



CATERING MENU

(608) 658-5793 • Full service, Drop-off, Pick-up or In-house

*Meetings • Receptions • Anniversaries • Showers
Birthdays • Graduations • Tailgates • All Occasions*

MARKET STREET DINER

BREAKFAST ITEMS

BREAKFAST BUFFET // *8.99 per person*

Scrambled eggs, sausage, bacon, breakfast potatoes, biscuits and coffee.
Add juice or fresh fruit 1.25.

BRUNCH BUFFET // *9.99 per person*

Quiche, fresh fruit, French toast, assorted pastries and coffee.

MARKET QUICHE // *3.99 per person*

Classic Quiche Lorraine or Garden Quiche

CONTINENTAL BREAKFAST // *6.99 per person*

Assorted pastries, fresh fruit, coffee and juice.

BREAKFAST SANDWICHES // *4.99 each*

Bacon, eggs, cheddar cheese on ciabatta.

YOGURT, FRUIT AND GRANOLA PARFAITS // *2.99 each*

Vanilla yogurt, seasonal berries and our fresh house-made granola.

FRESH FRUIT PLATTER // *serves 25 29.99*

Fresh seasonal fruit, artfully arranged.

FRESH FRUIT CUPS // *2.50 each*

ASSORTED BAKERY PLATTER // *2.50 per person*

Freshly baked mini muffins, mini scones and sliced sweetbreads served with butter and jam.

MORNING BUNS OR PECAN ROLLS // *24.99 per dozen*

MUFFINS, SCONES OR SWEETBREADS // *19.99 per dozen*

Assorted flavors.

MINI MUFFINS OR SCONES // *9.99 per dozen*

Assorted flavors.

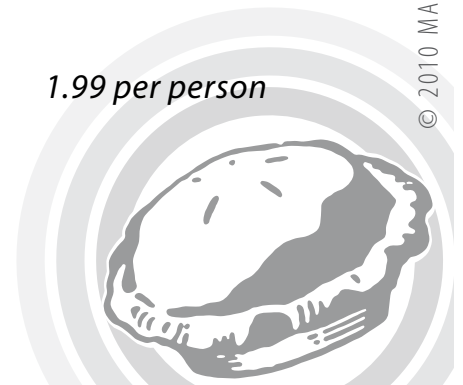
CAKE DONUTS // *12.99 per dozen*

Old fashioned Vanilla, Chocolate Ganache, and Red Velvet.

COFFEE BREAK // *1.99 per person*

Freshly brewed regular and decaf coffee served with cream and sugar.

V Vegetarian



MARKET STREET DINER

BOXED LUNCH SANDWICHES

Choose from any of the listed sandwiches or wraps.

LUNCH BOX //

8.99 per box

Includes your choice of sandwich or wrap, paired with potato chips and a freshly baked cookie. Served in individual boxes.

SANDWICHES AND WRAPS

• **ITALIAN TURKEY BLT //**

Turkey with Swiss cheese, bacon, lettuce, tomato and pesto mayonnaise on herb focaccia.

• **ROAST BEEF //**

Oven-roasted beef, cheddar cheese, lettuce, tomatoes, onions and creamy horseradish sauce on herb focaccia.

• **HAM AND TURKEY WITH PROVOLONE //**

Ham and turkey with provolone cheese topped with lettuce, tomato and mayonnaise on French bread.

• **HAM AND SWISS //**

Ham and Swiss cheese topped with lettuce, tomato, onions and dijon mustard on rye.

• **SMOKEY MOUNTAIN CLUB //**

Smoked ham, turkey and bacon on ciabatta with chipotle mayonnaise, red onion, lettuce and tomato.

• **CHICKEN SALAD WRAP //**

Our classic chicken salad with red grapes, toasted walnuts and mixed greens wrapped in a whole wheat tortilla.

• **GRILLED CHICKEN WRAP //**

Grilled chicken with romaine lettuce, bacon and ranch dressing wrapped in a whole wheat tortilla.

• **FRESH VEGETABLE WRAP //**

Fresh vegetables and mixed greens with lemon vinaigrette and feta cheese, wrapped in a whole wheat tortilla.

• **SANTA FE CHICKEN WRAP //**

Grilled blackened chicken, mixed greens, black bean corn salsa, candied walnuts, chopped bacon, avocado and tomatoes with spicy ranch dressing, wrapped in a whole wheat tortilla.

