

MARKET CRATES



CATERING MENU

EMPIRE STATE
26^w 33rd ST.
NEW YORK, NY 10001
TEL: 212-203-1991

MADISON SQUARE
224^w 35th ST.
NEW YORK, NY 10001
TEL: 212-695-6922

marketcrates.com

BREAKFAST

PRICED PER GUEST AT MINIMUM OF 6 GUESTS

Breakfast Platters

MINIATURE PASTRIES	9.95
Muffins, Bagels, Croissants, Danishes & English Scones, Served With Butter, Cream Cheese & Fruit Preserves	
NEW YORK MINIATURE BAGELS	8.95
Miniature Bagels Served with Imported French Butter, Fruit Preserves & Assorted Flavored Cream Cheese	
GLUTEN FREE BAGEL PLATTER	9.95
An Assortment of Gluten Free Bagels served with Butter & Assorted Flavored Cream Cheese.	
IMPORTED SMOKED SALMON	17.95
Thinly Sliced and Garnished with Capers, Tomatoes, Kalamata Olives, Persian Cucumbers Served with Freshly Baked Mini Bagels & Assorted Flavored Cream Cheeses	
PETIT SANDWICHES	14.95
A Fine Assortment of Breakfast Tea Sandwiches: <ul style="list-style-type: none">• Smoked Norwegian Salmon & Dill Cream Cheese• Fresh Mozzarella, Tomato, Basil w/Sun Dried Tomato Pesto• Turkey & French Brie Cheese	

Hearty Breakfast

BREAKFAST BUFFET	18.95
<ul style="list-style-type: none">• Scrambled Eggs• Challah French Toast or Buttermilk Pancakes• Crisp Smoked Turkey Bacon or Turkey Sausage• Slow - Roasted Home Fries• Maple Syrup & Sweet Butter	
BREAKFAST QUESADILLAS	11.95
<ul style="list-style-type: none">• Grilled Tortilla Filled with Eggs & Melted Cheese• Egg Omelette, Turkey Bacon, Jack Cheese• Vegetarian Egg White Omelette, Jack Cheese,• Black Bean, Avocado & Hot Sauce• Egg Omelette, Fresh Turkey, Sautéed Onions & Peppers• Served with Homemade Salsa & Sour Cream	
GRILLED BREAKFAST ROLL UPS	11.95
<ul style="list-style-type: none">• Scrambled Eggs, Bacon & Melted Cheese• Scrambled Eggs, Mushrooms, Sautéed Spinach & Feta Cheese• Egg Whites, Mixed Vegetables & Diced Tomatoes	
GRIDDLES	10.95 (PER SELECTION)
<ul style="list-style-type: none">• Belgian Waffles with Cinnamon & Powdered Sugar• Caramelized Challah French Toast with Maple Syrup• Buttermilk Pancakes with French Butter, Maple Syrup• Quinoa Pancakes with French Butter, Maple Syrup• French Crepes with Strawberries & Bananas	

Lite Start

HOT CEREAL BAR	
Served w/Mixed Wild Berries, Brown Sugar & Cinnamon	
Steel Cut Oatmeal or Cream of Wheat	5.95
Quinoa Oatmeal with Almond or Soy Milk	6.95
LOW-FAT PARFAIT BAR	7.95
Low-Fat Yogurt Fresh Fruit, Home-Made Granola, Nuts, Craisins & Fresh Berries	
FRESH FRUIT SALAD	6.95
Seasonal Fruit Salad With Mixed Berries	
CARVED FRUIT & BERRIES	7.95
A Splendid Selection Of Seasonal Exotic Fruit, Golden Pineapple, Honeydew, Cantaloupe, Seedless Watermelon, Kiwi & Mixed Berries	

Quinoa Breakfast Bowls

9.95

- Q1.** Soft Fried Eggs, Lemon Braised Kale, Feta, Tomatoes, Olives
Scallions with Teriyaki Sauce over Gluten-Free Quinoa
- Q2.** Soft Fried Eggs, Lemon Braised Kale, Feta, Cilantro,
Red Onion, Avocado with Chipotle Lime Ancho Sauce
over Gluten-Free Quinoa
- Q3.** Soft Fried Eggs, Lemon Braised Kale, Feta, Sautéed
Mushrooms, Caramelized Shallots, Chchik Peas with
Traditional Moroccan Sauce over Gluten-Free Quinoa



PACKAGES

Breakfast Packages

BREAKFAST PACKAGE # 1	12.95
• Our Signature Mini Pastry Platter	
• Hot Coffee Service	
• Freshly Squeezed Orange Juice	
ADD 2.00 PER GUEST	
BREAKFAST PACKAGE # 2	15.95
• Our Signature Mini Pastry Platter	
• Sliced Fruit & Mixed Berries	
• Hot Coffee Service	
• Freshly Squeezed Orange Juice	
ADD 2.00 PER GUEST	
BREAKFAST PACKAGE #3	19.95
• Our Signature Mini Pastry Platter	
• Low-Fat Yogurt Parfait	
• Freshly Squeezed Orange Juice	
• Hot Coffee Service	
• Sliced Fruit & Mixed Berries	
ADD 3.00 PER GUEST	
BREAKFAST PACKAGE # 4	19.95
• Hearty Breakfast Quesadillas or Roll Ups	
• Sliced Fruit & Mixed Berries	
• Freshly Squeezed Orange Juice	
• Hot Coffee Service	
BREAKFAST PACKAGE # 5	20.95
• Hearty Breakfast Buffet	
• Hot Coffee Service	
• Freshly Squeezed Orange Juice	
• Sliced Fruit & Mixed Berries	
ADD 3.00 PER GUEST	
BREAKFAST PACKAGE # 6	23.95
• Quinoa Breakfast Bowl	
• Gluten-Free Bagel Platter	
• Hot Coffee Service	
• Sliced Fruit & Mixed Berries	
ADD 3.00 PER GUEST	

