



Catering Menu

MURPHY'S
Fresh **MARKETS**

Catering Department

609-268-8380

catering@murphysmarkets.com

Pick-up or delivery is available seven days a week, prices are subject to change and some items may require a 72-hour notice.

Cold Hors D'oeuvres



Beef Empanada \$2.00 each

Flaky crust that perfectly complements our classic Hispanic beef filling.

Vegetable Spring Roll \$2.00 each

Asian traditional savory snack rolled in a pastry sheet filled with vegetables.

Spanakopita \$2.50 each

Triangular layers of puff pastry, filled with goodness from the Greek gods themselves.

½ Pan Smoked Pulled Pork \$39.99

A hit at any party 5lbs of our tender pork, rolled in our Southern style BBQ sauce. Including, 2 packs of slider rolls.

Minimum one dozen of each



Taste of Asia

Vegetable Fried Rice 4lb pan \$29.99

Long grain rice with carrots, edamame, red pepper, onion and scrambled eggs.

Vegetable Lo Mein 4lb pan \$29.99

Lo Mein noodles, vegetable blend in a Lo Mein sauce.

Pork Pot Stickers 4lb pan \$59.99

Authentic crescent shaped pork and vegetable fried dumplings.

Chicken Pot Stickers 4lb pan \$59.99

Authentic crescent shaped chicken and vegetable fried dumplings

Sesame Orange Chicken 4lb pan \$39.99

Crispy chicken tempura in a clean orange, tangy sauce.

Sweet "N" Sour Pork 4lb pan \$39.99

Pork tempura in a delicate balance of sweet and tangy.

General Tso's Chicken 4lb pan \$39.99

Tempura fried chicken breast in an Asian style BBQ sauce with chili peppers and sesame seeds.

Kung Pao Chicken 4lb pan \$ 44.99

Fried tempura chicken chunks in a savory yet spicy sauce.

All Asian delightful pans will feed 8-10 people



Breakfast & More...



Assorted Tray of Muffins \$39.99

(18 muffins)

Our own freshly baked muffins: Blueberry, Banana Nut and Chocolate Chip artfully arranged onto the tray with your choice of whipped butter or soft butter.

Assorted Tray of Bagels \$59.99

(serves 16-18)

Your choice of our freshly baked bagels includes butter and cream cheese.

Quiche du Jour \$11.99 each

(serves 6-8)

Your choice from our Artisan Cheese, French Provençal Lorraine, Farm Fresh Broccoli and Cheese, Asparagus and Ham with Cheese.

Smoked Nova Scotia Salmon

\$116.99 (serves 10-12)

Sliced Nova Scotia salmon served with capers, sliced red onion, tomato and cucumbers. Also comes with lemon wedges, cream cheese and cocktail rye.

Fresh Salsa & Guacamole Platter

\$64.99

Our Ched prepared tomato salsa with a hint of jalapeno, fresh mango salsa and guacamole. Served with tortilla chips.

Shamrock Vegetable Tray

small \$34.99, large \$44.99

Farm fresh vegetables including, broccoli, baby carrots grape tomatoes, celery and English cucumbers. Served with ranch dipping sauce.

Grilled Vegetable Platter \$74.99

(serves 14-16)

Assorted seasonal grilled vegetables lightly seasoned with extra virgin olive oil and herbs from the Mediterranean regions. Served with your choice of balsamic vinaigrette or roast red pepper hummus.

Shamrock Fruit Platter

\$34.99 (small serves 10-12),

\$54.99 (large serves 18-20)

Murphy's back to basic fresh fruit without all the frills.

Extreme Fruit Platter

\$64.00 (small serves 10-12)

\$94.99 (large 18-20)

Hand selected, sliced and arranged pineapple, melons, grapes and berries elaborately plattered.



Sandwich & Lunch Platters

Murphy's Own Sandwich Platters

Assorted Finger Sandwiches \$74.99

36 individual chef prepared sandwiches. Includes in store prepared roast beef, baked ham, chicken salad, tuna salad and an Italian combo with assorted cheeses served to you on fresh dinner rolls. Mustard and mayo on side.

Assorted Gourmet Sandwiches \$84.99

36 individual chef prepared sandwiches. Includes claim to fame Italian meats, grilled vegetables, brie, fresh mozzarella cheeses and an artful array of culinary treats.

Assorted Gourmet Wraps (small) \$64.99, (large), \$104.99

Our chef selected collection of sandwich wraps. Includes hand carved chicken salad, grilled vegetables, tuna salad, in store prepared roast beef with cheddar, baked ham or turkey cut into pinwheels.