 Vegetarian



MARKET STREET DINER

SALAD

SANTA FE CHICKEN SALAD // *side 2.50 full 7.50 big bowl (serves 10-15) 50.00*
Mixed greens, grilled blackened chicken, black bean corn salsa, candied walnuts, chopped bacon, avocado and tomatoes with spicy ranch dressing.

BLACK AND BLUE SALAD // *side 2.75 full 8.25 big bowl (serves 10-15) 55.00*
Mixed greens, grilled sirloin, blue cheese crumbles, chopped bacon, red onion and tomatoes with blue cheese dressing.

CITRUS SALMON SALAD // *side 3.25 full 9.75 big bowl (serves 10-15) 65.00*
Mixed greens, pan-seared salmon, citrus salsa, cucumbers, red onion and tomatoes with citrus vinaigrette.

COBB SALAD // *side 2.75 full 8.25 big bowl (serves 10-15) 55.00*
Mixed greens, grilled chicken, tomatoes, chopped egg, green onions, blue cheese, bacon and avocado with lemon vinaigrette.

MARKET CAESAR // *side 2.75 full 8.25 big bowl (serves 10-15) 55.00*
Crisp romaine, grilled chicken, house-made croutons and Parmesan cheese with roasted garlic Caesar dressing.

LUNCH & DELI PLATTERS

Minimum of 10 people

SANDWICH PLATTER // *5.99 per person*
An assortment of sandwiches including ham, turkey and salami. Served with mayonnaise and dijon mustard.

THREE SCOOPS // *6.99 per person*
Market chicken, tuna and egg salad served with Swiss and cheddar cheese slices. Served with fresh bread, pickles, fresh crisp greens, tomatoes and condiments

MARKET DELI // *6.99 per person*
Turkey breast, roast beef and thinly sliced ham with cheddar, provolone and Swiss cheese slices. Served with fresh bread, pickles, fresh crisp greens, tomatoes and condiments.

PICNIC MENUS

CLASSIC COOKOUT // *minimum of 50 people 11.99 per person*
Brats, hamburgers, hot dogs and all the fixings, grilled on-site. Includes your choice of three sides, dessert and beverage.

❖ Vegetarian



MARKET STREET DINER

APPETIZERS

Spring Rolls		Jerk Chicken Salad Cups	1.25
<i>Shrimp</i>	1.50	Bruschetta V	1.50
<i>Veggie</i> V	1.25	<i>Mediterranean</i>	
Bacon Wrapped Water Chestnuts	1.25	<i>Tapenade</i>	
Bacon Wrapped Scallops	2.50	<i>Tomato Basil</i>	
Meatballs	1.25	Assorted Roll Ups	1.25
<i>BBQ,</i>		<i>Veggie & Hummus</i> V	
<i>Swedish</i>		<i>Southwest Turkey</i>	
<i>Chili</i>		<i>B.L.T.</i>	
Crab Cakes	2.25	Crostini	
Savory Tarts	1.25	<i>Chicken Salad</i>	1.25
<i>Mushroom</i> V		<i>Tuna Salad</i>	1.25
<i>Spinach Artichoke</i>		<i>Tenderloin</i>	2.25
<i>Bacon Cheese</i>		Stuffed Mushrooms	
Sliders		<i>Three Cheese</i> V	1.25
<i>Cheeseburger</i>	2.00	<i>Crab & Sausage</i>	1.50
<i>Pulled Pork</i>	2.00	Smoked Salmon Mini Croissants	2.00
Skewers		Asian Shrimp	2.50
<i>Chicken</i>	2.25	Asian Chicken Wings	2.25
<i>Beef</i>	2.25	Almond Stuffed Dates	1.00
Shrimp Cocktail	2.50	Rosemary Gorgonzola Gnocchi	1.25
Deviled Eggs V	1.25	Spicy Beef Empanada	2.00
Prosciutto Wrapped Asparagus	1.50	Mini Reubens	2.25
Fruit Skewers V	1.50	Mini Tenderloin Sandwiches	2.50

