



CATERING MENU

Be a guest at your own party

Hosting a dinner party or holiday gathering? Let us provide you with everything from “soup to nuts” or perhaps just a few special side dishes to add to your menu. For corporate events, choose from a delicious array of continental breakfasts, sandwich trays, box lunches and more!

Our catering director will work with you and your budget to create the perfect event. Please call for pricing and a menu proposal at (302) 654-9941 Ext. 3 or send an e-mail to catering@janssensmarket.com.



LET US CATER TO YOU

CUSTOMIZED CATERING SERVICES

Janssen's Market offers complete event planning and catering services staffed by our trained professional servers, bartenders and culinarians. Whether you're planning a wedding or an intimate get-together, each menu will be customized to your specific needs. Any size event is welcome. Below is a listing of the services we offer:

EVENT PLANNING

From weddings to dinner parties to backyard bbqs, we will work with you and your budget to plan every aspect of your event. We will research venues, provide recommendations and coordinate details to make your life easier.

FULL-SERVICE CATERING

Relax, enjoy your event, and let us do all the work. We'll provide trained, professional servers, bartenders and gourmet chefs on site. We'll cater to your guests with butlered hors d'oeuvres, served or buffet-style meals, and full coffee and tea service. Enjoy beautiful floral arrangements and table displays. We will even supply tents, tables, chairs, linens, and china/glassware/silverware!

DELIVERY WITH OR WITHOUT SERVICE

For more intimate gatherings where full-service is not needed, we are happy to prepare your menu in-store and deliver it to you. If you wish, we'll even set it up.

PLACE ORDER TO PICK-UP

Of course, you can simply pick up your order at your convenience.

FROM FINE FOOD TO FLOWERS, WE DO IT ALL!

Contact our Catering Director at
302-654-9941 Ext. 3

www.janssensmarket.com

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BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

Ideal for any morning gathering or corporate meeting. Assorted gourmet pastries accompanied by a freshly cut fruit platter and fresh orange juice. Bagels and coffee or tea service available upon request.

HOT BREAKFAST

Provide a warm, filling breakfast that is perfect for that morning meeting brunch. Choose from our delicious savory egg strata (plain, ham or grilled vegetable), scrambled eggs (with or without cheese) or quiche (choices listed below). At your request, add freshly cut fruit, assorted pastries and/or bagels, accompanied by cream cheese, fruit preserves and butter. Coffee or tea service available upon request.

FRESH CUT FRUIT

A colorful combination of sliced golden pineapple, honeydew, cantaloupe, grapes and seasonal berries. Served as a cut fruit bowl or a beautifully displayed tray. Dip available upon request.

GOURMET PASTRY & DANISH TRAY

Enjoy a variety of pastries, croissants, coffee cake and other freshly-baked items. Bagels and cream cheese can be added to trays upon request, with preserves.

BREAKFAST SANDWICHES

All sandwiches are served warm with or without cheese. Your choice of English muffin or bagel. Croissants available for an additional \$1.50 each. Add bacon, sausage or scrapple for an additional \$1.75 each.

BREAKFAST EGG STRATA

Surprise the office or family with a delicious hot breakfast. There is no better option than our savory egg and cheese strata. Your choice of sausage, ham or grilled vegetables, topped with cubed Italian bread and a blend of three cheeses.

JANSSEN'S HOMEMADE QUICHE (FULL 9", SMALL 4", MINI 3" OR BITE SIZE AVAILABLE)

Our traditional French recipe quiche is the perfect touch for any special occasion, made with aged Gruyère. Each delicious full pie serves eight. Custom make your own or choose from our favorites:

- Plain
- Lorraine (hickory-smoked bacon)
- Spinach
- Grilled ham
- Broccoli
- Asparagus
- Mushroom
- Grilled vegetable
- Crab and asparagus
- Roasted peppers and onions
- Spinach, tomato and goat cheese

OMELET ROLLS

Your choice of ingredients baked into a layer of egg then rolled with cheese, sliced and served with or without salsa on the side.

MADE-TO-ORDER OMELETS

Farm fresh eggs with your choice of ingredients. Each omelet prepared to order by one of our chefs with your guests choice of ingredients. The perfect touch to any brunch affair! Available at full-service events only.

PANCAKES

Choose from these delicious options, served with butter and syrup. Also available in smaller silver dollar size:

- Traditional
- Blueberry
- Banana walnut
- Pumpkin (seasonal)
- Chocolate chip
- Strawberry

FRENCH TOAST

Thick-sliced brioche bread drenched in an egg batter with a hint of flavoring (flavor selection below), grilled, dusted in powdered sugar and accompanied by syrup. Also makes a wonderful dessert served warm with ice cream. Choose from the following options:

- Crème brûlée: house favorite
- Grand Marnier: with a touch of orange flavoring
- Cinnamon raisin: in a vanilla egg batter, dusted with cinnamon sugar

FRENCH TOAST BAKE

Scrumptious breakfast casserole is perfect for feeding a crowd. Serve as-is with butter and syrup or add blueberries or strawberries for an additional charge.

CHEESE BLINTZES

Thin crêpe stuffed with a blend of sweetened ricotta and cream cheese, traditionally served with a Bing cherry sauce. Additional toppings available upon request.

WHITE WINE POACHED SALMON

“Simply divine.” Features a full side of Salmon garnished with thinly-sliced cucumbers, delicately layered, served with a fresh cucumber dill sauce - always a hit!

NOVA DISPLAY

Cured salmon beautifully displayed with capers, red onions, sliced tomato and olives, served with a side of cream cheese.

