

A vibrant, fresh salad is presented on a dark, textured slate surface. The salad is a mix of various green leafy vegetables, including lettuce and spinach, interspersed with sliced cherry tomatoes, small pieces of white rice, and finely shredded cheese. The entire dish is garnished with a sprinkle of red chili flakes. The lighting is bright, highlighting the textures and colors of the ingredients.

MRKT

**2024
CATERING
DECK**



HELLO THERE!

Welcome to MRKT Catering! Where culinary excellence meets personalized service. As a trusted partner to leading names in the tech, media & pharmaceutical industries, we take pride in curating chef-driven experiences tailored to your individual preferences.

At MRKT, we understand the discerning tastes and unique requirements of our clients. Our dedicated team ensures that every aspect of your catering journey is meticulously attended to. From crafting delectable menus to providing experienced staff, reliable packaging, appropriate quantities, and top-notch equipment – we handle it all.

Our dedicated staff is there from the moment you reach out to us until the conclusion of your event. Our commitment to quality service, mouthwatering cuisine, and thorough planning guarantees a seamless experience.

You've got enough to think about; let us take care of the food.

OUR SERVICES

DROP OFF DELIVERY SERVICE

MRKT catering team will deliver your order during a predetermined 15 minute delivery window. All food will be displayed in disposable containers/trays along with serving utensils. *Individual plates and utensils kits are provided for an additional cost upon request.*

CORPORATE SERVICE

This is our recommended service for larger corporate events. Food is delivered in reusable dishes on top of warming plates and/or in chafing dishes to keep food warm throughout service. Upon arrival, our staff will be responsible for the setup and breakdown. *Setup/pickup fee will apply.*

FULL SERVICE + STAFF

This is our recommended service for parties, social events & more. Food will be set up on site in reusable dishes on top of warming plates. MRKT staff will be present to setup, serve (upon request), replenish & clean up service. Tables, tablecloths, dishes, utensils or any other items needed will be provided upon request. *Hourly staffing fee will apply.*

OFFICE LUNCH PROGRAM

MRKT specializes in chef-curated menus showcasing global cuisines for our regular lunch clients. Lunch is delivered daily to your office, either catering style or individually boxed. Menus rotate weekly to keep your staff excited for their lunch! Please email us at contact@eatmrkt.com for more details on this program and how we can get you started today!



BREAKFAST CATERING MENU

MRKT

INDIVIDUALLY PACKAGED

10 MINIMUM ORDER FOR EACH ITEM

OVERNIGHT CHIA OATS 6

overnight oats with chia seeds topped with fruit & hemp seeds | v, gf

ACAI BOWL 10

acai, almond granola, banana, fresh berries & chia seeds | ve, n

YOGURT PARFAIT 6

yogurt, almond granola, fresh berries & chia seeds | ve, d, n

SEASONAL FRUIT CUPS 4

fresh cut seasonal fruit | v, gf

BREAKFAST BURRITO 10

choice of bacon, turkey sausage, or avocado kale with tater tots, pickled jalapeño crema, cheddar cheese & scrambled eggs | p, d, ve*

THE CLASSIC 10

scrambled eggs, applewood bacon or turkey sausage, sourdough toast & roasted potatoes with sautéed peppers & greens | p, ve*

SUNRISE SANDO 11

fried egg, turkey sausage, sautéed kale, muenster cheese, mayo & house hot sauce on a martin's potato roll. served with a side of roasted potatoes with sautéed peppers & greens | d, ve*

GREEN EGGS BOWL 12

scrambled eggs, avocado, sautéed kale, crispy oyster mushrooms, arugula, blistered cherry tomatoes | ve, gf

BY THE PLATTER

SEASONAL FRUIT TRAY 55

serves about 15 people | v, gf

ASSORTED PASTRY TRAY 48

includes: 12 fresh baked pastries | ve, d

AVOCADO TOASTIES 45

includes: 10 half pieces chunky avocado spread, heirloom tomato, sprouts, capers, dill, & lemon on sourdough toast | v

