

# ENTRÉES

	HALF PAN SERVES 10	FULL PAN SERVES 20
<b>BAKED ZITI</b> choice of marinara or cheese sauce	\$30	\$55
<b>EGGPLANT PARMESAN</b> breaded eggplant slices layered with romano and parmesan cheese	\$45	\$85
<b>CHICKEN BROCCOLI ZITI</b> choice of garlic white wine or alfredo sauce	\$50	\$95
<b>VEGETABLE ROLLATINI*</b> 2 per person grilled eggplant, zucchini, summer squash, ricotta cheese, tomato sauce with fresh basil	\$40	\$75
<b>CHICKEN MARSALA *</b> wild mushrooms and marsala wine sauce	\$60	\$110
<b>CHICKEN PARMESAN</b> breaded chicken breast, marinara and provolone cheese	\$60	\$110
<b>LASAGNA</b> choice of meat or vegetable	\$60	\$110
<b>CHICKEN PICCATA *</b> capers and artichoke in a parmesan white wine sauce	\$60	\$110
<b>STUFFED CHICKEN</b> with herb stuffed cornbread and seasonal vegetables with a gorgonzola cream sauce	\$60	\$110
<b>STEAK TIPS *</b> 6 oz. per person grilled and marinated with your choice of teriyaki or bbq	market price	market price
<b>BEEF MEATBALLS*</b> 2 per person with marinara, parmesan and parsley	\$50	\$90
<b>STUFFED PEPPER*</b> choice of beef or couscous vegetable	\$50	\$90
<b>SALMON</b> 6 oz. per person		
<b>DIJON BAKED SALMON *</b> with mustard glaze	market price	market price
<b>GRILLED *</b> with lemon	market price	market price
<b>BAKED HADDOCK*</b> 6 oz. per person baked in white wine and lemon and topped with herb crumbs	market price	market price
<b>PRIME RIB *</b> slow roasted to perfection, served with horseradish sour cream and au jus	-	market price
<b>PULLED PORK *</b> rub and smoked in-house to perfection <b>PLEASE ALLOW 48 HOURS</b>	\$60	\$110

# ACCOMPANIMENTS

	HALF PAN SERVES 10	FULL PAN SERVES 20
<b>ROASTED POTATOES*</b> with garlic, rosemary and paprika	\$35	\$60
<b>ROASTED VEGETABLE MEDLEY*</b> roasted seasonal vegetables	\$35	\$60
<b>ROASTED BUTTERNUT SQUASH*</b> with honey and cinnamon	\$35	\$60
<b>RICE PILAF</b> seasoned with herbs and butter	\$30	\$55
<b>LOADED BAKED POTATO *</b> shredded cheddar cheese, bacon, sour cream and scallions	\$30	\$55
<b>HARICOT VERTS &amp; MUSHROOMS *</b> french style green beans and wild mushrooms	\$35	\$60
<b>MOUSSAKA *</b> roasted eggplant, chickpeas and tomato sauce	\$35	\$60

\* = available gluten free

# CATERING MENU



BREAKFAST • LUNCH • DINNER  
PREPARED MEALS • CATERING  
COFFEE & TEA • BEER & WINE  
BAKERY SWEETS



429 S. Main Street • Andover, MA



978•409•2328



[www.TownMarketAndover.com](http://www.TownMarketAndover.com)

## ORDERING

Custom menu's our specialty.  
Call for seasonal specialties and consultations.

## CANCELLATION POLICY

Due to the time involved in preparation of catering orders, there is a 50% cancellation fee for orders cancelled within 24 hours of scheduled orders.

## DELIVERY/PICK UP

We deliver within Andover and surrounding areas; fees apply.

