



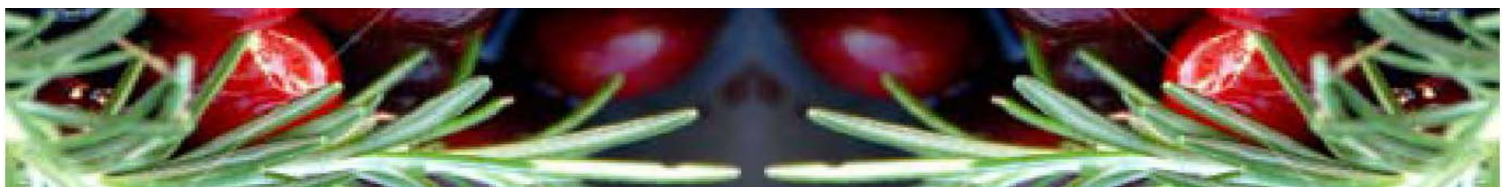
Gateway Market
G O O D F O O D

Holiday Menu

2002 Woodland Avenue
Des Moines, IA 50312
Holiday Hotline: 515.422.5112

Holiday Hours

Wednesday November 23 - 7am-10pm
Thursday November 24 - Closed
Saturday December 24 - 7am-6pm
Sunday December 25 - Closed



www.gatewaymarket.com

Platters

Fruit Platter

Market fresh assortment of fruit

Small Serves 9-12/\$24.99—Large Serves 18-24/\$49.99

Add one pint of organic berries \$9.99

Go Organic Small \$34.99—Large \$59.99

Fruit & Cheese Platter

Today's best selection of fruit and cubed cheddar, pepper jack, dill Havarti and Swiss cheeses

Small Serves 9-12/\$29.99—Large Serves 18-24/\$59.99

Add one pint of organic berries \$9.99

Vegetable Tray

Market fresh selection of seasonal vegetable and Green Goddess Dip

Small Serves 9-12/\$19.99—Large Serves 18-24/\$39.99

Cheese Platter

A platter of cubed cheddar, pepper jack, dill Havarti and Swiss cheeses

Small Serves 9-12/\$34.99—Large Serves 18-24/\$69.99

Boar's Head Meat & Cheese Platter

Assorted deli meats and cheeses served with grain mustard and crackers

Small Serves 9-12/\$39.99—Large Serves 18-24/\$79.99

Smoked Salmon Platter

Cold-smoked Atlantic salmon, chopped hardboiled eggs, capers, diced red onion, lemon aioli and toasted baguette

Small Serves 9-12/\$54.99—Large Serves 18-24/\$109.99

Gateway Artisan Platters

Iowa Cheese & Charcuterie Platter

La Quercia prosciutto and coppa, Milton Cremery Prairie Breeze cheddar and Maytag blue cheese, served with grapes, flat bread and sliced baguette

Small Serves 9-12/\$64.99—Large Serves 18-24/\$129.99

Custom Cheese Trays

\$5 per person

Served with grapes, flat bread and sliced baguette

Pick any four from the following:

- **Prairie Breeze** (cow's milk cheddar from Milton, IA)
- **Maytag Blue** (cow's milk blue from Newton, IA)
- **Emmenthaler** (classic cow's milk Swiss)
- **Gorgonzola Dolce** (semi-soft cow's milk Italian blue cheese)
- **Cacciota de Lazio** (semi-soft sheep's milk)
- **Campo de Montalban** (Spanish cow, sheep, and goat milk cheese)
- **Fresh Cabra** (soft and spreadable goats milk)
- **Double Cream Gouda** (three-month aged cow's milk)
- **Taleggio** (soft wash rind cow's milk)
- **Australian Sharp Cheddar** (nine-month aged cow's milk cheddar)
- **Rustico with Black Pepper** (sheep's milk studded with black pepper)
- **Mahon Blue** (young buttery cow's milk)

Market Fresh Soups

Serves four cups or two bowls per quart/\$7.99 – Served with garlic focaccia

Chicken Corn Tortilla *with tortilla strips*
Butternut Squash Bisque (vegetarian)
New England Clam Chowder

Family Style Salads

Serves 9-12—Served with garlic focaccia

Cranberry Walnut Salad \$44.99
Fresh greens, balsamic vinaigrette, gorgonzola, red onion, candied walnuts and dried cranberries