ACCOMPANIMENTS

- Hickory-smoked bacon
- Sausage (links or patties)
- Turkey sausage links
- Janssen’s sticky buns
- Granola
- Assorted yogurts
- Fresh fruit (display or bowl)
- Fresh-squeezed orange juice and/or assorted juices

TEA SANDWICHES

Please see lunch selection.

FRESH BREWED COFFEE AND GOURMET TEA SERVICE

Served in a thermal container (8-9 cups) or we can provide you with a larger quantity in our stainless urns (each 50 cups). We will provide you with all of the trimmings you need.

HOT CHOCOLATE/HOT CIDER

Available seasonally.

We can also provide you with a breakfast or brunch set up for when you need something just a “bit more special”!

LUNCH & LIGHT FARE

We offer gluten-free breads and delivery is available for groups of six or more! Platters are served with a side of sliced tomatoes, pickles and olives and accompanied by a bag of chips and condiments of mustard and mayonnaise.

JANSSEN'S MEAT & CHEESE DELI PLATTER

A platter of our house-roasted meats beautifully displayed allows you to personalize your own sandwich. Our traditional platter includes top round roast beef, roasted turkey breast, baked ham, American, Swiss and provolone cheeses, accompanied by a variety of sliced rolls and breads. Can be customized to meet your needs.

JANSSEN'S CLASSIC SANDWICH/WRAP PLATTER

Choose roasted turkey breast, top round roast beef, ham, chicken salad, tuna salad or vegetarian. Served on white, wheat, rye or a wrap. Can be customized to meet your needs.

ARTISAN BREAD SANDWICH/WRAP PLATTER

Features above but on French baguette, multi grain, Portuguese rolls, croissants and wraps.

BUTTON BOUCHÉE PLATTER

Sandwiches prepared on assorted dinner-sized rolls.

GOURMET PINWHEELS (SOLD IN MULTIPLES OF EIGHT)

Assorted selection of sliced tortilla wraps made with your choice of fillings and spreads:

Fillings:

- Turkey
- Roast beef
- Ham
- Chicken or tuna salad
- Grilled vegetables

Spreads:

- Scallion cream cheese
- Vegetable cream cheese
- Cheddar bacon
- Hummus
- Garlic herb

OUR ELEGANT BOXED LUNCH

Ideal packaged lunch for your corporate meeting, picnic or trip. Box includes a sandwich or wrap, your choice of fruit salad or pasta salad, a bag of chips, two home-baked cookies, cutlery kit, napkin and plate. Everything is neatly boxed, tied with a ribbon and fresh flowers, simply beautiful! Accompanied by a bottle of spring water.

GOURMET TEA SANDWICHES

Traditional choices: egg salad, tuna salad, chicken salad, rosemary turkey salad and ham salad.

Custom make your own or choose from our favorites:

- Smoked salmon with scallion cream cheese spread
- Roast beef with herb spread
- Ham and creamy Brie with champagne mustard
- Turkey with aged cheddar and mustard or our bacon cheddar spread
- Strawberry cream cheese on raisin bread
- Thin cucumbers with vegetable cream cheese spread

HOMEMADE SOUP/CHILI

All are made in-house, please inquire as our selection changes daily. Combine with half a sandwich, side salad or both for a perfect luncheon/dinner for your group. (Chili is seasonal.)

QUICHE

Please see breakfast selection.

SALADS, SIDES & BEVERAGES

SALADS

All salads can be accompanied with sliced grilled chicken, grilled fish or beef strips for an additional charge. Salads can be customized, please ask when ordering. Can be served as an entrée or side portion.

JANSSEN'S SIGNATURE SALAD

Baby greens with goat cheese, caramelized nuts, dried cranberries and apricots, served with a raspberry vinaigrette.

ASIAN SALAD

Baby greens with mandarin oranges, dried cranberries, goat cheese, toasted almonds and wonton crisps, served with a ginger mandarin dressing.

PANZANELLA SALAD

Fresh spinach with cucumber, roasted tomatoes, red onion slivers, yellow bell peppers and torn Italian baguette, drizzled with a sweet red wine and extra virgin olive oil vinaigrette.

CAESAR SALAD

Crisp romaine greens with fresh grated parmesan cheese and our house-made croutons, served with a traditional Caesar dressing.

TOSSED GREEN SALAD

Baby field greens dressed with sliced tomatoes, shredded carrots, cucumbers, bell peppers and red onion slivers, served with house-made croutons and your choice of dressing.

CLASSIC SPINACH SALAD

Tender spinach with sliced tomato, red onion slivers, sliced eggs and bacon crumbles, served with a creamy ranch dressing.

ICEBERG WEDGE

Wedge is dressed with chopped tomato, crisp bacon and diced red onion, served with a blue cheese dressing.

CAPRESE SALAD

Mozzarella, tomato and fresh basil. Your choice of:

- Traditional: sliced and layered, drizzled with olive oil and balsamic glaze
- Tossed: mixed up as a salad with garlic, olive oil and balsamic glaze

CHEF SALAD

Mixed greens topped with ham, turkey, provolone, Swiss, sliced egg, red onions, cucumbers and tomatoes, served with your choice of dressing.

MEDITERRANEAN SALAD

Mixture of greens topped with grilled vegetables, roasted red peppers, assorted olives and feta cheese, served with a Greek vinaigrette.

SIDES & BEVERAGES

These items are generally available. Some items may be seasonal and/or may require 48-hour advance notice. Please inquire as our kitchen is very creative and always making something new.

