



MURPHY'S
Fresh **MARKETS**

Catering Menu

Catering Department

e-mail: catering@murphysmarkets.com

609-268-8380



*Pick-up or delivery is available seven days a week, prices are subject to change
and some items may require a 72 hour notice.*

Cold Hors D'oeuvres

Seared Ahi Tuna Tacos \$3.00 each

Sushi grade Ahi tuna, seared rare with wasabi.

Prosciutto Wrapped Melon \$2.50 each

Lettuce Wraps \$1.50 each

Seasoned ground chicken with vegetables.

Antipasto Skewers \$2.00 each

Fresh mozzarella, basil, sundried tomato & artichoke, with a balsamic dipping sauce.

Prosciutto Wrapped Asparagus \$2.00 each

Seasoned fresh asparagus wrapped in prosciutto

Fresh Fruit Skewers \$2.50 each

Cantaloupe, honeydew, and watermelon, with strawberries and pineapple.



Gorgonzola Crostini \$2.00 each

Toasted pine nuts, arugula and gorgonzola.

Spanakopita's \$1.50 each

Feta & spinach in flaky fillo.

Pigs N Blanket \$1.50 each



Hot Hors D'oeuvres

Mini Crab Cakes \$2.50 each

Jumbo lump crab cakes

Sauteed Scallops \$2.50 each

Vegetable Spring Rolls \$1.50 each

Spinach & Mozzarella or Sausage stuffed

Mushrooms \$2.50 each

Mini Assorted Quiches \$2.00 each



Mini Murphy's Own Pulled Pork Sliders \$2.00 each

Our Murphy's carefully smoked pork seasoned with an array of our own spices carefully served onto bite size buns.

Grilled Shrimp Skewers \$3.00 each

Seasoned anyway you like.

Mini Beef Wellingtons \$2.75 each

Beef tenderloin with truffle pate, wrapped in a flaky puff pastry.

Oriental Satay \$2.00 each

Tender skewered beef or chicken tenders sautéed in sesame oil and served with dipping sauce.

**Minimum of 36 hors d'oeuvres per order.
72 hours advance notice preferred.**

Breakfast Favorites



Assorted Tray of Muffins (18 muffins) \$39.99

Our freshly baked muffins: blueberry, banana nut, and chocolate chip creatively placed onto a tray with your sides of whipped (or) soft butter, and an array of jellies.

Assorted Tray of Bagels \$54.99 (serves 16 to 18)

Your choice of our freshly baked bagels, included with butter and cream cheese.

Quiche du Jour \$10.99 each (serves 6 to 8)

Baked daily, high as the Alps, stuffed full of chef's choice of: Three Cheese, Lorraine, Asparagus and Ham or Broccoli Cheese baked until golden brown.

Assorted Frittata \$10.99 (serves 6 to 8)

Smoked Salmon \$ 89.99 (serves 10 to 12)

Sliced Nova Scotia Salmon served with capers, sliced onion and tomato, cream cheese, lemon wedges, and cocktail rye.



Fruits and Vegetables

Shamrock Fruit Platter (small) \$29.99 (large) \$49.99

Murphy's basic fresh fruit tray without all the frills.

Extreme Fruit Platter (small) \$59.99 (large) \$89.99

The freshest fruit, including sliced pineapple, melons, grapes and berries elegantly plattered.

Fresh Salsa & Guacamole Platter \$59.99

Fresh made tomato salsa, spicy mango salsa, and guacamole with tortilla chips.

Shamrock Crudites Vegetable Tray small \$29.99 (large) \$39.99

Blanched broccoli, carrots, grape tomatoes, celery and cucumbers served with ranch dipping sauce.

Grilled Vegetable Platter \$69.99 (serves 14 to 16)

Assorted vegetables, lightly seasoned with e.v. olive oil and herbs, then grilled served with your choice of balsamic vinaigrette or roasted red pepper hummus.



MURPHY'S *Fresh* MARKETS

Sandwich & Lunch Platters

Murphy's Own Sandwich Platters

Assorted Finger Sandwiches \$69.99

36 individual servings of Roast Beef, turkey, baked ham, chicken salad, tuna salad, and an Italian combo with assorted cheeses on dinner rolls. Mustard and mayo come on the side.

Assorted Gourmet Sandwiches \$79.99

36 individual Italian and imported specialty meats, grilled vegetables, brie, fresh mozzarella cheeses and other creative fillings are used to create a variety of culinary treats.

Assorted Gourmet Wraps (small) \$59.99

(large) \$99.99

A variety of sandwich wraps with hand carved chicken, grilled vegetables, albacore tuna salad, roast beef with cheddar with a horseradish cheddar, and ham or turkey cut into pinwheels.