CHEF ON SITE

Create Your Own Omelette Bar

29.95 PER PERSON 20 GUESTS MINIMUM

**MADE TO ORDER EGG OMELETTE FOR BREAKFAST OR BRUNCH.
INCLUDES ALL OF THE FOLLOWING:**

- SCRAMBLED EGGS & EGG WHITE
 - YOUR CHOICE OF 4 PROTEINS:
Turkey Bacon • Turkey Ham • Chicken or Turkey or Beef Sausage
 - CHOICE OF 6 VEGGIE SELECTIONS:
Broccoli • Mushroom • Spinach • Tomato • Onions
Peppers • Olives • Scallions
 - CHOICE OF 2 CHEESE SELECTIONS:
American • Jack Cheddar • Swiss • Feta • Mozzarella
 - SLOW ROASTED HOME FRIES
 - OUR SIGNATURE PASTRIES PLATTER
 - CARVED FRUIT & MIXED BERRIES
 - HOT BEVERAGE SERVICE
 - FRESHLY SQUEEZED ORANGE JUICE
- SERVICE CHARGE ADDED FOR A PRIVATE CHEF AT 25.00/HOUR**

BEVERAGES

Hot Beverages

COFFEE SERVICE	4.99
Market Crates House Blend Regular or Decaf	
TEA SERVICE	5.29
Assorted Tea Regular or Herbal Teas	
HOT BEVERAGES SERVICE	6.95
Market Crates House Blend Coffee, Decaf Coffee & Assorted Teas (Regular & Herbal Teas)	
HOT CHOCOLATE	4.99
HOT APPLE CIDER	4.95
BOX OF JOE Serves 8-10 Guests • Reg. or Decaf	28.99

Cold Beverages

FRESHLY SQUEEZED JUICE	5.95
A Selection of Fresh Orange or Grapefruit Juices	
ALL NATURAL JUICE	3.99
Cranberry or Apple Juices	
ICED COFFEE SERVICE	4.29
Market Crates House Blend Reg. or Decaf	
ICED TEA SERVICE	4.29
Regular or Green Tea	
ASSORTED BEVERAGES	3.45
Bottled Spring Water, Canned Soda & Iced Tea	
HEALTHY BEVERAGES ASSORTMENT	4.99
Honest Tea, Vitamin Water, Coconut Water	



LUNCH

PRICED 14.95 PER GUEST AT MINIMUM OF 6 GUESTS

Chef Designed Sandwiches

- Turkey Pastrami Ricotta Cheese, Fig, Arugula & Walnuts
- Walnut Cranberry Chicken Tomatoes, Lettuce, Tomato
- Turkey & Brie Caramelized Apple, Brie Cheese & Onion Jam
- Tuscan Tuna Avocado, Arugula & Lemon Olive Aioli
- Tarragon Salmon Salad English Cucumber & Watercress
- Crates Steak with Mushroom Salad, Balsamic Onion & Horseradish
- Chicken Fig & Brie with Fig Jam & Ripe Tomatoes
- House Roast Beef Lettuce & Tomato, Swiss, Cornichons & Horseradish
- Chipotle Turkey with Lettuce & Tomatoes, Smoked Gouda w/Chipotle
- Basil Chicken with Roasted Red Peppers, Red Onions, Lettuce, Basil Pesto & Pepper Jack Cheese
- Crusted Pecan Chicken with Arugula, Tomatoes, Caramelized Onions, Shaved Parmesan with Pepper Aioli
- Turkey Ham & Swiss with Lettuce, Tomato, Avocado & Herb Mayo
- Tex-Mex Chicken with Lettuce, Tomatoes, Roasted Peppers, Onions, Pepper Jack Cheese with Chipotle Spread
- Grilled Chicken Muenster Cheese, Arugula, Red Onions, Tomatoes & Dijonnaise Spread
- Stilton Chicken with Sliced Apple, Watercress, Stilton Cheese & Cranberry Walnut Aioli
- Truffle Balsamic Chicken with Mesclun, Avocado & Tomatoes
- Smoked Salmon with Cream Cheese, Cucumbers & Capers
- Classic Egg Salad with Lettuce & Tomatoes
- Grilled Tofu with Portobello, Spinach, Scallions & Sesame Soy Aioli
- Crates Garden Mixed Greens, Tomatoes, Avocado, Cucumbers, Carrots, Sprouts with Hummus Spread
- Zucchini Ricotta with Arugula, Bell Pepper, Pine Nuts with Basil Pesto
- Mediterranean Veggie with Roasted Tomato, Avocado, Arugula, Fresh Basil & Kalamata Olives

