

Platters

Artisan Cheese

Medium 16" (serves 15-20)

\$85

A variety of local and imported artisan cheeses garnished with fruit or olives. Served with crackers or baguette.

Assorted Cheese

Small 12" (serves 15-20) \$4	9
Medium 16" (serves 20-30) \$70	9
An assortment of Swiss, Sharp Cheddar, Havarti, Smoked Gouda, and Brie.	

Classic Italian Antipasto

Medium 16" (serves 10-15)	\$65
Large 18" (serves 15-25)	\$90

Artfully arranged with all the Italian Classics, including Genoa Salami, Capicola, Artichoke Hearts, Mozzarella Ciliegine, Provolone, Roasted Peppers, and Country Olive Mix.

Crudités

Small 12" (serves 10-15)	\$2	35
Medium 16" (serves 15-25)	\$ \$	50
Large 18" (serves 25-40)	\$ () () () () () () () () () (65

The freshest Cauliflower, Cucumbers, Carrots, Cherry Tomatoes, Celery, and Red Peppers, accompanied with your choice of Green Goddess Dressing or Hummus. Local vegetables will be included whenever available.

Fruit

Small 12" (serves 10-15)	\$40
Medium 16" (serves 15-25)	\$50
Large 18" (serves 25-40)	\$75

The freshest seasonal fruit are selected for this platter and may include Honeydew, Cantaloupe, Pineapple, Grapes, Strawberries, and Kiwi. Local fruit will be included whenever available.

Jumbo Shrimp Cocktail

(per shrimp) \$1.50ea

Jumbo shrimp served with cocktail sauce.



\$45

Salsa, guacamole, and bean dip served with white and blue corn tortilla chips.

Sandwich Platters

Assorted Sandwiches & Wraps (per sandwich or wrap)
Sandwiches are prepared on local artisan bread with McKenzie Turkey Breast,
Maple Ham, Roast Beef, and Vermont Cheeses accompanied by a platter of
Sliced Tomatoes and Onions. Wraps are prepared using White, Whole Wheat,
and Spinach Wraps and filled with Vegetables, McKenzie Turkey Breast, Maple
Ham, and Roast Beef and garnished with Lettuce, Tomatoes, and Vermont Cheese
(appropriate condiments are included for both sandwiches and wraps).

Box Lunches

Assorted Sandwiches & Wraps (per boxed lunch) \$12.9964

Choose any of our freshly made Sandwiches or Wraps (see above). Includes a Chocolate Chip Cookie, an individual bag of Potato Chips, and a Beverage to create your perfect lunch to go.



Pinwheel Platter

Small 12" (serves 8)	\$3	0
Medium 16" (serves 15)	\$4	5
Large 18" (serves 20)	\$6	0

White, Wheat, and Spinach Wraps filled with Italian Meats and Provolone Cheese, sliced into individual pinwheels.

Peli Platters (serves 10-12)

condiments included).

Italian \$8	55
Premium Genoa Salami, Capicola, Boiled Ham, and Provolone Cheese	
accompanied by Grilled Vegetables and Artisan Sliced Bread (appropriate	

Vermont \$85

McKenzie Turkey Breast, Maple Ham, Roast Beef, and Cabot Cheddar Cheese accompanied by a platter of Sliced Tomatoes and Onions, and Local Artisan Bread (appropriate condiments included).



All dips are sold by the quart. Each quart serves 10-12 people.

Edamole		\$9.009

Edamame prepared as a cold dip.

Guacamole \$22.00gt

Authentic Mexican Avocado Dip.

Middle Eastern Hummus \$9.009

Choose from Traditional, Roasted Garlic, and Spicy Roasted Red Pepper.

Red Bean Dip \$9.009

Prepared as a cold dip.

Spinach Artichoke Dip \$12.009

Prepared as a cold dip.

Toasted Pita Chips or Baguette \$5.50

Pita Chips or Sliced Baguette tossed with Olive Oil, Salt, and Pepper. Pita Chips serve 6-10 people per order; Baguette serves 6-8 people per order.



All salads priced by the pound and have a 2 pound minimum unless otherwise noted. Each pound serves 4-5 people as a side dish.