BAGEL & CREAM CHEESE PLATTER 48

includes: 12 whole bagels choose from: plain, everything or jalapeño & cheddar | ve, d

SALMON BAGEL PLATTER 65

6 open faced half bagels with whipped cream cheese, smoked salmon, capers, shaved red onion, lemon & dill | f, d

BREAKFAST TRAY A LA CARTE

each tray serves about 10-12 people

applewood smoked bacon 48

turkey sausage patty 48

scrambled eggs 30

tater tots 40

roasted potatoes with sautéed peppers & greens 46



BREAKFAST SPREADS

25 PERSON MINIMUM; PRICED PER PERSON

can be dropped off in disposable containers or full service on real platters (with extra charge)

THE CLASSIC 10

scrambled eggs, applewood smoked bacon or turkey sausage, sourdough toast & roasted potatoes with sautéed peppers & greens | p, ve*

SWEET CLASSIC BREAKFAST 12

choice of pancakes or french toast, scrambled eggs, applewood bacon or turkey sausage, & roasted potatoes with sautéed peppers & greens | p, ve*

BYO BREAKFAST TACOS 12

scrambled eggs, applewood bacon, turkey sausage or soyrito, roasted potatoes with sautéed peppers & greens, flour tortillas, pico de gallo, salsa verde & fire roasted salsa | ve*, p

DROP OFF COFFEE SERVICE 35

contains 10 cups of coffee

jetty brewed drip coffee boxed carafe, complete with milks, sweeteners & cups

DIETARY & ALLERGY GUIDE

v vegan

v* available vegan

ve vegetarian

ve* available vegetarian

gf* available gluten free

gf gluten free

n contains nuts

d contains dairy

f contains fish

p contains pork

LUNCH CATERING MENU

PROTEIN ENTREES

SERVED IN ALUMINUM TRAYS

small serves about 10-12
large serves about 18-20

CHICKEN small (5 lb) **90** | large (8 lb) **144**
choose breast or thigh;
choose a marinade:
herb roasted | gf
garlic soy | gf
chipotle | gf
house-seasoned | gf

MEAT small (5 lb) **140** | large (8 lb) **224**
sliced tri tip steak | gf
carne asada | gf
beef bulgogi | gf
steak souvlaki | gf

SEAFOOD

herb roasted salmon | gf, f
miso glazed salmon | gf, f
lemon pepper salmon | gf, f
small (12 x 4oz fillets) **150**
large (20 x 4oz fillets) **250**

garlic butter shrimp | gf, f, d
chili lime shrimp | gf, f, d
small (5 lb) **135**
large (8 lb) **216**

VEGAN priced per portion (5 order min)
seared tofu (house seasoned or bulgogi
glaze) | v, gf **5**
cauliflower mushroom shawarma | v, gf **5**
soyrizo & potato | v, gf **5**

SIDES

SERVED IN ALUMINUM TRAYS

small (5 lb) serves about 10-12
large (8 lb) serves about 18-20

POTATOES small **35** | large **56**
garlic mashed potatoes & gravy | d
rosemary roasted fingerling potatoes | v, gf
dijon herb potato salad | v, gf
roasted sweet potato wedges | v, gf

RICE small **35** | large **56**
white jasmine rice | v, gf
brown rice | v, gf
spanish red rice | v, gf
saffron basmati rice | v, gf

NOODLES small **35** | large **56**
macaroni & cheese | ve, d
pesto cavatappi pasta | ve, n
cheesy baked rigatoni | ve, d
stir fried yakisoba noodles | v

VEGGIES small **45** | large **72**
seasonal market vegetables | v, gf
steamed broccoli, cauliflower & carrots | v, gf
grilled broccolini with lemon & chili flake | v, gf
grilled asparagus with fried shallots | v, gf
roasted brussels sprouts with house glaze | v, gf

EXTRAS

by the platter; serves about 10-12
hummus & pita bread | v **60**
tortilla chips & salsa | v, gf **48**
add guacamole | v, gf **+24**
garlic parmesan bread | ve, d **48**



