



Holiday Menu 2021



Available December 1st—December 31st



To place an order please call:
413.528.5775 or
413.248.5040 x 1



Breakfast/Brunch

Breakfast Basics

An assortment of our freshly baked muffins, scones, croissants and sweet tea breads served with whipped butter and raspberry preserves
Small \$35.95 serves up to 12
Large: \$49.95 serves up to 24

Smoked Salmon Platter

Premium smoked salmon with thin sliced red onion, tomato slices, leaf lettuce, whipped cream cheese and an assortment of bagels.
Small \$98.95 serves up to 12
Large: \$196.95 serves up to 24

Marketplace Quiche

Rich custard, flaky crust and our special fillings: grilled zucchini and goat cheese; broccoli and Cheddar; or quiche Lorraine
\$25.95 whole, serves up to 12

Cheese Blintzes Veg

\$8.95 for four blintzes

Cinnamon Bun, 6 pack \$8.95

Starters

Potato Latkes VEG

\$9.95 per dozen

Spanakopita VEG

Spinach & Feta in Crispy Phyllo
\$15.95 per dozen 2 dozen minimum

Franks in a blanket with house Dijon

\$15.95 per dozen 2 dozen minimum

Mini Bacon & Cheddar Tartlets

\$16.95 per dozen 2 dozen minimum

The Perfect Spread

An assortment of housemade spreads including horseradish garlic, tomato artichoke and baguette
\$21.95, serves up to 12

Shrimp Cocktail WF

16-20 Shrimp per pound
Large and fresh with our zesty cocktail sauce
36 pc \$62.95

Crudités WF VEG

A selection of crisp vegetables served with our own hummus and buttermilk ranch dip
\$46.95 serves up to 15

Artisan Cheese Platter VEG

A classic collection of fine domestic and European cheese garnished with fresh fruit and served with water crackers
\$58.95 serves up to 25

Main Course Sides

Whipped Cream Biscuits

\$7.95 1/2 doz

Snow Flake Rolls 1/2 doz \$3.95

Grilled Vegetable Platter WF V

\$38.95 serves up to 12

Potato Leek Cake WF V

\$28.95 whole serves up to 12

Gemelli Pasta with Housemade Marinara Sauce Veg

\$26.95 1/2 pan serves up to 15

Roasted Garlic and Thyme Potatoes WF V

\$28.95 serves up to 12

Brown Basmati with Herbes and Extra Virgin Olive Oil V

\$28.95 1/2 pan serves up to 15 WF

Roasted Brussel Sprouts, Butternut Squash & Sweet Onions WF VEG

\$19.95 - 1/3 pan serves up to 6

Platters

Artisan Sandwich Platter

(also available as a Sandwich Builder)
Includes hand sliced, house roasted turkey breast, slow roasted roast beef and artisan ham with Vermont Cheddar and Swiss cheeses, mayonnaise, horseradish sauce, cranberry mayonnaise, and whole grain mustard on assorted artisan breads
\$9.95 per person, min 10 ppl

Café Wrap Platter

Turkey breast with cranberry mayonnaise and housemade stuffing; curried chicken, lettuce and tomato; roast beef with horseradish mayonnaise, Cheddar and roasted peppers, grilled vegetables with hummus.
\$9.95 per person, min 10 ppl

Green Salads

serves up to 15 people

Mesclun Salad WF VEG

With choice of lemon anchovy dressing, honey sherry or balsamic vinaigrette
\$25.95

Caesar Salad

Crisp romaine, housemade croutons, Parmesan and our own lemon anchovy dressing
\$29.95

Garden Salad WF VEG

Equinox Farm greens, crisp cucumber, tomato, shredded carrot and red onion with honey sherry vinaigrette
\$30.95

Side Salads

Small: serves up to 15

Large: serves up to 30

Cole Slaw WF VEG

With maple poppy seed dressing
Small: \$17.95 Large: \$29.95

Creamy Potato Salad WF VEG

Silky potatoes with creamy scallion dressing
Small: \$32.95 Large: \$48.95

Lo Mein Salad VEG

Fresh lo mein noodles, scallion, shitake mushrooms, peanuts, carrot & tamari ginger dressing
Small: \$43.95 Large: \$72.95

Quinoa and Kale Salad WF V

Quinoa and Edamame tossed with Tuscan ale, lemon, herbs and extra virgin olive oil
Small: \$48.95 Large: \$76.95

Corn and Fennel Salad WF V

Sweet corn, caramelized onion, fennel, sun-dried tomato, fresh spinach, aged balsamic vinegar and extra virgin olive oil
Small: \$42.95 Large: \$72.95