Traditional Meat & Cheese Platter

Murphy's Shamrock tray with our array of Murphy's selected meats; oven gold turkey, ham, roast beef, cheddar and swiss garnished with roasted red peppers and pickles. Serves 10-12 \$59.99 Serves 20-24 \$99.99

On the Side

A perfect compliment to your Traditional Meat & Cheese Platter to include macaroni salad, potato salad and coleslaw, as well as loaf of rye bread, kaiser rolls, lettuce, tomatoes, hot or sweet pepper rings, onions, mayo and mustard.

Serves 10-12 (2 lbs. of each) \$29.99 Serves 20-24 (4lbs. of each) \$49.99

Sub Tray

Your choice of 4 of our Award Winning hoagies an Italian, ham & cheese, turkey, roast beef, or create your own combination. \$69.99

Foot Long Subs

Each foot serves four people. Your choice of an Italian, ham & cheese, turkey, roast beef, or create your own combination. Includes either coleslaw, macaroni or potato salad.

3 foot Sub \$69.99 6 foot Sub \$109.99

Sushi.....Prepared fresh

Let our sushi chefs create a special platter for your next party.

**Sushi, sashimi, spicy tuna,
California, rainbow roll,
crab roll and special requests available.**



Salads/Sides (lb.)

Chicken Salad	\$8.99
Tuna Salad	\$8.99
Corn & Basil Salad	\$6.99
Macaroni, Potato or Coleslaw	\$4.49
Zesty Lemon Pasta Salad	\$6.99
Amish Broccoli Salad	\$7.99
Quinoa Salad	\$8.99

Specialty Salads

**add chicken or shrimp to any of the selections below for an additional charge of:*

(small \$4.99, large \$9.99)

Small \$19.99 (serves 4 to 6), Large \$39.99 (serves 10 to 12)

Classic Caesar

Chopped romaine, shaved parmigiano Reggiano with traditional Caesar dressing.

Harvest Salad

Crasins, walnuts and feta cheese on top spring mix with raspberry vinaigrette.

Garden Salad

Mixed greens with carrots, tomatoes, cucumber, asiago cheese and croutons with white balsamic dressing.

Market Fresh Cobb

Bacon, avocado, crumbled blue cheese, hard boiled egg, tomatoes and chopped romaine with buttermilk ranch.

Greek Salad

Kalamata olives, tomato, cucumber, bell pepper, crumbled feta and chopped romaine with lemon vinaigrette.



Ask about ordering our
Signature soups made fresh Daily

Party Platters

Imported Cheese Platter

Havarti, English cheddar, French brie, and Italian provolone with hard salami and crackers. **Serves 8 to 10 \$49.99**
Serves 14 to 16 \$69.99

Cheese and Fruit Platter

Brie, smoked gouda, sharp cheddar, swiss, and fresh berries & melon. **Serves 8 to 10 \$59.99** **Serves 14 to 16 \$89.99**

Cheese & Pepperoni Platter

Finest assortment of cheeses and pepperoni, carefully arranged to your liking. **Serves 6 to 8 \$29.99** **Serves 10 to 12 \$59.99**

Baked Brie Platter \$69.99

A 10" wheel of imported brie, baked within a flaky pastry shell served with fresh fruit and French bread. **Serves 10 to 12 \$69.99**

Specialty Cheese Tasting Platter

A tempting selection of both Domestic & Imported cheeses, accompanied with dried fruit, fresh grapes. Served with baguette and crostini's. **Serves 8 to 10 \$49.99** **Serves 14 to 16 \$69.99**

Shrimp Cocktail

16-20 count jumbo shrimp with our homemade cocktail sauce. **Serves 10 to 12 \$69.99**

Murphy's Own Bruschetta

Fresh diced tomatoes accompanied by red onion, garlic, basil carefully folded in our oil and vinegar recipe, seasoned with salt and pepper. Accompanied by our sliced toasted baguette. **Serves 8 to 10 \$29.99**

Ron's Corner *all serves 14 to 16

Ron's 3 way Crab Tray

7lbs. of Alaskan King Crab legs, Snow Crab claws and Jumbo Lump Crabmeat beautifully arranged on a platter.
*Market Price

Ron's Combo Tray

Impress your guests and combine Ron's Really Big Shrimp & 3 Way Crab Tray. A real seafood Lovers fantasy! *Market Price

Ron's Big Shrimp Tray

If you like them big, Ron suggests his Under 7 size shrimp on a platter. The whole 5 lbs. will do well to impress.
*Market Price

Sliced Beef Tenderloin Tray

Beef tenderloin seared perfectly and thinly sliced matched with horseradish sauce & French baguette. *Market Price



Antipasti Platter

Sliced salami, prosciutto, provolone, sopressata, capicola, carefully married with roasted peppers, fresh grilled vegetables, olives, portabella mushrooms, along with a variety of specialty cheeses and fresh mozzarella.
Serves 10 to 12 \$59.99 **Serves 20 to 24 \$99.99**

Mediterranean Sampler

Kalamata olives, feta cheese, sliced cucumber, roasted peppers, roasted garlic hummus, stuffed grape leaves
And served with pita wedges.
Serves 6 to 8 \$34.99 **Serves 14 to 16 \$64.99**

Dip Bread Bowl

Served in pumpernickel bread bowl, accompanied by your choice of the following:
* Spinach & Artichoke * Crab * 3 Onion
* Hummus * Buffalo Chicken
Serves 8 to 10 \$12.99



At Your Place or Ours?

