



Market Café Catering
16533 West Main Street
Louisville, Ms. 39339

662-779-1500

www.eatatmarketcafe.com

“Southern Uniqueness”

At Market Café Catering, we understand the work that goes into planning an event and making it a unique experience for all of your guests. We feel the decision in selecting food for your event should be effortless and easy.

Using only the freshest ingredients available & items from our Ala Carte Alice line, Market Cafe culinary experts work together to design a menu that embodies the personality of your event.

From intimate dinners with a personal chef to large scale meetings, receptions, private parties or extravagant galas, Market Café Catering offers fully tailored services with a Southern touch for any occasion.

More than just a catering service, we present a team of event specialists and culinary experts who will assist you in creating the ultimate, unique experience.

Following are some of our innovative and unique menu selections. These dishes are inspired by traditional Southern foods with our own personal touches to enhance the flavors of the dishes.



Cold Hors D'oeuvres

Smoked Salmon

With assorted condiments & toast point

Vegetable Display

Assorted vegetables with dips

Fruit & Cheese Display

Assorted Fresh Fruit

With cheese, crackers & dips

Antipasti Display

Assorted Marinated Vegetables

Olives, cheeses & crackers

Herb Cheese Cake

With assorted crackers & flat breads

Pesto & Sundried Tomato Cheese Torte

With flatbreads & assorted crackers

Hand Made Pimento & Cheese Dip

With flatbreads & assorted crackers

Hand Made Fire Roasted Hummus

With assorted crackers & flatbreads

Open Face Tomato Sandwiches

With herb cream cheese

Assorted Finer Sandwiches

Bacon & chive

Pimento & cheese

Herb olive

Assorted Dips

Choose from 3 from the Ala Carte Alice Line

With assorted crackers

Assorted Cheese Balls

Choose from 3 from the Ala Carte Alice Line

With flatbreads & assorted crackers

Creole Chili Marinated Shrimp

Southern Shrimp Cocktail

Southern Roasted Pecan Halves

Spiced Sugar Pecan Halves

Smoked Maple Leaf Duck Breast Crepe

Fried shallot, roasted red pepper & mascarpone cheese topped with grilled pineapple salsa