Wraps

- Chicken Romano with Kale, Romaine Lettuce, Roasted Peppers, Shaved Parmesan Cheese & Homemade Caesar Dressing
- Veggie Delight with Hummus, Bell Peppers, Spinach, Garbanzo Beans, Avocado, Cucumbers, Carrots, Beets & Tomato
- White Albacore Tuna with Sprouts, Plum Tomatoes & Arugula
- Mediterranean Chicken with Feta Cheese, Spinach, Tomatoes, Cucumbers, Bell Peppers, Olives & Red Wine Vinaigrette
- Thai Chicken with Cucumbers, Carrots, Pineapple, Basil, Mint with Cilantro Spread
- Turkey Blat Turkey Bacon, Lettuce, Avocado, Tomato & Herb Mayo
- Chipotle Smoked Turkey with Avocado, Cucumbers, Tomatoes & Watercress with Spicy Chipotle Mayo
- Southwestern Crispy Chicken Grilled Chicken, Avocado, Plum Tomatoes, Arugula & Chipotle Aioli Spread
- Santa Fe Chicken with Lettuce, Black Beans, Roasted Corn, Pepper Jack Cheese & Salsa
- California Chicken with Lettuce & Tomatoes, Avocado, Roasted Peppers, & Low-Fat Ranch

Hot Melts

- BBQ Pulled Chicken with Smoked Gouda & Truffle Bechamel
- Smoked Turkey Chipotle Pico de Gallo, Pepper Jack Cheese & Arugula
- Veggie Muffuletta Roasted Vegetables, Roasted Red & Golden Beets, Goat Cheese & Extra Virgin Olive Oil
- Bella Fontina Portabella Mushrooms, Porcini Puree, Truffle Oil & Fontina Cheese
- California Turkey with Avocado, Spinach, Caramelized Onions, Pepper Jack Cheese & Chipotle Aioli
- Market Steak with Caramelized Onions, Sautéed Mushrooms, Gruyere & Roasted Shallots Aioli
- Buffalo Caprese Fresh Mozzarella, Heirloom Tomato, Basil, Extra Virgin Olive Oil & Pesto
- Tuscan Veggie Roasted Fennel, Broccoli Rabe, Artichokes, Arugula & White Bean Puree
- Maple Turkey with Roasted Butternut Squash, Melted Gorgonzola Dolce, Arugula & Cranberry Aioli
- Chipotle Chicken w/Gouda, Avocado, Lettuce & Black Bean Puree
- Tuna Melt Tuna Salad, Swiss Cheese, Lettuce & Tomato
- Chicken Caprese w/Fresh Mozzarella, Tomato & Basil Pesto Spread
- Baked Falafel (VEGAN) with Tomatoes, Caramelized Onions & Chipotle Tahini
- Bello Burger (VEGAN) with Tomato, Roasted Peppers, Lemon Braised Kale, Caramelized Onions & Hummus Spread



**ALL OUR SANDWICHES
SERVED ON A SELECTION OF *hand-made
hearth breads* USING
HORMONE-FREE, VEGETARIAN-FED
POULTRY & MEATS ROASTED DAILY**

SIDE SALADS

SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH PLATTER.
ALL SIDE SALADS ARE AVAILABLE AS ENTREE SALADS.
A LA CARTE 9.95PP.

Pure Greens

- Baby Spinach with Avocado, Eggs & Turkey Bacon
- Greek with Feta Cheese
- Arugula with Roasted Walnuts, Tomatoes & Shaved Pecorino
- Endives with Sliced Apples, Blue Cheese, Tomatoes & Walnuts
- Caesar with Fresh Croutons & Shaved Romano Cheese
- Kale with Dried Cranberry, Honey Walnuts, Grapes, Radicchio, Pomegranate & Champagne Cranberry Vinaigrette

Healthy Grains

- Barley Salad with Roasted Brussels Sprouts & Cranberries
- Farro Salad with Peas & Leeks
- Grilled Corn & Barley Salad with Tomato Vinaigrette
- Red Quinoa Salad with Beets, Oranges & Pomegranate Vinaigrette
- Roasted Root Vegetables Salad with Barley & Roasted Pecans
- Moroccan Couscous with Oven Roasted Vegetables
- Market Tabbouleh with Bulgur Wheat

Hearty

- Chicken Caesar Pasta with Romaine & Shaved Parmesan
- Fusilli Pesto Asparagus, Portobello & Sun-Dried Tomato Pesto
- Penne Primavera with Steamed Seasonal Market Vegetables
- Southwest Pasta Black Beans, Zucchini, Corn & Smokey Chipotle
- Spicy Potato with Sliced Avocado, Crispy Onions & Chipotle Mayo
- Heart Beets Roasted Beets, Haricot Vert, Red Onions, Goat Cheese, Walnuts, Almonds, Arugula & Red Wine Vinaigrette
- Moroccan Chick Pea with Cucumbers, Tomatoes, Edamame, Olives, Hummus with Spicy Moroccan Vinaigrette
- Grilled Corn with Roasted Zucchini, Roasted Red Pepper, Roasted Cherry Tomato & Lemon Jalapeno Cilantro Salsa
- Tomato Salad Cherry Tomato, English Cucumber, Red Onion, Olives, Feta, Parsley, Oregano, Olive Oil & Tomato Vinaigrette
- Brussels Sprouts Cauliflower, Red Cabbage, Sautéed Shallots, Oranges, Parsley with Orange Vinaigrette
- Maple Glazed Butternut Squash with Tri-Color Pepper, Parsnips
- Green Bean French Beans, Sesame Seeds, Ginger, Julienne Tri-Colored Pepper, Edamame & Sweet Soy
- Roasted Tomato Fresh Mozzarella, Basil & Pesto
- Broccoli Rabe Green Peas, Garlic Oil, Salt & Pepper

