



www.maxwells-market.com

# Mini Poboys, 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  $1\frac{1}{2}$ " pieces.

\$55 (~ 24 pc) \$75 (~ 36 pc) \$90 (~ 48 pc)

#### 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.

\$60 (~ 24 pc) \$85 (~ 36 pc) \$110 (~ 48 pc)

#### Finger Sandwich Tray

Classic finger sandwiches using the finest ingredients. All 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.

\$55 (28 pc) \$75 (40 pc)

**\$90** (52 pc)

### 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.

**\$55** (12 half wraps)

\$75 (18 half wraps)

\$90 (24 half wraps)

#### 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.

**\$150** [Will make up to 20 sandwiches.]

# **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. **\$85** (Medium size only)

#### **Charcuterie Platter**

Includes a custom selection of imported and domestic meats and pate'. Garnished with assorted fruits, olives and nuts. Served with crackers.

\$75 \$95

#### **Rustic Cut Cheese**

A unique selection of imported and domestic cheese wedges garnished with assorted fruits and nuts. Served with crackers. \$75 \$95

#### 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

\$95 (1 kilo serves up to 25)

#### **Grilled Veggie**

Seasonal vegetables...All lightly char-grilled and served with lemon pesto dipping sauce. \$55 \$85

#### **Chilled Asparagus**

Fresh asparagus, steamed until crisp tender, then chilled. Served with lemon-cream dipping sauce. \$55 \$85 **Crab Claws** Your choice of marinated with our special house marinade <u>or</u> fried and served with cocktail and tartar sauce. *Please choose one only!* \$115 \$195 \$295

**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. **\$95 \$145 \$200** 

Smoked Salmon Lightly smoked salmon served with cream cheese, capers, diced purple onions, diced boiled eggs, lemon wedges and baguette toasts. \$85 \$110 \$165

**Beef Tenderloin** Our reserve beef tenderloin seasoned and roasted medium rare, thinly sliced and served with horseradish cream sauce and rolls (36). (Serves 10 - 12) \$240

**Glazed Pork Loin** Oven roasted pork loin with red pepper glaze, thinly sliced and served with Dijon-naise sauce and rolls (36). (Serves 10 - 12) **\$120** 

### **Custom Platters**

Want something different? Please speak to our chef or manager...we will be happy to assist you in creating the special platter that you desire!

## Some trays may require 48-hour notice!

# Warm Appetizer Trays & Sweets

#### **Chicken Tenders**

Fresh, never frozen chicken breast strips battered and fried golden brown. Choice of: • Classic - served with honey mustard dipping sauce.

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

\$55 \$85 \$115

#### Fried Catfish Strips

Mississippi pond raised catfish filet strips battered and fried golden brown. Served with tartar sauce and lemons. \$75 \$115 \$155

#### 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. \$50 \$70 \$90

#### Mini Meatpies

Miniature Natchitoches meat pies served with Creole honey mustard dipping sauce. \$45 (25 pc) \$70 (40 pc) \$95 (60 pc)

#### Mini Crabcakes

A bite size version of Maxwell's homemade crabcakes - Served with remoulade sauce. **\$75** (25 pc)

\$115 (40 pc)

\$165 (60 pc)

#### 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.

\$55 (30 pc)
\$75 (50 pc)
\$95 (75 pc)

#### **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!* **\$50** (45 pc)

\$65 (60 pc) \$85 (80 pc)

#### Custom Trays!

Don't see what you want? Maxwell's Market can design a custom tray for you! Just speak to our chef or manager for assistance.

#### For your sweet tooth...

Assorted Cookie Tray \$40 (20 pc) \$55 (30 pc) \$75 (40 pc) Brownie or "Ooey Gooey" Tray \$45 (20-24 pc) \$60 (32-38 pc) \$80 (42-52 pc)

**Assorted Sweets Tray...**assortment of cookies, brownies and ooey gooey bites. \$45 \$60 \$80

#### Pecan Praline Torte

Cream cheese with pralines ~ topped with to asted pecans Served with ginger almond cookies. (one size only) \$55

# **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!) \$30 \$40 \$50

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. \$50 (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. \$55 (small only)

Marinated Olive, Salami, & Cheese Assorted olives, cubed salami, cubed provolone and Muenster cheeses. All tossed in a special house marinade... delicioso! \$50 \$70 \$95 **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*! \$45 \$65 \$90

**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! \$60 \$90 \$120

**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. \$40 \$50 \$60

**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. \$40 \$50 \$60

#### 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.
 \$95 (One size only. Serves 6 to 8.)

Some trays may require 24 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 \*<u>20 to 50 servings</u>. \*(Please inquire for pricing on larger or smaller groups.)