Traditional Meat & Cheese Platter (10-12), \$64.99, (20-24), \$104.99

Murphy's Shamrock tray with a lineup of selected meats; oven gold turkey, baked ham, roast beef cheddar and Swiss. This tray is garnished with roasted red peppers and pickles.

On the Side (10-12, 2lbs of each), \$34.99, (20-24, 4lbs. of each), \$54.99

An excellent complement to our "Traditional Meat & Cheese" tray. Includes macaroni, potato salads, coleslaw as well as a loaf of rye bread, kaiser roll, lettuce, tomato, hot or sweet peppers, onions, mayo and mustard.

Murphy's Deli Sub Tray \$74.99

Your choice of 4 of our award-winning hoagies. Includes Italian, ham and cheese, turkey, roast beef or create your own.



Specialty House Prepared Salads \$22.99 (small) \$44.99 (Large)

Classis Caesar- Fresh chopped Romaine, shaved parmigiano Reggiano, croutons and traditional Caesar dressing.

Autumn Harvest- farm fresh Arcadia blend topped with dried cranberry, walnuts and feta cheese with a raspberry vinaigrette dressing.

Garden- farm fresh Arcadia blend with shredded carrot, grape tomatoes, cucumbers, Asiago cheese and croutons with a white balsamic.

Cobb Salad- This American classic includes chopped bacon, avocado, crumbled blue cheese, hard boiled egg, grape tomatoes served in freshly chopped Romaine with buttermilk ranch.

Greek- Pitted Kalamata olives, grape tomatoes, cucumber, bell pepper, crumbled feta served in freshly chopped Romaine in a lemon vinaigrette.

Salads and Sides (per lb)

Chicken \$9.99 • Tuna \$8.99 •
Macaroni, Potato or Coleslaw \$ 5.99 • Amish Broccoli \$ 6.99 • Tortellini Roma \$ 9.99 • Penne Spinach \$ 8.99 • Pasta w/Sundried Tomato \$8.99

Sushi prepared daily by our "Sushi Chef". Let our Sushi Chef prepare a tray for your next party. Special request available to create your own.

fusion
By Sushi Avenue **sushi**

Party Platters



Fresh Steamed Shrimp Cocktail

(10-12), \$99.99

Our 16/20 count extra large shrimp arranged perfectly with cocktail sauce.

Antipasto Platter

(10-12), \$69.99, (20-24), \$109.99

Our hand selected sliced salami, prosciutto, sopressata, capicola carefully married with roasted red peppers, grilled vegetables, pitted olives, portabella mushrooms, along with a variety of specialty cheeses and fresh mozzarella.

Mediterranean Sampler

(6-8), \$44.99, (14-16), \$74.99

The best representation of this regional nibble includes pitted kalamata olives, feta cheese, sliced cucumber, roasted red peppers, garlic roasted hummus, stuffed grape leaves served with pita wedges.

Imported Cheese Platter

(8-10), \$59.99, (14-16), \$79.99

This elegant tray includes Havarti, English Cheddar, French brie and Italian provolone cheeses with hard salami and crackers.

Cheese and Fruit Platter

(8-10), \$69.99, (14-16), \$99.99

One of our most popular platters. Includes brie, smoked gouda, sharp cheddar, Swiss, fresh berries and seasonal melons.

Specialty Cheese Tasting Platter

(8-10), \$59.99, (14-16), \$79.99

A very inviting selection of both Domestic & Imported cheeses, escorted with dried fruit, fresh grapes, French baguette and crostini.

Bread Dip Bowl (8-10), \$14.99

Served in our own pumpernickel bread bowl, accompanied by your choice of the following:

*Spinach & Artichoke, *Crab, *3 Onion,
*Hummus or *Buffalo Chicken.



Smokehouse BBQ



Murphy's carefully seasons our smoked products, with our own secret version of a Texas Style dry rub, that's marinated overnight, then slow cooked in our smoker with hickory wood. These products are so tender and juicy, they will melt in your mouth!

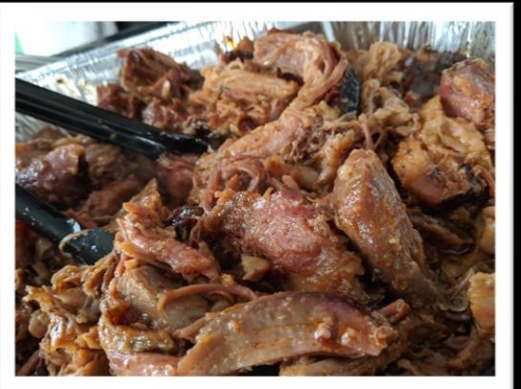
**Brisket • Pulled Pork
Baby Back Ribs
Chicken • Salmon
Murphy's Own Sausage**

BBQ Beans

Variety of fava and kidney beans, carefully slow cooked in our secret BBQ sauce, combined with an array of spices.

