

*Congratulations
on your recent engagement!*



Wedding Catering Menu

When you choose Mary's Market Catering you can relax, and focus on the most significant part of the event - your marriage.

The cuisine, style, and aesthetic of your wedding should be perfectly orchestrated to tell your story. Our seasoned team of catering professionals allows you to weave the joy of taste and design into your beautiful day. From vintage to classic, romantic to rustic, buffet to sit down, toast to dessert, we will design the picture perfect menu to fit your theme. Our wedding services include custom menu creation including dessert, event design, rental equipment, as well as staffing the bar for your wedding.

Have an allergy or need a special menu? No problem for Mary's Market. Our culinary team specializes in Paleo, Gluten Sensitive, and Vegan diets.

Whether it's a custom wedding cake, cupcake bouquets, or an elegant buffet assortment; our team of pastry chefs and cake decorators can create desserts to appease even the most refined palates.

Mary's Market Wedding Services included:

An experienced wedding/ event planner to plan and execute your event

Fully licensed and insured beverage catering

Menu tasting for two

Complimentary cake cutting & serving

*Standard white linens & napkins
(floor length available for \$12.50 per table-white)*

*All china place settings, flatware, and stemware
(off-site \$2.00 per guest)*



Mary's Market Policies and Guarantees

Wedding Reception Deposits

Initial booking deposit of 20% of the projected revenue is required on all weddings to secure catering services. An additional 30% deposit of the projected revenue is due 6 months before your event with the remaining 50% balance due ten days in advance. Deposits are non-refundable in the event of cancellation. Events which cancel less than 90 days of the contracted event date are responsible for the entire estimated cost of the event.

Food & Beverage Minimums

Mary's Market requires a wedding minimum revenue expenditure of \$3,000, not including tax and gratuity, to cater an event on a Saturday evening during the months of May thru October. Drop-offs do not require a minimum.

Pricing & Payment

All food and beverage prices are subject to 9.25% IL sales tax and 20% service charge. All weddings must be prepaid at least ten days in advance with a cashier's check or cash. Mary's Market does not accept credit cards without pre-authorization.

Menu Selections & Guarantees

Our experienced culinary team can accommodate special menu requests. Please let us know if we can better serve you with other suggestions not listed on our catering menu. Menu selections must be made at least 30 days prior to your event. No more than three selections are allowed. When selecting more than one entrée, please arrange to provide place cards indicating the entrée selection of each guest for ease in serving. A final count of each entrée selection must be provided a minimum of ten days prior to the event. All special requests, such as vegetarian, vegan or gluten sensitive, must be requested at that time. Mary's Market does offer children and vendor meals if ordered in advance. You will be charged for the guaranteed guest count plus any added the day of the event. Mary's Market does not give credit for guests who no show or cancel. Buffet dinners are planned in accordance with your final count. The Chef will prepare meal portions based upon your final count. Leftover buffet food will not be boxed up for take home purposes, as per the WCHD.

Tables & Linens

Mary's Market includes standard white 90"x90" polyester table cloths for all catered lunch/dinner meals. Floor-length white tablecloths are available to rent for \$12.50 each based upon availability. Standard white tablecloths and skirting is provided complimentary for all buffet food and dessert tables catered by Mary's Market.

Alcohol Service

Mary's Market is fully licensed and insured to provide alcohol for your event and promotes responsible alcohol service. Therefore, any requests for shots or double drinks will not be granted or allowed. We also reserve the right to refuse alcohol service to any person. Proper ID must be presented for anyone appearing under the age of 40.



Hors D'oeuvres

served butler style or as part of a display

Spanakopita \$1.50

Spinach - feta - garlic - phyllo

Caprese Skewer \$1.75

grape tomato - mozzarella - basil pistou - balsamic reduction

Artichoke Crostini with Parmesan \$1.50

artichoke- francese - cream cheese - shaved parmesan

Roasted Asparagus in Prosciutto \$2.00

asparagus - cream cheese - parsley - prosciutto

Melon Skewer with Minted Honey \$1.75

seasonal melon - honey - mint - olive oil

Apple Tartlet with Gouda and Bacon \$1.50

seasonal apple chutney - gouda - maple bacon

Spinach ArtichokeMushroom \$1.75

spinach- artichoke - parmesan - button mushroom

Grilled Crostini with Blistered Tomato and Burrata \$1.50

grilled francese - grape tomato - basil pesto - burrata

Sweet Potato Tartlet with Walnut Crumbles \$1.50

sweet potato - phyllo - maple - roasted walnut

Pork Crostini with Goat Cheese and Cranberry \$2.00

pork tenderloin - whipped goat cheese - francese - cranberry mustard

Clams Casino Mushroom \$2.25

clams- tri peppers - panko - garlic - button mushroom

All prices subject to 9.25% IL sales tax and 20% service charge



Dramatic Displays and Sensational Stations

Farmer's Market Display

Choose two options for \$5.00 per guest
Choose three options for \$7.00 per guest

