

Maxwell's MARKET

Bake. Grill. Chill.



Party Tray & Catering Menu

www.maxwells-market.com

Mini Poboy, Sandwiches, and Wraps

Mini Poboy Tray

A favorite for any occasion featuring three popular selections, all made with Boar's Head premium deli meats. Includes ham with homemade scallion cream cheese spread, roast beef with horseradish sauce, and turkey with lettuce, tomato, mayo and mustard. All made on French baguette and cut into 1½" pieces.

\$40 \$55 \$75

Mini Muffaletta Tray

The New Orleans standard featuring Boar's Head ham, salami, mortadella, provolone and mozzarella cheese with Maxwell's own olive mix. Made on French baguette and cut into 1½" pieces.

\$50 \$70 \$90

Finger Sandwich Tray

Classic finger sandwiches using the finest ingredients. All of our finger sandwiches are made on Rotella's soft white and wheatberry breads. Choose from Boar's Head premium deli ham, turkey, or roast beef sandwiches with dijonnaise dressing, Maxwell's homemade chicken salad, tuna salad, egg salad, or pimiento cheese. May choose up to 4 selections.

\$40 \$55 \$75

Wrap Tray

Choose from the following "house special" wraps. All are made on white and wheat 10" flour tortillas, and then cut in half. Choices include:

- Roast beef and Swiss dressed with lettuce and horseradish spread;
- Grilled chicken breast and cheddar dressed with avocado and mayonnaise;
- "Italian" with prosciutto, salami, provolone and roasted red peppers;
- Turkey and Swiss dressed with fresh baby spinach and Dijon mustard;
- Ham and muenster dressed with lettuce and scallion cream cheese spread;
- Grilled veggies and Monterey Jack dressed with Creole mustard.

May choose up to 3 selections.

\$40 \$55 \$75

Sandwich Buffet

Don't know everyone's favorite? Let them build their own! Sandwich buffet includes a tray of Boar's Head premium sliced deli meats and cheeses, a tray of condiments including lettuce, tomatoes, pickles, purple onion, mayonnaise, and mustards, and two loaves of Rotella bread. Easy as 1, 2, 3...

- First, choose up to 3 deli meats: Ham, turkey, roast beef, corned beef, pastrami, and salami.
- Second, choose up to 3 cheeses: Cheddar, Swiss, American, pepper jack, Monterey jack, and provolone.
- Third, choose up to 2 loaves of bread: White, wheatberry, marble rye, sourdough, and multi-grain.

\$99 [Will make up to 20 sandwiches.]

Cold Appetizer Trays

Dip Tray Choose one of Maxwell's famous dips served in a bread bowl with Neva Betta dipping crackers. Dip choices are: Crab & Brie, Spinach Artichoke, Shrimp, Smoked Salmon, or Artichoke dip. Please choose one! (Bread bowl not included on small tray!) **\$20 \$30 \$40**

Seven Layer Dip We start with fresh cooked black beans, layer with Maxwell's guacamole, sour cream, cheddar cheese, black olives, tomatoes, and green onions and come up with a party favorite. White and blue corn tortilla chips included on the side. **\$35 (small only)**

Mediterranean Torte Our own Mediterranean torte made with cream cheese, basil pesto, sun-dried tomatoes, and pine nuts. Served with pita chips and crackers. **\$35 (small only)**

Marinated Olive, Salami, & Cheese Assorted olives, cubed salami, cubed provolone and Muenster cheeses. All tossed in a special house marinade... delicioso! **\$40 \$60 \$85**

Salad Combo Tray

Our salad combo plate is one of our most popular lunch items. This tray is an ideal choice for a small lunch meeting.

- Choose up to 2 of the following salads: Chicken salad, blackened chicken salad, New Orleans shrimp salad, and tuna salad.
- Choose up to 2 of the following salads: Greek pasta salad, broccoli salad, potato salad, sesame green beans, marinated Asparagus, and fruit salad.

\$60 (One size only. Serves 6 to 8.)