# APPETIZERS

PER PERSON

<b>VEGETABLE SPRING ROLLS</b> with asian dipping sauce	<b>\$2.00</b>
<b>ASPARAGUS AND ASIAGO PHYLLO</b> grilled asparagus stuffed with asiago cheese wrapped in phyllo	<b>\$2.25</b>
<b>SPANAKOPITA</b> fresh spinach and feta wrapped in phyllo	<b>\$2.25</b>
<b>ANTIPASTO SKEWER *</b> olives, grilled artichoke, cherry tomatoes, mozzarella and balsamic	<b>\$1.25</b>
<b>BURGER SLIDERS</b> angus beef patty with cheddar cheese	<b>\$3.00</b>
<b>THAI CHICKEN SKEWERS*</b> thai marinated chicken breast, ribboned onto a bamboo skewer	<b>\$3.00</b>
<b>MINI BEEF WELLINGTON</b> filet with succulent mushroom duxelle, wrapped in puff pastry	<b>\$4.00</b>
<b>SCALLOPS WRAPPED IN BACON *</b> market fresh scallops, wrapped in applewood smoked bacon	<b>\$3.50</b>
<b>BEEF TERIYAKI SKEWERS *</b> teriyaki glazed strips of beef, ribboned onto a bamboo skewer	<b>\$4.00</b>
<b>COCONUT SHRIMP</b> coconut crusted shrimp served with sweet chili sauce	<b>\$5.00</b>
<b>CRAB STUFFED MUSHROOMS</b> lump crab, dill and capers	<b>\$4.00</b>
<b>CHICKEN WINGS *</b> bbq, buffalo, sweet chili or cajun	<b>\$1.50</b>

	HALF PAN	FULL PAN
	◀ SERVES 10	◀ SERVES 20

<b>CHEESE PLATTER*</b> chef selection, assortment of crackers and grapes	<b>\$45</b>	<b>\$80</b>
<b>COLD CUT ANTIPASTO *</b> pepperoni, prosciutto, capicola, mortadella, olives, provolone and mozzarella cheese	<b>\$55</b>	<b>\$100</b>
<b>MEDITERRANEAN PLATTER *</b> grilled seasonal vegetables, hummus, mixed olives, feta cheese, grilled artichokes, balsamic and extra virgin olive oil	<b>\$50</b>	<b>\$90</b>
<b>HUMMUS PLATTER *</b> house-fried naan, tomatoes, cucumbers, bell peppers, celery and carrots	<b>\$40</b>	<b>\$75</b>

# BREAKFAST

<b>CONTINENTAL BREAKFAST</b> ◀ SERVES 10 one box of coffee, fresh pastries, assorted yogurts and fruit bowl	<b>\$90</b>
<b>LARGE CONTINENTAL BREAKFAST</b> ◀ SERVES 20 three boxes of coffee, fresh pastries, assorted yogurts and fruit bowl	<b>\$160</b>
<b>ASSORTED PASTRY BASKET</b> croissant (ask for daily selection), kouign amann, muffins, scones, cinnamon buns, bagels with cream cheese <i>cinnamon raisin • everything • plain • sesame</i>	<b>\$3 each</b>
	HALF PAN      FULL PAN
	◀ SERVES 10      ◀ SERVES 20
<b>SCRAMBLED EGGS *</b>	<b>\$30      \$55</b>
<b>HOME FRIES *</b>	<b>\$30      \$55</b>
<b>FRENCH TOAST OR WAFFLES</b>	<b>\$40      \$70</b>
<b>BACON OR SAUSAGE *</b>	<b>\$40      \$70</b>
<b>SPECIALTY YOGURT PARFAITS*</b> choice of: plain or vanilla topped with fruit and granola	<b>\$4 each</b>

# SALADS

<b>apple cider, caesar, herb vinaigrette, italian parmesan, lemon &amp; olive oil, ranch, greek and maple balsamic</b>	REGULAR	LARGE
	◀ SERVES 10	◀ SERVES 20
<b>HOUSE SALAD *</b> mixed greens or baby spinach, cucumbers, cherry tomatoes, shredded carrots, red onion and herb vinaigrette dressing	<b>\$30</b>	<b>\$50</b>
<b>ALSATIAN SALAD *</b> mixed greens, blue cheese, green apples, butternut squash, walnuts and apple cider dressing	<b>\$45</b>	<b>\$80</b>
<b>PASTA SALAD</b> seasonal vegetables mixed with ranch dressing	<b>\$35</b>	<b>\$65</b>
<b>SOUTHWESTERN QUINOA SALAD *</b> quinoa, black beans, corn, scallions, bell peppers, cilantro and zesty lime vinaigrette	<b>\$40</b>	<b>\$75</b>
<b>TORTELLINI SALAD</b> cheese tortellini, parmesan cheese, fresh herbs and italian vinaigrette dressing	<b>\$40</b>	<b>\$75</b>
<b>POTATO SALAD *</b> red bliss potatoes, red onion, parsley, whole grain mustard, celery and aioli	<b>\$40</b>	<b>\$75</b>
<b>GREEK SALAD *</b> chopped romaine, olives, red onion, cucumber, peppercini's and tomatoes and greek dressing topped with feta cheese	<b>\$45</b>	<b>\$80</b>
<b>CAESAR SALAD *</b> chopped romaine with parmesan cheese and caesar dressing topped with croûtons	<b>\$30</b>	<b>\$55</b>
<b>FRUIT BOWLS * (SEASONAL FRUITS)</b>	<b>\$45</b>	<b>\$85</b>