SNACKIES

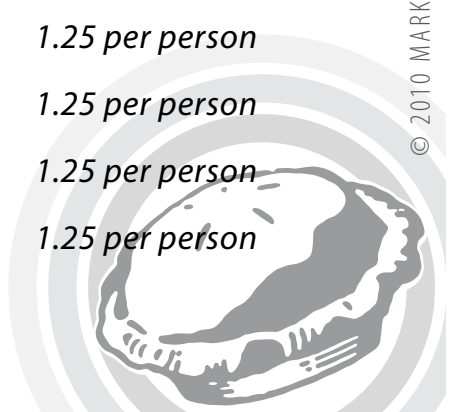
POTATO CHIPS & DIP 1.25 per person

TORTILLA CHIPS & SALSA 1.25 per person

PRETZELS & MUSTARD 1.25 per person

GARDETTOS 1.25 per person

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MARKET STREET DINER

APPETIZER PLATTERS

Platters serve approximately 50 people. Smaller quantities available upon request.

HUMMUS WITH PITA CHIPS ❶ 39.99

Fresh hummus served with pita chips.

ANTIPASTO 129.99

Salami, Capicola, pepperoncini, olives, fresh mozzarella and artichoke hearts. Served with focaccia.

CRUDITÉS ❶ 49.99

Fresh seasonal vegetables with zesty ranch dip.

CAPRESE ❶ 69.99

Fresh mozzarella, tomato, fresh basil with balsamic.

ROTH KASE CHEESE BOARD ❶ 129.99

Assorted artisan Roth Kase cheeses with fresh fruit, crostini and crackers.

CHEESE & SAUSAGE 59.99

Local Wisconsin cheeses and summer sausage. Served with Crackers.

FRUIT CHEESE AND VEGETABLE DISPLAY ❶ 129.99

Seasonal assortment of fruit, vegetable crudité's with zesty dip, cubed cheeses and crackers. Artfully displayed in glass vases.

HONEY-SMOKED SALMON 75.99

Served with cream cheese and capers.

FRESH FRUIT ❶ 59.99

Fresh seasonal fruit, artfully arranged.

TACO DIP ❶ 39.99

Served with tortilla chips.

SALSA & GUACAMOLE ❶ 39.99

Served with tortilla chips.

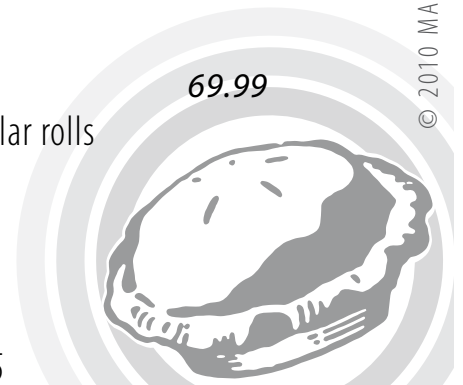
SPINACH & ARTICHOKE DIP ❶ 59.99

Creamy spinach artichoke dip served with tortilla chips.

COCKTAIL SANDWICHES 69.99

Choice of roast beef, smoked ham or smoked turkey. Served on silver dollar rolls with cheese, lettuce and tomatoes.

❶ Vegetarian



MARKET STREET DINER

PLATED SIT DOWN DINNERS

CHICKEN ASIAGO 12.99

Penne, zucchini, squash and craisins in asiago cream sauce with walnuts. Served with house green salad and fresh bread.

CHICKEN CORDON BLEU 15.99

Boneless breast of chicken topped with smoked ham, Swiss cheese with a Dijon mustard sauce. Served with rice pilaf and seasonal vegetables.

CHICKEN MARSALA 16.99

Spinach and mushrooms in a Marsala wine sauce with fettuccini.

BROASTER STYLE FRIED CHICKEN 14.99

Served with mashed potatoes and green beans.

CIDER ROAST CHICKEN 13.99

Served with roasted red potatoes and seasonal vegetables.

OVEN ROASTED TURKEY 14.99

Served with garlic mashed potatoes, gravy and seasonal vegetables.

GRILLED MAHI MAHI 17.99

Served over rice pilaf with mango salsa and asparagus.

SESAME SALMON 18.99

Served with whipped sweet potatoes, and vegetable jardinière with a sweet soy glaze.

HONEY BAKED HAM 11.99

Served with mashed potatoes and green beans.

PULLED PORK 12.99

Pulled slow roasted pork with our house-made hickory bbq sauce. Served with baked beans, coleslaw and buns.

