



# CATERING MENU

*Make Every Meal Special.*



Visit us at the catering desk, call, or place a  
order online at [STANDARDMARKET.COM](http://STANDARDMARKET.COM)

PHONE: 630.366.7038  
EMAIL: [catering@standardmarket.com](mailto:catering@standardmarket.com)

Welcome to  
**STANDARD**  
*Catering*

**ELEVATE YOUR  
CELEBRATION!**

**At** STANDARD MARKET, we believe in the celebration of food. Our focus is on making the best tasting foods and providing the highest quality products in our chef-driven food markets in Chicago's western suburbs. Come discover our fresh and prepared foods, the latest in food trends, and the most delicious products we can make or find.

FOLLOW the STAR



to our FAVORITES and BEST SELLERS



**Four Farmer's Salad**

Crisp field greens, sweet dates, roasted hazelnuts, creamy goat cheese, lush campari tomatoes, ripe avocados, and crunchy cornbread croutons come together to make this salad.

**SALADS**

Each salad serves 8-10. Add grilled chicken for \$12, salmon for \$18, or steak for \$18.

**Thai Salad | DF, V** \$46  
Field greens, cabbage, cumin carrots, red peppers, edamame, cilantro, green onions, and crispy wontons. Served with peanut vinaigrette on the side.

**Caesar Salad | NF** \$39  
Classic romaine salad with freshly made croutons and Parmesan cheese. Served with Marketmade Caesar dressing on the side.

★ **Four Farmers Salad** \$46  
Mixed greens tossed with dates, candied hazelnuts, goat cheese, cornbread croutons, and Campari tomatoes. Served with Marketmade champagne vinaigrette on the side. Add avocado +\$2.

**Classic Garden Salad | NF, GF, VEG** \$35  
Mixed greens tossed with tomatoes, carrots, and cucumbers. Served with Marketmade ranch on the side.

**Harvest Salad | GF** \$46  
Mixed greens, sliced apples, candied pecans, and blue cheese. Served with Marketmade balsamic vinaigrette on the side.

**Italian Chopped Salad | GF, EF, VEG** \$46  
Romaine lettuce, radicchio, red onion, cherry tomatoes, cucumbers, garbanzo beans, kalamata olives, pepperoncini, and Parmesan cheese. Served with Italian vinaigrette on the side.

**Super Foods Salad | GF, V** \$52  
Kale, cabbage, arugula, and spinach topped with carrots, brussels sprouts, almonds, and dried cranberries. Served with pomegranate citrus vinaigrette on the side. Add tofu +\$12.

**Fruit Salad | SF, GF, DF, NF, EF, VEG** \$38  
Assorted fresh, seasonal fruit and melon slices tossed in honey & mint. 3 lbs.

**Watermelon Basket | GF, V** \$25  
Seasonal fruit including berries, melon, grapes and pineapple. Serves 8-10.



**PLATTERS**

Quality platters of meats, cheeses, nuts, fruits and vegetables. Suitable for any size gathering. Guaranteed to impress your guests and elevate your celebration!

**Crowd Pleaser**  
A selection of our most popular cheeses: Double cream brie, Drunken Goat, Cotswold, and Rembrandt Gouda. Paired with seasonal jam, Marcona almonds, seasonal fruit, and crackers.  
Small— Serves up to 7 \$53  
Medium— Serves up to 10 \$70  
Large— Serves up to 15 \$99

**Grazing Platter**  
A combination of meats and cheeses from a few of our favorite U.S. cheesemakers and affineurs. Smoked Gouda, Central Coast Creamery Holey Cow, Roelli Red Rock (blue cheddar), and summer sausage. Paired with stone ground mustard, Marcona almonds, seasonal fruit, and crackers.  
Small— Serves up to 7 \$64  
Medium— Serves up to 10 \$87  
Large— Serves up to 15 \$122

**Euro Platter**  
A collection of the most popular cheeses around Europe. Manchego, Fromage d’Affinois, Gorgonzola and Mimolette Jeune. Complemented with Marcona almonds, quince paste, seasonal fruit, and crackers.  
Small— Serves up to 7 \$76  
Medium— Serves up to 10 \$105  
Large— Serves up to 15 \$145