COLD SIDES

- Fresh fruit (bowl or display)
- Traditional seafood salad
- Macaroni salad
- Homemade applesauce
- Broccoli salad
- White or black bean salad
- Cucumber tomato salad
- Beet salad with onions
- Broccoli slaw
- Greek orzo
- Sweet potato orzo
- Assorted grilled vegetables
- Tri-colored cheese tortellini salad
- Lobster, shrimp and crab (advance ordering)
- Asparagus salad
- Golden beet salad
- Sesame noodles
- Cole slaw: traditional or Asian
- Tomato mozzarella salad
- Middle Eastern couscous
- Wheatberry salad
- Rice pudding
- Fruited wild rice

HOUSE SPECIALTIES

- Tuna salad: choose from traditional, no relish or yellow fin
- Janssen's chicken salads: choose from traditional with celery, Brandywine with grapes and nuts, Chateau with curry and almonds or Southwestern
- Penne arugula pasta: arugula, eggplant, sundried tomatoes and gorgonzola
- Honey lemon bow tie pasta: red bell peppers, pine nuts and mandarin oranges
- Potato salads: traditional, sour cream and chive, German or French

HOT SIDES

These are our more popular items that are best served warm:

- Baked beans
- Mac-n-cheese
- Grilled asparagus
- Green beans Almandine
- Fruited wild rice
- Au gratin or scalloped potatoes
- Herb-roasted potato medley
- Parmesan broccoli and cauliflower
- Duchess sweet potatoes
- Mashed potatoes: plain, garlic or horseradish
- Spicy green beans
- Mashed cauliflower with roasted garlic
- Wild rice pilaf
- Risotto: wild mushroom or parmesan
- Maple whipped yams
- Balsamic brussels sprouts with pancetta
- Twice-baked potatoes: plain, bacon, broccoli, spinach or cheddar

BEVERAGE SERVICE

Janssen's has a large selection of sodas, teas and juices available in liters or individual serving sizes. Please inquire, we are sure to have just what you need.

COFFEE & TEA SERVICE

Joe to Go's: hot coffee, tea or hot chocolate (each 96 oz.)

JANSSEN SPECIALITY ICED TEA

Mix of black and green tea with a touch of mango, honey, orange and ginseng (half gallons)

HORS D'OEUVRES

STATIONARY DISPLAYS

All displays are made fresh to order – we are happy to customize to fit your needs!

FRESH VEGETABLE CRUDITÉ

With your choice of peppercorn ranch, hummus, bleu cheese, green goddess or avocado ranch dip.

FRESH FRUIT

Dip available upon request with a choice of honey vanilla yogurt or poppy seed yogurt dip.

SIGNATURE CHEESE BOARD

A choice selection of handpicked cheese to complement your affair, elegantly garnished with seasonal berries and grapes and accompanied by gourmet crackers and/or sliced baguette.

ANTIPASTO

A variety of imported cheeses, displayed with marinated mozzarella, roasted red peppers, artichoke hearts, Parma prosciutto and cured meats, specialty olives and stuffed peppadews, accompanied by crackers and/or sliced baguette.

HOUSE COMBO

This tray combines the best of both of our cheese and antipasto listed above – just perfect!

CHEESE WEDGE

Great for smaller gatherings. Two, three or four select wedges displayed with grapes, strawberries and condiments. Each wedge comes with a description card that makes a perfect conversation starter. Served with crackers and/or sliced baguette.

MEDITERRANEAN

With a center of hummus and one of Janssen's cheese spreads, this display features artichoke hearts, grilled vegetables, marinated red peppers, Serrano or Parma ham, Greek dolmas and a variety of cut international cheeses, garnished with imported olives. Served with sliced French bread and traditional pita bread.

CHARCUTERIE

Wonderful display of sliced dried cured meats including Parma prosciutto, fruit, select olives, roasted red peppers and stuffed peppadews.

BRIE EN CROÛTE

Creamy French brie baked in a puff pastry, layered with your choice of raspberry, orange fig or an Argentine caramel sauce. Upon request we can also add toasted almonds or caramelized walnuts, served with grapes and sliced French bread.

ROQUEFORT GRAPES

Green grapes rolled in blue cheese, then in chopped nuts. They are a perfect addition to any of the trays or served by themselves.

SHRIMP COCKTAIL

Beautifully arranged around cocktail sauce and served with lemon wedges. Can be served several ways or combined for a creative platter! Each can be prepared traditional or grilled:

- Traditional: served with cocktail sauce
- Old Bay: seasoned with Old Bay and served with cocktail sauce
- Thai: marinated in and served with a Thai cocktail sauce
- Cajun: for the spicy side, served with a lime flavored cocktail sauce

SNOW CRAB CLAWS

Each claw is cracked and ready to eat, served with lemon wedges and cocktail sauce.

NOVA

Nova Scotia smoked salmon with capers, onions, tomatoes, lemon and cream cheese.

NEPTUNE PLATTER

Seafood lover's tray combines traditional shrimp cocktail and snow crab claws, surrounding cream cheese and topped with cocktail sauce and lump Crab meat, served with crackers.

POACHED SALMON SIDE

Full side of white-wine-poached salmon beautifully garnished with thin sliced cucumbers, arranged to look like scales, with fresh dill, lemon and lime wheels served with our Cucumber Dill sauce.

SMOKED FISH PLATTER

Smoked salmon, kippered salmon, sable and whitefish salad, accompanied by sliced tomatoes, red onions, cucumber slices, capers, olives and cream cheese. Platter may be subject to availability of fish.