Local Wisconsin cheeses and sliced breads with artisan crackers

*Seasonal raw garden vegetable crudité and roasted vegetable platters
with a trio of dips and sauces*

Summertime melons and berries with honey yogurt

Two of our displayed Hors D'oeuvres

Gourmet Coffee Station and Scones

\$4.00 per guest

*Javamania select coffees - flavoured cream - sugar cubes
flavoured syrups - assorted bakery fresh petite scones*

Mary's Market Lemonade Stand

\$2.00 per guest

minted lemonade - sun brewed iced tea with honey - cucumber water

Hot Cocoa and Cider Station

\$4.00 per guest

*hot cocoa - hot apple cider - whipped cream - miniature marshmallow
shaved chocolate - cinnamon stick*

All prices subject to 9.25% IL sales tax and 20% service charge



Mary's Market Wedding Day Buffet

\$24.00 per guest

Includes fresh brewed coffee and iced tea

Bakery fresh breads and whipped butter

Choice of two salads, two vegetables, two starches, and two entrees

Salads

Mixed Greens with Assorted Dressings

Classico Caesar Salad

Fresh Fruit Salad

Caprese Pasta Salad

Vegetables

Garlic Green Beans

Honey Baby Carrots

Sweet Corn O' Brien

Broccoli, Cauliflower, and Carrot

Starches

Roasted Red Potatoes

Roasted Garlic Mashed Potato

Baked Potatoes with Sour Cream

Braised Wild Rice

Rustic Mashed Potatoes and Gravy

Entrees

Grilled Chicken Bruschetta

Roast Chicken with Potatoes

Stuffed Chicken Risotto

Brined Pork Loin with Barbecue

Pork Tenderloin in Jus

Cod with Roast Tomato

Salmon in Green Herb Butter

Chef Carved Roast Round of Beef

*Chef Carved Prime Rib of Beef
(upcharge fee)*

Vegetarian

Vegetable Lasagna with Marinara

Cavatappi Pesto Primavera

Stuffed Portabella Mushroom

Stuffed Red Pepper with Quinoa

All prices subject to 9.25% IL sales tax and 20% service charge



Mary's Market Dinner Banquet Menu

All entrees include:

Fresh brewed coffee and iced tea

Bakery fresh breads and whipped butter

One signature salad selection

Two entrée selections and one vegetarian option

*Choice of garlic green beans, honey glazed baby carrots,
or seasonal vegetable medley*

*Choice of rustic mashed potatoes with pan gravy, roasted red potatoes,
baked potato with sour cream, or potato au gratin*

Salad Selections

House Salad

*mixed greens - tomato - cucumber - artisan croutons
carrot ranch dressing*

Market Garden

*mixed greens - bruschetta tomato - crumbled feta - toasted pine nut
balsamic vinaigrette*

Classico Caesar

*romaine - shaved parmesan - grape tomato - artisan crouton
house caesar dressing*

Farm Stand Salad

*mixed greens - crumbled goat cheese - dried cranberry - toasted walnut
raspberry maple vinaigrette*

All prices subject to 9.25% IL sales tax and 20% service charge



Poultry

Chicken Bruschetta \$22.00

grilled garlic & basil chicken breast - tomato bruschetta - shaved parmesan

Mango Barbecue Chicken \$24.00

boneless chicken breast - apricot barbecue - mango tri pepper salsa

Chicken Risotto with Sherry \$24.00

*boneless chicken breast - parmesan risotto stuffing - roasted red pepper & asparagus
sweet sherry demi glace*

Chicken New Orleans \$26.00

bronzed chicken breast - shrimp etouffee - saffron risotto

Pork

Houby Tenderloin \$24.00

white marble pork tenderloin - wild mushroom jus - thyme

Mango Barbecue Pork \$24.00

white marble pork tenderloin - apricot barbecue - mango tri pepper salsa

Sweet Southern Pork Chop \$26.00

bone in pork chop - cider brine - applesauce chutney - honey balsamic reduction

Seafood

St. Croix Salmon \$25.00

*north atlantic salmon - key lime hollandaise - tarragon
choice of hearts of palm or asparagus*