**OUR VEGETABLES & GREENS
are sourced locally
WHEN IN SEASON.**

PACKAGES

Lunch Packages

LUNCH PACKAGE #1	17.99
• Assortment of Chef Designed Sandwiches & Wraps	
• Your Choice of Side Salad	
LUNCH PACKAGE #2	20.99
(THE CLASSIC CARVING BOARD)	
• Elegant Array of Sliced Meats and Cheeses	
• Basket of Brick Oven Baked Italian Bread	
• Relish Tray of Lettuce, Pickles, Tomatoes & Kalamata Olives	
• Homemade Spreads	
• Your Choice of Side Salad	
• Market Crates Dessert Platter	
LUNCH PACKAGE #3	19.99
• Assortment of Mexican Style Mini Quesadillas	
Served with Pico De Gallo, Guacamole & Sour Cream	
• Your Choice of Gourmet Side Salad	
ADD	
• CRATES DESSERT PLATTER	5.00
• TROPICAL FRUIT & MIXED BERRIES	5.00
• REFRESHING ASSORTED BEVERAGES	3.00
• HOMEMADE SOUP OF THE DAY	5.00

Sizzling Quesadillas

14.95

AN ASSORTMENT OF CHICKEN, SHRIMP &
GRILLED VEGETABLE QUESADILLAS

Made with a Southwestern Blend of Melted Cheddar & Jack Cheese, Caramelized Onions, Roasted Peppers & Poblano Chiles on a Grilled Tortilla Served with Sour Cream & Pico De Gallo Salsa.

Lunch Boxes

PRICED PER BOX AT A MINIMUM ORDER OF 15 BOXES

LUNCH BOX	20.95
Signature Sandwich or Wrap, Side Green Salad or Pasta Salad, Canned Soda or Bottled Water	
ADD	
FRESH FRUIT SALAD	6.00
TWO HOMEMADE MINIATURE COOKIES	5.00
FRESH FRUIT (Apple, Banana or Orange)	3.00
BAG OF POTATO CHIPS	3.00

SALAD ENTREES

Salad Selections 17.95

SERVED W/BRICK OVEN BREAD & ASSORTED HOMEMADE DRESSINGS.

- Cajun Salmon
with Kale, Red Cabbage, Fennel, Golden Raisins, Toasted Sunflower Seeds, Cherry Tomatoes w/Roasted Garlic Vinaigrette
- Sesame Crusted Salmon
with Asian Soba Noodles over Field Greens
- Teriyaki Chicken
with Mixed Greens, Shiitake Mushrooms, Carrots, Tomato, Edamame, Scallions, Sesame Seeds, Cilantro & Wasabi Vinaigrette
- Thai Shrimp
with Mixed Greens, Papaya, Carrots, Bean Sprouts, Tomato, Cucumber, Peanuts, Thai Basil & Cilantro Chili Lime Vinaigrette
- Crates Signature Steak
with Romaine Lettuce, Roasted Zucchini, Fingerling Potatoes, Cherry Tomatoes, Olives, Feta, Fresh Corn, Radish, Red Onion & Balsamic Tomato Vinaigrette
- Turkey Waldorf
with Mixed Greens, Apples, Endives, Honey Walnuts, Celery, Grapes, Blue Cheese, Raisins & Mint Yogurt Dressing
- Grilled Tofu
with Edamame, Cucumber, Tomato, Carrots, Bean Sprouts, Brussels Sprouts, Sesame Seeds, Cilantro, Soba Noodles & Spicy Lemongrass Dressing
- Kale Chicken Caesar
w/Local Kale, Romaine Lettuce, Garlic Croutons, Shaved Parmesan & Caesar Dressing
- Chicken Cobb
w/Romaine Lettuce, Onion, Tomato, Cucumber, Avocado, Turkey Bacon, Corn, Egg, Peas, Blue Cheese & Tarragon Yogurt Dressing
- Greek Chicken Salad
with Romaine Lettuce, Spanakopita, Stuffed Grape Leaves, Cherry Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Tri-Color Peppers & Thyme Oregano Red Wine Vinaigrette
- Tuna Nicoise
Green Leaf Lettuce, Seared Tuna, Egg, Fingerling Potatoes, Capers, French Bean, Cherry Tomato, Celery Leaves, Radish, Nicoise Olives, Anchovies, Frisee with Dijon Vinaigrette
- Classic Chicken Caesar
with Romaine Hearts, Shaved Romano Cheese, Garlic Croutons, Cherry Tomatoes & Homemade Caesar Dressing
- Mozzarella Caprese
Fresh Mozzarella, Mixed Greens, Avocado, Cherry Tomatoes, Basil, Olives with Balsamic Vinegar & Extra Virgin Olive Oil
- Coconut Shrimp
over Mesclun Greens, Red & Green Peppers, Cherry Tomatoes, Mandarin Oranges & Honey Walnuts with Asian Vinaigrette
- Market Crates Chicken
over Mixed Greens, Ripe Avocado, Shredded Carrots, Cherry Tomatoes, Cucumbers & Mixed Peppers

