



The Market

CATERING & EVENTS

In addition to our Catering Menu, we offer a range of appetizers, buffet-style entrees, hearty & seasonal sides, breakfast items, and sweets. This is a variety of our offerings, but we are always happy to customize a menu for you.

CONTACT US
609-677-9880 (PRESS 2)
CATERING@WHITEHORSEWINE.COM

QUOTES ARE AVAILABLE UPON REQUEST

BREAKFAST

Frittata

Peppers, Potato, & Provolone or Broccoli, Potato, & Cheddar

Smoked Salmon Platter

smoked salmon, tomato, cucumber, lettuce, onion, capers, olives, hard boiled egg, cream cheese, bagels

Fresh Fruit & Berries Platter with honey yogurt dip

Deviled Eggs

(minimum order 2 dozen)

Breakfast Cheese Platter

Blueberry goat cheese, Delice de Bourgogne, Prima Donna, aged cheddar, prosciutto di parma, fresh & dried fruit, fig jam, raisin nut bread, petite croissants

Pastry Breakfast Board

butter croissants, lemon pound cake, assorted Danishes, fruit jam

Chia Pudding with mixed berries

Overnight oats with blueberries and almonds

APPETIZERS AND STARTERS:

Tomato Mozzarella Skewers

marinated mozzarella balls, grape tomatoes, fresh basil, olive oil,
balsamic syrup

Crostini Variations:

*whipped ricotta, roasted tomatoes, fresh basil, balsamic drizzle

*brie, caramelized onion, apple

*bruschetta

minimum order 2 dozen, up to one selection per dozen

Chicken Satay with peanut dipping sauce, fresh lime, cilantro

Zucchini Fritters with roasted red pepper aioli

Chicken Parmesan Bites

Italian style chicken w/ tomato sauce & mozzarella

Fig & Goat Cheese Bites

wrapped in phyllo dough

Chicken Empanadas

BOARDS & PLATTERS

Mediterranean Plate:

Stuffed grape leaves, Greek olives, homemade hummus, fresh vegetables, pickled vegetables, marinated artichoke hearts, roasted red peppers, feta cheese, and pita

Antipasto Platter:

Marinated artichoke hearts, roasted red peppers, olives, sweet soppressata, Prosciutto di Parma, stuffed pepper shooters, sharp provolone, and marinated mozzarella

Cheese & Charcuterie Boards

Rainbow Veggie & Dip Plate - crisp, fresh vegetables with beet hummus and basil white bean spread (Vegan)

Grilled Vegetable Platter: Grilled seasonal vegetables served with roasted red pepper aioli, artichoke pesto, and homemade hummus

HOMEMADE SOUPS

Tomato Basil

Roasted Red Pepper Bisque

Butternut Squash *seasonal*

SANDWICH TRAY

An assortment of freshly prepared gourmet sandwiches and wraps. Option to choose your sandwiches or an assortment will be provided.

THE BOXER

prosciutto di parma, sweet soppressata, sharp provolone, stone ground mustard, hot peppers, and arugula on a French roll

THE PARISIAN

brie, caramelized onions, fig jam, and arugula on a multigrain roll **V**

THE SURFER

mango curry chicken salad with raisins and scallions, with field greens in a whole wheat wrap

SESAME HUMMUS

homemade hummus, carrots, cucumbers, bell peppers, scallions, greens, and homemade sesame vinaigrette in a spinach wrap **VG**

THE CASANOVA

prosciutto di parma, fresh mozzarella, homemade pesto, roasted red peppers, and arugula on a French roll

THE FISHERMAN

mediterranean tuna salad with white beans, artichoke hearts, red onion, and goathorn peppers, with field greens on a wrap

CAPRESE

mozzarella, tomato, balsamic reduction, fresh basil, red onion, arugula, extra virgin olive oil

TURKEY AVOCADO

sliced turkey, havarti cheese, avocado, carrots, red onion, mustard aioli, and romaine lettuce on a multigrain roll

BOXED LUNCHES

Each boxed lunch is individually packaged and includes a cookie, a small side: (pasta salad, potato salad, or fresh fruit), and utensils.

Choose your sandwich or salad with protein (spring or chop)

Minimum order 12 boxes, with up to 4 selections. Choice of one side per 24 boxes. Protein selections are grilled chicken or tuna salad. Salmon and shrimp available for additional charge.

Option to add beverages and additional sides

SALADS

Chop Salad - romaine lettuce & spring mix, artichoke hearts, carrots, bell peppers, cucumbers, red onion, kalamata olives, feta cheese, & homemade red wine vinaigrette

Spring Salad - field greens, dried cranberries, goat cheese, toasted almonds, homemade balsamic vinaigrette

Kale Caesar Salad with romaine lettuce, cherry tomatoes, and homemade Caesar dressing

Beet Salad with arugula, goat cheese, toasted walnuts, balsamic vinaigrette

Strawberry Salad: field greens, baby spinach, goat cheese, butter toffee pecans, fresh strawberries, balsamic vinaigrette

**Option available to add tuna salad or grilled chicken to any green salad*

SPECIALTY SALADS

Inquire about our seasonally available items.

Minimum 3lbs per order.