**Charcuterie & Fromage**  
A pairing of cured meats from the U.S. and classic French cheese. Brie D’Irene, Piave Vecchio, prosciutto di Parma, and Finocchiona. Served with mixed olives, Marcona almonds, seasonal fruit, stone ground mustard and crackers.  
Small— Serves up to 7 \$76  
Medium— Serves up to 10 \$105  
Large— Serves up to 15 \$145

**Taste of Italy**  
Italian classics perfect for your aperitivo. Parmigiano Reggiano, Prosciutto di Parma, Provolone Piccante, and mixed olives. Served with sliced baguette, seasonal jam and fresh fruit.  
Small— Serves up to 7 \$76  
Large— Serves up to 15 \$145

★ **Super Duper Party Pretzel** \$69  
Get your party started with the Standard Market super duper party pretzel! Our soft and delicious giant pretzel surrounds mounds of cured meats, specialty cheeses, Marcona almonds, cornichons, and fresh fruit. Mustards for dipping included. Serves 6-8.

**Cheese For Dessert** \$70  
Beehive Creamery Barely Buzzed Espresso Cheddar, Lincet Delice de Bourgogne, Honey Bee Gouda and Montchevre Blueberry Vanilla Chevre. Complemented with honey, caramelized nuts, seasonal fruit and crackers. Serves up to 7.

**Brie En Croûte**  
8 oz. of brie wrapped in puff pastry, ready to bake and enjoy. Serves 4.  
Plain \$23  
Sweet— Sour cherry spread \$29  
Savory— Red pepper tapenade \$29

**Hummus & Pita Platter** \$37  
A trio of our Marketmade hummus varieties: cilantro jalapeño, roasted red pepper, and traditional. Includes freshly grilled pita triangles, carrots and cucumbers. Serves 8-10.

**Fresh Vegetable Platter | GF, DF, NF** \$39  
Fresh seasonal vegetables served with our Marketmade ranch dip. Serves 8-10.

**Fresh Fruit Platter | GF, DF, NF** \$44  
An assortment of fresh, seasonal sliced fruit. Serves 8-10.

**Fresh Fruit Skewers | GF, DF, NF** \$29  
12 pieces. Loaded with ripe fruit. Add salted caramel cheesecake dip for \$5.

**FOOD ALLERGENS**

- SF SOY FREE
- GF GLUTEN FREE
- DF DAIRY FREE

- NF NUT FREE
- EF EGG FREE
- VEG VEGETARIAN
- V VEGAN

Food is made in a facility that handles peanuts, eggs, soy, wheat, and milk. Food is made on equipment that processes milk, soy, & tree nuts.





## APPETIZERS

### ★ Bacon-Wrapped Dates | GF, NF \$22

Dates stuffed with mascarpone cheese and wrapped in bacon. 12 Pieces.

### Chicken Tenders \$33

Hand battered and fried chicken tenders. Choice of BBQ, buffalo or honey mustard dipping sauces. 20 Pieces.

### Chicken Wings | NF \$16

Fried and tossed in your favorite sauce. Choice of BBQ or buffalo sauce. 12 Pieces.

### Deluxe Dip \$44

A platter of hummus, guacamole, spicy pico de gallo, vegetable dip, red pepper & goat cheese dip, and black bean & corn salsa. Served with Marketmade tortilla chips and pita crisps.

### Deviled Eggs \$16

12 Classic \$16  
12 Spicy \$17  
12 Lobster topped \$18

### Dip & Chips \$17

Marketmade dip and chips! Choose from buffalo chicken, French onion, or spinach and artichoke dip. Chips are included. Serves 4-6.

### Jumbo Pretzel | NF \$15

A customer favorite! Select pretzel only for \$15. Add mustard dipping sauces for \$6 or upgrade to pimento cheese dip for \$8. Serves 6-8.

### Mini Corn Dogs | NF \$14

Comes with a honey mustard dipping sauce. 10 Pieces.

### Pigs in a Blanket \$17

Mini hot dogs wrapped in light and buttery puff pastry and sprinkled with sesame seeds. Comes with honey mustard dipping sauce. 12 Pieces.

### Mini Meatballs | NF \$22

Marketmade classic beef & pork meatballs tossed in your choice of BBQ or marinara sauce. Or chicken meatballs tossed in honey sriracha sauce. 20 Meatballs.

### Sriracha Cauliflower Bites | GF, NF \$15

Oven roasted cauliflower bites tossed in buffalo Sriracha sauce. 20 Pieces.

