

❖ Light Fare for Entertaining ❖

French Baguette Cuts

Pennsylvania Maple Sugar Cured Ham • French Brie

Honey mustard • Greens

Freshly Roasted Beef • Greens • Horseradish Mayonnaise

Fresh Turkey • Orange Marmalade Mayo, Fresh Basil Mayo or Cranberry Mayo • Leaf lettuce

Genoa Salami • Provolone • Fire roasted red bell pepper • Greens

Veggie • Seasonal or Roasted • Herbed Mayo

Focaccia • Wedges or Fingers

Portobello Mushrooms • Roasted Red Bell Pepper • Fresh Basil & Balsamic Vinaigrette

Roasted Veggies, Fresh Spinach • Balsamic Vinaigrette

Fresh Mozzarella • Roasted Pepper or Tomato

• Fresh Basil & Balsamic Vinaigrette

Roasted Eggplant • Sundried Tomato Tapenade • Fresh Basil & Balsamic Vinaigrette

Fresh Turkey Breast • Provolone • Spinach • Sundried Tomato Tapenade & Balsamic Vinaigrette

Antipasto Stuffed Baguette Cuts

Layers of Artichoke • Olive Tapenade • Sundried Tomato or Roasted Pepper • Fresh Spinach • Herbed Cheese

Wraps • Soft Flatbread Rollers

You pick the filling & we'll roll it!

Vegetarian • Specialty Meats • Cheese Spreads

Crustless Quarters

Corned Beef or Fresh Turkey Breast • cole slaw

Russian Dressing on marble rye

Smoked Salmon • Herbed Cream cheese • Fresh Dill • pumpernickel

Roast Beef • Greens • Horseradish Cream cheese • marble rye

Ham • Imported Swiss • Honey mustard • marble rye

Veggie • whole grain bread

Chef/Owner Norman Todd CIA Graduate Pastry Chef/Food Stylist/Owner Carol Todd

MARKET ROOST FINE CATERING, RESTAURANT & BAKERY

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