Broccoli Tortellini Salad

Classic Potato Salad

Greek Pasta Salad

Italian Pasta Salad

Mango Chicken Salad

Waldorf Chicken Salad

Classic Chicken Salad

Tomato Cucumber Salad (vegan)

Mediterranean Tuna Salad

Curry Tuna Salad

Classic Tuna Salad

Cranberry Apple Almond Tuna

Moroccan Chickpea Salad (vegan)

Crunchy Kale & Quinoa Salad (vegan)

Kale Caesar Pasta Salad

Sesame Noodles (vegan)

Classic Macaroni Salad

MAINS

Half pan trays, serves 8-10 people unless otherwise noted.

All items are fully-cooked, ready to reheat at home. Reheating instructions are provided.

Chicken in Red Wine Mushroom Sauce
chicken breast pan-seared with red wine and mushroom sauce

Chicken Cacciatore
bone in all-natural chicken breast in a sauce of tomatoes, olives,
& mushrooms, over penne pasta

Chicken Enchiladas
all-natural chicken, peppers, and onions with cheddar jack cheese and homemade
red enchilada sauce in corn tortillas

Chicken Teriyaki Stir-Fry with vegetables, over jasmine rice

Chicken Parmesan
breaded chicken, parmigiano reggiano, fresh mozzarella, homemade marinara,
penne pasta

Turkey Bolognese over penne pasta

Turkey Meatballs with baked pasta

Oven "Fried" Bone In Chicken Breast

Vegetable Lasagna carrots, spinach, & broccoli, layered with marinara, mozzarella, &
ricotta cheeses

Teriyaki Salmon - organic salmon, homemade teriyaki sauce

Herb Roasted Salmon with lemon and fresh dill, tartar sauce serves 6

BBQ Bone In Chicken served with homemade coleslaw

BBQ Chicken Slider Kit
create your own sliders with roasted chicken in homemade BBQ sauce, homemade
cole slaw, pickles, & brioche slider buns

Turkey Meatball Subs
The Market's homemade turkey meatballs and marinara sauce, served with French
rolls and sharp provolone

Baked Macaroni and Cheese: a blend of sharp and creamy cheeses, baked to
perfection, topped with homemade breadcrumbs

Cheese Tortellini in blush sauce with parmesan cheese and fresh basil

Add On: dinner rolls with homemade garlic butter

BOWLS & PLATTERS

Serves 8-10 people.

Chicken Waldorf Platter

Brown rice, roasted chicken, roasted sweet potatoes, toasted walnuts, arugula, dried cranberries, diced apples, crumbled blue cheese, homemade balsamic vinaigrette

Chicken Shawarma Platter:

Turmeric rice, grilled chicken, lettuce, tomato, red onion, white sauce, hot sauce, flatbread

Chicken Burrito Platter (vegetarian option with seasoned black beans, peppers & onions)

Brown rice, grilled chicken, black beans, cilantro, red onion, cabbage, tomato salsa, sour cream, lime vinaigrette

Ginger Soy Salmon Platter with jasmine rice, sriracha mayo, cucumbers, carrots, scallions, nori, and sesame seeds

SIDES

Mashed Potatoes

Sautéed Greens

Roasted Brussels Sprouts

Roasted Broccoli

Roasted Cauliflower

Jasmine Rice

Classic Potato Salad

Pasta Salad

Broccoli Salad

Rice & Beans

SWEETS & DESSERTS

Vanilla Bourbon Bread Pudding with freshly whipped cream

Banana Cake with cream cheese icing

Carrot Cake with cream cheese icing

Lemon Bars

Cookie Tray (chocolate chip almond toffee, oatmeal raisin,
chocolate covered pretzels)

Vanilla Cheesecake with graham cracker crust

Chocolate Cake with peanut butter frosting, sheet cake

Chocolate Cake with buttercream frosting

Malbec Brownies

Peanut Butter Chocolate Chip Energy Bites

We specialize in events from 10-50 people. The Market offers catering assistance for your backyard get-togethers, birthday parties, corporate events, charity fundraisers, and everything in between.

ORDERING FROM EVENTS CATERING MENU: All orders must be placed one week in advance. Orders can be placed in store, by calling 609-677-9880 (x 108), or by emailing catering@whitehorsewine.com to inquire. All catering orders must be paid for in advance.

PICK UP: All items can be picked up at The Market during counter hours. Heating instructions are included, as items need to be heated before serving.

DELIVERY: We offer local delivery services (within 10 miles) for orders with a food minimum of \$200 within Atlantic County. The charge for delivery is \$20.

CANCELLATIONS FOR EVENTS CATERING: We accept cancellations up to 48 hours in advance for no additional charge. Cancellations made less than 48 hours prior to your pick up time may still require full or partial invoice payment. No refunds will be given for cancellations with less than 24 hours notice.

ALLERGIES: Our food may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk please be advised cross contamination may occur.

DIETARY NEEDS: We are happy to work with you regarding dietary needs and restrictions. Please call us to discuss accommodations.

SERVEWARE: All catering orders are served on disposable trays, however you can bring in your own personal trays or boards if you would like us to use those. Please let us know when placing the order. Disposable goods are available at an extra cost.

EVENTS: We operate with a small staff, so we are not always able to accommodate every order or event. Please inquire by emailing catering@whitehorsewine.com

CUSTOMIZE: If you're looking for something that you don't see, please reach out to see if we can work with you to create a custom menu that is perfect for your event!