### Antipasto Bowl | GF, NF \$60

Artichoke, olives, tomato, sopressata, fresh mozzarella and provolone tossed in marketmade italian dressing. Serves 6-8.

## SLIDERS

Sliders come unassembled for reheating purposes. Served with Marketmade slider buns. Substitute pretzel rolls for an additional \$4 per dozen.

### Bistro Chateau Steak | NF \$60

Grilled steak with horseradish mayo and fresh arugula. 12 Pieces.

### Burger | NF \$37

U.S.D.A. Top Choice beef topped with lettuce and tomato slices. 12 Pieces.

### Pulled Pork | NF \$43

Slow cooked pork with BBQ sauce. 12 Pieces.

### Chicken | NF \$37

Choice of grilled chicken with lettuce and tomato or pulled buffalo chicken with blue cheese crumbles. 12 Pieces.

## SKEWERS

### Caprese Salad | GF, NF \$20

Fresh mozzarella, tomato and basil. 12 Pieces.

### Chicken | SF, GF, NF \$30

Grilled chicken with lemon yogurt dipping sauce. 12 Pieces.

### Steak | GF, NF, SF \$42

Tenderloin skewers with horseradish mayo. 12 Pieces.

## DIPS

Choose from one of our delicious Marketmade dips. 16 oz.

Pimento Cheese	\$16
Spinach Artichoke	\$10
BLT	\$13
Buffalo Chicken	\$10
Ranch Dip	\$8
Mango Salsa	\$10
Spicy Queso	\$6.50
Blue Cheese	\$10
French Onion	\$10
Honey Mustard	\$6.50

## SANDWICHES & WRAPS

### ★ Mini Sandwich Platter \$47

12 Mini sandwiches. Served with sides of Dijon mustard and mayo. Select among: Classic chicken salad, ham & havarti, roast beef & cheddar, California turkey (avocado, bacon and tomato), mini italiano (pepperoni, salami, ham, and provolone), caprese (fresh mozzarella, tomato, and basil).

### Classic Sandwich Party Pack \$67

10 sandwiches. Select from: turkey & havarti, roast beef & cheddar, ham & swiss, classic egg salad, chicken salad, or tuna salad. Served on market white bread. All sandwiches are cut in half. Make it a wrap platter for \$78.

### Pinwheel Platter—Small \$38

Assorted tortillas filled with various flavors and cut into bite-sized rounds. Select among: roasted vegetable & goat cheese, turkey club, chicken salad, ham & swiss, roast beef & cheddar, or buffalo chicken. 24 Pieces—Select 3 flavors.

### Pinwheel Platter—Large \$75

Assorted tortillas filled with various flavors and cut into bite-sized rounds. Select among: roasted vegetable & goat cheese, turkey club, chicken salad, ham & swiss, roast beef & cheddar,



## LUNCH BOXES

### Classic Lunch \$10

4 Minimum. Sandwich lunch comes with chips and fresh whole fruit. Sandwich choices: turkey & havarti, roast beef & cheddar, ham & swiss, classic egg salad, chicken salad, or tuna salad. Make it a wrap lunch box for \$11.

### Mediterranean Lunch \$14

4 Minimum. Sandwich lunch comes with grapes, olives, an italian cookie, rotating cheese, and garden salad with balsamic vinaigrette. Sandwich choices: caprese & pesto on baguette or artisan sopressa with provolone..



## STAN MARK'S DELUXE SANDWICHES

*Fresh from the Deli, Ready to Party!*

### Deluxe Sandwich Platter \$74

6 Gourmet sandwiches with pickle spears. Select among sandwich choices below.

**The Cali**  
Turkey, avocado, nueske bacon, tomato, broccoli sprouts, sourdough.

**The Heat**  
Chipotle chicken, 3 pepper cheddar, nueske bacon, spicy chipotle mayo, lettuce, tomato on a pretzel bun.

**The Spaniard**  
Jamon serrano, manchego cheese, roasted red peppers, extra virgin olive oil on a French baguette.

**The Stan**  
Tuna, tomato, swiss cheese, lettuce on a French baguette.

**The Jerry**  
Ham, muenster cheese, tomato, onion, lettuce, mayo, stone ground mustard on salted ciabatta.

**Caprese**  
Fresh mozzarella, pesto, basil, on tomato focaccia.

**Four Farmer's Wrap**  
A mixture of goat cheese, sliced tomato, cucumber, dates, avocado, hazelnut spread and cornbread croutons.