Caesar \$8.49^b

Side of Grilled Chicken (per person)

+\$3.599

Crisp Romaine Lettuce, Parmesan Cheese, and Croutons with City Market's Caesar Dressing.

Chef \$8.49년

Crisp Romaine Lettuce, Boiled Ham, Oven Roasted Turkey, Swiss Cheese, Cabot Cheddar, Hardboiled Egg, Grape Tomatoes, and Bacon ready to be tossed in our Green Goddess Dressing.

Fruit \$8.49b

Seasonal combination of select fruits cut, bowled, and beautifully garnished.

Garden \$8.49^L

Mesclun Spring Mix tossed with Shredded Carrots, Cucumbers, Grape Tomatoes, and Red Onions accompanied by your choice of Balsamic-Herb Vinaigrette or Green Goddess Dressing.

Greek \$8.99년

Side of Grilled Chicken (per person) +\$3.59ea

Crisp Romaine Lettuce and Baby Spinach tossed with Feta Cheese, Kalamata Olives, Grape Tomatoes, Cucumbers, and Red Onions accompanied by an Herb-Lemon Vinaigrette.

Niçoise \$8.99년

Crisp Romaine Lettuce, Kalamata Pitted Olives, Fresh Green Beans, Hardboiled Egg, Yukon Potatoes, Roma Tomatoes, and Tuna with Niçoise dressing.

Spinach \$8.99년

Side of Grilled Chicken (per person) +\$3.5964

Baby Spinach, Hard Boiled Eggs, Red Onions, Grape Tomatoes, and Bleu Cheese accompanied by a Balsamic Vinaigrette.



Peli Salads

All salads are priced by the pound and have a 2 pound minimum, unless otherwise noted. Each pound serves 4-5 people as a side dish.

Asian Slaw

\$8.99些

Crispy slaw of Carrots, Cabbage, and Bell Peppers with a Spicy Ginger Sesame Vinaigrette.

Black Bean Salad

\$8.996

Black Beans, Bell Peppers, and Onions with a Lemon Garlic Dressing.

Celeriac Remoulade

\$8.995

Grated Celeriac mixed in a sauce made from Fresh Parsley, Mayonnaise, Dijon Mustard, Whole Grain Mustard, Lemon Juice, Champagne Vinegar, Salt & Pepper.

Chicken Salad

\$9.49世

Chicken Breast, Celery, Dill, and Mayonnaise.

Chicken Caesar Pasta

\$8.996

Chicken Breast, Farfalle Pasta, Green Bell Peppers, Red Bell Peppers, and Fresh Parsley tossed in a dressing of Lemon Juice, Parmesan Cheese, Anchovies, Garlic, Hot Sauce, Worcestershire Sauce, and Mayonnaise.

Curry Chicken Salad

\$10.49世

Chicken Curry with Celery, Toasted Almonds, Mango Chutney, Cayenne, and Mayonnaise.

Curry Roasted Cauliflower

\$8.99世

Cauliflower and Onion roasted in Coriander, Cumin, Curry, Red Wine Vinegar, Paprika, & Salt, and garnished with Fresh Cilantro.

Curry Seitan Salad

\$9.49些

Seitan Curry with Celery, Toasted Almonds, Mango Chutney, Cayenne, and Nayonaisse (a vegan spread).

Egg Salad

\$5.99些

Eggs, Mayonnaise, Salt & Pepper.

Eggplant Caponatina

\$8.99世

Eggplant, Red Bell Peppers, Green Bell Peppers, Red Onions, and Garlic roasted and mixed with a Chili Balsamic Vinegar Sauce.

Macaroni Salad

\$5.99些

Elbow Macaroni with Bell Peppers and Carrots.

Orange Ginger Tempeh Salad

\$8.995

Tempeh marinated in an Orange Ginger Dressing with Carrots, Jicama, Broccoli Stems, and Red Bell Peppers.

House Pickled Vegetables

\$8.99世

Pickled Red Onions and Marinated Cauliflower.

Potato Salad

\$5.996

Potatoes, Onions, and Mayonnaise.

Quinoa with Lemon Spinach and Poppy Seeds

\$8.99些

Quinoa mixed with Lemon and Orange Juices, Garlic, Scallions, Ginger, Raisins, Poppy Seeds, Fresh Baby Spinach, Preserved Lemons, Salt & Pepper.