Cheese Tray Choose up to 4 of Boar's Head Brand deli cheese favorites. Choices include: Cheddar, American, Muenster, provolone, pepper jack, smoked mozzarella, Swiss, Monterrey jack, and smoked Gouda. *Cubed for appetizers or sliced for sandwiches - please specify!* **\$40 \$60 \$80**

Boar's Head Meat Tray Choose up to 4 of Boar's Head Brand deli favorites. Choices include: Black Forest or Honey ham, Mesquite or Honey turkey, Roast beef, Corned Beef, Pastrami, and Salami. *Sliced, rolled, and garnished on tray!* **\$45 \$65 \$90**

Vegetable Tray A colorful assortment of seasonal vegetables. May include fresh yellow and zucchini squash, celery, broccoli florets, cauliflower, baby carrots, cucumbers, cherry tomatoes, crisp tender green beans and asparagus. Served with ranch dipping sauce. **\$30 \$40 \$55**

Seasonal Fruit A colorful assortment of fresh seasonal fruits. May include pineapple, honeydew, cantaloupe, grapes, strawberries, apples, oranges, and blueberries. Served with our homemade strawberry cream cheese dip. **\$30 \$40 \$55**

Some trays may require 24 hour notice!

Warm Appetizer Trays & Sweets

Chicken Tenders

Fresh, never frozen chicken breast strips battered and fried golden brown. Available two ways:

- Classic - served with honey mustard dipping sauce.
- Spicy - tossed in our spicy "wing" sauce and served with blue cheese dipping sauce.

\$40 \$65 \$85

Chicken Drumettes

Drumettes battered and fried golden brown. Available two ways - both served with celery sticks and blue cheese dressing:

- Classic or Spicy (same as tender tray)

\$40 \$65 \$85

Fried Catfish Strips

Mississippi pond raised catfish filet strips battered and fried golden brown. Served with tartar sauce and lemons.

\$50 \$75 \$95

Grilled Sausage

A assortment of Italian sausage, garlic, green onion sausage, and smoked sausage. Grilled with onions and peppers and cut into bite sized pieces. Served with Creole mustard dipping sauce.

\$40 \$55 \$70

Mini Meatpies

Miniature Natchitoches meat pies served with Creole honey mustard dipping sauce.

\$40 \$55 \$70

Mini Crabcakes

A bite size version of Maxwell's homemade crabcakes - Served with remoulade sauce.

\$55 \$85 \$105

Mini Italian Meatballs

A mini version of Maxwell's homemade meatballs. Baked and tossed in our marinara sauce and topped with parmesan. Served with extra marinara dipping sauce.

\$40 \$55 \$70

Stuffed Mushrooms

Stuffed and baked button mushrooms. Your choice of seafood stuffing or spinach and artichoke stuffing. *Please specify stuffing or choose half and half!*

\$40 \$55 \$70

For your sweet tooth...

Assorted Cookie Tray

\$35 \$50 \$65

Brownie Tray

\$35 \$50 \$65

"Ooey Goey" Tray

\$35 \$50 \$65

Assorted Sweets Tray

An assortment of cookies, brownies and ooey goey bites.

\$35 \$50 \$65

Pecan Praline Torte

Cream cheese flavored with pralines and topped with toasted pecans Served with ginger almond cookies. (one size only) **\$40**

House Specialty Trays

Antipasto

Sliced prosciutto, salami, ham, mortadella, provolone and mozzarella cheeses combined with an assortment of olives, roasted red peppers, and marinated artichokes.

\$70 (Medium size only)

Brie en Croute

Wheel of French brie wrapped in puff pastry and baked until golden brown. Choose either:

Savory - Brie topped with sun dried tomatoes, basil pesto, and pine nuts.

Sweet - Brie topped with peach preserves and pecans.

Both served at room temperature with baguette rounds.

\$75 (1 kilo serves up to 25)

Rustic Cut Cheese

A unique selection of imported and domestic cheese wedges garnished with assorted fruits and nuts. Served with crackers.