SUSHI PLATTERS

Always fresh because it is hand-rolled in house daily. Each tray is accompanied by wasabi, pickled ginger and soy sauce. Can be made with white or brown rice. Custom platters available, please inquire.

KEYSTONE

Mixture of Nigiri sushi, spicy tuna rolls, California rolls, rainbow rolls, orange rolls, tofu rolls and spicy shrimp rolls.

VEGETABLE

Wonderful selection of Inari sushi, California rolls, salad rolls, cucumber rolls, carrot rolls, Takuan rolls and avocado rolls.

CALIFORNIA

Perfect for parties! Wonderful selection of assorted rolls, all fully cooked.

COLD HORS D'OEUVRES

CROUSTADES

Toasted, seasoned French bread slices with your choice of the following:

- Tenderloin: thin-sliced, topped with horseradish sauce and sundried tomato
- Salmon: herb-grilled and topped with our own cucumber dill sauce
- Bruschetta: traditional tomato, olive or grilled vegetable
- Parma prosciutto and seasonal fruit with goat cheese
- Homemade salads: lobster, shrimp and crab, salmon salad or assorted chicken salads

BROCHETTE

It always tastes better on a skewer! Choose from some of our favorites below:

- Grilled Thai shrimp: served with Thai cocktail sauce - House Specialty!
- Caprese: mozzarella balls, fresh basil and grape tomatoes with a balsamic glaze
- Italian: genoa salami, aged provolone and assorted olives
- Mediterranean: grilled eggplant rolled with roasted red peppers and dusted with parmesan
- Teriyaki chicken and grilled pineapple
- Cheese tortellini: roasted cherry tomato and grilled bell peppers
- Fresh fruit: strawberries, grapes and melon

ENDIVE BOATS

Each makes a perfect little boat to fill with anything! We suggest:

- Lobster, shrimp and crab seafood salad
- Chicken salad assortment
- Granny Smith apples, bleu cheese and walnuts (best for full service)

CUCUMBER CUPS

Very refreshing and can be filled with anything, our favorites are:

- Sundried tomato spread topped with goat cheese and basil
- Smoked salmon spread topped with chives
- Salads: seafood or assorted chicken salads, or Mediterranean spread
- Cheese spread: bacon cheddar pecan or brandy Swiss

WONTON CUPS

Crispy little cups perfect for filling with some of the ideas above, a small Caesar salad or even something sweet like cheesecake or raspberry mousse.

PROSCIUTTO POUCHES

Sliced Parma prosciutto filled with fig and gorgonzola, formed into a little pouch and tied with a chive.

SALMON PINWHEELS

Smoked salmon rolled with an herbed cream cheese.

ELIZABETHAN PÂTÉ

House-made duck liver pâté served on a cracker with a triangle of fig bread and a mustard glaze.

SEARED AHI TUNA

Sesame-encrusted seared ginger soy ahi tuna topped with a wasabi aioli and black sesame seeds served on a rice cracker.

HERB-GRILLED SALMON CANAPÉ

Toasted and seasoned marble rye, topped with herb-grilled salmon, cucumber dill sauce and chopped sundried tomatoes.

SNOW CRAB CLAWS

Served separate or make it a combo with lemon and cocktail sauce.

SHRIMP COCKTAIL

Please see stationary displays.

PARMESAN CRISP

Our homemade parmesan crisps make a perfect substitute for crackers. We suggest serving with our grilled vegetable tapenade or bruschetta.

MINI CHEESE BALLS

Dried cranberries and bleu cheese balls encrusted with chopped caramelized pecans or goat cheese, bacon and sundried tomatoes...the variations are endless.

DEVILED EGGS

Classically filled or jazz it up with something different like pimento cheese, Southwestern, country ham, spinach and bacon or smoked salmon with lemons and capers.

JANSSEN'S CHEESE SPREADS

Below is our list of favorites, but please inquire for other available selections:

- Cheddar bacon pecan spread
- Derby style pimento
- Brandy Swiss
- Artichoke, spinach and asiago

TEA SANDWICHES

Please see lunch selection.

SUSHI

Please see stationary displays.

If you have a favorite hors d'oeuvre that isn't listed, just ask! We can make most anything in our kitchen, even your family recipe. Also, most of the items listed can be made gluten-free.

HOT HORS D'OEUVRES

SHRIMP LE JON

Stuffed with horseradish and wrapped in bacon, served with a remoulade dip.

MARYLAND CRAB CAKES

Cocktail-sized crab cakes served with remoulade dipping sauce or an Old Bay aioli.

SEA SCALLOPS

Choose from the following selections:

- Bacon-wrapped: hickory-smoked bacon served with a zesty remoulade
- Asian: marinated and sautéed, served skewered with a citrus dip
- Lemon-glazed

COCONUT SHRIMP

Served with a zesty Asian cocktail sauce.

KENNETT MUSHROOM CAPS

Stuffed with your choice of:

- Maryland crab imperial
- Sausage and fontina cheese
- Grilled vegetable with artichoke and parmesan cheese

MINI BEEF WELLINGTONS

Puff pastry with tenderloin and mushroom duxelle, served warm with an herb mustard dip.

SATAYS

Your choice of beef, chicken or tofu. Skewered and served with your choice of dip – duck, sweet bourbon or peanut.

LOLLIPOP LAMB CHOPS

French-prepared and Greek-seasoned, served grilled with a garden mint sauce. Available finished or oven-ready.

WINGS

- Buffalo: hot or mild, served with celery and bleu cheese
- BBQ
- Asian Honey: served with sesame seeds and extra sauce for dipping (House Favorite!)