## **Breakfast**

Breakfast Casserole - A delicious, savory bread pudding with eggs, bacon, sausage, cheese, and French bread ~ \$60 half pan -feeds 10-12 \$95 full pan-feeds 18-20

Assorted Scones and Croissants \$2.50 each

Croissant Sandwiches Egg & cheese \$7 Ham, egg & cheese \$9 Bacon, egg & cheese \$9

Steak, egg & cheese \$11

Quiche Your choice of Lorraine, Ham & Swiss, Spinach (serves 6-8) \$20

Seasonal Fruit Tray \$40 \$50 \$60

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 \$6 veggie • \$7 chicken/beef • \$9 seafood (all per 12oz serving)

## Entrées

All meals include 2 regular catering sides plus all serving untensils. Add \$1 for sides marked "\$\$". Priced per person for quantities of <u>20 or more</u>.

Chicken Entrées Choices include: Grilled Chicken Breast, Stuffed Chicken Breast, BBQ Chicken quarters or Baked Chicken \$14

Beef Entrées Choices include: Hamburger Steak, Sirloin Tip or Chuck Roast, or Meatloaf \$14 Slow-cooked Brisket \$18

Kabob Entrées Choices include: beef, chicken or shrimp (may mix) \$14

**Pork Entrées** Pulled Pork, Glazed Pork Loin, or Cajun Pork Chop \$14

Steak Entrées Choices include: Flank Steak \$18, or 8oz Filet, 12oz Ribeye or 12oz NY Strip - market price

Seafood Entrées Grilled or Baked Catfish \$18 Grilled or Baked Salmon \$20

Add a cookie and soft drink to any meal for <sup>\$</sup>2.75

Some menu items may require 24-48 hour notice!

### **House Favorites**

Grilled Chicken Breast or Pork Chop Served with grilled veggies, wild rice pilaf and house salad. \$14

Grilled Steak or Chicken Caesar Salad steak \$15 chicken \$13

Hamburgers and Chicken Breast Burgers Homemade grilled 6oz beef burgers or chicken breast served "buffetstyle" with all of the fixins. Choice of baked beans, chips or potato salad. \$13

**Grillades and Grits**... a southern classic. Beef cutlets slow cooked in a spicy tomato gravy. Served over cheese grits with salad and French bread. \$14

**Chicken Enchilada Casserole** Layers of chicken in a spicy spinach and cheese sauce. Served with Mexican rice and salad. **\$14** 

**Chicken and Beef Fajitas** Grilled chicken breast and flank steak served "buffet-style" with fajita fixings, Mexican rice, grilled onions and peppers, and salad. **\$15 Add chips & salsa +\$2** 

Shrimp Etouffee Classic creole etouffee with Gulf shrimp. Served over rice with salad and French bread. \$14

Chicken and Sausage Jambalaya with salad and French bread. \$12

**Red Beans and Rice** with smoked sausage, salad, and cornbread. *White beans also available by request!* \$10

**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. \$12.50

Add a cookie and soft drink to any meal for \$2.75

**Pastas** (All pastas are priced per serving for 20 or more sservings and include house salad, garlic bread, plates, napkins, and utensils.)

**Traditional Lasagna** Homemade, layered with ground meat, cheese and Maxwell's marinara sauce. \$13

**Seafood Lasagna** Layers of crabmeat, shrimp, cheese and pasta with a béchamel sauce. \$15

Spaghetti and Meatballs Maxwell's marinara and homemade meatballs. \$13

**Chicken Parmesan** Breaded chicken breast cutlets over pasta with marinara sauce. \$14

**Eggplant Parmesan** Breaded eggplant slices over pasta with marinara sauce. \$13

Shrimp or Chicken Fettuccine Alfredo sauce ~

\$14 chicken \$15 shrimp

**Chicken Spaghetti** A tangy blend of chicken breast, onions, peppers, olives, and tomatoes tossed w/marinara over pasta. \$13

(All entrées include sides as listed plus plates, napkins, utensils and are priced for quantities of 20 or more servings.)

#### 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 - \$3 (\$\$=<sup>\$</sup>4)

per serving [w/ Entrée]

# Catering Menu Cont'd.

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

| Cookies  | \$1.75 | Ooey Gooey bites | \$2.00            |
|----------|--------|------------------|-------------------|
| Brownies | \$1.75 | Bread Pudding    | \$3.50            |
| Tiramisu | \$4.00 | Apple Pie        | \$20 (serves 6-8) |

#### Beverages

Canned and Bottled Soft Drinks, Bottled Waters and Teas, Juices, and Specialty Drinks \$1 and up

### Dinnerware for catering...

Plates, napkins, utensils, and serving utensils are included with all catering entrée meals (not included with trays!). Extras are available at \$0.75 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!

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