Roasted Garlic Seared Tenderloin of Beef

Horseradish crème fraiche on toast points

Angus Tenderloin of Beef Tartare

Crispy gaufrette

Sliced Center Cut Yellowfin Tuna Tartare

Honey-poblano sauce & fried won tons

Mini Shrimp Cocktails

Wasabi cocktail sauce

Lobster, Avocado & Granny Smith Apple

Cucumber bowls with toasted fennel seed

Mini Pickled Shrimp BLT's

Picked shrimp, apple smoked bacon, vine ripe tomato & Julienne lettuce

Lump Crab Meat

Fried shallots, jalapeno on endive leaf

Center Cut Seared Yellow Fin Tuna

Micro greens & soy vinaigrette with crispy won ton or served in Asian spoon

House smoked Salmon

Potato Galette with lemon dill crème fraiche

Sushi Grade Tuna Tartare

Capers, scallion & lime juice served on fried won ton

Slow Roasted Red Bliss Potato

Stuffed with mascarpone & chives & topped with pancetta



Hot Hors D'oeuvres

Spicy & Sweet Meatballs

Mini Ham & Cheese Biscuits
With jezebel dipping sauce

**Sausage & Cheese Stuffed
Mushrooms**

**Pesto & Cheese Stuffed
Mushrooms**

Carved Beef Tenderloin
With assorted rolls & condiments

Sesame Tuna Skewers

Marinated Beef Satays

**Mushroom & Caramelized
Onion Crostini**

**Horseradish Tenderloin
Crostini**

Artichoke & Brie Crostini

Baked Brie
With raspberry almond filling

Mini Crab Cakes
With a zesty remoulade

Fire Cracker Shrimp

Warm Crawfish Dip
With toast points

Artichoke Parmesan Dip
With toast points

Cheese Bake
Topped with a spicy pepper glaze

Hot Onion Souflee
With toast points

Fried Pimento Cheese
Pimento cheese fried with a
jalapeno dipping sauce

Duck Confit Won Tons

Goat cheese & scallions

**Smoked Chicken & Fontina
Won Tons**

Honey poblano vinaigrette

**Southern Collard Green Won
Tons**

Cream cheese, roasted shallots, green
tomato marmalade

Mini Tacos

Steak with chimichurri or BBQ shrimp

Lump Crab Fontina Won Tons

Wasabi cocktail Sauce

Marinated Grilled Shrimp

Tomato cucumber salsa on crispy tortilla

**Apple Smoked Bacon
Wrapped Shrimp**

Stuffed with chipotle cream cheese

Coconut Skewered Shrimp

Pear marmalade

**Beer Battered Jalapeno
Shrimp**

Toasted cumin-orange chutney

Garlic Seared Shrimp

Grit cake with mango chutney

Duck Confit Empanada

Goat cheese, jicama-papaya salsa

Crawfish Empanada

Goat cheese

Lamb Souvlaki Skewers

Tzatziki Dipping Sauce

Lamp Lollipops

Herb encrusted New Zealand lamb chop
with rosemary Zinfandel Reduction

**Apple Smoke Bacon Wrapped
Quail**

Honey-bourbon barbecue sauce

**Rioja Braised Osso Bucco
Tostada**

Jicama-papaya salsa, lime habanero
crème fraiche

Gorgonzola Stuffed Meatballs

Spicy tomato Coulis

Mini Philly Cheese Steaks

Sautéed peppers, onions & jalapeno jack
cheddar on a pate choux

Mini Sheppard's Pie

Seared ground beef, English peas, carrots
& caramelized onions

Stuffed Mushrooms

House made Italian sausage goat cheese,
crab with avocado

Braised Short Ribs

Crispy won ton with hoisin barbeque

sauce

Crispy Chipotle Pork Belly

Honey chipotle salsa on toast point

Adobe Hand Pulled Pork

Honey chipotle salsa with guacamole on tortilla round

Panko Encrusted Pork Lollipops

Honey bourbon barbeque sauce & mascarpone cheese

Beef, Chicken or Shrimp Satay

Thai cashew sauce

Cru Crab Cake

Whole grain mustard creole or caper remoulade

Crab Stuffed Mushrooms

Avocado salsa

Buttermilk Fried Oyster in Oyster Shell

Wasabi cocktail sauce

Garlic Seared Scallop Lollipops

Chambord gastrique

Fried Green Tomato

Hand pulled mozzarella, basil & extra virgin olive oil

Fried Green Tomato

Melted house-made pimento cheese & balsamic reduction

Panko Fried Mini Brie

Pear chutney

Smoked Mozzarella Potato Blintzes

Wild mushroom & white truffle

Mini Black Forest Ham Biscuits

Honey Dijon Aioli

Hors D'oeuvres

RAWBAR/SEAFOOD DISPLAY

Fresh Stone Crab Claws

Horseradish black vinegar aioli

Gulf Oyster Shooter

Wasabi cocktail sauce, vodka, served in shot glasses

Assorted Chilled Oysters on the Half Shell

Gulf or cold water, champagne mignonette mini tabasco bottles, lemon wedges

House made Smoked Salmon

Red onion, caper crème fraiche on gauffret

Shrimp Cocktail

Wasabi cocktail sauce & lemon

Ceviche

Tuna, scallop, shrimp or grouper assorted preparations

Caroline Crab Dip

Cold or warm, grilled flatbread

Chilled Sautéed Mussels & Clams

White wine, garlic & herbs

Peel & Eat Shrimp

Cajun spice

ANITPASTI DISPLAY

Antipasti Platter

Salami, capocollo, prosciutto, fresh mozzarella, roasted peppers

Fresh mozzarella & basil, olive tapenade, julienne tomato, cucumber & red onion

Charcuterie Platter

Country pate, pork rillettes, duck liver mousse & assorted cured meats

Warmed Baked Brie in Puff Pastry

Cranberry compote

Assorted Bruschetta

Fresh Seasonal Fruit

Caramel cream or melted chocolate

Grilled Vegetables and Crudite

White truffle artichoke dip

Salads

Seated Meal, Bar or Display

Arugula Salad

Crisp pancetta, candied pecans, local plum, gorgonzola, rose vinaigrette over grilled Italian crouton

Baby Arugula Salad

Candied pecans, vine ripe tomatoes, tobacco onions with honey-sherry vinaigrette

Baby Spinach Salad

Warm apple smoked bacon vinaigrette & feta cheese

Butter Lettuce Salad

Candied pears, walnuts, gorgonzola with honey-sherry dressing

Caprese Salad

Fresh mozzarella, basil & vine ripe tomatoes with aged balsamic reduction & basil oil

Chinese Chicken Salad

Slow roasted tamarind chicken with daikon, peppers, napa cabbage & fried wontons with honey-ginger dressing

