ONE)

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk)

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette
Add \$1/guest.

KIDS DINNER BUFFET

For children 10 and under. Children will go through the same buffet as adult guests. Can only be added to staffed event buffets.

Pasta Buffets / \$11.95

Signature Dinner Buffet / \$13.95

ENTRÉES (CHOOSE TWO)

SPINACH & FETA STUFFED CHICKEN BREAST ^{GF}

Roasted, stuffed chicken breast with lemon basil cream sauce

CAPRESE CHICKEN ^{GF}

Grilled chicken breast topped with tomato, fresh mozzarella and basil

CHICKEN MARSALA

Breaded chicken breast with marsala mushroom cream sauce

ROASTED TRI TIP STEAK ^{GF}

With au jus and horseradish cream

GRILLED SIRLOIN STEAK ^{GF}

Mushroom shallot red wine demi glace

GRILLED SALMON ^{GF}

With creamy lemon caper sauce

APPLE & CRANBERRY STUFFED PORK LOIN

With apple cider sauce

EGGPLANT PARMESAN

Fried eggplant, ricotta, Parmesan, mozzarella cheese, marinara sauce

MARKET LASAGNA

Fresh pasta, Italian sausage, marinara sauce, ricotta, Parmesan and mozzarella

VEGETABLE SIDE (CHOOSE ONE)

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

ROASTED BRUSSELS SPROUTS ^{GF/V}

SAUTÉED VEGETABLE MEDLEY ^{GF/V}

JALAPEÑO CREAMED CORN ^{GF}

STARCH SIDE (CHOOSE ONE)

CHEDDAR CHEESE & SCALLION MASHED POTATOES ^{GF}

ROASTED GARLIC MASHED POTATOES ^{GF}

WHIPPED SWEET POTATOES WITH COCONUT OAT CRUMBLE

PENNE ALFREDO

PENNE POMODORO

MARKET MAC 'N' CHEESE

LEMON BASMATI RICE PILAF ^{GF/V}

Priced per person. Select up to two protein options, a vegetarian/vegan meal and child's option as needed. Dinner includes one starch and one vegetable, and preset side salad. All guests enjoy the same sides with their entrée selections. South Union garlic focaccia, iced water, iced tea, and coffee service included.

ENTRÉES

GRILLED BEEF FILET ^{GF}

Grilled 6oz filet of beef with red wine demi glace / \$37.99

ROASTED BEEF TRI TIP STEAK ^{GF}

Grilled and thinly sliced with au jus and horseradish cream sauce / \$34.99

GRILLED ATLANTIC SALMON ^{GF}

Grilled 6oz filet of salmon with creamy lemon caper sauce / \$32.99

CAPRESE CHICKEN BREAST ^{GF}

Grilled, marinated chicken breast topped with tomato, fresh mozzarella and basil / \$29.99

SPINACH & FETA STUFFED CHICKEN BREAST ^{GF}

Roasted and sliced, stuffed chicken breast with lemon basil cream sauce / \$31.49

APPLE & CRANBERRY STUFFED PORK LOIN

Roasted and sliced stuffed pork loin with apple cider sauce / \$31.99

EGGPLANT PARMESAN

Fried eggplant, ricotta, Parmesan, mozzarella cheese, marinara sauce / \$29.99

KIDS MENU

For children 10 and under.

CHICKEN TENDER MEAL

Southern-fried chicken tenders, Market mac 'n' cheese and fruit cup; served with ketchup / \$11.95

PASTA BOWLS

Choose from Market mac 'n' cheese, Penne Pomodoro or Penne Alfredo; served with a side of fruit / \$9.95

GF = gluten-free | V = vegan

Note: "gf" are made with gluten-free ingredients; items not produced in a gluten-free facility.