SPRING ROLLS

Your choice of filling and dipping sauces:

Fillings:

- Asian vegetable
- Philly cheese steak
- Chicken and vegetables
- Reuben
- Shrimp

Sauces:

- Duck sauce
- Russian sauce
- Remoulade sauce
- Cocktail sauce
- Sweet chili Thai sauce

COCKTAIL MEATBALLS

- Sweet and spicy: served in a savory Thai glaze
- Swedish: served in a creamy gravy
- Traditional: served in an herb marinara sauce
- Bourbon Whiskey: served in an infused barbeque sauce

GREEK SPANAKOPITA

Spinach and feta cheese in a flaky phyllo pastry triangle.

BRIE BITES

Creamy brie in puff pastry, served with raspberry preserves. For a larger size see stationary displays.

CRAB ARTICHOKE DIP

Creamy dip served with seasoned French bread rounds. This dip can also be made with spinach.

MINI SLIDERS

Small buns filled with your choice of our most popular below or customized to meet your needs, please inquire:

- Carolina pulled pork: vinegar base, topped with cole slaw
- Shredded BBQ beef, chicken or pork
- Deli cold cut specialties
- Seasoned crab cakes
- Salmon cakes

MINI TARTLETS

- Mushroom with Gruyère
- Old Bay crab imperial
- Grilled vegetable with aged parmesan cheese
- Pork with cran-apple chutney

BREADED GREEN BEANS

Batter-dipped and flash fried, served with a cucumber wasabi or avocado ranch dip.

If you have a favorite hors d'oeuvre that isn't listed, just ask! We can make most anything in our kitchen, even your family recipe. Also, most of the items listed can be made gluten-free.

ACCOMPANIMENTS

VEGETABLE ACCOMPANIMENTS

Please note that some items may be seasonal so be sure to inquire when placing your order.

GRILLED VEGETABLE DISPLAY

Fresh vegetables including eggplant, bell peppers, yellow squash, zucchini and red onion, seasoned and tossed in olive oil, fresh herbs and grilled to perfection.

ASPARAGUS

- Grilled: tossed in olive oil, garlic, salt and fresh pepper and then fire grilled
- Caprese: grilled asparagus tossed with tomato and mozzarella

GREEN BEANS

- Spicy: flash-fried and tossed in an Asian sauce with roasted red peppers (House Specialty!)
- Haricot vert: French-style bean with sundried tomatoes, olives and shaved parmesan
- Traditional casserole: served in a creamy mushroom sauce with French fried onions
- Kennett: steamed and tossed with grilled mushrooms

ASIAN SNOW PEAS

Tossed in a toasted sesame seed oil with shredded carrots and white and black sesame seeds.

PANCETTA BRUSSEL SPROUTS

Sliced and steamed to tender then roasted with crispy pancetta and drizzled with balsamic glaze.

STUFFED VEGETABLE

Customize your own. Simply choose a vegetable, pick a stuffing and we will do the rest!

Vegetable:

- Bell pepper
- Tomato
- Zucchini
- Eggplant
- Portabella
- Acorn Squash

Stuffing:

- Fruited wild rice
- Grilled vegetable pilaf
- Mozzarella
- Spinach with roasted red pepper
- Salmon
- Crab
- Couscous

ROASTED BROCCOLI AND CAULIFLOWER

Roasted in a garlic olive oil and tossed with parmesan cheese.

SUGAR SNAP PEA MEDLEY

Tender pea pods sautéed with peppers and onions.

GOLDEN BEET SALAD

Tender beets tossed in an orange Dijon vinaigrette with arugula and blue cheese.

ROASTED ACORN SQUASH

Wedges are baked to golden brown and dressed with a maple orange glaze.

VEGETABLE TORTE

Grilled vegetables beautifully layered and served whole with sundried tomatoes and dusted with parmesan.

SAUTÉED SPINACH

Sautéed in a vegetable oil blend with garlic. For something different ask to add roasted artichokes, shallots, crispy pancetta, bacon or roasted tomatoes.

STARCH ACCOMPANIMENTS

Please note that some items may be seasonal so be sure to inquire when placing your order.

HOUSE PASTA SALADS

These are our most popular, please inquire for our daily selections:

- Honey bow tie: mandarin oranges, pine nuts and red bell peppers in a honey lemon dressing
- Penne arugula: grilled eggplant, arugula, sundried tomatoes and gorgonzola
- Cheese tortellini: broccoli, black olives, scallions and bell peppers in Italian dressing
- Gemelli: fusilli tossed in basil pesto with mozzarella, sundried tomatoes and pine nuts

ROASTED POTATOES

- Medley: red skin, Yukon gold and sweet potatoes tossed in olive oil and fresh herbs
- Balsamic: tossed with mushrooms, onions and a balsamic vinaigrette
- French: herb-roasted fingerling potatoes tossed in a Dijon citrus vinaigrette

FRUITED WILD RICE

Wild rice pilaf tossed in a balsamic olive oil dressing with almonds, scallions, apricots and dried cranberries.