CHEF ON SITE

Create Your Own Salad

- 24.95 PER GUEST AT A 20 GUEST MINIMUM**
A MOUTHWATERING DISPLAY OF TOPPINGS TO CREATE YOUR OWN SALAD SENSATION.
- Two Greens Choices: Romaine, Baby Spinach & Organic Greens
 - Two Protein Choices:
Roast Chicken • Crispy Chicken • Roast Turkey • Shrimp Tuna • Beyond Meat Chicken • Tofu • Falafel
 - Three Cheese Choices:
Crumbled Feta • Crumbled Blue • Mixed Pepper & Jack Shaved Romano • Fresh Mozzarella
 - Eight Vegetable Choices:
Broccoli Florets • Diced Tomatoes • Sliced Red Onions Kalamata Olives • Sliced Hard Boiled Eggs • Cucumbers Mixed Peppers • Chick Peas • Sweet Peas • Mushrooms Carrots • Beets • Corn
 - Two Choices Of Nuts & Seeds:
Walnuts • Sliced Almonds • Mixed Seeds
 - One Choice Dried Fruit:
Golden Raisins • Dried Cranberries
 - Homemade Croutons
 - Four Dressing Choices

Dressings

- Classic Creamy Caesar • Blue Cheese • Thousand Island
- Our Trendy Chipotle Lime Vinaigrette • Lemon Tahini
- Roasted Garlic Vinaigrette • Honey Balsamic
- Low-Fat Peppercorn Ranch • Aged Balsamic Vinegar
- Red Wine Vinegar
- Fat-Free/Carb-Free Lemon Herb • Honey Dijon Vinaigrette
- Pomegranate Vinaigrette
- Oue Simple Fresh Lime or Lemon Squeeze • Splash of Sriracha
- Extra Virgin Olive Oil

SERVICE CHARGE ADDED FOR A PRIVATE CHEF AT 25.00/HR



PASTA ENTREES

Pasta Selections

**16.95 PER GUEST AT A 8 GUESTS MINIMUM. SERVED WITH BREAD BASKET.
ADD GARDEN OR CAESAR SALAD FOR EXTRA 2.00**

- Penne Pesto Sautéed Spinach, Portobello Mushrooms, Basil Pesto Veloute
- Oven Baked Lasagna with Four Cheeses & Choice of Ground Beef or Ground Chicken or Ground Turkey
- Linguini Sautéed Broccoli Rabe, Crushed Red Peppers, Turkey Bacon
- Spaghetti Carbonara with Bacon, Melted Tomatoes in Alfredo Sauce
- Chicken Farfalle with Sun-Dried Tomatoes, Ricotta & Fresh Basil Pesto
- Penne Ala Vodka with Sweet Peas & Shaved Pecorino Cheese
- Rigatoni Bolognese
- Spinach Fettuccini Grilled Chicken, Wild Mushrooms, Cherry Tomatoes & Extra Virgin Olive Oil
- Spinach & Cheese Ravioli with Pink Vodka Sauce
- Pesto Fussilli Pan Seared Chicken, Grilled Asparagus, Oven Melted Tomatoes & Toasted Pine Nuts
- Rigatoni Tarragon Sautéed Chicken, Melted Plum Tomatoes, Roasted Shallots in Tarragon Sauce
- Cheese Tortellini Creamy Sun Dried Tomato Pesto Tossed with Broccoli & Fresh Tomatoes
- Whole Wheat Penne with Chicken, Sautéed Broccoli Rabe, Radicchio, Peppers, Roasted Garlic & Extra Virgin Olive Oil
- Penne Siciliano with Eggplant, Onions & Mozzarella
- Penne Arrabbiata with Chicken, Portobello & Arugula in Spicy Plum Tomato
- Four Cheese Baked Ziti
- Market Crates Classic Mac & Cheese
- Rigatoni Portobello with Roasted Tomatos, Leeks & Parmesan
- Gemelli with Broccoli, Pepper Flakes, Roasted Garlic & Parsley
- Fusilli with Zucchini & Mushroom Basil
- Orecchiette with Chicken Sausage, Broccoli Rabe, Tomato & Oregano
- Baked Pasta with Butternut Squash, Walnut & Blue Cheese
- Country Style Rigatoni with Chicken Sausage, Broccoli & White Beans
- Zucchini & Mushroom Lasagna (No Pasta)



CHEF ON SITE

Create Your Own Pasta

**24.95 PER GUEST AT A 15 GUEST MINIMUM.
ADD A SIDE SALAD FOR AN EXTRA 2.00 PER GUEST.**

**THIS IS A GREAT CHOICE TO IMPRESS YOUR GUESTS
HAVING FRESHLY MADE MARKET CRATES PASTA AT
YOUR EVENT.**

SERVED WITH:

- Shaved Pecorino Romano
- Freshly Baked Brick Oven Bread

PASTA CHOICES (CHOOSE 2)

- Penne Pasta
- Whole Wheat Penne
- Linguini
- Tri-Colored Fussilli
- Rigatoni
- Gluten-Free

PROTEIN CHOICES (CHOOSE 2)

- Rosemary Chicken
- Beef Sausage
- Grilled Salmon
- Crispy Chicken
- Turkey Meatballs
- Sautéed Shrimp

VEGGIE CHOICES (CHOOSE 6)

- Portobello Mushrooms
- Broccoli Florets
- Cherry Tomatoes
- Kalamata Olives
- Roasted Peppers
- Sweet Peas
- Sun-Dried Tomatoes
- Caramelized Onions
- Roasted Eggplant
- Roasted Zucchini

SAUCE CHOICES (CHOOSE 3)

- Ala Vodka
- Fresh Basil Pesto
- Pesto Alfredo
- Creamy Alfredo
- Turkey Bolognese
- Roasted Garlic and Olive Oil
- Spicy Arrabbiata