STARCHES

CHEDDAR CHEESE & SCALLION MASHED POTATOES ^{GF}

ROASTED GARLIC MASHED POTATOES ^{GF}

WHIPPED SWEET POTATOES WITH COCONUT OAT CRUMBLE

PENNE ALFREDO

PENNE POMODORO

MARKET MAC 'N' CHEESE

LEMON BASMATI RICE PILAF ^{GF/V}

VEGETABLES

GREEN BEANS WITH TOASTED ALMONDS ^{GF/V}

ROASTED BRUSSELS SPROUTS ^{GF/V}

SAUTÉED VEGETABLE MEDLEY ^{GF/V}

JALAPEÑO CREAMED CORN ^{GF}

SIDE SALADS

THE MARKET SALAD ^{GF}

Greens, feta, tomato, red onion, carrot, cucumber, roasted garlic vinaigrette

CAESAR SALAD

Romaine, Parmesan, focaccia croutons, Caesar dressing* (contains raw egg yolk)

CRANBERRY WALNUT SALAD

Greens, Gorgonzola, spiced walnuts, dried cranberries, balsamic vinaigrette
Add \$1/guest.

SERVICE

Minimum of 50 people and maximum of 250 people for plated events. Staffing and 20% service charge required. China plates, flatware, glassware and black or white linen napkins are included in event pricing, along with pre-set waters, iced tea, coffee service and cake cutting as needed. Additional rental fees will be applied for linen tablecloths and other requested equipment.

DESSERT STATIONS

Choose up to four types of bite-size desserts (minimum of 12 per type or flavor; listed below). Minimum of 20 people and at least 72 hours in advance.

3 pieces per person / \$6.99

2.5 pieces per person / \$5.99

2 pieces per person / \$4.75

MOUSSE SHOOTERS

lemon, dark chocolate, white chocolate raspberry

ASSORTED FRENCH-STYLE MACARONS

CHEESECAKE SHOOTERS

Plain with cherry or strawberry topping, Snickers, white chocolate raspberry

LUNCHBOX-SIZE COOKIES

Same flavors as Market Cookie platter

HALF-SIZE BAKED GOODS

Brownies, S'mores bars, rice crispy treats, scotcharoos

HALF-SIZE BARS

Pumpkin, lemon

CAKE TRUFFLES

Chocolate with chocolate coating; champagne with white chocolate coating, red velvet with white chocolate coating

TWO-BITE CUPCAKES

Chocolate, Red Velvet, Champagne, Lemon Raspberry, Vanilla

Please plan to pre-set place cards with guest entrées indicated and table numbers at each table in advance of the event start time. A corresponding seating chart or spreadsheet of table numbers and entrée selections should be sent to our catering staff at least ten days in advance.

CHIPS & DIP

Your choice of house-made party dip, French onion or chipotle dip; served with fried potato chips.

Small (Serves 15-20) / \$32.99

Large (Serves 30-40) / \$64.99

SPINACH ARTICHOKE DIP

George's signature, creamy, spinach artichoke dip, accompanied by fresh fried pita chips.

Served cool or at room temperature.

Small (Serves 15-20) / \$32.99

Large (Serves 30-40) / \$64.99

TORTILLA BOWL ^V

Large bowl of fresh fried, flour tortilla chips with salsa and fresh guacamole

Small (Serves 15-20) / \$39.99

Large (Serves 30-40) / \$79.99

HUMMUS ^V

Your choice of traditional, roasted red pepper or chipotle; with fried pita chips.

Small (Serves 15-20) / \$29.99

Large (Serves 30-40) / \$58.99

BRUSCHETTA BAR

Toasted, sliced South Union baguette, served with your choice of two toppings to create your own bruschetta:

- Traditional tomato, basil, fresh mozzarella
- Roasted red pepper, toasted almonds
- Greek tomato, cucumber, feta, Kalamata olive
- Shaved Brussels sprouts, Parmesan cheese
- Artichoke heart, feta, Kalamata olive

Small (30 pieces) / \$49.99

Large (60 pieces) / \$98.99

FOCACCIA FINGER SANDWICHES

South Union Bakery garlic focaccia, cut into 12 wedges and topped with lettuce, tomato, red onion and your choice of the following (one selection per dozen); served with mayonnaise and mustard packets / \$32.99/dozen

Roasted Turkey & Monterey Jack

Roast Beef & Cheddar

Smoked Ham & Swiss

Grilled Chicken BLT

Italian-Style (cappicola, salami, mortadella, pepperoni and Provolone cheese)

Mediterranean Veggie (roasted red pepper hummus, feta cheese and cucumber)

APPETIZER PLATTERS

All platters are packaged on black disposable trays or in bowls with clear lids. Dips and toppings come in bulk containers on the side.

