



the  
**Marketplace**

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

Retail Store located within:  
Guido's Fresh Marketplace  
760 South Main Street  
Great Barrington, MA 01230  
www.marketplacekitchen.com

## Breakfast/Brunch

### Holiday Sweet Platter

House made Sticky Buns, Pop Tarts and Cheese Babka.

Small \$32.95 serves up to 12  
Large: \$49.95 serves up to 24

### Breakfast Basics

An assortment of our freshly baked muffins, scones, croissants and sweet tea breads served with whipped butter and raspberry preserves

Small \$26.50 serves up to 12  
Large: \$39.25 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: asparagus and Brie, shiitake and caramelized onion; grilled zucchini and goat cheese; broccoli and Cheddar; or quiche Lorraine

\$25.95 whole, serves up to 12

### Cheese Blintzes Veg

\$6.95 for four blintzes

## Starters

### Potato Latkes with housemade Apple Sauce VEG

\$8.95 per dozen 3 dozen minimum

### Chicken Satay with Spicy Peanut Sauce WF

\$14.95 per dozen 3 dozen minimum

### Franks in a blanket with house Dijon

\$13.95 per dozen 3 dozen minimum

### Mini Bacon & Cheddar Tartlets

\$14.95 per dozen 3 dozen minimum

# Holiday Menu

❄️ Available December 18th—December 31st ❄️

### Shrimp Cocktail WF

16-20 Shrimp per pound  
Large and fresh with our zesty cocktail sauce  
Small: \$44.95 (2 pounds)  
Large: \$88.95 (4 pounds)

### Crudité WF Veg

A selection of crisp vegetables served with our own hummus and herb goat cheese dip  
Small: \$34.95 serves up to 15  
Large: \$67.95 serves up to 40

### Artisan Cheese Platter Veg

A classic collection of fine domestic and European cheese garnished with fresh fruit and served with water crackers  
Small: \$49.95 serves up to 25  
Large: \$89.95 serves up to 50

### Petite Roll Up Platter

Includes vegetarian, roast beef and turkey roll ups, all made with tomato and artichoke spread  
Small: \$47.95 60 pieces  
Large: \$69.95 90 pieces

### The Perfect Spread Veg

An assortment of housemade spreads including horseradish Cheddar, tomato-artichoke and classic chickpea hummus served with fresh sliced baguette  
\$34.95 serves up to 20

## Main Course Sides

### Whipped Cream Biscuits

\$7.95 1/2 doz

### Snow Flake Rolls 1/2 doz \$3.95

### Grilled Seasonal Vegetable Platter WF V

Small: \$36.95 serves up to 12  
Large: \$71.95 serves up to 24

### 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

\$24.95 whole serves up to 12

### Brown Basmati with Herbes and Extra Virgin Olive Oil

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

### Macaroni and Cheese Veg

\$38.95 1/2 pan serves up to 12

### French Beans with Toasted Almonds WF V

\$19.95 serves up to 8

### Caramelized Carrots & Parsnips with Lemon WF V

\$18.95 - serves up to 8

## Platters

### Assorted Sandwich Platter

Includes roast beef, turkey and Black Forest ham with Swiss and Cheddar cheeses, lettuce, tomato mayonnaise, Dijon mustard, and tomato aioli on assorted breads  
\$8.45 per person, min 10 ppl

### Sandwich Builder Platter

Roast beef, turkey and Black Forest ham with Swiss and Cheddar cheeses, lettuce, tomato, mayonnaise, Dijon mustard, tomato aioli and assorted breads, arranged so your guests can build their favorites  
\$8.45 per person, min 10 ppl

### 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  
\$9.25 per person, min 10 ppl

### Café Wrap Platter

Turkey breast with cranberry mayonnaise and housemade stuffing; tarragon tuna, lettuce and tomato; curried eggplant & chickpea; roast beef with horseradish mayonnaise, Cheddar and roasted peppers  
\$8.95 per person, min 10 ppl