RISOTTO

Italian rice dish cooked in broth to a creamy consistency. Your choice of:

- Parmesan
- Grilled Vegetable
- Mushroom
- Asparagus

ORZO

Short-cut pasta shaped like a large grain of rice. Your choice of:

- Greek: tomato, grilled eggplant, spinach and feta cheese in a roasted garlic dressing
- Sweet potato: cranberries, butternut squash, onions, and apples in a lime vinaigrette

MASHED POTATOES

- Traditional: whipped with butter and cream and your choice of plain, garlic or horseradish
- Maple-whipped yams: sweet yams whipped with butter and maple syrup
- Duchess sweet potatoes: oven baked and swirled with cinnamon sugar

THIN-SLICED POTATOES

- Scalloped: baked in a cream sauce
- Au gratin: baked in a selection of cheeses and flavored with herbs

TWICE-BAKED POTATOES

Choose from the following or mix and match to make your favorite:

- Bacon
- Broccoli
- Spinach
- Chive
- Cheddar

OTHER FAVORITES

Vegetables:

- Honey-glazed carrots
- Green beans Almandine
- Ratatouille
- Broccoli rabe
- Balsamic cipollini onions
- Broccoli with lemon butter
- Roasted butternut squash

Starches:

- Middle Eastern couscous
- Sundried tomato linguine
- Mac-n-cheese
- Quinoa salad
- Tabouleh
- Multigrain salad
- Persian rice
- Kamut with roasted mushrooms
- Vegetable fried rice

ENTRÉES

BEEF

TENDERLOIN OF BEEF

Renowned for its tenderness, our tenderloin is dry rubbed with assorted seasonings and slow-roasted, accompanied with your choice of horseradish sauce, Béarnaise or a mushroom gravy.

TENDERLOIN TIPS AU POIVRE

Served in a peppercorn shallot demi glace. Rice or noodles available upon request.

BEEF WELLINGTONS

Whole or individual servings wrapped in a puff pastry with truffle pâté and a wild mushroom demi glace.

ROAST BEEF

Seasoned and oven roasted with your choice of gravy, shallot au jus or horseradish sauce.

LONDON BROIL

Top round beef with your choice of seasoning. See below for a list of marinades, rubs and sauces.

BEEF STROGANOFF

Tenderloin cubes in a rich brown gravy with mushrooms, onions and egg noodles.

BEEF BOURGUIGNON

Braised in red wine with pearl onions and mushrooms with a rich demi glace.

BEEF STEW

Made with carrots, onions, potatoes and mushrooms.

SHEPHERD'S PIE

Ground beef, peas and whipped potatoes. Ground lamb available upon request.

SHISH KEBABS

Steak, pepper and onions. Tomatoes and mushrooms available upon request.

MEATLOAF

Your choice of beef with a tomato glaze or turkey with a sweet and sour glaze.

CUSTOMIZE YOUR ENTRÉE

Choose from these marinades, toppers, sauces or rubs for any cut of meat:

Marinades:

- White wine garlic
- Balsamic
- Brandy peppercorn
- Orange ginger
- Bourbon
- Italian
- Raspberry vinaigrette
- Sundried tomato

Sauces:

- Horseradish sauce
- Béarnaise
- Rich brown gravy
- Demi glace

Rubs:

- Blackened
- Caribbean jerk
- Mesquite BBQ
- Espresso

Toppers:

- Sautéed mushrooms
- Grilled red onions
- Herb butter
- Shallots

CARVING STATIONS

Add a special touch to your event! Let us serve your guests by hand carving to order beef, turkey, or pork.

POULTRY

LEMON ROSEMARY

Tender breasts in white wine with fresh rosemary and lemon, served with a lemon caper sauce.

CHESAPEAKE

Each breast is stuffed with Maryland crab, garnished with grilled asparagus tips and topped with a creamy Old Bay hollandaise sauce.

CORDON BLEU

Each breaded breast is rolled with Gruyère and sliced ham, served with a Mornay sauce.

SOUTHWESTERN

Chili lime cilantro marinated chicken, topped with our black bean roasted corn salsa.

TURKEY TETRAZZINI

Sherry cream sauce of mushroom and onions, mixed with egg noodles.

POT PIES

Individual servings of a timeless classic, made with chicken.

HERB-ROASTED TURKEY

Rubbed with fresh herbs and perfectly roasted. Turkey gravy available upon request.

ITALIAN CLASSICS

- Marsala: served in a Marsala wine mushroom sauce
- Piccata: served in a lemon caper sauce
- Saltimbocca: served with Parma prosciutto in white wine and topped with sage
- Parmesan: breaded and served with marinara and mozzarella

SOUTHERN FRIED CHICKEN

Janssen's own secret recipe. Your choice of breasts, thighs or legs.

STUFFED CHICKEN BREASTS OR CORNISH HENS

Each is split and stuffed with your choice of:

- Crab imperial
- Traditional or corn bread stuffing
- Grilled vegetables and spinach
- Sundried tomato, mozzarella and spinach
- Broccoli rabe, roasted red peppers and asiago
- Fruited wild rice

GLAZES FOR CHICKEN OR TURKEY

Either can be made with any of the following:

- Balsamic
- Buffalo
- Jamaican jerk
- Teriyaki
- Caponata
- BBQ: traditional, bourbon, honey, or Asian
- Bourbon
- Sweet chili
- Honey mustard
- Apricot
- Romesco
- Sundried tomato
- Orange ginger
- Brandy peppercorn
- Pesto (basil or sundried tomato)
- Raspberry vinaigrette

SEAFOOD

POACHED SALMON

Whole side of salmon with cucumber garnish or as individual servings, both served with a cucumber dill sauce.

SESAME ENCRUSTED AHI TUNA

Seared and encrusted with black and white sesame seeds and dressed with your choice of wasabi aioli or apricot ginger sauce.

LOBSTER TAIL

Brushed with white wine butter, broiled and served "over the tail" with butter and lemon.

CHILEAN SEA BASS

Ginger soy marinated and grilled, seared and oven finished, topped with a tropical salsa.