**Senor Reuben**  
Tender corned beef with bacon, sliced chihuahua cheese, and chipotle thousand island dressing on seeded rye bread.

**Roasted Red Pepper & Pesto**  
Sliced roasted red peppers with mozzarella, fresh pesto, parmesan, and arugula on salted ciabatta bread.



## ENTREÉS

Items are packed cold to preserve freshness.

**Chicken Parmesan | NF** \$61  
Boneless, skinless chicken breasts coated with seasoned breadcrumbs, topped with mozzarella cheese and marinara sauce. 10 Pieces.

**Eggplant Parmesan** \$77  
Tender breaded eggplant layered with mozzarella cheese and marinara sauce. Serves 6-8.

★ **Fried Chicken | NF** \$75  
Paprika and herb-dusted, fried to golden perfection. 24 Pieces.

**Baked Chicken Platter | GF, NF** \$68  
3 whole chickens, marinated in lemon rosemary marinade. 24 Pieces.

**Lemon Grilled Chicken Breast** \$55  
Boneless, skinless, grilled chicken breasts, marinated in olive oil, fresh lemon, and garlic. 15 pieces.



**Buddha Bowl** \$90  
Brown rice, peanut ginger glaze, ponzu sauce, stir fried market vegetables, toasted peanuts, green onions, and sesame seeds. Serves 8.  
Add chicken +\$12, salmon +\$18, steak +\$18

**Grilled Salmon | SF, GF, DF, NF** \$75  
8 lemon grilled Scottish salmon fillets. Serves 6-8.

**Hand Pulled Smoked Pork | NF, DF, GF** \$49  
Southwest rubbed pork, smoked for 6 hours. Serves 6-8.

**Beef Tenderloin | NF, GF, DF** \$180  
Herb marinated and seered rare. Approx. 3.5 lbs. Serves 6-8.

**Sausages & Pepper** \$50  
Marketmade Italian sausage with sauteed onions and peppers. 12 rolls included. 12 pieces.

## SIDES

**Classic Macaroni & Cheese** \$39  
An American classic with a creamy cheese sauce, baked to perfection. 4 lbs.

**Green Beans Amandine | GF, DF** \$39  
Fresh seasoned green beans with lemon juice and toasted almonds. 3 lbs.

**Double Baked Potatoes** \$27  
A creamy, cheesy mashed potato mixture cradled in a crisp, salty skin. 4 Per order.

**Buttermilk Mashed Potatoes | GF, SF** \$38  
Our classic recipe made with Yukon Gold potatoes, cream, and buttermilk. 4 lbs.

**Sweet Potato Mash | NF** \$38  
Whipped and mashed with salt and butter. 4lbs.

**Roasted Vegetables | GF, DF, NF** \$28  
A medley of seasonal vegetables roasted to perfection. 3 lbs.

**Roasted Fingerling Potatoes | GF, DF, NF** \$37  
Fingerling potatoes tossed in rosemary and brown butter. 4 lbs.



**Vesuvio Potato Salad | GF, NF** \$35  
*A Standard Market favorite!*  
A blend of red potatoes, peas, roasted garlic, olive oil, lemon juice, vinegar and mayonnaise. 4 lbs.

**Rice Pilaf | GF, NF, DF** \$24  
White rice pilaf with carrots and peas. Serves 6-8.

**Manhattan Pasta Salad** \$35  
Garbanzo beans, cucumber, kalamata olives, pepperocini, basil, parmesan and tomatoes, tubetti pasta, tossed in white balsamic dressing. Serves 6-8.

**Kale, Apple, and Marcona Almond Salad** \$40  
Black kale, radicchio, marcona almonds, tossed in a chalet vinaigrette. Serves 6-8.

## PASTA

Serves 6-8.

**Cheese Lasagna** \$68  
Layers of semolina pasta, mozzarella cheese, and marinara.

**Meat Lovers Lasagna** \$84  
Our classic cheese lasagna with ground beef, and Marketmade Italian sausage.

★ **Fusilli Bolognese** \$43  
Fusilli pasta tossed in a meaty Marketmade bolognese sauce.