SERVICE CHARGE ADDED FOR A PRIVATE CHEF AT 25.00/HR

**CATERING IS OUR SPECIALTY.
CALL OUR TEAM AT
212-695-6922 or 212-203-1991
& LET US HELP MAKE *your event* SPECTACULAR!**

HOT ENTREES

Poultry 19.95 PER GUEST

- Balsamic Glazed Chicken with Roasted Tomatoes & Fresh Basil
- Rosemary Chicken Herbed Tender Chicken with Creamy Rosemary Sauce
- Chicken Milanese with Caprese & Basil Oil
- Chicken Marsala with Sun Dried Tomatoes & Wild Mushroom
- Stuffed Chicken with Artichokes, Mozzarella, & Sun Dried Tomato Pesto
- Moroccan Grilled Chicken with Chickpeas, Tomato, Cucumbers & Mint
- Turkey Meatloaf with Wild Mushroom Gravy
- Pecan Chicken Crusted Pecan Chicken Breast with Dijon Mustard Sauce
- Chicken Paillard with Lemon & Capers Sauce
- Chicken Rollantini with Sautéed Spinach, Ricotta Cheese & Mushrooms
- Baked Parmesan Chicken with Fresh Mozzarella & Housemade Marinara
- Chicken Picatta with Artichoke, Capers, Tomatoes & Lemon Butter Sauce
- Mushroom Chicken Grilled Succulent Chicken Breast, Topped with Sautéed Mushrooms & Fresh Cream Reduction
- Roma Chicken Grilled Chicken, Sautéed Spinach, Mushrooms & Caramelized Onions with Bruschetta Butter Sauce
- Chicken Cordon Bleu with Portobello Mushroom Sauce
- Chicken Francaise with Roasted Tomatoes & Asparagus Tips
- Fresh Turkey with Stuffing & Gravy

Meat 21.95 PER GUEST

- Flank Steak with Chimichurri
- Braised Beef Short Ribs with Osso Buco Sauce
- Veal Marsala with Sautéed Mushrooms
- Skirt Steak Tender Grilled Beef
- Rosemary Leg Of Lamb Oven Roasted & Glazed with Mint Sauce
- Filet Mignon Grilled To Perfection with Roasted Shallots
- Mediterranean Beef Kabob with Tahini Sauce
- Grilled Herb Crusted Flank Steak w/ Shallots & Sautéed Mushrooms
- Crates Meatballs with Mushrooms & Marinara Sauce
- Lamb Shank with Fresh Herbs
- Classic Meatloaf Old Fashioned with Sautéed Mushrooms
- Veal Picatta with Sautéed Mushrooms & Capers
- Baby Lamb Chops (French Cut) with Sautéed Cherry Tomatoes & Mint
- Veal Scallopini
- Classic Beef Stew
- Hungarian Beef Goulash



Seafood 23.95 PER GUEST

- Baked Salmon Teriyaki Glazed with Pineapple Chutney
- Tilapia Francaise with Lemon Butter Sauce
- Zucchini-Wrapped Salmon with Caramelized Onions & Basil
- Coconut Crusted Shrimp with Thai Chili Sauce
- Mediterranean Grilled Snapper with Olives & Fresh Herbs
- Grilled Salmon with Artichoke, Bell Pepper & Saffron
- Blackened Tilapia with Grilled Pineapple Salsa
- Roasted Salmon with Dill, Cucumber Yogurt Tzatziki
- Shrimp Scampi with Lemon Butter Sauce
- Grilled Shrimp Kebabs with Grilled Peppers & Onions
- Tuna Steak Crusted with Poppy Seeds, Mustard & Shiitake
- Grilled Mahi Mahi with Tomato & Fennel Compote
- Blackened Cajun Salmon
- Miso Glazed Cod Fish
- Maryland Lump Crab Cakes with Chipotle Aioli
- Seafood Paella

Vegetarian 15.95 PER GUEST

- Zucchini & Mushroom Lasagna (No Pasta)
- Vegetable Lasagna Ricotta Cheese, Fire - Roasted Vegetables
- Vegetarian (Meatless) Loaf with Mushroom Gravy
- Eggplant Parmesan w/Fresh Mozzarella & Basil Marinara Sauce
- Eggplant Rollantini with Ricotta & Shaved Romano Cheese

Side Dishes

POTATOES

- Garlic Parmesan Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Lemon Herbed Red Skin Potatoes
- Garlic Lemon Potatoes
- Mashed Sweet Potatoes
- Potato Pancakes
- Potato Au Gratin

VEGETABLES

- Honey-Glazed Carrots
- Oven-Roasted Vegetables
- Steamed Garlic Broccoli Florets
- String Beans Almondine
- Haricot Verts
- Garlic Broccoli Rabe
- Steamed Mixed Vegetables
- Grilled Balsamic Glazed Asparagus
- Baked Tofu with Sauteed Edamame
- Baked Butternut Squash
- Garlic Sautéed Spinach
- Tarragon Market Fresh Vegetables

HORS D'OEUVRES

10 GUEST MINIMUM • 24-HOUR NOTICE

PER DOZEN 29.95

Hors D'Oeuvres Selections

SERVED WITH YOUR FAVORITE DIPPING SAUCE:

PESTO AIOLI, BUFFALO, BBQ, SWEET CHILI, TERIYAKI, CURRY, TANDOORI,
THAI PEANUT, CILANTRO YOGURT, APRICOT MANGO OR CHIPOTLE