MAHI MAHI

Available prepared in a variety of ways but the most popular is our pesto-encrusted or fresh herb-rubbed. Grilled, seared and finished in the oven.

CRAB CAKES OR SALMON CAKES

Both made with the Chef's own seasoning with just enough breading. Crab served with cocktail or a remoulade sauce. Salmon served with a lemon dill aioli. Available gluten-free upon request.

SHRIMP

- Scampi: classically sautéed in a lemon butter garlic sauce
- Limoncello: sautéed with limoncello, butter, garlic, red pepper and cream
- Provençal: poached in white wine with tomatoes and herbs

FRESH FISH

Mix and match your own combinations. Your choice of:

- | | | |
|-----------|------------|--------------|
| - Salmon | - Flounder | - Mahi Mahi |
| - Tilapia | - Sea bass | - Dover sole |
| - Halibut | - Trout | - Tuna |
| - Fluke | | |

House Favorite Preparations:

- | | | |
|------------------------------|---------------|--------------------------|
| - Bourbon glazed | - Mango salsa | - Almond-encrusted |
| - Sesame ginger | - Lemon caper | - Wasabi pea |
| - Sweet chili | - Coconut | - Tarragon aioli |
| - Crab Imperial
(Stuffed) | - Teriyaki | - Macadamia or pistachio |

SEAFOOD GUMBO

Rich with seafood, vegetables, okra and much more. Rice available upon request.

PAELLA

Classic Spanish dish of seasoned rice with shrimp, mussels, clams, chicken and chorizo sausage. Scallops and crab can be added upon request.

CRAB CAPS

Large portabella mushroom caps filled with crab or lobster imperial. Ready to bake or broil!

PORK

CROWN ROAST

The most magnificent of all entrées, makes for a very handsome display for a dinner party. Can be served stuffed with seasoned ground sausage stuffing or a bread stuffing.

ROSEMARY DIJON HERB-CRUSTED LOIN

One of our house favorites. Served with a pork gravy.

PORK TENDERLOIN

With a fresh herb crust and a pear Dijon glaze or choose from one of the sauces or glazes below.

SCHNITZEL

Crispy panko-encrusted pork cutlet with lemon oil and parsley.

PORK LOIN

Stuffings:

- Bacon and bleu cheese
- Apple cornbread
- Apple and goat cheese
- Traditional herb bread
- Spinach and feta
- Roasted red peppers with spinach and goat cheese

Sauces/Glazes:

- Apple cider reduction
- Teriyaki
- French mustard vinaigrette
- Apricot salsa
- Maple brown sugar
- BBQ sauce: traditional, bourbon, Asian or honey
- Orange ginger
- Jamaican jerk

BONELESS PORK CHOPS

Thick cut chops served pan fried or grilled with any of the above listed stuffings or sauces.

BABY BACK RIBS

Served with a barbeque sauce - full and half racks available. Choose from our BBQ sauces listed above.

SHREDDED PORK

Available served one of two ways: barbeque or North Carolina style with a vinegar base.

SPIRAL HAM

Served on or off the bone with the Chef's Marsala brown sugar glaze.

SHISH KEBABS

Pork skewered with peppers and onions - just add a glaze or grilling sauce from the list above.

LAMB

CROWN ROAST

Rib chops are used to make the crown in this elegant presentation. Served unstuffed or stuffed with ground lamb or a bread stuffing.

RACK OF LAMB

Served with a Dijon shallot crust – available full or half rack.

BABY LAMB CHOPS

House classic of tender chops pan-seared with garlic and rosemary and roasted to perfection. Served with a homemade mint jelly. Available finished or oven ready.

GREEK LEG OF LAMB

Dry-rubbed with assorted Greek seasonings, grilled and served with a creamy Tzatziki sauce.

STUFFED LEG OF LAMB (BONELESS)

Butterflied and stuffed with seasonal fillings, tied and roasted, served with a lamb gravy.

SHISH KEBABS

Lamb skewered with peppers, mushrooms and onions.

VEAL

TOURNEDOS À LA CRÈME

Tenderloin quickly seared then roasted and topped with pancetta crème fraîche and aged Gruyère.

PARMESAN

Tender cutlets in marinara sauce with melted mozzarella.

MARSALA

Sautéed with mushrooms and Marsala wine.

SALTIMBOCCA

Cutlets sautéed with Parma prosciutto and sage in a Marsala wine sauce.

OSCAR

Pan seared, topped with grilled asparagus, crowned with Maryland crab and covered with a hollandaise sauce.

PICCATA

Served in a lemon caper sauce.

PASTA

PASTA STATION

Provide your guests with entertainment and delicious options featuring multiple pastas and accompanying sauces. Cooked to order for each guest. Available at full-service events only.

MARYLAND FETTUCCINE

Tossed with grilled shrimp and scallops, served in a vodka blush or marinara sauce with crab.

BAKED ZITI

Tossed with a duo of mozzarella and parmesan cheeses, baked in a rich marinara or blush sauce.

TORTELLINI PRIMAVERA

Tri-colored tortellini with a blend of sautéed vegetables including broccoli, carrots, red and yellow peppers and snow peas tossed in a creamy alfredo sauce.

WILD MUSHROOM RAVIOLI

House specialty, ravioli stuffed with wild mushrooms in a creamy vodka blush sauce.

PASTA PRIMAVERA

Spinach and egg fettuccine tossed with red onion, snow peas, sugar snap peas and bell pepper, tossed in imported olive oil and dusted with grated parmigiano reggiano.