**Chicken Alfredo** \$55  
Creamy Alfredo sauce, grilled chicken, and fettuccine pasta.

**Baked Mostaccioli** \$38  
Mostaccioli pasta smothered in marinara and mozzarella cheese.



## SEAFOOD

**Poached Salmon Platter | GF** \$82  
Poached salmon, cherry tomatoes, English cucumber, and dill sauce. 2 lbs. Serves 8.

**Smoked Salmon Platter | NF** \$82  
Sliced house-smoked salmon with capers, cucumbers, cocktail rye bread, chopped red onion, hard boiled eggs, and a dill crème fraîche. 2 lbs. Serves 8.

**Shrimp Cocktail | GF, NF**  
Served with lemons and Marketmade cocktail sauce  
75 Large Shrimps \$41  
30 Jumbo Shrimps \$47  
50 Jumbo Shrimps \$70

**Shucked Oysters | GF, NF** \$28  
One dozen fresh oysters on ice with lemon wedges and cocktail sauce.

**Frutti di Mare** \$68  
Mix of squid, shrimp, mussels and scallops, tossed in E.V.O.O and lemon with bell peppers and parsley. Serves 6-8.

★ **Crab Claws & Shrimp | GF, DF** \$86  
12 Crab claws + 24 jumbo shrimp. Served with lemon, Marketmade cocktail sauce, and mustard sauce.



*Sushi trays pick-up begins at 11am.*

## SUSHI

All rolls, except for nigiri, consist of eight pieces. All trays come with ginger, wasabi, chopsticks, and single portion packets of soy sauce. Serves 8-10.

**Sushi Tray #1 | GF** \$84  
2 California rolls, 2 spicy tuna rolls, 2 tuna rolls, and 1 citrus salmon roll.

**Sushi Tray #2 | GF** \$79  
2 California rolls, 2 spicy tuna rolls, 1 eel roll, and nigiri (fish on rice) by the piece: 4 tuna, 5 salmon, 2 eel.

## CAVIAR

**Venise Siberian** \$59.99  
28g (1oz) tin

**White Sturgeon Tradition** \$64.99  
28g (1oz) tin

**Oscietra Classic** \$39.99  
10g (0.35oz) tin

**Oscietra Classic** \$99.99  
28g (1oz) tin

**Oscietra Royal** \$109.99  
28g (1oz) tin



# STANDARD TACOS & margaritas

Created from our taqueria to be enjoyed at home - Our dishes are made fresh daily to deliver restaurant quality, authentic Mexican cuisine that will **ELEVATE YOUR CELEBRATION!**



## Margarita Kit \$72

Makes 10-12 tequila margaritas with limes, salt.



## TACOS

All tacos come de-constructed and include one dozen tortillas and listed topping. Each taco order comes with one additional 8 oz salsa of your choice. Taco pick-ups begin at 11:30am.

### Chicken | GF

Chipotle chimichurri, pickled red onion, and cilantro.

1 dozen	\$48
2 dozen	\$90

### Steak | GF, DF, NF

Tomatillo avocado salsa, cilantro, and onion.

1 dozen	\$54
2 dozen	\$100

### Carnitas | SF, GF, DF, NF

Grilled pineapple, cilantro, and onion.

1 dozen	\$54
2 dozen	\$100

### Chorizo | GF, NF

Avocado and queso fresco.

1 dozen	\$48
2 dozen	\$90

### Veggie | GF, NF, VEG

Poblano peppers, corn, red onion, mushrooms, sour cream, and queso fresco.

1 dozen	\$36
2 dozen	\$65

### Shrimp | GF

Chipotle chimichurri, lettuce, and pico de gallo.

1 dozen	\$54
2 dozen	\$100

### Pork Belly | NF

Braised pork belly, and sweet chili sesame Thai slaw, served with corn and wheat tortillas. Requires 48 hour notice.

1 dozen	\$54
2 dozen	\$100

### Brisket | DF, NF

Smoked in house for 15 hours, agave Morita BBQ sauce, apple slaw, corn & wheat tortillas. Requires 48 hour notice.

1 dozen	\$54
2 dozen	\$100

### Ground Beef | GF, NF

Lettuce, tomato, and cheese.

1 dozen	\$54
2 dozen	\$100

### Quesadillas

24 Pieces.

Cheese	\$36
Chicken	\$42
Veggie	\$36
Steak	\$54
Carnitas	\$54
Shrimp	\$48

### Cilantro Green Rice

4 lbs.