## Green Salads

### Salads serve up to 15

### 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

### Baby Spinach Salad WF Veg

With crumbled local goat cheese, spiced pecans, dried cranberries, shaved red onion and balsamic vinaigrette  
\$35.95

WF = Wheat Free  
V = Vegan  
VEG = Vegetarian

## Side Salads



**Small: serves up to 15**

**Large: serves up to 35**

### Cole Slaw WF Veg

With maple poppy seed dressing

Small: \$24.95 Large: \$38.95

### Creamy Potato Salad WF Veg

Silky potatoes with creamy scallion dressing

Small: \$28.95 Large: \$45.95

### Lo Mein Salad Veg

Fresh lo mein noodles, scallion, shitake mushrooms, peanuts, carrot & tamari ginger dressing

Small: \$40.95 Large: \$69.95

### Quinoa and Kale Salad WF V

Quinoa and Edamame tossed with Tuscan ale, lemon, herbs and extra virgin olive oil

Small: \$42.95 Large: \$72.95

### 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: \$40.95 Large: \$69.95

### Green Wheat & Wild Rice Salad Veg

A blend of green wheat & wild rice with dried cranberries & honey citrus dressing

Small: \$40.95 Large: \$69.95

## Main Course

### Carved Roasted N.Y. Strip of Beef served with Tomato Thyme Jam

Hand Carved Slow Roasted Barrel of N.Y. Strip with Sweet & Savory Tomato Jam

Small: \$104.95 serves up to 8

Large: \$198.95 serves up to 16

*\*Great with our Snow Flake Rolls\**

### Roast Chicken with Forest Mushrooms

Northeast Raised Chicken (cut into pieces), brined, marinated, then roasted golden brown. Served with a natural reduction wild mushroom sauce

\$48.95 ½ pan serves up to 8

### Chicken Piccata

Tender medallions of chicken breast in a buttery lemon caper sauce.

\$52.95 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

\$58.95 ½ pan serves up to 12

extra sauce: \$8.95 per quart

### 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

\$48.95 ½ pan serves up to 12

extra sauce: \$8.95 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.

\$48.95 ½ pan serves up to 12

extra sauce: \$8.95 per quart

### Angus Meatballs

Ground Angus beef blended with fresh herbes, light bread crumbs and Parmesan cheese in our own marinara sauce

\$40.95 ½ pan serves up to 12

extra sauce: \$8.95 per quart

### Shepherds Pie

A perfect blend of our ground lamb, ground Angus beef, corn, onion and carrots with fresh Cheddar mashed potatoes

\$66.95 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

\$38.95 ½ pan serves up to 12

extra sauce: \$8.95 per quart

### Chicken Sausage and Peppers WF

Grilled fresh, savory chicken sausages tossed with caramelized onions, sweet peppers, fresh herbs and rich tomato sauce

\$54.95 ½ pan serves up to 12

### Lamb Moussaka

Spiced ground lamb in a rich tomato sauce, layered with eggplant and topped with a special béchamel custard

\$79.95 ½ pan serves up to 10

### Dill and Cider Mustard Glazed Salmon

Glazed and roasted fillets served and garnished with shaved cucumber and onion

\$94.95 serves up to 10

### 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.

Small: \$69.95 serves up to 15

Large: \$84.95 serves up to 25

### Turkey Breast Brined and Roasted with Fresh Herbs

\$44.95 each serves up to 8

### Gluten Free Baked Ziti WF Veg

\$39.95 each serves up to 8

## Desserts

### Cheese Babka \$8.95

### Raspberry Cheesecake

\$21.95 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

### Almond Roca Cake

\$29.95 serves up to 8

### Opera Cake

\$24.95 serves up to 8

### Orange Cranberry Vegan Cake \$6.95

Gluten Free Pumpkin Pie, 8 inch \$18.95  
(open kitchen)

Pecan Pie, 10 inch \$23.95

Pumpkin Pie, 10 inch \$19.95

Apple Pie, 10 inch \$23.95

### Caramel Apple Danish

\$11.95 serves up to 6

### 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



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