Did you know that you can request Murphy's Smoker or Grill at your next catering event, or you can purchase our smoked products by the lb. Whether your thinking of ordering from our house or we can come to yours, here are some of the items we can do!



Murphy's carefully seasons our smoked products, with our own secret version of a Texas Style dry rub, that's marinated overnight, then slow cooked in our smoker with hickory wood. These products are so tender and juicy, they will melt in your mouth!

Brisket
Pulled Pork
Baby Back Ribs
Chicken
Salmon

Murphy's Own Sausage

On the Side

Potato Salad
Macaroni Salad
Cole Slaw
Pasta Salad
Mixed Grilled Vegetables
Corn Bread



BBQ Beans

Variety of fava and kidney beans, carefully slow cooked in our secret BBQ sauce, combined with an array of spices.

Smoked Andouille Sausage Mac n Cheese

Smoked Andouille, married with our al dente' pasta carefully tossed in our variety of cheddar and smoked gouda cheeses.

Corn on the Cob

Freshest corn anyway you like, grilled, cooked on the barbie, or smoked with our finest ingredients.



On the Grill.....

Pricing is a per person *Market Price, with choices of any (3) sides you wish, please contact our Catering experts to specialize your event.

Steaks

*Murphy's only carries the best choice of beef "Certified Angus Beef"
Your choice of rib eye, filet or sirloin*



Chicken

Your choice of boneless, wings, thighs, leg quarters, marinated and seasoned anyway your heart desires.



Seafood

Your choice of shrimp, scallops or lobster. If you have a favorite let us know and we will season it to your liking.

Hamburgers

Murphy's Own Certified Angus Burgers

Hot Dogs

Your choice of any kind you wish!



Sausage

Murphy's Own, your choice of Mild, Hot or Provolone & Cheese



Event Menus

(serves 10-12)

Pasta Entrees *serves 10 to 12

Lasagna \$59.99

Traditional meat, spinach or cheese lasagna.

Eggplant rollatini \$59.99

Breaded eggplant stuffed with ricotta cheese topped with house made marinara sauce and parmesan.

Baked ziti, stuffed shells, manicotti \$49.99

Ziti noodles tossed with ricotta, mozzarella and parmesan cheeses finished with our house made marinara sauce. Manicotti and stuffed shells are cheese stuffed in our house made marinara sauce.

Penne, broccoli & chicken \$49.99

with e.v. olive oil, garlic, & white wine sauce.

***Tortellini \$49.99**

Three cheese tortellini in a rich creamy asiago cream sauce.

***Penne primavera \$49.99**

Seasonal roasted vegetables in a light sauce.

***Rigatoni ala vodka \$44.99**

Pasta tossed in a rich creamy vodka sauce.

***Fettuccini \$39.99**

with olive oil, garlic, and parsley.

Lentil Stuffed Mushrooms \$49.99

A spicy lentil vegetable stuffing baked in a portabella mushroom.

*add protein chicken \$12.99 and shrimp \$19.99



Meat Entrees ~ (serves 10-12)

Beef burgundy *Market Price

Sliced filet mignon medallions in a red wine mushroom sauce.

Beef Peppered steak *Market Price

Filet mignon strips with sautéed peppers/onions in a rich Asian brown sauce.

Pork loin roasted ~or~ stuffed \$69.99

A pork loin stuffed with cranberry apple stuffing accompanied with a creamy pork gravy.

Sausage and peppers with onion (mild or hot) \$49.99

Roasted Turkey \$59.99

Sliced oven roasted turkey breast with gravy & cranberry sauce.

Cocktail Meatballs \$49.99

Your choice of Beef or turkey. Cocktail meatballs. Marinara or Swedish style.



Chicken Entrees – serves 10-12

Chicken Marsala \$59.99

Boneless chicken breast pan seared with a mushroom marsala sauce.

Chicken Piccata \$59.99

Boneless chicken breast seared with a lemon white wine butter sauce.

Chicken Parmesan \$59.99

Boneless chicken breast lightly breaded and baked with house made marinara sauce and mozzarella cheese.