\$24

### Refried Pinto Beans

4 lbs.

\$24

### Elote

4 lbs. Includes cojita cheese, mayo, lime, and chili toppings

\$24

### Fajitas

12 Pieces. Includes grilled peppers & onions. Served with flour tortillas.

Chicken	\$44
Steak	\$46
Shrimp	\$48
Portobello	\$40



### SALSA \$8

16 oz

- Pico De Gallo *Mild*
- Roasted Jalapeño *Mild*
- Verde Tomatillo *Mild*
- Salsa Roja *Mild*
- Pickled Vegetables *Mild*
- Mango Habanero *Medium*
- Chipotle Chimichurri *Medium*
- Chile de Árbol *Hot*

### Chips & Salsa

32 oz | Serves 8-10

\$20

### Guacamole

\$10

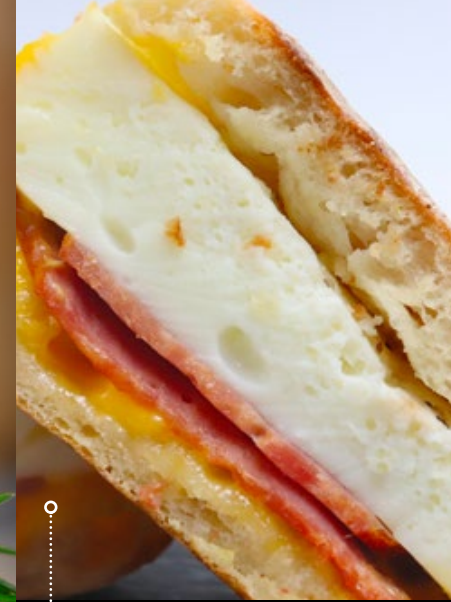
### Chips & Guacamole

32 oz | Serves 8-10

\$26



Bagels & Lox



### Breakfast Sandwiches \$32

Select from the following choices: 6 Pieces.

- **The Turkey Bacon:** Crisp turkey bacon, steamed egg whites, & cheddar cheese sandwiched between a whole grain muffin.
- **The Bacon Egg and Cheese Wrap:** Crisp pork bacon, sharp cheddar, scrambled eggs and breakfast potatoes wrapped in a flour tortilla.
- **The Stan's English Muffin:** Breakfast sausage patty, American cheese & scrambled eggs sandwiched between an English muffin.
- **The Ham and Cheese Croissant:** Tavern sliced ham, swiss cheese and scrambled eggs sandwiched between a buttery croissant.



## BREAKFAST

### Muffin Platter \$35

6 blueberry muffins and 6 morning glory muffins.

### Croissant Assortment \$22

2 each, fresh made chocolate, almond, and classic croissants. No substitutions.

### ★ Quiche \$14

Choose from Quiche Lorraine (leeks, bacon, ham & swiss), Broccoli & Cheddar, or Greek (feta, kale, artichoke, red pepper, roasted tomato). Serves 6.

### English Breakfast Quiche \$16

Marketmade breakfast sausage, oven roasted tomatoes, green onion, and chihuahua cheese baked in a flaky pastry crust. Serves 6.

### Yogurt Parfait \$28

Vanilla yogurt, fresh fruit, and granola packaged in individual containers. 5 Pieces.

### Bagel Platter \$19

12 assorted bagels and plain cream cheese.

### Lox & Bagels \$41

6 bagels with one pound of Marketmade lox, whipped cream cheese, and chives.

## DRINKS

### Coffee Traveler \$25

Fresh brewed Counter Culture coffee. Includes cups, sugar, and cream. 8 Servings (96 oz).

### Mimosa Kit \$34

Tiamo organic prosecco, and Market-made orange juice.

### Bloody Mary Kit \$43

Zing Zang Bloody Mary Mix, Tito's Handmade Vodka (750mL), pickles, lemons.

### Old Fashion Batch \$65

Old Forester Rye, Cherry and Orange Bitters, Sugar and Luxardo Cherries.





Macarons

## DESSERT & CAKES

### Brownie Platter \$46

Bite sized Marketmade signature brownies. 25 Pieces.

### Italian Cookie Platter \$29

Assortment of Italian butter cookies. 2 lbs.

