Janssen's Market offers complete event planning and catering services to help make your event perfect:

- Event planning
- Full-service catering including professional staff
- Delivery with or without set-up
- Option to rent chiffars, platters, plates, linens, tables, chairs, tenting, and flowers
- Option to place order to pick-up

Our catering director will work with you and your budget to create the perfect event. Please call (302) 654-9941 x3 or send an e-mail to catering@janssensmarket.com for more information.

**BEVERAGES**

<table>
<thead>
<tr>
<th>INDIVIDUALS</th>
<th>Half Gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Decaf available)</td>
<td>Turkey Hill iced tea (reg., diet, orange, or green)</td>
</tr>
<tr>
<td>Bottled soda</td>
<td>Janssen's tea (our own &quot;Special Blend&quot;)</td>
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<tr>
<td>Iced tea</td>
<td>Gold Peak sweet tea</td>
</tr>
<tr>
<td>Organic tea</td>
<td>Lemonade</td>
</tr>
<tr>
<td>Juice</td>
<td>Orange juice</td>
</tr>
<tr>
<td>Spring water</td>
<td>Cranberry juice</td>
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<tr>
<td>Sparkling water</td>
<td>Soda and water are also available by liters or case.</td>
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</tbody>
</table>

**DESSERTS**

**Pick-up sweets**
An assortment of bite-sized treats including brownies, lemon squares, pecan cups, cream puffs, cookies, petits fours, and more

**Italian Mini Sweets**
Cannoli, éclairs, napoleons, and cream puffs garnished with chocolate-covered strawberries

**Cookie and Brownie Platter**
Assorted homemade cookies

**Cupcakes**
Regular or mini, simple or fancy

**Individual Desserts**

**Chocolate-dipped Strawberries**
Milk chocolate, dark chocolate, or white chocolate $1.50 each

**Crème Brûlée**
$5.95 each

**Key Lime Cheesecake**
$4.95 each

**Hazelnut Ganache**
$5.95 each

**Molten Lava Cake**
$5.95 each

Freshly-baked cakes, pies, and other delicacies, as well as gluten-free desserts are also available.
**MORNING MEETINGS**

**MORNING PASTRY TRAY**
Assorted mini muffins, Danish, pastries, and bagels by request
- Small (6-8): $25.00
- Medium (10-12): $45.00
- Large (20-25): $65.00

**MUFFINS AND SCONES**
Served with butter and assorted jellies

**CONTINENTAL BREAKFAST**
Morning pastry tray accompanied by fresh fruit and orange juice
- $9.95 per person

**HOT BREAKFAST SELECTIONS**

**BAKED EGG STRATA**
Three cheese, vegetable, ham, sausage, asparagus, or create your own combination
- Half pan (8-10): $25.00 – $35.00

**GOURMET QUICHE**
Broccoli, Lorraine, spinach, mushroom, crab, or create your own combination
- Each quiche (8): $21.95

**STUFFED FRENCH TOAST**
Thick-sliced French bread layered with sweet cream cheese and your choice of apples or mixed berries, dusted with powdered sugar
- $5.95 per person

**BAGEL BREAKFAST SANDWICHES**
Egg and cheese
- $3.00 per person

With choice of meat (ham, bacon, scrapple, sausage patties, or turkey links)
- $4.95 per person

**ACCOMPANIMENTS**
Fruit salad, bacon, pork sausage links, turkey sausage links, sausage patties, scrapple, or home fries

**COFFEE AND/OR TEA SERVICE**
Serves 8 to 10 and includes sweeteners, stirrers, and cream
- “Joe to Go” box of coffee
- $18.00
- Hot water and gourmet tea bags
- $10.00

**COLD DISPLAYS**

**SANDWICH TRAY**
Roast turkey, roast beef, ham, chicken salad, rosemary turkey salad, and tuna salad (vegetarian and cheese options available). All displays include potato chips and condiments.
- Executive (assorted artisan breads and rolls, baguettes, croissants, and focaccia)
  - $9.95 per person
- Classic (white, wheat, rye, and wraps)
  - $8.95 per person

**ELEGANT BOXED LUNCH**
Includes sandwich choice, pasta or fruit salad, chips, cookies, and spring water.
- Each box is marked and ribbon-tied with fresh flowers.
  - $14.95 per person

**MEAT AND CHEESE PLATTER**
Includes sliced meats and cheeses served with assorted breads, rolls, chips, and condiments. Choose from roast turkey, roast beef, and baked ham, accompanied by Swiss, American, and provolone cheeses or create your own selection. (Platter accommodates a sandwich and a half per person.)
  - $10.95 per person

**HOT ENTRÉES**

**OUR MOST POPULAR DISHES**
Chicken in white wine mushroom sauce
Marinated grilled chicken
Apricot cranberry glazed chicken breast
Herb roasted turkey breast with gravy
Dijon herb crusted pork loin
Stuffed pork loin or chicken breast
Barbecue shredded pork or chicken
Roasted beef tenderloin
Seafood marinated flank steak
Sliced roast beef au jus
Grilled salmon
Lasagna (cheese, spinach, meat, or vegetable)
Tortellini marinara (alfredo or blush sauce)

For more options, see our full Catering Menu at www.janssensmarket.com.
To order, call Catering at (302) 654-9941 x3.

**FRESH SALADS**

**SIDE OR ENTRÉE STYLE**
$4.00 – $8.00 per person

**JANSEN’S SALAD**
Field greens with dried apricots and cranberries, goat cheese, candied pecans, and a raspberry vinaigrette

**GARDEN SALAD**
Field greens topped with sliced cucumbers, shredded carrots, cherry tomatoes, and croutons. Served with your choice of dressing.

**CLASSIC CAESAR SALAD**
Crisp romaine tossed with fresh parmesan cheese, croutons, and Caesar dressing

**ASIAN SALAD**
Field greens topped with mandarin oranges, cranberries, goat cheese, slivered almonds, and wonton chips. Served with a ginger mandarin dressing.
Add grilled chicken, steak, or shrimp to any salad.

**DRESSING CHOICES**
Balsamic vinaigrette, raspberry vinaigrette, Italian, ranch, French, Thousand Island, or ginger mandarin

**OTHER OFFERINGS**
Penne arugula pasta salad, tortellini pasta salad, honey bow tie pasta salad, traditional potato salad, sour cream and chive potato salad, German potato salad, coleslaw, macaroni salad, or homemade soup

**APPETIZERS**
Cheese display, antipasto tray, grilled shrimp, stuffed mushrooms, sushi, spring rolls, mini crab cakes, cucumber cups, vegetable crudites, or a simple display of cheese wedges with crackers, berries, and grapes

**SIDES**
Roasted potato medley, garlic mashed potatoes, wild rice pilaf, fried wild rice, grilled asparagus, grilled vegetable medley, honey glazed carrots, sautéed spinach, and green beans almondine

**ACCOMPANIMENTS**
Our most popular salads
Field greens with dried apricots and cranberries, goat cheese, candied pecans, and a raspberry vinaigrette

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