# DESSERTS

<b>SWEET TOOTH</b> assortment of house desserts	<b>\$2 each</b>
<b>ASSORTED COOKIES</b>	<b>\$1 each</b>
<b>CUPCAKES</b> (CALL FOR FLAVORS)	<b>\$3.50 each</b>
<b>BROWNIES</b>	<b>\$2 each</b>
<i>Cakes available - please call to discuss</i>	
<i>Gluten free allergy - please call to discuss</i>	

# SIDES

<b>SWEET &amp; SPICY TM CHIPS</b>
REGULAR - \$10      LARGE - \$15
<b>DINNER ROLLS - \$18 per dozen</b>

# DRINKS

ASSORTMENT OF DRINKS - CALL TO DISCUSS

## SANDWICHES

\$12 per person

INCLUDES COOKIES  
GLUTEN FREE BREAD - \$2

SMOKED TURKEY BREAST, ROAST BEEF WITH  
BOURSIN SPREAD, SMOKED HAM AND CHEESE,  
WHITE MEAT CHICKEN SALAD, TUNA SALAD AND  
MARINATED GRILLED CHICKEN BREAST ON  
ASSORTED SLICED BREADS AND SANDWICH ROLLS,  
SERVED WITH LETTUCE

CONDIMENT TRAY TO INCLUDE: TOMATO SLICES,  
PICKLE SPEARS, MAYO AND SPICY BROWN MUSTARD

## SIDES

SWEET & SPICY TM CHIPS  
REGULAR - \$10    LARGE - \$15

## DRINKS

ASSORTMENT OF BEVERAGES:  
SODA, WATER, SELTZER,  
ICED TEA, COFFEE, ETC.

## LUNCH BAGS

CHOICE OF: SANDWICH, CHIPS, PICKLE AND COOKIE

SANDWICH SELECTION - \$13  
SPECIALTY SANDWICH SELECTION - \$15

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## SPECIALTY SANDWICHES

\$14 per person

INCLUDES COOKIES AND YOUR CHOICE OF WRAPS OR CIABATTA

GLUTEN FREE BREAD - \$2

**CAPRESE:** SPINACH, MOZZARELLA, TOMATOES, BASIL PESTO AND BALSAMIC REDUCTION

**GRILLED VEGETABLE:** ZUCCHINI, SUMMER SQUASH, EGGPLANT, RED PEPPER AND HUMMUS

**CHICKEN CAESAR:** GRILLED CHICKEN, CREAMY CAESAR AND PARMESAN CHEESE

**COLD CUT ITALIAN:** CAPICOLA, MORTADELLA, SALAMI, HOTS, LETTUCE, TOMATOES AND  
PROVOLONE CHEESE

**SOUTHWESTERN CHICKEN:** ROASTED RED PEPPERS AND RED ONIONS, CHIPOTLE MAYO,  
LETTUCE, TOMATOES AND BACON

**TURKEY CLUB:** BACON, LETTUCE, TOMATOES AND CRANBERRY MAYO

**BBQ ROAST BEEF:** CARAMELIZED ONIONS, LETTUCE AND PEPPER JACK CHEESE

**HAM & BRIE:** WHOLE GRAIN MUSTARD, LETTUCE, TOMATOES AND CARAMELIZED ONIONS

**BUFFALO CHICKEN:** CRUMBLLED BLEU CHEESE, LETTUCE AND TOMATOES

**BACON AVOCADO:** LETTUCE, TOMATOES, MAYO AND SLICED AVOCADO