\$55 \$80

Grilled Veggie

Yellow and zucchini squash, carrots, broccoli, asparagus, eggplant, and cherry tomatoes.

All lightly char-grilled and served with lemon pesto dipping sauce. **\$40 \$70**

Chilled Asparagus

Fresh asparagus, steamed until crisp tender, then chilled. Served with lemon-cream dipping sauce. **\$40 \$70**

Crab Claws Your choice of marinated with our special house marinade or fried and served with cocktail and tartar sauce. *Please choose one only!*

\$80 \$150 \$200

Shrimp Tray Your choice of boiled or fried! Tail-on, peeled and deveined Gulf shrimp. Boiled shrimp served with cocktail; fried with cocktail and tartar sauce.

\$75 \$115 \$150

Smoked Salmon Lightly smoked salmon served with cream cheese, capers, diced purple onions, diced boiled eggs, lemon wedges and baguette toasts.

\$70 \$95 \$135

Beef Tenderloin Reserve choice tenderloin seasoned and roasted medium rare, thinly sliced and served with horseradish cream sauce and rolls (36). (Serves 10 - 12) **\$175**

Glazed Pork Loin Oven roasted pork loin with red pepper glaze, thinly sliced and served with Dijon-aise sauce and rolls (36). (Serves 10 - 12) **\$75**

Some trays may require 48-hour notice!

Catering Menu

Let Maxwell's Market cater your breakfast, lunch, or dinner for groups of 10 to 100 or more! Catering prices are based on ***20 to 50 servings***.
**(Please inquire for pricing on larger or smaller groups.)*

Breakfast

Breakfast Casserole - A delicious, savory bread pudding made with eggs, bacon, sausage, cheese, and French bread. **\$45** half pan -feeds 10-12 **\$75** full pan—feeds 18-20

Assorted Scones and Croissants \$2 each

Croissant Sandwiches

Ham, egg & cheese or Bacon, egg & cheese \$7 Egg & cheese \$6

Quiche Your choice of Lorraine, Ham & Swiss, Spinach (serves 6-8) \$18

Seasonal Fruit Tray \$30 \$40 \$55

Gumbo, Soups, & Stews

Gumbo (shrimp and okra, chicken and sausage, or seafood) • Black Bean Soup • Chicken Tortilla Soup • Shrimp and Corn Soup • Tomato Basil Soup • Gazpacho • Broccoli and Cheese Soup • Tuscan Vegetable Soup • Loaded Potato Soup • French Onion Soup • Beef Stew • Chili **\$4.5** veggie • **\$5.5** chicken/beef • **\$6.5** seafood (per 12oz serving)

Entrées

All meals include 2 regular catering sides plus all serving utensils. Add \$1 for sides marked "\$\$". Priced per person.

	<u>a la carte</u>	<u>meal</u>		<u>a la carte</u>	<u>meal</u>
Grilled chicken breast	\$6	\$10	Meatloaf	\$5	\$9
Stuffed chicken breast	6	10	Hamburger steak	5	9
Barbeque chicken	6	10	Glazed pork loin	5	9
Baked chicken	6	10	Cajun Pork Chop	5	9
Sirloin Tip or Chuck roast	6	10	8oz Filet steak	18	22
Chicken, beef, or			12oz Ribeye steak	18	22
shrimp kabobs	6	10	12oz NY Strip steak	18	22
Catfish-Grilled or baked	7	11	Grilled flank steak	9	13
Salmon-Grilled or baked	10	14	Slow-cooked Brisket	9	13

Add a cookie and soft drink to any meal for \$2

Some menu items may require 24-hour notice!