Classic or Goat Cheese Caesar Salad

Shaved parmesan & brioche croutons

Duck Confit Arugula Salad

Caramelized pecans, tomato, fried onions with port wine vinaigrette

Grilled Portobello Mushrooms

Roasted vegetables & baby greens

Local Field Greens

Julienne tomato, red onion with aged balsamic vinaigrette

Pine Nut Fried Goat Cheese

Mesclun greens, julienne tomato, red onion with aged balsamic vinaigrette

Roasted Beets & Grilled Vidalia Onions

Fresh basil with honey-sherry vinaigrette

Tomato & Watermelon Salad

Shredded gouda, feta or goat cheese with champagne-shallot vinaigrette

Tomato, Cucumber & Bread Salad

Sourdough or cornbread with red wine vinaigrette

Beef Carpaccio

Arugula or pea shoots (seasonal), taro root crisp with lemon dill aioli



Entrée's

Filet Mignon

10 oz. Angus Tenderloin aged 21 days

Butcher's Ribeye

CAB Prime Beef aged 35 days & grilled

Hawaiian Ribeye

CAB Prime marinated in pineapple, teriyaki, & garlic

Pepper Crusted Sirloin

Seared sirloin over spinach, roasted tomatoes, pinenuts & grilled portabellas'

Teriyaki Grilled Chicken

Marinated in soy, pineapple, teriyaki, & garlic

Bayou Chicken

Blackened chicken breast with a crawfish sauce

Chicken Piccata

Sundried tomatoes, artichoke hearts, capers, and a lemon sauce

Blackened Shrimp

Blackened shrimp in a five pepper Cajun butter

Fried Shrimp

Crispy shrimp with a sweet jalapeno pepper dipping sauce

Shrimp & Grits

Shrimp, peppers, onions, bacon, & Andouille sausage

New Orleans Pasta

Shrimp & crawfish in a Cajun cream sauce

Chicken Fettuccine

Chicken, bacon & Asiago cheese sauce over pasta

Garlic Marinated Angus Sirloin

Grilled endive halves, herbed fingerling potatoes with salsa verde

Duo of Garlic Roasted Beef Tenderloin & Crab Cake

Garlic mashed potatoes, sautéed haricot vert with cognac-vidalia onion hollandaise

Ginger Seared East Coast Halibut

Carrot-ginger puree, hearts of palm, shaved white asparagus, fried ginger with five spice glaze

Grilled Mahi Mahi & Petite Filet Mignon

Slow roasted white truffle sweet potatoes & grilled asparagus with port wine reduction

Cedar Plank Smoked Salmon

Horseradish & celery root puree, melted leek haricot vert with citrus beurre blanc

Herb & Cornmeal Encrusted Grouper

Dill smashed potatoes & grilled okra with port wine demi-glaze

Honey-Bourbon Glazed Quail

Roasted corn succotash & chipotle mashed potatoes with bourbon-pepper jelly glaze

Roasted Lavender Cornish Hen

Sweet tasso cornbread stuffing, vegetable potato gratin with herbed beurre blanc

Roasted Chicken & Jumbo Shrimp

Roasted garlic mashed potatoes, mustard greens with a caper remoulade

Praline Crusted Sage Chicken

Haricot vert, dill smashed potatoes with a gorgonzola cream

Poblano & Mozzarella Fried Chicken

Potato Gratin, seasonal winter vegetables with a honey-chipotle salsa

Ropa Vieja

Cumin & chili braised skirt steak with green olives, tomatoes, roasted peppers with black beans & rice

Seared Atlantic Salmon or Scallops

Lemon Parmesan risotto, poached asparagus with truffled nage

Seared Stuffed Pork Tenderloin

Arugula, gorgonzola & apple smoked bacon stuffing, coconut sweet potatoes & port wine demi-glaze

***For children, we have chicken strips with french fries and their choice of honey mustard, ranch, BBQ sauce or ketchup.**



Mash Martini

Garlic mashed potatoes with lots of sorted toppings to build your own potato martini

Mash Bar

Choose two:

Chipotle mash potato
Parmesan mash potato
Roasted garlic mash potato

Wasabi mash potato
Whipped sweet potato

Toppings:

Apple smoked bacon
Scallions
Lobster meat
Lump crab meat
Seared scallops

Poached broccoli
Cheddar cheese
Truffle butter
Candied pecans
Mini mushrooms

Cheese Grits Martinis

Our famous cheese grits with assorted toppings, served in martini glasses

Southwest Bar

Bringing the southwest to your table with all the toppings you need for a fun filled taco