DOUBLE PORK CHOP 16.99

Frenched pork chop, served with mashed potatoes with caramelized onions and a cider bourbon glaze.

ROAST PORK LOIN 15.99

With apple raisin chutney served with mashed potatoes and green beans.



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MARKET STREET DINER

PLATED SIT DOWN DINNERS *continued*

STUFFED PORK TENDERLOIN 15.99

Gorgonzola, apples and roasted red peppers, served with roasted red potatoes.

BBQ RIBS 16.99

Served with baked beans and whipped sweet potatoes.

MEATLOAF 12.99

Our famous bacon-wrapped meatloaf with a beer demi gravy, mashed potatoes and seasonal vegetables.

TENDERLOIN TIPS 14.99

In mushroom gravy. Served with garlic mashed potatoes and green beans.

PRIME RIB 10 oz. 19.99 12 oz. 21.99

Slow-roasted Certified Angus Beef prime with garlic mashed potatoes, haricot verts and au jus.

STUFFED TENDERLOIN 16.99

Chevre, roasted red peppers and spinach, served with roasted red potatoes.

BAKED TENDERLOIN 16.99

Roasted beef tenderloin served with red wine demi, Gorgonzola mashed potatoes and seasonal vegetables.

COMBO PLATE 18.99

Beef tenderloin and chicken served with your choice of potato and vegetable.

LAMB SHANK 19.99

Braised lamb shank with cranberry demi glace over garlic mashed potatoes with roasted root vegetables.

LASAGNA 9.99

With Italian sausage. Served with house green salad and fresh bread.

STUFFED RED PEPPER 15.99

Stuffed with rice, ricotta and asiago cheeses, spinach, zucchini and squash with a tomato vodka sauce.

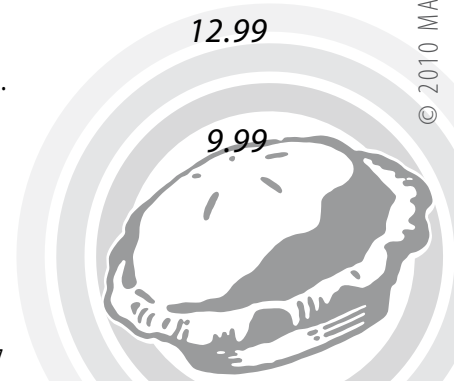
WILD MUSHROOM FARFALLE 12.99

Gorgonzola and walnuts. Served with house green salad and fresh bread.

SPINACH MANICOTTI 9.99

Three cheese manicotti with marinara. Served with house green salad and fresh bread.

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MARKET STREET DINER

BUFFET DINNERS

ONE ENTREE	17.99
TWO ENTREES	21.99
THREE ENTREES	24.99

CHOICE OF ENTREE

Chicken Asiago	Honey Baked Ham	Tenderloin Tips
Chicken Cordon Bleu	Pulled Pork	Stuffed Tenderloin
Chicken Marsala	Double Pork Chop	Baked Tenderloin
Broaster Style Fried Chicken	Roast Pork Loin	Lasagna
Cider Roast Chicken	Stuffed Pork Tenderloin	Stuffed Red Pepper V
Oven Roasted Turkey	Meatloaf	Wild Mushroom Farfalle V
		Spinach Manicotti V

CHOICE OF HOUSE OR CAESAR SALAD

HOUSE SALAD

Mixed greens with cucumbers, tomatoes & home-style croutons with choice of dressing.

CAESAR SALAD

Fresh romaine, sliced red onion, fresh grated Parmesan, home-style croutons with Caesar dressing.

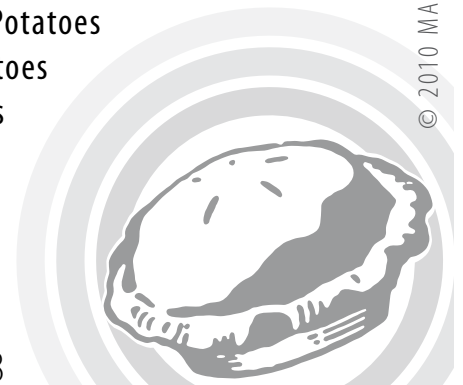
CHOICE OF VEGETABLE

- Green Beans Almondine
- Honey Glazed Carrots
- Grilled Vegetable Medley
- Corn O'Brien
- Pea & Pearl Onions
- Broccoli Spears
- Roasted Root Vegetables
- Butternut Squash
- House-Made Applesauce
- Baked Beans