DIETARY & ALLERGY GUIDE

v	vegan	gf	gluten free
v*	available vegan	n	contains nuts
ve	vegetarian	d	contains dairy
ve*	available vegetarian	f	contains fish
gf*	available gluten free	p	contains pork

SANDWICHES & SALADS MENU

MRKT

SANDWICHES & WRAPS PRICED BY THE PLATTER

6 sandwiches cut in half | 1 type of sandwich per platter

TURKEY AVOCADO 90

roasted turkey, avocado, tomato, mixed greens, oregano dressing & mayo on a dutch crunch roll

ROAST TRI TIP ARUGULA 90

grilled tri tip steak with roasted peppers & caramelized onion, arugula, muenster cheese & garlic aioli on a dutch crunch roll | d

CHICKEN PESTO 84

grilled chicken with pesto, mozzarella, sun dried tomatoes & roasted broccoli on a dutch crunch roll | d

BROCCOLI MUSHROOM PESTO 84

crispy oyster mushrooms with pesto, sun dried tomatoes & roasted broccoli on a dutch crunch roll | v

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INDIVIDUAL SACK LUNCH

6 min per sandwich option

\$18 per lunch
choice of sandwich, bag of chips &
a chocolate chip cookie individually
packaged in a paper bag

updated 9.13.23

CHOPPED ITALIAN 90

chopped italian meats, provolone cheese, pepperoncini, iceberg lettuce, roma tomato, shaved red onion, red wine vinaigrette & mayo on a dutch crunch roll | d, p

TUNA NICOISE 84

albacore tuna salad, castelvetro olives, hard boiled egg, shaved red onion, heirloom tomato & mixed greens on a dutch crunch roll | f

LOADED GARDEN WRAP 84

mixed greens, avocado, feta cheese, red bell peppers, heirloom cherry tomatoes, fresh broccoli wrapped in a flour tortilla | d, ve, v*

CHICKEN CAESAR WRAP 84

grilled chicken, romaine lettuce, sun dried tomatoes & shaved parmesan in a flour tortilla | d

SALADS

small serves 10-12 **60** | large serves 15-18 **90**

LOADED GARDEN

mixed greens, avocado, feta cheese, shredded carrots, crunchy bell pepper, fresh broccoli, heirloom cherry tomatoes, creamy oregano dressing & pita chips | ve, v*, d, gf*

MEXICALI

grilled corn, avocado, pico de gallo, black beans, pickled carrots & jalapenos, & tortilla crisps over chopped romaine with chipotle vinaigrette | v, gf

CRISPY RICE

chopped romaine, shaved red cabbage, fresh ginger, crispy puffed rice, mint, cilantro, toasted cashews, fried shallots & fresno chili lime vinaigrette | v, gf, n

CLASSIC CAESAR

chopped romaine, shaved parmesan, garlic croutons & caesar dressing | ve, d

GREEK

persian cucumbers, heirloom cherry tomatoes, sliced red onion, kalamata olives, chopped romaine, parsley & red wine vinaigrette | v, gf

CHOPPED PASTA SALAD

cavatappi pasta with castelvetro olives, mozzarella cheese, sun dried tomatoes, marinated artichokes, pepperoncini, fresh basil, red onion & red wine vinaigrette | ve, d



CATERING PACKAGES

CAN BE DROPPED OFF IN DISPOSABLE CONTAINERS OR FULL SERVICE ON REAL PLATTERS WITH AN ADDITIONAL CHARGE

portion sizes are about 6 oz of total protein & 10 oz of sides/sauces per person | price listed is per person; **minimum 30 people**

MEDITERRANEAN 23

lemon garlic chicken | gf
steak kebabs | gf
falafel | v, gf

greek salad | v, gf
saffron basmati rice | v, gf
za'atar roasted carrots | v, gf
tzatziki | ve, gf, d
hummus | v, gf
pita bread | v