FRESH FRUIT PLATTER ^{GF/V}

Assorted fresh fruit, including pineapple, cantaloupe, honeydew and grapes. Selections may change based on availability.

Small (Serves 15-20) / \$44.99

Large (Serves 30-40) / \$89.99

DELI CHEESE PLATTER

Cubed cheddar, pepperjack and Swiss cheeses; with crackers.

Small (Serves 15-20) / \$44.99

Large (Serves 30-40) / \$89.99

FRUIT & CHEESE PLATTER

Our fresh fruit platter and deli cheese platter selections combined into one convenient package; with crackers.

Small (Serves 15-20) / \$49.99

Large (Serves 30-40) / \$99.99

CRUDITÉ PLATTER ^{GF}

Seasonal fresh vegetables: baby carrots, zucchini, yellow squash, broccoli, celery and cherry tomatoes; with green goddess dip.

Small (Serves 15-20) / \$34.99

Large (Serves 30-40) / \$68.99

+ Add one pint of hummus for \$4.50

GATEWAY PINWHEEL PLATTER

An assortment of our most popular sandwich toppings, flavored flour tortillas and cream cheeses. Includes Turkey & Monterey Jack, Bronx Bomber and Roast Beef & Cheddar.

Small (30 pieces) / \$41.99

Medium (60 pieces) / \$79.99

Large (90 pieces) / \$119.99

PREMIER PINWHEEL PLATTER

An upscale assortment of toppings wrapped in flavored flour tortillas.

Includes Spinach Artichoke Chicken; Mediterranean Veggie with roasted red pepper hummus, feta and olive tapenade; and Tuscan Prosciutto with fresh mozzarella and sundried tomato aioli

Small (30 pieces) / \$49.99

Medium (60 pieces) / \$99.99

Large (90 pieces) / \$149.99

ITALIAN MEAT & CHEESE

Prosciutto, salami, cappicola, mortadella, mozzarella, Provolone, grapes and olives; with flatbread crackers and sliced baguette.

Small (Serves 15-20) / \$60.99

Large (Serves 30-40) / \$121.99

IOWA CHEESE & CHARCUTERIE

Milton Creamery Prairie Breeze cheddar and Frisian Farm's young Gouda with Italian prosciutto and salami; with grapes, flatbread crackers and sliced South Union baguette.

Small (Serves 15-20) / \$72.99

Large (Serves 30-40) / \$144.99

ARTISAN CHEESE & CURED MEAT

Two chef-selected artisan cheeses and two cured meats; with grapes, flatbread crackers and sliced baguette.

Small (Serves 15-20) / \$89.99

Large (Serves 30-40) / \$179.99

Add \$1/person if including in an appetizer package

+ Add chef-selected jams, olives

and marcona almonds

Small add-on / \$24.99

Large add-on / \$49.99

Add \$2/person if including add-ons in an appetizer package

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DESSERTS

SWEETS & TREATS PLATTER

An assortment of one dozen, bakery-fresh cookies, brownies and bars / \$34.99

THE MARKET COOKIE PLATTER

One dozen, assorted bakery-fresh cookies. Flavors include chocolate chip, triple chocolate, monster, peanut butter, white chocolate macadamia nut, and oatmeal raisin / \$29.99

MACARON PLATTER

Two dozen assorted, French-style macarons / \$44.99

CELEBRATIONS & BIRTHDAY TREATS

INDIVIDUAL CAKE PARFAITS

Birthday Cake (vanilla cake, frosting and confetti sprinkles) or Red Velvet (red velvet cake, cream cheese frosting and Oreo cookies) / \$5.49/each

7" ROUND CELEBRATION COOKIE

Decorated with frosting and confetti sprinkles / \$9.99/each

7" ROUND CELEBRATION BROOKIE

A cookie/brownie combo decorated with frosting and confetti sprinkles / \$9.99/each

7" ROUND RICE CRISPY TREAT

Decorated with mini M&Ms / \$7.99/each

CHOCOLATE CUPCAKES

with vanilla frosting and chocolate curls / \$3.99/each

INDIVIDUAL HORS D'OEUVRES

Only available to order as part of custom cocktail party package (see page 7).