Filet Mignon Crostini

Teriyaki Beef Satay

Beef Empanadas

Steak Quesadillas

Crispy Chicken Fingers

Mediterranean Kabobs

Teriyaki Sesame Beef Kebab

Chicken Satay Kebabs & Batons

Roasted Rosemary Frenched Baby Lamb Chops

Tenderloin & Fire Roasted Teriyaki Vegetable Brochette

Mini Burger Sliders

Traditional Pigs-In-A-Blanket (100% Beef)

Golden Coconut Crusted Shrimp

Stuffed Mushroom Caps with Crab Meat & Shrimp

Grilled Shrimp with Red Pepper Aioli & Arugula on Crostini Ovals

Salmon Mousse Canapès Served on Black Hearth Bread

Miniature Quiche Filled with Assorted Savory Seafood

Seafood Salad with Fresh Dill in Endive Spears

Shrimp & Avocado Quesadillas with Salsa & Guacamole

Spicy Grilled Shrimp Quesadilla with Salsa & Guacamole

Zesty Crab Cakes

Margarita Shrimp Skewers

Shrimp & Pineapple Skewers

Vegetarian

• Assortment Of Miniature Quiche

• Italian Bruschetta Roma Tomatoes, Garlic, Onions, Olive Oil, Parmesan Crostini

• Fig & Goat Cheese Crostini

• Olive Tapenade Crostini

• Buffalo Mozzarella Caprese Drizzled with Balsamic Glaze

• Fruit Skewers On A Pineapple Tree with Honey Yogurt Dip

• Stuffed Mushroom Caps with Spinach, Pesto & Pine Nuts

• Spanakopita Spinach & Feta Phyllo Triangles

• Vegetable Spring Roll

• Gorgonzola Endive Points with Caramelized Pear

• Vegetable Quesadilla Points

• Grilled Vegetable Kebobs with Hummus Dip

• Vegetable Potstickers

BASKETS

Baskets

ALL BASKETS FEED 10-12 GUESTS

BASKET #1

295.00

- Curried Chicken Kebabs
- Crispy Coconut Shrimp Skewers
- Tandoori Style Spiced Tofu Skewers
- Samosas with Cilantro-Yogurt Dip
- Chicken & Vegetable Pot Stickers
- Indian Cabbage with Roasted Walnuts
- Mango Pineapple Chutney

BASKET #2

295.00

- Grilled BBQ Beef Skewers with Pineapple
- Crunchy Parmesan Chicken Fingers
- Spicy Buffalo Chicken Skewers
- Celery and Carrot Sticks
- Honey Mustard Dipping Sauce
- Blue Cheese Dipping Sauce

BASKET #3

295.00

- Ancho Marinated Steak Skewers
- Southwest Red Chili-Crusted Shrimp Skewers
- Spicy Mini Crab Cakes with Fresh Cilantro
- Guacamole Mexican Style
- Tri-Color Tortilla Chips
- Southwestern Black Bean Salad with Avocado

BASKET #4

295.00

- Truffle Balsamic Chicken Skewers w/Fresh Basil
- Moroccan Style Shrimp Skewers with Lemon Zest
- Spanakopita, Spinach & Feta Phyllo Triangles
- Piles of Toasted Pita Points
- Minted Zesty Lebanese Tabbouleh Salad
- Lebanese Style Hummus Dipping Sauce

BASKET #5

350.00

- Teriyaki Sesame Beef Kebob with Hoisin Dipping Sauce
- Grilled Shrimp & Pineapple Skewers
- Orange & Balsamic Grilled Chicken Skewers with Basil
- Vegetable Firecracker Spring Roll
- Vegetable Samosas with Mango Chutney
- Asian Noodles, Toasted Sesame Tahini Dressing
- Apricot Mango Dipping Sauce
- Sweet Chili Dipping Sauce

Gift Baskets

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FINGER FOOD

PRICED PER GUEST AT A MINIMUM OF 10 GUESTS

• Cheese Board	10.95
An Array of Soft, Semi-Soft and Hard Cheeses, Garnished with Seedless Grapes & Berries, Carr's Crackers, Breadsticks & Flatbreads	
• Imported Cheese & Fruit	10.95
An Artful Selection of French Brie, English Cheddar, Chevre Goat Cheese & Smoked Gouda w/Seedless Grapes, Golden Pineapple & Driscoll's Strawberries Served with Carr's Crackers, Breadsticks & Flatbreads	
• Vegetable Crudité	8.95
Crisp Seasonal Vegetables Tastefully Arranged: Tri-Color Peppers, Broccoli, Carrot Sticks, Cauliflower, Grape Tomatoes, & Your Choice of Two Homemade Dips (Basil Aioli, Garlic Aioli, Sun-Dried Tomato, Hummus or Beans)	
• Raisin Nut Mix	8.95
A Mixture of Assorted Nuts, Raisins, Pretzels & Tex-Mex Cajun Treats	
• Carved Fruit & Berries	9.95
A Mouthwatering Selection of Golden Pineapple, Honeydew, Cantaloupe, Seedless Grapes, Kiwi, Watermelon, Mixed Berries & Other Seasonal Fruits	
• Mediterranean Platter	12.95
Artichoke Hearts, Feta Cheese, Stuffed Grape Leaves, Kalamata Olives, Hummus & Baba Ghanoush. Served with Pitas & Flatbread	
• Mediterranean Snack	9.95
Assorted Whole Wheat & Regular Pita Points with Mediterranean Hummus & Baba Ghanoush	
• Chips And Dip	8.95
Assorted Nacho Chips, Potato Chips, Tortilla Chips. Served with Our Spicy Guacamole or Salsa Picante Dipping	
• Snack Mix	6.95
Bountiful Bowl of a Variety of Chips: Terra Sweet Potato, Lay's Potato Chips & Black Nacho Chips	