Cru – Choice of soft or hard taco shells

Choice of meats: chicken, beef, fish or shrimp

All served with red & green peppers, onions, jalapenos, & black beans

Choice of salsa: grilled pineapple & cilantro pico de gallo or sour cream, shredded cheddar cheese with lime wedges

Oodles Noodles Bar

Get your noodle on with a variety of Roasted Tomato marinara, Pesto Cream & Alfredo sauces, garnishes and toppings

Out of the Garden Bar

Roasted vegetables including baby carrots, fingerling potatoes, eggplant, artichoke hearts, sunburst squash and roasted peppers

Mini Buns Bar

Build your own slider with burgers, chicken and all the toppings that go with the perfect slider

Mini Angus Hamburgers
Pepper jack or cheddar cheese
Ketchup, mustard & pickles

Roma tomato, lettuce & cucumber
mayonnaise

Crab Cake Slider
Caper remoulade or chili-lime aioli

General Tsao's Glazed Chicken Burger
Asian slaw & habanero lime crème
fraiche

Fried green tomato slider
Roasted jalapeno pimento cheese

Pulled Adobo Pork Belly Slider

House Ground Lamb Burger

Southern Fried Chicken & Waffles
With maple-bacon aioli

Jammin' Fruits and Cheeses

Assorted cheeses, spreads, flat breads, crackers and jams

Cheesy Mac Bar

Award winning four cheese mac with fontina, cheddar, Monterey jack and mozzarella cheeses, topped with your choice of lobster meat, jumbo crab meat, scallops, friend chicken bites, apple smoked bacon or scallions

Meat Bar

Southern Style BBQ Brisket
Balsamic Glazed Seared Pork Loin
Black Pepper Encrusted Turkey Breast
Roasted Rosemary Leg of Lamb
New York Strip
Pepper Seared Tenderloin of Beef
Stuffed Pork Tenderloin

Oven Roasted Pork Tenderloin
Seared Marinated Teres Major of Beef
Sliced Maple & Brown Sugar Glazed
Ham
Slow Roasted Dijon Turkey Breast
Slow Roasted Prime Rib
Smoked Cajun Turkey Breast

*Choose a protein and your catering director will help choose a sauce, side and bread selection.

Crab Cake Bar

Action, Display or Chef Attended

Market Café crab cakes paired with your choice of lowcountry coleslaw, seasonal mixed greens, sautéed kale caper remoulade, whole grain creole mustard or chili lime aioli

Shrimp-n-Grits Bar

Market Café Shrimp-n-Grits

Shrimp, peppers, onions, bacon, & Andouille sausage, Fontina, mozzarella, cheddar, pepper jack garlic seared shrimp, andouille sausage, apple smoked bacon, tomato & peppers finished with white wine butter sauce

Kabob Bar

Garlic marinated grilled beef, chicken, shrimp or scallop kabobs
Served with red onion, bell peppers, cremini mushrooms

Flatbread Pizza Bar

All pizzas are prepared with fontina & mozzarella cheeses

Italian sausage, roma tomato, asiago
cheese & basil

House-made smoked salmon & chives
Caramelized onions & dill crème fraiche

Pancetta, shitake mushrooms, sweet
peppers & parmesan

Roasted vegetable, sun dried tomato,
pine nuts & sage

Spicy chicken, spinach, ricotta, tomato &
oregano

Four cheese: fontina, parmesan, pepper
jack & mozzarella



Sweet Tooth's

Custard Cups With fresh fruit

Assorted Gourmet Cookies

Assorted Gourmet Brownie Bites

Lemon Raspberry Zest Bites

Assorted Chocolate Truffle Bites

Beverages

Cranberry Punch

Sweet Tea

Sherbet Punch

Unsweet Tea

Citrus Apricot Punch

Citrus Water

Domestic & Import Beer



Room Rentals

Private Dining Room
Will seat approx. 115

Main Dining Room
***Restaurant week night only**

Ala Carte Alice

Entire Restaurant

***Market Café staff is responsible for set up & clean-up of Market Café**

For on-site events, Market Café Catering will provide all plates, silverware, glasses, tables, tablecloths & napkins.

For off-site events, Market Café Catering will not provide plates, silverware, glasses, and tables

All food will be displayed attractively on silver trays, potter and chaffers.

No event can be booked without the nonrefundable deposit being paid.

Johnny's BIO