COLD

FRUIT SKEWERS ^{GF/V}

Strawberry, melon and red grapes

CAPRESE SKEWERS ^{GF}

Fresh mozzarella, grape tomato and basil with balsamic reduction

ANTIPASTO SKEWERS

Salami, Provolone, cheese tortellini, olives

SHRIMP COCKTAIL ^{GF}

Fresh poached shrimp served chilled with lemons and cocktail sauce
Add \$1/person

CAPRESE CROSTINI

Toasted baguette topped with tomato, fresh mozzarella and basil

BBQ CHICKPEA SALAD SLIDERS ^V

BBQ chickpea salad, sliced pickles and spring mix on mini ciabatta buns

CRANBERRY CHICKEN SALAD CROSTINI

Toasted baguette topped with our cranberry chicken salad

BEEF TENDERLOIN CROSTINI

Toasted baguette with shaved, roasted beef tenderloin, pesto aioli, diced tomatoes and Parmesan cheese
Add \$1/person

BRUSSELS SPROUT CROSTINI

Toasted baguette topped with shaved Brussels sprout salad, toasted almonds and shaved Parmesan cheese

SUSHI*

Prepared fresh daily. Includes pickled ginger, wasabi and soy sauce packets; chopsticks available upon request. Please ask about additional sushi selections and platters.

SPICY TUNA ROLL

\$22.99 (20 pcs) / \$43.99 (40 pcs)

CALIFORNIA ROLL

\$19.99 (20 pcs) / \$36.99 (40 pcs)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

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NON-ALCOHOLIC

CANNED SODA*

Coke, Diet Coke, Sprite,
Dr Pepper and Diet Dr Pepper / \$2/can

BOTTLED WATER*

Crystal Clear \$1.75/bottle
Dasani \$1.75/bottle
San Pellegrino Sparkling
or La Croix (assorted flavors) \$2/can

ICED TEA

Served in an insulated beverage box; includes
sliced lemon, assorted sweeteners, cups and
stir sticks / \$24.99/16 cups (128 oz)

FRESH LEMONADE

Includes cups; served in an insulated
beverage box / \$26.99/16 cups (128 oz)

FRESH-BREWED COFFEE

The same delicious roasts served in our Café,
this fresh-brewed, regular or decaffeinated
coffee is served in insulated beverage box.
Includes assorted sweeteners, creamers, cups
and stir sticks / \$34.99/16 cups (128 oz)

LINEN WRAPPED BEVERAGE TUB

with ice; customer will need to return the
tubs to the store or arrange for pickup (fees
will apply) later in the day or the following
morning / \$8 each

ALCOHOL

WINE

Give us a price range and type of wine and we'll help you find
the perfect bottle / \$10.99+/bottle

DOMESTIC BEER

Budweiser, Bud Light, Coors Light and Miller Lite
\$5/bottle

CRAFT, IMPORT AND SEASONAL BEER

Please ask for available selections.
\$6/bottle

HARD SELTZERS

Please ask for available selections.
\$6/can

LIQUOR

Starting at \$6.50 per drink, minimums apply;
please speak with a catering coordinator for further details.

SERVICE

Clear, plastic tumblers are included in listed prices. Glassware rental is an additional
charge. All alcohol purchases are non-refundable; any unopened wine/beer purchased
becomes purchaser's property at the end of your event. Consumption pricing available
upon request. Bartenders are available at events catered by Gateway Market for \$30/
hour per bartender. All alcohol must be purchased through Gateway Market in order to
provide bartending services. **Bar-only services (without catered food) or events with
cash bars must be booked no later than 60 days prior to the event date;** the purchaser
will pay a 5-day license fee and a minimum order will be required.

* For catered events at the Greater Des Moines Botanical Gardens, all canned and bottled
beverages must be Coke products (which includes Dasani) per the rental agreement of
the venue.

YOUR EVENT... AS UNIQUE AS YOU ARE.

Let the Gateway Market floral team create custom
arrangements tailored to your personal style and
budget. Call today for a free consultation.



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