

BEVERAGES

INDIVIDUALS

(Decaf available)

Bottled soda	\$ 1.50
Iced tea	\$ 2.00
Organic tea	\$ 3.00
Juice	\$ 2.00
Spring water	\$ 1.00
Sparkling water	\$ 2.00

HALF GALLONS

Turkey Hill iced tea (reg., diet, orange, or green)	\$ 3.00
Janssen's tea (our own "Special Blend")	\$ 5.00
Gold Peak sweet tea	\$ 3.00
Lemonade	\$ 3.50
Orange juice	\$ 5.00
Cranberry juice	\$ 5.00

Soda and water are also available by liters or case.

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.

ORDERING INFORMATION

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 chaffers, 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.

FROM FINE FOOD
TO FLOWERS,
WE DO IT ALL.



WWW.JANSSENSMARKET.COM | (302) 654-9941

CORPORATE
ENTERTAINING
MENU

WWW.JANSSENSMARKET.COM

3801 KENNETT PIKE | GREENVILLE, DE 19807 | (302) 654-9941

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 foccacia) \$ 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
Seared marinated flank steak
Sliced roast beef au jus
Grilled salmon
Lasagna (cheese, spinach, meat, or vegetable)
Baked penne (marinara or blush sauce)
Tortellini primavera (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

JANSSEN'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

ACCOMPANIMENTS

APPETIZERS

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

SIDES

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