Smoked Andouille Sausage Mac n Cheese

Smoked Andouille, married with our aldente' pasta carefully tossed in our variety of cheddar and smoked gouda cheeses.



On the Side...

**Potato Salad • Macaroni Salad •
Cole Slaw • Pasta Salad
Mixed Grilled Vegetables
Cornbread**

Old World Style Pasta

(Serves 10-12, ½ pans) *Add a protein, chicken \$14.99 shrimp \$24.99 Lb.

Lasagna \$64.99

Your choice, traditional meat, spinach or cheese.

Eggplant Rollatini \$64.99

Hand breaded eggplant stuffed with ricotta cheese topped with our house made marinara sauce and parmesan cheese.

Baked Ziti, Stuffed Shells, Manicotti \$55.99

Ziti pasta tossed with ricotta, mozzarella and parmesan cheeses finished with our house marinara sauce. Manicotti and stuffed shells are cheese stuffed in our house marinara sauce.

Penne Alfredo with broccoli \$55.99

Pasta cooked al dente in our chef prepared Alfredo sauce with broccoli.

Meat Entrees

(Serves 10-12, ½ pans)

Beef Tenderloin Tips Burgundy *Market Price

Sliced tenderloin tips cook with a burgundy wine sauce and sliced white mushrooms.

Beef Tenderloin Tips Peppered Steak *Market Price

Sliced tenderloin tips sauteed with peppers and onions in a rich Asian Hoisin with a hint of sesame oil.

Pork Loin; Herbed or Cranberry Apple Stuffing \$87.99

Selected pork loin with our chef prepared cranberry apple or herbed stuffing. Both are paired with a mouthwatering pork sauce.

Roast Turkey \$74.99

Slow roasted turkey breast cooked to perfection served along with pan dripping gravy and cranberry sauce.

Rigatoni Bolognese \$55.99

Our own butcher grind blend beef cooked in a seasoned tomato and mirepoix with a hint of cream and cinnamon. Served to you in rigatoni pasta.

Blushing Rigatoni with Sweet Italian Sausage \$55.99

Our house prepared blush sauce served with al dente rigatoni and Murphy's home made sweet Italian sausage.

Pesto Cream Farfalle \$55.99

A delicious blend of Alfredo and pesto tossed with al dente farfalle pasta.

Spaghetti with Meatballs \$55.99

Every kids favorite. Murphy's own meatball recipe tossed with our house marinara, served al dente pasta.



Murphy's butcher shop Sweet Italian or Hot Sausage with peppers and onions. \$59.99

Our butcher's recipe sausage cooked along with peppers and onions. Done the old-world style, low and slow.

Cocktail Meatballs \$59.99

Your choice of butcher grind beef or turkey, cocktail meatballs served to you in your choice of marinara or Swedish sauces.

Veggies & Sides

MURPHY'S
Fresh MARKETS



Heritage style Wild Rice and Garbanzo Beans \$49.99

These wild grains accompanied with long grain rice blended with garbanzo beans, seasoned and balanced with dried cranberries and walnuts.

Rice Pilaf or Steamed Brown Rice \$39.99

Our own recipe blended with chicken stock, minced onion or can be substituted with steamed brown rice for a healthier alternative.

Risotto style Orzo with Mushrooms \$44.99

This recipe comes to us from the Greek villages in the hills of Sicily. Old-world style with robust flavor, getting you to come back for more.

Roasted Cauliflower topped with Parmesan Cheese \$39.99

Roasted cauliflower florets seasoned in the Mediterranean style extra virgin olive oil, topped with parmesan cheese.

Steamed Green Beans or Broccoli

\$39.99 Your choice of almondine, roasted garlic or topped with parmesan cheese.

Macaroni & Cheese \$44.99

Al dente cooked elbow macaroni carefully folded into an array of special cheese.

Artisan Breads and Rolls \$3.00 per person

Assortment of artisanal breads or assortment of dinner rolls.

Serves 10-12, ½ pans

Oven Roasted Petite Potatoes \$34.99

Herb roasted potatoes seasoned to perfection!

Mashed Potatoes \$34.99

This all-time favorite is a hit at any function. Mashed Idaho potatoes, butter and milk. How can you go wrong?

Autumn Mashed sweet Potatoes \$34.99

With every bite, close your eyes and you can almost feel like you're in a Norman Rockwell holiday painting.