Roasted Orange Roughy and Asparagus \$28.00

orange roughy - asparagus - green herb butter - grilled lemon

New England Crab Cake \$32.00

lump crab - red pepper - green onion - roasted red pepper remoulade

All prices subject to 9.25% IL sales tax and 20% service charge



Beef

Filet Mignon \$35.00

black angus beef tenderloin - bernaise compound butter - baby bella

Prime Rib \$37.00

roast prime rib of beef - au jus - roasted baby bella - pearl onion

New York Strip \$33.00

black angus new york strip - malbec demi glace - thyme

Sirloin Sinatra \$32.00

black angus filet of sirloin - roasted garlic compound butter - pearl onion

Farmland and Seaside

Filet and Jumbo Shrimp \$52.00

black angus beef tenderloin - green herb butter

black tiger jumbo shrimp - grilled lemon

Filet and Lobster (market price)

black angus beef tenderloin - roasted garlic compound butter

cold water lobster tail - grilled lemon - drawn butter

New York Strip and Jumbo Shrimp \$50.00

black angus new york strip - green herb butter

black tiger jumbo shrimp - grilled lemon

Vegetarian

Quinoa and Couscous Stuffed Pepper \$18.00

quinoa - pearl couscous - mirepoix - red pepper - green herb butter

Artichoke and Asparagus Stuffed Portabella \$20.00

artichoke - asparagus - portabella mushroom cap - chardonnay - basil

All prices subject to 9.25% sales tax and 20% service charge



Mary's Market Signature Dessert Selections

\$4.95 per plated dessert or as part of a grand dessert display

Tiramisu

Strawberry Torte

Mary's Market Cheesecake

Carrot Cake

Chocolate Mousse Cake

White Chocolate Mousse Cake

Buttersponge Cake with Grand Marnier Frosting

Flourless Chocolate Torte (GS)

Gourmet Ice Cream Sandwiches

Cherry Pie

Blueberry Pie

Apple Pie

Caramel Apple Pie

Key Lime Pie

Pumpkin Pie

Gourmet Assorted Cookies \$14.95 per dozen

All prices subject to 9.25% IL sales tax and 20% service charge



Sweet Tables

Minimum of 50 guests with 4-5 miniature sweets per guest

Petite Sweet Table

\$4.75 per guest

Assortment of hand-crafted dessert bars:

*Fudge Brownie, Peanut Butter Brownie, Lemon, Triple Ganache, and Snicker Sensation
White Chocolate Raspberry Cheesecake, Chocolate Cheesecake, and Key Lime Cheesecake*

Assortment of Miniature Gourmet Cookies

Chocolate and White Chocolate dipped Strawberries

Gala Sweet Table

\$6.75 per guest

Assortment of hand-crafted dessert bars:

*Fudge Brownie, Peanut Butter Brownie, Lemon, Triple Ganache, and Snicker Sensation
White Chocolate Raspberry Cheesecake, Chocolate Cheesecake, and Key Lime Cheesecake*

Assortment of Miniature Gourmet Cookies

Milk Chocolate and White Chocolate dipped Strawberries

Fruit Tarts, Pecan Diamonds, Chocolate and Raspberry Mousse Tarts

Royal Sweet Table

\$8.75 per guest

Petit Fours, Petite Red Velvet Cupcakes, and Petite Carrot Cupcakes

Assortment of Miniature Gourmet Cookies

Milk Chocolate and White Chocolate dipped Strawberries

Fruit Tarts, Pecan Diamonds, Chocolate and Raspberry Mousse Tarts

Mini Eclairs, Chocolate Cheesecake Bar, and White Chocolate Raspberry Bar

All prices subject to 9.25% IL sales tax and 20% service charge



Bar and Cocktails

CATERING & EVENTS

Full Bar Menu

\$6.00 per guest/per hour

Specific varieties available upon request

Stoli Vodkas, Bacardi Rum, Captain Morgan, Crown Royal,

Jose Cuervo, Bombay Sapphire, Korbel Brandy,

Jack Daniels, J&B Scotch, Malibu, and Baileys

Imported and Domestic bottled beers

Assorted select Wines and Sangrias

Sodas, tonic water, bottled water, orange and cranberry juices

Limited Bar Menu

\$5.00 per guest/per hour

Imported and domestic bottled beers and soft drinks

Assorted select wines and sangrias

Bottled water

Additions:

Bottles of champagne \$20.00 each

Bottles of table wine during dinner \$20.00 each

*All prices subject to 9.25% IL sales tax and 20% service charge
\$100.00 bar set-up fee for events under 100 guests*