Catering Sides

Grilled Veggies · Steamed Mixed Veggies · Steamed Broccoli · Green Beans · Spinach Madeline · Creamed Spinach · Steamed Asparagus (\$\$) · Grilled Asparagus (\$\$) · Baked Beans · Bourbon Sweet Potatoes · Garlic Mashed Potatoes · Rosemary Roasted Potatoes · Scalloped Potatoes · Twice Baked Potatoes (\$\$) · Wild Rice · Cranberry Wild Rice · Four Cheese Macaroni · Potato Salad · House Salad · Caesar Salad

a la carte - \$2 (\$\$=\$3) per serving [w/ Entrée]

Pastas (All pastas are priced per serving and include house salad, garlic bread, plates, napkins, and utensils.)

Traditional Lasagna Homemade, layered with ground meat, cheese and Maxwell's marinara sauce. \$10

Seafood Lasagna Layers of crabmeat, shrimp, cheese and pasta with a béchamel sauce. \$12

Spaghetti and Meatballs Maxwell's marinara and homemade meatballs. \$9.5

Chicken Parmesan Breaded chicken breast cutlets over pasta with marinara sauce. \$10

Eggplant Parmesan Breaded eggplant slices over pasta with marinara sauce. \$9.5

Shrimp or Chicken Fettuccine In Alfredo sauce - fettuccine. \$10 chicken \$11 shrimp

Chicken Spaghetti A tangy blend of chicken breast, onions, peppers, olives, and tomatoes tossed w/marinara over pasta. \$9.5

Add a cookie and soft drink to any meal for \$2

House Favorites

Grilled Chicken Breast or Pork Chop
Served with grilled veggies, wild rice pilaf and house salad. \$10

Grilled Steak or Chicken Caesar Salad
chicken \$9 steak \$10

Burgers and Chicken Breast Burgers
Maxwell's homemade grilled 6oz beef burgers or chicken breast served "buffet-style" with all of the fixings & cheese plus your choice of baked beans, chips or potato salad. \$10

Grillades and Grits A true southern classic. Beef cutlets slow cooked in a spicy gravy until fork tender. Served over cheese grits with salad and French bread. \$11

Chicken Enchilada Casserole Layers of chicken in a spicy spinach and cheese sauce. Served with Mexican rice and salad. \$10

Chicken and Beef Fajitas Grilled chicken breast and flank steak served "buffet-style" with fajita fixings, Mexican rice, grilled onions and peppers, and salad. \$11 Add chips & salsa +\$1

Shrimp Etouffee Classic creole etouffee with Gulf shrimp. Served over rice with salad and French bread. \$10

Chicken and Sausage Jambalaya
Creole style with chicken breast and sausage. Served with salad and French bread. \$8

Red Beans and Rice Served with smoked sausage, salad, and cornbread. *White beans also available by request!* \$8

(All above entrées include sides as listed plus plates, napkins, utensils.)

Box Lunch Your choice of turkey, ham, roast beef, tuna or chicken salad sandwich on white or wheatberry bread - dressed with lettuce and tomato. Condiments on the side. Includes a bag of chips and a cookie. \$9.5

Catering Menu Cont'd.

Desserts (price per serving when added to a catering order)

Cookies	\$1.50	Ooey Goopy bites	\$1.75
Brownies	\$1.50	Bread Pudding	\$2.00
Tiramisu	\$3.00	Apple Pie	\$16 (serves 6-8)

Beverages

Canned and Bottled Soft Drinks, Bottled Waters and Teas, Juices, and Specialty Drinks **\$0.79 and up**

Dinnerware for catering...

Plates, napkins, utensils, and serving utensils are included with all meals (**not included with trays!**). Extras are available at \$0.50 per person.

Chef Creations Our chefs can create just about anything to meet your party planning needs. The options are almost endless! Please do not hesitate to call.

Delivery Available

Price dependent on location and time!

Bocage Location

(near Towne Center)

7620-A Corporate Blvd.
Baton Rouge, La 70809
(225) 216-0030

Perkins Location

(near Pennington Biomedical)

6241 Perkins Road
Baton Rouge, La 70808
(225) 766-9150

Highland Location

(across from Ruffino's)

18135-J East Petroleum Dr.
Baton Rouge, La 70809
(225) 755-2230

All prices are subject to change
and some items may have seasonal availability!