Roasted Root Vegetables

\$8.99些

Roasted Red Onions, Sweet Potatoes, Rutabaga, Parsnips, and Carrots in Maple Syrup, Balsamic Vinegar, Lemon Juice, Parsley, Thyme, Oregano, Salt & Pepper.



Seafood Salad	\$8.99Lb
Crab, Mayonnaise, Celery, Grape Tomatoes, Scallions, and Salt.	
Sesame Green Beans	\$8.995
Fresh Green Beans tossed in a Spicy Sesame Dressing.	
Sesame Noodles	\$8.991
Fettuccine Noodles tossed in a Sweet and Spicy Sesame Sauce.	
Tabouleh	\$8.9915
Classic Tabouleh Salad with Mint.	
Tarragon Chicken Salad	\$10.49些

Chicken Breast, Tarragon, Celery, Red Onions, Mayonnaise, Salt & Pepper. Thai Chicken Salad \$10

\$10.49些

Chicken Breast, Chili Powder, Cilantro, Mint, Red Onion, Scallions, Mayonnaise, Lemon Juice, Salt & Pepper.

Tortellini Salad

\$8.995

Tri-colored Tortellini tossed with Tomatoes, Onions, and Garlic in a Lemon Caper Dressing.





All Entrées are priced per person.

Baked Macaroni & Cheese

\$5.99

City Market's Signature Mac & Cheese with Vermont Cheddar and Smoked Cheddar.

Caesar Salad

\$6.49€

Side of Grilled Chicken (per person)

+\$3.599

Crisp Romaine Lettuce, Parmesan Cheese, and Croutons ready to be tossed with City Market's Caesar Dressing.

Chicken Caesar Salad

\$8.45

Crisp Romaine Lettuce, Grilled Chicken, Parmesan Cheese, and Croutons ready to be tossed with City Market's Caesar Dressing

Chef Salad

\$8.45

Crisp Romaine Lettuce, Boiled Ham, Oven Roasted Turkey, Swiss Cheese, Cabot Cheddar, Hardboiled Egg, Grape Tomatoes, and Bacon ready to be tossed in our Green Goddess Dressing.

Niçoise Salad

\$8.99

Crisp Romaine Lettuce, Kalamata Pitted Olives, Fresh Green Beans, Hardboiled Egg, Yukon Potatoes, Roma Tomatoes, and Tuna ready to be tossed in a Niçoise dressing.

Vegan Chili

\$4.99

City Market's Signature Vegan Chili. Kidney Beans, Black Beans, Quinoa, Tomatoes, Carrots, Onions, Garlic, Hot Chili Peppers, Sunflower Oil, Spices, Salt & Pepper.



Baked Goods & Beverages

Local Bagels	\$2.99 ⁵⁵
Accompanied by Cream Cheese and Cabot Co-op Creamery Butter.	
Muffin or Scone Assortment	\$2.990
Assorted Muffins or Scones. Vegan and Gluten-Free options available.	

Tea Service (Serves 1	10-12)	\$19	9.95
	MILITARY STATES		

Assorted Flavored and Herbal Tea Bags. Includes Sugar, Splenda, Milk, Cups, and Stirrers.

Coffee Service (Serves 10-12) \$19.95

Vermont Roasted, Organic, and Fair Trade Regular and Decaf Coffee. Includes Sugar, Splenda, Half & Half, Cups, and Stirrers.

Dessert Platters (serve 12-24)

Assorted Dessert Bars	\$35
One dozen assorted Homemade Dessert	Bars.
Chocolate Chip Cookie Platter	\$23



Placing Your order

- To ensure our best service, please provide a minimum of 48 hours' notice.
- Some items might require additional time to prepare.
- For your convenience, we accept all major credit cards, CAT\$cratch, Knight, & CC Cash Cards.
- If delivery is needed, a delivery charge based on actual mileage will be added to your order. There is a \$20.00 minimum delivery charge.
- All food prices are subject to 11% Vermont Meals & Room Tax.
- Products and prices are subject to change.

When you are ready to place your order, visit:

www.citymarket.coop/catering-menu

Please download & fill-out our order form, then email it to catering@citymarket.coop. If you have any questions, please contact our Prepared Foods Department at 802-861-9736 or email catering@citymarket.coop





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