### Cinnamon Sugar Jumbo Pretzel \$18

Coated in cinnamon & sugar. Add salted caramel cheesecake for \$5. Serves 6-8.

### Mini Cookies \$29

An assortment of Marketmade cookies including chocolate chip and sugar cookie. A seasonal favorite may be included. 40 Pieces.

### French Silk Pie \$23

9" Pie. Chocolate mousse and whipped cream in a flaky pastry crust.

### Fruit Pies \$10

8" Pies. Apple, blueberry, cherry, or Dutch Apple.

### Macarons Variés | GF \$34

An assortment of classic French macarons. 15 pieces.

### Carrot Cake \$20

6" double layer carrot cake, cream cheese frosting and walnuts.

### Chocolate Mousse Cake \$20

6" double layer chocolate cake with chocolate mousse frosting.

### ★ Mom's 1970's Triple Layer Cake \$40

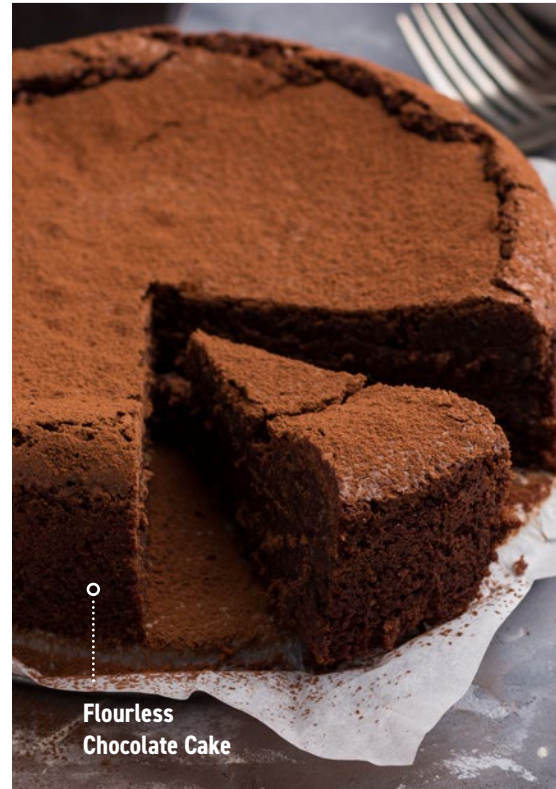
8" triple layer white cake with fudge icing. Just like mom used to make!

### Red Velvet \$20

6" Red velvet double layer cake with cream cheese icing.

### Flourless Chocolate Cake | GF, VEG \$20

A gluten-free dessert for chocolate lovers! This delicious treat is perfect for any occasion. Single layer 8" cake.



Flourless Chocolate Cake



*Show us a photo of what you're looking for, and our pastry chefs will create a beautiful, show-stopping dessert for your next event!*

### Helpful Tips for Placing Your Order.

- Let us know how many people you need to feed.
- Custom orders take time. Please give a minimum 72-hour notice.
- Pick-up and payment must be completed up front.
- Custom orders are a first-come, first-serve basis. So place your order early!



## CATERING HEATING INSTRUCTIONS

Bring all items to room temperature before cooking. Remove sauces prior to heating. Place in an oven safe dish. Ensure all items are heated thoroughly until reaching 165°F.

### Appetizers

#### Bacon-Wrapped Dates

Preheat oven to 375° F. Place in oven safe dish. Bake for 8-10 minutes.

#### Brie en Croûte

Preheat oven to 375° F. Place on a sheet pan and bake for 20 minutes or until golden brown.

#### Chicken Tenders

Preheat oven to 350° F. Keep foil lid on pan, bake for 10 minutes. Remove lid, gently rotate tenders from the bottom of the pan. Return to oven and bake for an additional 5-10 minutes.

#### Chicken Wings

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 12-15 minutes.

#### Jumbo Pretzel

Preheat oven to 350° F. Place pretzel directly on the oven rack for 5-10 minutes—or enjoy at room temperature!

#### Mini Meatballs

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 12-14 minutes.

#### Pigs in a Blanket/Mini Corn Dogs

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 10-15 minutes. Remove cover and bake for an additional 5 minutes or until golden brown.

#### Quiche

Preheat oven to 350° F. Cover with foil to prevent burning. Cook for 10-15 minutes.