CHOICE OF POTATO AND SUCH

- Rice Pilaf
- Garlic Mashed Potatoes
- Parsley Buttered Red Potatoes
- Loaded Mashed Potatoes
- Whipped Sweet Potatoes
- Gorgonzola Mashed Potatoes
- Whipped Sweet Potatoes
- Roasted Red Potatoes
- Herbed Stuffing

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MARKET STREET DINER

DESSERTS AND PASTRIES

CHOCOLATE STRAWBERRIES // *market*

ASSORTED PIE BITES // *50 pieces 55.00*

ASSORTED CAKE BITES // *50 pieces 55.00*

CUPCAKES // *Mini 1.00 each Regular 1.50 each Jumbo 2.25 each*
 Red Velvet, Chocolate, Vanilla, Raspberry filled and more.

COOKIES // *50 minis 15.50 50 regular 25.00*
 Assorted flavors in mini or regular.

BROWNIES & BARS // *50 pieces 40.00*

DESSERT BUFFET // *serves 50 275.00*
 Assorted brownies, bars, mini cookies, cake bites, pie bites, mini cupcakes and candies.

PIE // *9" pie 12.99 11" pie 21.99 (plus a 5 refundable pie plate deposit)*
 Market Street Diner is famous for pie! Many flavors available for special order. Traditional favorites include Apple, Banana Cream, Blueberry, Caramel Apple Walnut, Cherry, Cream of Coconut, French Silk, Key Lime, Lemon Meringue, Oreo, Peanut Butter Silk, and Strawberry Rhubarb.



Madison's most recommended wedding and special occasion cakes.

ROUND CAKES //

8" Round 3 Layers	SERVES 10-12	16.95
8" Round 4 Layers	SERVES 12-16	24.95
10" Round 3 Layers	SERVES 14-20	25.95
10" Round 4 Layers	SERVES 20-26	33.95

SHEET CAKES //

Quarter Sheet Cake 2 Layers	SERVES 15-25	28.95
Half Sheet Cake 2 Layers	SERVES 30-50	46.00
Full Sheet Cake 2 Layers	SERVES 60-100	75.99

FLAVORS // White Raspberry , Chocolate Mocha , German Chocolate , Grasshopper ,
 Chocolate Raspberry , Hazelnut Apricot , Lemon , Carrot , and Red Velvet

Mix and Match flavors available upon request.
 Slight up-charge for extra decoration, Carrot or Red Velvet.



🍌 Vegetarian

MARKET STREET DINER

PLACING YOUR ORDER //

Call 608-658-5793, 7:30 a.m. – 9:00 p.m. We are able to accommodate orders placed less than 48 hours according to food and staff availability.

FACILITIES //

Market Street Diner has been approved to cater at the facilities listed below.

If your event will be held at a facility not listed below, please contact us to discuss arrangements.

Please note that some facilities add a 10-15 % catering fee that will be reflected on your final invoice from Market Street Diner.

- *Angell Park Pavilion*
- *Knights of Columbus Club - Madison*
- *Knights of Columbus - Columbus*
- *Badger Farms*
- *The Brink Lounge*
- *Columbus Fireman's Park*
- *Frank Lloyd Wright Visitor Center Riverview Terrace Café*
- *Edgewood Campus*
- *Madison & Dane County Parks*
- *Area Parishes and Churches*
- *Goodman Community Center*
- *Lussier Family Heritage Center*
- *The Crosse House*
- *Olin Park Pavilion*
- *The Round Table*
- *Sun Prairie Community Room*
- *VFW 1318*
- *Waunakee Village Center*
- *Monastery of Holy Wisdom Center*
- *Warner Park Community Center*
- *Turner Hall*
- *Monona Community Center*
- *Fitchburg Community Center*
- *DeForest Community Center*
- *Madison Children's Museum*
- *Hyatt Place*
- *Henry Vilas Zoo*
- *Gilda's Club*
- *Majestic Theater*

PRIVATE ROOM

Call today to reserve our Private Room

(608) 825-3377 • Sunday through Saturday from 7:30 am to 9:00 pm

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