LASAGNA ROLLS

Wide lasagna noodles rolled with marinara, mozzarella cheese and dusted with parmesan cheese. Your choice of cheese, Bolognese, spinach or grilled vegetables.

STUFFED SHELLS

Jumbo shells filled with ricotta, topped with marinara sauce with side of grated parmesan.

JANSSEN'S LASAGNA

- Italian: can be made with marinara or Bolognese sauce
- Spinach: layered with our garlic sautéed spinach and marinara sauce
- Vegetarian: layered with grilled vegetables and marinara sauce

MIX & MATCH PASTA

Choose your pasta and sauce. (Some pastas available in whole wheat, spinach and gluten-free):

Ravioli:

- Traditional cheese
- Wild mushroom
- Lobster
- Crab
- Shrimp
- Roasted pumpkin (pumpkin dough)

Tortellini:

- Tri-colored cheese
- Pumpkin
- Plain

Other pastas:

- Rigatoni
- Capellini
- Fusilli
- Fettuccine
- Penne
- Gnocchi (potato)

Sauces:

- Alfredo
- Carbonara
- Cream sage
- Vodka blush
- Clam
- Gorgonzola
- Marinara
- Basil pesto
- Fra Diavolo
- Bolognese

SWEETS & BREADS

SIGNATURE ITEMS

ITALIAN MINI SWEET DISPLAY

Includes cannoli, éclairs, napoleons, lemon bars, cream puffs and much more. Garnished with chocolate covered strawberries.

PICK UP SWEET TRAY

Bite sized brownies, lemon squares, cream puffs, assorted cookies and other decadent bites.

COOKIE AND BROWNIE PLATTER

Combination of our homemade cookies and brownies.

CUPCAKES

Choose from regular or mini, chocolate, vanilla, red velvet, carrot cake or lemon. Let us know your occasion and we will customize for your special event.

CAKES, PIES & TARTS

STRAWBERRY SHORT CAKE

Traditional yellow cake or go for the chocolate (or both!), filled with fresh berries and whipped cream icing, garnished with fresh strawberries.

RICOTTA CHEESE CAKE

Delicately textured with a hint of natural orange essence, very light!

BANANAS FOSTER BREAD PUDDING

This rich dessert is best served warm, topped with a caramel sauce. Just add ice cream!

FRESH COCONUT CAKE

Vanilla cake iced with a fluffy white coconut icing and garnished with toasted coconut.

FRUIT TART

Filled with pastry cream and topped with seasonal fresh fruit. Available in 10", 4" or mini size.

SPECIAL OCCASION CAKES

Delicious cakes beautifully decorated and personalized. Available in a variety of sheet cake sizes including quarter, half, full, single or double layer and 8" or 10" round. Choose from:

- Traditional: yellow or chocolate
- Red velvet
- Black forest
- Cookies and cream
- Peanut butter
- German chocolate

TIRAMISU

Layers of espresso-drenched sponge cake with mascarpone cheese and cocoa powder. Available as a half sheet.

JEWISH APPLE CAKE

Very moist cake filled with apples — a favorite all year long!

CHEESECAKE

Made with a graham cracker crust. Please inquire for selection. Available gluten-free upon request.

HOMEBAKED PIES

Available half or whole pie. Some pies may be seasonal so always be sure to ask what's available!

Your choice of:

- Apple
- Cinnamon apple
- Pineapple upside down
- Cherry
- Strawberry rhubarb
- Pecan
- Blackberry
- Spiced pumpkin
- Chocolate pecan
- Peach
- Peach praline
- Blueberry
- Very berry

HOMEBAKED COOKIES

- Chocolate chip
- Reese's cup
- Heath bar
- Molasses
- Snicker doodle
- Oatmeal raisin
- Peanut butter
- Sugar cookies

OTHER BAKERY SWEETS

- Apple dumplings
- Éclairs (reg. or mini)
- Macaroons: plain or chocolate dipped
- Elephant ears
- Assorted truffles
- Gourmet chocolate covered pretzels
- Cannoli
- Baklava
- Specialty cakes by the slice
- Petit fours
- Rugalach

ASSORTED TARTS & MINIS

- Banana cream
- Lemon pistachio
- Chocolate chip cookie
- Fresh fruit
- Cheesecake
- Key lime cheesecake
- Lava cake
- Apple galette
- Crème brûlée
- Chocolate ganache
- Mixed berry
- Raspberry cheesecake

Our bakery selection varies from day to day. If you need something specific please pre-order at least 3 days in advance. But always inquire as we just may have what you need.

BAKERY BREADS: LOAVES, ROLLS & MUFFINS

We bake fresh every day. Please note, due to baking and delivery schedules some items may need a 2 to 3 day notice.

BAKERY LOAVES

- Asiago
- Focaccia
- Roasted garlic Italian
- Semolina
- Neo-Tuscan boule
- Janssen's cinnamon raisin
- Olive
- Raisin pecan
- Sunflower cracked wheat
- Multi-grain
- Ciabatta lungae
- Sourdough
- Rosemary olive oil
- Chocolate cherry
- Brioche
- Crackled wheat
- French table
- Corn bread (sheet)

BAKERY ROLLS

- Parker house
- Onion
- Rustic
- Multi-grain
- Honey oat
- Brioche
- Portuguese
- French table
- Raisin walnut
- Sourdough
- Dinner rolls (white, knot, and whole wheat)

MUFFINS (REGULAR OR MINI)

- Blueberry
- Chocolate chip
- Strawberry
- Carrot
- Raisin bran
- Coffee cake
- Corn
- Banana nut
- Pumpkin (seasonal)



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