THEME BUFFET

PRICES PER GUEST AT 15 GUESTS MINIMUM-24 HOURS NOTICE REQUIRED

Italian	35.95
PLEASE MAKE YOUR SELECTION OF 1 SEAFOOD OR MEAT DISH, 1 CHICKEN DISH & 1 PASTA	
• Polpette Chicken Meatball Lightly Sautéed in a Spicy Tomato Broth Served with Zucchini	
• Vitella Con Ossobuco Sauce Slow Roasted Veal in Ossobuco Sauce	
• Gemelli Con Shrimps E Pesto Alla Deriva Gemelli with Shrimps, String Beans & Potatoes in Pesto Sauce	
• Fettuccelle Al Pepolino Fettuccelle tossed with Turkey Bacon, Pureed Leeks, Fava Beans & Baby Peas	
• Farrotto Di Pinocchio Ancient Tuscan Grains prepared Risotto Style	
• Zucchini & Portobello Mushroom Parmesan	
• Sautéed Escarole with Roasted Garlic	
• Classic Caesar Salad	
• Italian Pastries & Biscotti	

French

35.95

PLEASE MAKE YOUR SELECTION OF 1 SEAFOOD OR MEAT DISH & 1 CHICKEN DISH	
• Beef Bourguignon	
• Braised Veal in Dijon Mushroom Sauce	
• Grilled Sea Bass with Leek, Asparagus, Tarragon & Carrots	
• Salmon with Sauce Nicoise	
• Roasted Cod Filet with Tomato Fennel Compote	
• Seared Tuna Steak with Celery Remoulade	
• Coq Au Vin	
• Chicken with Tarragon Champagne Sauce	
• Grilled Chicken with Ratatouille & Tomato Coulis	
• Haricot Verts with Roasted Shallots	
• Provencal Vegetable Gratin	
• Endives with Gorgonzola, Pears & Walnuts	
• Petit Pastries	

Mexican Fiesta

35.95

• Cilantro Lime Steak	
• Poblano Rice • Mexican Corn Bread • Tostadas	
• Southwest Pasta Salad	
• Tex-mex Chicken Tinga	
• Fresh Fruits In Season with Yogurt	

Mediterranean

35.95

• Adana Kebab • Chicken Kebab with Tarator	
• Beef Kebab with Turkish Hummus Sauce	
• Falafel • Fatoush	
• Shepherd Salad (with or without Feta Cheese)	
• Mediterranean Dessert	

DESSERTS

PRICED PER GUEST

• Market Crates Signature Dessert Platter	9.95
Homemade Butter Cookies, Fruit Bars, Brownies, Blondie, Mini Fruit Tarts & Chocolate Covered Driscoll's Strawberries	
• Cookie Ensemble	8.95
A Market Crates Selection of Our Delicious Petite Cookies, Oatmeal, Chocolate Chip, Peanut Butter & Double Chocolate	
• Petit Pastries	10.95
(Chef's Choice) Miniature Versions of Our Elegant Italian Pastries, Fruit Tarts, Cannolis, Eclairs, Cheesecake, Cup Cakes & Tuxedo Strawberries	
• Low Fat Yogurt Cakes With Berries	8.95
Sliced Low Fat Yogurt Cakes with Rice Crispy Treats & Fresh Berries	
• Granola & Nuts	8.95
An Assortment of Healthy Granola Bars & Nuts	
• Cup Cakes Treats	9.95
An Assortment of Our Well Designed Cup Cakes: Vanilla, Chocolate, Red Velvet, Snickers, Oreo & Peanut Butter	
• Chocolate Covered Driscoll's Strawberries	10.95
• Mini Cakes & Mousses	11.95
A Delectable Assortment of Individual Sized Chocolate and Oreo Mousse, Red Velvet, Tiramisu & Cheesecakes	

Custom Cakes

PLEASE PLACE ORDERS BY 2PM FOR NEXT DAY DELIVERY

INSCRIPTIONS ARE COMPLEMENTARY ON ALL CAKES.

MARKET CRATES CAFE CUSTOMIZES CAKES FOR EVERY OCCASION.

AVAILABLE IN THE FOLLOWING SIZES:

10 ROUND, SERVES 12 GUESTS	100.00
1/4 SHEET, SERVES 25 GUESTS	125.00
1/2 SHEET, SERVES 50 GUESTS	175.00
FULL SHEET, SERVES 100 GUESTS	300.00

- Italian Tiramisu
- Carrot Walnut
- Chocolate Mousse
- Seven Layer
- White Chocolate
- German Chocolate
- Walnut Mocha
- Strawberry Shortcake
- Red Velvet
- Peanut Butter Cup
- Mississippi Mud
- Oreo Cheesecake
- Chocolate Fudge
- Boston Cream
- Chocolate Truffle
- New York Cheesecake



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- SIGNATURE DESSERT PLATTER
- HOT BEVERAGE SERVICE
- ASSORTED COLD BEVERAGES