ITALIAN AMORE 24

beef meatballs in marinara
creamy chicken pesto | gf, d, n
mushroom bolognese | v, gf

baby kale caesar salad | ve, d
spaghetti aglio e olio | v
seasonal vegetables | v, gf
garlic bread | ve, d

SOCAL ASIAN 26

kalbi short ribs | gf
japanese chicken curry
salt & pepper tofu | v, gf

mixed green scallion salad | v, gf
steamed white rice | v, gf
kimchi | v, gf
spicy cucumber pickles | v, gf
daikon pickle | v, gf

BBQ COOKOUT 26

pork spare ribs | gf, p
bbq grilled chicken thigh | gf
bbq mushroom medley | v, gf

macaroni & cheese | ve, d
potato salad | v, gf
garden salad | v, gf
ranch dressing | ve, gf, d
chipotle bbq sauce | v, gf

recommended add ons:

cornbread &
maple butter +\$3pp | ve, d

CARRIBEAN 25

jerk chicken | gf
curry shrimp | gf, f
red beans & yams | v, gf

braised collard greens | v, gf
coconut scented rice | v, gf
mango cucumber salad | v, gf
fried plantains | v, gf

INDIAN 26

butter chicken | gf, d
salmon coconut curry | gf, f
saag tofu | v, gf

basmati rice | v, gf
mango cucumber salad | v, gf
cucumber raita | ve, gf, d
garlic naan | v

ISLAND PLATE LUNCH 23

teriyaki beef | gf
chicken katsu
teriyaki tofu | v, gf

ramen cabbage slaw | v
macaroni salad | ve
steamed white rice | v, gf
tonkatsu sauce | v

FIESTA 25

carne asada | gf
chicken chile verde | gf
soyrizo & potato | v, gf

mexicali salad | v, gf
spanish red rice | v, gf
refried pinto beans | v, gf
tortilla chips | v, gf
fire roasted salsa | v, gf
salsa verde | v, gf
pico de gallo | v, gf

recommended add ons:

guacamole | v, gf +2pp
corn esquites | ve, d, gf +\$3pp

THAI 25

ground chicken basil stir fry | gf
crying tiger steak | gf
salt & pepper tofu | v, gf

crispy rice salad | v, gf, n
papaya salad | v, gf, n
vermicelli noodle salad | v, gf

SALAD BAR 25

herbed chicken breast | gf
herbed salmon | gf, f
lemon pepper tofu | v, gf

loaded garden salad | ve, d
arugula avocado salad | v, gf
chopped pasta salad | ve, d
vegan caesar dressing | v, gf
red wine vinaigrette | v, gf

recommended add ons:

garlic bread | ve, d +\$2pp
pita bread & hummus | v +\$2pp





ORDERING GUIDE updated 9.13.23

ORDER MINIMUM: \$300

SERVICE CHARGE: 18%

ORDER LEAD TIME: Orders must be placed **48 hours in advance** (2 business days)

If you're in a bind & need something with less than a 2 day notice, go ahead email us details & we'll do our best to make it happen!

HOW TO ORDER:

Please send an email to contact@eatmrkt.com with the following information:

1. Items you'd like to order
2. Date for order
3. Time of pickup or delivery (please select a 15 minute delivery window)
4. Delivery address, if applicable
5. Delivery instructions, if applicable
6. Plates & utensil kits are available at \$0.75pp, please specify amount if needed
7. Any special requests or information we need to know

After submitting your request, one of our staff members will be in touch as soon as possible to confirm your order or answer any questions you may have.

SPECIAL REQUESTS

If you have a special event that requires a chef-curated menu, please email us with the details & we can develop a menu tailored to your needs! From company happy hours to full-service lunch buffets, our team handles it all!

PAYMENT

Invoice will be due in full the day of the event; we accept all major credit cards.

CANCELLATION

50% cancellation fee will be charged if the order is canceled or reduced within 24 hours of the pickup or the delivery time.

THANK YOU!

We look forward to feeding you & your team <3

MRKT