WF = Wheat Free
V = Vegan
VEG = Vegetarian

Main Course



Roasted Prime N.Y. Strip of Beef

Served with Tomato Thyme Jam
Small: \$180.00 serves up to 8
Large: \$350.00 serves up to 16
Great with our Snow Flake Rolls

Chicken Piccata

Tender medallions of chicken breast in a buttery lemon caper sauce.
Large: \$59.95 ½ pan serves up to 10

Chicken Parmigiana

Tender sautéed panko crusted chicken cutlets topped with whole milk mozzarella, parmesan & romano cheeses. Served over Marketplace tomato sauce
Large: \$59.95 ½ pan serves up to 10
extra sauce: \$9.95 per quart

Balsamic and

Herb Grilled Chicken Breast WF

Boneless skinless natural chicken breast marinated in extra virgin olive oil, aged balsamic vinegar, garlic and fresh thyme, grilled on an open flame, sliced and drizzled with fresh basil extra virgin olive oil, garlic and Parmesan cheese.
\$79.95 serves up to 15

Eggplant, Kale &

Mushroom Moussaka VEG

Mushrooms and kale in a rich tomato sauce, layered with eggplant, and topped with a special bechamel custard.
\$59.95 1/2 pan serves up to 10

Angus Beef Lasagna

Fresh lasagna noodles, ricotta cheese, Angus ground beef, our own marinara sauce, and a layer of rich béchamel sauce and mozzarella cheese
\$49.95 ½ pan serves up to 12
extra sauce: \$9.95 per quart

Spinach & Mushroom Lasagna

Fresh lasagna noodles, ricotta cheese, Fresh spinach, mushrooms, our own marinara sauce, and a layer of rich béchamel sauce and mozzarella cheese.
\$49.95 ½ pan serves up to 12
extra sauce: \$9.95 per quart



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Angus Meatballs

Ground Angus beef blended with fresh herbs, light bread crumbs and Parmesan cheese in our own marinara sauce
\$49.95 ½ pan (40 meatballs)
extra sauce: \$9.95 per quart

Shepherds Pie

A perfect blend of our ground lamb, ground Angus beef, corn, onion and carrots with fresh Cheddar mashed potatoes
\$72.95 ½ pan serves up to 12

Baked Pasta with Herbed Ricotta VEG

Semolina pasta, housemade marinara sauce, ricotta, fresh herbs, pesto and mozzarella cheese, baked golden brown
\$42.95 ½ pan serves up to 12
extra sauce: \$9.95 per quart

Chicken Sausage and Peppers WF

Grilled fresh, savory chicken sausages tossed with caramelized onions, sweet peppers, fresh herbs and rich tomato sauce
\$59.95 ½ pan serves up to 12

Dill and Cider Mustard Glazed Salmon

Glazed and roasted filets served and garnished with shaved cucumber and onion
\$59.95 (10/3 oz portions)

Turkey Breast Brined and Roasted with Fresh Herbs

\$79.95 each serves up to 12

Gluten Free Baked Ziti WF VEG

\$48.95 each serves up to 8

Macaroni and Cheese VEG

\$48.95 ½ pan serves up to 12

Desserts



Chocolate Caramel Cheesecake

\$24.95 serves up to 8

Chocolate Peppermint Tart

\$18.95 Tart serves up to 8

Egg Nog Cheesecake with Gluten Free Ginger Cookie Crust WF

\$23.95 serves up to 8

Chocolate and Orange Panattonne

Made in our Sheffield kitchen with Cabot butter, Callebaut chocolate, and French candied fruit
\$14.95 each

Carrot Pullman Cake with Cream

Cheese Icing, 8 inch
\$26.95 serves up to 10

Orange Cranberry Vegan Cake \$8.95

Gluten Free Pumpkin Pie, 8 inch \$19.95
(open kitchen)

Pecan Pie, 10 inch \$24.95

Pumpkin Pie, 10 inch \$21.95

Apple Pie, 10 inch \$24.95

Bûche de Noël, medium
\$28.95 serves up to 8

Bûche de Noël, large
\$48.95 serves up to 14

Holiday Brownie and Cookie Platter

Small: \$45.95 serves up to 20
Large: \$79.95 serves up to 35

Platter of Marketplace Specialty Bars

Dream Bars, Berry Oatmeal Bars and Lemon Bars
Small: \$48.95 serves up to 20
Large: \$82.95 serves up to 35

Whipped Cream Biscuits

\$8.95 1/2 doz



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Marketplace Kitchen
18 Elm Court
Sheffield, MA

Retail Store
Located within
Guido's Fresh Marketplace
760 So. Main Street
Great Barrington, MA

www.marketplacekitchen.com