#### Sliders

Preheat oven to 350° F. Remove meat from buns (unless already deconstructed) and place in oven safe dish. Heat for 6-7 minutes.

#### Skewers

Preheat oven to 350° F. Place in oven safe dish. Heat for 6-7 minutes.

#### Sriracha Cauliflower Bites

Preheat oven to 350° F. Place in oven safe dish. Heat for 10-15 minutes.

### Entrees

#### Buddha Bowl

Preheat oven to 375° F. Leave items at room temperature for 20 minutes. Place in oven safe dish. Bake for 15 minutes. Remove, stir, and heat 5-10 more minutes, or until heated thoroughly.

#### Chicken Parmesan

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 30-35 minutes. Remove cover to brown cheese for the last few minutes of baking prior to serving.

#### Lasagna/ Eggplant Parmesan

Preheat oven to 400° F. Place in oven safe dish. Cover and bake for 45-50 minutes.

#### Sausage & Peppers

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 20-25 minutes.

#### Fried Chicken

Preheat oven to 375° F. Place in a single layer in an oven safe dish. Bake for 15-20 minutes.

#### Grilled Salmon

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 20-25 minutes.

#### Lemon Grilled Chicken Breasts

Preheat oven to 350° F. Place in oven safe dish. Cover and bake for 18-20 minutes.

#### Pastas

Preheat oven to 350° F. Keep cover on and bake for 20 minutes. Remove cover, stir, and bake with lid off for 10 minutes.

#### Beef Tenderloin

Preheat oven to 375° F. Place in oven safe dish. Cook times for rare, 20-25 minutes, 30-35 minutes for medium, 40-45 minutes for well done.

#### Hand-Pulled Pork

Preheat oven to 350° F. Keep foil lid on pan and bake for 15-20 minutes. Remove lid and stir well. Replace lid and bake an additional 10 minutes or until heated through.

#### Baked Chicken

Preheat oven to 375° F. Place in oven safe dish. Cover and bake 18-22 minutes.

### Sides

#### Breakfast Sammies

Preheat oven to 350° F. Unwrap sammies and open them up. Cook for 5-7 minutes or until warmed throughout.

#### Double Baked Potatoes

Preheat oven to 350° F. Bake for 12-15 minutes until heated through and cheese is melted.

#### Macaroni & Cheese

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 18-22 minutes until heated through.

#### Mashed Potatoes

Preheat oven to 375° F. Place in oven safe dish and bake for 15-20 for every 2 lbs. Bake for an additional 2-3 minutes per lb. until heated through.

#### Rice, Beans or Elote

Preheat oven to 350° F. Cover with foil and heat for 20 minutes. Stir and continue heating for 10 minutes or until heated through.

#### Tamale Platter

Preheat oven to 350° F. Cover with foil and bake for 15 minutes. Uncover and heat for an additional 5 minutes or until heated through.

#### Taco Platter/ Fajita Platter

Preheat oven to 350° F. Cover with foil and bake for 10-15 minutes. Stir and bake until heated through.

#### Vegetables

Preheat oven to 375° F. Place in oven safe dish. Cover and bake for 12-15 minutes for every 2 lbs. Bake for an additional 2-3 minutes per lb. until heated through.



# CUSTOM FLORALS

*Elevate Your Party!*

Design fresh floral pieces for the table, make corsages and boutonnieres for your special event, or gift a bouquet to show your appreciation. Whether your event is small or large, our floral specialists are here to help with any occasion.

\* Consult with our floral department for details and pricing. Delivery option is available.



# PRIVATE EVENTS

The Cube offers indoor and outdoor patio options in a contemporary and cozy atmosphere with full-service bar and dining, our catering team will ensure you and your guests enjoy the delicious food we have to offer through an easy and hassle-free process.



We'll help you plan the ideal menu and recommend the perfect amount of food for your hungry guests. From holiday soirées to lunch at the office, our regular and holiday catering menus provide a diverse and delicious selection of food created by our culinary experts. All of our items are prepared by our chefs in the kitchens daily.



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*Catering*

333 E. Ogden Ave. Westmont Illinois 60559 | 630.366.7038



*Host your next party in THE CUBE!*

Stop by our catering desk to talk to a representative, grab a catering menu, or view all we have to offer at [STANDARDMARKET.COM](http://STANDARDMARKET.COM)