Market Salad \$34.99
Fresh greens, roasted garlic vinaigrette, feta, tomato, carrot, red onion and cucumber

Entrees

Serves 9-12—Served with garlic focaccia

Roasted Whole Turkey \$79.99
Herb brined & slow roasted with cranberry compote and brown turkey gravy

Rotisserie Turkey Breast \$99.99
Herb brined & rotisserie roasted with cranberry compote and brown turkey gravy

Brown Sugar Glazed Ham \$119.99
Brown sugar glazed Boar's Head ham with Dijon cream

Roasted Prime Rib \$199.99
Herb rubbed & slow roasted with au jus and horseradish cream

Market Lasagna \$59.99
Fresh pasta layered with marinara sauce, house-made Italian sausage, ricotta, parmesan and mozzarella cheese

Three-Cheese Lasagna \$54.99
Fresh pasta layered with alfredo sauce, spinach, ricotta, parmesan and mozzarella cheese

Sides

Serves 9-12 people

Buttermilk Mashed Potatoes *with turkey gravy* \$22.99

No-Jacket Twice Baked Potatoes \$19.99

Herb-Roasted Baby Potatoes \$19.99

Market Mac 'n' Cheese \$24.99

Green Bean Amandine \$24.99

Balsamic Glazed Brussels Sprouts *with smoked bacon* \$24.99

Honey Chipotle Carrots \$22.99

Southern Corn Bread Stuffing \$22.99

Green Bean Casserole *with polenta crusted onion strings* \$24.99

Apple Sausage Sage Stuffing \$24.99

Jalapeño Creamed Corn \$21

Cranberry Compote \$19.99

Sweet Potato Supreme *with brown sugar oat crumble* \$22.99

Market Holiday Meals

Market Dinner For Two \$39.99

*Roasted turkey breast with cranberry compote and brown turkey gravy, garlic focaccia and your choice of salad and three sides
Chef suggests—cranberry walnut salad/buttermilk mashed potatoes/apple sausage stuffing/green bean casserole*

Traditional Turkey Dinner \$129.99

Serves 6

*Roasted half turkey with cranberry compote and brown turkey gravy, garlic focaccia
and your choice of salad and four sides*

*Chef suggests—Market salad/buttermilk mashed potatoes/apple sausage stuffing/green bean casserole/
sweet potato supreme*

Brown Sugar Glazed Ham Dinner \$149.99

Serves 6

Brown sugar glazed ham with Dijon cream, garlic focaccia and your choice of salad and four sides

*Chef suggests—Market salad/Market mac 'n' cheese/Southern corn bread stuffing/balsamic glazed Brussels sprouts/
jalapeño creamed corn*

Roasted Prime Rib Dinner \$194.99

Serves 6

Herb rubbed and slow roasted with au jus and horseradish cream, garlic focaccia and your choice of salad and four sides

*Chef suggests—Market salad/herb roasted baby potatoes/green bean amandine/honey chipotle carrots/
Southern corn bread stuffing*

Three Cheese Lasagna Dinner (vegetarian) \$89.99

Serves 9-12

Three cheese and spinach lasagna, Market salad and garlic focaccia

Market Lasagna Dinner \$94.99

Serves 9-12

House-made sausage lasagna, Market salad and garlic focaccia

South Union Breads

Garlic Focaccia \$4.19

Ciabatta Dinner Rolls(8pk) \$3.49

Wheat Levain Dinner Rolls(8pk) \$3.49

Cranberry Walnut Bread \$4.69

Brown Sugar Oat Bread \$4.69

Bakery Fresh Desserts

Apple or Cherry Pie \$15

Pumpkin Pie \$15

Pecan Pie \$20

Sticky Toffee Pudding(Serves 10) \$35

Pumpkin Cheesecake \$40

Considerations

Orders can be placed at the customer service counter or by **calling the Holiday Hotline at 515.422.5108**

Thanksgiving orders must be finalized by November 21st and be picked up by November 24th by 9pm.

Christmas orders must be finalized by December 19th and be picked up by December 24th at 4pm.

Orders cannot be adjusted after deadline. In order to avoid long waits, all pre-orders will be scheduled by appointment. Holiday menu items will be stocked for last minute purchases. Availability can not be guaranteed in this situation.

All food will be fully cooked and packed cold for pick-up except where specifically noted. Food will come in disposable containers and should be transferred to client's cooking/serving dishes. All orders will come with cooling or warming instructions.