Au Gratin Potatoes \$34.99

Precision sliced, cooked, and blended with our chef's recipe cheese sauce.



Center of the Plate...

Chicken Entrée's (10-12, ½ pans)

Chicken Marsala \$69.99

Boneless chicken breast lightly floured, deglazed, and pan-seared with marsala wine finished in the oven with sliced white mushrooms.

Chicken Piccata \$69.99

Boneless chicken breast lightly floured and pan-seared deglazed with white wine, lemon butter and capers.

Chicken Parmesan \$69.99

Our recipe of delicately breaded chicken breast, fried and finished in the oven. Topped off with parmesan and mozzarella cheeses. Served with chef prepared marinara sauce.

Chicken Tenders or Chicken Wings \$8.99 per lb

Includes celery sticks and dipping sauce of blue cheese dressing.



Seafood & Fish Entrée's

Lobster Macaroni & Cheese *Market Price

We only use cold water lobster folded into the cheese for the perfect blend.



Kids Choices (\$9.99 per child)

Chicken Fingers

Lightly breaded chicken tenderloins served with French fries.

Sweet Endings...

Key-Lime Pie \$14.99

Our award winning homemade 9" key-lime pie with a graham cracker crust is an absolute tasty favorite!

Home Baked Pie starting at \$12.99

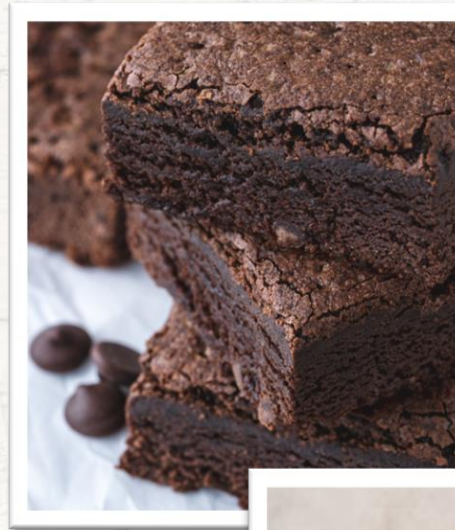
9" Apple, Caramel Apple Walnut, and Cherry made by Murphy's own bakers.

Cheesecake \$9.99

Your choice of Strawberry, Cherry, Marble or Plain.

Ultimate Brownie Cake \$23.99

2 layers of chocolate cake filled with fudge and brownie pieces topped with a chocolate buttercream.



Sweet Treats

Assorted Cookie & Brownie Platter-Starting at \$39.99

Small (10-12 people) Large (20-24 people)

Mini Pastry Platter- Starting at \$44.99

Small (10-12 people) Large (20-24 people)

Chocolate Covered Pretzel Platter- \$15.99 lb

Small (10-12 people) Large (2-24 people)

Homemade Cupcakes (see store for pricing)

Cannoli Cake \$23.99

2 layers of yellow cake filled with cannoli cream, iced with a light whipped cream.

Strawberry Shortcake \$23.99

Layers of vanilla shortcake filled with fresh strawberries and topped with fresh whipped cream.

Red Velvet Cake \$23.99

3 layers of red velvet cake filled and iced with cream cheese.

Custom Designed Cakes...

With a few days notice, you can design your own cake from the choices below. First select your shape and size, then choose the type of cake, filling and icing. To top it off, add a special message or decoration. Wedding and tiered cakes also available with advanced notice.

*Round: 6 inch (4-6 pieces), 8 inch (8-10 pieces),
Rectangular: ¼ sheet cake (20 pieces), ½ sheet cake (40 pieces), full sheet cake (80 pieces)*

Cake: Yellow or chocolate.

Filling: Chocolate, chocolate mousse, whipped cream, buttercream, strawberry or raspberry, cherry, cannoli filling, or Bavarian cream.

Icing: Chocolate, chocolate ganache, raspberry or strawberry, whipped cream (or) homemade buttercream.

***CUSTOM CAKES NEED A 7 DAY LEAD TIME,
PLEASE CONTACT OUR BAKERY DEPARTMENT.**





MURPHY'S *Fresh* MARKETS



Catering Services

Professional Staff

Murphy's is pleased to offer staffing services including:

(Three hour minimum, plus travel time.)

Servers, chefs, and sous chefs available.

Our experienced staff will make your party great from start to finish.

(Holiday services prices vary.)

Wines, Beer & Liquor

Murphy's wine department is pleased to offer advice to help you choose the right wines for your event, most of all complement your food.

Email: catering@murphysmarkets.com

11/7/2024