Chicken tenders ~or~ chicken wings \$49.99

Includes celery sticks and dipping sauces or blue cheese and celery.



Seafood & Fish Entrees – serves 10-12

Atlantic salmon *Market Price

Cooked to perfection and finished with Murphy's Own bourbon street sauce.

Seafood lasagna *Market Price

With shrimp, scallops, and crabmeat with white sauce.

Seared Scallops with Lemon Butter *Market Price

Finished with a lemon butter sauce.

Grilled Swordfish w/mango salsa *Market Price

Finished with a mango salsa.

Oven Grilled Bronzino with Lemon Dill or

Mediterianian Sea Bass *Market Price

Finished with a lemon dill sauce.

Lobster Macaroni & Cheese *Market Price

Murphy's Own mac-n-cheese folded gently with lobster meat.

Kid's Choices - \$7.99 per

Chicken Fingers

Lightly Breaded Chicken Tenderloins with Crispy French Fries

Murphy's Certified Angus Hamburger

With or without cheese

Hot Dog (Beef)

***all kid entrée's are served with Macaroni & Cheese**

**Ask about our Vegan and Vegetarian options*



Event Menus - continued

Each order serves 10-12 people.

Veggies & Sides

Oven roasted potatoes \$29.99

Mashed potatoes \$29.99

Sweet mashed potato \$29.99

Scalloped potatoes \$29.99



Twice baked potatoes \$2.99 each

Sour cream & chive on the side.

Wild rice with chick peas \$39.99

cranberries & nuts

Rice pilaf or steamed brown rice \$29.99

Toasted orzo with mushrooms \$34.99

Roasted asparagus ~or~ roasted cauliflower \$34.99

Green beans ~or~ broccoli \$39.99

Parmesan and roasted garlic.



photo: Jaime Mormann Richardson



Macaroni & Cheese \$39.99

Elbow macaroni carefully folded into an array of special cheeses



Bread & Rolls \$2.00 pp

Assorted roll basket

Assorted Italian bread basket



House Specialties

Key-Lime Pie

Our award winning homemade 9" key-lime pie with a graham cracker crust is an absolute tasty favorite!

Home Baked Pie

9" apple, caramel apple walnut, blueberry and cherry made by Murphy's own bakers.

Cheesecake

Your choice of strawberry, cherry, chocolate or plain.

Ultimate Brownie Cake

2 layers of chocolate cake filled with fudge and brownie pieces topped with a chocolate buttercream.



Cannoli Cake

2 layers of yellow cake filled with cannoli cream, iced with a light whipped cream.

Strawberry Shortcake

Layers of vanilla shortcake filled with fresh strawberries and topped with fresh whip cream.

Italian Rum Cake

3 layers of yellow and chocolate cake, filled with Bavarian cream and chocolate iced with a light whip with sliced almonds and cherries.

Chocolate Covered Strawberries

Long stem berries, dipped in rich dark or white chocolate.

Red Velvet Cake

3 layers of red velvet cake filled and iced with cream cheese.



Design Your Own Cake

With a few days notice, you can design your own cake from the choices below. First select your shape and size, then choose the type of cake, filling and icing. To top it off, add a special message or decoration. Wedding and tiered cakes also available with advanced notice.



Round: 6 inch (4-6 pieces), 8 inch (8-10 pieces),

Rectangular: 1/4 sheet cake (20 pieces), 1/2 sheet cake (40 pieces), full sheet cake (80 pieces)

Cake: Yellow or chocolate.

Filling: Chocolate, chocolate mousse, whipped cream, butter cream, strawberry or raspberry, cherry, cannoli filling, or Bavarian cream.

Icing: Chocolate, chocolate ganache, raspberry or strawberry, whipped cream (or) homemade butter cream.



Sweet Treats

Assorted Cookie & Brownie Platter

Small (10-12 people) Large (20-24 people)

Mini Pastry Platter

Small (10-12 people) Large (20-24 people)

Italian Dessert Platter

Small (10-12 people) Large (20-24 people)

Homemade Cupcakes

Wedding Cakes Available



Catering Services

Professional Staff

Murphy's is pleased to offer staffing services including:

Three hour minimum, plus travel time.

Servers, chefs, and sous chefs available.

*Our experienced staff will make your party great from start to finish.
(Holiday services prices vary.)*

Catering Equipment

Our Catering Specialist will gladly provide you with any request for catering equipment including tents, tables, chairs, linens, flatware, glassware, bars, napkins, etc.

Wine, Beer & Liquor

Murphy's wine department is pleased to offer advice to help you choose the right wines for your event, most of all complement your food. Murphy's specializes in Italian and unique wines from all over the world.

DISCLAIMER: ORDERS MUST BE PLACED 7 DAYS PRIOR TO YOUR EVENT.

Email: catering@murphysmarkets.com

